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Photo by BRYAN MITCHELL

Blessed ground

The first Novi International Festival swooped in on Novi Town Center over the weekend. As a prelude, some participants held a ground-blessing ceremony on Thursday afternoon.

Lynn Patel and Monica Shah poured water from the Ganges River around a swastika — which is actually an ancient symbol meaning good luck in Sanskrit.

Ex-Care Center aide faces abuse charge

By SHEILA PHILLIPS
Staff Writer

A former Novi Care Center nurse's aide was arraigned Wednesday for allegedly kneeling an elderly patient in the buttocks.

Susan Brown, 42, of Pinckney was charged with one count of patient abuse, which is a misdemeanor offense carrying a maximum one-year sentence.

Brown, a 10-year Novi Care Center employee, allegedly took a naked female resident into the facility's shower room on June 1. The aide had the patient "spread eagle" against the wall and kneed her in the buttocks as a disciplinary measure, according to Novi Police Lt. Robert Starnes.

Witnesses alerted the center's administration and the nurse's aide was immediately put on probation.

"As soon as the incident was reported, we suspended her and alerted the public health department, and the attorney general's office got wind of it from there . . . Incidents of patient abuse — as much as they are reprehensible — happen."

James Tiffin
Novi Care Center Administrator

She was later fired following the outcome a 10-day internal investigation, according to Novi Care Center Administrator James Tiffin.

"As soon as the incident was reported, we suspended her and alerted the public health department, and the attorney general's office got wind of it from there," he said.

Tiffin said that Novi Care Center followed state procedure in connection with the incident.

"Incidents of patient abuse — as much as they are reprehensible — happen," he said.

However, Tiffin said this was the

Continued on 4

Fire Department will add assistant chief position

By JAN JEFFRES
Staff Writer

The Novi Fire Department is aiming to expand its full- and part-time force by about 40 percent this year, Chief Arthur Lenaghan said, including hiring an assistant chief for the first time in two years.

Original staffing plans okayed by the city council in May have been revamped following the recent resignation of Fire Inspector Daniel Dye. Dye will not be replaced and the full-time, weekday fire protection officers (FPOs) will take on his inspection duties.

By using his former salary and not hiring until next year a shift supervisor previously budgeted for this year, the department instead on Aug. 20 won city council permission to hire an assistant fire chief for \$42,525 per annum and another fire protection officer who will earn \$21,000. Along with previously approved new full-time positions, the FPO team will increase from the current nine to 13.

"The only designated supervisors we have are paid-on-call. The administration, the operation of this department is getting to be a big job," Lenaghan said.

The assistant fire chief, who

would be required to have college-level courses in fire department operations and experience as a battalion chief, will aid in the administration and command of the department.

The city will have essentially three fire department staffs. The FPOs, under terms of a new union contract, will work a 12-hour day and a four-day week. Two auxiliaries per day will fill in unprotected gaps such as between 6 a.m. and 8 a.m. The paid-on-call staff covers weeknights and weekends.

While the council agreed to hire ten part-time auxiliary firefighters to extend weekday fire protection, Lenaghan said that only six will be needed. One auxiliary, a member of the Flushing Fire Department's paid-on-call crew, is already on board and others from communities such as Howell and Brighton have applied.

Assistant City Manager Craig Klaver said the personnel shifts will be a savings, by replacing two mid-level positions with one higher-ranking officer and one lower-ranking employee. The department currently has an annual allocation of \$1,367,560 — about 12 percent of the city's budget. This puts the fire department in second place be-



ARTHUR LENAGHAN

hind the police department, which accounts for 37 percent of the Novi budget.

A three-year contract for the FPOs negotiated with their union, the Novi Firefighters Union Local 3232, earlier this month calls for a 7.2-percent wage increase for the first year and four percent for the second and third years. Under the contract, pay for an FPO starts at \$21,000 and ranges as high as

Continued on 4

Agency offers food to seniors

Focus: Hope is coming to Novi. The Focus: Hope Food For Seniors Program provides free monthly food to senior citizens aged 60 and older who live in Oakland, Wayne or Macomb counties. The income guidelines used to determine eligibility are: for a family of one, \$8,164 yearly, \$680 monthly or \$157 weekly; for a family of two, \$10,946 yearly, \$912

monthly, or \$211 weekly. Any seniors meeting the guidelines may call Jan McAlpine at 347-0414 as soon as possible to register for an appointment on Thursday, Aug. 30. Novi seniors will be able to pick up their food packages at the Novi Civic Center on Ten Mile Road.

The packages provide a good food supplement. They include dry

cereal, farina, egg mix, juice, meat/poultry, evaporated and instant milk, peanut butter or dry beans, potatoes or rice or pasta, vegetables and fruit, butter, corn meal, honey, cheese and prunes.

This is the first time in two years that the Focus: Hope Food For Seniors Program has taken new registrations. Call 347-0414 for more information.

Inside

INCLUDED IN today's paper is "Suburban Cable Weekly," your guide to television offerings on the local MetroVision cable system. The listings in the guide are keyed to the actual cable channels.



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Novi Briefs

Correction: A statement by Council Member Hugh Crawford was incorrectly typed in the Novi News on August 23 in an article on disclosure of gifts to public officials.

The story incorrectly read: "If somebody gives you a nickel and expects a favor, that's not unethical. If somebody gives you \$500 and doesn't expect anything, that's not unethical."

Crawford actually said: "If somebody gives you a nickel and expects a favor, that's unethical. If somebody gives you \$500 and doesn't expect anything, that's not unethical."

A shift in Novi's command post: Recovering from major surgery hasn't kept City Manager Edward Kriewall away from the helm of local government.

"He's working out his home. We're running his mail over and he's running memos back," said Assistant City Manager Craig Klaver. "It's remote-control managing."

Kriewall had a bone marrow transplant on his leg below the knee on Aug. 13 at the Ingham Medical Center in Lansing. He was suffering from osteonarcosis, a type of gangrene of the bone, often caused by an injury which cuts off the blood supply.

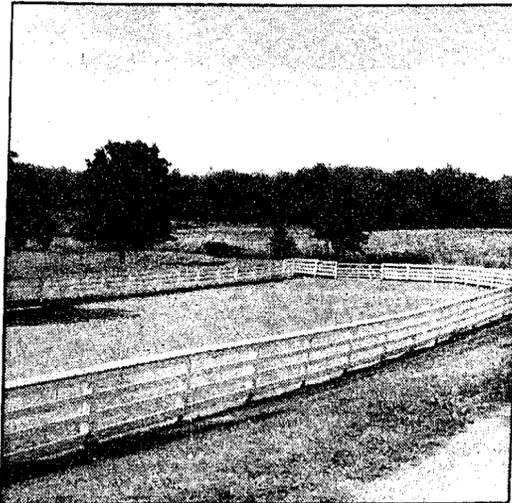
But Klaver said Kriewall, who began having difficulties with his leg last summer, can't recall how he might have hurt himself. "He thought he twisted his knee," Klaver added.

Starting today, Kriewall is expected to come to the office on crutches for a few hours daily, but the doctor's orders are he must keep pressure off his leg for the next two months.

Fundraiser for handicapped kids: The Tollgate 4-H Educational Center will host the first "Family Fun Country Picnic" from 1 to 5 p.m. Saturday, Sept. 15.

The event is intended to raise money for Tollgate's "Exceptional Equestrians," a horseback riding program for children with disabilities. Those scheduled to attend the event include Honorary Chairperson Janet Blanchard, Gov. James Blanchard, and John Kelly and Marilyn Turner, hosts of TV's "Kelly and Company."

Guests will enjoy hayrides, dancing, hot-air balloon rides, and food, while exploring the new Tollgate Center. The center is a facility where people can learn about science, technology, the environment and



Tollgate 4-H Educational Center hosts a special day

the arts in a peaceful country setting.

Tickets are \$75 per person and \$150 per family. Call 347-3860 for more information.

Bargain entertainment: Novi Community Education offers discount tickets for regional amusement parks.

Day trippers can get up to \$3.70 off the gate price for tickets to places like Boblo, Cedar Point, Geauga Lake, Kings Island and Sea World.

Tickets are available at the community education office, in the administration building on Taft Road below Eleven Mile.

Sports Briefs

Fall sports start: The fall sports season kicks in this week for the Novi Wildcats and other schools in the area.

The golf team goes up against Northville at 3:30 p.m. today on its home course, Pebble Creek on Ten Mile and Currie in Lyon Township. Then on Wednesday is a KVC pre-league meet at Howell (Faulkwood).

