

THE TATTOO

THETATTOO@GMAIL.COM

MAKING A PERMANENT IMPRESSION SINCE 1994

VOLUME 11 No. 8

Fighting hunger with a Second Harvest

By **TEAGUE NEAL**
The Tattoo

With a growing desire to help feed the hungry, two Toronto women planted the seeds of Second Harvest nearly 20 years ago. Today, this thriving organization brings surplus food where it is needed most.

Second Harvest distributes about 12,000 meals a day with a full and part-time staff of 19 and the support of about 375 volunteers who do everything from serving on the board to working in the warehouse and driving vehicles laden with food.

Second Harvest is "always looking for volunteers" said Jennifer Verschraegen, volunteer coordinator. Verschraegen said Second Harvest also uses students as interns to help with odd jobs and special projects.

It's "incredible to see how much time volunteers donate" Verschraegen said.

For the past three years Jane Ross has volunteered at Second Harvest - ever since she was a victim of hunger.

"It's the fear," Ross said, of not knowing where your food is going to come from. For her, the volunteer work at Second Harvest is a way of giving back.

In addition to sorting food and getting it ready for drivers, Ross created a system at Second Harvest to clean and recycle plastic, cardboard and paper.

Ross said her work for Second Harvest has boosted her experience in dealing with people, and given her both motivation and confidence.

Volunteering at Second Harvest is "a good canvas for life" Ross said.

The people getting the food would go hungry without help, according to Second Harvest driver Jeff Irwin.

"You feel like you are doing something good with the job," Irwin said.

In 1985, Second Harvest organizers Ina Andre and Joan Clayton initially ran a public awareness campaign to draw attention to the countless starving citizens in Ethiopia.

Though the effort won some support and many donations, some Toronto residents questioned why the two weren't addressing hunger in their hometown.

Andre and Clayton answered this question by dishing food out of the back of a station wagon.

Second Harvest gradually grew into a non-profit food recovery program, according to director Zoe Cormack Jones.

"I believe wholeheartedly in what we do," said Jones.

When she began working for Second Harvest in 1997, Jones said, the agency had an operating budget of \$700,000. This year, the budget is \$1.3 million, she said, and next year's is expected to reach \$1.8 million.

Since Second Harvest moved to their current office three years ago, the organization has had its own warehouse, complete with six walk-in refrigerators and a walk-in freezer, Jones said.

Every day, Second Harvest drivers and volunteers deliver non-perishables to 165 social agencies, distribution coordinator Sam Sing said.

The drivers load the trucks with the food sorted the previous night from hundreds of donors.

Once the driver arrives at the social agency, they call out what they have to offer and the chef and helpers decide what they want.

Second Harvest operates three Harvest Kitchens with a fourth coming on-line, Sing said.

At the Harvest Kitchens, unemployed people learn to prepare food for Second Harvest that goes to other agencies that don't have kitchen facilities. Second Harvest drivers pick up the food in labeled aluminum trays and deliver it.

The whole idea behind Second Harvest and Harvest Kitchen is "self-responsibility," said chef James McAllister of the Learning Enrichment Foundation of Canada.

Second Harvest ought to "spread across Canada," McAllister said.

Second Harvest collects thousands of pounds of food each year from grocery stores operated by the Canadian Sobeys chain, which includes IGAs and Price Choppers.

Mike Murray, inventory and control manager at Sobeys' distribution center in Whitby, Ontario, explained the company's involvement in Second Harvest.

"Part of our mandate at Sobeys is to give back to the community," Murray said. "The price of living goes up, but your paycheck doesn't."

Sobeys gives out everything but fresh meat, said Murry. Much of what it donated is near the expiration date.

"When that shelf life (of the food) has only a few days before running



Teague Neal / The Tattoo

Driver Jeff Irwin works in the back of a Second Harvest truck in Toronto.

out, the stores don't want it so we give it out to those in need," said Murray.

Besides food donations, Second Harvest also depends on financial support from foundations and businesses like the Toskan Foundation.

Diane Elliot of the Toskan Foundation applauded the work Second Harvest does by reaching out to so many people.

"We are just beginning to address hunger," Elliot said.

To resolve the problem of hunger in Toronto and elsewhere, Elliot cited a "need to bring back the government

funding that has been cut back."

Youth Without Shelter, a 30-bed teen shelter in the Etobicoke section of Toronto is one of 165 social agencies that get food through Second Harvest.

Brent Lawson, the food service manager at Youth Without Shelter, said Second Harvest is "one of our two largest food donors," providing all the meat and bread and all the summer produce the shelter uses.

"The program is amazing," said Lawson.

The help from Second Harvest is critical, Lawson said, because of the shelter's tight budget.

"A lot of food is out there," said Lawson. "It's just a matter of getting it to the people."

In addition to the daily food deliveries, Lawson gets calls to pick up food from other places.

For example, he said, he said he might get an order to "go and get 75 or 100 pizzas" from a restaurant.

