

Uncovered Gems

Government Information Day(s) 2023

Eileen Lewis

Why a Collection Review

An imminent move of the Library

Restructuring to bring back the
Collections and Reference Staff

Staff Turnover

Changing collection practices
over time

NOT a weeding project

What we DO collect

In broad terms, information that discusses the state of affairs in Ontario is collected such as:

Policy, planning and strategic documents

Budget materials

Financial and statistical reports about the economy

Reports about government operations and processes

Information about government funding

Information about programs and projects

Commissions of inquiry and task force reports (including Terms of Reference)

Annual and quarterly reports

Newsletters

Consultation reports

Reports about legislation, changes to legislation or the legislative intent

Press releases (excluding media advisories)

What we DON'T collect

Forms

Consumer directed
information

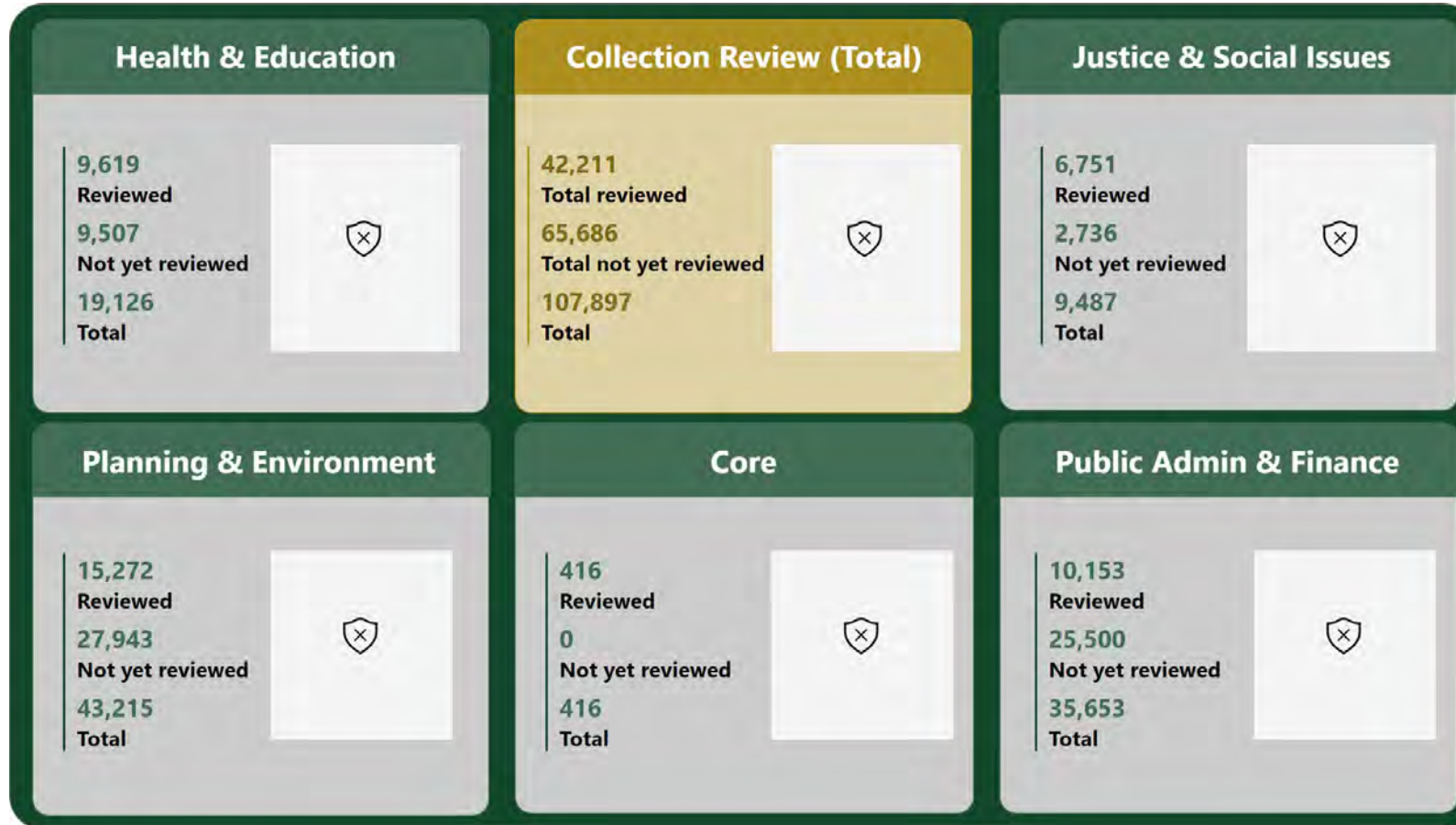
Highly technical
and scientific
reports

Reports written for
teachers (e.g.,
teaching aids) or for
parents (e.g.,
homework help)

