

# Alert employee's telephone call saved man's life

**H**elen Lehman of Stouffville has two sons, Eric and Brian.

She's justly proud of both.

Last week, Brian, 47, justified his mother's pride. At the same time, he gained the affection of a second mother who, to this day, he doesn't know.

It all happened within several minutes. A man, described as confused and disheveled, entered a Markham LCBO store where Brian works as an assistant manager.

The customer's actions and appearance were such they attracted the attention of an employee, who immediately contacted Brian. They watched him closely.

When he approached the cash register, Brian interceded, saying: "We're sorry sir, but we're unable to serve you."

Hearing this, the customer left. But, thanks to Brian's resourcefulness, the story doesn't end there.

Brian put in a call to York Regional Police and two officers responded. While one constable obtained pertinent information, the other began a search, locating the man a short distance away.

Paramedics were summoned and the man was admitted to Markham Stouffville Hospital, suffering from what was described as severe depression.

The next day, the phone rang. The caller asked for Brian. It was the young man's mother.

She was crying, Brian said, and her story, he admitted, brought tears to his eyes.

She told Brian her son had been missing several days and probably hadn't eaten during all this time.

"You saved his life," she kept repeating.

Paramedics confirmed this, saying the severely ill patient might not have survived the night. His condition, at last report, was listed as improving.

While modest concerning his actions, Brian revealed he never hesitates to call police when emergencies arise.

"I never felt endangered," he said, "but in a situation like this, one's never sure what's going on inside a person's mind."

He's now satisfied he did the right thing. An anonymous mother knows he did.

## A class by himself

On any steamy evening, Stouffville's Tim Hortons is the place to be.

Why? It's girls night out, no



Jim Thomas

Roaming Around

shortage of fairer sex sipping Ice Capps and Cokes.

But that's not main attraction. What then? Why the excitement?

Pickup trucks maybe? There are always lots around, all sporting showroom shines.

Or perhaps something classic like a '55 Cadillac, a '56 Chev or a '57 T-Bird.

Guess again.

Admiring glances are reserved for, that's right, motorcycles. Their riders occupy the exact same stalls on the lot's south side; bikes of every size and description. And all sparkling clean.

To owners and onlookers alike, each is special. But to most, one is extra-special. It's a 2004 Gold Wing Honda, the pride and joy of Keith Lewis of Altona. Devotees are drawn to it like moths to a flame.

And so was Keith. It was love at first sight.

The 55-year-old Markham fire captain was bitten by the motorcycle bug while a teenager. Back then, whenever Fred Lewis of Altona Feed & Supplies held a Sports Day, he would let kids drive smaller Hondas on the lot. Keith was one.

In 1981, Keith bought his first, a Yamaha drag bike. He has owned three Gold Wings since, including an '84, a '96 and now a 2004. The latter came with a price tag of \$27,000.

Aboard his 1,800cc machine, Keith has travelled across North America including twice to Canada's west coast. On occasions, wife Edith accompanies him as a passenger, even though she has a bike of her own.

Most memorable trips? Yellowstone National Park is one.

Others include Nova Scotia, Vermont, New Hampshire, South Dakota, Utah, West Virginia and Kentucky.

"Climbing Mt. Washington was spectacular," he says, "but looking 1,500 feet straight down was a bit scary."

Next year's travel plans include Alaska.

Keith is a member of the Red Knights Motorcycle Club, which has raised thousands of charity dollars. He's a dedicated biker, one of the good ones.

# ARE YOUR MEN HUNGRY?

Every year, for Father's Day, we cut some of our Texas beef chops. They are extra-thick ribeyes that come with a bone as a handle — and they're rather Neanderthal in size. There will only be a limited number, so it's best to act quickly!

It may seem from the press that some deals are to be had on steak, but truthfully, we can't seem to find them on the good stuff. We are one of the very few places who go and pick our own meat, but I'm afraid that for the really good-eating meat, the supply is short — hence the premium pricing. So, sorry about the prices, but we're pretty happy with the quality!

**14.95** LB.

# SMOKED TURKEY DRUMS

If you have ever been in our turkey line-up during holiday times, you will be surprised to know that we sell more turkeys throughout the year than we do for all the holidays, this being the result of making really good deli turkey cold cuts — and if you know anatomy at all, you will know that for every breast there's a leg. When we get an accumulation of legs, we need to get them going — so we smoke them all and sell them at the amazing price of ...

**.99** ea.

— VERY NEANDERTHAL AS WELL!

