

28 2008

CITY

CECLFCE

School discipline program altered after complaints

Students made to earn privileges like access to lockers, fresh air

BY GRAHAM HUGHES

An attempt to introduce a new discipline program at l'Académie catholique Ange-Gabriel in Brockville has been altered after complaints that the school was now more like a prison than an educational institution.

The school had planned that its 234 students in the Junior Kindergarten to Grade 11 French Catholic school would have to "earn" their privileges.

The program, Positive Behaviour Support In Schools, is designed to reward students for positive behaviour, rather than provide negative reinforcement for inappropriate behaviour, said Roxanne Deevey, communications manager for the Conseil des écoles catholiques de langue française du Centre-Est.

"It's a model we've been implementing in our board over the past couple of years. Fifteen schools adopted that model last year," she said. Another 10 implemented the program this year.

However, Paul Matte, the father of Gabriel, 14, co-president of the student council at Ange-Gabriel, argued the new measures were unreasonably harsh and the com-

munity was never consulted.

Mr. Matte said high school students were told they had to behave for a week to earn their locker and elementary level pupils had to behave for a month before earning the right to go outside for fresh air.

"My son forgot his lunch in all the rush with the first day of school, but figured he'd just go out to buy something down the road," said Mr. Matte, a high school teacher for 23 years.

"He was not allowed to go out, and although the principal offered to buy him something, he was too intimidated and went a day without lunch."

After 20 minutes, he added, the students were required to clear away their lunches and take part in activities such as colouring illustrations of themselves in full school uniform and sitting properly on the school bus.

"That's how these high school kids spent their lunch hour — I think that's abusive," he said, adding that "I know for a fact there are students withdrawing from the school. I know that there are parents who are not sending their kids to school because of this and I will not send my kid

back to school until we return to last year's code of conduct."

Protests from five of the school's 125 families led principal Judith Sincennes-Guertin to loosen the restrictions. The principal now feels the changes were implemented too quickly, and there should have been more communication with parents, Ms. Deevey said.

Reached at home late last night, Ms. Sincennes-Guertin admitted that introducing the school's new discipline approach didn't go as smoothly as she would have hoped.

"There are some theoretical things we do that sometimes, in the practical realm, don't really work well," she said.

Ms. Sincennes-Guertin said that starting today, high school students will be granted access to their lockers and she is loosening some of the restrictions on outdoor time for all students. She also admitted that the lunch-hour workbook was not necessarily age appropriate for all students and that if she were to do it all over again, she would make sure parents and students were better informed.

"There are some things that we're changing, but the bottom line is the values are the same," she said, adding that the school will be sticking to the policy of

positive reinforcement and earning privileges.

"We're always looking at bettering ourselves and not accepting the status quo," she said.

"I think it's important to have the courage to be innovative."

She also plans to discuss the program with parents at a meeting today.

Ms. Deevey explained that the program requires schools to examine their discipline data and try to identify causes and patterns of inappropriate behaviour and what can be done to remedy things, she said.

"We had an inner-city school, the Petit Prince in Vanier, that implemented this approach and has had huge success with it," she said. "That was a pilot project and the cases of disciplinary action reduced from 4,000 in one year to 250 the following year," she said.

President of Ange-Gabriel's school council, Caroline Bergeron, said the council was informed at the end of last school year that there would be changes to the school's code of conduct and disciplinary policy, but no details were provided.

All the parents thought the idea of positive reinforcement was great, she said, "but we didn't know any details about it."

WITH FILES FROM BRENDAN KENNEDY

Website helps kids who are being bullied

BY RACHEL NAUD

New Brunswick student Robert Frenette has suffered years of abuse. But it wasn't at the hands of a family member or an adult. It was from being bullied by his school colleagues.

Throughout his elementary, junior high and high school careers, Frenette was burned, pushed down stairs, kicked and shoved. Not only was he hurt physically, but the bullies also abused him verbally and electronically — in the form of cyberbullying, where bullying takes the forms of abusive instant messaging, e-mails and text messages.

"Bullying is something that's definitely going to stay with you," says Frenette, 19. "I graduated this year from high school and I still remember what kids did in elementary. It's definitely an emotional issue."

Because Frenette knows first-hand how harmful bullying can be — physically

and emotionally — he and a friend launched www.bullyingcanada.ca, a website that provides resources for youth, parents and teachers.

Frenette says the website gets up to 7,000 hits a month from students and adults asking for advice about how to deal with bullies.

He says that, although he advises youth to tell someone that they're being bullied, there are signs parents can look for.

For instance if the child is withdrawn and stays away from friends and traditional activities, it could be a sign she is being bullied. Mood swings and other behavioural problems are also indicators, as well as traditional signs such as bruises, cuts and ripped clothing.

Robert Frenette will appear on TVO's web show *Your Voice* in a segment that asks: Should cyberbullying be criminalized? Tuesday, 9 p.m., tvoparents.com

CANWEST NEWS SERVICE

School boards perform below average: study

Fewer students meet provincial standards

BY THULASI SRIKANTHAN

Ottawa school boards lag significantly behind their provincial counterparts when it comes to student achievement, says a new report released yesterday by the C.D. Howe Institute.

Out of 72 school boards, the

Ottawa-Carleton District School Board and the Ottawa Catholic School Board placed in the bottom 10 and were deemed to be performing below average.

"Unfortunately for the Ottawa boards, they just don't come out very well in this," said David Johnson, professor of

economics at Wilfrid Laurier University and author of the report.

Mr. Johnson said the question of why the boards are not doing well should be asked of the superintendents, the principals and the teachers. "Why are results weak relative to the rest of the province for the same de-

mographics?"

Mr. Johnson compiled his data from provincial standardized tests from 2002 to 2006 for Grade 3 and Grade 6.

Mr. Johnson's work then used 2001 census data to generate measures, by school, of the socio-economic background of the school communities, including information about income, language, employment, immigration and education levels.

The information allowed him to compare schools from different cities that have students with similar backgrounds and determine how much the variations were due to their socio-economic background.

When socio-economic factors were examined and then taken out of the equation, the city's Catholic board had five-per-cent fewer students who achieved the provincial stan-

dard or above than students in the rest of the province. The results were worse for the public board, which had eight-per-cent fewer students reaching the standard or above.

"Those are extremely weak board level results on very large samples," Mr. Johnson said. "You really would wonder why that would happen."

See **SCHOOL** on **PAGE C8**

School: Catholic boards scoring higher than public

Continued from **PAGE C1**

However, Lynn Scott, chairwoman of the Ottawa-Carleton District School Board, said the report was using old information.

"I think the thing we have to look at here is that this report is using 2001 census data, and Ottawa has changed over time and the other thing we have to remember this is also fairly old (Education Quality and Accountability Office) data," Ms. Scott said.

Overall board results have been improving over time and the Ottawa Carleton board was "one of the fast improving large school districts in Ontario," she said.

For example, in 2003, about 44 per cent of Grade 3 students from the public board achieved the standard level or above for reading.

In 2006, this figure went up to 63 per cent.

"We have every expectation of seeing continued improvement because we have done a lot of things since this testing started," Ms. Scott said. "Unfortunately, Mr. Johnson's report is not capturing that most recent data."

James McCracken, director of education for the Ottawa Catholic School Board, echoed Ms. Scott's concerns about the data.

He also stressed that his board's education quality scores have been improving every year and the board performs well provincially.

From 2003 to 2007, the board saw a 12-per-cent increase in Grade 3 reading, writing and math scores.

During the same period, the board saw an improvement of six to seven per cent in reading, writing and math scores for Grade 6.

The Ottawa Catholic School Board's results were in stark contrast with several other Catholic boards across the province, 11 of which were among the top 13 performing boards.

Catholic school boards did better than the public boards in the same geographical areas, the report said.

"Stronger results at Catholic boards suggest that competition improves school results since Catholic parents can choose to send their children to either Catholic or public schools," the report said.



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ÉVEIL

Votre enfant vous parle par ses dessins

Votre enfant gribouille de beaux dessins et vous êtes bien fière de les afficher sur la porte du réfrigérateur. Soleil, maison, personnages, voitures, animaux, couleurs sont autant d'indices d'un message à décoder entre les lignes! Votre enfant vous parle par ses dessins! L'orientation dans l'espace, la dimension du dessin, la pression du trait, la forme, la couleur, le thème sont tous des éléments déterminants dans l'interprétation que vous pourrez faire des dessins de votre enfant. En voici un aperçu.