Tax bulletins

Government data
sets

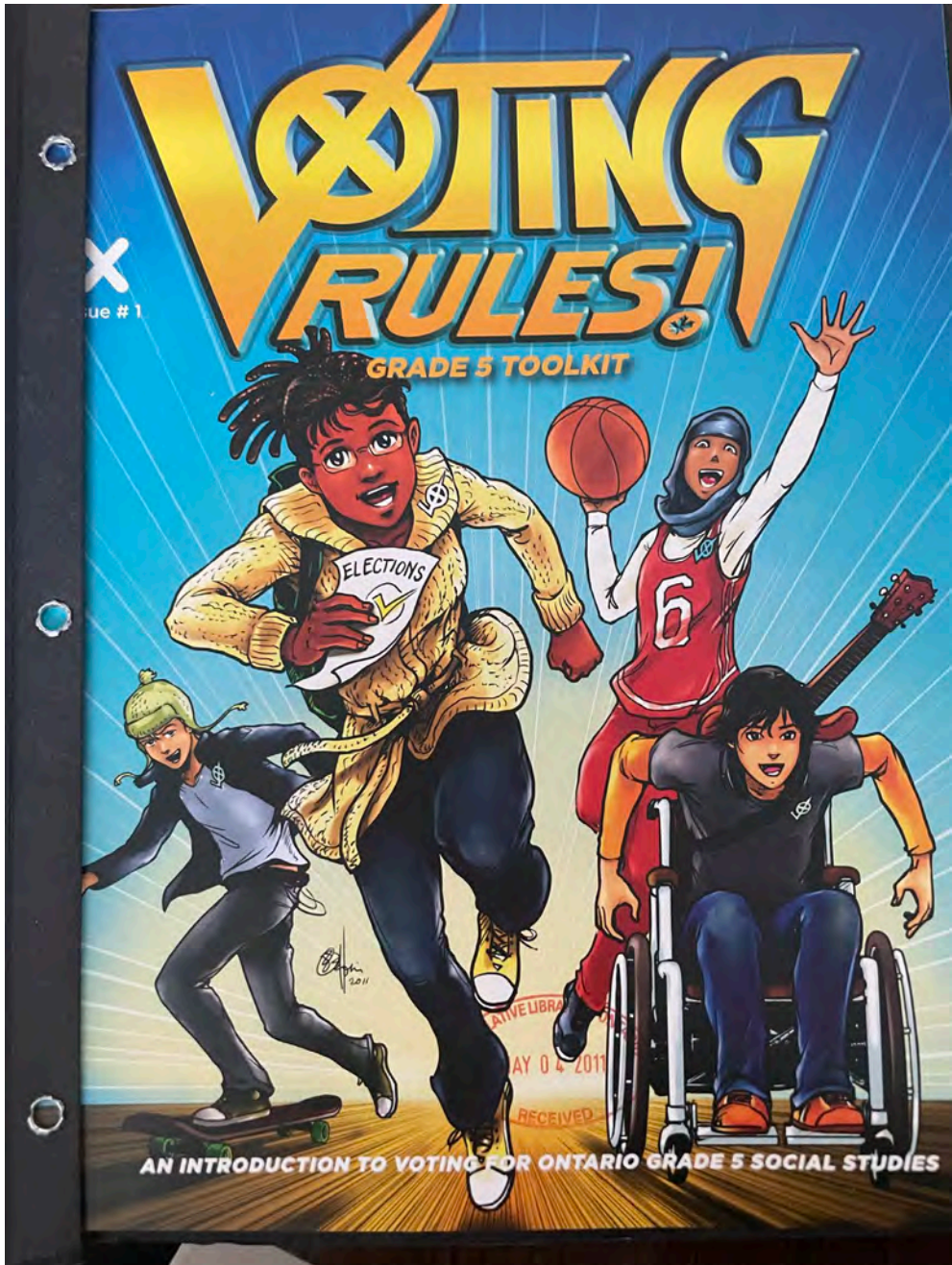
Current State

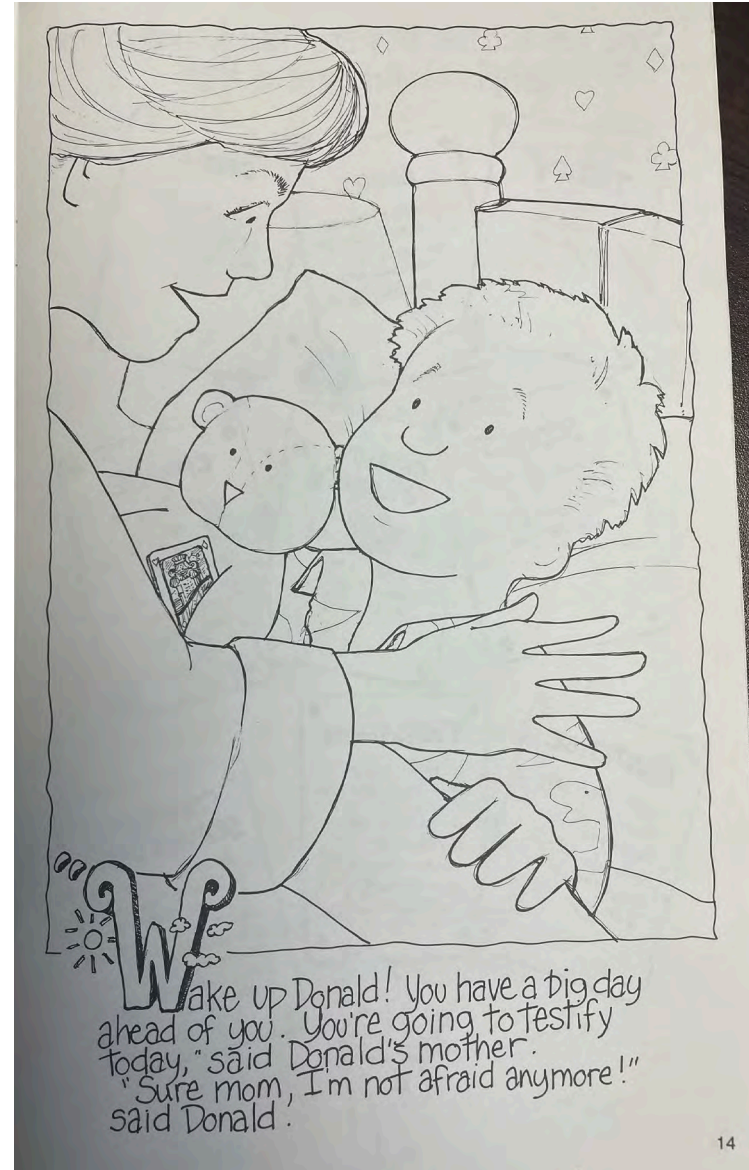
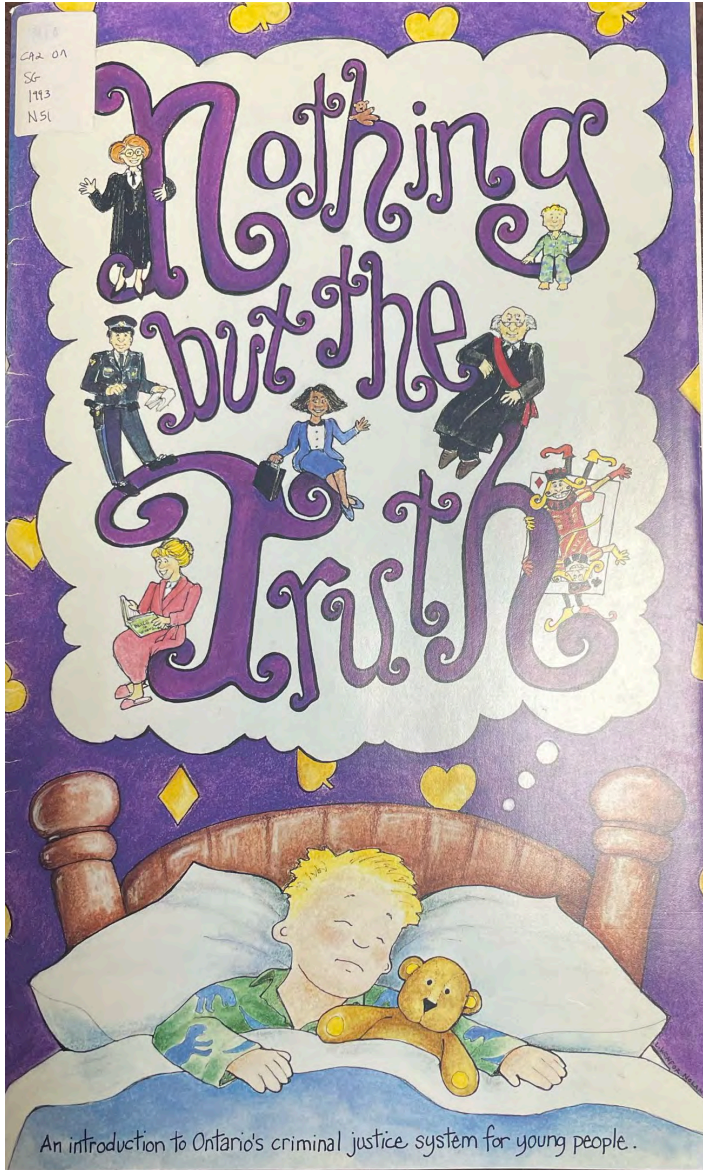


Without further ado...



Making things “fun”
for the youth





The Great Outdoors

FUR-BEARERS OF ONTARIO

CA2 ON

NR

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F71



4571 How to Survive in the Woods

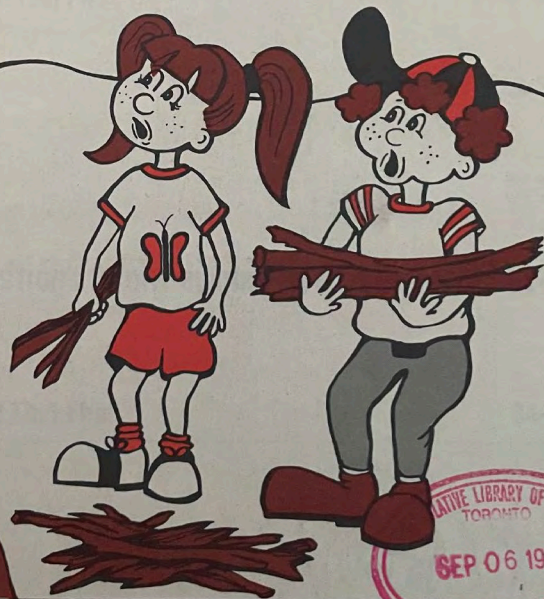
DON'T PANIC if you lose your way in the woods. The trees that seem to be closing you in are your best friends. They will supply shelter, fuel and food until you are rescued.


FIND YOURSELF. Before you give yourself up for lost, try to fix your position in relation to the sun, a high hill or a large lake or river. If nothing seems to help, follow the slope of the land down hill; this will often bring you to a lake which may put you back on the trail. (Too bad you don't have a compass to show you the way to go home.)

SAVE YOURSELF. Do not wander aimlessly; this will only waste your strength and get you nowhere. For safety's sake, do not climb trees or stumble around in the dark. While you still have sunlight, find a clearing and make camp. Choose an elevated spot, where rain water will not collect, and build a shelter of green boughs. Stay in the open where you can be seen by searching aircraft.

TRI-TRY. Gather dead, dry wood and build three fires in a triangle. (Three fires or three anything is a distress signal.) Add green boughs to pour a heavy smudge into the sky. In travelled or flown-over parts of Ontario, this is bound to bring down a fire patrol-- and rescue (and keep away insects while you wait.) Keep plenty of dry wood on hand in case of rain.

PLEASE
Don't Light That
FIRE!




 Ministry of
 Natural
 Resources
 Ontario

PROVINCIAL LIBRARY OF ONTARIO
 TORONTO
 SEP 06 1991
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BUILD A CAMPFIRE ON

ROCK OR SAND

DON'T PUT ROCKS AROUND A CAMPFIRE

KEEP YOUR CAMPFIRE SMALL

WHEN YOU GO TO PUT IT OUT, THE ROCKS CAN HIDE SMALL PIECES OF WOOD THAT ARE STILL BURNING.

DON'T BUILD CAMPFIRES UNDER OVERHANGING BRANCHES

PUT A CAMPFIRE OUT WHEN YOU ARE FINISHED WITH IT

DO NOT GO AWAY AND LEAVE IT BURNING!

