m I my brother's keeper? If this question had been posed to Stouffville's Cal Knights, the answer would definitely have been yes.

And, indirectly, it was. The 48-year-old father of two, without thought for his own well-being, recently donated a left kidney to an ailing man he barely knew.

The gesture, resulting in surgery April 15 at Toronto's St. Michael's Hospital, has allowed Serge Kurmashou, also of Stouffville, to be released from thriceweekly dialyses treatments, performed over the past four years at an Oak Ridges clinic.

"I still can't believe such wonderful thing has happened," said Mr. Kurmashou, a native of Belarus. "Stouffville's a fantastic community, filled with fantastic people."

Cal and Wanda Knights learned of their neighbour's health problem through son Joel, a friend of Serge and Anya's son Vlad, both former classmates at Stouffville District Secondary School.

'Never in my life have I met anyone like Cal. The whole family, his wife and children, too, are unbelievable!

> kidney recipient Serge Kurmashou on donor Cal Knights

Cal then contacted Serge and learned he was already on the kidney transplant list.

But the list was long, with demands far exceeding donors. Cal decided to act. "It was God's idea," he

said. "I talked it over with wife Wanda and later with our kids, Erin and Joel.

"We wanted our children to know. We didn't want them to be nervous".

He then approached Serge. His answer was yes.

Over a period of two years, a series of tests followed, making sure both blood types were compatible.

Everything was, a match described by Wanda as a miracle.

Since Cal and Wanda and Serge and Anya attend East-Ridge Evangelical Missionary Church, their pastors, Lou Geense and Tim Soukup, were immediately informed. The congregation, however, wasn't told until later.

"Prayers were continuous," Cal said. "We sought confirmation all along the way."

Pastor Soukup accompanied Cal and Wanda to the hospital and remained until surgery was complete. Pastor Geense, although on vacation, kept in touch.

Wanda also voiced appre-



**Roaming Around** 

with Jim Thomas

ciation to management and staff at the Christian Blind Mission on Stouffville Road for prayers and support.

The operation, performed by Dr. John Honey, went amazingly well, Cal said. Serge, the kidney recipient, was in a room only a few doors down the hall.

The transfer was immediate and so was the result.

"I could tell it was working," Serge said, "I felt so much better."

He remained in hospital seven days. Cal was released in six.

Cal and Serge said they received total co-operation from management and employees where they work.

Cal is a project manager for a computer company in Markham. Serge is a maintenance technician at Novopharm in Stouffville.

"It was God's plan," Cal said. "It was what he wanted me to do. It was never a question of why, but why not?

He said he wished only for Serge to enjoy a better quality of life.

Serge and Anya Kurmashou arrived in Canada seven years ago, living in Mississauga before moving to Stouffville.

"Never in my life have I met anyone like Cal," Serge said. "The whole family, his wife and children, too, are unbelievable.

He said while they lived only a short distance away, he never considered themselves close friends, only neighbours.

He described the Knights as "wonderful people in a wonderful town".

An older brother traveled from Belarus to Stouffville just to say thanks.

"He couldn't believe it, either," Serge said.

Serge hopes to return to Novopharm this summer. Cal expects to be back at his job in four weeks.

Cal says while live kidney transplants are rare, people could greatly ease the shortage by signing donor cards.

Wanda claims she's not surprised at her husband's decision to give part of himself to help someone else.

"He's the kindest man one could ever know".

Jim Thomas is a Stouffville resident who has written for area newspapers for more than 50 years.

Men, if it's your turn to put the apron on, this is a good place to start: you can look like a culinary star without a lot of work (and clean-up) and worry.

We begin with pork tenderloins which have been trimmed nicely, and then we stuff them with a bread mixture full of fancy dried fruit.

The result?

Not only do they present well, they taste even better. Reg. \$9.95 lb.

# WHAT'S HAPPENIN

Firstly, we've got a lot of options for container planting - and more to come. If you are looking for a living arrangement for this weekend, take a look at what we do, or get the 'stuff' to do-it-yourself ... it's all good.

Today a shipment of Kimberly ferns and large Hibiscus arrived, we received two shipments of Bostons yesterday, and some indoor hangers of foliage, including some Maiden Hair Ferns. Tomorrow will see some beauty Gardenia standards arriving - and some ever-blooming Gardenia bushes and Elf Hydrangea. Speaking of Hydrangea, we should have a good selection of the large size in pink, blue and white. A good assortment of mixed baskets have arrived in all sizes, from about \$15.00 to \$80.00, lots of patio pots that are in nice bloom, lots of Geranium patio pots, and a good number of Mother Geraniums, not to mention (but I will anyway) a plethora of Geranium hangers with or without trailing trim. Lobelia in fibre pots, both white and blue, Canna Lillies are in, a whole bunch of Gerbera Daisies, a large assortment of Perennials including a really good selection of grasses (I invite you to compare the price). Lots of herbs — and herb planters, a large number of Bacopa hangers in plastic or fibre, some 6" Bacopa

for instant urns (and other 6" flowering annuals as well) and 4" pots if you are a bit more patient. Something neat are the Ivy Topiaries just outside the exit door, a variety of 4" non-stop Begonias, some with the darker foliage that looks really good, some Diplodenias and some beautiful 4" Dahlias ... and just so you know, we can usually custom plant about anything you wish.

