



Degree in Journalism

Christopher Shanahan, son of Mr. and Mrs. Patrick Shanahan, RR 3, Claremont, graduated recently with a B.A. degree in Journalism from Ryerson Polytechnical Institute and is presently employed on the editorial staff of the Drayton Valley Western Review, Drayton Valley, Alberta.

Editor's Mail

Job-seekers need patience

Dear Mr. Thomas: "Job Hunting ... it's challenging; often discouraging" should be rephrased "often challenging and most often discouraging". I don't know of any other experience that can be as demoralizing as a job search. All of us know that "sinking feeling" only too well.

With this in mind I would like to pass along some helpful hints to you and your son to reduce, (not do away with completely, for that is wishful thinking), the number of negative experiences encountered in the job search process.

Number of applications - The more applications or resumes that you send out, the more replies you can hope to receive. However, if a 10 per cent response to the resumes is received, the applicant should consider himself fortunate. So if you send out or complete 10 applications and you hear back from one - consider yourself lucky!

Timing of the job search - The summer months and the Christmas season are the poorest times of the year to look for a job. From an employer's viewpoint, they also produce limited results in recruiting. The reasons for this are many: during the summer vacancies can often be filled with students, employees will wait until after their vacation to resign, employers recognize that it is a poor time to recruit and will often postpone filling the vacancy until September. Similarly the Christmas season in many companies brings bonuses, parties and other festivities and as a result an employee considering resigning would generally wait until January.

Focus of the job search - This is the key to your search and is most often not done. Many people, even those with a profession, will focus on their search with "shotgun" rather than "rifle". First they don't stop to take stock of themselves and to say: "What do I enjoy doing most and least?" Even at the tender age of 18 you can do this. However, by saying to yourself: "I don't enjoy paper work", you can then make sure that the position does not involve a great deal of paper work". By recognizing those strengths and directing yourself toward a line of work

which will benefit from those strengths, your chances of obtaining a position improve and the opportunity for on-the-job success is heightened. Very often we are so blinded by the fact that we must look for a job that we forget about the most important person, ourselves - that person who must perform on-the-job. For example, I cannot type. I studied typing in school; however, I can't type without looking at the keys. If I were to accept a position as a typist, my days with the company would be short-lived. It wouldn't be from the lack of typing; rather I couldn't keep up with the workload and would be fired or quit in frustration. Therefore, focus on what you can do and enjoy doing and then explore it. Someone just out of school can do that as well as anyone. Examine the subjects that you enjoyed and the reasons why, as well as those that you didn't like. Review your hobbies and your part-time jobs. Take a look at yourself and then decide on the direction that you want to take. If you enjoy physical labour, hard work and want factory work, then indicate that on the application form. Organize your search. Contact as many companies as you can. Reply to ads. Approach your search aggressively and confidently. Expect some rejections, but keep at it because pretty soon the law of averages will work in your favor. You are quite right: "the ball's in Barry's court". However, he shouldn't "wait for the interviews and hope for the best"; he should contact employers by telephone, respond to advertisements and knock on doors until he has found the job that he wants. The expression "everything comes to who waits" is not true in the job search process. You "make your own breaks" in this business.

P.S. You will find that most companies will only provide you with an application form to complete if you walk in "off the street". Firms lack sufficient staff to interview everyone. However, if you respond to an advertisement and receive an appointment, you are fairly certain of an interview.

Sincerely,
Joanne DaCosta,
Director of Personnel

Thankyou

Dear Editor, I have just completed my year as President of the Ballantrae and District Lions Club. During my tenure of office, many events were held that required advance publicity to make them a success. This assistance was always freely provided by The

Stouffville Tribune. first Horse Show was first class in every way and typical of the high standard of coverage of our events. May I express to you the thanks of all Lions, as well as my own personal thanks, for your support over the past year.

Sincerely,
Herb Peach, President,
Ballantrae and District Lions Club.

Your article on our

Editor's Mail

A truck route

Dear Editor: It seems like we truck drivers are always coming in for criticism. If most people had their way, they'd run us off the road completely.

The suggestion that an area of the Bloomington Road be reduced to a maximum speed limit of 40 kilometres from the present 70, is (in my opinion), ridiculous.

There's not a trucker around who'd adhere to that kind of restriction, regardless

of the number of tickets handed out by police. We're not to blame that a school was built on a road that was also built for trucks. The Bloomington Sideroad is a truck route. This is a fact. It wasn't constructed for school buses or kids walking or on bicycles. It's OUR road and should remain this way.

If parents of students attending Whitchurch - Highlands School want 100 per cent assurance of safety, they should petition the Board to re-route their

buses so that they come in from the north rather than the east and west. In this way, they'd miss the truck traffic completely.

Truck driving is a livelihood for hundreds of people in Whitchurch-Stouffville. Surely we have some rights and privileges instead of being continually harassed by motorists and pedestrians.

I take strong exception to the suggestion that most of us ignore the 70 km. limit from Warden Avenue to Woodbine. I feel most of

us abide by it. However, to cut it back to 40 km. wouldn't be practical. We'd be forced to break the law or seek some other route.