The boys and girls cross country season starts Wednesday against Northville and Farmington at home at 4:30.

Girls tennis gets going Tuesday hosting Pinckney at home at 4 p.m., then traveling to Northville on Wednesday at 4 p.m.

Boys soccer starts Wednesday with a game against Walled Lake Central at home. Junior varsity starts at 4 p.m. and varsity at 5:30 p.m.

The first girls basketball game is Thursday at home against Berkley, JV is at 6 p.m. and varsity at 7:30 p.m.

Finally, football kicks off Friday night at 7:30 in a home game against Walled Lake Western.

For looks ahead to the full seasons of the fall Wildcat teams, check out the special fall sports preview section in this Thursday's edition of the Novi News.

MONDAY EDUCATION

Northville comes on line for fall

By MAUREEN NASZRADI
Staff Writer

A \$3 million telecommunications network has been woven into Northville Public Schools during the past few months.

When classes resume Sept. 4, students in every district building will see evidence of the ongoing project.

Six-hundred sixty new computers have been installed. New labs were created at the middle schools. Every classroom has been wired for cable and telephone access.

And those are the first-impact aspects of the project.

The intra-facility and eventual district-wide interactive video, voice and data network will put Northville Public Schools on the "leading edge of technology," according to William Hamilton, director of instructional services.

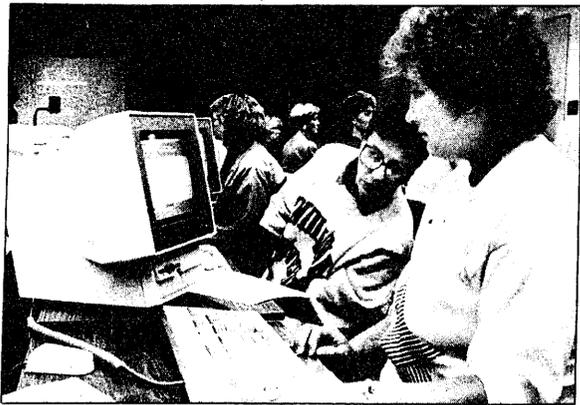
Hamilton spoke enthusiastically about the capabilities of the system at a computer training session held Thursday in the high school word processing lab.

For the last two weeks, 226 Northville staff members—administrators, teachers and clerical personnel—have undergone training on network use. Further training will be conducted after the school year starts, Hamilton said.

Hamilton and John Street, director of business and finance, have been directing the day-to-day project progress for the last few months.

Hamilton said many aspects of the huge project were completed during the summer months, but some work remains to be done.

"All the pieces will be in place — in the network for the network for several



Teachers break in the new computers at Northville's Armerman Elementary School

reasons," Hamilton said.

The finished project will be a district-wide voice, video and data information system with interactive television capabilities, Hamilton said.

The telecommunications project is being paid for with revenue from the \$16 million bond issue approved by voters last October.

Hamilton said the district selected IBM to supply all the computer equipment for the network for several

School personnel learn new lessons

A new team has been formed to oversee operations training for the Northville Public Schools telecommunications network.

Barbara File was appointed K-12 educational technology resource teacher, a position new for the 1990-91 school year.

File, a former high school chemistry teacher in the district, underwent intensive training for her new position, according to William Hamilton, director of instructional services.

She will administer the district network from an office in Meads Mill Middle School. Her other main responsibilities will be coordinating the systems operations training efforts and purchasing all

the network computer software.

The following staff members will handle systems operations training in each school: Maureen Gorshak, Northville High School and Gary Candoli, Cooke Middle School. Steve Sutherland was assigned administration and training at Meads Mill and Cooke.

Also assigned are Bruce Rick-ets, Armerman Elementary School; Trish Hoert, Moraine Elementary School; Wendy Kelly, Silver Springs Elementary School; and Gary Hukka, Winchester Elementary School.

An IBM representative led the training of 226 administrators, teachers and members of the clerical staff during the past two weeks.

middle schools, there also be three computer labs — for word processing, computer literacy and computer-aided instruction.

At the high school, advanced software applications, advanced word processing and business applications labs each will have 30 computers. Each high school department also will have at least one computer, up to 10 depending on the subject area.

The individual labs will be operational Sept. 4, Hamilton said. The data networks within each school will be connected by then or soon after, he added.

The classroom-to-classroom connection within each school may take until the end of September to complete due to cabling problems in

some areas, he explained.

District-wide networking — when all the district buildings are connected — will be the next step, Hamilton said.

During the 1990-91 school year, the district will purchase and install satellites and portable video systems, a new telephone system, and hardware and software to integrate voice, video and data, Hamilton said.

Also, the district will purchase and connect cable broadband for the video networking.

Negotiations are in progress with a cable company, which could establish the video connection among the district facilities, Hamilton said. He said he expects that — the final aspect of the project — to be completed by the spring of 1991.

Unfortunately, those first efforts rarely did little more than limit the spread of the fire.

But towns like Northville eventually organized more effective volunteer forces, and bought specialized

four years, until the first Nov 9 through-12 population was formed.

Obrenovich said he was among the teachers of the first graduating class of 1969. He also has coached high school football, baseball and basketball.

In 1973, he went to work creating a community education program for the district and concentrated on its development for five years.

Obrenovich was appointed assistant principal at Novi Middle School for the 1978-79 school year, under principal Robert Youngberg. The following year, both men moved to the high school.

The new principal said he initiated some physical changes in the middle school during the summer.

The office and reception area have been changed around somewhat to alleviate a traffic-flow problem, he said.

Students, parents, and visitors previously were forced to maneuver in a limited area. Now the counseling offices have been moved down the hall to spread the traffic pattern, he said. Also, the counseling responsibilities are divided by grade level, not alphabetically as they were last year.

Obrenovich started teaching in the Novi Community School District in 1966 — seventh and eighth grade math and science.

That was when the Novi district only had when the eighth grade, he said, so students went to Northville High School.

In 1967, Novi began forming a high school by keeping a grade back for

the number of students who visited the school during the summer — changing schedules, looking for changes in the building, relocating rooms and talking with him.

Obrenovich said he also had informal discussions with parents and faculty members during the summer.

The middle school parent-teacher-organization meetings are scheduled for the year, he added.

The new principal said he encourages parents to call or visit the school, attend open houses and parent-teacher conferences, and volunteer for whatever they would feel comfortable doing in the school.

"I hope to see a lot of parent involvement," he said.

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Obrenovich sets goals for year

By MAUREEN NASZRADI
Staff Writer

A new principal will welcome Novi Middle School pupils tomorrow.

Milan Obrenovich said he is excited to start the school year in his new position. He succeeds Charles Nanas who was appointed secondary administrator, student services at the high school.

The new principal served as an assistant principal at Novi High School for the past 11 years. He talked Monday about his new responsibilities and continuing Nanas' efforts.

"We have an excellent staff," he said. "We've got the ingredients to improve on what we already have here."

"There's always room for improvement and change."

One of the first things Obrenovich said he wants to do is develop a mission statement for the middle school.

"That will give us some direction," he said. "We'll base it on the district statement then focus it on the needs at the middle school level."

"I want to keep in touch with the kids," Obrenovich said. The existing student council provides the pupils with some access to the principal, he said, but he wants to encourage more input and contact.

"I want to hear the students' concerns and questions and look for solutions with them," he said.

He said assemblies will be held during the first and second weeks of school to welcome the pupils, provide them with an opportunity to ask questions and let them know what is expected of them.

"We'll lay out the expectations on both sides," he said, "what they can do if theirs aren't met, how we will address them or why not."

Obrenovich said he was pleased by

"This age group of kids experiences a lot of significant growth and development, emotionally, physically, socially. Other than infancy, this is when most of the growth takes place."

Milan Obrenovich
Principal, Novi Middle School

way 12- and 13-year-olds learn, the principal said.

"Parents recognize this and we do too. It's an exciting age group to work with."

He said he wants to maintain the communication between grade levels, starting with the elementary and following through to the high school level.

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Doc Doyle

One-issue member taints school board

Our board of education rated our superintendent A on his annual evaluation. Five is the highest rating or excellent, four is good. He does an excellent job and I believe this rating is too low. It should be higher. I can't figure out why he did not get a higher rating.

I can because I know the district you are in. On your board you have what is called a "single-issue member." The member is a former board candidate who speaks eloquently of the educational needs of our children during the campaign but really had a hidden agenda.

