

McNeil-high school share new program

By Charlotte Cave
"Candidate must have five years experience."

"If you have a strong background in..."
"Salary commensurate with experience." So the want ads read.

To-day, it's not enough to have an education. Employees want experience too. It's a particularly grim market that faces young people. Over 18 per cent are unemployed and many more underutilized.

Stouffville Dist. Secondary School student Mike vonZuben doesn't plan on being one of these casualties. He's doing something about it now while still in school.

Mike is part of a high school co-operative program that has students juggle classroom and work experiences and earn credits from both.

Former principal Michael Muir and technical director Eric Knabe developed and implemented the Technical Co-op Education system. Present principal, John Nikifork, has helped arrange co-op education courses for 12 students this year, including Mike.

Mike has long been interested in electronics, and more recently in computers. Two years ago, he saved



McNeil Pharmaceutical and Stouffville Dist. Secondary School, are sharing a co-op education program that allows Michael vonZuben to utilize classroom and work experience and earn credits in both. Mike is gaining additional experi-

ence in the field of micro-computers and, at the same time, enabling McNeil's to develop its own inter-office computer program. Shown here, picking up a few pointers from Mike is Marsha Vautier of McNeil's Personnel Department.

enough money to buy his own personal computer. "Like most, I started with the games, but quickly became fascinated with programming," he said. McNeil Pharmaceutical saw in Michael, the potential to economically develop its own micro-computer application while participating in a worthwhile com-

munity education project. For Mike, the co-op education course is an opportunity to learn and, at the same time, gain real-life business experience.

At McNeil, Mike is responsible for assisting various departments in developing micro-computer applications. His biggest undertaking was to automate the voluminous records of McNeil's personnel area. In addition, he helps familiarize employees with pertinent computer programs. McNeil now has 13 micro-computers. To help meet heavy employee time demands on these micros, the company has established a loan option. "Some students shy away from the program," says Mike. "Some are skeptical. I'm delighted to be at McNeil. I feel I'm learning a great deal and this will be invaluable in the future. I hope my experience will encourage more students to seriously consider the program."

No summer school?

By Greg Coates
YORK REGION
The elimination of summer school may be necessary to reduce education costs in York Region.

A Board budget sub-committee has included this cut-back in its list of recommendations to the finance committee.

"We had to look at what aspects would affect the least number of students and one of these was the elimination of summer school," said Markham Trustee Earl Rowe. "It's not that we feel it's unnecessary, but it's a lower priority than many other programs. I think the public has to be aware that we had to make some tough

decisions." He added that to reach a recommended mill rate, the budget sub-committee had to cut back in many areas. Trustee Rowe named four factors that had to be considered: a provincial grant increase of less than one per cent; an enrolment increase of more than two per cent; the board's substantial contribution to special education under Bill 82; and a provision for normal salary increases.

CUTS NEEDED
"After looking at these, we ended up with a budget increase (if left unaltered) of between 10 and 11 per cent which is unacceptable," said Rowe.

Markham Trustee Colin Goodfellow, another member of the budget sub-committee, said he's totally against the recommendation. "It doesn't make any economic sense and will end up costing the Board money. For every missed credit not taken at summer school, it costs us double to have it taken in regular school."

Last year, summer school provided students with a total of 2,679 credits. Of these, 1,800 were repeat credits due to either failure of a course or upgrading of marks. Trustee Goodfellow said he's also concerned that the elimination of summer school doesn't make any program sense. "Students take summer school because they need it. Without it, a number of them currently accepted at colleges and universities may have to wait a year to get in," he said. "There could be an area where a student is weak and without summer school would have to wait a full year to upgrade his (her) marks."

INCREASED DROPOUTS
He added this move could increase the dropout rate if students in the Grade 9, 10 and 11 levels don't have the chance to upgrade or pass courses at summer school. "I'm not convinced the trustees who voted for this are fully aware of how much it will cost us and the effect it will have on the students," said Goodfellow. Trustee Rowe said costs were not the only consideration when making the decision. "We looked at the needs of the students," he said. "We don't think it's a bad program. If we had the resources we would like this and about 10 others as well."

Cutting summer school will save the taxpayer a net of \$320,000, said Rowe. "I don't understand Mr. Goodfellow's logic and respectfully disagree with my colleague."

Dining with Cal

Following a business trip to the Aurora area and, on a friend's recommendation, Cathryn and I decide to dine at the Muddy Duck, located on the east side of Yonge, between Aurora and Newmarket.

Come as you are family dining best describes this eating establishment. Seating is comfortable with plenty of room. Reservations are not required.

The service to-night is slow, so slow in fact, we threaten to abandon the place. Service, in my opinion, is very important. The snail-like approach on this particular evening, turns me off.

Cathryn's before-dinner cocktail, a yellow duck, (fruit juices with rum, banana liqueur and Kahlua, is unique and, according to her, very tasty.

Croque Monsieur Duck, (garlic bread covered with cheese and back bacon) provides an interesting and unforgettable appetizer.

My entree of Roaring Ribs finally arrive. I recommend this huge order of meat for even the heartiest diner. A full pound of baked, juicy spare ribs are accompanied by chunky french fries, cole slaw and spicy barbecue sauce.

Cathryn orders the gulf shrimp. They arrive slightly breaded and fried to a golden brown. Creamy cole slaw and fries complete the plate.

Time passes. I attempt to flag down our waitress and have her clear the table so we can check out the desert menu. We both select black forest cake. It's traditionally satisfying.

Hopefully, the service is not always as slow as we find it here to-night. However, if you have plenty of time and enjoy a good meal at reasonable prices, give the Muddy Duck a try. It would seem best to dine on a Friday, just in case our particular waitress happens to be on staff. You may finish your meal in time to arrive back at work the following Monday.

The Muddy Duck is fully licensed with prices ranging from \$20 to \$25 for two (with drinks).
COMING SOON THE UNIONVILLE HOUSE RESTAURANT

Grocery Index

Information on weekly food specials from local supermarkets and food stores can be found on the following pages:

A&P	C-8	Miracle Food Mart	A-8
Dominion	A-16	Sunkist Fruit Market	A-3
Knob Hill Farms	B-2	Village Box Meats	A-2
John Vince Foods	A-7		

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Wed. Mar. 14
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**Economist & Sun
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