



Important Notice

NOTICE OF PESTICIDE USE

Between July 23 and September 15, 2003, the York Region District School Board and the York Catholic District School Board will be conducting a larvicide program under the authority of the Medical Officer of Health to control larval mosquitoes in order to prevent their development into vectors of West Nile Virus.

The pellet formulation of the larvicide methoprene (product name Altosid, with Registration No. 21809 under the Pest Control Products Act) will be placed into catch basins of storm drains at schools or other properties owned by the York Region District School Board or the York Catholic District School Board. Catch basins where larvicide has been applied will be marked with a green dot.

In addition, the larvicide bacillus thuringiensis subspecies israelensis (product name Aquabac, with Registration No. 26863 under the Pest Control Products Act) may be placed in ditches and temporary or permanent standing surface water if evidence of mosquito breeding is found. Signs will be posted along the perimeter of any ditches or temporary or permanent standing surface water treatment areas.

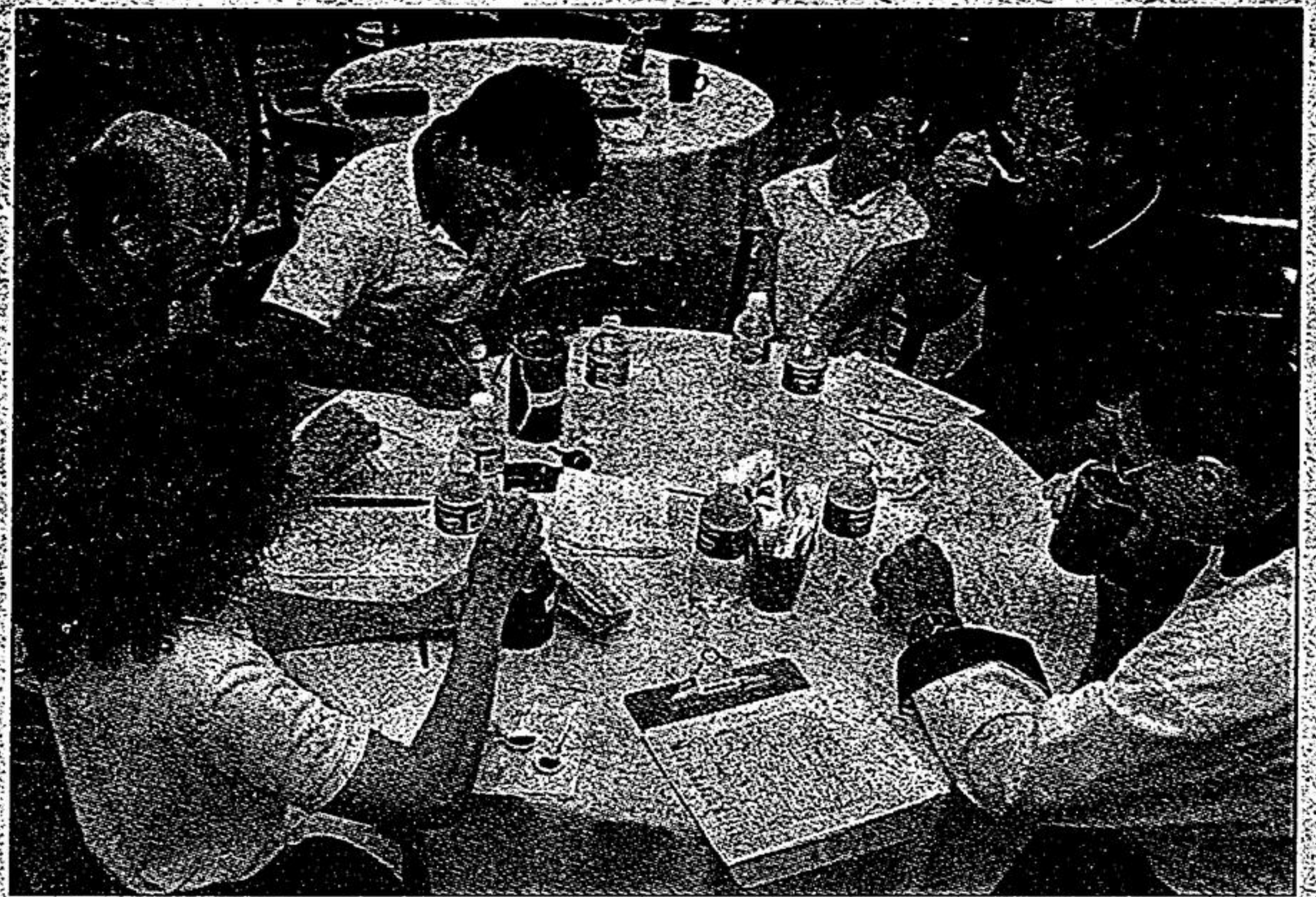
All larvicide will be applied by Ministry of Environment licensed applicators or trained technicians.