An example of a hidden agenda could be the former junior football league coach who wants artificial turf on the high school football field. Or the candidate who wants to fire the football coach, a principal or even the superintendent.

And it would be wonderful to have artificial turf, but other cost items such as buses to get kids to school sometimes overshadow dreams.

One single-issue board member usually gets absorbed by the logic and experience of the other six members. This is the beauty in having a seven-person board. It keeps a check and balance on not only their own members but on school administrators who, at times, come up with ideas that sound good but need a second look.

On the other hand if a single-issue board member is successful in re-

crutling and has elected others with his/her single agenda, there could be artificial turf on the football field and a backlash from the public that no one needs.

In any case, your superintendent received a rating you believe is too low. You indicate that there is a single-issue trustee on your board of education — a member no one else agrees with. Let's do a little simple math.

Let's assume six members rated your superintendent an average of 4.5 — a very good grade. The single issue member wants to get rid of the superintendent, has a personal vendetta, and rates him/her 2.5. The average reported is 4.2.

That's why averages are so useless in the interpretation of most data.

A superintendent once told me that he wished he and his peers were rated the same way divers are at a swim meet. Throw out the highest and the lowest scores. If that had occurred in your case, your superintendent would have been rated 4.5 — very good to excellent.

Dr. James Doyle is a former assistant superintendent in the Troy School District. Questions for this column should be sent to Doc Doyle, c/o Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150.

Monthly Allergy Tip

Sneezing? Wheezing? Itching? Stuffy nose?

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 - EAST TOWN: 2230 KELLY between 8 & 9 Mile • 778-7070
 - ANN ARBOR: 3336 WASHTEWAVE west of U.S. 23 • 973-9340
 - FLINT: 4251 MILLER across from Genesee Valley Mall • 313-732-5560
 - TRAVELER CITY: 107 EAST FRONT St. between 10th & 11th • 616-941-1999
 - SUGARLOAF: SKI AREA 18 miles NW of Traverse City • 616-228-8700
 - FARMINGTON HILLS: 27947 ORCHARD LAKE RD. at 12 Mile • 563-8585
 - NOVI: NOVI TOWN CENTER south of I-96 on Novi Rd. • 347-3323
 - EASY LANDING: 246 S. CANTON at Abbott • 617-327-8896
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Happy 100th

Northville fire squad celebrates centennial

By STEVE KELLMAN
Staff Writer

The precise origins of the City of Northville Fire Department have been shrouded by the passage of time, but the department has decided to celebrate its centennial this year.

"What we're doing is somewhat — though not entirely — arbitrarily declaring this the centennial of the Northville City Fire Department," explained Firefighter Stephen Ott.

A search through historical records has narrowed the date for the founding of the Northville Fire Department to the early 1890s, but historians have not been able to pinpoint the exact date, or even the exact year.

In the meantime, fire officials are asking local historians to search their attics and their minds for memorabilia from the fire department's history — whether faded photographs, dusty souvenirs, pieces of firefighting equipment or accounts of particularly valiant duty by the city's men in red.

As in many communities, fire was a constant threat to the wood-frame buildings of Northville in the 19th century. And like many towns, Northville met that threat with able-bodied men, armed with leather buckets and water from nearby streams and ponds.

Unfortunately, those first efforts rarely did little more than limit the spread of the fire.

But towns like Northville eventually organized more effective volunteer forces, and bought specialized

firefighting equipment to more effectively extinguish blazes.

Local historical records suggest 1890 as the likely date of the formation of Northville's first formal fire department. According to Jack Hoffman's book "Northville — The First 100 Years," the first fire department was formed in the early 1890s.

The first notice of the department in existing copies of the Northville Record came in the Feb. 4, 1892 edition, where the paper commented on the success of a firefighters' gathering at the local skating rink.

"The Fireman's Hop at the rink Friday was a very enjoyable affair," the paper noted. "There were about 125 present. Supper was served by Cater Cady, at his restaurant."

Of course, it was just Northville in those days, not a separate city and township.

More credence for an 1890 inception was lent by an article in the Northville Record 40 years later. The June 12, 1931 edition of the Record included an extensive interview with A. M. Whitehead, who was credited with organizing and directing the first firefighting force.

"We got together way back in 1890 some time and decided to get some equipment and organize an efficient force," Whitehead was quoted as saying. "And we did, you bet. We had a 60-gallon chemical tank on two wheels drawn by horses, and how we did get around with that thing."

Two years later, the July 26, 1893 issue of the Record described the relocation of the Northville Village offices, and noted, "The first floor will be devoted to the use of the Fire De-



Northville firefighters have seen a lot in their 100 years, like this 1972 blaze

partment and apparatuses . . . Northville was served by a single fire department for most of the past 100 years. But with the adoption of its charter in 1977, the township organized its own fire and police departments.

While the past 100 years have seen many improvements in safety equipment and firefighting apparatus, the Northville fire departments still depend on a core of dedicated volunteers. But much else has changed at

the fire hall. The first firefighters beat on a large iron triangle to notify their comrades of a blaze. The triangle was replaced by a bell, which in turn was replaced by a siren.

Today, firefighters are called by a tone-activated monitor, though the siren still sounds occasionally as a reminder of the past.

While Northville's first fire rig held a mere 60 gallons of water under 50 pounds of pressure, modern fire engines carry from 500 to 700 gallons

and can pump at up to 1,250 gallons a minute.

The fire department's role has also changed. Fire safety and prevention are now key components of the department's time. And as the threat of fires has dropped, newly trained firefighters serve as emergency medical technicians as well.

To celebrate its centennial and pave the way for another 100 years of service, the Northville City Fire Department plans a special open house

at the fire station in October. Fire-fighting equipment and memorabilia from the past 100 years will be displayed, to demonstrate the progress made in fire fighting and prevention.

The centennial celebration will be held during Fire Prevention Week, Oct. 7-13. The open house is scheduled for Oct. 13.

Much of the material for this article was provided by Northville Firefighter Stephen Ott and the Northville City Fire Department.

Civic Calendar Aug. 27-Sept. 2

TUESDAY/27 FRIDAY/31

NORTHVILLE CITY PLANNING COMMISSION will hold a special meeting to review the master plan at 8 p.m. in the council chamber at city hall.

NORTHVILLE TOWNSHIP PLANNING COMMISSION meets at 7:30 p.m. in the meeting room at township hall.

NOVI ARTS COUNCIL presents a free concert at 7 p.m. behind the Novi Civic Center.

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Now we're directly on the path to a cure for Duchenne. And MDA researchers are racing against time to save the children stricken today.

You can help save these children — and youngsters and adults with other muscle diseases — by making a tax-deductible contribution to MDA. The Association receives no government grants or patient fees for services, so its work is funded entirely by private donations.

Please send your support to MDA today. And maybe soon we'll see Duchenne, not muscles, disappear.

MDA
Muscular Dystrophy Association
Jerry Lewis, National Chairman

To make a donation or request for MDA literature, send your check to:
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Police News

Threatening calls reported

ASSAULT: A Rayson Street woman told Northville city police that her boyfriend punched her in the face Aug. 21. But the girl, who had a swollen and cut lower lip, refused to press charges in the case.

MISSING PERSON: A man living at the Winner's Circle Hotel, 113 W. Main in downtown Northville, has been missing since Aug. 19, according to city police reports. The man, 21, was on parole for breaking and entering and had an electronic tether attached to his ankle as part of his parole. The parole officer told city police that the man missed his last parole meeting.

OBSCENE CALLER: A Charleston Court resident reported receiving several obscene phone calls between Aug. 19-21. The caller reportedly identified himself as Tony from Bloomfield Hills and described several sexual acts in detail. The com-

plaintain believed the man was between 17-18 years old.

PHONE THREATS: A Fairbrook Street man told Northville city police he had received threatening phone calls from a Scenic Harbour resident for the last several weeks. But when police contacted the Scenic Harbour residence, they were told that the complainant had made threatening calls himself.

THREATENING PHONE CALL: A Yerkes Avenue resident told Northville city police that he received a threatening phone call Aug. 21. The caller reportedly said, "There's money in the basement; I'm gonna be looking for you," and hung up.

DRIVE-BY SHOOTING? A car heading west on Seven Mile Road near Rogers Street August 23 may have been hit by a bb, according to city police reports. The car's winds-

shield was cracked in the incident, which happened at 3:10 p.m.

