

Read the news clipping and then choose from the possible headlines to pick the best one. Be ready to explain your choice.

TYLER SEARLE

WINNIPEG was the hottest place in Canada Tuesday afternoon, joining more than a dozen Manitoba communities that shattered local records amid an ongoing heat wave expected to break later this week.

Preliminary data collected by Environment and Climate Change Canada showed at least 13 weather stations exceeded previous local daytime temperatures set on May 13.

Winnipeg broke the day's oldest record by reaching a high of 36.9 C — well above the city's 33.3 C record set in 1932. It remained the national hot spot as of 5 p.m., despite dropping slightly to 36.5 degrees, according to ECCC data.

"We had very hot temperatures yesterday, we had hot temperatures the day before, so it's definitely a remarkable heat event," said Natalie Hasell, a warning preparedness meteorologist.

"The data is quite impressive... especially for mid-May."

Many of the records exceeded 35 C, including those set in Altona (35.7), Arnes (36.2), Carman (35.8), Deerwood (35.1), Emerson (36), Gretna (35.7), Steinbach (35.1) and Gimli (36.2). Temperatures were marginally lower, but still record breaking, in Pilot Mound (32.4), Pinawa (34), Pine Falls (34.8) and Portage la Prairie (33).

Seven of those communities broke heat records for the second time this week, including Winnipeg, which reached a new high for the second consecutive day, according to ECCC data.

Collectively, Tuesday's broken records span from 1932 to 1977, Hasell said.

Meanwhile, northern Manitoba near Churchill experienced snow Tuesday, she said.

The meteorologist warned the public to prepare for an incoming Colorado low that will blanket most of the province in cold weather, frost and storms later this week. Temperatures will begin to cool slightly tomorrow and through Thursday night, when the forecast indicates showers are a strong possibility, she said.

The current forecast projects temperatures as low as -1 C accompanied by rain Friday night in Winnipeg, with daytime highs at 5 C Saturday. The weather will warm again through the remainder of the weekend and is expected to reach 18 C by Monday.

"I want people to be ready for large variations in the weather. We can have these very hot conditions in one part of the week and then, as the systems move and the cold fronts go through the area... we'll see a very sharp change," Hasell said.

The long-term forecast is projecting heat to continue beyond the weekend and into the near future, she said.

"That doesn't mean it's going to be like this the whole (summer). We are still going to have variability, we are still going to have systems come and go and bring what they bring as they pass. The important part is paying attention."

Low-pressure systems in the south and some northern parts of the province will move east as the Colorado low arrives, Hasell said.

The short burst of cool weather and possible precipitation may help the parts of the province dealing with rampant wildfires, but it will likely not be long enough to completely quell the emergencies, she said.

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Winnipeg's weather
whiplash week

From sizzling to
shivering in 72 hours

Manitoba plunged into
weather chaos

Canada sees big
changes in weather

Winnipeg hottest city
as heat records fall

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MALAK ABAS

MONTHS after thieves broke into a North End meat shop and stole a priceless family heirloom, sparking a community-wide search, a Good Samaritan has returned it to its rightful owners.

The vintage cash register had long sat behind Tenderloin Meat and Sausage's window, a tribute to Walter Klopick, the late patriarch of the family business. When the glass was shattered and the empty register was stolen in late February, son and current owner Christian Klopick was devastated and took to social media in an effort to find it.

But as the weeks passed, he gave up hope of ever finding it.

A man walked into the store Friday dragging a pull cart covered with a tarp and told the staff he had something of theirs. They were shocked to see the register — banged-up and missing its cash drawer, but otherwise intact.

"I thought it was gone forever," Klopick said Tuesday.

The man did not offer his name or any information about himself, and Klopick said he didn't ask for a reward, but took \$100 the staff gave him as thanks.

"He wasn't much of a conversationalist, and just (said) he knew that this was ours, and he wanted to make sure that it got returned," he said.

The store has been inundated with well-wishes and tips on how to repair the damage to the register, and for that Klopick is grateful.

"It's kind of sad to look at right now, but we will eventually get it fixed," he said.



MIKE DEAL / FREE PRESS

Christian Klopick was shocked to have the vintage cash register, a fixture at Tenderloin Meat and Sausage, returned. It was stolen in February.

It's a happy ending, but the constant crime concerns persist — Klopick said the store at Main Street and Landsdowne Avenue deals with a break-in, an attempted break-in or a shoplifting incident at least once a month.

Shoplifting has spiked recently, thieves running out the door with armfuls of frozen meat.

"It really is disheartening," Klopick said. "(I've) never seen anything like

this in the soon-to-be 40 years that we've been in business on Main Street here."

Data from a Winnipeg Police Service report released last week found that the city's crime rate dropped in 2024, but showed a spike in shoplifting, which is being attributed to an increase in enforcement.