18 à 24 mois

Pour l'enfant de cet âge, tenir un crayon et dessiner des traits est déjà un exploit en soi puisque la coordination du mouvement est en développement.

24 à 36 mois

C'est une phase d'exploration des outils. Gouache, feutres, crayons de cire, il aime voir ce que ces matériaux donnent comme résultat, il expérimente plus qu'il ne s'exprime.

3 à 4 ans

C'est le début des « vrais » dessins. L'enfant vous dit souvent ce qu'il va dessiner avant de le faire.

4 à 5 ans

À partir de maintenant, les couleurs ont vraiment de l'importance et une réalité. L'enfant associe la couleur « réelle » aux objets : un arbre a le tronc brun et les feuilles vertes, l'eau est bleue, etc.



Crayons et papier

Le choix des crayons et du papier est révélateur de la personnalité de l'enfant. Par exemple, les pointes grasses et larges sont les préférées des enfants déterminés, alors que les pointes fines sont souvent choisies par les enfants qui ont plus de difficultés à s'exprimer ou à s'imposer. L'enfant qui privilégie la gouache et les crayons de cire est souvent plus manuel et physique qu'intellectuel.

On devrait aussi offrir plusieurs textures et formats de papier à l'enfant qui choisira en fonction de son caractère ou de ce qu'il a à exprimer à ce moment-là. Ainsi, s'il choisit une petite feuille, c'est un enfant qui a une bonne concentration et qui n'aime pas prendre toute la place. Une feuille moyenne indiquera qu'il est flexible et respectueux des autres, alors que la feuille de grand format révélera un enfant très confiant qui n'aime pas être isolé et ignoré. Les papiers fins indiquent une grande sensibilité, alors que les plus épais sont signe de confort!

Sa préférence envers les livres à colorier ou les feuilles blanches est aussi un indice à considérer. Choisir un dessin déjà fait lui permet de se concentrer sur les couleurs, alors que la page vierge laisse libre cours à son imagination. Il est bon de lui donner accès aux deux, puisqu'ils répondent à des besoins différents.

Répétition

Il faut faire attention dans l'interprétation des dessins ou des thèmes répétitifs. Si par exemple, l'enfant dessine une maison et que l'on se pâme devant son beau dessin, l'enfant cherchera souvent à recréer cette appréciation en répétant son dessin. « Maman, aime ça quand je dessine une maison. Elle me trouve bon. Elle m'aime. » Mais si sa répétition d'un même thème ne vient pas d'une survalorisation, elle peut être une « photo » d'un événement heureux ou malheureux de sa vie et en refaisant le même dessin, il cherche à recréer l'émotion ressentie.

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The logo for cyberpresse.ca, featuring the text "cyberpresse.ca" in white lowercase letters on a red rounded rectangular background.

Le jeudi 28 août 2008

Les maux de ventre du retour en classe

[Louise Leduc](#)

La Presse

Jeunesse J'écoute a fait une petite campagne de rentrée pour rappeler que «lors de la rentrée scolaire, les jeunes n'ont pas seulement le poids de leur sac à dos à porter».

Les parents doivent chercher à savoir ce qu'il y a au-delà du mal de ventre (une appendicite? Une peur malade de l'école?)»

«Dès la fin du mois de juillet, nous recevons des appels et nous répondons à des questions en ligne à propos de la rentrée scolaire, particulièrement au sujet de la rentrée au secondaire, dit Alexandre, un intervenant chez Jeunesse J'écoute. Les jeunes qui quittent l'école primaire redoutent le secondaire car ils ont des idées préconçues sur les gangs, la drogue et la charge de travail. Ils se sentent souvent déracinés face au fait de se séparer de leurs amis, de changer de quartier et de professeurs.»

Internet pullule ces jours-ci de renseignements sur la rentrée et de conseils de toutes sortes. Parmi ceux-là se trouvent les conseils de Marie Bérubé, psychologue, publiés sur le site oscherchanger.com destinés aux parents d'enfants à l'élémentaire.

Et de tous les conseils, lequel faudrait-il surtout retenir? Peut-être celui en tête de la liste de Marie Bérubé. «Se maîtriser. Pour aider un enfant stressé, il faut d'abord maîtriser sa propre anxiété. Les enfants sont très réceptifs et l'anxiété se communique très facilement.»

Les consultations de *L'écho* sur le point de débiter



par **Michel Moyneur**

Voir tous les articles de Michel Moyneur

Article mis en ligne le 27 août 2008 à 11:02

Soyez le premier à commenter cet article

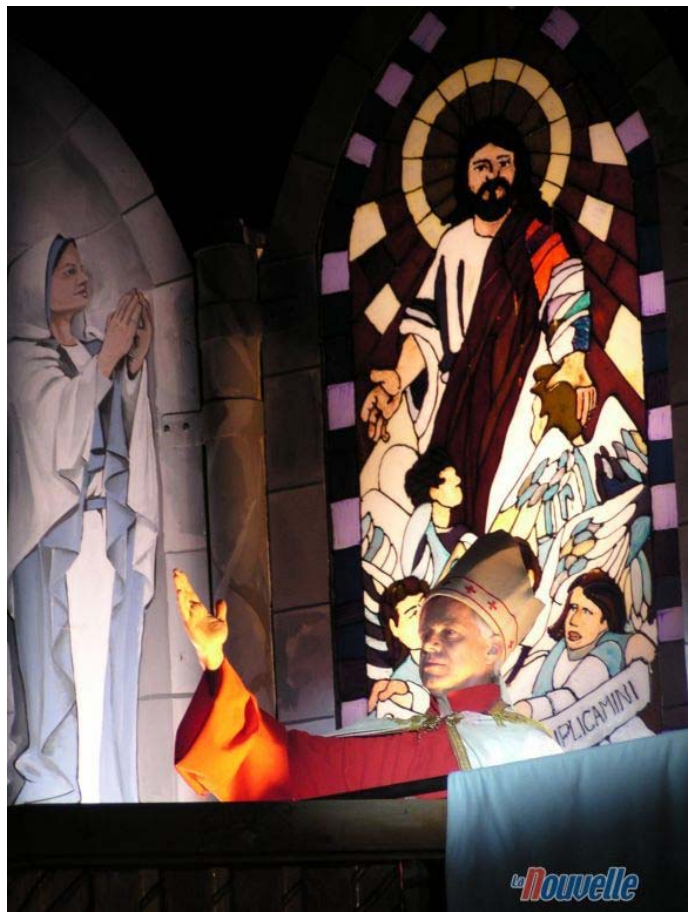
Les administrateurs de *L'écho d'un peuple* ne veulent pas voir disparaître le mégaspectacle à jamais et invitent la population à prendre part à une série de consultations publiques pour connaître les options envisageables afin d'éviter sa disparition. «Il est important, et de fait essentiel, pour la communauté francophone de participer aux consultations pour planifier le futur de *L'écho d'un peuple*, a déclaré le président du conseil d'administration Ronald F. Caza. Les consultations nous guideront dans nos décisions et aideront *L'écho d'un peuple* à continuer dans sa mission de permettre au peuple franco-ontarien d'exprimer sa fierté et de reconnaître sa valeur ajoutée à la collectivité».

En tout, trois rencontres sont prévues, et ce, pour divers groupes.

La première aura lieu, le 4 septembre, à 19h, à la Ferme Drouin de Casselman. Cette rencontre en est une pour tous les actuels et anciens bénévoles qui ont contribué à la mégaproduction.

La seconde se tiendra le 9 septembre au centre Pauline Charron, à Vanier, et fera appel à tous les représentants des organismes francophones qui ont ou voudrait contribuer à *L'écho d'un peuple*.

Et finalement, la dernière rencontre est ouverte au grand public qui souhaite contribuer à la survie du spectacle, par une quelconque manière. Cette rencontre se déroulera le 10 septembre, à 19h, au 6600 rue Carrière, à Orléans.



