

Keelesdale
Lakeshore I
Lakeshore II
North
Osler
York-Eglinton Centre



humber happenings



Volume 7 Number 3

HUMBER HAPPENINGS

Keelesdale Campus North Campus
Lakeshore I Campus Osler Campus
Lakeshore II Campus York-Eglinton Centre
Neighbourhood Learning Centres

Office of Public Relations
Humber College of Applied Arts & Technology
March 1981.

Humber Happenings is intended for faculty, staff, students and others interested in the College. All contributions should be submitted to the Office of Public Relations no later than the 11th day of the month preceding publication date.

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Humber College of Applied Arts and Technology 1980

Board of Governors

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NEW FACES AT HUMBER



Bernice Brown - Personnel Relations



Stella Czaplinski - Lakeshore 1



James Dexter - Physical Resources



Debbie Farrugia - Health Sciences



John Harrison - Research & Development



Karen Hay - Professional Development



George Kovacs - Purchasing



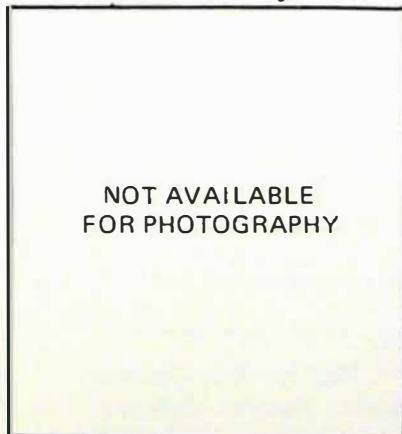
Peter McLeod - Marketing Services



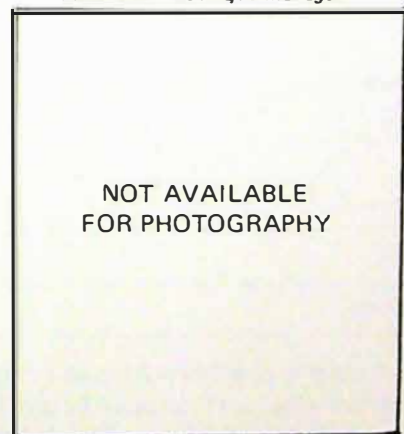
Ann Tuzi - Boutique Manager



Carole Weldon - Lakeshore 2



Ann Cavanaugh - C.C.A.



Julia Hoecke - L.R.C.

BOARD ELECTS OFFICERS



Ivy Glover

Officers for the various committees made up of Board of Governors members were elected at a meeting held on Monday, January 26th at the North Campus.

Mrs. Ivy Glover was elected Chairman of the Board and David G. Deaves will serve as Vice-Chairman for 1981.

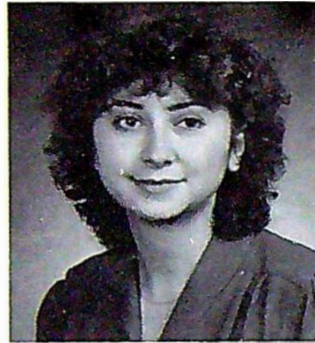
Chairpeople for the Program, Property and Finance Committees are Molly Pellecchia, Leo E. Venchiarutti and Mrs. Millicent Porter respectively.

Arnold R. Gould will serve as representative to the Lakeshore Campuses and Frank J. Lambert will be representative to Keelesdale, Osler and York-Eglinton.

Meetings of the Program Committee are held on the second Tuesday of the month and those of the Property Committee are held on the second Thursday of every month. The Finance Committee meets monthly on the third Tuesday and full Board meetings are reserved for the last Monday of the month.



David Deaves



Molly Pellecchia



Leo Venchiarutti



Millicent E. Porter

FACULTY SABBATICALS GRANTED

A total of eight staff members have been granted Sabbatical Leave for periods of varying length during 1981/82.

Norma Peterson (Applied Arts), Alan Tarant (Commercial and Academic Studies), and Audrey Sheedy (Health Sciences) will be on leave for four months while Bill Wells

(Human Studies) will be away for six.

Adrian Adamson (Human Studies), Don Cassell (Business), Gerry Byers (Business), and Colin Cooper (Applied Arts) have all been granted Sabbatical Leave for a period of 12 months, beginning September 1, 1981.



Adrian Adamson



Gerry Byers



Don Cassel



Colin Cooper



Norma Peterson



Audrey Sheedy



Al Tarant



Bill Wells

HUMBER BEGINS CHEF TRAINING

Recently released statistics indicate that in 1979 over \$1 billion was spent in Ontario restaurants. This fact, coupled with the recent increase in leisure time and travel, has resulted not only in a change in general life-style and rapid expansion of the hospitality industry, but also in a dramatic labour shortage. Approximately 6000 job openings currently exist in the industry and an additional 5000 are being created annually.

In view of these developments, the Council of Regents recently approved a new co-op program in Chef Training, the only one of its kind, to be offered at Humber College.

In order to qualify students to meet the standards and technical proficiency as defined by the Canadian Culinary Institute of the Canadian Federation of Chef de Cuisine, the program is designed to teach the implementation of a high code of personal hygiene, sanitation, food production and service safety. Students will be taught to assume responsibility for the health and welfare of eating establishment patrons by developing qualities of character and good work habits. In addition students will acquire the knowledge and ability necessary to direct and supervise staff, purchase supplies and control inventory.