HERE IS HOW TO PROPERLY PUT OUT A CAMPFIRE

- POUR LOTS OF WATER ON THE CAMPFIRE
- STIR THE ASHES WITH A STICK
- THEN POUR MORE WATER ON IT

Why a for - est fi - re
 frigh - tens me. I can't run a -
 way — I've got to
 stay — I've got these roots that hold me
 down and down and down and down and
 down and down and down. (to chorus)

WORDS AND MUSIC WRITTEN BY:
 MICHAELA MURPHY

PAROLES ET MUSIQUE PAR
 MICHAELA MURPHY

36

qui me retiennent pour la vie.
 (refrain)
 retiennent,
 qui me retiennent,
 J'ai des racines qui me
 rester.
 je dois me sauver,
 je ne peux pas
 incendies.
 J'ai peur
 pourquoi
 des

NR

ANN B5

CA2 ON
NR
C11

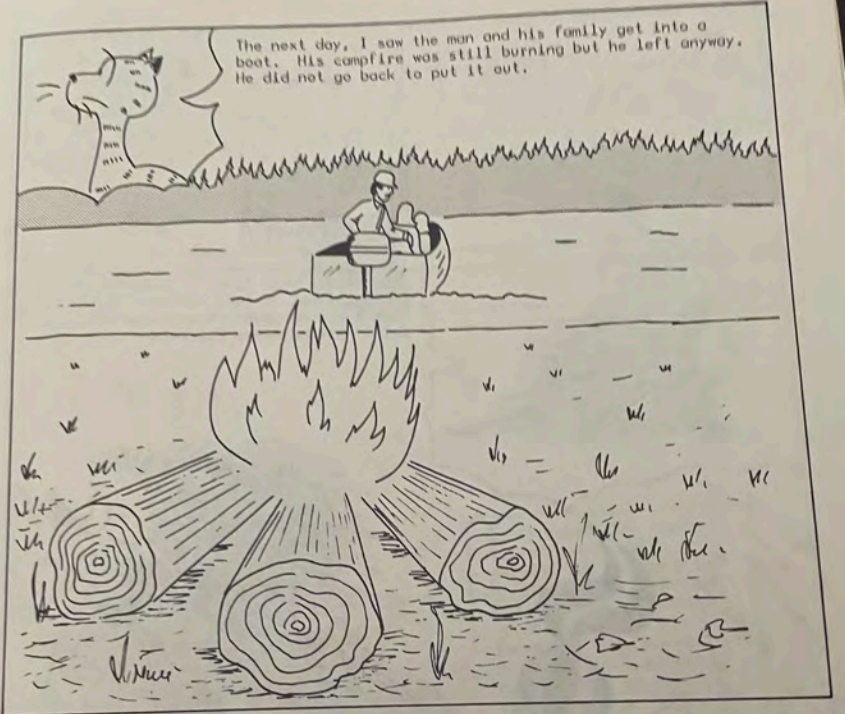
A CARELESS



CAMPER

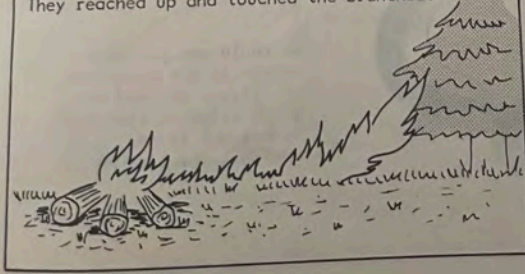


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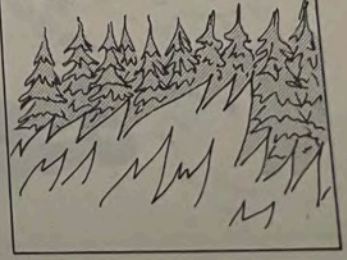


The next day, I saw the man and his family get into a boat. His campfire was still burning but he left anyway. He did not go back to put it out.

His fire spread to the dry leaves and needles on the ground. The flames grew bigger and bigger. They reached up and touched the branches.



Soon, the fire was huge and burning its way through the forest.



Ouch, my stomach

D31

DISCOVER BLUE GRAPES



LEGISLATIVE LIBRARY OF ONTARIO
TORONTO
NOV 16 1976
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Ministry of
Agriculture
and Food

Ontario
R. G. Bennett

DISCOVER BLUE GRAPES

The rich flavor and color of Ontario blue grapes have made them favorites of processors for wines, juice, and preserves. Now these same qualities are being newly discovered for home uses. Delightful to eat out of hand, they also lend themselves to a variety of delicious dessert treats. Buy them in 2-qt baskets for table use or in 4-qt baskets for preserving.

FREEZING

Ontario blue grapes are easy to freeze, and can be used in place of fresh grapes in every recipe. They retain their intense color and flavor and hold their shape well when thawed. Since their high sugar and acid levels act as natural preservatives, sugar is not added when freezing grapes.

To freeze, wash carefully. Drain well. Detach from stems. Measure, pack into freezer containers, label and freeze.

The fresh grape season is short, so pack a good supply into the freezer for use in these delicious recipes all year 'round.

BOTTLED GRAPE JUICE (makes 2 pints concentrate)

5 cups washed and stemmed Ontario blue grapes
2 cups hot water

Combine grapes and water in saucepan. Bring to boil. Simmer, covered, 30 minutes, or until very tender. Strain through a fine sieve. For each cup juice, add 1/4 cup sugar. Return to boil. Pour into hot mason jars. Apply lids. Process in a boiling water bath, 10 minutes. To serve, dilute half and half with cold water. Juice may be frozen instead of processed.

GRAPES À LA CRÈME (makes 5 to 6 servings)

3 cups washed and stemmed Ontario blue grapes
1/2 cup sour cream
Brown sugar or crème de cacao

Fold sour cream gently into grapes. Chill at least 2 hours. Serve in dessert dishes. Sprinkle with brown sugar or crème de cacao.

BLUE GRAPE CRÈME PARFAIT (makes 6 to 8 parfaits)

1 recipe Blue Grape Pie Filling
1/2 pt whipping cream
3 tbsp sugar
1/2 tsp vanilla
3/4 cup sour cream

Simmer pie filling mixture until thick and clear. Chill. Whip cream with sugar and vanilla until stiff peaks form. Fold in sour cream. Alternate layers of chilled grape and cream mixtures in parfait glasses. Chill.

PETITE BLUE GRAPE CHEESECAKE (makes 20 individual cheesecakes)

Half recipe Blue Grape Pie Filling
20 vanilla wafers

Cheesecake

2 pkgs (8 oz each) cream cheese, softened
3/4 cup sugar
2 eggs
1 tbsp lemon juice
1 tsp vanilla

Simmer pie filling mixture until thick and clear. Chill. Line muffin tins with large paper baking cups. Place a vanilla wafer in each. Beat cheesecake ingredients until light and fluffy. Fill cups 2/3 full with cheese mixture. Bake 15 to 20 minutes at 375°F (190°C). Cool. Top each with a tablespoon of grape filling. Chill.

MAKING HOMEMADE WINE

Wine making involves chemical processes that require close attention and proper techniques. The following are basic steps for making red wine from Ontario blue grapes. For more complete instructions on making wine, follow directions in Ontario Ministry of Agriculture and Food Publication 321, *Wine Making in Small Quantities*.



Hearty Fare

Bean Pot

- 3 slices bacon
- ½ cup celery, chopped
- ½ cup onion, chopped
- 1 can (19 oz) beans with pork
- 1 can (19 oz) tomatoes
- 2 cups water
- 2 beef bouillon cubes
- 1 bay leaf
- dash cayenne
- 1 tsp Worcestershire sauce
- 1 tsp basil
- 1 tsp sugar
- 4 wieners, chopped - optional

Fry bacon until crisp, drain, crumble and set aside. Sauté celery and onion in bacon drippings until tender. Drain fat. Add bacon, celery and onion to rest of the soup ingredients and simmer for 30 minutes. Makes 6 generous servings.

Bean and Tomato Chowder

- 1 can (28 oz) tomatoes
- 1 can (28 oz) beans with pork
- 1 package (1 ½ oz) barbecue chip dip mix
- salt and pepper to taste

Combine all ingredients and heat thoroughly over low heat. Makes 4 to 6 servings.

Hot Bean Salad

- 1 can (19 oz) beans with pork
- 1 Tbsp sugar
- ¼ tsp salt
- ¼ tsp pepper
- 4 slices bacon, diced
- 1 medium onion, diced
- 1 tsp flour
- ¼ cup vinegar
- ½ cup chopped celery
- 2 Tbsp fresh parsley - optional

In a saucepan, combine beans, sugar, salt and pepper. Sauté diced bacon until crisp. Drain, reserving fat. Sauté onion in reserved bacon fat until tender. Add flour and vinegar and stir until thickened. Stir bacon bits and onion mixture into beans and simmer until heated through. Stir in parsley and celery and serve.