Les administrateurs de *L'écho d'un peuple* affirme ne pas vouloir voir disparaître le mégaspectacle à jamais. Photo : Archives

Le jeudi 28 août 2008

Québec viole ses propres règles de surveillance

[Tommy Chouinard](#)

La Presse
Québec

Les ministères de la Santé et de l'Agriculture violent leurs propres règles en matière de surveillance des éclosions de listériose. Les membres de la famille de Raymond-Marie Morin, un Longueuillois décédé jeudi dernier de complications causées par la listériose, n'ont pas reçu la visite des autorités pour étudier leur état de santé et enquêter sur l'origine de la contamination.

L'une des trois filles de la victime, Josée Morin, infirmière, est inquiète et condamne le laxisme des autorités. «Personne n'enquête pour savoir ce qui se passe avec nous autres. Personne n'a inspecté le réfrigérateur de ma mère. Personne ne nous a contactés pour en savoir plus sur la contamination. Comment peuvent-ils dire qu'ils font des enquêtes quand ils ne nous appellent pas?» a-t-elle affirmé à *La Presse* hier.

À lire

>>> [Notre dossier sur la crise de la listériose](#)

En conférence de presse, les porte-parole des ministères de la Santé et de l'Agriculture ont pourtant affirmé que lorsqu'un cas de contamination à la bactérie *Listeria* est signalé, la famille est jointe aussitôt.

«Les membres de la famille doivent répondre à un long questionnaire afin de vérifier ce qui s'est passé, ce qu'ils ont mangé. Et le ministère de l'Agriculture va faire des inspections», a affirmé le directeur de la protection de la santé publique, Horacio Arruda.



Raymond-Marie Morin est mort de complications causées par la listériose.

Photo fournie par la famille

Le ministre de la Santé et des Services sociaux, Yves Bolduc, a même vanté l'efficacité des règles de surveillance. «Si jamais il y avait un cas, il y a toujours une enquête faite par la santé publique pour s'assurer que toutes les personnes qui ont été en contact sont rejointes. Et je vous dirais que c'est un travail très efficace. On met rapidement nos équipes en place», a-t-il dit à la sortie d'une réunion du Conseil des ministres. Il a pris la peine d'ajouter que lorsqu'un cas de listériose est signalé, «il faut agir rapidement». C'est tout le contraire qui se passe dans le cas de la mort de Raymond-Marie Morin.

Cet homme de 71 ans souffrait depuis un an d'un cancer de la prostate et suivait des traitements de chimiothérapie. La semaine dernière, mardi, il manifestait les symptômes de la listériose: vomissements et diarrhée. Le lendemain matin, Rosanne Dessureault a trouvé son mari dans un état semi-comateux, très fiévreux. M. Morin a pris le chemin de l'hôpital Pierre-Boucher en ambulance. Il est décédé jeudi soir, à 19 h 30, entouré de ses proches.

«On ne s'attendait pas à ce qu'il parte aussi rapidement», a affirmé Josée Morin. Sa sœur Lise confirme qu'avant mercredi matin «rien ne présageait qu'il allait mourir bientôt».

C'est vendredi que le Dr Laurent Vandycke, de l'hôpital Pierre-Boucher, a annoncé la nouvelle à la famille: M. Morin était atteint d'une listériose. Une septicémie, causée par la bactérie *Listeria*, a précipité sa mort, a confirmé le médecin à *La Presse*. Le microbiologiste de l'hôpital a découvert la bactérie dans le sang du défunt.

«Le cas a été signalé à la direction de la santé publique (de la Montérégie) vendredi», a indiqué le Dr Vandycke. Lundi, un employé de la direction lui a même assuré que la famille serait contactée «rapidement» afin de mener une enquête. «Normalement, la santé publique doit vérifier tout ça» a-t-il dit, étonné que les autorités n'aient entrepris aucune démarche auprès de la famille presque une semaine après avoir été avisés.

La famille de Raymond-Marie Morin a suivi les instructions données par le Dr Vandycke vendredi: jeter les aliments suspects comme la viande froide et nettoyer le réfrigérateur. Il y avait de la saucisse dans le frigo, mais personne ne se souvient si elle était de marque Maple Leaf.

Aucun membre de la famille de M. Morin ne montrait de symptômes de la listériose jusqu'à maintenant. Mais la période d'incubation de la bactérie est de 70 à 90 jours. C'est pourquoi la famille reste inquiète. Le ministère de la Santé a refusé de commenter l'affaire.

Selon le ministère de la Santé et des Services sociaux, deux cas de listériose associés aux produits Maple Leaf, dont l'un mortel, ont été signalés au Québec. Un autre décès fait actuellement l'objet d'une analyse afin de déterminer si la victime a contracté la bactérie *Listeria* retrouvée dans l'usine ontarienne de la compagnie Maple Leaf. Le ministère indique que la victime est un homme âgé cancéreux et que la mort est survenue à Longueuil. Cette description tend à confirmer qu'il s'agit de M. Morin, mais Québec a refusé de le dire.

D'autres cas de contamination liés à Maple Leaf pourraient survenir en raison de la période d'incubation de la bactérie, a reconnu Horacio Arruda. «C'est ça qui est triste, on ne pourra peut-être pas, à cause des caractéristiques de cette bactérie, éviter tous les cas de listériose. Je ne suis pas en mesure de vous dire ce qui va se passer demain matin avec Maple Leaf.»

La situation n'est pas «hors contrôle», a-t-il assuré. Quarante-deux cas de listériose, qui ont entraîné huit décès, ont été signalés depuis le début de l'année, donc en huit mois. Soixante-sept cas ont été répertoriés en 2007; 49 en 2006.

Parmi les 42 personnes qui ont été atteintes de listériose jusqu'à maintenant cette année, neuf ont contracté la bactérie *Listeria* après avoir consommé du fromage. Des fromages font l'objet d'un rappel dans deux points de vente: le Mont-Jacob acheté chez Octofruit de Sainte-Thérèse et le Riopelle d'Aux Petits Délices, à Québec.

Les personnes âgées, les très jeunes enfants, les femmes enceintes et les personnes dont le système immunitaire est affaibli, comme les diabétiques, sont les personnes les plus vulnérables. Ils devraient éviter le fromage au lait cru et les sushis par exemple, a indiqué Horacio Arruda.

Le jeudi 28 août 2008

Listériose : les fromages plus dangereux

[Annie Morin](#)

Le Soleil

Québec

Au Québec, la listériose est plus à craindre dans les fromages locaux que dans les charcuteries du géant torontois Maple Leaf.

Le directeur de la santé publique du Québec, Horacio Arruda, a confirmé hier deux cas, dont un décès, reliés aux souches de la bactérie *Listeria monocytogenes* retrouvées dans les viandes Maple Leaf. Huit dossiers, incluant un décès survenu en Montérégie, sont encore à l'étude et pourraient venir gonfler les statistiques de l'écllosion canadienne.

Québec rapporte également neuf cas de listériose récents partageant l'empreinte génétique de la bactérie retrouvée dans deux fromages artisanaux retirés des tablettes durant la dernière semaine. Il s'agit du Mont-Jacob, fabriqué par la fromagerie Blackburn de Jonquière et vendu chez Octofruit Maître Gourmet à Sainte-Thérèse, et du Riopelle de l'Isle, fabriqué par la fromagerie de l'Isle-aux-Grues et vendu aux Petits Délices des halles de la rue Cartier à Québec.

Deux personnes de la région de Québec ayant consommé ce fromage contaminé ont contracté la listériose. Un troisième cas est sous enquête. Tous font partie de la population à risque, soit les aînés et les malades, indique Pierre Lafleur, de l'Agence de la santé et des services sociaux de la Capitale-Nationale.

Les Petits Délices ont fermé volontairement leurs portes lundi soir. Toutes les tablettes ont été vidées et les employés s'affairaient hier à un grand nettoyage. Les propriétaires n'ont pas retourné nos appels.

Le ministère de l'Agriculture, des Pêcheries et de l'Alimentation du Québec (MAPAQ) n'a pas encore établi si les fromages avaient été contaminés à l'usine ou sur les lieux de vente, lors de la manipulation ou du tranchage. Mais la balance penche vers les commerces de détail, car ce sont les pointes, et non les meules, qui ont révélé la présence de *Listeria*.

Fort de tests qui concluent à l'absence de la bactérie maudite dans ses fromages, le directeur général de la fromagerie de l'Isle-aux-Grues, Christian Vinet, croit que le coupable court toujours.