"We expected to see a spike, and we did. The hope is that you'll see that

spike and then, when those resources are scaled back, you'll see that trend down because we had an impact," Cam Mackid, the WPS deputy chief of investigations, said at the time.

Police reported 8,553 shoplifting incidents in 2024, with most of the items worth less than \$5,000, a 40.8 per cent increase from 2023.

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Crime, kindness and community in Winnipeg

Stolen cash register returned to Winnipeg meat shop months after break-in

Stolen heirloom returned but crime ravages city streets

Meat shop owner grateful register returned

Read the news clipping and then choose from the possible headlines to pick the best one. Be ready to explain your choice.

MARK KENNEDY

NEW YORK — If you're intimidated by the idea of making ice cream at home, just think of it as making soup. That's advice from Tyler Malek of Salt & Straw, the innovative gourmet ice cream maker known for its ever-changing lickable treats.

"Making a pint of ice cream is very similar to making a pot of soup where if you have a good stock recipe — like chicken stock, vegetable stock — then you start just adding to it until it tastes good," he says from his kitchen in Portland, Ore.

"If you have really good stock base recipe, you could blend strawberries into it and make strawberry ice cream. You can drizzle chocolate into it and make chocolate ice cream. You can do really anything."

The base is the base

That ice cream base is also at the heart of Malek's latest cookbook, *America's Most Iconic Ice Creams: A Salt & Straw Cookbook*. Just as another summer beckons, he and co-author JJ Goode teach the fundamentals, which then can be built on to make all kinds of delicious treats.

That means learning the bases for gelato, custard, sorbet, coconut and ice cream. Only down the road can you confidently turn them into awesome flavours such as strawberry honey balsamic with black pepper, or banana parsnip sherbet.

"My dream, at its heart, is that someone can take this book and they just pore through it and have so much fun and then it ignites this Pandora's box of imagination," Malek says.

The cookbook focuses on 10 iconic flavours: vanilla, chocolate, strawberry, coffee, green tea, pistachio, cookie dough, salted caramel, cereal and rum raisin. Once you've mastered their

"core principles in flavour, in technique, you can just go wild," Malek says.

And wild it gets in the cookbook, with flavours like toasted sourdough, chocolate and EVOO, and lemon earl grey shortbread.

"We wanted it to feel like you were imported into our R&D test kitchen and you could feel like you're writing recipes beside us and understanding why we're testing this and adding more salt or adding more sweetness," he says.

Take salted caramel, which most people think is salty and sweet.

"They're completely wrong," Malek says, laughing. "It's salty sweet and bitter. Once you get that flavour trinity, you start understanding that the combination of salty, sweet and bitter can completely open your eyes to different combinations."

New flavours every month

Malek and his cousin, Kim, became ice cream entrepreneurs in 2011 when they opened a small food cart in Portland. Since then, they've expanded to over 40 stores in seven states, becoming known for their refreshing and off-beat approach and rotating menu, with new flavours added every month.

Other flavours have included malted potato chip cupcake, and black olive brittle and goat cheese. For Thanksgiving, they once offered caramelized turkey and cranberry sauce.

"I've written 2,500 recipes and maybe 20,000 fails," says Malek.

Salt & Straw leans on xanthan gum, which Malek uses to combat "heat shock," when ice cream melts and freezes again into bigger crystals. ("It's as innocuous as cornstarch or baking soda," he writes.) He also harnesses the power of acids, like citric, malic and tartaric, calling them "an ice cream maker's secret weapon."

"I think he is part scientist — maybe a mad scientist — and part artist," says Clarkson Potter editor Francis Lam, who with Susan Roxborough helped craft the book.

Lam first encountered Salt & Straw

when he ate their prosciutto ice cream at an event in Portland. At another event, he had their sea urchin flavour and felt compelled to meet Malek.

"He's one of these people who doesn't shut down an idea before he runs with it for a little bit," Lam said.

'My passion is in learning'

Salt & Straw is part of an artisanal ice cream boom in recent years that includes companies such as Van Leeuwen, Gelato Fiasco, Lick Honest Ice Creams, Morgenstern's and Wanderlust Creamery.

Malek has leaned on partners for innovations; he and a doughnut maker in Florida, for instance, created a cream cheese ice cream with glazed brioche doughnut chunks and guava curd. He has interned at breweries to learn the ins and outs of beer making to incorporate it into his desserts.

"My passion is in learning and storytelling. If I weren't making ice cream, my dream job was always to be a travel writer," says Malek.

I had no idea when we first started the company that ice cream is like the coolest medium to channel that through because it really is like writing a story through every single ice cream."

He learned that different regions of the country have their blind spots; when Salt & Straw opened in Los Angeles, few knew what rhubarb was. At the same time, he didn't know there were different types of avocados.

