
'Don't take them for granted'

By [Stephen Maher](#) / Staff Reporter

GLEN Petipas moved near Washington D.C. in 2001 to do post-doctoral research in astrophysics at the University of Maryland.

But he grew up in Timberlea, eating donairs from G's Pizza & Donair, in Hatchet Lake.

He misses those donairs. How much? A lot.

"I miss it enough to have a Web site that took me a few years to assemble. I think that speaks for itself."

The Web site (<http://www.astro.umd.edu/~petipas/Links/Donair.html>) has links, stories, tips and, best of all, recipes.

Mr. Petipas, who is 30 and single, makes his own donairs at home.

"It's the only way to do it outside of the Maritimes," he says.

Every now and then, when the urge becomes overwhelming, he goes shopping and then makes donairs from scratch.

They're not bad, he says.

"I'm getting better," he says. "It's still not as good as the original but it's an acceptable substitute."

He says you would only bother making donairs at home if you are far from the Maritimes. It's a lot of work.

"It usually takes me three or four hours," he says. "You have to knead (the meat) for half an hour. Your hands get sore."

Why go to all this trouble? "For me, it kind of reminds me of home."

Mr. Petipas says those of us lucky enough to live in the Maritimes should treasure our culinary heritage:

"Enjoy them while you're near them. I didn't realize until after I left the Maritime area that they're nowhere to be found. Don't take them for granted."

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