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MONDAY
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NEWS

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COOKIES / 1B

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Detroit contract may extinguish county burner

By JAN JEFFRES
Staff Writer

The Resource Recovery and Recycling Authority of Southwest Oakland County (RRRASOC) is encouraging its seven member communities to truck their non-salvageable solid waste to the Detroit incinerator — a move which might threaten the future of the proposed Auburn Hills incinerator.

RRRASOC General Manager Lenora Jadun said that a six-month agreement with the Greater Detroit Resource Recovery Authority could be signed Wednesday.

"We've been negotiating towards it for four months. We feel the costs may be substantially lower than the capital costs of Auburn Hills plan," Jadun said.

"Detroit has indicated that we would not be responsible to pay their bond service debt. We would only pay service, the operational fees to use the facility."

She will seek individual participation from each member community, including Novi.

RRRASOC's seven municipalities generate about 1,000 tons per day of refuse that cannot be recycled — just under a third of the 3,500 to 3,600 tons which would be collected throughout the county. Oakland's solid waste plan calls for 2,000 tons-per-day to be committed by local governments before proceeding in a \$287 million, 35-year bond issue needed to build the facility, Jadun said.

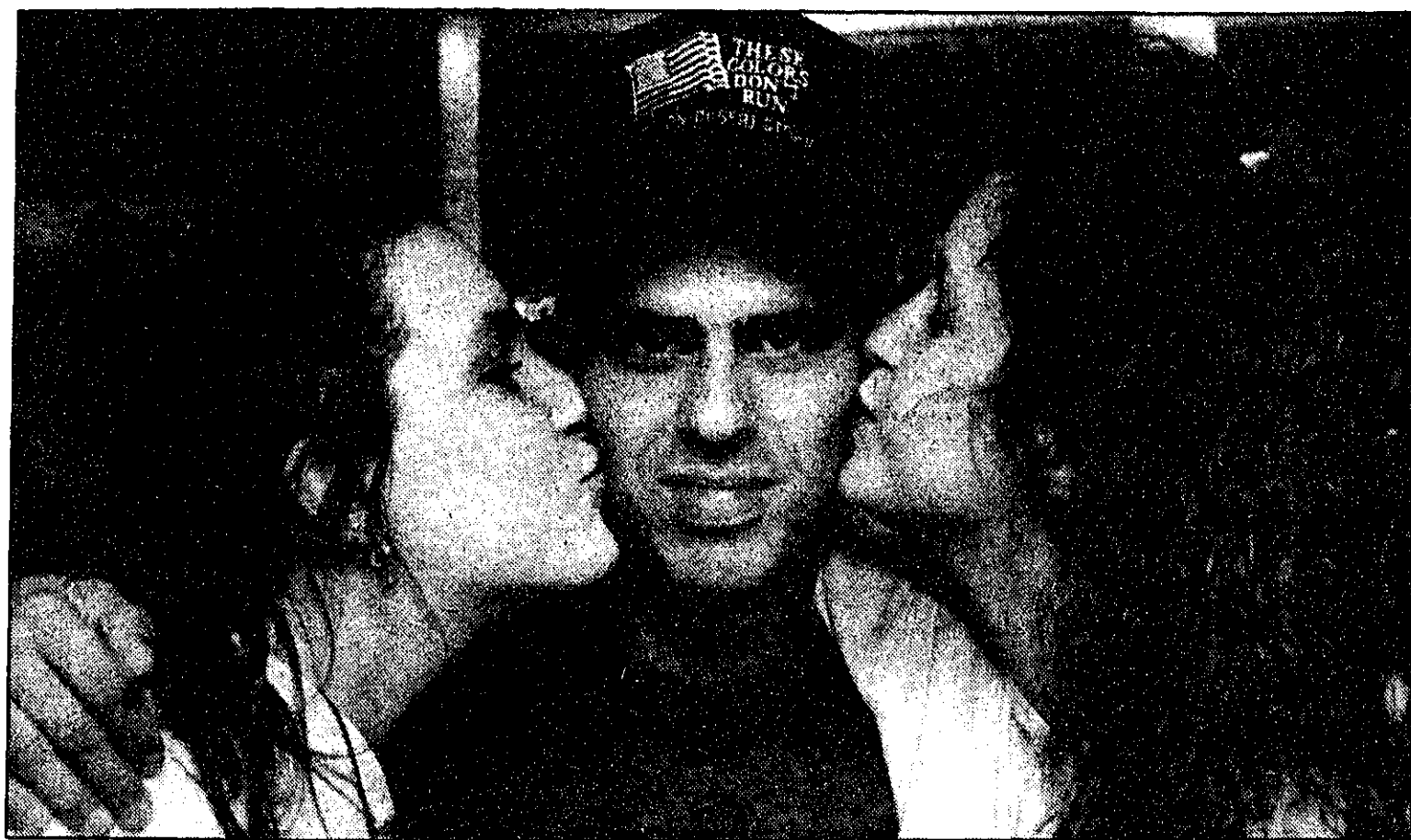
"We've been negotiating towards it for four months. We feel the costs may be substantially lower than the capital costs of Auburn Hills plan. Detroit has indicated that we would not be responsible to pay their bond service debt. We would only pay service, the operational fees to use the facility."

