

Successful summer for OFY

Minister of Manpower and Immigration Robert Andras said recently that the Opportunities for Youth (OFY) program had enjoyed its most successful summer to date.

This year, 27,514 young people worked on 3,851 projects. All projects terminated on August 31, and participants were required to submit a final report and evaluation of their projects.

"I am extremely pleased with the excellent accomplishments of young people in the Opportunities for Youth program across the country," commented Mr. Andras. "It is gratifying to see the benefits both to the individuals involved and the communities in which they worked."

Although there are no extensions for funding for the projects, many OFY participants continue their work on a volunteer basis, Mr. Andras said.

Typical of these is a group of students who worked with severely mentally retarded children at the Ongwana Hospital in Kingston, Ontario. Their "Project Stimulation" will continue on a part-time, volunteer basis.

Homecoming for Canadian weather-ship

After 23 weeks and 15,000 miles, the Canadian weather-ship *Quadra*, which has been taking part in an international weather study in the Atlantic Ocean, was welcomed at Esquimalt, British Columbia, on October 23.

Quadra, her crew augmented by scientists and technologists, played a key role in a major international meteorologic and oceanographic investigation known as the GARP Atlantic Tropical Experiment (GATE). GARP, which stands for Global Atmospheric Research Program, is jointly sponsored by the World Meteorological Organization and the International Council of Scientific Unions.

The Canadian vessel was one of 37 specially-equipped ships, supplied by ten nations, that spanned the Atlantic Ocean this summer for the GATE exercise. The ship, stationed in the core area some 600 miles southwest of Dakar, Senegal, made extensive use of her powerful rain-detecting radar equipment and other sophisticated instrumentation and computers.

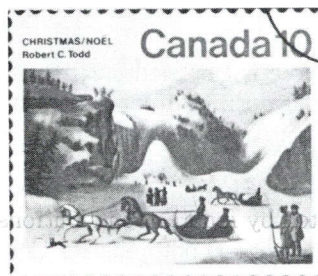
Praising the *Quadra's* contribution, Dr. Joachim Kuettner, Director of GATE, reported that the program involving a dozen specially-instrumented aircraft associated with GATE would not have been possible without the radar pictures and communications support provided by the *Quadra*. Scientists reviewing the program report: "Virtually all the original objectives of the field phase of GATE have been realized and the participants in all phases deserve warm congratulations."

The welcome-home ceremony for the ship's crew and scientific complement took place aboard her sister ship the *Vancouver*, which was docked alongside.

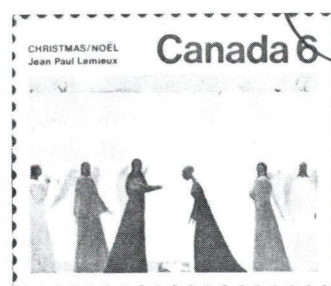
Federal, provincial and municipal officials were present, including Jeanne Sauvé, federal Minister of Environment. Commemorative plaques will be presented to participants to mark the event.

Christmas stamps

Four denominations of Christmas stamps featuring reproductions of paintings by Canadian artists were issued on November 1.



A 6-cent stamp is a reproduction of Jean Paul Lemieux's painting, *Nativité*; an 8-cent, Henri Masson's *Skaters in Hull*; a 10-cent, Robert C. Todd's *The Ice Cone, Montmorency Falls*; and a 15-cent, Clarence A. Gagnon's *Village in the Laurentian Mountains*.



Better food in hospitals

Patients at a hospital near Agriculture Canada's research station at Summerland, British Columbia, have stopped complaining of bland, luke-warm meals since the department's scientists and hospital staff, supported by a National Health and Welfare grant, teamed up to develop a new food-preparation system.

Gone are the old steam-cabinets and tables that were partly to blame for the state of food in institutions. Whole meals, from soup to dessert, are now prepared in the hospital kitchen and frozen, to be heated only minutes before they are served to patients. More than 100 new or modified recipes have so far been developed at the hospital, under the direction of June Palmer, the dietetics director. The hospital was responsible for recipe formulation and development of the packaging, freezing and thawing systems, while Agriculture Canada researchers evaluated the system with an eye to both taste and bacterial contamination.

High quality by both criteria prompted John Kitson, an Agriculture Canada food-processing specialist involved in the project, to hail the new system as a significant advance.

Test meals were prepared, packaged in 12-portion servings in disposable aluminum pans and frozen solid. They were later thawed for 48 hours in a cool room. Shortly before serving time, they were placed in forced-air-convection ovens, which heat 24 servings in 20 minutes. Tests also showed the food stayed hot enough for ten minutes after it was removed from the oven to be served at the most suitable temperature.

The factors considered in the taste tests, conducted over two months by the research station's food-processing section, were appearance, colour, flavour, texture and the suitability of serving temperature. The final results were favourable. "As well as ensuring that hospital meals are hot, good-tasting and attractive in appearance, we found that the new food-serving system helps maintain the nutritive value of the foods," says Mr. Kitson, who worked on the project with Dr. J.F. Bowen, a food microbiologist at the station.