«Il y a un produit alimentaire, un fromage ou une charcuterie, qui se promène avec la *Listeria* à l'heure actuelle et qui contamine les autres», croit-il. Le MAPAQ partage cette hypothèse et teste plusieurs aliments vendus dans les comptoirs de fromages incriminés.

Infections

Au total, 43 Québécois ont été infectés par la listériose depuis le début de l'année. Sept en sont morts. Six victimes étaient âgées entre 72 et 93 ans et le dernier avait 56 ans.



Horacio Arruda, directeur de la santé publique du Québec, a fait le point à Québec mercredi.
Le Soleil, Erick Labbé

C'est la Montérégie et Montréal qui recensent le plus de cas. Québec en rapporte cinq, Chaudière-Appalaches aussi, dont deux décès. Aucun lien n'a été établi avec les éclosions en cours.

«Dans le cas des décès, c'était des gens très hypothéqués», insiste Diane Morin, coordonnatrice à la Direction de la santé publique de Chaudière-Appalaches.

Plus de la moitié de ces cas sont considérés comme «sporadiques», c'est-à-dire qu'ils n'ont pas de lien entre eux. Les autres penchent soit du côté de Maple Leaf, soit des fromages ou alors ils n'ont pas encore été classés.

«Statistiquement parlant, on n'a pas atteint un seuil où la situation est hors de contrôle, mais ce qui est important pour moi, c'est d'éviter tous les cas», a expliqué le Dr Arruda.

Celui-ci souligne qu'il est malaisé d'établir la cause exacte de la majorité des listérioses en raison de la longue période d'incubation de la maladie (2 à 70 jours), de l'impossibilité de retracer les aliments consommés et de la difficulté qu'ont les gens à «se rappeler de ce qu'ils ont mangé il y a 30 jours».

L'an dernier, une épidémie de listériose de la souche associée aujourd'hui à Maple Leaf avait été enquêtée au Québec sans que la cause exacte de la contamination ne soit établie. Vingt-deux cas avaient été répertoriés à travers le Québec entre les mois de juin et décembre alors que cette souche était pourtant quasi inexistante auparavant. Dr Arruda se dit incapable de relier cette éclosion à celle que l'on connaît actuellement car il est possible qu'une même variante de la bactérie se trouve en différents endroits à différents moments.

À l'échelle du Canada, le bilan publié hier fait toujours état de 29 cas reliés à Maple Leaf, dont 15 décès, et de 31 cas sous enquête.

Province kicks in \$6.75M for trade-training centre

The Ottawa Citizen

Published: Wednesday, August 27, 2008

Plans to build a new trades-training campus for La Cité Collégiale took another step forward yesterday as the provincial government announced a contribution of \$6.75 million for the project. The expansion of the francophone college would nearly triple its capacity to train students in 18 high-demand construction trades. A city council committee has already voted to supply a parcel of land at Trim Road and Highway 174 and to waive development charges, a decision council is expected to confirm tomorrow. The project awaits a grant of \$5.25 million from the federal government and \$4 million in materials and equipment from industry. The plan is to build a main building of 40,000 feet and several smaller buildings, including two houses that would be built and taken apart repeatedly by students. The college hopes to have the campus running by the 2010-2011 school year.

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Thursday » August
28 » 2008

Mark Anderson . Back to school and sanity

Mark Anderson

Citizen Special

Wednesday, August 27, 2008

"Aww!" It's cruel, I know, but is there a sweeter sound to parental ears than the mewling bleat of the back-to-school-bound child?

Try to suppress the self-satisfied grin: your children, the beloved fruits of your loins, are suffering. Compose your expression into one of profound sympathy. Tell them: "There, there, it'll be all right. You'll see your classmates again. It'll be fun. Just think, Grade 4."

Let that be your story, and stick with it -- even though both you and they know it won't be fun, that it'll pretty much suck. How could it not, when the start of school marks the end of summer, with its glorious routine of getting up late, playing Wii, having breakfast, playing Xbox, complaining about being bored, having lunch, watching cartoons, whining about being bored, having dinner, playing little league soccer, coming home, playing PlayStation, playing Wii, watching TV and going to bed?

To say nothing of the camping trips, cottage trips, birthday parties and sleepovers that punctuate the summer months, the seemingly endless but in the end all-too-brief (for them) grace period between one school year and the next.

Do the wee kinder have any notion of the toll their reprieve takes on you, the suburban parent, whose summer should, in an ideal world, likewise be a time of well-deserved R&R? Do they cotton onto the fact that for you summer's a high-stress, hair-pulling juggling act, during which you have to somehow find the time, energy and will to combine the normal rigours of work with a three-month babysitting stint?

No, they don't. But that's OK: summer's over and here comes the fall. Turn the rug rats over to the teachers and breathe a sigh of relief. First, though, you have to embark on that age-old late August ritual: dragging the children out to the mall for school supplies.

"Do you need a trigonometry set?"

"I dunno."

Typical. Pick one up anyway: if they're not going to use it in class they can at least stick each other with the pointy end of the compass, endless amusement as I recall.

How about some pencils and pens: do children still attach elastic bands to the end of their pens and fire the cartridges at one another, or has this skill too been lost in the sands of time? Never mind, throw a batch in the shopping cart. They'll figure out what to do with them.

Clothes. Always the trickiest part. From a parental standpoint, do you want to shell out big bucks for designer duds, the so-called IN clothes, or do you want to send your children to class with potentially embarrassing, déclassé brands?

It's not a matter of mere affordability, it's an issue that strikes at the heart of responsible parenting. Children sporting the "right" attire have a better chance of being

accepted into the most prestigious cliques; those without are likely to be subject to the kind of taunts, putdowns and humiliations for which school-age children seem to exhibit a raw genius.

In my day, when blue jeans were de rigueur, Levis ruled, Lees were acceptable, Big Buds were ridiculed, and Toughskins meant you were in for a beating at recess. Don't get me started on the arcane rules governing pant length and width, which varied by season according to no identifiable rule or trend.

The question, then, becomes this: do you want your children to be popular, to belong to snot-nosed cliques on the basis of little more than their clothing? Or do you want to send them into the savage social jungle of grade-school sporting Toughskins, so they can learn to defend themselves à la Johnny Cash's hit, Boy Named Sue?

In the end, compromise: buy a couple pairs of Levis (or whatever children say is "in") for daily wearing, and a single pair of Big Buds to hold in reserve as a not-too-veiled threat: "Is your homework done? Don't make me get out the Buds."

Speaking of homework, is it my imagination or have the schools gone a tad overboard in piling it on? Granted, there's no point in mollycoddling the waifs -- the world isn't getting any friendlier, any less competitive. Still and all, it seems to me that children aren't being allowed to be children as much as they once were, that unstructured play is losing ground to a) pencil-pushing homework assignments, and b) organized, supervised activities like league sports.

Just to be clear, by unstructured play I don't mean video games -- those have become all too pervasive, and should be curtailed or abolished outright. Rather, I mean good, vigorous, imaginative outdoor activities like "kick the can."

Either way, summer's over. School's back. Thank God.

Mark Anderson is an Ottawa freelance writer.

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Thursday » August
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Canadian Food Inspection Agency Recalls

The Ottawa Citizen

Wednesday, August 27, 2008

The following list is provided by the Canadian Food Inspection Agency.

Spokesperson for Ontario, Marilyn Taylor, advises that anyone who wishes to refer to them specifically can access them online at this link:

<http://www.inspection.gc.ca/english/fssa/concen/2008listeriae.shtml>

Readers may wish to subscribe to a recall alert that will notify them of any recalls or allergy alerts via this link:

http://www.inspection.gc.ca/english/tools/listserv/listsube.shtml?foodrecalls_rappelsaliments

Aug. 24 : Meat products produced at Establishment 97B may contain listeria monocytogenes. This list of recalled products will be updated as required with the most accurate information possible. Please note: All affected products can be identified by the Establishment number that appears on the packages. The products made at this facility bear Establishment number (Est) 97B. The Establishment number is located near the Best Before or Packed On dates. If the original product identity and Best Before code is not evident, you are advised to check with your retailer or supplier to determine if the product is affected.

