

# Thampion Gold Mill Page

You are what you eat

## Eat Smart program offers healthy choices

**By WILMA BLOKHUIS** 

Special to The Champion

at smart and make healthy choices about what you eat, and where you eat it is the message being sent by the Halton Regional Health Department in its new food program.

"Halton's Eat Smart

program will identify

local restaurants that

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extra to support the

health of their

customers."

DR. ROBERT NOSAL

Canadians spend more than one-third of their food budget on dining out and take-out meals, and that 85 per cent of Canadians consider nutrition an important factor in their food choices, Halton Region is launching its Eat Smart restaurant program.

First launched in Toronto with 200 participating restaurants during its Good Food Festival in May, Eat Smart is

May, Eat Smart is Ontario's new healthy restaurant program currently being introduced across the province. Halton is among the first municipalities to launch Eat Smart.

The goal of Eat Smart, said Dr. Robert Nosal, Halton's medical officer of health, is to contribute to the reduction of chronic disease such as heart disease and cancer, and food-borne illnesses in the region.

"With the average Canadian eating out about five times a week, restaurants are ideal places to support healthy lifestyle change by increasing access to safe, nutritious food in non-smoking environments," said Dr. Nosal.

"Halton's Eat Smart program will identify local restaurants that have done that little bit extra to support the health of their customers."

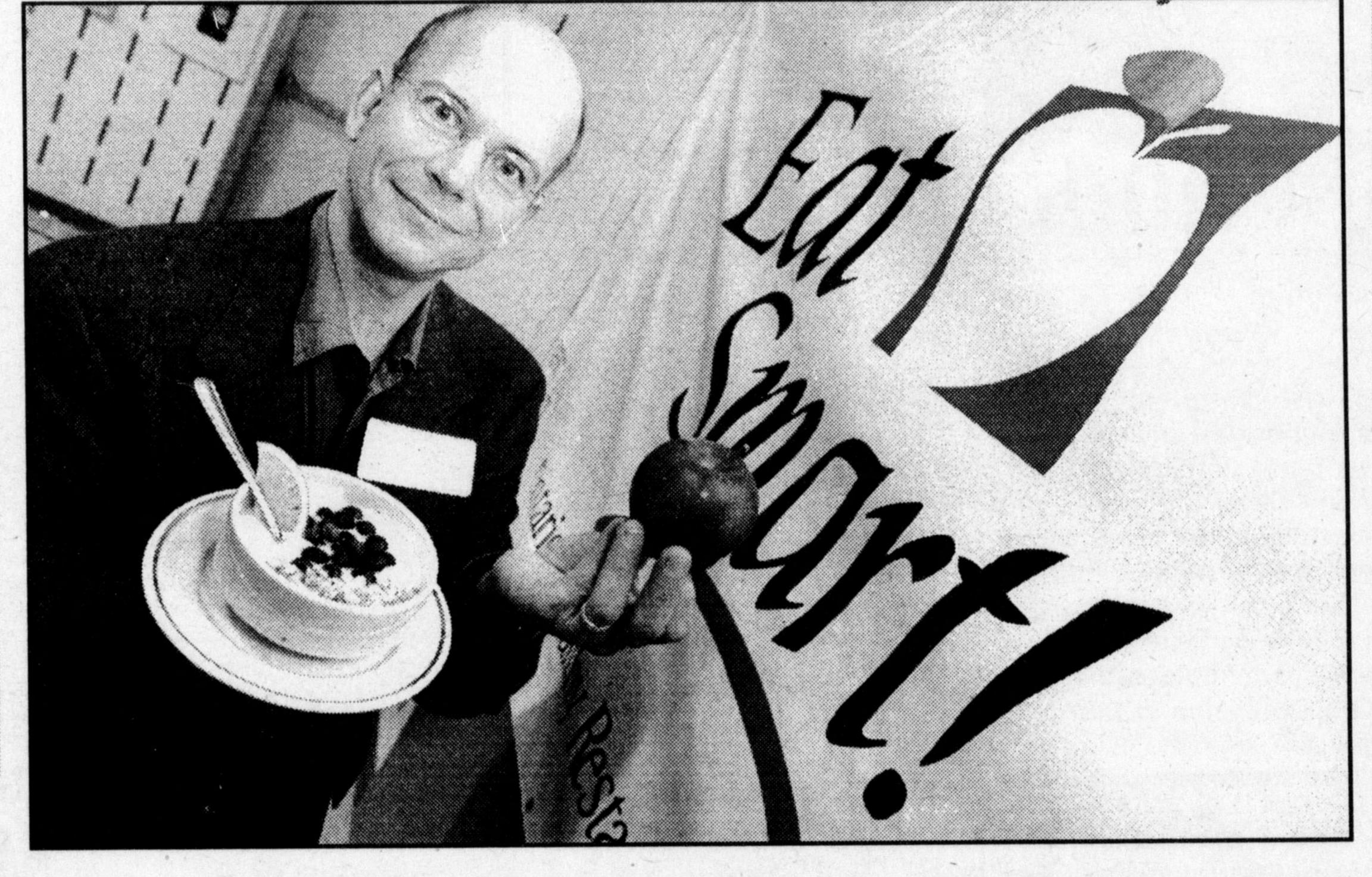
Participation by restaurants in Eat Smart is voluntary. Participating restaurants are identified by Eat Smart logo stickers on their main entrances.