WALKAWAYS RECOVERED: Walkaways from Northville Regional Hospital, 41001 Seven Mile Road, were reported on the following dates:
 •Aug. 10 at 2:45 p.m.
 •Aug. 10 at 8:45 a.m.
 •Aug. 17 at 7:50 p.m.
 •Aug. 17 at 11:06 and 11:08 p.m.

LARCENY FROM AUTO: The owner of a 1985 Cadillac told township police that his vehicle was damaged while parked on Lake Success Drive late Aug. 9 or early Aug. 10. The vehicle received five scratches to its hood and damage to the trunk, police said.

VEHICLE DAMAGED: The left rear window of a 1989 Ford Escort was damaged in an August 11 incident, according to Northville Township police reports. Police said a Rayburn re-

sident reported hearing three loud noises and glass breaking at 5:05 a.m. The complainant looked from the window of his home to see two white male youths standing near his vehicle.

The complainant said he yelled at the youths and chased them but was not able to apprehend them. The complainant said nothing was taken from the car.

LARCENY FROM VEHICLE: A vid-cassette recorder valued at \$400 was stolen from a 1986 Isuzu pickup parked on Parklane, according to police reports. The incident occurred between 8:30 p.m. Aug. 10 and 8:30 Aug. 11.

Citizens with information about the above incidents are urged to call Northville City Police at 349-1234, Northville Township Police at 349-9400, or the Novi Police Tip Line at 349-6887.

Health Notes

Bereavement support group: Tonight, August 27, Dr. Michael M. Meyer will facilitate a monthly grief support group meeting in the Novi Civic Center on Ten Mile Rd., from 7:30 - 9 p.m. The theme for August is, "When will I stop hurting?" Pastor Thomas Scherger will lead a reflective prayer during the meeting. There is no fee and all are welcome.

Attention Parkinson's patients: The area Parkinson's disease support group is no longer meeting. However, the Michigan Parkinson's Foundation hopes to start a new group in the Novi/Northville area for people afflicted with the disease. Anyone interested should call Jay Lacerte at 745-2000.

Diabetes discussions offered: A six-week series of two-hour group discussions led by a registered nurse and a registered dietitian will provide you with the knowledge and skills for successful management and self-care of diabetes.

Call 467-3355 Monday through Friday, 8 a.m. - 4 p.m., to register. Pre-registration is required.
 Location: Wayne County Health Department, South Health Center, 21201 Eureka Road, Taylor, or Westland Health Center, 2345 Merriman Road, Westland. Time is from 7 p.m. to 9 p.m. There is no charge.
 The Taylor sessions run on Tuesdays beginning Sept. 11. The Westland sessions run on Wednesdays beginning Sept. 19.

Scotliss support: The Michigan Chapter of the National Scoliosis Foundation will once again be holding monthly support group meetings for Scoliosis patients and their families at Beaumont Hospital in Royal Oak. The meetings will be held in classroom A on the 19th floor of the South Tower, and begin at 7:30 p.m. They will be held on the third Monday of each month.
 The first support group meeting of the new year will be held on Monday, Sept. 17 at 7:30 p.m., at the location listed above.

Attention deficit meeting: Attention Deficit Disorder Association will meet on Sept. 6 at 7:30 p.m. at the Livonia Civic Center Library on 5 Mile Road, just East of Farmington Road. Free of charge and open to the public. Call 464-8233 for more information.

Air conditioners wanted: Save those old window air conditioners—they could help improve the quality of life for a home-bound lung disease patient.

The American Lung Association of Southeast Michigan is urging area residents to donate used window air conditioners to its Medical Equipment Loan Program. Because lung disease patients find it nearly impossible to breathe humid or allergen-laden air, a window air conditioner can, virtually, represent a breath of life to them.

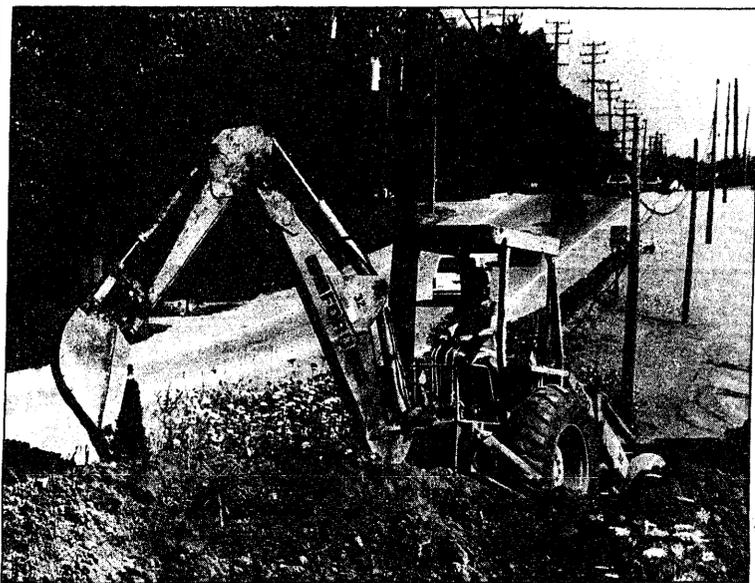
Volunteers from the Lung Association will pick up used air conditioners (in working condition) at your home or office. Your tax-deductible contribution can make a big difference to patients with lung cancer, emphysema, asthma, and other debilitating lung diseases.
 For information on donating air conditioners or any of a vast array of breathing support equipment such as oxygen concentrators, nebulizers, c-pap machines or wheelchairs call Dana or Sharon at 559-5100 or 1-800-543-LUNG.

Expectant parent classes: The Oakland County Health Division will offer a series of six expectant parent classes beginning on Wednesday, September 12, 1990, in the Southfield office of the Health Division, 27725 Greenfield Road, Southfield.

Classes will be held in the evenings from 7 p.m. to 9 p.m. and will be taught by public health nurses. There is a \$10 charge for attending the series of classes, and you are asked to pre-register as enrollment is limited.
 Topics will include maternal physical changes, good nutrition, growth and development of the fetus and the baby, labor and delivery, infant care and parenting.
 The Health Division advises that you enroll as early in your pregnancy as possible.
 To register, please call 424-7042.

Immunization clinic: The Oakland County Health Division will be offering an immunization clinic for Walled Lake and surrounding areas at the Walled Lake United Methodist Church, 313 Northport, Walled Lake, on Tuesday, Sept. 4 from 9:30 a.m. to noon.
 Immunizations for measles, German measles, mumps, polio, diphtheria, tetanus, whooping cough and Haemophilus influenzae Type B (HIB) will be available.
 A parent or legal guardian must accompany a child under 18 years of age. Please bring any previous records of immunizations, including notices which might have been sent home from the child's school pertaining to immunizations.
 Immunizations will be given at the same time and location on the first Tuesday of every month. The next scheduled immunization clinic will be on Oct. 2.
 For further information, call 858-1305.

Breast-feeding class: The Lamaze Childbirth Education Association of Livonia will be holding the next monthly breast-feeding class on Tuesday, Sept. 11 at St. Matthews Methodist Church, 30900 Six Mile Road in Livonia.
 The class is from 7-9 p.m. and is open to the public. A \$3.00 fee will be charged for the class. For more information, please call the registrar at 937-0665.



Digging in
 The summer construction season is still in high gear in Novi, with a lot of activity along the Novi Road corridor. New homes are going up along the strip at a rapid pace, including this site between Nine Mile and Ten Mile roads.

Former aide faces abuse charge

Continued from Page 1
 first confirmed incident of patient abuse at the facility since he took over as administrator three years ago.
 Brown was arraigned Wednesday in front of 52nd District Court Judge Harold Bulgarelli. She was released on a \$500 personal bond.
 The case has been assigned to Judge Michael Batchik, but no preliminary examination date was set by press time.
 Starnes told the Novi News that a second patient abuse complaint against Novi Care Center is being in-

vestigated and charges are expected. However, officials at the attorney general's office will not release details unless formal charges are made.
 Tiffin said that he was unaware of any continuing attorney general's investigation into patient abuse at the facility.
 The Novi Care Center, which is located on Meadowbrook Road near Ten Mile, has been the subject of several government probes into inadequate care over the past few months, which resulted in a state health department ban on new ad-

missions to the facility.
 A review conducted by state health officials in July unveiled several care and employee training inadequacies. New admissions at the facility are banned until problems at the facility are corrected.
 Controversy over the quality of care was sparked by the July 9 death of Esther Tauren, a 70-year-old Alzheimer's disease patient who choked to death while being spoon-fed by a nurse's aide.
 At press time there was still no word from the Oakland County Pro-

Fire department plans hirings

Continued from Page 1
 S34,320, a level no one has qualified for yet, Lenaghan said.
 The FFOS have already received 60 hours of training on fire inspection

conducted by outside experts and Fire Marshall William Conn. They will do the inspections within their home station's district.
 "It (conducting fire inspections) gives them an opportunity to learn their district better. It gets them into the building. It's kind of nice to know where the aisles are, where the stock is," Lenaghan said.
 The department currently has 42 paid-on-call or volunteer firefighters

to cover four stations, but has authorization to hire as many as 60. Lenaghan said the goal of the current recruitment drive is to bring the number of firefighters up to 50 to 55. Earlier this year, the volunteer staff dropped as low as 39.