Artisan Collection All Ham Kielbassa 32138 90063100321386 22-Oct-08 3.5 kg

Artisan Collection CA OVEN RSTD TKY 32125 90063100321256 22-Oct-08 4 kg

Artisan Collection Montreal Smoked Meat 32136 90063100321362 15-Oct-08 2.5 kg

Best Value Cooked Ham 24171 771212852557 22-Oct-08 375 g

Bittners Country Hearth Kielbassa Baked Meat Loaf Smoked 60271 90060811602711 29-Oct-08 2 kg

Bittners Country Hearth Peppercorn Baked Meat Loaf Smoked 60218 90060811602186 29-Oct-08 2 kg

Bittners / Schneiders All Ham Kielbasa Smoked Sausage 60250 90060811602506 22-Oct-08 3.5 kg

Bittners / Schneiders Country Hearth French Onion Baked Meat Loaf Smokd 60215 90060811602155 29-Oct-08 2 kg

Bittners / Schneiders Country Hearth Ham & Bacon Baked Meat Loaf 60213 90060811602131 29-Oct-08 2 kg

Bittners / Schneiders Slo-Roast Oven Roasted Boneless Turkey Breast 60235 90060811602353 22-Oct-08 4 kg

Boston Pizza Slow Cooked shaved Roast Beef 07133 10063100071339 16-Feb-09 750 g

Burns Bite Size Snack Pepperoni Bites 21360 063100213602 2-Jan-09 500 g

Burns Bologna 17034 006400017034 22-Oct-08 4 kg

Burns Bologna 17035 90056839170356 22-Oct-08 2/CN

Burns Bologna 24945 064000002129 22-Oct-08 6kg

Burns Bologna 29920 64000002129 22-Oct-08 750 g

Burns Bologna 33030 0 640220 4 22-Oct-08 175 g

Burns Bung Bologna 24759 90056839247591 22-Oct-08 3.5- 4 k

Burns Cooked Ham 34908 06402107 15-Oct-08 375 g

Burns Cooked Ham 35890 06401904 15-Oct-08 175 g

Burns Pepperoni 18015 90064000180158 18-Dec-08 2.3 kg

Burns Pepperoni 19496 06420307 15-Oct-08 375 g

Burns Pepperoni 46590 06403504 15-Oct-08 175 g

Burns Pepperoni Generic 41452 90063100414521 15-Oct-08

Burns Pizza Toppings (Salami, Smoked Ham, Pepperoni) 60089 90060383600894 22-Oct-08 2.2 kg

Burns Salami 10812 06411707 29-Oct-08 375 g

Burns Salami 17981 90064000179817 18-Dec-08 2.3 kg

Burns Salami Generic 41451 90063100414514 29-Oct-08

Burns Summer Sausage 18007 90064000180073 18-Dec-08 2.3 kg

Burns Salami 49743 06403203 29-Oct-08 175 g

Burns Salami, Pepperoni, Summer Sausage 53640 90000000536403 19-Oct-08 3.98 kg

Campfire Garlic Sausage 39691 10056839396910 22-Oct-08 500 g

Compliments COMPLIMENTS CHKN BRST 12x125 g 34219 22-Oct-08 125 g

Compliments COMPLIMENTS TURKY BRST 12x125g 34220 22-Oct-08 125 g

Compliments Fat Free Chicken Breast 34225 0 55742 38110 8 22-Oct-08 125 g

Compliments Fat Free Turkey Breast 34226 0 55742 38111 5 22-Oct-08 125 g

Coorsh Pastrami Smoked Beef 50499 90055900504991 22-Oct-08 2.1 kg

Coorsh Smoked Meat 4x50 g 51275 0 55900 51275 7 22-Oct-08 200 g

Country Morning Cooked Ham 17418 057316029089 22-Oct-08 175 g

Country Morning Cooked Ham 82538 057316173027 22-Oct-08 37

Equality Cooked Ham 24263 057627350407 22-Oct-08 375 g

Foodservice Roast Beef Cooked, Seasoned 71330 10064875713301 1-Oct-08 10 kg

Foodservice Food Service Corned Beef/Smkd meat 71331 10064875113318 1-Oct-08 10 kg

Harmonie Cooked Ham 20079 0 57316 07215 3 22-Oct-08 375 g

Hickory Farms Beef Stick Beef Sausage 93199 058485931999 16-Feb-09 1 kg

Hickory Farms Beef Stick Beef Sausage 06932 10058485069323 16-Feb-09 250 g

Hickory Farms Beef Stick Beef Sausage 16963 10058485063634 16-Feb-09 175 g

Hickory Farms Beef Stick Beef Sausage 91004 058485910048 16-Feb-09 375 g

Hickory Farms Beef Stick Beef Sausage with Roasted Garlic 91017 058485910178 16-Feb-09 375 g

Hickory Farms #2 Beef Stick Beef Sausage 93198 10000000931981 16-Feb-09

Hygrade Pepperoni 00040 05864000508 17-May-09 25 g

Hygrade Barbeque Flavoured Sausage 00042 058640000522 17-May-09 25 g

Hygrade Barbeque Flavoured Sausage 00052 058640000522 17-May-09 25 g

Hygrade Pepperoni 00050 058640000508 17-May-09 25 g

Hygrade Garlic Bologna 00207 058640002076 18-Nov-08 500 g

Hygrade Cooked, Sliced Smoked Meat 01151 058640011511 22-Oct-08 200 g

Kirkland Signature Smoked Pastrami Beef Rounds 08448 0 62000 08448 0 15-Oct-08 1 kg

Maple Leaf PREM DELI REG BOLO MP CAS 2PC 07711 90000000077111 18-Dec-08 4.5 kg

Maple Leaf #2 Assorted Cooked Meats 17183 10056839171838 22-Oct-08 5 kg

Maple Leaf #2 Assorted Smoked Sausage Rings 22930 90000000229305 22-Oct-08 1.8 kg

Maple Leaf #2 Bologna 22931 10000000229316 22-Oct-08 1.5kg

Maple Leaf #2 Turkey Breast Roast Ends & Pieces Cooked 99158 10063100991583 1-Oct-08 1kg

Maple Leaf All Beef Bologna 82708 063100827083 29-Oct-08 375 g

Maple Leaf Deli Meat Macaroni and Cheese Loaf 22781 90063100227817 15-Oct-08 2/CA

Maple Leaf Blood Pudding 22919 90063100229194 29-Oct-08 425 g

Maple Leaf Bologna 22882 90063100228821 22-Oct-08 1 kg

Maple Leaf Bologna 82771 063100827717 29-Oct-08 375 g

Maple Leaf Cooked Diced All white Turkey Roll 80316 90067052803167 20-Aug-09 2.25 kg

Maple Leaf Cooked Ham 82024 0 63100 82024 4 22-Oct-08 375 g

Maple Leaf Deli Express Smoked Meat 4x50 g 83744 0 63100 83744 0 22-Oct-08 200 g

Maple Leaf Deli Gourmet Roast Beef Slices 60243 10000000602430 1-Oct-08 1 kg

Maple Leaf Deli Mock Chicken Loaf Rolled in Toasted Wheat Crums 22829 90063100228296 15-Oct-08 3.6 kg

Maple Leaf Deli Shaved Corned Beef 48000 0 62000 48019 0 22-Oct-08 200 g

Maple Leaf Deli Shaved Honey Ham 48004 0 62000 48017 6 22-Oct-08 200 g

Maple Leaf Deli Shaved Smoked Ham 48002 0 62000 48016 9 22-Oct-08 200 g

Maple Leaf Deli Shaved Smoked Meat 48001 0 62000 48020 6 22-Oct-08 200 g

Maple Leaf Deli Shaved Smoked Turkey 48003 0 62000 48018 3 22-Oct-08 200 g

Maple Leaf EZEE PIZZA 80219 64000040503 22-Oct-08 250 g (pepperoni, italian style salami, black forest smokedham)

Maple Leaf Ezee Sub Dagwood 61380 0 63100 61380 8 22-Oct-08 375 g (Salami, Bologna, Smoked Luncheon Meat)

Maple Leaf Ezee Sub Her 61361 0 63100 61361 7 22-Oct-08 375 g (Pepperoni, Salami, Smoked Ham)