BEANS - HOME BAKED TO PERFECTION

Those who've tried insist that beans, homebaked to perfection, are worth every effort. The tempting aroma and full-bodied goodness of homebaked beans are possible in a fraction of the time it took grandma. Beans can be presoaked over lunch, baked slowly throughout the afternoon, and served piping hot at supper. Have a pot of beans ready for those spur-of-the-moment get-togethers when friends drop in, week-ends at the cottage, or after a day on the slopes.

"Braised and boiled with garlic, beans were once considered a medicinal cure for colds."

SECRETS BEHIND DRY BEAN COOKERY . . .

1. Always soak beans before cooking

The quick-soak method suggested allows 3 cups of water for each cup of beans. Bring the beans and water to a full boil, and boil rapidly for 2 minutes. Remove the beans from the heat and let stand for one hour. Bring the beans to a boil again, reduce heat, and *simmer gently*, for 30 minutes if the beans are to be cooked or baked further, or 60 minutes if the recipe does not require further cooking.

(This method is preferred to the more traditional overnight soaking. During overnight soaking at room temperature the beans may ferment which causes inferior flavor and makes the beans more difficult to digest.)



Rutabaga Recipes

Cook rutabagas often.

In a Pot

Cheese-Scalloped Rutabagas

- 3 cups (1½ pounds) thinly sliced, pared rutabagas
- 1 cup boiling water
- 1 teaspoon salt
- 2 tablespoons butter
- ½ cup sliced onion
- ⅓ cup diced celery
- ⅔ cup sliced green pepper
- 2 tablespoons flour
- 1 cup milk
- ½ cup grated Cheddar cheese

Cook rutabaga slices in boiling salted water for 20 minutes or until tender. Meanwhile, sauté onion, celery, and green pepper in butter until crisp-tender. Stir in flour and cook for 1 minute. Slowly add milk, stirring constantly until thickened and smooth. Add grated cheese, stirring until melted. Pour sauce over rutabaga. Serve immediately. Makes 4 servings.

Mashed Rutabaga — Potato Supreme

- 4 cups (2 pounds) sliced, pared rutabagas
- 3 cups (3 medium) quartered, pared potatoes
- 2 teaspoons salt
- 1 tablespoon sugar
- 1 chicken bouillon cube
- 2 cups boiling water
- ¼ teaspoon pepper
- 1 cup grated Cheddar cheese
- 2 tablespoons finely chopped onion

Place rutabagas and potatoes, salt, and sugar in saucepan. Dissolve bouillon cube in boiling water and pour over vegetables. Quickly bring to a boil, reduce heat, and continue cooking gently until vegetables are tender. Drain, mash, and add pepper, grated cheese, and onion. Beat until fluffy. Top with buttered crumbs and broil until golden-brown if desired. Makes 6 servings. *Add diced rutabagas alone or in combination with other vegetables to enhance the flavor of a meat stew.*

In a Pan

French fried Rutabagas

- 2 pounds rutabagas
- 2 teaspoons sugar
- ½ cup cornmeal or breadcrumbs
- 1 teaspoon salt
- 2 eggs, beaten
- vegetable oil for frying

Cut rutabaga slices lengthwise into ¼-inch strips; pare. (If the strips are too long, cut crosswise once.) Parboil strips for 5 minutes in a minimum amount of boiling water with sugar. Drain well and cool. Beat eggs slightly in a shallow bowl; mix cornmeal or crumbs and salt together on waxed paper.

Preheat skillet and add ¼-inch of oil. Dip cooled rutabaga strips in egg, then roll in seasoned crumbs. Brown strips evenly, a few at a time. Remove strips from skillet with kitchen tongs and place on baking sheet lined with paper towels. Keep warm in 250° oven while remaining strips are cooked. Serve hot. Makes 4 servings. A deep-fat fryer may also be used.

- Leftover fries freeze well. To reheat, spread in a shallow pan and bake at 350° until warmed through.

In a Casserole

Rutabaga — Onion Casserole

- 4 cups (2 pounds) thinly sliced, pared rutabaga
- 3 cups thinly sliced onion
- salt and pepper
- 1 chicken bouillon cube
- ½ cup boiling water
- 2 tablespoons butter

Arrange alternate layers of rutabaga and onion slices in greased 2½-quart casserole. Sprinkle layers lightly with salt and pepper. Dissolve bouillon cube in boiling water and pour over vegetables. Dot with butter, cover and bake 1¼ hours or until rutabagas are tender. Makes 6 servings.

ONTARIO CABBAGE



Ministry of
Agriculture
and Food
ONTARIO

Cabbage is truly a modern vegetable despite its ancient origins. It's versatile, economical, easy to prepare and universally recognized as healthy food.

Mild-tasting cabbage is an excellent source of vitamin C as well as high in fibre and low in sodium. It is also a nutritious low calorie joy. One cup (250 mL) of cooked cabbage has only 37 calories, yet provides the daily requirement of vitamin C.

VARIETY

The most common Ontario cabbage variety is the familiar green cabbage, characterized by its solid, firm head and smooth-textured leaves. Red cabbage is easily recognized by its red or deep purple colour. Lesser known, but growing in popularity is savoy cabbage. Its green head has a loose structure with crinkly-textured leaves.

AVAILABILITY

Due to sophisticated storage facilities, cabbage is a source of "salad" in winter months. High quality red and green cabbages are available from June until March, and savoy cabbage is marketed from July until January.

SELECTION AND STORAGE

When shopping, choose a cabbage with crisp, unblemished leaves and a firm head that is relatively heavy for its size. At home, cabbage will keep for up to 2 weeks if stored in a covered container or moisture-proof bag in the refrigerator.

COOKING TIPS

- To maintain a mild cabbage taste and the desired tender-crisp texture, DO NOT OVERCOOK. Cabbage develops a stronger flavour and softer texture the longer it cooks.
- Microwaving, stir-frying or steaming are ideal quick-cooking methods for cabbage as they lessen the nutrient loss and maintain the mild flavour and bright colour. When boiling cabbage, cook in a small amount of water for a minimum amount of time.
- Proper cooking will minimize the aroma of cooking cabbage, but a slice of stale bread placed on top of the cooking vegetable will neutralize the odour.
- When cooking red cabbage, use stainless steel or glass, and add a little vinegar or lemon juice to retain the colour. Cooking red cabbage in a cast iron or aluminum pot will result in a darker, less attractive colour.

CABBAGE AND CARROTS WITH CHEESE SAUCE

The tangy cheese sauce makes this simple cabbage dish a treat.

4	2-inch (5 cm) wedges Ontario Cabbage	4	
4	medium carrots, peeled and cut in 2-inch (5 cm) pieces	4	
1 cup	water	250 mL	
1/2 tsp	salt	2 mL	
Sauce:			
2 tbsp	butter	25 mL	
1 tbsp	flour	15 mL	
1 cup	milk	250 mL	
1 tsp	horseradish	5 mL	
1/2 tsp	dill weed	1 mL	
1/4 tsp	dry mustard	1 mL	
1 cup	grated old cheddar cheese	250 mL	

Arrange cabbage wedges and carrot pieces in a large, shallow skillet or pan. Add water and salt. Bring to a boil, reduce heat and simmer 15 minutes until vegetables are tender. Drain carefully and set aside to cool 1 minute. Remove from heat. Add milk and horseradish. Add seasonings. Cook and stir over medium heat until thickened. Add cheese and stir until melted. Makes 4 servings. Preparation time: 15 minutes. Cooking time: 35 minutes.

Microwave method: Melt butter in a 2-cup (500 mL) glass measure or bowl, 30 to 35 seconds, at High. Stir in flour. Add milk and seasonings and stir well. Cook at High 3 to 4 minutes until thickened. Stir frequently. Add grated cheese, stir until melted. Let stand, covered, while vegetables are cooking.

Arrange cabbage wedges in pinwheel fashion, in a microwave safe baking dish. Arrange carrot pieces between cabbage wedges. Add only 1/2 cup (50 mL) water. Cover with plastic wrap, vent one corner. Cook at High 6 to 8 minutes or until vegetables are tender. Rotate dish once or twice during cooking. Drain carefully.

Pour sauce over vegetables and serve. Microwave cooking time: 13 minutes.

RED CABBAGE BRAISED IN WINE

Featured on the cover, this dish has an ethnic twist.