Psych hospital death under investigation

By STEVE KELLMAN
 Staff Writer
 Michigan State Police and hospital officials are investigating the Aug. 16 death of a patient at the Northville Regional Psychiatric Hospital.
 William Gibbons, 46, died from head injuries at 8:25 a.m. at St. Mary Hospital in Livonia, after being rushed there from the state facility.
 Northville Hospital Director Dr. Walter Brown said his staff is investigating the death, and several employees have been suspended while the inquiry takes place. He said employees are typically suspended until an inquiry clears them of possible wrongdoing or negligence in such a

case.
 "The patient died, as far as we know, from natural causes," Brown said. "With all deaths that are unexpected, there is always an investigation and an autopsy is done."
 "He was sick and we called a medical emergency, as we typically do, and he was taken to another hospital," Brown said. "At this point in time, that's all I can say."
 Brown said the hospital inquiry should be completed Monday or Tuesday.
 State Trooper Charles Kemp declined to comment on the police investigation into the death. "Everybody's a potential suspect in a case like this," he said.

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Woman shelters wild orphans

Timothy Nowicki/Nature
Turtles are ready to hatch in fall months

Beverly Cornell's back yard is a menagerie.

But it's not one of make believe. It's where baby orphaned wildlife stays for awhile. There, they grow up, reap affection they might not otherwise have without their natural mothers, and learn the skills they'll need to enter nature in all its freedom and danger.

The Farmington Hills resident is licensed by the state Department of Natural Resources to care for orphaned baby wild animals.

On the average, Cornell gets three- to 15 calls daily, most from people she doesn't know, who call for advice about feeding and caring for wild animals and birds they have found.

"I limit myself on what I can take because I want to give quality care. I do a lot of reading of nature books. But there's so little written on wild animals. I put together some of my own ideas, some of the things I have learned," Cornell said.

During a recent visit to Cornell and her orphans, she received a call that a resident found a very tame pigeon in his yard. He drove the bird to her house and a few phone calls later, Cornell discovered the homing pigeon, which had a band on its leg, belonged to a man in Livonia, seven miles away.

"The pigeon had been frightened by hawks and had gotten lost," Cornell said.

Despite the hard work and money put into caring for the wildlife, Cornell and her husband, Tom, have given the baby animals — raccoons, squirrels, Canadian geese, robins, — they never lose sight of the fact they are merely foster parents. They have

Tending orphan birds

In the human world, food and water more often than not represent love and attention from the motherly sort. In the animal world, people's tendency to immediately give food and water can be dangerous and even fatal.

According to Farmington Hills resident Beverly Cornell, who is licensed by the state Department of Natural Resources, here are some things you can do and things you can't do, if you come across orphaned baby birds:

• Do not touch the bird until you are certain the mother is not returning. Move out of sight, if she hasn't returned after about two hours, then it's your turn.

• Feeding baby birds when they are cold can kill them. If they are cold and dehydrated, warm them by cupping them carefully in your hands or near your body. You can also place them in a lightly-covered box, placed near a light bulb or on a warm, not hot, heating pad.

• Unleathered birds, which are a week-old or younger, should be kept at 85-90 degrees. Fully feathered birds can be kept in room temperatures.

• Feeding is the tough part. First, never give young birds water until they can drink from a container by themselves. And do not feed birds bread or milk. • The type of feeding depends on whether the birds are insect seed-eating. Seed-eaters' bills are broader and thicker at the base. If you're not certain, however, assume the bird is an insect-eater and feed it accordingly to be safe.

• For insect-eaters, give them one cup, soaked 8-in-1 Mynah Bird Food, using bottled water to soak the food; 1 tbs. baby meal; 1 tbs. baby egg yolk; 3-4 drops bird vitamins and 1 1/2 tsp. ground egg shell.

• For seed-eaters, soak the same amount of bird food, plus the vitamins and egg shell, plus 1 tbs. hard-boiled egg and 1 tbs. ground sunflower seed. • Baby birds should be fed every 45 minutes to an hour during daylight only. If the baby bird's neck develops a little pouch while feeding, don't be alarmed. That's where food goes when they are feeding.

to let the babies go.
 "It's not fair to force us on them. It's not right to gear them out," Cornell said, cuddling one of the three baby raccoons she's raising. "They are loving animals. But they are still your typical wild, ruffians."
 For example, just by watching

rudder in the pond Cornell made for her in the yard.

Unlike the three raccoons — Larry, Curly and Mo — who will be released in the wild, as were the baby squirrels recently — Thumper will be released in Cornell's backyard in case she can't fly.

The antics of the baby raccoons, with their bandit faces, ringed-tails and leather glove-like paws, draw an audience to the Cornells. To accommodate the neighbors and interested friends and other residents, the Cornells have set up a few lawn chairs in front of the raccoons' 10x16x6-foot pen.

Toothbrushes, balls, unbreakable kites' toys, a plastic picnic table and other assorted goodies keep the baby raccoons busy and tantalize their innate curiosity and skills. With a little push from Cornell, the raccoons have learned to dig for bugs.

"They're stinkers," Cornell said, while detaching them from visitors' shoes and clothes and fingers. "This is why people shouldn't keep them as pets. Their play gets rough."

Whenever there is a storm, Cornell's phone rings off the hook with calls from people who have found baby or injured birds. That's particularly true of people who live near the lakes and find birds, including ducks and geese, entangled in wires and anything else humans have left in their wake.

Dumas, the robin that Cornell raised from infancy and released into her backyard, still arrives once an hour for a feeding.

"In the rain, he flies in and goes and sits on the couch in the garage," she said.

Lengthening days provide the stimulus which promotes reproductive activities in many animals and plants. It is their cue to begin courtship and to complete the process of procreation before the food supply and warm temperatures are gone.

Many groups of animals are egg layers, and as one walks through forests and meadows their reproductive efforts can be observed. Birds sitting on their nest of eggs, load eggs extending in a long single chain under shallow water, or bluegill preparing a shallow nest depression along the shore of a lake or pond.

One group of animals that we often think of in a lake or stream is the turtles. But they must all come to land in order to lay their eggs. This season I have become aware of several turtles traversing land in search of suitable nesting areas. Hatching should begin soon.

Most turtles in Michigan are aquatic in nature and are seldom seen on land unless they are looking for a nest site. Wood turtles and box turtles are the two exceptions. They tend to be more terrestrial than aquatic. Though on warm days you can find them soaking in shallow water.

So when I found two painted turtles marching across the meadow, I knew what they were doing. They were looking for a sandy area in which to dig a hole so they could deposit their 15 or fewer eggs. Small turtles will dig shallow holes and lay fewer eggs than larger, older adults.

Once the eggs are laid, the female has completed her maternal duties for this reproductive cycle which began in early spring. After emerging from winter hibernation, she was courted by a male painted turtle.

While in the water the male will position himself in front of the female and face her all the time. He may have to swim backwards or forwards in order to stay close enough to gently stroke her cheeks with his very long claws. If the female is "impressed," mating occurs and in a short time egg production begins.

Females try to find a safe place in which to lay their eggs since many predators, such as skunks and raccoons, will unearth and eat them. If they survive, the warm sandy soil will enable them to emerge from their elongated egg after approximately 8-10 weeks.

As you enjoy walking the trails in spring, look for turtles laying eggs. In the fall, look for young turtles emerging from their nests.