Lenora Jadun
General Manager,
RRRASOC

The county hopes to have the seal of approval from local governments on phase one of its solid waste management plan by March 1. One thousand tons of refuse a day must be committed to the first phase, a county MRF, recycling and landfill program.

Phase two, with a Sept. 1 target date, includes the Auburn Hills incinerator, said Roger Smith, Oakland County's Deputy Director of Solid Waste Management.

Continued on 3



Recovering soldier Charlie Radcliffe with his sisters, Rachel (left) and Ragan

Photo by Scott Daniel

Home from the war — with stories

By SCOTT DANIEL
Staff Writer

Charles Radcliffe smiled a deep smile as he and his father walked through the door of their Novi apartment. There waiting for the soldier, home from Saudi Arabia, was his uncle, Art, who had arrived from Lansing a half-hour earlier.

Since Radcliffe returned home from the war Tuesday, Jan. 29, he has visited with family, friends and a barrage of reporters. All of the attention hasn't bothered the 20-year-old, but the shivering Michigan winter has.

"Everytime I go somewhere I have to run," Radcliffe said, "because of the change in temperatures."

Radcliffe, a member of the Army's 101st Airborne Division, was injured Jan. 21 after an explosion shot a quarter-sized piece of shrapnel into his left shoulder. The explosion, described as an accident involving equipment from his own

unit, sent him to the floor and injured 13 of his friends, two seriously.

"They were in the tent playing cards," said stepmother Shirley Radcliffe. "The shrapnel went right through the tent and burned into his skin. It picked him up three feet off the ground."

The 20-year-old thought his unit was being bombed by Iraq. Having learned of the threat of biological or chemical warheads being attached to the bombs, his first reaction was to get his gas mask on. Radcliffe succeeded, and then passed out.

Doctors in Saudi Arabia tried unsuccessfully to remove the shrapnel. After remaining there until Jan. 25, Radcliffe was flown to Frankfurt, Germany, where doctors were able to heal the deep wound.

"All the doctors were great," Radcliffe said. "I received excellent care."

From Germany, Charlie, as his family calls him, began the journey home. He left Frankfurt

Jan. 26 and arrived in Maryland later that day. Ft. Campbell, Ky., was the last stop before arriving home Tuesday afternoon at Detroit's Metro Airport.

"My first reaction was that he was skinny," Shirley said. "He had lost about 10 pounds. I told Louie (Radcliffe's father) we've got to fatten him up."

"The family didn't waste any time feeding the soldier. After arriving back in Novi they headed straight for Burger King."