4	strips bacon	4
4 cups	chopped Ontario Red Cabbage	1 L
1	small onion, chopped	1
1 tbsp	brown sugar	15 mL
1/2 cup	dry red wine	125 mL
pinch	cinnamon	pinch
pinch	cloves	pinch
1	apple, peeled, cored and diced	1

In a large skillet, over medium heat, cook bacon until crisp. Set aside to drain on paper towels. Reserve 2 tbsp of bacon drippings. Add cabbage, onion, brown sugar, wine and spices to pan on drippings. Cook over medium heat 3 to 5 minutes until moisture is evaporated. Reduce heat to simmer, add apple. Cover and cook 2 minutes. Place in serving dish, sprinkle with crushed bacon. Makes 4 servings. Preparation time: 15 minutes. Cooking time: 30 minutes.

SCRAMBLED CABBAGE

Looking for something new to try? This quick and easy cabbage served with a special sauce is sure to please.

6	eggs	150 mL
1 tsp	soy sauce	5 mL
1 tsp	Worcestershire sauce	5 mL
1 tsp	ginger	5 mL
1/2 tsp	salt	2 mL
1/2 cup	diced, cooked ham	125 mL
1	vegetable oil	15 mL
1	small onion, chopped	1
2 cups	finely shredded Ontario Cabbage	500 mL
2 tbsp	chopped pimento	25 mL

Beat eggs with next 4 ingredients. Add ham and pimento. Heat oil in large skillet over medium heat. Add onion and cabbage; stir fry 5 minutes or until cabbage is wilted. Add egg mixture; stir and cook until egg is cooked but not dry. Garnish with pimento and serve. Makes 4 servings. Preparation time: 10 minutes. Cooking time: 10 minutes.

STUFFED WHOLE CABBAGE

This unique recipe, featured on the cover, is easier to make than it looks.

1	medium head Ontario Cabbage	1
1 lb	ground beef	500 g
1	medium onion, chopped	1
1	clove garlic, minced	1
1	medium carrot, grated	1
1/2 tsp	thyme leaves	2 mL
1/2 tsp	salt	2 mL
1/2 tsp	pepper	0.5 mL
1	egg, lightly beaten	1
1 cup	chicken broth	250 mL
1/2 tsp	caraway seeds	2 mL
1/2 cup	soar cream	125 mL
1 tbsp	all-purpose flour	15 mL

Remove outer leaves from cabbage and reserve 1 large leaf. Cut out core and then spoon out heart of cabbage, leaving 1-inch (2.5 cm) shell. Reserve 1 cup (250 mL) chopped cabbage. (The remaining inside of cabbage can be used for soup, salad or side dish.)

In frying pan, brown beef, onion and garlic. Drain off excess fat. Stir in reserved 1 cup (250 mL) chopped cabbage, grated carrot, thyme, salt and pepper. Cook and stir for about 3 minutes or until cabbage is tender-crisp. Cool slightly and stir in egg. Pack firmly into cabbage shell. Cover stuffing with reserved cabbage leaf.

In 3-quart (3 L) saucepan, combine chicken broth and caraway seeds. Add stuffed cabbage. Cover, bring to a boil and simmer for 25 to 30 minutes or until cabbage is tender. Remove cabbage from saucepan and discard covering leaf, keep warm.

Combine sour cream and flour; stir into liquid remaining in saucepan. Cook and stir until thickened and smooth. To serve, cut cabbage into 4 wedges. Place on serving plates and spoon on sauce. Makes 4 servings. Preparation time: 30 minutes. Cooking time: 30 minutes.



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THE DELICIOUS DEPENDABLE BEAN

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TORONTO
FEB 21 1977
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Ministry of
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Ontario

ENJOY A CANADIAN TRADITION

Our early settlers recognized a good thing . . . the baked bean. They adopted this hearty legume and made it a Canadian tradition.

Join in . . . on the experience of a Canadian legend.

OLD-FASHIONED BAKED BEANS

1 lb dry WHITE BEANS (2½ cups)
6 cups cold water
1 tbsp oil
¼ lb salt pork, cubed
1½ cups bean liquid
¼ cup molasses
¼ cup brown sugar
2 tbsp catsup
1½ tsp salt
½ tsp pepper
½ tsp dry mustard

Put beans and water in a large saucepan. To reduce foaming, add 1 tablespoon oil. Bring to a full rolling boil; boil, covered for 2 minutes. Set aside for 1 hour. Return beans to a boil, reduce heat; simmer, covered for 40 minutes. Drain, reserving liquid. Pour beans into a 2-quart bean pot. Stir in pork. Combine remaining ingredients and pour over beans. Bake, covered for 3½ hours at 300° F. Uncover. Bake for an additional 30 minutes. Add more bean liquid if necessary.

Makes 6 cups.

BAKED BEAN SURPRISE

4 slices bacon, cut in ½ inch pieces
¾ cup chopped onion (1 medium)
2 cans (28 oz each) BAKED BEANS
1 can (14 oz) crushed pineapple
¼ cup chili sauce
1½ tsp dry mustard
¼ tsp salt

Sauté bacon until crisp. Transfer to a large casserole. In same frypan, sauté onion in bacon drippings until soft. Meanwhile, combine beans and pineapple with bacon. Stir in chili sauce mixed with dry mustard and salt. Stir in onions. Cover. Bake at 325° F until hot (about 1 hour).

Makes 4 cups.

BEAN AND TOMATO CHOWDER

1 can (28 oz) BAKED BEANS
1 can (28 oz) tomatoes
2 tbsp barbecue sauce

Combine all ingredients in a saucepan. Heat thoroughly over low heat.

Makes 7 cups or 6 to 8 servings.

SAY GOOD DAY TO A GOOD BUY

Consider the great value of beans . . . a good source of protein right from the can or straight from the crock!

Serve baked beans with a whole grain bread or a glass of milk. Perhaps, add some meat — ground beef, sausage, ham, bacon or some leftover roast. You might try poached eggs on baked beans for your next family brunch or late evening supper.

Whatever your choice, baked beans are a nutritious bargain.

BEANBURGER

½ lb ground beef
¼ lb bulk pork sausage
1 can (14 oz) BAKED BEANS
1 can (5½ oz) tomato paste
¼ tsp oregano
6 hamburger buns, halved and lightly buttered
¾ cup grated Cheddar cheese

Brown ground beef and pork together in a frypan. Drain well. Add beans, tomato paste and oregano. Heat through. Divide mixture and spread on each bun half. Top each with 1 tablespoon grated cheese. Broil until cheese melts.

Makes 12 beanburgers.

SECRETS OF BEAN COOKERY

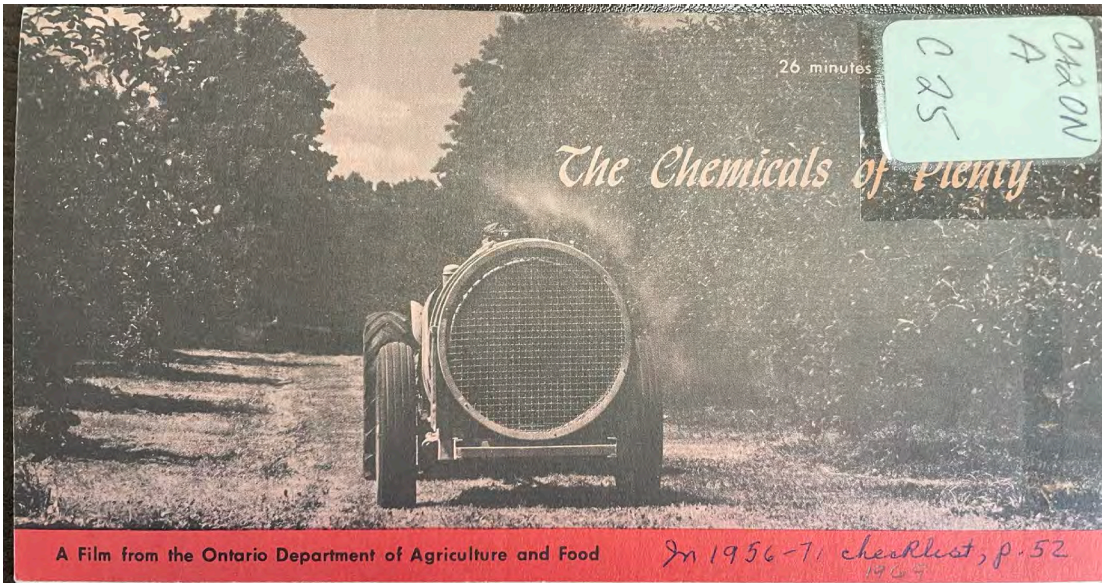
COOKING DRY BEANS

- Soak beans before cooking, using this quick-soak method. Use 3 cups water to each cup beans. To reduce foaming add 1 tablespoon oil. Bring to a full boil. Boil rapidly for 2 minutes. Set aside for 1 hour. Return to boil; reduce heat. Simmer gently for 40 minutes. Simmer for 60 minutes if recipe does not require further cooking.
- Yellow-eyed beans may be substituted for white beans in recipes. Simmer yellow-eyed beans for 1 hour instead of 40 minutes.
- Never add baking soda to the cooking water; it destroys vitamins.
- Use a covered, heavy, earthenware or cast iron pot for moist, evenly-baked beans.
- Cook beans slowly (3 - 4 hours) at 300° F for moist, tender beans.
- If you want to save time — pressure cook beans after presoaking. Cook for 45 minutes at 15 pounds pressure.
- Store . . . dry beans in a tightly covered container in a dry place. They will keep indefinitely.
- Store . . . baked beans in the freezer for up to 5 months.