Maple Leaf Ezee Sub Gourmet 61353 0 63100 61353 2 22-Oct-08 250 g Maple Leaf Ezee Sub Turkey 68684 0 63100 68684 0 22-Oct-08 250 g (Smoked Turkey Breast, Smoked Turkey Salami, Smoked Ham StylerTurkey)

Maple Leaf Fully Cooked Grilled Chicken Breast Strips 89442 063100894429 22-Oct-08 400 g

Maple Leaf Fully Cooked Grilled Chicken Breast Strips 89425 063100894252 22-Oct-08 150 g (Seasoned and Glazed)

Maple Leaf Garlic Bologna 82718 063100827182 5-Nov-08 375 g

Maple Leaf Hot Pepperoni 83166 063100831660 29-Oct-08 250 g

Maple Leaf MAPLE LEAF DELI BOLOGNA 2x4.5 kg 22507 90063100225073 16-Feb-09 4.5 kg

Maple Leaf ML BEEF SALAMI 2x2.5 kg 33249 90063100332498 18-Dec-08 2.4 kg

Maple Leaf ML Deli Headcheese Gelatine Added 22766 90063100227664 22-Oct-08 1.5 kg

Maple Leaf ML LARGE WAX BOLO 2x4.4 kg 22101 90063100221013 16-Feb-09 4.4 kg

Maple Leaf ML LARGE WAX BOLO 6x4.4 kg 22555 90063100225554 16-Feb-09 4.4 kg

Maple Leaf ML SURE SLI SHVD SMKD TKY 3x1 kg 21449 10063100214491 15-Oct-08 1 kg

Maple Leaf ML WAX BOLOGNA BAG 6x1 kg 22388 9006300223888 18-Dec-08 1 kg

Maple Leaf ML WISE-CH WAX BOLOGNA 2x4 kg 82151 90063100821510 18-Dec-08 4 kg

Maple Leaf Oven Roasted Boneless Turkey Breast 60236 90060811602360 8-Oct-08 4 kg

Maple Leaf Pepperoni 83118 90063100831182 18-Dec-08

Maple Leaf Pepperoni 83130 063100831301 29-Oct-08 250 g

Maple Leaf Pepperoni 50% Less Fat 83121 063100831219 29-Oct-08 250 g

Maple Leaf Salami 22851 90063100228517 18-Dec-08 2.8 kg

Maple Leaf Smoked Pastrami Beef Rounds 08450 1000000084502 1-Oct-08 10 kg

Maple Leaf Sure Slice Black Forest Style Ham 21440 10063100214408 22-Oct-08 1 kg

Maple Leaf Sure Slice Combo Pack 21388 10063100213883 1-Oct-08 1 kg

Maple Leaf Sure Slice Corned Beef 21444 10063100214446 15-Oct-08 1 kg

Maple Leaf Sure Slice Roast Beef 21333 10063100213333 1-Oct-08 1 kg

Maple Leaf Sure Slice Smoked Ham 21331 10063100213319 22-Oct-08 1 kg

Maple Leaf Sure Slice Turkey Breast Roast 21334 10063100213340 15-Oct-08 1 kg

Maple Leaf Sure Slice Salami 21447 10063100214477 22-Oct-08 1 kg

Maple Leaf Thick Sliced Bologna 375 g 82756 0 63100 82756 4 22-Oct-08 375 g

Mayfair / Marque Chopped Cooked Ham 82015 05962028662 22-Oct-08 375 g

McDonalds Sliced Cooked Turkey Breast 26365 10063100263659 1-Oct-08 470 g

Mitchell's Cheddar Cheese Smoked Sausage 600 g 24355 0 59620 74241 8 22-Oct-08 600 g

Mitchell's Mozzarella Cheese Smoked Sausage 600 g 60674 0 59620 74527 3 22-Oct-08
600 g

Mitchell's Smoked Sausage 600 g 60402 0 59620 82716 0 22-Oct-08 600 g

Mr. Sub Seasoned Cooked Roast Beef 02356 10063100023567 8-Oct-08 500 g

No Name Garlic Sausage 39144 90060383391440 22-Oct-08

No Name Low Fat Smoked Turkey And Ham 67768 060383368760 15-Oct-08 375 g

No Name Low Fat Smoked Turkey Breast 67776 6038336878 15-Oct-08 375 g

Northern Best Value Cooked Ham 38164 771212852649 22-Oct-08 175 g

Olympic Cooked Ham 82023 59620134398 22-Oct-08 175 g

Overlander Garlic Sausage 55372 06935216 5-Nov-08 300 g

Overlander Garlic Sausage Double Smoked 55308 06930813 5-Nov-08 300 g

Overlander Ham Sausage 55355 06935517 19-Nov-08 300 g

Overlander Hot Pepperoni Stiks 55863 06986317 17-May-09 200 g

Overlander Kolbassa Sausage 55353 06935313 19-Nov-08 300 g

Overlander Mild Pepperoni Stiks 55867 06986715 17-May-09 200 g

Overlander Pepperoni 55559 06955919 5-Nov-08 250 g

Overlander Pepperoni for Pizza 55114 10069100551147 22-Oct-08 3.2 kg

Overlander Polish Sausage 55351 06935119 5-Nov-08 300 g

Overlander Salami 55558 06955812 5-Nov-08 250 g

Overlander Summer Sausage 55551 06955113 5-Nov-08 250 g

Overlander Ukrainian Sausage 55350 06935012 18-Nov-08 300 g

Overlander Ukrainian Sausage Double Smoked 55307 06930716 19-Nov-08 300 g

Parma Canadian Style Pepperoni 01742 90055900017422 29-Oct-08 2.5 kg

Parma Pepperoni 01740 10063100017405 29-Oct-08 2.5 kg

Parma PM PEPPERONI 4x4.5 kg 01745 90055900017453 20-Aug-08

Parma Pepperoni 01750 10063100017504 29-Oct-08 2.5 kg

Pizza Nova Sliced Pepperoni 01741 10063100017412 29-Oct-08 2.5 kg

Safeway Pepperoni Generic 81795 90000000817953 22-Oct-08 4.07 kg

Safeway Salami Generic 81809 90000000818097 22-Oct-08 4.07 kg

Safeway Three Variety Super Pack 88404 90000000884047 22-Oct-08 790 g (Salami, Pepperoni, Summer Sausage)

Schneider Deli Shaved Smoked Ham 48016 0 62000 48016 9 22-Oct-08 200 g

Schneider Deli Shaved Fully Cooked 48017 0 62000 48017 6 22-Oct-08 200 g Smoked Honey Ham

Schneider Deli Shaved Smoked Turkey Breast 48018 0 62000 48018 3 22-Oct-08 200 g

Schneider Deli Shaved Corned Beef 48019 0 62000 48019 0 22-Oct-08 200 g

Schneider Deli Shaved Smoked Meat 48020 0 62000 48020 6 22-Oct-08 200 g

Schneider's Bavarian smokies 02106 0 64844 02105 8 29-Oct-08 1 kg

Schneider's Cheddar smokies 02126 0 64844 02124 9 29-Oct-08 1 kg

Schneiders Deli Best Seasoned Cooked Roast Beef 09628 90064844096288 15-Oct-08 2.5 kg

Schneiders Deli Best Cooked Montreal Style Corned Beef 09679 90064844096790 15-Oct-08 2.5 kg

Schneiders Deli Best Cooked Montreal Style Corned Beef 24796 90064844247963 15-Oct-08 2.5 kg

Schneiders Deli Best Seasoned Cooked Roast Beef 24802 90064844248021 15-Oct-08 2.5

Schneiders Roast Beef, Seasoned and Cooked 42706 10063100427068 8-Oct-08 500 g

Schneiders Montreal Style Corned Beef 44938 10063100449381 15-Oct-08 500 g

Schneiders JMS SMKD BLK FOREST HAM 12x425 g 89455 6200089455 22-Oct-08

Schneiders JMS SMKD BLKK FOREST HAM 20x100 g 89456 10062000894567 22-Oct-08

Schneiders JMS SMKD TURKEY 89458 6200089458 15-Oct-08

Schneiders JMS SPICY PEPPERONI 89460 10062000894604 29-Oct-08

Schneiders JMS ITAL STYLE SALAMI 89461 10062000894611 29-Oct-08

Schneiders Liverwurst Fine 60165 062000601656 18-Dec-08 175 g

Schneiders Liverwurst with Herbs 60166 062000601663 18-Dec-08 175 g

Schneiders Liverwurst Creamy 60167 062000601670 18-Dec-08 175 g

Shopsys Cooked Seasoned Montreal Style 27118 90064875271180 15-Oct-08 2.5 kg Smoked Meat Extra Lean