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MONDAY AT HOME

Northville firm has composed a 'masterpiece'

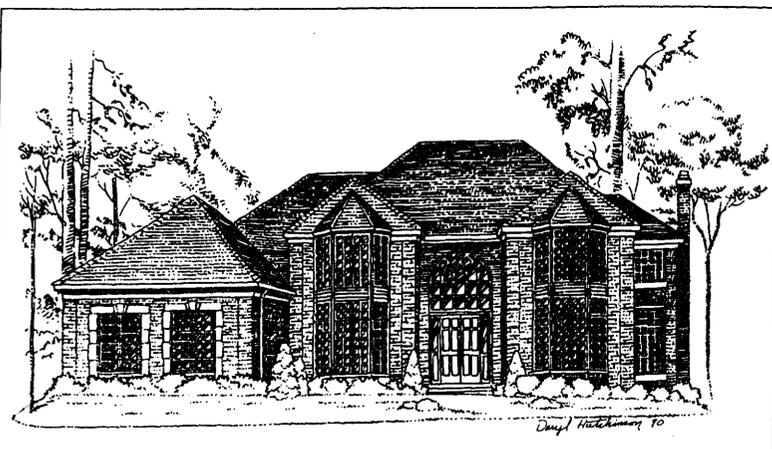
By RICK BYRNE
Copy Editor

A symphony for the eyes is how one could describe the Melrose, a luxury home built as a fund-raiser for the Birmingham-Bloomfield Symphony Orchestra by Cambridge Homes of Northville.

Fittingly enough, Cambridge is calling it a Masterpiece Home, and its status as a BBSO fund-raiser is unique. On Sept. 13, a grand opening "Tour and Taste" party will be held at the home, located in the Heron Woods subdivision in Bloomfield Hills and valued at over \$1 million. Guests paying \$25 apiece will tour the home, and be entertained by the work of concert pianist Leszek Bartkiewicz, a past featured performer for the Detroit Symphony Orchestra as well as the BBSO.

After the grand opening, tours will be open to the public for a \$5 donation to the BBSO. Tours will continue through Oct. 7, and various musicians will entertain visitors on occasion.

"This isn't the first time Cambridge Homes has raised funds through tours of exquisite homes. In 1988,



The Melrose, with its 105 windows, is designed and built by Cambridge Homes of Northville

The Michigan Melrose, which will go on the market at the completion of the fund-raiser, is well-suited for entertaining. Interior design was handled by Mary Stoberg, owner of Village Designs in Farmington Hills. Stoberg has more than a professional interest in the home, as both of her daughters play for the BBSO.

In the music room, a number of musical instruments from various countries are featured. The centerpiece is the \$45,000 Bösendorfer Grand Piano, imported from Austria. Only 170 Bösendorfer pianos were imported to the United States last year, and their sound quality is said to be of the highest standard.

An unusual octagon-shaped foyer leads to all the main rooms in the Melrose, and is matched to a similarly shaped breakfast room. A large window serves as the focal point of the foyer, and weighs one ton.

The home's woodwork showcases the finest in custom craftsmanship. Every detail has been attended to, and a wide variety of woods appears. Fuel efficiency is another highlight. There are zoned high-efficiency heating and cooling systems and a high-efficiency water heater.

Cambridge's use of the best in BBSO fund-raiser quality that Mark Guidobono puts into the homes of Cambridge. It is also evidence of a family affection for music. Guidobono, along with his brother Eric, sit on the Board of Directors of the BBSO.

Dial-a-repair helps home refurbishers

Whether building a new house or remodeling an old one, tackling a major project or tinkering on a small job, Housecall is the place to pick up a wealth of information every Saturday at 1 p.m.

WEXL (1340-AM) radio host Bill Mack of Troy envisions listeners tuning in while gardening, painting or tackling any number of household chores usually reserved for that day.

"Saturday mid-day is one of the most intense radio (audience listening) times after morning drive time," said Mack.

One might say home repair is in his blood.

"I grew up watching my father change attics into bedrooms and basements into rec rooms," said Mack in his small radio at the Royal Oak station where he has worked as an announcer/engineer for seven years. Housecall debuted this past spring.

"I had worked as a draftsman during high school, later for an engineering firm and also a number of construction companies."

His intention with Housecall is to help make home remodeling less stressful for both do-it-yourselfers and homeowners hiring professional contractors.

"It helps to know what's involved—whether you do it yourself or contract it out. (Remodeling) costs a lot of money. You want it done right. Preparation is the key that makes jobs come out smoothly."

Some of the problems Mack has seen include room additions settling away from buildings, materials not quite meeting ends, and questionable quality of materials.

"When someone knows precisely

Robert Meisner/Condo Queries Navigating boat well contracts

Our association documents provide for the assignment of boat wells to individual units. The association is now taking the position that it has a right to transfer the boat wells from one unit to another without the co-owner's approval for "convenience purposes." Can they do that?

It all depends on the condominium documents. More than likely your documents, if established after July 1, 1978, allow for the assignment of the boat wells which are limited common elements by a co-owner upon the recording of the appropriate amendment to the master deed.

Normally, the association does not have the right to reassign boat wells unless they are general common elements and that right is expressly reserved in the condominium documents.

If your boat well is a limited common element appurtenant to your unit, only you have the right to assign it assuming that right is not prohibited under the condominium documents.

The fact that the management agent may have a personal problem with the CPA does not give the management agent any excuse not to cooperate or attend meetings where necessary, unless the management agent does not have a legal obligation to do so, as specifically mandated in the management agreement.

While it may be that the association would have to pay the additional costs incurred by the management agent in performing these activities, depending upon the terms of the agreement, to meet it seems totally unreasonable for the management company to refuse to cooperate and even more ridiculous for the board of directors not to insist that the management company discharge its professional and legal responsibilities. If the management company isn't willing to go on the road, the board should tell the management company to "hit the road."

Robert M. Meisner is a Birmingham attorney specializing in condominiums, real estate and corporate law. You are invited to submit topics for this column by writing Robert M. Meisner, 30200 Telegraph Road, Suite 467, Birmingham 48010. This column provides general information and should not be construed as legal opinion.

Marty Figley/Gardening Save the earth and your soil, too

The authors of "Secrets of the Soil" (Harper & Row, \$24.95, hardcover), Peter Tompkins and Christopher Bird, believe that there are alternative methods to using chemicals in our gardens and surroundings so that bigger and better disease-free crops can be obtained.

The book tells why and how to build a healthy soil and use non-chemical techniques to achieve these goals and thus protect our earth. Some of the methods may sound bizarre and even mystical, but the authors have researched the subject thoroughly and report that they work.

From saving dying forests to achieving non-chemical pest control to a discussion of the "greenhouse effect" and whether the earth's temperature is warming or cooling, the book provokes thought on how we are treating our earth.

"My Weeds," Sara B. Stein (Harper & Row, reviewed in Dec. 1988 column), is now available in paperback at \$8.95.

A Harrowmuth "Gardener's Guide to Spring Flowers" (Camden House, \$9.95, paper) is a small 96-page book, thick in a series of how-tos. The personal experiences of the writers make for easy reading and provide sound advice such as to go slowly when planning and planting a bulb area with instructions to achieve good results.

Other plants such as perennials, wildflowers, ferns and shrubs make up the remainder of the book with directions for success with them. The descriptions and line drawings are good, although I missed seeing information about the ultimate height of plants.

"Building a Healthy Lawn," Stuart Franklin (Garden Way, \$9.95, paper) guides the reader in the proper and ecological way to do just that. The statement, "A healthy lawn will crowd out most weeds and resist insects and disease" is sound advice. By learning how grass grows, how and when to cut, watering procedures and understanding soils, one

Chill out with bargain lobster

The automobile industry's prize is the Ferrari. Gemologists' shining stars are diamonds. Culinarists strive to own Paderno cookware, Gaggenau appliances, Cuisinarts and Wusthof-Trident Tri-Star cutlery.

When money is of little object and you choose to cook something sweet, delicate and succulent, like the rest of the best, you turn toward a lobster—the jewel of the sea.

Hardly.

Once classified as the fodder of the nouveau riche, lobsters have been crawling all over town, some possessing lower price tags than bargain basement faux pearls.

The Northville Meijer store, in particular, is sporting a \$7.99-per-pound tag on its whole live lobsters which weigh between a pound and a pound-and-a-quarter. Larger lobsters can be special-ordered for \$8.99 per pound.

Shopping Center Market in Northville goes even lower, asking \$6.99 per pound on its whole live lobsters.

Rob Mulligan, manager of the seafood department at Meijer, says his prices are "where they ought to be," though some area stores are charging double his price.

"My prices have stayed the same," Mulligan said. "We've had them had at \$7.99 a while. The only time they came down was Mother's Day and Father's Day when we had them on sale for \$4.99."

"It's a seasonal thing though. They'll go back up when it comes to winter."