Another tip borrowed from soup: As with soup bases, Malek says, home cooks should make big batches of different ice cream bases, separate them into containers and freeze them.

"Then when you're ready to make ice cream, defrost it in your microwave real quick and blend in your strawberries that you got fresh from the farmer's market and make strawberry ice cream. That's the trick: to make ice cream within a day or literally within hours of finding a really special ingredient."

— The Associated Press



The base for ice cream is like a good soup stock that's endlessly adaptable.

Ace of (ice cream) base

One madman's quest to make the perfect ice cream

This guy thinks ice cream is just cold soup and honestly, he's not wrong

Making ice cream is easier than you think

Tyler Malek shares tips, recipes in new ice cream cookbook

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TORONTO — Mykhailo Ivanov never thought he'd become a diehard hockey fan.

The 42-year-old immigrated to Winnipeg a little over two years ago to escape the war in Ukraine. He didn't know much about hockey, he said, but after he was given tickets to a Jets game he fell in love with the sport — and the community that comes with it.

"I like that kind of emotion and support from other fans, from the people nearby you," he said in a phone interview. "It's an important part of my life now."

"It decreases or even erases those boundaries, those limits newcomers normally face."

As three Canadian teams fight their way through the NHL playoffs, fans across the country are cheering from the sidelines, including those who newly call Canada home.

Some immigrants say that just as hockey is a part of Canadian identity, celebrating the sport during playoff season helps them become part of it, too.

Christine Munsch said when she and her husband first moved to Toronto from France about 18 months ago, they tried watching football and basketball to help them adjust to Canadian life. It was hockey that had them hooked, she said.

"We knew it was a big part of Canadian culture," she said. "I was really amazed by the quality of skating and this balance between well-done choreography and a sometimes violent game."

Munsch added she was surprised by the hockey fans' sportsmanship. In Europe, rival soccer fans are strictly separated in the stands, she said, but at hockey games the fans all sit together in good spirits, even amid playoff tensions. There's friendship in the sport, she said.

"When people learned that we were hockey fans, they really paid more attention to us, and we got integrated a lot easier," said Munsch, adding that she and her husband often watch playoff hockey games with friends and neighbours.

Now, Munsch said they never miss a match and they closely follow all the teams. They re-



Mykhailo Ivanov immigrated to Winnipeg a little over two years ago to flee the Russian invasion of Ukraine.

ally like the Edmonton Oilers, she said, but the Toronto Maple Leafs are their favourite.

She even has her own little Carlton bear, the Leafs' mascot.

"Sometimes when I watch a game, I take him with me," she said.

Meanwhile, as the Jets make their own bid for the Stanley Cup, the atmosphere in Winnipeg feels "like a permanent holiday," Ivanov said, as fans cheer on the streets and Jets flags wave all over the city.

Ivanov now has a collection of several Jets jerseys, and he also has friends from a fan club to talk all things hockey. They even make posters before playoff games that say, 'Go Jets Go!'

The sport has helped him become part of Winnipeg's community, he said, and it "completely changed" his life.

"You feel more integrated into Canadian society, you feel at home. You don't feel like an immigrant," said Ivanov. "You feel more Canadian, more local. It helps a lot."

For Munsch, as soon as the Leafs clinched home advantage, she and her husband quickly bought tickets for the first round showdown against the Ottawa Senators. They sat in the upper level of Scotiabank Arena, she said, because "that's where I was told the real fans are."

Munsch isn't just a fan. On game days, when she tells people she has to rush home to catch the puck drop on TV, they tell her the same thing every time.

"They say, 'You're a real Canadian.'"

— The Canadian Press

Hockey helping newcomers feel at home in Canada

Sports can help bring people together

Newcomers embrace hockey as a path to belonging in Canada

Hockey heals: How Canada's game brings comfort to newcomers

Fleeing war, finding friendship at the rink

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MANITOBA Public Insurance will offer a condensed version of its high school driver education program this summer because of high demand.

Driver Z — which includes e-lessons, virtual and in-person classes and in-car learning — is normally 12 weeks but is being offered over five weeks this summer. The condensed course features two weeks of virtual classes and three weeks of in-car lessons.

Condensed courses will be held in July in Winnipeg, and also in Arborg, Beausejour, Brandon, Portage la Prairie, Steinbach and Winkler. Courses will be in August in Winnipeg, and also in Brandon, Steinbach, The Pas and Winkler.

Registration for summer courses begins at 8 a.m. on May 28. More information on registering is available at wfp.to/driverz.

Fast track to the fast lane: Manitoba teens gear up for accelerated driving lessons

MPI offers condensed summer driver education for high school students

Summer brings changes to local programs

MPI to offer driver's ed summer school

Driver Z summer school to premier this year