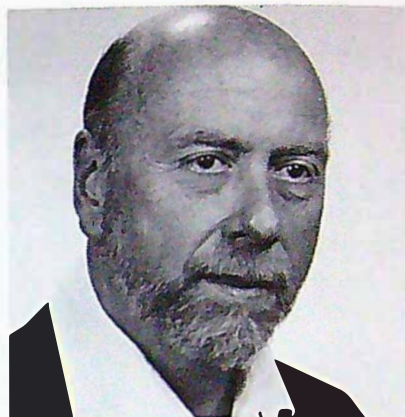
Using the four large and modern food labs and the facilities of the two dining rooms at the North Campus, student chefs will study such diverse subjects as International Food Preparation, Menu Planning, Food and Labour Cost Control, Kitchen Practices, Baking and Butchery. The co-operative aspect of the program will enable them to spend two semesters working in the industry under the supervision of professional Chefs. The need for practical experience in a good kitchen following in-class instruction will be stressed.

According to Richard Hook, Dean of the Applied Arts Division, the six-semester Program will have "a very high food preparation component as opposed to the administrative emphasis which is part of Humber's well-established Hotel Management Program."

Graduates of Humber's new Chef Training Program will be most welcome in the industry and the college can be proud of its service not only to that industry but also to the community.



New Humber program will train student chefs for ever-expanding hotel and restaurant industry.



Arthur Knowles

LONG DISTANCE CONFERENCING

In cooperation with the University of Wisconsin, Humber offered a three-day seminar on Tele-conferencing at the North Campus recently.

According to Art Knowles, Consultant with the Continuing and Community Education Department and organizer of the seminar, tele-conferencing "is a very convenient and economic way to bring groups of people together, sometimes over great distances, for immediate interaction."

"By using the telephone system, participants can simply dial a pre-determined number at a designated time to connect into the conference. The network can link as many as 20 individual locations together for the meeting. This system allows for the participation of some 600 persons continent-wide," he added.

The Humber seminar was designed to focus on how to integrate audio interaction, project visuals and print resources in a training or conference session and illustrate how the program technique can best suit various needs. It was set up, in addition, to demonstrate how pictures and graphics can be transmitted over telephone lines and the team of instructors, who administer and coordinate Wisconsin's system, discussed how organizations are using tele-conferencing for instruction, meetings and training.

Seminars, such as the one described above, are indicative of Humber's active participation in innovative, progressive concepts for the future and a tribute to the creative staff members who make them possible here.

STUDENTS DESIGN MAGAZINE COVER

Dave Chesterton, Program Coordinator of the Package Design Program, tells us that his first year students have been designing cover art for GAM — on Yachting magazine for the past ten years, thereby taking part in a lucrative class project.

Although there is no payment involved, those students whose designs are chosen receive full credit in the magazine for their submissions.

The experience derived from this enterprise is not only professionally worthwhile, but also an exciting opportunity for students to have their creative talents displayed and recognized.

CHALLENGING TECH PROGRAM



Gerald Wade

Gerald Wade, Program Coordinator of the Hydrographic Survey Technology Program, has lead a varied and interesting life, in spite of the fact that so much of it was spent in "isolation".

"The isolation never bothered me," he said recently. "Most jobs in the field are structured such that it's a case of four weeks on the job and two weeks off," he added. "And even though I'm the first to admit that it's a lot of hard work, in every possible climate, being a hydrographer certainly fulfills any sense of adventure that one might have."

For those of us who are stumped by technological jargon, an explanation of just exactly what hydrography is might be useful. As Gerry explained, hydrography is the study of determining and charting water depths. It has applications in coastal engineering, harbour construction, defence research, and multi-parameter surveys (i.e. gravity, magnetic oceanography, marine biology and marine geology).

Gerry, who brought the program to Humber four years ago, has an accomplished and extensive background.

He graduated with a Bachelor of Science Degree from Carleton University in Ottawa and received his Engineering Certificate from Mount Allison University in New Brunswick. He joined the Federal Government Service in 1950 and became a hydrographer with the Canadian Hydrographic Service a year later. Over the next twenty years, he was in charge of hydrographic survey establishments covering Canada from the east to the west coast and from the Great Lakes to the extreme North.

He was the hydrographer-in-charge of the St. Lawrence Seaway Survey team and in 1971 was seconded to the Polar Continental Shelf as camp commander of Beaufort Sea Ice Camp 200, Arctic Ice Dynamics Joint Experiment and Gravity Survey. He was in charge of the Polar Continental joint control survey along Ellesmere Island and the Greenland coasts and subsequently conducted electromagnetic velocity propagation studies in Amundsen Gulf in the Arctic.

In addition to his other activities, he was an instructor in the Civil Engineering Program at Algonquin College and has also taught hydrographic techniques at Erindale College, University of Toronto. In 1977, he came to Humber as Teaching Master in Hydrographic Survey Technology and was eventually responsible for the organization of courses and course content for the Program.

Among the many professional organizations he is associated with, he is a member of the Northern Coordination Committee studying the effects on Arctic ecology of the activities of oil and gas exploration, pipeline routes etc.

A resident of Burlington, Ontario, Gerry is married and has one son.

DRIVING SKILLS UPDATED HERE

A new program, which will focus on re-training of driving instructors in Ontario, is being offered by Humber College in cooperation with the Ministry of Transportation and Communications and the Ministry of Colleges and Universities.