More than 75 restaurant owners and chefs attended Wednesday's healthy breakfast launch of Eat Smart at the Halton Region Auditorium, where they were informed of the three criteria for this designation.

The three requirements for an Eat Smart restaurant designation are: offering healthy food choices, safety in food handling, and 15 per cent more non-smoking seating than required by local bylaws.

Local bylaws require restaurants in Oakville, Burlington and Milton to provide 70 per cent non-smoking seating – Eat Smart increases that requirement to 85 per cent. (Only in Burlington does the non-smoking seating drop to 50 per cent after 9 p.m., dropping the Eat Smart requirement to 65 per cent.)

In Halton Hills, where the non-smoking bylaw is under review, the requirement is 25 per cent non-smoking. However, under the Eat Smart criteria, non-smoking seating cannot be below 50 per cent.



Corporate chef Chris Klugman joined Halton Regional Health Department officials and restaurant owners at the recent kick-off to Ontario's Eat Smart program.

> Photo by BARRIE ERSKINE

In Toronto, 80 per cent of all seating in its Eat Smart restaurants is non-smoking, and several participating establishments are smoke free, according to the city's Eat Smart dining guide, the first published in Ontario.

"Non-smoking is an essential part of the Eat Smart program," said Chris Klugman, corporate chef for the Liberty Entertainment Group, which includes the Rosewater Supper Club, Left Bank, and Courthouse in Toronto. He's known for his 'fresh market' and low-fat 'enlightened' cuisine.

"I know this upsets the Ontario Restaurant Association, but not

smoking is an essential element of promoting public health," said Mr. Klugman who quit smoking about three years ago.

In a perfect world, all Eat Smart restaurants would be non-smoking, but he added, "I recognize market reality, and we've adjusted our non-smoking seating requirement to local bylaws." A few years ago, when the City of Toronto attempted to introduce a smoking ban in restaurants – which caused an uproar among restaurant operators – Mr. Klugman was chef at a restaurant which supported the ban.

• see SMART on page 10

### Here's what's on the Eat Smart menu

7415.

For a restaurant to become an Eat Smart dining establishment, the following menu options should be available at no extra charge, according to Toronto's Eat Smart Dining Guide.

Diners can ask for:

- milk for coffee and tea instead of cream
- gravies, sauces and salad dressings served on the side whenever possible
- butter, margarine, and other spreads served on the side or not used in the foods you order
- calorie-reduced or fat-free salad dressings
- a substitute for French fries when served as part of an entrée
  - · vegetable sticks, salad, potato or rice instead of

French fries in a child's meal

- removal of visible fat from meat and skin of poultry
- information about recipe ingredients, whenever possible
- a menu for smaller appetites and/or half-portions of regular menu items.

In addition, food safety standards must be met, and restaurants must employ at least one employee certi-

fied in safe food handling in the kitchen.

The Halton Regional Health Department is offering four full-day Food Safety Certification Program courses next year in Oakville (Feb. 10 and Nov. 9), Milton (June 14) and Georgetown (Sept. 20), call 825-6060, ext.

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#### COGECO 14 Programming Schedule - November 16th- November 22nd, 1999

| Tuesday, November 23rd |                       | Wednesday, November 24th |  | Thursday, November 25th |                            | Sunday, November 28th |                                     | Monday, November 29th |                       |
|------------------------|-----------------------|--------------------------|--|-------------------------|----------------------------|-----------------------|-------------------------------------|-----------------------|-----------------------|
| 10am, 11am, 12pm       | Plugged In!<br>Encore | 10am, 11am, 12pm         | Plugged In!<br>Encore                      | 10am, 11am, 12pm        | Plugged In!<br>Encore      | 4pm, 5pm, 6:30pm      | Plugged In! -<br>Week in Review     | 10am, 11am, 12pm      | Plugged In!<br>Encore |
| 5:30, 6:30, 7:30pm     | Plugged In!           | 5:30, 6:30, 7:30pm       | Plugged In!                                | 5:30pm, 6:30pm, 7:30pm  | Plugged In!                | 4:30pm                | The Local Scene                     | 5:30, 6:30, 7:30pm    | Plugged In!           |
| 6:00pm                 | Seniors Showcase      | 6:00pm                   | Cable in the                               | 6:00pm                  | The Local Scene            | 5:30pm                | Seniors Showcase                    | 6:00pm                | We Will Remember      |
| 7:00pm<br>8:00pm       | Halton Hills          | 7:00pm                   | Classroom  Swap Talk - Live  Miton Council | 7:00pm<br>8:00pm        | The issue is Halton Region | 6:30 pm               | Georgetown<br>Santa Claus<br>Parade | 7:00pm                | Living On the Edge    |
|                        |                       | 1 8:00pm                 |  |                         | Council                    |                       |                                     | 8:00pm                | SportsZONE Live       |

Feature this week: How do financial markets affect you? Watch "Money Week" - Tuesday, 7 pm.