The label on this soup reads 'sweet red pepper soup' - but in actual fact we roast the peppers first, then peel them and proceed from there. If you read the ingredient panel on the back you'll recognize all the ingredients without any chemistry training. Reg. \$6.99 ea. THIS WEEK

# JUMBO

We'll have a good supply of these nice large scallops for this weekend. The two ways that I like these are panseared and possible flambéed (be sure you stand back) and bar-be-qued, the trick here being to put them on the tines of a long B.B.Qing fork so that you can turn them easily. Product of U.S.A.

## PINK LADY

These have become a very popular apple of late because they have that great combo of crispness, flavour and sweetness. Like all things this good, more is usually better

- and that maxim applies in this case. These are so big that you could call them pink mother apples.

From Washington

FRESH LOCAL

The local product is now in — it's a great time of the

### WHAT'S AKING THIS WEEK ...

We've got lots happenin' for Mother's Day because it's the day that you don't show up empty-handed, even if you know that mom will forgive you (-something that moms do even when they don't really mean it).

... So we'll be making ...

LAYER CAKES - The assortment will include lemon curd (with lemon icing), strawberry shortcake, chocolate raspberry and chocolate ganache, which is extreme chocolate (my kind of cake).

CHEESECAKES - There will be lemon swirl, mixed fresh berry and chocolate.

PIES - Here we have lemon cream pies, strawberry cream, and the assortment of deep dish fruit pies, as well as our usual assortment of our frozen 'bake at home' pies for you men who'll be taking over the kitchen, of course.

MOUSSE CAKES - We'll have white chocolate, our black and white which is a bigtime fave and chocolate raspberry.

CREME BRULEE - Vanilla, grand marnier and maple-rosemary.

OUR FLOURLESS OPTION — It will be a chocolate cake and a pecan-crust raspberrytruffle flan.

SCONES - Here we have mixed berry, blueberry, cranberry, lemon and cheese.

And, we'll also be making a chocolate-raspberry bundt cake, peach-custard cake, jelly rolls, freshfruit custard flans, puff pastries with custard and fresh berries, chocolate-dipped stem-berries and Mother's Day painted cookies.

It will be a busy little counter, so it would be good to have 'Plan B' in mind — unless you order of course.

### WHAT'S HAPPENIN NSIDE.

If you're in need of an inside arrangement, we've got you covered as well ... there will be lots and lots of Bouquets, both mixed and solid colours to choose from.

# WHAT'S FOR

From our entrée freezer we'll be featuring Doreen's Chicken Supreme. It's made with chunks of air chilled chicken breasts which are poached in white wine and served in a velvety white cream sauce with mushrooms.

Reg. \$18.95 ea. Serves 3 - 4

OFF THIS

Saponetta Carli

all'olio di oliva

This week's picture is the

label of the Carli Olive Oil

Soap. It's a neat soap that we

have in stock most of the time

- usually right next to the

'No Sweat' soap that you'll

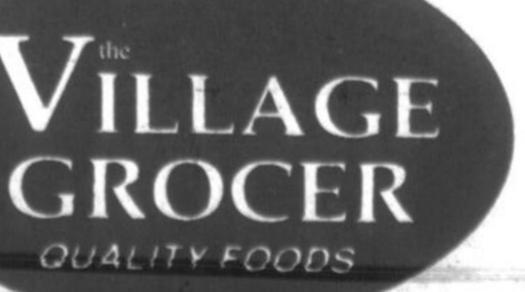
be using if you or your

husband is an athlete.

We make these with coarsely ground fresh pork, some apple, a smooth and mellow combo of spices and we finish them off with Guinness as the moisture to make them.

It's an awesome sausage the kind that buns like.

Reg. \$3.99 lb.



### SPECIALS IN EFFECT UNTIL CLOSING SUNDAY MAY 11TH Hours:

Mon. 11:00-7:00 ~ Tues.-Thurs. 9:00-7:00 ~ Fri. 9:00-8:00 INDEPENDENT



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Sat. 9:00-6:00 ~ Sun. 10:00-5:00 548 Carlton Road, Unionville

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