The Program, consisting of approximately 80 in-class hours and 40 in-car hours, is open to anyone 19 years of age or over and in possession of an Ontario Drivers Licence. A good driving record with no more than six demerit points is also a requirement.

Developed to provide candidates with the opportunity to gain the required experience, information and motivation to present attractive and imaginative programs in Driver Education, the program will also enable participants to assist in the smooth flow of modern traffic.

Richard Helfrich, President of C.S.S. Driving School in Toronto, will coordinate the one-month Humber program.

Course content will include an in-depth study of the Highway Traffic Act, introduction to the vehicle, manoeuvres, adverse conditions, defensive driving, highway environment, first aid, in-car teaching methods, driver testing and driver education course planning. Audio-visual aids will be used extensively in the program and guests from government and various agencies will be asked to speak.

Kate Dorbyk, Consultant with the Continuing and Community Education Program at Humber's North Campus, has been acting as liaison person, coordinating activities between Humber and the Ministries involved.



Kathleen Dorbyk

AFFIRMATIVE GETS A "YES"

The Affirmative Action sessions, coordinated by Doris Tallon, Assistant to the President, are becoming increasingly popular — and with good reason.

Topics are both thought-provoking and informative.

Held on a regular basis in the President's Board Room, the noon-hour sessions deal with current cultural, health, social and political issues.

Renate Krakauer, Program Consultant at Humber's York-Eglinton Centre, recently spoke about assertiveness training and sexual harassment. Eleanor Wright-Pelrine, noted Canadian author, feminist, and faculty member in the Creative Arts Division, addressed the timely "Mothers of Confederation — Was Doris Anderson Right?" issue and Coleen Kelly's topic was "Cancer Can be Beaten." Ms. Kelly is with the Industrial Education Service branch of the Canadian Cancer Society.

Other sessions included a scheduled discussion of "The Mentor System" led by Kathleen Goodbrand, a member of Humber's Board of Governors, and Doug Scott, former Dean of Student Services at Humber, spoke about "wholistic Health". Doug is presently with the Staff Development Services Branch of the Civil Service Commission.

Future sessions, to round out the agenda for this academic year, will include a series about and for the woman executive, office politics, career counselling and public speaking. Details, listing exact times and dates, will be available in the President's Communique.

"Over 500 students and staff members viewed the film on sexist advertising, 'Killing me Softly' that we presented last semester. It was by far our most successful session," Doris Tallon said in an interview recently.

"We try to present a variety of topics — topics that will be of professional and personal interest and benefit," she added.

Why not attend a session or two? Lunch and coffee are provided so you'll not only feed your body, but you'll feed your mind too.

SPORTS UPDATE

The Humber College Varsity sports teams are holding their own in the various league standings. As of the beginning of February, we learned that the Women's Hockey Team was still in first place in over-all standings. Congratulations, Ladies!

The Men's Hockey Team was in third spot and will definitely be making the play-offs.

In a nine member league, the Humber College Men's Basketball Team was in fourth place and indications are that they'll be making the play-offs. The Women's Basketball Team was in seventh place in a ten member league.

The Humber College Ski Team (coeducational) has won three of the four meets they were entered in.

For further information about our varsity teams and up-to-date standings, contact the Athletic Services Office at ext. 217.



Eric Munding

IN MEMORY OF . . .

Eric Munding, Dean of the Business Division, died of cancer at the Salvation Army Grace Hospital on Monday, January 5, 1981. He was 46 years old.

Eric joined the instructional staff of the Business Division in August 1967 and over the years had demonstrated his ability both as an instructor and an administrator. He was appointed Dean in November 1971.

A native of Toronto, Eric received his Bachelor of Arts Degree in History and English and an Honours Degree in Business Administration from York University in Toronto. He received his Masters Degree in Education from the Ontario Institute for Studies in Education at the University of Toronto.

His activities at Humber were varied and extensive. In 1968 he served as president of the Faculty Association. He helped form the Alumni Association and was a charter member of the Toastmasters Club. Always active in sports, he coached varsity hockey and soccer teams and ran the annual Business Division Golf Tournament for Faculty, students and alumni. He also organized and conducted Mobile Education Programs to the British Isles in 1975 and 1976.

As part-owner of Munding's Music Company, he was active in a family business that operated several stores in the Metropolitan Toronto area.

A memorial service was held at the North Campus on Wednesday January 7, 1981 and an Eric Munding Memorial Trust Fund has been set up at the Grace Hospital to be used for caring of terminal cancer patients on the Palliative Care Unit.

Eric leaves his wife, Marion, son, Richard and daughter, Karin.

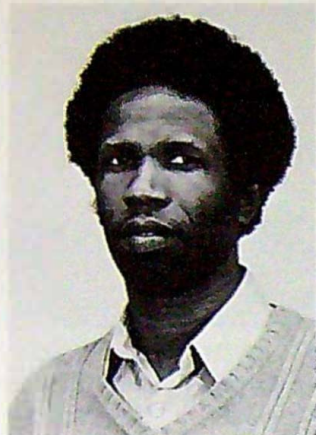


OOPS - WE GOOFED! . . . the photo of students contributing to the Marathon of Hope which appeared in the Christmas issue of Humber Happenings should have been credited to Nancy Beasley. Nancy is a student in the Journalism Program.

