

Local history packed into The Greek Station

Today's Business Pulse begins with the charming story of Mark and Teresa Dinwiddie, who have opened a new food trailer in the parking lot of Three Star Mall called The Greek Station.

It's a unique food trailer, unlike any other in this area, and I encourage you to give it a try. But first, this story about Mark and Teresa.

If you remember way back to the days of yesteryear, there was the popular Dinty Moore restaurant on Spring Street. The Dinty Moore sign still remains eye-catching today. That restaurant was originally opened by Teresa's grandfather, S.R. Dinty Moore, and she would work there growing up.

Located next to Dinty Moore on the corner of Spring Street and Main Street was the famous City Drug Store, now burned. That pharmacy was originally started by Nestor Stewart, who was later joined by Ernest Crouch, before Morris Dinwiddie eventually bought the business and became full owner.

Mark is the son of Morris Dinwiddie and he spent years working in the pharmacy doing just about everything.

"All three of us kids started working there at age 12," said Mark. "My dad had a rule that you could ask one time how to do something. After that you were expected to know it, so we all knew the business from one side to the other."

With Teresa spending so much time at Dinty Moore and Mark spending so



much time next door at City Drug, you might think that's where their romance began to bloom. It didn't.

They also went to the same church growing up, so you might think their romance began to marinate there. It didn't.

Despite all their chances to make a love connection (where's Chuck Woolery now?), it wasn't until years later when Teresa was working at a doctor's office that she met Mark through work and they began to date. The rest, as you might say, is history and The Greek Station food trailer is a result of their marriage.

The two have both been cooking for years. Mark's days in the kitchen go all the way back to the luncheonette at City Drug where he would cook, fill coffee mugs, take orders and wash dishes.

"I was the only guy who would cook back then," said Mark.

Teresa has a sister who has been a professional chef for 20 years and she's worked in such cities as Philadelphia, D.C., and Nashville. It was as Teresa was sitting in her vehicle thinking about recent health troubles of her sister that she prayed about her next step in life.

"I said, 'Lord, what would you have me to do next?'"



Teresa and Mark Dinwiddie have opened The Greek Station, a new food trailer in front of Roses at Three Star Mall. The business is open Monday thru Saturday beginning at 11 a.m. each day and can be reached for call-in orders at (931) 619-6317.

prayed Teresa. "And this food trailer is it."

Divine intervention is perhaps the best reason of all to open a food trailer and we have The Greek Station to thank for that heavenly message. It's been open for two weeks in the parking lot of Three Star Mall. Hours are Monday thru Saturday beginning at 11 a.m. each day and usually lasting until around 2 p.m. when the lunch rush begins to slow.

The menu offers a playful blend of herbs and spices you won't find at many other area restaurants. It starts with the gyro, a signature Greek pita that features beef, lamb, tomato, onion and tzatziki sauce.

The chicken pita is a grilled chicken breast served with peppers and onions. The Greek hamburger has been described as a mouth-watering delight that has brought joy to the mouths of many. Asked what's added to this burger to make it so unique, Teresa said, "We don't give away our secrets. Let's just say it's a very juicy burger."

When it comes to my per-



The chicken pita is a popular Greek Station menu item. It features a marinated chicken breast with grilled peppers and onions.

sonal tastes, I'm a big fan of hummus. Growing up, my mom would soak her chickpeas overnight and prepare hummus so good you'd get out of your chair and do 15 jumping jacks.

I'm not going to suggest anyone's cooking is as good as my mom's, but I will say the chips and hummus at The Greek Station are mighty fine. For dessert, there's the traditional baklava.

Mark and Teresa say they enjoy being in the mall parking lot because they're

already cultivating regular customers from the ambulance service, the hospital, and from the nearby schools. In order to establish consistency, they don't have plans to move around town and it's their goal to stay at that same location.

If you'd like to phone in your order ahead of time, the number is (931) 619-6317.

MAYBE IT SHOULD BE SIDTOWN

It was six years and eight days ago today when Sid Patel bought the gas station in Newtown and renamed it Hina Market.

After city voters approved package liquor sales in November 2016, Sid began planning for a liquor store in Newtown and that facility is currently under construction. A tentative opening time for the liquor store has

been set for July, but Sid says that's a ballpark estimate and not a guarantee.

Directly next to the upcoming liquor store is a vacant building which was most recently The Meat Market. Sid has purchased the old Meat Market property for the dandy price of \$300,000, according to the Property Assessor's Office.

With so much commercial property in his name in Newtown, there should be some consideration to renaming it Sidtown. That's a small suggestion.

When I stopped by Friday to talk to Sid about buying the old Meat Market, he said he has no rock-solid plans for the building. It's an extremely large facility, having once been home to a grocery store, so Sid says it's doubtful he will use the entire space for one project.

He said he has no plans to relocate Hina Market across the street to what would be a much larger spot, both for parking and for square footage of the building.

He says his current direction, which is not set in stone, is to rent out the portion of the building which was The Meat Market since it has been recently renovated and is in the best shape. For the other part of the property, he said he might put in gas pumps. That would be in addition to his current gas station which will remain open.

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The Standard welcomes Bojangles to the array of coupons offered in our Sunday edition.



Sid Patel has purchased the building in Newtown that was formerly The Meat Market, at left. It is located next to his liquor store, which is under construction.

Gas prices going up

TRENTON, N.J. (AP) — Motorists are seeing higher prices at the pump in New Jersey, with local averages reaching \$3 per gallon in some areas.

AAA Mid-Atlantic says the average price of a gallon of regular gas in the state on Friday was \$2.97, up 5 cents from last week. Motorists were paying \$2.36 in New Jersey at this time last year.

The national average gas price Friday was \$2.91, up from \$2.86 a gallon last week. That's also higher than the national average from a year ago, when motorists were paying \$2.34.

Even though gas prices are likely to be the highest since 2014, AAA is projecting "the highest Memorial Day holiday weekend travel volume since 2005."

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