COOKING CANNED BAKED BEANS


- Choose the size of can best suited to the occasion.
4½ or 8 oz size - an ideal individual serving, especially for bagged lunches
10, 14 or 19 oz - great for a small family dinner
28 oz - large family size, plenty for supper
48 oz - perfect for parties, picnics and barbecues.
- Heat canned baked beans at a low temperature. Use a heavy saucepan or a double boiler.
- When barbecuing or camping, heat baked beans right in the can. Remove the label, open the can and set in a saucepan of gently boiling water.

89-19-76-1508A




THE CHEMICALS OF PLENTY

Nature provides the 'good life' through an abundance of resources for food. But biological controls alone will not prevent pesticide damage from blighting this abundance. The integration of biological and chemical controls must occur to ensure that pesticides are, indeed, The Chemicals of Plenty.

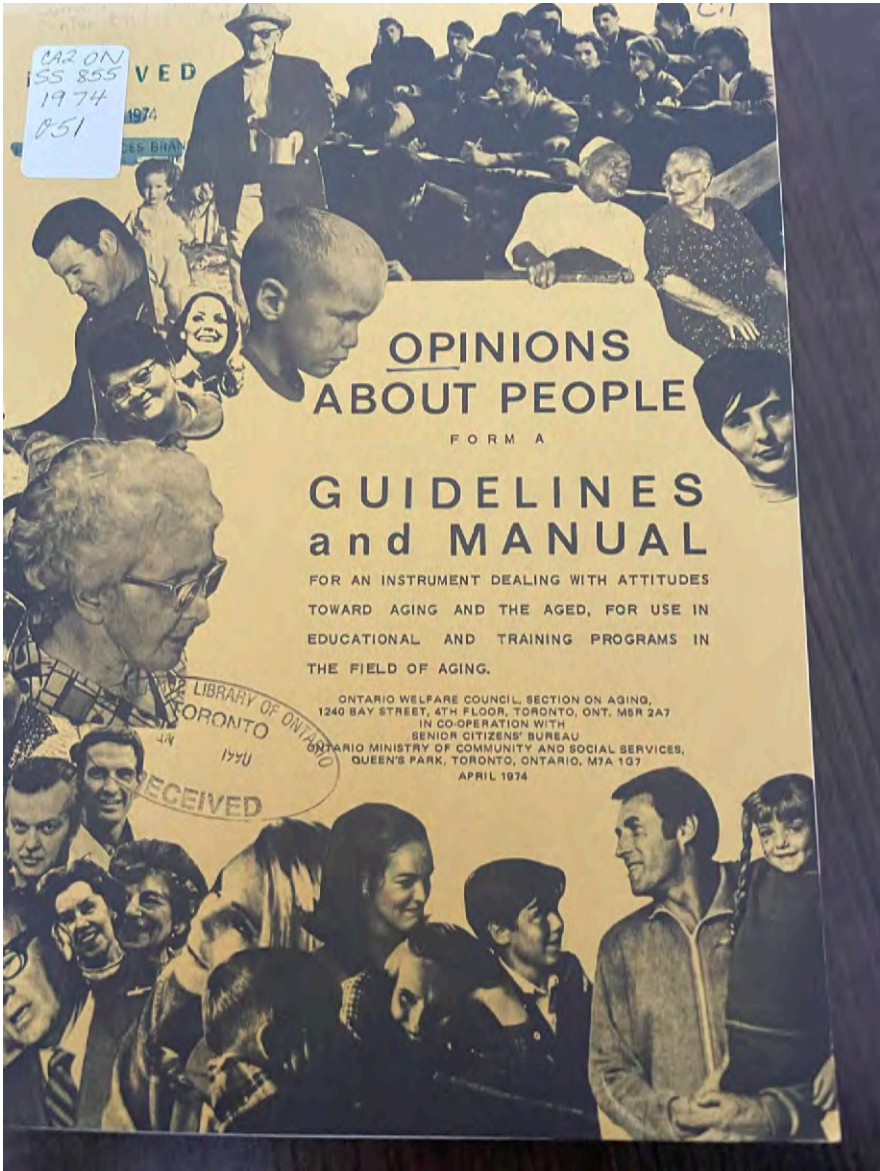


This film is available from the Film Library, Information Branch, Ontario Department of Agriculture and Food, Guelph, Ontario.

Films are available on request to Ontario residents on payment of mailing charges both ways. Because of the great demand for these films requests for a specific film should be made as early as possible.



“People”



CAR ON
SS 855
1974
051

OPINIONS
ABOUT PEOPLE

FORM A

GUIDELINES
and MANUAL

FOR AN INSTRUMENT DEALING WITH ATTITUDES
TOWARD AGING AND THE AGED, FOR USE IN
EDUCATIONAL AND TRAINING PROGRAMS IN
THE FIELD OF AGING.


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ONTARIO WELFARE COUNCIL, SECTION ON AGING,
1240 BAY STREET, 4TH FLOOR, TORONTO, ONT. M5R 2A7
IN CO-OPERATION WITH
SENIOR CITIZENS' BUREAU
ONTARIO MINISTRY OF COMMUNITY AND SOCIAL SERVICES,
QUEEN'S PARK, TORONTO, ONTARIO, M7A 1G7
APRIL 1974

CA20N
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1995
L31

*A Guide
For Seniors
Who Live
Alone*

Living Alone *and* Liking It

 Ontario

"You can be different:
when you're older
you can get away with
a lot! People are most
likely to accept your
right to say what you
think, dress the way
you like."

- wanted to do, so it is the
things that have been u
your family, your child
that you are proud of t
- Cultivate the special b
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selves and carve your
 - Let your grandchildr
to be invited to scho
events. Cheer them
don't be shy about s
too. Suggest that te
some chores for yo
- Do try to rememb

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Can You Baby-Sit Tonight?



Ontario

ONTARIO MINISTRY OF COMMUNITY AND SOCIAL SERVICES
HON. RENE BRUNELLE, Minister / T. M. EBERLEE, Deputy Minister



How to baby-sit

KEEP THEM SAFE

Your first duty as a baby sitter is to know where the children are and what they are doing.

Never leave a baby alone, unless he is in a crib, a playpen or fastened in his carriage. Even very young babies fall off beds or tables or tip over a high chair. If you cannot leave the baby safely or carry him with you, don't answer the telephone or door-bell. In any case, it is a good rule not to answer the door at night unless you know who is there.

Even after the children are asleep, keep awake yourself and make 'rounds' of the house every hour. Open the cellar door and sniff for smoke. Check the stove. Make sure the children are covered and breathing quietly and regularly. Leave their doors ajar so that you can hear them more readily if they should need you.

Dangers in the kitchen: Most home accidents happen here. If you are preparing a meal or snack for a pre-school child it is best if you keep him in the kitchen where you can see what he is doing. Be sure there are no poisonous cleaning agents within his reach. Pot handles on the stove should be turned to the back of the stove so that the child cannot reach them.

Dangers in the bathroom: Never touch an electric switch with wet hands, nor use an electric heater or radio in the bathroom. Never leave a child alone in the bathtub where he may slip and fall or scald himself. Never let him play on the floor where it may cause a fall. See to it that you pull electric cords out of his reach.

MANNERS



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CHAPTER V

DRESS, GLOVES, STREET ETIQUETTE, TRAVELLING,
BICYCLING, TELEPHONING

“Refinement of character is said never to be found
with vulgarity of dress.”

DRESS

To dress well requires good taste, good sense,
and refinement.

The most appropriate and becoming dress is
that which so harmonizes with the figure that the
apparel is unobserved.

Neatness in a lady's dress is one of the first
requisites.

The woman who is overdressed at an afternoon
reception is much more uncomfortable than she
who is gowned with the simplicity of a Quaker.
A well-fitting gown, a becoming hat, a fresh pair
of gloves, and one is suitably dressed as a caller.

Evening dress for a lady may be as gay as she
chooses to make it, though extremes are not
desirable.

Dresses made a suitable length for walking are
much more appropriate for the street than those
that are so long that their wearers become street
cleaners. Good taste forbids the wearing of
dresses so short as to be an offence against
modesty, or so narrow as to impede the free
movement of the limbs.