# WHAT'S DAD EATING?

Apart from a selection of steaks, some of them monster size, we'll be cooking as well. Chef Andre will be making a good amount of Teriyaki Grilled Salmon Fillets — just ready to warm (or serve at room temp) — 8 oz average portions for 8.95 each. He'll be making copious amounts of Coconut Shrimp in Panko, a big hit with Dads and all others. And late-breaking news, we'll be making lots of our Mango Salsa to go with the Salmon (or if you're like me, to eat just as it is). I twisted the chef's arm — but not so much that he can't cook — to give you a deal on it too!

# CALIFORNIA STRAWBERRIES

Although we currently have local berries (the first varieties) the best-tasting berries are still coming from California, in particular the Albion variety, one of about a dozen types available throughout the season. We'll have lots of these, as well as the locals for you this week.

Overfilled Quarts From California **2.49** ea.

# WHAT'S FOR DINNER?

We'll be featuring our pork tenderloin with porcini or three-peppercorn sauce for this week. We roast them, slice them, and serve them up with either of these two delicious made-from-scratch sauces.

Just heat and serve. Reg. 18.95 **25%** OFF THIS WEEK

**VILLAGE GROCER**  
QUALITY FOODS

# WHAT'S HAPPENIN' OUTSIDE!

Our assortment is shrinking quickly, but we've got some refills on the way. There will be some of the beauty Calla Lilies in stock (smaller pots to be sure), some Sunflowers in the cache pots, some Canna Lilies in large pots — and some of the brown-leaved variety as well. More Hibiscus on the way as well.

We've got a 1/2 price zone set up to find those plants and flowers that need some mothering, a good home. Might be a couple of our cast-iron urns there as well!

# SEEDLESS WATERMELONS

Good watermelons are now available as well as cantaloupes. Don't be thinking about buying these whole. Firstly, they're so large that they'll be hard to carry and secondly, if you do get it home, they'll last you forever.

**.59** LB.

From U.S.A.

# WE'VE GONE FISHING

We've got some Snow-Bass for a feature this week. It comes from the warmer Pacific Coast, either Mexico or Peru, it's mild and sweet, similar to Sea Bass, but with a more delicate texture. As usual, we'll have a recipe or two for you to try your hand at. An adventure in fish, to be sure.

**12.95** LB. THIS WEEK

# CURRIED APPLE & SQUASH SOUP

This is a great, hearty soup which is just overflowing with flavour. This, like all of our frozen soups and entrees, is slow-cooked just like at home and, if you look at the ingredient list, there's nothing in it that you wouldn't use at home.

Great soup! **25%** OFF THIS WEEK  
Reg. \$5.99

# WHAT'S BAKING! THIS WEEK!

After a whole bunch of thought and canvassing of customer wishes, we've come up with what we think is the Father's Day dessert menu of choice. We'll be baking ...

**MOUSSE CAKES** — The varieties will be black and white, mint chocolate, chocolate raspberry, and strawberry white chocolate **\$22.95** and **\$29.95**

**CREME BRULEES** — Two choices for this week, vanilla bean and grand marnier **\$3.99** ea, which as you know includes a .50¢ deposit for the ramekin.

**PIES** — Pies were the first choice of all possible choices for Father's Day, with lemon meringue being number 1. We'll have it, as well as key lime, banana cream and pecan.

**CHEESE CAKES** — We'll be making mocha, lemon and raspberry white chocolate **\$14.95** and **\$22.95**

**CHOCOLATE CAKES** — These will have three layers with a truffle filling in between, and then glazed with even more chocolate **\$14.95** and **\$22.95**

**ALMOND SPICE APPLE FLANS** — These are in a shortbread crust with frangipani, spiked with amaretto **\$12.95** and **\$22.95**

**LEMON CURD CAKES** — Three layers of white cake layered up with lemon curd and then topped with frosting **\$14.95** and **\$22.95**

**BUTTER TART FLAN** — Made in our deeper flan pans with toasted walnuts and butter tart filling, spiced up with whiskey **\$12.95** and **\$22.95**

A word of caution here... IT'S BEST TO ORDER 905-940-0655

# FRESH CORN

We'll be receiving shipments of corn on Thursday and Friday. It's from Georgia which is the same area as last week — really good corn! If you are planning a cook-out, you'll need this!

From Georgia **1.99** / 6

SPECIALS IN EFFECT UNTIL CLOSING SUNDAY JUNE 17<sup>TH</sup>

**Hours:**  
Mon. 11:00-7:00 - Tues. Thurs. 9:00-7:00 - Fri. 9:00-8:00  
Sat. 9:00-6:00 - Sun. 10:00-5:00  
**548 Carlton Road, Unionville**  
**940-1770**  
[www.thevillagegrocer.com](http://www.thevillagegrocer.com)