"I got a Whopper and fries; they got Chinese," Charlie said. "I ate the Whopper and then ate the Chinese."

Radcliffe, stationed in Saudi Arabia since mid-September, said he had to deal with many adversities — including the food.

Continued on 2

Have you noticed anything different?

The Monday edition of the Novi News is sporting a new style.

Perhaps to say it more accurately, the Monday edition has been redesigned to more closely match the Thursday edition of the paper, beginning with the issue you now hold in your hand.

The purpose is to better serve our readers. For one, our redesign will allow us to focus our coverage more intently on the community of Novi. Secondly, the redesign will help readers to find standard features within the paper more easily, since their placement will be consistent with the Thursday edition.

Readers will find a new "Community Calendar" page 2 of both editions. "News Briefs" on Monday will move to page 4, where it normally appears on Thursday. "Police News" will also appear on page 4. "Sports Briefs" will find a new home

on page 6.

Readers will also find an opinions page on page 5, new for the Monday edition. This will not only allow a forum for editorials and columns, it will also allow for space dedicated to letters to the editor and to guest columnists from the community.

The specialty pages we've been carrying in the Monday edition — At Home, Business, etc. — have been scrapped to provide expanded room for local coverage. The most successful of those specialty pages, our food page, will be moved to the cover of Section B, where it will appear weekly under the new title of "Creative Dining." Classified advertising will make up the remainder of Section B.

For a further explanation of the changes and the reasons behind them, see our editorial on page 5.

Students learn to 'process' data

Center helps all ages refine school skills

By SUZANNE HOLLYER
Staff Writer

You don't need the Army to "be all that you can be," according to the Learning for Everyone center in Novi.

The center helps people "get an edge on life" whether they are pre-schoolers or grown adults.

Located in the Pine Ridge Center, Learning for Everyone is helping Novi resident Liz Coakley prepare to go back to college.

A one-time college student, Coakley wants to make sure that when she heads to campus a second time she will be there to stay, at least until she gets a degree.

"At one time I lost all interest in reading or studying," she said.

Now she spends at least 15 minutes of her hour-long sessions reading.

Coakley has been visiting the center for almost 10 weeks. Her improvement has been tested twice. One test showed she advanced her skill level by one year in a month's time.

But it is just a start, she said. "I've been told I have made great strides and improved, but I don't know. My husband says I'm my own worst critic," Coakley said.

Others visit the center to improve their communication skills or even to learn to read, director Joan Atkinson said.

And some parents send their children to the center for help with school work, although what the center does is more than just tutoring, Atkinson said.

"Tutoring really is just going over the same old subject matter," she said.



Continued on 2 Pat Downey lends a hand to Novi resident Liz Coakley

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Feature stories, columns, and complete program listings — all



that inside today's paper in "Suburban Cable Weekly," your guide to television. The TV listings are keyed to the actual channel numbers on the local MetroVision cable system.

Burglar nets Nintendo system

The owner of a mobile home on Resseau in the Chateau Estates Mobile Home Park in Novi reported Jan. 26 that someone had broken in and stolen a Nintendo set.

Police Beat

Police said the front door had apparently been pried open sometime between 4:15 p.m. Jan. 25 and noon Jan. 26.

RETURN OF NINTENDO THIEF: On Jan. 27, the above victim returned to the Novi police station to report that someone had, once again, attempted to break into his mobile home. However, because the victim had taken extra steps to secure the home after the first incident, police said the unknown suspect was not able to enter.

LARCENY FROM VEHICLE: A resident on Heatherbrook in Novi reported Jan. 25 that someone had entered his open garage and stolen two garage door transmitters from his vehicles.

No other items were reported missing from the garage.

OPEN DROP BOX: Novi Police reported Jan. 26 that a drop box at Manufacturers National Bank on

Novi Road had been left open, and the key was left in the lock.

An officer attempted to close the box and remove the key but was unable to close it, and the key could not be removed unless the box was closed.