In addition to donations of food and cash, Second Harvest holds several fundraisers each year.

Toronto Taste, a summertime event, is the largest, representing a third of the organization's budget, according to Jones.

"We always say in the office that we want nothing more than to be out of business," said Jones.

But until then, Jones, her staff, volunteers and donors will continue to try to keep hungry people fed in the greater Toronto area every day.

ESPN enters digital world

By **JUSTIN SKARADOSKY**
The Tattoo

In probably the largest project ever undertaken by ESPN, the cable sports giant completed its new digital center this year.

This facility, covering over 120,000 square feet, was built to give sports fans the ultimate ESPN viewing experience.

Containing over 1.3 million hours of video and about 600 taping machines, the digital center is taking ESPN into the future by making it nearly tapeless. The conversion to digital is well underway.

ESPN uses seven production rooms to edit and produce the videos and highlights for "SportsCenter" and other programs.

Each room is equipped with several taping machines and a wall full of television screens that will show networks like ESPNNews or animations for shows being taped later that night.

But what's the real reason for all these production rooms if ESPN doesn't use all of them at once? Well, when one of the rooms fails to cooperate, ESPN employees just move into the next room and finish their scheduled work.

The sets are high-tech. The hallways that lead to the studios are filled with props for the shows that aren't on the air at that moment, from signs with the "SportsCenter" logo to loose tools.

The "SportsCenter" studio's design would give any techno-geek a heart attack.

Walking through the two giant doors is like stepping into the future.

Bright red and blue neon lights surround the entire set from the ceiling to the floor.

An anchor's desk stands in the front center of the room, made of pure fiber and glass. It's quite the piece of work.

In the front bottom part of the desk is a small screen. The camera zooms in on the screen before a commercial break. This liquid crystal display screen will usually project an animated Sports Center logo.

On the back wall of the set is a giant "SportsCenter" logo surrounded with neon lights.

This set contains 13 high definition, or HD, holograph

projectors. Towards the middle of the set is a tower stretching to the ceiling, with four built-in LCD screens. On these screens are the images that are being projected by the HD projectors.

To the left of the tower is the research room, where anchors gather information for the show. Next to the anchor desk is the debate desk, where commentators like Michael Irving can quarrel over Major League Baseball or the National Football League.

Behind the anchor desk is a tri-fold screen that uses the same technology as the tower, and to the sides of the set are six more high-tech screens.

The floor of the "SportsCenter" set is the most eye-catching of all. Truly a piece

of art, the floor contains pin lights and neon fiber optics, displaying a "SportsCenter" logo and containing thousands of lights. It is amazing.

Cameras are top-notch at ESPN, too. The "SportsCenter" set uses several different types of cameras to capture a variety of angles. High cameras are used for aerial views of the set and can raise anywhere from 9 to 20 feet in the air.

There are four hard cameras used on the set that are used for basic shots of the anchor table and rest of the set.

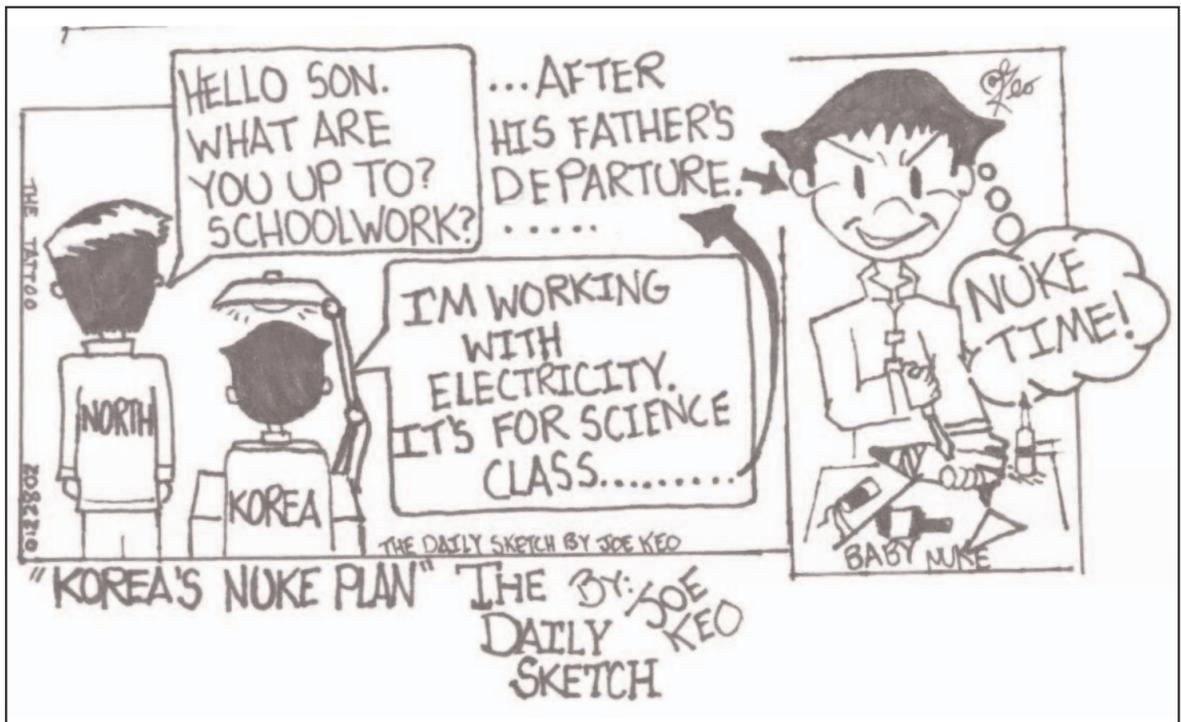
The one center camera is used for center views of an anchor or anchors when they are speaking. There is also one shoulder camera that is usually used in the show's closing sequence, when the credits are being shown.