OPSEU ELECTS OFFICERS



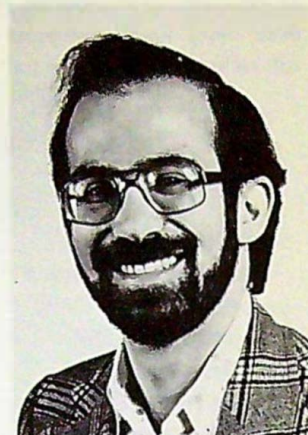
Gary Begg



Netto Kefentse



Joan Miller



David Lockwood

Humber College members of the Ontario Public Service Employees Union (OPSEU), representing approximately 400 faculty members, elected their new executive at a meeting held just before the Christmas break.

Gary Begg, instructor in the Human Studies Division, was elected President and will serve a two year term of office.

Netto Kefentse, Business Division, Lakeshore One

Campus, was elected Vice-President. Joan Miller, Program Co-ordinator of the Pharmacy Assistant Program, is the new chief steward and David Lockwood of the Applied Arts Division will serve as Treasurer.

Eighty faculty members attended the election meeting which was held in the Seventh Semester.

FREE ATHLETIC FACILITIES AVAILABLE TO HUMBER STAFF

According to Rick Bendera, Director of Athletics, Recreation and Leisure Education at Humber's North Campus, the various athletic programs offered at the College are designed to meet the needs of the individual. And for those of us employed by Humber College, the "free" services available through the Athletics Department are numerous and varied enough to suit most of those needs. Not only can we avail ourselves of the excellent facilities available in the Gordon Wragg Student Centre, but for the nominal staff registration fee we can enrol in the many fine instructional programs offered through the Centre for Continuous Learning.

The Gordon Wragg Student Centre consists of three international squash courts, a triple gymnasium, fitness testing area, weight room, athletics injuries clinic, saunas, and locker rooms. Outdoor facilities include the Humber Parcours, a sports field, temporary tennis courts and the Arboretum.

Staff members are given automatic membership in the Humber College Squash Club and court bookings can easily be arranged one day in advance, at no charge, by calling 675-6250.

The Athletics Injuries Clinic, operated by Grant Woods, a certified athletic therapist, is designed to treat injured athletes through rehabilitation. Ultrasound, hydrotherapy, cryotherapy and exercises designed to help speed up recovery time are all available. The clinic has been serving

staff, students and the community for approximately three years and is an exceptional service. Appointments can be made by calling ext. 217.

Many Humber staffers have already subjected themselves to the exacting Fitness Test and appraisal conducted by Eugene Galperin. The personalized fitness evaluation includes an anthropometric measurement and fat analysis, hand grip strength test, a vital capacity test designed to measure maximum volume of air exhaled from the lungs following a maximal inspiration, a flexibility test and a Work Capacity test, to name just a few. Participants are given evaluation sheets and if tests indicate that there might be a health problem, an evaluation card is also filled out for medical purposes.

Rick also pointed out that cross-country skiing is available in the Humber Parcours and the Arboretum and the Athletics Centre has an array of equipment for rent for \$4.00 a day. Snowshoes are also available.

Outdoorsmen/women can rent camping equipment from the Centre as well. And in the summer months tennis and golf lessons are offered in association with the Centre for Continuous Learning.

The Gordon Wragg Student Centre is an impressive complex, designed to benefit us all. In an age when so much stress is placed on fitness and "healthful" living, we're fortunate indeed to have it at our disposal.

50/50 DRAW

In case you're wondering just who won what at the 50/50 draw held in the concourse on December 12, 1980, the following is a list of the lucky winners:

First Prize (cheque for \$963.)	Marion Roulston
Curio Cabinet	Mrs. K. Gray
35mm Camera	Doreen Griffith
Sailing Course	Bill Bell
Parking	Gillian Parker
Garden Fresh Manure	Clint Hall
Large Tropical Plant	Olive Rodd
Furniture Design	Frank Rodd
Hairstyle	M. Sweeney
Tree Planted	Judith Jack
12 Luncheons	Dan Maquire
Metal Artwork	June Nyran
Metal Artwork	B. Good
Pottery Design	Charlene Inglis

The total amount raised at the College through student campaigns, the 50/50 draw, contributions, payroll deductions and the "kick-off" dinner was \$9746.54.

A handsome contribution for a very worthwhile cause!

TECH STUDENT WINS \$\$ AWARD



Jane Elizabeth Au, (second from right) accepts the Canada Packers Award from Phil Renouf (far right), National Recruiting Manager for Canada Packers. Siem Vanderbroek, Technology Division, (far left) and Rebel King, Awards Officer (second from left) look on.

Jane Elizabeth Au, the only female student registered in the Chemical Industrial Technology Program at Humber College recently won the Canada Packers Award for scholastic achievement.

Ms. Au was presented with the \$300. cash award by Phil Renouf, National Recruiting Manager for Canada Packers, at a presentation ceremony held at the North Campus in December.

The twenty-three year old Mississauga resident is currently enrolled in her third and final year of the Program and expects to graduate in June.



George O'Brien (left), Plant Services, receives the Wise Owl Award from Arni Thorarinson at a ceremony in the Seventh Semester.