A hostess should be careful not to outdress her
guests.

When going out, a lady should consider the
people she is likely to meet, and should dress
accordingly.

The best advice to all girls upon the subject
must be, not to be overdressed, nor yet to be
careless in the matter. They should attire
themselves according to their circumstances
and should, above all things, avoid all
extremes of fashion, as well as all
eccentricities of style.

Only quiet colours should be worn either
to church or on the street, and wherever
girls go they should endeavour to be
unconscious of their personal appearance.

A girl of fourteen should not wear her
hair done up, and her gown should come
just below her ankles.

It is not in good taste for a young girl
to wear diamond rings; if she is fortunate
enough to possess them, let her keep them
carefully until she is older, and then she
may wear them with perfect propriety.

Necklaces and jewels in the morning are
in bad taste, no matter what the fashion
of the moment may be.

A frock coat is, under no circumstances,
a correct garment for a man to wear at an
evening dance, neither is a Tuxedo or
dinner coat. The proper dress is a full-
dress suit, with white vest and white
tie. Possibly a dinner coat might be
allowable at a very small and very
informal dance, but a frock coat never.

At an afternoon church wedding the
groom, best man, and ushers, all dress as
nearly as possible alike. The proper
costume or suit is a black frock coat,
gray trousers, black or fancy vesting

On Cars

Out
Tramp + cow
Safety

USE THESE SAFETY POSTERS

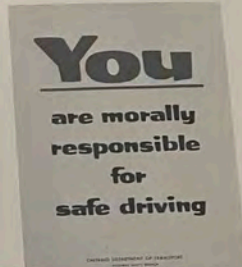
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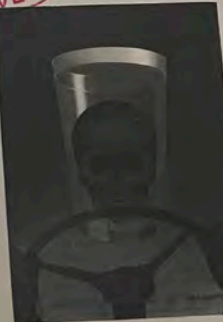
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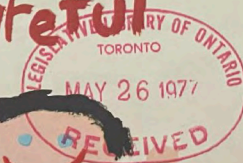
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Tramp + cow
Safety

We must be careful

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Safe Winter Driving Tips

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STOPPING ON ICE AND SNOW
Pumping rapidly on your brakes is the safest way to stop on ice and other slippery surfaces. This prevents skidding or locking of the wheels. If your wheels lock, your car is out of control. The best way to cut stopping distance is to travel at slower speed.

LEAVE MORE ROOM ON SLIPPERY ROADS
You need extra stopping space on winter roads... all the way ahead. Drive at slower speeds, use the brakes if necessary, and avoid all sudden driving acts—turning, braking or accelerating—that can cause trouble on icy surfaces.

STOPPING ON ICE
Start in high or second gear to prevent spinning of wheels and skidding. Tires have more chance to grip a slippery surface if wheels are turning only slowly.

POOR VISIBILITY HIDES DANGERS
A foggy or icy windshield should be cleared off before driving your car. Be sure you can see in all directions at all times. Remember, too, that snowbanks and drifting snow can conceal hidden vehicles, hidden driveways, intersections and pedestrians.

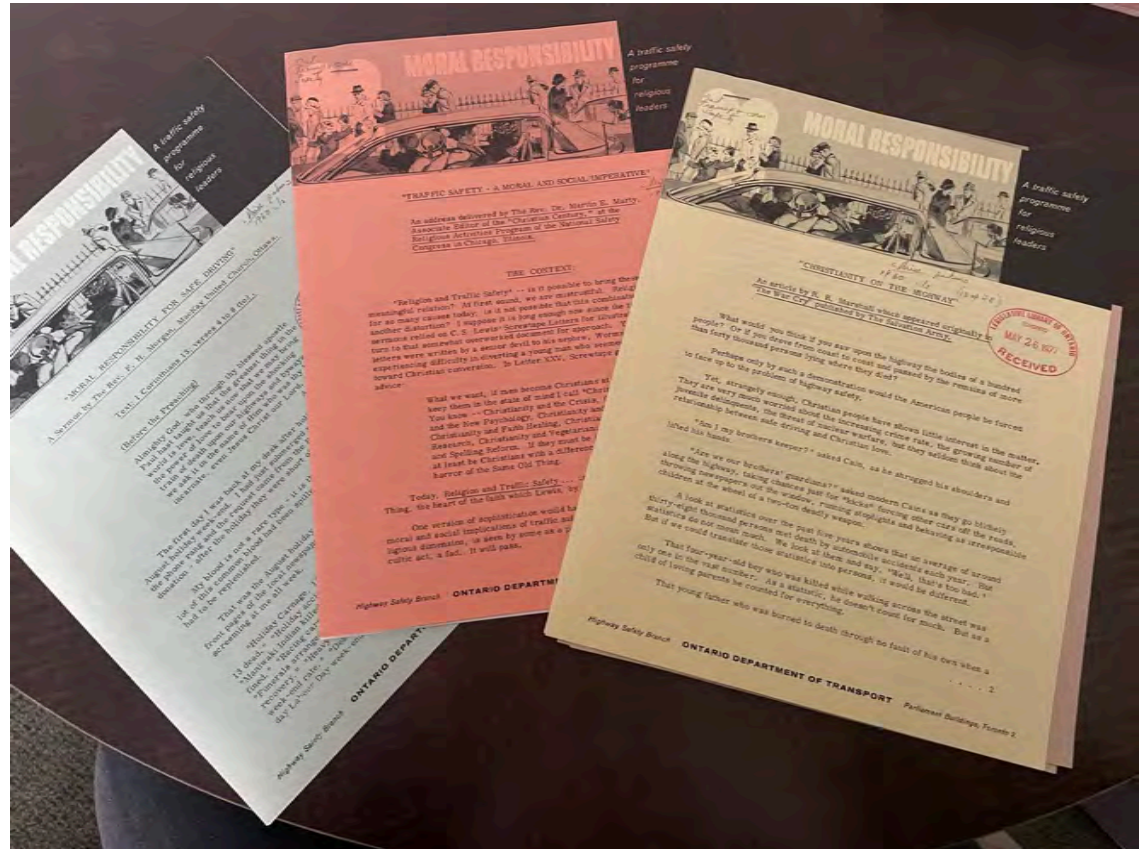
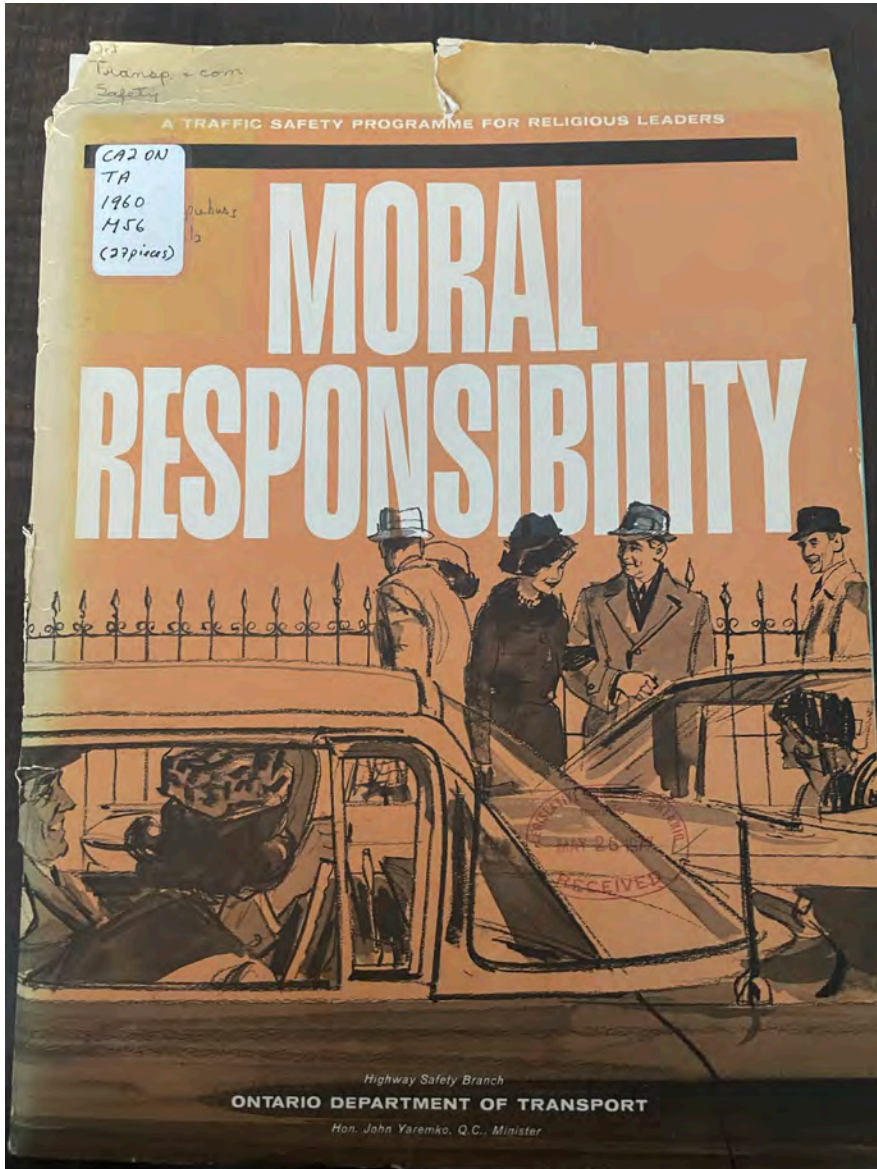
WHEN YOU'RE STUCK IN SNOW
Start slowly forward in low gear. When you have moved as far forward as possible, shift to reverse and repeat until you're free. Don't spin your wheels. Spinning wheels can only dig you deeper into the snow.