It's unfortunate that what we know today (that the Bloomington Road is used primarily by trucks), wasn't known when the school was constructed. Had it been, a different site would likely have been selected.

Sincerely,
TED SHAW,
R.R. 2,
Stouffville.

Fresh from the field

Corn on the cob

MARKHAM - It's time once again for those annual corn roasts and weekly feasts of corn on the cob. The sweet corn season has arrived.

Twenty-one year old Mark Oldfield, a partner with Jeff Wood in the corn business, says that their best market is their first market. "It's that first taste after the long winter," he said.

Operating a farm on Highway 48, three miles south of Ringwood, the men have a roadside stand which attracts many motorists. They

also sell their product at an outdoor market on Finch Ave. "We've been selling corn now for eight or nine years," says Oldfield. "Ninety per cent of our business at Finch is from regular customers," he said.

The farm, owned by Jeff Wood, fields about 20 acres of sweet corn. It is in season from the end of July right through to September. The corn is picked daily to keep up with demand.

"We plant the corn in stages," said Oldfield in an interview with The

Tribune. "That way it doesn't come up all at the same time," he said. The corn is planted in weekly intervals starting around the last week in April. It is continually checked for quality and is sprayed every four or five days to control corn borer and insects.

Oldfield, who has a diploma in agriculture, said that the weather has been just ideal for growing. We've had just the right amount of rain and heat to produce good crops.

The prices are pretty much the same as last year according to Oldfield. The charge is \$1.75 a dozen now and will go down to \$1.50 later in the season. "Many farmers sell their corn for less than this," said Oldfield. "They sell it at cost to attract customers in to buy other products."

WHERE...YOU'RE IMPORTANT TO US!

FRESH!

PRIDE OF CANADA
LEAN TENDER PORK SHOULDERS
\$1.18 lb.

SMOKED PICNICS
COOKED, READY TO EAT
97¢

WENERS
REGULAR STYLE
97¢ 1 LB. PKG.

DELI COUNTER SPECIALS

SHOPSY'S PREPARED POTATO AND EGG SALAD	lb.	\$1.49
PRIDE OF CANADA SLICED SANDWICH COOKED HAM	lb.	\$2.39
SCHNEIDERS STORE SLICED FRESH LUNCHEON OR CHICKEN LOAF	lb.	\$2.29

CHICKEN FRYER PIECES
"COUNTRY CUT"
79¢ lb.

3 FOREQUARTERS WITH WHOLE NECK & BACK
3 HINDQUARTERS WITH WHOLE BACK
3 WINGS
2 PKGS. OF GIBLETS

IDEAL FOR OUTDOOR COOKING

FRESH! PART BACK ON CHICKEN LEGS	lb.	\$1.29
PRIDE OF CANADA COOKED DINNER HAMS 1/2's	lb.	\$2.39
PRIDE OF CANADA CHUNK BOLOGNA	lb.	\$1.39
PRIDE OF CANADA COOKED HAM	175 g.	\$1.39

WE RESERVE THE RIGHT TO LIMIT PURCHASES TO REASONABLE WEEKLY FAMILY REQUIREMENTS.

FRESH SPLIT CHICKEN BREASTS	lb.	\$1.59
SCHNEIDERS BOWLS OF HEADCHEESE	375 g.	\$1.59
PRIDE OF CANADA SMOKED SAUSAGE	lb.	\$1.98
SCHNEIDERS S.P. CORNMEAL BACK BACON	lb.	\$2.49
SCHNEIDERS COOKED SMOKED HAM STEAK	175 g.	\$1.79

SLICED SIDE BACON
PRIDE OF CANADA
500 g. PKG. **\$1.79**

LINK SAUSAGE
PRIDE OF CANADA BREAKFAST STYLE PORK & BEEF
\$1.48 lb.

AT THE WHARF FRESH FISH SHOP (NOT IN ALL MARKETS)
FRESH ATLANTIC PERCH FILLETS **\$2.29** lb.

ONTARIO GROWN HEAD LETTUCE
PROD. OF CANADA
CAN. NO. 1 GRADE
29¢ ea.

WHOLE WATERMELONS
PRODUCT OF U.S.A.
CUT MELONS **19**¢ lb.
15¢ lb.

CALIFORNIA NECTARINES
PRODUCT OF U.S.A.
78¢ lb.

APPLES
PRODUCT OF S. AFRICA CAN. FANCY GRANNY SMITH
lb. **88**¢

ONIONS
PROD. OF ONTARIO MILD GREEN BUNCHES **3/99**¢

RADISHES
PROD. OF ONTARIO CRISP RED BUNCHES **3/99**¢

BEAN SPROUTS
PRODUCT OF ONTARIO FRESH TENDER lb. **49**¢

PEPPERS
PROD. OF ONT. CAN. NO. 1 GREEN SWEET lb. **79**¢

LIMES
PRODUCT OF FLORIDA FRESH JUICY **12/79**¢

ONIONS
PROD. OF U.S.A. CAN. NO. 1 SPANISH TYPE lb. **49**¢

PEARS
PROD. OF U.S.A. CAN. FANCY BARTLETT lb. **89**¢

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