WISE OWL AWARD

George O'Brien of Plant Services was recently presented with a Wise Owl certificate at a ceremony held in the Seventh Semester. The certificate admits him as a member of the Wise Owl Club of Canada.

Through conscientious use of safety eye wear, George prevented tragedy in an on-the-job accident.

According to Gary Jaynes, Manager of Safety Services, George was in the "K" Building Fan Room at the North Campus when the mishap occurred.

"He was installing anti-freeze in the cooling coils and while turning off the valve on the second level of coils, the top valve was open. He looked up and the anti-freeze started to pour out of the valve, covering him from head to toe. "Had he not been using eye protection, his eyes would have been seriously injured", said Gary.

The Wise Owl movement was established in 1974 by the Prevention of Blindness Department of the Canadian National Institute for the Blind, in association with the Industrial Accident Prevention Association in Toronto. Membership is made up exclusively of industrial employees and technical students who have prevented eye injury through the use of protective eye wear. There are 8,658 members from 1,585 firms across Canada.

A resident of Toronto, George came to Humber as an O.C.A.P. trainee and has been in his present position on Plant Services since April 1980.

Congratulations on your award, George!

TIMELY HONESTY

Peter McLeod, the new copywriter in the Marketing Services Department at the North Campus, recently left his watch on the sink in the men's washroom. After he realized he had forgotten it, he went back to the washroom and found it was gone.

Not one to give up easily, Peter checked with "Lost and Found" sometime later, and was told that the watch had been turned in by a student. It's refreshing to know that honesty thrives at Humber.

HUMBER HELPS BUSINESS GROW

The Borough of York Small Business Development Centre, a storefront operation that receives manpower and resource assistance from Humber College, was officially opened by Borough of York Mayor, Gayle Christie, on February 4, 1981.

Located at 1692 Eglinton Avenue West (across the street from Humber's York-Eglinton Campus) in Toronto, the Centre was set up as a place where small business owners can get professional help for business problems. Counseling is provided by management students from Humber College and York University in such areas as accounting, advertising, marketing, government grants, taxation, production management and government legislation.

The first consultation is free. A nominal fee of \$7.50 per hour is charged for subsequent visits up to a maximum of \$75.00. Clients are billed only upon completion of their specific projects.

The idea for its creation was actually formulated about three years ago.

Derwyn Shea, Chairman of York, was asked to co-chair a Borough of York task force on business and employment. By taking a look at the state of business affairs, it was discovered that the Borough suffered from an "identity crisis".

"The identity thing was much more than ego-play," Derwyn said in an interview recently. "We found that services were, at best, fragmented and that individuals wishing to set up a business in York really had no one to turn to, no where to go for help".

Derwyn also pointed out that, "through the establishment of the Centre, the College will be making a contribution as well as fulfilling a responsibility to the Borough, whose educational needs it services. We'll be providing O.C.A.P. trainees, managing the building in which the Centre is located, providing courses and making resource material and personnel, chiefly from the Training in Business and Industry Department, available."



Borough of York Mayor, Gayle Christie (center) cuts ribbon officially opening the Small Business Development Centre. Derwyn Shea (right) Keeleisdale Campus, representing Humber College and Jerry White (left) Thorne Riddell Chartered Accountants, representing York University, assist.

The Centre operates at no direct cost to Borough of York taxpayers, but is funded by grants from public corporations and the Ontario Ministry of Industry and Tourism.

Operational Monday to Friday from 12:00 noon to 8:00 p.m., the Centre is also open from 10:00 a.m. to 2:00 p.m. on Saturdays.



Patrick Kelly

PATRICK KELLY ON COMMITTEE

Patrick Kelly, Director of Purchasing Services, had quite an honour conferred on him recently.

He was appointed Chairman of the Liaison and Publicity Committee for the Ontario Public Buyers Association. The appointment carries with it a one year term of office, but Pat will be serving his second term as Chairman. In essence, his duties will include the promotion, both internally and publicly, of professional development activities within the Association.

The Ontario Public Buyers Association can boast 109 member agencies to date and is the first provisional Canadian Chapter of the National Institute of Government Purchasing in Washington, D.C. Responsible for procurement of materials with a value of \$30 billion, the group is dedicated to the advancement of public buyers in Ontario. Executive meetings are held every six weeks and a three-day annual conference is held in the Fall. Pat will not only be involved in promotion efforts for this year's conference which will be held in Ottawa, but will also be keynote speaker at one of the sessions.

It looks like a busy time ahead for Pat.

A resident of Mississauga, Pat graduated from the Business Administration Program at Humber College and subsequently went on to become a Certified Public Purchasing Officer. At 28, he was the youngest member ever to be granted the certification by the National Institute of Governmental Purchasing Incorporated in the U.S. capital, and is one of only 300 in North America to have successfully completed the studies necessary for certification.

Pat came to Humber in 1974 and was appointed to his present position in 1978. He is married and has two daughters.

SCANDINAVIAN SOJOURN

by Marek Pain

Two days ago, our charming editors Marlene and Madeleine invited me in no uncertain terms to write this article (by Tomorrow latest . . . or else). Being gifted with an original prose - a mix of Ogden Nash and Joan Sutton - I put aside all my duties and obligations, lectures, crits, dental and medical appointments, and loaded myself with travel folders, receipts etc. to recreate, on paper, the main points of our 1980 Scandinavian trip.