COLLAPSED ROOF: A resident on Garfield in Novi called Novi Police on Jan. 26 to report the roof of a house under construction next door had caved in.

He said he heard the creaking and crashing of wood, and went outside to discover the damage to the house under construction to the north of his house.

Police said the damage probably was caused by heavy winds.

STOLEN HOOD ORNAMENT: The owner of a 1985 Coupe de Ville reported Jan. 25 that someone had ripped the hood ornament from his car.

Police said the suspect had appar-

ently stood on the front bumper of the vehicle and grabbed at the vehicle, forcing it off the hood.

There are currently no suspects or witnesses.

STOLEN U-HAUL: Some visitors to Novi staying at the Sheraton Oaks hotel reported Jan. 26 that someone had stolen an empty 5-foot-by-8-foot U-Haul trailer that they had rented.

Police said the trailer was stolen from the west parking lot of the hotel.

FOUND PROPERTY: A man who was walking his dog in a field west of Fountain Park apartments reported that he found a portable telephone there.

Police did a computer check on the serial number of the phone, but it did not come up as stolen.

OUIL: Novi Police arrested a 49-year-old Wisconsin man Jan. 19 for operating under the influence of liquor.

The female police officer observed the man, driving a 1989 Chevrolet Celebrity, swerving off the road and

driving 35 mph in a 50 mph zone.

When the officer asked him how much he'd had to drink, he replied "too much," according to the police report. The man failed several sobriety tests and showed a blood-alcohol level of .15.

The officer reported that when she arrested him he said "I know I'm drunk, but you don't have to do this. You're a b-----."

The man was held in jail until 4:15 a.m. when he was allowed to post bond.

ASSAULT: A Plymouth woman told Novi Police Jan. 20 that, after she exited westbound I-96 onto southbound Novi Road at 12:20, a vehicle pulled in behind her and followed her until she stopped at a red light in front of Novi Town Center.

At the light, she said, a balding white man in his 30s got out of the car, went up to her window and hit the frame with his fist. She said he then returned to his car and drove away.

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

Novi Briefs

Questions about your SEV? :

Residents are being invited to an informational meeting Tuesday, Feb. 26 with the Novi Board of Education. Novi property owners can expect to receive their 1991 assessments in February. The 7:30 p.m. meeting at the Novi Civic Center will cover the function and procedures of the board of review, data residents need to support their appeals, and how to read the assessor's field cards on individual properties. Advice will also be given on how to gather material needed to present an appeal to the review board.

The meeting will be videotaped and broadcast on Novi's public access station, Cable Channel 12.

Under state law, the city assessor is required to assess property at an estimated 50 percent of its market value. If you are unhappy with your assessment, you may first review it at the assessor's office to uncover any potential errors. The next step is a petition to the board of review.

For more information, call 347-0494.

Teacher brings in book money:

Orchard Hills teacher Nancy Schuyten was awarded a \$650 grant by the Michigan Board of Education. The state's "Teacher Mini-Grant" program gave teachers around the state between \$100 and \$750 to "develop innovative approaches to instruction."

Nearly \$130,000 was awarded to 259 teachers. A total of 2,573 Michigan teachers applied for the mini-grants.

Three Novi teachers submitted proposals to the state in hopes of receiving the grant. Schuyten's proposal for teaching reading to special education students was the only Novi grant-winning proposal.

The money will be used to purchase books which will be integrated with hands-on experience. Schuyten said the books will be selected to match students' interests. Students will be able to borrow the books overnight to share with their families.

Schuyten was recognized by the Board of Education at a Jan. 24 meeting.

Study shows city nearly forty percent developed

By SCOTT DANIEL
Staff Writer

Open land in Novi is becoming harder to find.

According to a recently released Edging Land Use Study, overall development in the city increased nearly 5 percent from 1988 to 1990. A total of 37.5 percent of land in the city has been developed to date, compared to 32.6 percent in 1988.