Shopsys Corned Beef 4x50 g 21093 0 64875 21093 3 22-Oct-08 200 g

Shopsys Old Vienna All Beef Salami 20080 64875200804 22-Oct-08 500 g

Shopsys Pepperoni 20085 064875200859 17-May-09 25 g

Shopsys Real Deli Corned Beef Extra Lean 27080 90064875270800 15-Oct-08 2.5 kg

Shopsys Seasoned Fully Cooked Roast Beef Extra Lean 21760 90064875217607 15-Oct-08 2/cn

The Butcher's Cut Cooked Ham 88013 0 58200 67415 6 22-Oct-08 375 g

The Butcher's Cut Cooked Ham 88331 0 58200 15184 8 22-Oct-08 175 g

Tim Hortons Slow Roast Beef, WIP 33544

Tim Hortons TIM HORTONS ROAST BEEF 33540 6310033540 16-Feb-09 1.25 kg

Western Family Sliced Cooked Ham 175 g 22357 0 62639 18159 8 22-Oct-08 175 g

Western Family Sliced Cooked Ham 22365 0 62639 18159 8 22-Oct-08 375 g

Westfair Pepperoni Generic 53635 90060383536353 22-Oct-08 3.98 kg

Westfair Summer Sausage 53619 90060383536193 22-Oct-08 3.98 kg

Westfair Salami Generic 53627 90060383536278 22-Oct-08 3.98 kg

Westfair Sub Sandwich 82457 90000000824579 22-Oct-08 3.91 kg (Salami, Smoked Ham, Pepperoni)

BURNS SADDLE-PACK BOLO 12/2x250 41450 90063100414507 22-Oct-08 ML
LOUISIANA BLACKENED ROAST BEEF 41825 8-Oct-08 BURNS SL SUMMER 12x175 g
65757 6403106 15-Oct-08 175 g

Maple Leaf Bavarian Smokies 78010 10063100780101 20-Aug-08 4 kg

Maple Leaf Debreziner Smoked Cooked Sausage 78023 10063100780231 20-Aug-08 4 kg

Maple Leaf German Bratwurst Sauasage 78016 10063100780163 20-Aug-08 4 kg

Maple Leaf Ham Sausage 55357 10000000553570 20-Aug-08 1.5 kg

Maple Leaf Hot Italian Sausage 78017 10063100780179 20-Aug-08 4 kg

Maple Leaf Pizza Gourmet Cooked Italian Sausage Pizza Topping 50579 10063100505797 20-Aug-08 1 kg

Maple Leaf Pizza Gourmet Cooked Spice Beef Sausage Topping 50583 10063100505834 20-Aug-08 1 kg

Maple Leaf Rings Tender Pepperoni Sausage 50638 90000000506383 20-Aug-08 24 kg

Maple Leaf Sliced Pizza Pepperoni 50624 10063100506244 20-Aug-08 5 kg

Rouyn Pizza Pepperoni 50652 90000000506529 20-Aug-08 24 kg

Shopsys Sliced Pizza Pepperoni 71350 10063100713505 20-Aug-08 5 kg

Shopsys Sliced Pizza Pepperoni 71352 10064875713523 20-Aug-08 2.5 kg

- - -

Aug. 26: The Canadian Food Inspection Agency (CFIA) and Metro Ontario Inc. are warning the public not to serve or consume the Fresh 2 Go (F2GO) brand sandwiches described below because these products may be contaminated with *Listeria monocytogenes*. The following Fresh 2 Go (F2GO) brand sandwiches are affected by this alert:

Product UPC Size PKGD

Roast Turkey Club Ciabatta 223978 804883 265 g AU.24

Roast Turkey & Spinach Wrap 223977 804351 215 g AU.24

Roast Turkey & Swiss Cheese Ciabatta 223984 804884 265 g AU.24

These sandwiches have been distributed in Ontario through selected A & P and Dominion stores.

Aug. 25: The Canadian Food Inspection Agency (CFIA) and Lucerne Foods are

warning the public not to serve or consume the Safeway brand and TakeAway Cafe brand sandwiches described below because these products may

be contaminated with *Listeria monocytogenes*.

The following Safeway brand and TakeAwayCafe brand sandwiches are affected by this alert. Safeway brand Gold Standard Sandwiches. Best Before dates are 'up to and including'

Product UPC Best Before

Lumberjack (Whole) 58200 00460 AU 25

Lumberjack (Half) 58200 00462 AU 25

Lumberjack(Quarter) 58200 00464 AU 25

Ciabatta Club 58200 00472 AU 25

Beef and Blue Cheese Focaccia 58200 00490 AU 25

Italian Focaccia 58200 00480 AU 25

Italian Hoagie 58200 00486 AU 25

Traditional Hoagie 58200 00476 AU 25

Basic Sub 58200 00466 AU 25

Black Forest Ham and Swiss Cheese 58200 00470 AU 25

Roast Beef and Cheddar 58200 00474 AU 25

Turkey and Havarti 58200 00468 AU 25

TakeAwayCafe brand Mac's Sandwiches

Roast Beef Submarine 89048 0311008 SE 03

Pizza Submarine 89048 0310808 SE 03

Our Super Submarine 89048 0310908 SE 03

Chicken Club Sub 89048 0311108 SE 10

Hoagie Sub with Sausage 89048 0310708 07

Sirloin Pepperjack (small) 89048 0311808 AU 28

Sirloin Pepperjack (large) 89048 0311908 AU 28

Monterey Jack Chicken (small) 89048 0312108 AU 28

Monterey Jack Chicken (large) 89048 0312008 AU 28

Meat Lover's (small) 89048 0311708 AU 28

Meat Lover's (large) 89048 0311608 AU 28

Ham and Cheese 89048 0312308 AU 28

Sirloin Kaiser 89048 0312408 AU 28

Chicken Kaiser 89048 0312508 AU 28

Chicken Wrap 89048 0312608 AU 28

The Safeway brand sandwiches have been distributed in Alberta and Saskatchewan through Safeway stores. The TakeAwayCafe brand sandwiches have been distributed in Alberta through Mac's Convenience stores.

- - -

Aug. 26: The Canadian Food Inspection Agency (CFIA) and Atlantic Prepared Foods Limited are warning the public not to serve or consume the Irving, Sub Delicious, and Needs brand sandwiches described below because these products may be contaminated with *Listeria monocytogenes*.

The list of these sandwiches are available on the websites noted above. The sandwiches have been distributed in New Brunswick and Nova Scotia and Prince Edward Island.

(These sandwiches have been distributed in New Brunswick and Nova Scotia, and Prince

Ed)ward Island.

Irving Roast Beef with Cheddar Cheese Sandwich 200 g 0 50365 01013 8 08 AU 22

Irving 1/4 Lb King Roast Beef Sub 194 g 0 50365 01037 4 08 AU 22

Irving Lb King Roast Beef Sub 388 g 0 50365 01034 3 08 AU 22

IrvingRoast Beef and Cheese Wrap with Chipotle Sauce 230 g 0 50365 01018 3 08 AU 22

Sub Delicious Meat Pita Sandwich twist 165 g 0 55742 98003 5 08 SE 3

Sub Delicious Deli Meat Clubhouse Sub 210 g 0 55742 98018 9 08 SE 3

Sub Delicious Beef & Cheese Sub 190 g 0 55742 98012 7 08 SE 3

Sub Delicious Belly Buster Club Sub 274 g 0 55742 98105 6 08 SE 3

Sub Delicious Belly Buster Roast Beef Sub 258 g 0 55742 98107 0 08 SE 3

Sub Delicious Clubhouse Sandwich 210 g 0 55742 98020 2 08 SE 3

Needs Clubhouse Sandwich on Ciabatta 209 g 0 55742 98080 3 08 AU 26

(These sandwiches have been distributed in New Brunswick and Nova Scotia, and Prince Ed)ward Island.