One studio uses all robotic cameras, but these cameras aren't used throughout ESPN due to their slow movement and ESPN's fast pace. The robotic cameras, controlled via remote, move at only one foot per second, which is far too slow for "SportsCenter."

Next door to the "SportsCenter" studio is a larger studio for the new NFL set.

The studio covers more than 9,000 square feet and has three sets within it. The floor contains a mini football field where plays will be demonstrated. In the spring, baseball will replace football in that studio.

With its snazzy new digital center, ESPN is racing into the future.



Joe Keo / The Tattoo

Irish smoke ban clears the air

By **MARESE HEFFERNAN**
The Tattoo

Have you ever walked into an enclosed space - maybe a bar, a restaurant or even your school bathrooms - and been struck by the overwhelming stench of smoke?

Have you ever found yourself coughing and gasping for air because of it? Have you ever tried to clear the revolting smell from your clothes?

I have, but luckily, here in Ireland, it doesn't happen anymore.

It's all thanks to the new smoking ban introduced in Ireland last March. The ban makes it illegal to smoke in any enclosed workplaces like bars, shops or offices.

Ireland was the first European country to impose this law, and I am extremely glad that it did.

Many people had strong doubts about the law before it was introduced, especially bartenders who feared that their sales would dwindle if people couldn't smoke.

Of course, most smokers were entirely

opposed to the idea, but for non-smokers, this law was a godsend.

Certainly, to many of the teenagers I know, the new law is a stroke of luck. We

What I say

now have one less health issue to worry about.

Eight months since the law took effect, the results are clear.

One can now walk through any cafe or restaurant without feeling suffocated and vulnerable to sickness.

The smoking ban has also stopped many students from lighting up in schools. While most schools never allowed smoking anyway, now anyone who is found smoking on school premises - students or teachers - must be reported to the Health Board.

That means it is not just against the

school rules to smoke in schools, it is against the law. Instead of being given a small punishment by a teacher, the school is obligated by Irish law to report the perpetrator to the Board.

So far, from what I can see, the ban has been very successful.

I have not yet seen anyone break the law and I feel that I am now living in a fresher and more just country.

After all, just because some people want to ruin their health, why should the rest of us suffer?

A similar smoking ban will soon be enforced in the United Kingdom, though it will not be nearly as strict as in Ireland.

People will still be allowed to smoke in bars which don't serve food, and nightclubs get a choice as to whether they want to impose the ban or not.

I think that the more countries that introduce this law, the better.

Everyone benefits from it, and it only makes sense that more countries should follow Ireland's lead.

Realistic 'Ladder 49' brings tears

By **TYLER WENTLAND**
The Tattoo

Sometimes you need to sit down and state the obvious.

There aren't very many movies that reflect the reality of the "real life" situations that they portray.

This is my opinion of almost every firefighter movie I have ever seen, and still would be if I hadn't seen "Ladder 49."

"Ladder 49," starring Joaquin Phoenix, was one of the most realistic, believable,

and entertaining films I have seen.

The way the story was played out and portrayed to the audience was not how I expected it to be presented at all.

Phoenix plays a firefighter named Jack Morrison, and through the movie you watch Jack go from rookie to decorated fireman, and you see that everything that happens in Jack's life helps him to make a single choice that will determine everything.

It is the time he spends mak-

At the movies

ing it from rookie to fireman that shows you what has shaped Jack's life and what it is that helps him to make some of the most important decisions of his life and the lives of his fellow firefighters.

Michael Courchaine, a student firefighter and Terryville High School student, said he thought "Ladder 49" was an accurate depiction of the dangers firefighters face each day.

"It wasn't Hollywood in any way," Courchaine said. "Most, if not all, of the firefighters there were in tears at the end of the movie."

So for a great time and a movie that will stick with you, see "Ladder 49."

You will not be disappointed.

WWW.READTHETATTOO.COM

The best teen journalism in the world. For questions, comments or to join, contact advisors Steve Collins and Jackie Majerus at (860)523-9632.