Larviciding is a safe and effective measure for the control of West Nile virus. The slow-release pellet formulation interferes with the mosquito life cycle, preventing the mosquito larva from reaching maturity and reproduction. It is not sprayed. The products have been approved by both the provincial and federal governments and are considered safe for humans, pets and the environment.

For details on the exact locations and dates of treatment please call:

1-800-268-1660 or visit www.yrdsb.edu.on.ca for York Region District School Board sites; or

1-800-363-2711 or visit www.ycdsb.edu.on.ca for York Catholic District School Board sites.



STAFF PHOTO/BILL ROBERTS

The judging panel, comprised of local professional chefs and community members, samples rib sauce entries during the semi-final round of 2003 Great Ribfest Recipe Contest at the Culinary Arts Centre in Richmond Hill.

Contests big part of ribbers' business

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honours went to Christine Giles of Unionville and Rick Lambert of Markham.

Professional ribbers, including five teams from the United States and Aurora's own Purple Pig, competed in four categories.

"These contests are extremely important to them," said Mr. MacDonald. "It's part of their marketing and they display their trophies everywhere they go."

Categories were best sauce, best ribs, people's choice and best pig rig — the cleanest and most attractive trailer used to cook and sell the ribs. A member of the York Region Public Health department helped judge that one.

Best sauce winner was Camp 31 of Brewton, Alabama. Best Ribs was awarded to Billy Bones BBQ, of Saginaw, Michigan, although the Peoples Choice award went to Bibb's BBQ from Naples, Florida.

The Best Pig Rig was won by Billy Bones BBQ, with the Purple Pig coming in second.

"We are overwhelmed," said Greg Prunton of Billy Bones, adding the Canadian team, based in Fort Erie, attends 16 events a year.

And there really is a Billy Bones in Michigan, he said.

"He is the godfather of barbecue and

has been for 27 years."

Lee Rombos, Purple Pig owner, said he wasn't disappointed with his team's final standings.

"We had a lot of fun this weekend. It's a good way to promote the restaurant and a way to get out of the restaurant," he joked.

Here is Mrs. Gunathunge's winning recipe to try at home:

1-1/2 cups water

1/4 cup brown sugar

1/4 cup soy sauce

1/4 cup ketchup

Mix all ingredients together in a large sauce pan.

Place ribs, cut into smaller sections, in the pan. Sauce should just cover the ribs.

Bring sauce to a boil and boil for 45 minutes to an hour, until tender.

Remove ribs and continue to boil the sauce until it is reduced to a thick mixture.

Stir constantly during the last few minutes to avoid burning.

Place ribs on a heated barbecue and slather both sides with reduced sauce.

Heat each side for five to eight minutes and enjoy.

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WALKING CLINIC SPONSORED BY **TUESDAY, JULY 22 - SEPTEMBER 23 @ 6:30 P.M.**

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For more information on clinics or to register on-line visit us at www.runningroom.com