Why the clearance sale prices on lobsters? Kevin Dean of Superior Fish in Royal Oak claims that after the Fourth of July supply gets larger while the demand gets lower, mostly because of vacations and other chores for backyard grilling. This, in turn, has East Coast wholesalers dropping their prices fast.

Dean says Superior Fish will feature a Lobster Fest during the entire month of August, offering the lowest prices of the season on live Maine lobsters.



Donna Killewald shows off a live lobster, available at Shopping Center Market in Northville

But summer is here, and why work up a sweat on a hot stove cooking said crustaceans, then working up additional body-inducing labor by cracking, splitting, sucking and prying out delicate chunks of cooked lobster when, for a few dollars more, you can purchase frozen tails and already cooked, whole lobster, just waiting to be tossed into a cool crisp salad with just a hint of tarragon mayonnaise?

Full-service fishermen (like Superior) will, upon request, cook your favorite crustacean for a mere pittance. Shopping Center Market will do it for free, and split the lobster for you.

This way, cooks hoping to keep their summers cool only need to toss the lobster into a refrigerator or ice-cooled chest before the enjoyment

begins.

And if the sight of bulging black eyes and a green tomalley (liver) upset the delicate balance between tummy and taste, you can forego the death wish and purchase whole frozen lobster tails.

Venturing into the fishmonger's freezer will not land you something either smoked seafood, grilled vegetables or a simple tomato and mozzarella as a surf winner. All of the pizzas are sprinkled with a touch of fresh herbs and finished off with a bit of flavored olive oil.

Pat Silcox, a dietician from Henry Ford Hospital's Heart Smart program, says pizzas can be very nutritious. Be careful of the cheese and opt for lots of vegetables instead of meat, she advises. Low-fat, no cholesterol and part-skim cheeses are widely available. Hard cheeses such as parmesan and romano are potent and a little goes a long way. But they still contain cholesterol and are over the program's recommended 30-percent fat limit.

If you must have meat, Silcox suggests lean ham. Ground turkey is good only if you are sure of the fat content. Other hints include ordering deep dish or thick crust pizzas. The percentage of fat goes down with the increase of crust. Choose olive oil instead of cheese for a no-cholesterol topping. Add a salad and you have a complete meal that is reasonably priced and good for you.

Excessive cooking will toughen even a live lobster. With the frozen tails fetching an unbelievable \$23 per pound and up, we advise taking great caution in the preparation, lest it be turned into cauliflower.

The making of a cool summer lobster salad can be as easy as tossing a handful of diced, cooked lobster meat with a little mayonnaise and plopping it onto a bed of crisp greens, or it can take on an entirely new meaning, coating the summer cook hours of preparation, but with memorable results.

With lobster's snob appeal in mind, you may consider your shellfish too chi-chi for the likes of Hellman's mayonnaise. Try making your own homemade blend based with fresh lemon juice and a sprinkling of

Toward a humane lobster dinner

To boil or not to boil? that is the question.

The writer really had not given it much thought. Until now. Lobsters and boiling water kind of go hand in hand like salt on popcorn, right?

Hardly, claims Eileen Liska, director of research and legislation for the Michigan Humane Society. An article on the preparation of seafood in the Animals' Agenda magazine (November 1987) claims states have shown that lobsters do indeed feel the pain of being dropped into boiling water for at least 20 seconds. The magazine article states, while it does not discourage the consumption

of lobster, a more humane technique would be to first render the lobster unconscious by placing it in a pot of cool water and slowly bringing the pot a boil.

Liska offered yet another procedure, purportedly endorsed by world-renowned chef Jacques Pépin. This technique involves plunging a sharp knife between the head of the lobster, severing the nerves, producing instantaneous death, then plunging the lobster immediately into boiling water.

Rolling drowning or decapitating, they all sound pretty tragic to me. The jury is out. You be the judge.

—Larry Janes

capers.

Ardent cooks can produce cold summer lobster mousses molded into the shape of a crustacean, to be enjoyed with a warm, crisp croissant or toast points. Remember, however, that the more varied the flavors added to the original product, the less taste is derived from the lobster. Your taste buds might go wild over tarragon, red onion and Old Bay seasoning, but in this case, for great taste, less is more.

To create an attractive presentation, don't be afraid to use the shell and body cavity. Any cold salad can be plopped onto a bed of iceberg lettuce, but a cool lobster salad or similar creation almost demands that it be form-fitted into its shell and bedecked with suitable accoutrements and garnishes consisting of plenty of lemon and lime slices, scallions, subtle inclusions of paprika and sliced, hard-boiled eggs.

A recent luncheon aboard the cruise ship Star of Chicago in the Windy City found a cooked and chilled lobster tail simply diced with no added flavor and stuffed into its

tail, only to be adorned with tomato cups brimming with an assortment of flavored mayonnaise and dipping sauces. Simple, yet sublime.

If dreams of a gourmet, chilled, lobster-salad picnic are shattered because you are concerned about a tainted-mayonnaise problem, a cool summer lobster salad can be produced in a liquid form by incorporating cooked and chilled lobster chunks in a cold bisque.

These chunks will transform a basic broth into a memorable meal, with the addition of cream, white wine and coriander balance of herbs. Couple the chilled bisque with a crusty French baguette and a simple relish tray and Voila! a perfect summer lunch for the beach, meadow or backyard deck.

Superior Fish, in addition to many of the larger grocery chains, fills with lobster tanks, will hold promotions all summer long. So if this season means enjoying a live Maine lobster, or a succulent lobster tail, consider cooking up an extra one or two for a simple tossing into a resplendent summer salad.

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Chef Larry Janes/Taste Buds

Light, chilled soups just right for summer

Bright, light and bursting with fresh flavors of the season, chilled soups are just about perfect for these long, hot, dog days of summer dining. And they are alternatives to the old chilly standbys like Vichyssoise and a cool gazpacho.

Many require staples from an average garden, broth, a splash of wine, or if you're antipalating including the kids to something cool and delicious, some light soda pop like 7-Up or ginger ale.

When it comes to the preparation of a good cold summer soup, there are only a few basic points to remember.

While a good homemade stock is always preferable, commercial versions are an acceptable substitute. All right, if you must use a canned broth, for the sake of summer, go ahead. But, if you have yet to discover a longstanding restaurant secret, you may want to know that commercial soup bases are available, many for a reasonable cost.

Leone's restaurant supply has two locations, one on Stephenson Highway just south of Fourteen Mile in Sterling Heights and the other on Plymouth Road in Livonia. Both carry the L.J. Minor line of commercial soup bases.

You can buy them in 1-pound condensed versions that, when added to water, will make about 5 gallons of stock.

Flavors include beef, chicken, ham, vegetable, lobster and clam. They rehydrate easily and will keep almost indefinitely. All Kitchen Glamour locations also stock basic beef and chicken soup bases.

Since soup thickens as it chills, it may need thinning with more stock, broth, water or cream. Cook soup generally requires more seasoning than one served hot, so be sure to taste it just before serving and adjust as necessary. You might also wish to experiment with temperature, some benefit from standing out of the refrigerator for a half hour or so before being brought to the table.

One of the better features of these cold summer soups is their ability to travel. Mix them up in a cool refrigerator, then pour into a thermos and you have something that can make it to the boat, the beach, the picnic or a friend's barbecue. Since many can be made with fresh vegetables, consider the soup as the salad course.

Any time you read a recipe for soup, whether it be cold or hot and find that the recipe calls for wine, there are a few tips to remember. First, try to discern if the recipe calls for a sweet or dry wine. Most recipes will spell it out for the novice cook, but, if it doesn't, remember these simple rules: use sweeter whites (Rieslings, Mosels, Astis) for fruit soups and drier whites (chardonnays, bordeaux, burgundies) for vegetable bases.

Also, the quality of the wine will have little effect on the outcome of the soup. Once mixed with a mélange of fruits, vegetables, herbs, spices and broths, few would be able to discern between a \$4 Chardonnay and a \$20 bottle.

When it comes to serving these cold beauties, chilled bowls and cups at least to their coolness. For a special dinner party or late summer afternoon soiree, chilled, fluted wine glasses or champagne stemms will show nothing but class.

For the cooler, strategically placed plastic cups nestled between ice chunks offers a welcome chill to a hot summer afternoon.

And whatever you do, don't forget the garnish. A Sprig of mint, a shake of nutmeg or even the tops of the celery leaves can turn a plain bowl of chilled soup into a midsummer's night dream. You can line the bowls with whole cabbage leaves and even a twist of lemon and lime offer a coolness and touch of elegance anyone would appreciate.

