

Agricrew crews are out in force

You may have noticed an "Agricrew at Work" sign along area roadsides this summer. The markers are part of a student work project that is again in full swing throughout the province.

Agricrew, a summer program sponsored by the Ministry of Agriculture and Food, attempts to provide farmers with an inexpensive summer labor force while at the same time creating student employment.

Farmers pay \$90 a day to have a four-member crew on their farm for a full eight-hour day. Crews provide their own lunch and transportation. The Agricrews have been on the job for about a month now performing such jobs as haying, hoeing, weeding, painting, pruning, and barn cleaning.

Four Crews are located in York and Durham Regions. Two Crews are located at Uxbridge; one consists of Esther Giles, Kim Hazelwood, Ryan Rieck, and Anne Marie Ginn.

These Uxbridge Crews cover the northern sections of Durham and York. The Oshawa Agricrew, covering southern Durham Region, is made up of Lionel de Knecht, Maureen McCoy, Al Ryan, and Jenny Babcock. The final Crew is located at Toronto and it covers the Southern York Region area. Hans Zundel, Stephanie Sienko, Andy Johnston, and Morgan Smith make up this crew.

Farmers interested in hiring an Agricrew are advised to book one or two weeks in advance. Paul Risebrough is this year's local Youth Employment Coordinator and he can be reached at the Canada Farm Labor Pool office in Port Perry at 985-3831 or 1-800-253-3825.

Do they cook chickens

8,000 hungry people fed

By NANCY HOSKIN

Can you imagine cooking over 10,000 lbs. of chicken, 1,500 lbs. of ribs, 7,500 lbs. of potatoes and hundreds of chocolate eclairs, for over 8,000 hungry people, every week? There is one restaurant in Markham that does just that.

Swiss Chalet began in downtown Toronto, 1954, and in 31 years has expanded their operations to include over 60 restaurants from coast to coast, along with 14 in the United States, concentrated in Florida.

Jack Simms opened Markham's Swiss Chalet franchise on Highway #7 March 5, 1984 after having a very successful start with Harvey's located in the same plaza. Cara Operations Limited, the parent company for both restaurant chains, had decided that the two restaurants will be neighbors, but hadn't planned for having the same owner. Indeed, a wonderful union of restaurants, location and owner.

After 10 years with Cara Operations as Corporate Senior Vice-President, Jack Simms decided to branch into restaurant franchising, beginning a semi-retirement. "Dreams of retirement are gone once you become involved in franchising," laughs Simms.

With a wonderfully enthusiastic personality, Simms makes everyone feel like they're at home. He oversees the operations, greeting guests, making sure food is properly presented, served quickly and that every dish is tasty.

Swiss Chalet prides itself on the fact that their chickens are always fresh and never frozen.

"The chickens are cooked over a charcoal fire," Simms explained. "The first spit each morning taking 1 1/2 hours to prepare and heat."

The kitchen remains busy as the chickens are being prepared. The racks of ribs are being basted with barbecue sauce, the potatoes are being chipped by hand and the lettuce chopped for the Chicken Salad Bowl, a popular summer menu item.

Though the restaurant's menu is limited to chicken and ribs, Swiss Chalet has become one of the most popular chains in Canada. Dinners range from \$3.70. A favorite, the Side Rib Combo is \$6.95 and a children's dinner is offered for \$3.25.

Ribs were first introduced on the menu four years ago. Restaurants in Western Canada are now testing the optional baked potato with meals, a gourmet hamburger and chopped steak. If they prove to be successful they, too, will be offered on menus in Ontario.

Swiss Chalet's "take-out" section, easily accessed by driving in the back of the plaza, offers full menu selection. Markham's take-out service accounts for 35% of the restaurant's gross sales.

"Business in both restaurants has exceeded my expectations. Everything is great now, but the future will be phenomenal," said Simms.



JACK SIMMS
Swiss Chalet owner

THANK YOU, MARKHAM, FOR MAKING US BOTH FEEL RIGHT AT HOME.

Okay!

Okay!



When we opened in Markham one year ago, you folks really rolled out the Welcome Wagon. In no time at all, you made us feel like we've always been part of this community. So now that it's our first anniversary, we want to show our appreciation. We're doing it by having a party. And you're all invited. It'll be lots of fun, with some-

thing for the entire family. So come on down this Saturday, July 20th.

It's our way of saying "Thank you." For making Harvey's first year here such a beautiful thing. And for letting Swiss Chalet know you think everything's "Okay!"

swiss chalet
chicken+ribs

HARVEY'S
HARVEY'S MAKES YOUR HAMBURGER
A BEAUTIFUL THING.

270 WELLINGTON ST. WEST
MARKHAM