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Thursday » August
28 » 2008

Meat inspectors overloaded under new system: union

Workers must choose between paperwork, 'hands-on approach'

Sarah Schmidt

Canwest News Service

Wednesday, August 27, 2008

The inspector stationed at the Toronto plant at the centre of a deadly food-borne outbreak is responsible for six other facilities under a new inspection system that's drawn complaints that staff "are working off their feet."

The complaints have flooded in from some inspectors in "resource-stressed" areas such as Ontario and Alberta since March, when the Canadian Food Inspection Agency brought in a new compliance verification system, according to the union that represents food inspectors across Canada.

"They're facing a choice of, 'OK, do I concentrate more on doing a thorough inspection or do I concentrate more on getting the paperwork done that says I've been to that plant, I've looked at the records and that satisfies the legal requirement for international trade'," said Bob Kingston, head of the agriculture unit of the Public Service Alliance of Canada.

The new inspection program resembles more of an auditing system and requires government inspectors to review a company's records to monitor and verify food-safety practices at all critical points during production, including ventilation at the facility, equipment maintenance and calibration, personnel training, sanitation and pest-control programs and product code identification in case of recalls.

In correspondence to union officials provided to Canwest News Service, one inspector complained, "we do not have the same presence we used to have in the processing facilities. When the cat is away the mice will play."

Another noted that "we are not making the observations we used to make when we had more of a hands-on approach. We spend more time looking at paper than anything else."

Another inspector was more blunt.

"We've had all our authority taken away and now we are just paper pushers."

The inspector stationed at the Maple Leaf Foods plant in Toronto is responsible for two other meat processing plants and four cold storage facilities. Storage facilities require less rigorous inspection processes.

CFIA said yesterday that the three meat processing facilities required daily visits, as does one of the cold storage facilities.

Richard Arsenault, who oversees meat inspection for the agency, said it was "normal and usual" for inspectors to be responsible for more than one plant and this is not a new

feature of the inspection system."

Jim Laws, executive director of the Canadian Meat Council, says meat producers support the shift to the more "stringent" system because it brings uniformity to the way inspectors interpret and apply inspection manuals and directives.

However, Mr. Kingston said the workload issue was particularly pressing in provinces with clusters of large meat-processing plants.

"We're getting the feedback that they're just totally overloaded. We've had some inspectors say, they want to know, 'Should I be dropping the inspection work or should I be dropping the paperwork. There's no clear direction by CFIA on this because I don't think they anticipated the increased workload or at least if they did, they didn't have any plans to deal with it."

In separate correspondence to union officials, another inspector acknowledged the new verification system "has some advantages as it is a structured program and spells out clearly what needs to be done.

"However, we do not have enough staff to run at full capacity."

Agriculture Minister Gerry Ritz has noted the inspection agency has hired 200 additional inspectors since the Conservatives took office in 2006 and this year's federal budget earmarks \$113 million in new money for food and product safety.

Yesterday, CFIA officials could not say how many of the new inspectors are being assigned to meat plants.

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Bully BACKLASH

Controversial new book suggests being bullied builds children's character

BY KELLY ROESLER

We have become a society of "sissies," as citizens and as parents — a culture of whiny, fearful and fatalistic sheep raising a generation of future sissies with coddling and overly protective parenting.

We're obsessed with praising our children to the point of stunting them emotionally — rendering them incapable of self-reliance, self-respect, individualism and bravery.

That's the controversial theory put forward by journalist John Strausbaugh in his book *Sissy Nation: How America Became a Culture of Wimps and Stoopits*, released in January.

In his book, Strausbaugh charges that widespread fears and anxieties have infantilized us. "We live now in a culture of fear, anxiety, paranoia and insecurity. We're afraid of sickness, afraid of death and afraid to really live," he writes.

Worse, he says, we are projecting these fears onto our children, thereby putting them at risk.

"We've turned our children into sissies, too," he writes. "We're so concerned with not bruising their self-esteem that we teach them nothing about self-reliance and self-respect. We supervise and schedulize their every moment."

Strausbaugh's observations about the dangers of "sissy" parenting have gained increasing acceptance — from academia to Hollywood (actor Reese Witherspoon, a mother of two, is a fan), an apparent shift from the "self-esteem" model of parenting espoused since the 1980s.

Opponents of the "self-esteem" philosophy, which urges parents to instill self-confidence in their children by constantly assuring them everything they do is great, have suggested bullying could be beneficial to a child by nurturing core values of strength, independence and perseverance and generally building character.

In a recent interview on the TV show *Good Morning America*, Witherspoon said: "I don't want my children to miss out on any of that teasing and bullying. It kind of makes you who you are, when you don't make it on to the soccer team. I remember the two weeks of crying because I didn't make the volleyball team. It made me interesting."

It's an idea embraced by experts, pundits and mothers, including *Chate-laine* columnist Katrina Onstad, who examined bullying in a piece written shortly after Witherspoon's interview.

"For years, the dominant parenting philosophy has asserted that self-esteem is the most important attribute to instil in a kid, and to get it requires constant intervention — rewards, praising, more praising, rewards," Onstad wrote.

"Somewhere on the playground between sugar-and-spice and evil is the kind of quotidian meanness that our kids will face forever. Trying to protect them from every slight, every taunt, is an act of hubris, but it's not surprising that parents try.

"Emotional safety is the next frontier,



JULIE OLIVER, THE OTTAWA CITIZEN

'We're so concerned with not bruising their self-esteem that we teach them nothing about self-reliance and self-respect. We supervise and schedulize their every moment'

JOHN STRAUSBAUGH, author of *Sissy Nation: How America Became a Culture of Wimps and Stoopits*

now that we've fooled ourselves into thinking we've conquered physical safety. But emotional safety is harder to guarantee."

Yet experts remain clearly divided about the benefits of bullying.

Many maintain that bullying is a source of emotional trauma, with ripple effects that span well into adulthood. They find the notion of bullying as positive to be both outrageous and archaic.

"This is an age-old attitude that has fostered bullying behaviour," says Dr. Meline Kevorkian, executive director of academic review at Nova Southeastern University in Fort Lauderdale, Florida, and author of a number of books on bullying, including the new *101 Facts About Bullying*.

"It's important to move beyond that conception and consider the research that shows that children who are continually victimized by bullying become socially withdrawn. The old line about 'whatever doesn't kill you makes you stronger,' is untrue," says Kevorkian.

"What bullying does is tear down your self-esteem, make you question your self-worth, and, in some cases, make you want to give up on life. Bullies leave you feeling a loss of control in every aspect in your life, which in turn affects sleep patterns, eating habits, school work, social activity and life in general."

Alex Lluch, author of several books about bullying and parenting, draws a clear distinction between bullying and simple teasing, which he says is likely what celebrities like Witherspoon are referring to.

"The definition of bullying is something that happens repeatedly and over time, and is inclusive of an imbalance of power," Lluch says. "In this sense, teasing, as Reese Witherspoon mentioned, is not the same as bullying. Teasing may cause a child to be annoyed or have hurt feelings, but bullying can involve physical threats and can cause a great deal of fear in children."

Parenting expert and author of *Confident Parents, Remarkable Kids*, Bonnie Harris falls on the side of the anti-coddling advocates. She says the self-esteem movement has gone so awry that businesses have to hire praise coaches to deal with young employees who grew up coddled and now have an out-of-balance sense of entitlement.

This sense of entitlement, says child psychologist Dr. Beth Grosshans, is often found in children who are raised being told they are "special," and who have always been told "yes" by their parents.

Grosshans argues that many childhood behaviour problems are rooted in an "imbalance of family power." In her book *Beyond Time Out: From Chaos to Calm*, she contends that "nearly a half-century of parenting advice — with its emphasis on talking, focus on feelings and exalting children's self-esteem — is largely to blame for today's epidemic of unruly kids.

"Parents today have too little control and children have too much."

In his book, written in a caustic, ranting tone, Strausbaugh places the blame squarely on "sissy" parents for this family dynamic.

"If you're basically an upstanding citizen and parent but also overprotecting and overfeeding and overmedicating your kids," he writes, "that's you expressing your inner sissy through them."

WEBSITE: WHERE KIDS CAN GO FOR HELP IF THEY ARE BEING BULLIED, F3