So, if summer finds you heating up over the stove, cool down with a cool summer soup.

Mary Brady

Pizza can be light and healthy

Pizza making is becoming popular in places other than the corner pizzeria. Many restaurants are creating their own specialty pies and their customers are loving it.

Chef Ed Janos of Too Chee (formerly Chez Raphael) in Novi has added pizza to his bistrot-style menu. Thin whole wheat crusts topped with either smoked seafood, grilled vegetables or a simple tomato and mozzarella are surf winners. All of the pizzas are sprinkled with a touch of fresh herbs and finished off with a bit of flavored olive oil.

Pat Silcox, a dietician from Henry Ford Hospital's Heart Smart program, says pizzas can be very nutritious. Be careful of the cheese and opt for lots of vegetables instead of meat, she advises. Low-fat, no cholesterol and part-skim cheeses are widely available. Hard cheeses such as parmesan and romano are potent and a little goes a long way. But they still contain cholesterol and are over the program's recommended 30-percent fat limit.

If you must have meat, Silcox suggests lean ham. Ground turkey is good only if you are sure of the fat content. Other hints include ordering deep dish or thick crust pizzas. The percentage of fat goes down with the increase of crust. Choose olive oil instead of cheese for a no-cholesterol topping. Add a salad and you have a complete meal that is reasonably priced and good for you.

Kelli Lewton, executive chef for Miesel-SySCO Food Distributors in Canton, makes designer pizzas for sales meetings. She says, "The sky is the limit for toppings."

At a recent early morning meeting she served breakfast pizzas to the sales staff. Scrambled eggs, vegetables and a Hawaiian pizza of eggs,

Pizza Dough

1 package active dry yeast
1 cup warm water (105-115 degrees)
2 1/2 cups unbleached flour
1 tsp. salt
1 tsp. olive oil

1. Dissolve yeast in water, stir well. Set aside.
2. Food Processor Method: Combine flour and salt in a mixing bowl with the food processor. Add yeast mixture and olive oil. Process until mixed and dough cleans the sides of the bowl. Remove from food processor and continue as below.
3. Hand-Mixing Method: Combine flour and salt in a 3-4 quart mixing bowl. Make a well in the center of the flour and add the yeast mixture and olive oil. Stir and mix until a mass of dough is formed and dough cleans the sides of the bowl.

4. Turn dough onto a work surface. Knead for 6-8 minutes. Lightly flour a mixing bowl and place dough in bowl. Cover with plastic wrap and a kitchen towel. Set the bowl in a warm place for the dough to rise until doubled in bulk, about 1 1/2 hours.

5. Roll each piece into 13-14 inch circle about 1/4" thick. Transfer dough to a pizza screen or pan. Roll the edge of the dough to form a thick border all around.

Makes 2 pizza crusts.

White Clam Pizza

1/2 cup olive oil
2 tsp. chopped fresh basil
1 large tomato, chopped
1/2 cup parmesan cheese freshly grated
1 tsp. chopped garlic
1 tsp. fresh oregano
12 oz. chopped clams
1/2 cup mozzarella

Roll pizza dough to desired shape and thickness. Spread with olive oil. Sprinkle with herbs, tomato and clams over dough. Add cheese or oregano if desired. Bake at 375 degrees for 25-30 min.

Hawaiian Breakfast Pizza

1 recipe dough with 1/2 cup cheese added
5 oz. ham, sliced
5 oz. bacon, chopped
5 eggs lightly scrambled

Roll pizza dough to desired shape and thickness. Spread with olive oil. Sprinkle with ham, tomato and clams over dough. Add cheese or oregano if desired. Bake at 375 degrees for 25-30 min.

Nutritional Analysis

per 1/2 pizza

Calories: 215
Fat (grams): 6
Sodium (milligrams): 15
Sodium (milligrams): 262
Diabetic Exchanges

1 vegetable
1 1/2 bread
1 meat
1/2 fat

Making chocolates an at-home treat

[A]—For making molded chocolate inside larger bowl. Water should cover the bottom half of the measure containing chocolate.

[B]—For making molded chocolate outside larger bowl. Water should cover the bottom half of the measure containing chocolate.

[C]—For making molded chocolate in a 4-cup glass measure or 1 1/2 quart glass mixing bowl combine the amount of semisweet chocolate pieces and shortening called for in your recipe.

[D]—In a large glass mixing bowl pour very warm tap water (100 to 110 degrees F) to a depth of 1 inch. Place measure or mixing bowl containing

Use solid vegetable shortening when melting chocolate, not butter or margarine. These fats contain moisture that could cause the chocolate to thicken and become grainy.

Use more than 1 tablespoon shortening for each 6 ounces of chocolate. Extending chocolate with extra shortening or water will ruin it.

Store chocolate in a cool, dry place between 65 and 70 degrees, with less than 50 percent humidity. Higher temperatures and humidity may cause a gray appearance called "bloom" to appear in the chocolate before or after melting. Bloom won't affect the chocolate's flavor.

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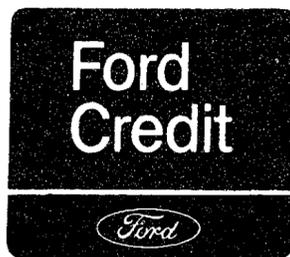
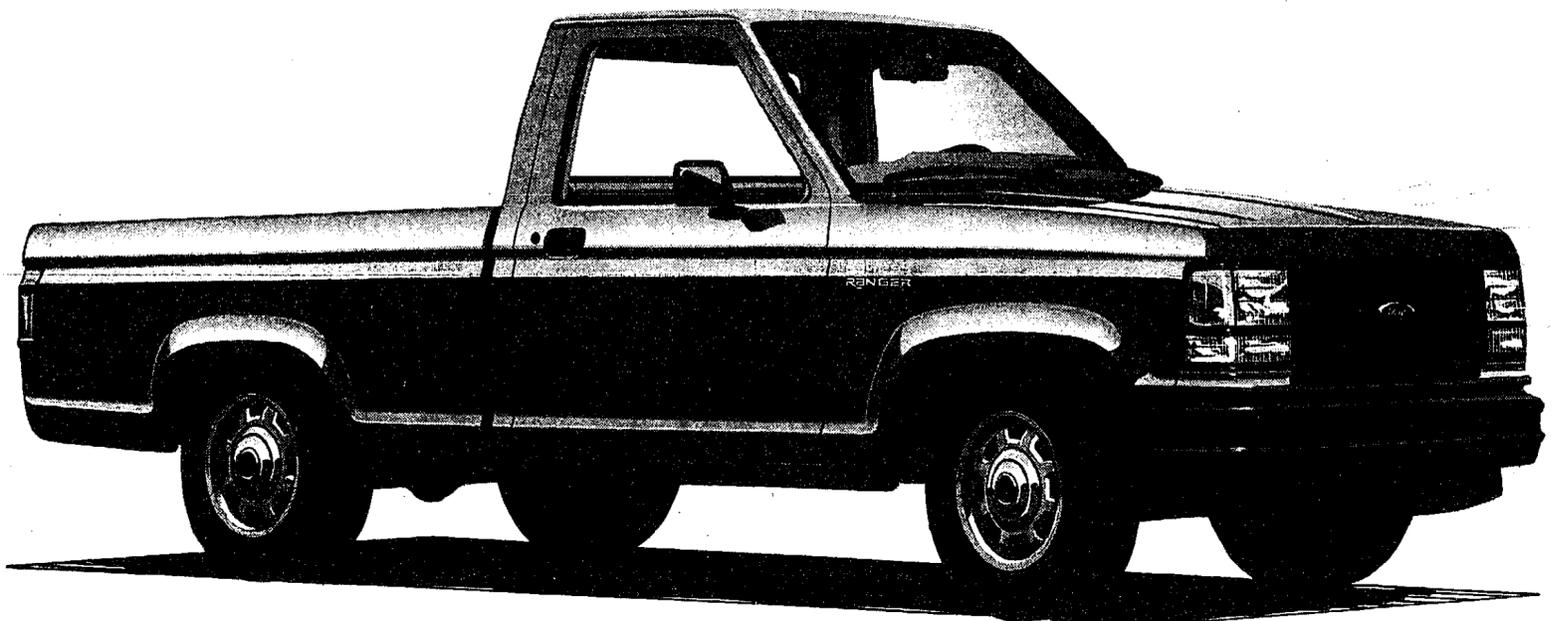
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