We left Malton airport on Sunday August 1st in the late afternoon (13 students and myself) to visit Finland, West Germany, Sweden and Denmark. After a short flight to Montreal Mirabel airport and a long wait for our Finnair flight we finally settled on our trans Atlantic voyage.

We landed in Helsinki on Monday with the sun flooding the square in front of the air terminal. Pushing the carts loaded with our luggage after a quick and painless passport



Aerial view of fountains in Tapiola, a suburb of Helsinki.



Marek's group in front of artisans shop in Turku, Finland.

control we were greeted by our second year Interior Design students Eija Aaltonen and Matti Rastas. With the kind cooperation of their relatives and friends they managed to gather enough cars (4 or 5) to pack our entire group, luggage and all, and delivered us safely to the Hotel Acadeuica. From this point on, our schedule became fast and hectic.

We visited several Arabia factories, and the Alvan Aaltos Finlaulia House, a beautiful house built in the early 1900's by the artists Sammeu, Lindgnums and Giseluis, who in addition to creative talent shared also their wives and girl friends.

We were then invited to an executive retreat a short distance outside Helsinki. There we had our first encounter with a genuine Finnish Sauna, followed by a dip in the sea.

On August 9th we started our train trip with the first stop in Turku the old capital of Finland, a beautiful medieval town. Our hotel, by far the nicest and most luxurious, was located in the centre of the town. The rooms, which were beautifully appointed, gave us all an appreciated sense of luxury.

Next day we visited an artisan's village; craftsmen, glass blowers etc. and afterwards went on to Turku castle, built during the middle ages and now partially rebuilt. We left Turku in the evening by train.

Refreshed after a good nights sleep, we arrived in Rovaueui and waited 6 hours for our bus connection to Taanselliar. Rovaueui, a town completely rebuilt after the war (destroyed previously by the retreating German Army) is located on the arctic circle.



Students visit the famous Arabia Factory in Helsinki.



The scenic beauty of Turku, Finland.

The population is a mixture of Finns, Laplanders and a surprisingly large number of gypsies. We had enough time to eat a substantial meal and to look at some market places with stalls full of reindeer skins and hats. The Italians describe it aptly as "garbaggio"

Back on the bus, we arrived at Saariselkae at 9 p.m.

At Saariselkae, a beautiful northern hunting and fishing lodge and camp, we dined in a well appointed restaurant and slept in large low barrack-type buildings. The temperature fell to a rather uncomfortable level but by this time most of our group were in desperate need of sleep so it didn't really matter.

. . . . To Be Continued.

GOURMET FARE

There's still time to indulge your taste buds at one of the remaining International Luncheons, put on by Penny Bell and the students in the Family and Consumers Studies Program.

The luncheons, prepared by students enrolled in the second year of the two-year program, focus on a different country every week and the nominal cost of \$3.50 includes everything from appetizer to dessert. Wine is served at 75c a glass.

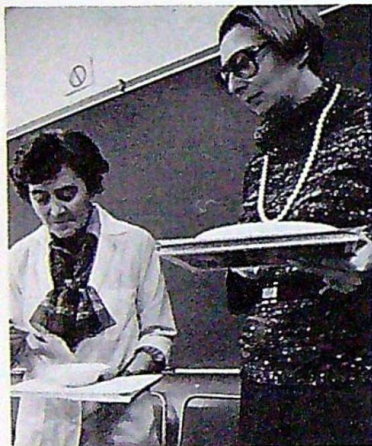
We can almost guarantee that you won't be able to beat those prices anywhere else in the city!

Quality of the food served is top-notch and portions are just right. In addition, the dining room is tastefully decorated in the style of the country being featured and soft background music adds to the atmosphere.

Reservations must be made for the Friday luncheons (ext. 487), preferably on Thursday or Friday mornings, and tickets can be picked up on Friday mornings in Room H329.

The following is a list of luncheons still to come.

France	March 13
China	March 20
Japan	March 27
Sweden	April 3
Ukraine	April 10
International Buffet	April 24



Penny Bell (left) helps out at the Family and Consumer Studies Luncheons.

WINE TASTING OFFERED HERE

If you enjoy wine, but have discovered that you have Cadillac tastes on a Volkswagen budget, Humber has the course for you. Robert Black, a Toronto lawyer and wine aficionado, will be teaching a Wine Appreciation course at the York-Eglinton Centre in the spring.

The course will cover buying, storing and serving wines made from different types of grapes, and their related compatibility with various foods. The students will learn how to evaluate wines and discern their various characteristics.

The Humber wine appreciation course will run for 6 evenings, three hours each. There are three different approaches to wine tasting that might be explored at the classes. The first compares the same wine from different years; the second, comparative grape tasting, tastes the same grape from different estates in one country or the same grape from different countries - eg. a Cabernet Sauvignon from France, United States, etc., or different grapes from the same country, and third is matching foods with wine, country by country or type of food with type of wine (mixing different countries).

Mr. Black first got excited about wines when he attended a wine tasting in Quebec City two and a half years ago. The wines at the party were paired with cheeses of compatible characteristics. Hence, a light white wine was served with a very light mild cheese. Gradually, the wines and cheeses became more full bodied and stronger.

Not long after the wine and cheese party, he received a copy of the Lechine Wine Encyclopedia for his birthday. Next came Vendage, the open wine tasting held every October in Toronto. Then Mr. Black was hooked and has devoted much of his leisure time to the pursuit of wines and epicurian delights. Currently, Mr Black is a consultant for Epicure Magazine.