CHECK YOUR CAR FOR WINTER SAFETY
Your tires, brakes, steering, wiper blades and particularly your exhaust system should be in first class condition for winter driving. A failure in any one of these can cause trouble for you and your passengers.

CHECK LIST

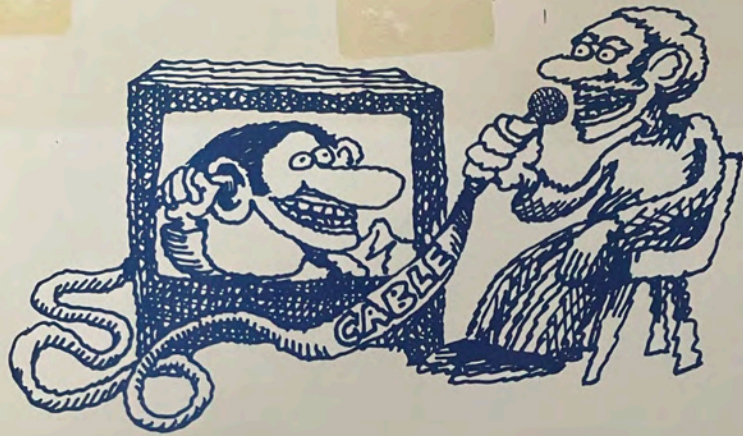
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Community



TURN ON!

AN INTRODUCTION TO COMMUNITY TV

SPORTS AND RECREATION BUREAU

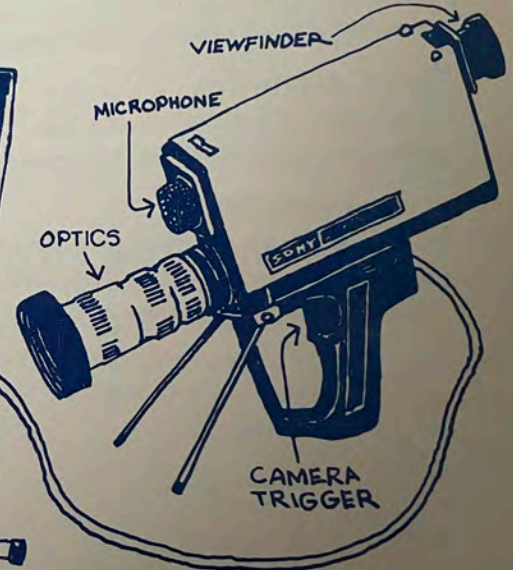
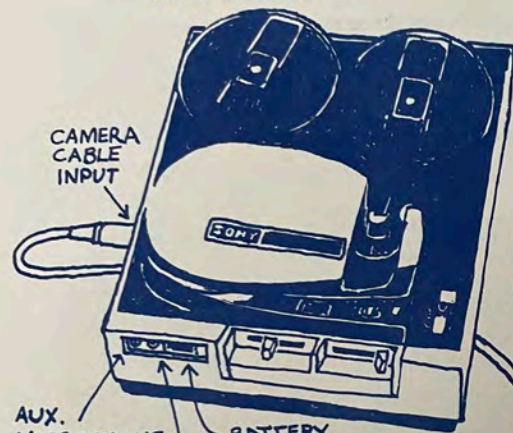
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COMPLETELY PORTABLE
AND CAN BE OPERATED BY
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Feature Attractions

The Opportunity Management System (OMS for short) is a big step towards raising the curtain on information that can be accessed across the Ministry. To this end, we'll all be working as a team to contribute to a database that will help us communicate with each other... no matter where we are!

A database can be pictured as an electronic filing cabinet and OMS will allow us to look through it by simply using a few keystrokes. The more information each of us contributes, the greater the potential benefit for all!

OMS will provide information about **Clients** (Ontario-based organizations), **Contact**s (non Ontario-based organizations) and **Interactions** (notes about meetings, telephone calls etc.). Now we can better coordinate our efforts because we'll know what dealings we've had with every organization we talk to.

And in the future we'll be able to add even more information... including what Ministry sponsored programs are available and who has participated in them.



What the Critics Say!

OMS is really just another tool to help us do our jobs well, not unlike a telephone or a filing cabinet.

Everything you enter into the database is stored instantly and is immediately available in Domestic Offices, International Offices and Queen's Park (that is, unless you mark it as confidential!).

You can search for and summarize information using standard reports, or you can custom design your own. What's more, you can assign a bring-forward date

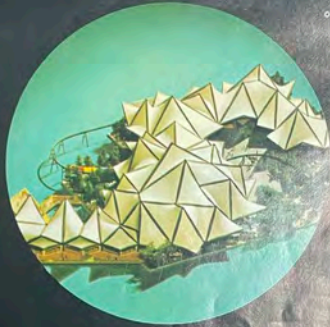
to any interaction and OMS will remind you when to review the file. You can easily preview what's pending in the next week, month or any other period you choose!

So, with all these attractions, you'll soon wonder how you managed without OMS.

What if I delete something by mistake? Impossible! Information can be changed and looked at, but it cannot be deleted. So there is never any risk to you or to others.

Uncut

CARON
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Look out
world
here
comes
Ontario!

Visit the Ontario Pavilion at Expo 67



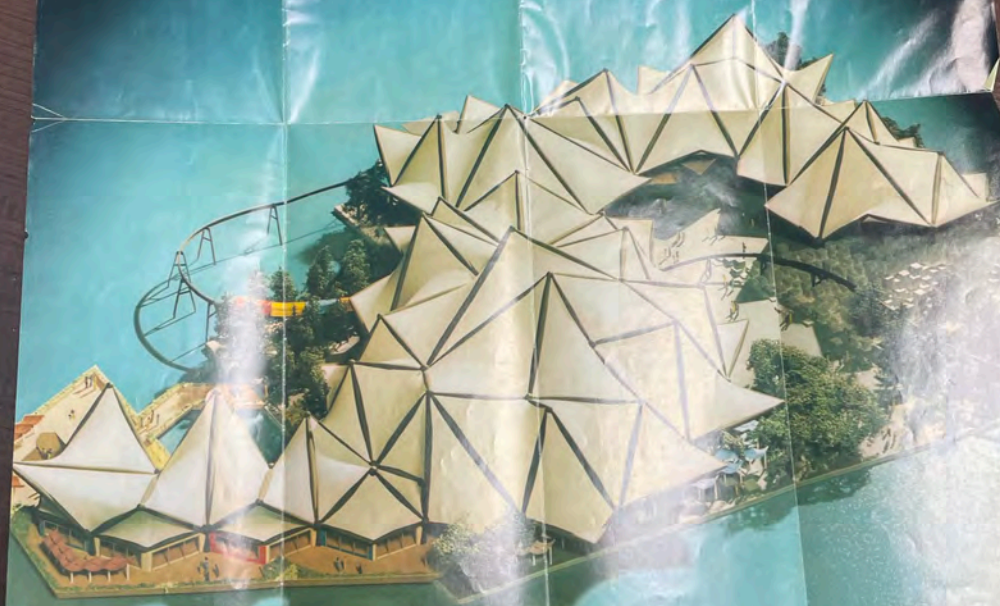
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One of the largest restaurant
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on by five life-sized robots.
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"spectacular." Never before
attempted. Two years to film
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What the Gems show us

Some things stay the same: Governments have always and will always need to communicate with the public

The concerns of the day AND that some issues are truly evergreen

Signs of the times:

The pillars of influence of a time

Best ways to catch attention

The style of the time

Key “consumer” collections

Consumer information can be an excellent tool to explain complex topics in plain language and can offer point in time snapshots of government initiatives. Some cornerstones of our “consume” collection that are excellent research tools:

- Press Releases
- Campaign literature
- Pamphlets for new laws

Thank you

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