



Dimitri's Souvlaki

Greek Hideaway in Downtown Fredericton

If you haven't yet had the opportunity to step into Dimitri's Souvlaki, the new Greek restaurant located at 596 Queen Street across from Officer's Square downtown, I suggest you take a visit one of these days and find out what's cooking at one of Fredericton's newest and most popular ethnic hideaways.

Walk into Dimitri's and one of the first things you will notice is the wonderful smell of authentic Greek donairs. And if the sumptuous smells don't get to you first, the man after whom this unique little restaurant is named, *Dimitri Boutsakaris*, probably will. Usually found peeking out from behind his kitchen sanctuary, Dimitri will always find time to shout a "hello, how are ya?" to any one of his numerous regular customers who have discovered that this restaurant is one of the best in town.

It's not expensive, the food is delicious, and the atmosphere is always cheerful and friendly. Top it off with the fact that Dimitri's is now licensed, and you'll know why he has managed to gather a loyal following after less than one year in business.

Originally from Montreal, Dimitri has now settled down into the quieter Fredericton way of life. Born of Greek parents who emigrated to Canada, both Dimitri and his sister Loula have been working hard over the past year establishing themselves in the Fredericton community.

"I used to come here visiting my cousins who also own a restaurant here in town - Luna's," says Dimitri. "I was always coming back and forth to the city from Montreal, when my cousin, who is also named Dimitri, suggested we start a Greek restaurant in downtown Fredericton."

"I always worked in restaurants in Montreal," Dimitri explained. "Ever since I was a teenager I worked as a cook so I guess you could say that's how it started. We rented this building, the former York Credit Union, renovated it and here I am."

"I have a lot of repeat customers now from all walks of life. Students, business people, professors, secretaries, shop-people. You name it and they like our food," Dimitri says.

Part of Dimitri's success locally, lies in the fact that no other restaurant in the city offers real Greek dishes like he does. Take Dimitri's donairs (spelled *donner*) for example. Based on the original Greek recipe they are made with lamb and beef, a tasty combination you just can't get anywhere else. Just ask anybody who has switched over to Dimitri's donners from the standard all-beef American limitations, and you will know why they will never go back.

Another ingredient of Dimitri's success in Fredericton's picky restaurant crowd is his decent prices coupled with heaping dishes. You've never seen so much food

Satellite Prof at UNB

The University of New Brunswick's faculty of nursing has hired a new professor, but the office space provided will be a long way from MacLaggan Hall, the faculty's home in Fredericton.

Gloria Merrithew of Newcastle, N.B., nursing's newest assistant professor, is UNB's first full-time, off-campus faculty member. While her new office will be in the Chatham/Newcastle area, far from either of UNB's campuses, most of her duties are very much like those of a regular member of the nursing faculty.

Prof. Merrithew, who officially began her new job on Jan. 5, is teaching two courses in the post-RN program in classrooms in the Chatham/Newcastle area and by teleconference to students in other parts of the province. She'll also

be supervising the clinical component of the acute care course which students in the Chatham/Newcastle and Bathurst areas take by teleconference. Prof. Merrithew will work with these students in acute care settings in their home centers.

Penny Ericson, acting dean of nursing, is enthusiastic about the new appointment. "For some time we've needed to have people in the field to deal directly with the large number of Registered Nurses who want to take a bachelor's degree," she explained. "Classes have grown over the years and it's easier to teach large numbers in person than by teleconference."

No stranger to UNB, Prof. Merrithew received a BN degree there in 1974 and was a full-time lecturer in the undergraduate nursing program from 1980 to

1983, when she entered the master's program at the University of Alberta in Edmonton. She received an MN in 1987 and shortly thereafter moved to the Miramichi to become director of nursing at the Hotel Dieu Hospital in Chatham.

"As a working nurse I know there are a lot of frustrated nurses out there who want degrees. The establishment of this position is an innovative approach to expanding the limited opportunities that have been available and I'm happy to be playing a part," Prof. Merrithew said.

Prof. Merrithew will also be the front-line contact in her area for UNB's nursing program, especially for nurses in or wanting to enter the post-RN program.



Dimitri Boutsakaris, owner of Dimitri's Souvlaki in front of his restaurant at 596 Queen Street, Fredericton.

pastry that melts in your mouth. It's delicious.

Then there are the desserts; sweet temptations that always make a good finish to a Dimitri's meal. Baklava for example, is a dessert made from layers of almonds, cinnamon, honey and filo in a 3 stage process that will leave your mouth watering for more. Try a desert with a drink or special Greek coffee to wind up dinner at Dimitri's.

If you can't make it in person,

Dimitri's will deliver you order quickly, and if you live in or around campus the cost is a modest fee of \$1.75.

Phone 452-8882 for a delectable Greek meal, Sunday - Tuesday 11 am to 11 pm, and Wednesday - Saturday 11 am to 1 am. Maybe you'll even get Dimitri on the phone and if you do, just say you want the best meal this side of Crete!

By Melynda Jarratt