There are a lot of things on the fire for Mr. Black. Having already toured many vineyards, he is looking forward to guiding a tour through the vineyards of Portugal sometime this spring.

If you are really interested in learning more about wines, there are many clubs in the metro area you could join: Le Connaisseur, 231-8957, 226-3341; Les Amis de Tastevin, 961-7005 (evenings); Amicci del Enotria, 964-3341; Les Compagnons de Vin de France, 977-1257; The German Wine Society, 964-3341; and Vinters, 964-0667.

Look for the time and dates of the Wine appreciation course in the spring continuous learning guide.

CLANS GATHER TO CELEBRATE

Thanks to the organizational skills of Jim MacKintosh, Director of Skills Training Services for the Training in Business and Industry Department at the North Campus, Humber College did it's part to celebrate Robbie Burns Day.

On Friday, January 23rd, in association with the Fraser Highlanders, the Clan Chattan, the Clan Campbell and the Old 74th (Duke of Argyll's Own), Humber hosted approximately 100 revellers at a Burns Supper in the Seventh Semester.

Participants at the feast were treated to a bill o' fare consisting of Royal Scotch Haggis, Champit Tatties, Nurdy Neeps and roast beef. Dancing followed the dinner.

Clan members attended in formal kilt attire and Tom Campbell, Bandmaster of the "old 74th" officiated as Piper during the festivities. Major N. Hathaway, Officer Commanding Fort York, toasted the "lassies".

Among those attending were Mr. and Mrs. Wragg.

The event was a very colourful one and a good time was had by all - in keeping with the best in Scottish tradition.

OUR CANDID CAMERA



The Humber College Ladies Glee Club perform at a Christmas Concert held in the Concourse at the North Campus.



Jim MacKintosh (extreme left) Director of Skills Training Services, and friends enjoy the festivities at the recent Robbie Burns Night held at the North Campus.



The Theatre Arts production of "The Boyfriend" enjoyed a successful run both at the North Campus and at Harbourfront in December. Principals from left to right are Evelyn Ross as Maisie, Cornelia Fredricks as Fay, Julie Lauren as Nancy and Lorena Congolani as Dulcie.



Bram Smith, Coordinator of the Music Program, conducts one of the many student ensembles at the annual Christmas Concert at the North Campus.

COMPUTING STUDY UNDERWAY

Four Humber College staff members recently participated in an important conference set up to recommend "an educational computing policy for Ontario".

Held in Toronto, the conference was convened by the Educational Computing Organization of Ontario under the joint sponsorship of the Ontario Institute for Studies in Education and the Ontario Educational Communications Authority.

The event, by "invitation only", assembled some 170 leaders in educational computing in Ontario to consider the possibilities for more effective use of computers in education. Participants, including teachers, and representatives from school boards, the Ministry of Education, colleges, universities, OECA and OISE from across Ontario and from all levels of education, were present.

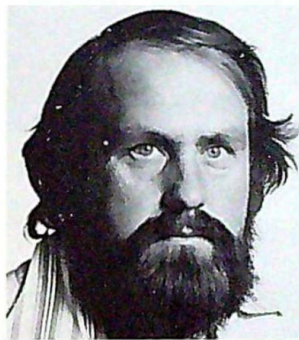
The purpose of the conference was to focus on making specific recommendations for policy formation and

delegates were divided into small working groups set up to discuss specific aspects of computers in education.

Bob Coleman, Teaching Master, Human Studies Division, attended the session on software development and fellow faculty member, Peter Muller, attended the one on cross-level coordination. Continuing and Community Education Chairman, Stewart Hall, was involved in the working group which dealt with computer literacy and Ruth McLean, Coordinator of Professional Development, chaired a session on software development in colleges and universities.

Recommendations proposed by the groups will be published shortly to guide current thinking on the subject.

The Educational Computing Organization of Ontario was formed a year ago for information-sharing purposes on the use of computers in the educational field. Over 600 Ontario educators are now members.



Robert Coleman



Stewart Hall



Ruth McLean



Peter Muller

POT POURRI

...watch for "HUMBER ON THE LAKESHORE". Full details will be available in the next issue of Humber Happenings... BERYL LAMBERT, Registrar's Office, recently got back from a vacation in England. Beryl tells us that the weather was perfect and that spring flowers were already starting to come up... fitness classes, organized by PAT STOCKS, are available at Keeleisdale every day except Wednesday. Aly Ghrofrin, an up-grading student, donates his time to instruct and supervise the afternoon classes... in the past five years, the Humber College Students Chapter of the Food Service Executive of Canada has received the "Most Outstanding Student Chapter in Canada Award" three times for their activities and professional involvement. Congratulations to IGOR and his students... just one more concert left in the REPERTOIRE WIND ENSEMBLE series. The last concert for this academic year will be performed in the Lecture Theatre at the North Campus at 2:30 p.m. on March 22, 1981... a study on college attrition, commissioned by the Academic Council, was recently compiled by CARL ERIKSEN, Dean of Human Studies... ANDREW DAVIDSON, Teaching Master, Keeleisdale, is a member of the Metro Toronto Movement for Literacy... READING WEEK for the academic year 1980/81 will take place from March 2nd to March 6th, 1981... the next issue of HUMBER HAPPENINGS will be out in mid-May. Watch for it!! ...

GOURMET EXPO

For the past three years during October, approximately 220 students in their first and second years of the Humber College Hospitality Management Program have been active participants in the International Gourmet Exhibition in Toronto. The exhibition is unique in that it affords the general public a chance to meet with professionals from the hospitality industry, gourmet food importers, Canadian food manufacturers and the best chefs in Toronto.

The Gooderham Imports Company Limited sponsors the Humber students who conduct a non-stop public demonstration on the art of the flambe.

During the four days of the exhibition (over the last three years) our students have flambeed approximately 6,000 crepes, using 250 lbs. of bananas and four bushels of apples to be served as samples to visitors.

The exhibition is an outstanding event in that it helps motivate the students, provides an opportunity to learn to work in front of the public and teaches them to observe rules of personal and food sanitation hygiene, courtesy and public relations.

Igor Sokur, Coordinator of the Hospitality Management Program, feels that bringing the classroom to the public makes learning more interesting, dignified and meaningful. Since the teaching costs are absorbed by the sponsor, the event provides an excellent means of publicity for the students, Humber College and the sponsor.

IGOR'S WINTER TREATS



Igor Sokur, Coordinator of the Hospitality Management Program, never ceases to amaze us with his extensive repertoire of exciting recipes.

True to form, he's provided recipes for three tempting dishes for all of us to enjoy.

FILET DE BOEUF, PRINCE IGOR

Yield: 12 to 15 orders

Ingredients;	Measures:	
	Imperial	Approx. Metric
Beef tenderloin	6 lbs.	2.7 kg.
Foie gras	6 oz.	170 g.
Mushroom duxelle	16 oz.	4.5 dl.
Juice of 1 lemon	1	1
Prince Igor Vodka	4 oz.	1 dl.
Salt, pepper	to taste	
Butter	4 oz.	1 dl.
Dry Sherry	2 oz.	.5 dl.
Red Wine	2 oz.	.5 dl.

Method:

Trim and clean the sinews off beef tenderloin. Slice 1/4 in. thick (each slice approximately 2 oz.). Beat each slice on the block with a mallet until very thin.

Take 2 beaten slices of beef tenderloin, sprinkle with a few drops of lemon juice and spread one slice with a pate de foie gras and the other slice with mushroom duxelle. Put two slices together in such a way that the spread will form the filling.

Saute on both sides in butter until brown. Remove sauteed fillets from the pan and place on heated platter.

Deglaze pan with red wine and sherry and pour over the fillets. Heat vodka until ignited and flambe the fillet. Sprinkle very lightly with salt and pepper. Garnish fillet with fluted mushroom cup and sauteed cucumber slices, parsley or watercress.

Serve with Potato Parisienne, rice Pilaff or Rizotto.

MUSHROOM DUXELLE DUSELLE AUX CHAMPIGNONS

Yield: 1 to 2 portions

Ingredients:	Measures:	
	Imperial	Approx. Metric
Fresh shallots, finely chopped	2 oz.	50 g.
Rendered butter	2 oz. fl.	.5 dl.
Fresh mushrooms, cut in very fine dice	10 oz. fl.	2.8 dl.
Lemon juice	1 oz. fl.	.3 dl.
Basic Brown sauce thickened	3 oz. fl.	.9 dl.

Method:

Smother shallots in butter to a light brown in a wide saucepan or sauteuse.

Stir until mushrooms, which yield liquid, are dry again.

Add brown sauce and cook over lower fire until you obtain a thick mixture.

Taste, adjust seasoning and let cool off.

This type of mixture is used as a stuffing in many recipes in classic cuisine. It should always be cold, when used, in order to adhere to the meat and to prevent it from turning sour, if meat is not to be cooked right away.

SPANISH CAKE

Three lbs. puff pastry	six egg whites
3/4 cup each: prune jam (lekvar) or	1/2 tsp. cream of tartar
Damson plum jam, black cherry preserves,	3/4 cup sugar
applesauce, red currant jam, gooseberry	two tsps. lemon juice
preserves, strawberry preserves, orange	two tablespoons diced
marmalade, blackberry jam and raspberry	candied fruit rind
jam	

Prepare dough for puff pastry and make only the first four turns. Roll it about 1/8 inch thick and cut into 10 9-inch circles. Prick all over with a fork and chill for 30 minutes. Place circles on unbuttered baking sheets. Bake in a preheated 350° oven for about 35 minutes or until pale golden brown. Cool. Rub each fruit jam through a strainer, washing strainer between each change. Spread one side of each of nine layers with a different fruit jam. Pile layers on top of each other, ending with the tenth, plain layer. Beat egg whites and as they begin to foam add cream of tartar and sugar, 1/2 tablespoonful at a time, beating thoroughly between each addition. Add lemon juice toward end beating. Beat until meringue is very stiff and thick, but not dry. Place layer cake on a baking sheet and spread top and sides with a thick layer of meringue, decorating it with elaborate swirls. Sprinkle with candied fruits and place in 250° oven for about 20 to 30 minutes or until meringue is dry but has not taken on color. Serves 10 to 12 people.





**If you don't tell us,
we can't tell you!**

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Keelesdale
Lakeshore I
Lakeshore II
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York-Eglinton Centre



humber happenings