The study was compiled by City Planning Consultant Brandon Rogers. He presented the land use study to the Novi Planning Commission at its Jan. 23 meeting.

"Current land use patterns within the city can be seen as a response to several elements," said Rogers. "One such element at play is the efforts within the city to control growth."

"Although development had increased since 1986," he continued in the report, "it reflects a commitment to thoughtful planning guided by the

city's Master Plan for land use."

In putting the study together, Rogers and his staff conducted a field survey of the city in September of last year. Each parcel of land was examined and its use recorded. Aerial photos were used to supplement the field survey, Rogers states in the study.

"In the four-year period, there were 963 acres of new development in the city. Novi contains 31.9 square miles, or 20,417 acres.

Nearly 68 percent — 653 acres — of new development came in residential areas. Single-family residential areas, which account for nearly 13 percent of Novi's total land, increased 402 acres from 1988. Multiple Family areas increased 155 and mobile home park areas by 96 acres, respectively.

"Commercial areas, including office use, expanded by 115 acres in the last four years. Local business and shopping acreage increased

only by eight while general business areas expanded by 41 acres. Office usage went up 65 acres.

Industrial areas, increased by a modest 101 acres from 1988. The bulk of that increase was in light industrial with 99 acres devoted.

"Had the city not had controls," Rogers told commissioners, "we could have seen 10 percent or more growth in the last four years."

New development in Novi will continue during the '90s, he predicted. But, the consultant warned, it would be at a slower pace than the 1980s.

Environmental preservation and conservation measures taken by the city helped to limit growth over the last four years, he said. Wetlands, watercourses and woodlands ordinances provided Novi the means to limit growth.

"Although these ordinances cannot prevent development, they help direct and control development in an environmentally sensitive manner," Rogers said.

Commission approves GIS computer for city mapping

By SCOTT DANIEL
Staff Writer

The Novi Planning Commission voted unanimously to approve funds for a new computer system designed to make city departments more efficient at a recent meeting.

A total of \$2,000 was approved for a Geographic Information System (GIS) — a computer system designed to consolidate information and provide mapping functions — by planners for the fiscal 1991-92 budget. A fully operational system is expected to be on line within two to three years.

"It's a long process to start the

program," Mike Caspo, Novi staff planner, told commissioners at their Jan. 23 meeting. "We want to use the planning department as the pilot program. I think we will be able to show how the technology can be useful for the city and residents."

The system would allow information to be stored about any parcel of land in Novi, from one lot to the entire city, in one data base. The system would make information such as the number of registered voters and employment figures for Novi easily available to city departments.

It would also allow the city, with the purchase of other equipment, to present information better by showing it graphically, in map form.

Planners comments about the new computer system were brief, but supportive.

"I think this is a great idea," said commissioner Ernest Aruffo. "I'm very enthusiastic and supportive."

Said commissioner Kathy McLallen: "It's high time we do this."

Commissioner Harry Avagian questioned Caspo if the system would be compatible with the city's current computer hardware.

Caspo said it was, adding "I think (GIS) is a great tool. It's difficult to argue with factual information."



Photo by BRYAN MITCHELL

Whoa! Ice skating can be fun, but it can also be difficult, especially for those trying to learn how. Here, 7-year-old Jennifer Beckley of Novi does her best to try to stay up on her skates. And not with much luck. Her efforts were recorded on film during a recent excursion by her family to Power Park at the Novi Civic Center recently.

Fields perfect in 'Not Without My Daughter'

Despite daily tension and the many concerns residents of our area face, by comparison with much of the world we are secure and comfortable. "Not Without My Daughter" (A, PG-13, 115 minutes) dispels any doubt about that premise, particularly for women here who enjoy civil rights unparalleled in many countries.

The film chronicles the story of Betty Mahmoody, played perfectly by Sally Field. Mahmoody, a former resident of Alaska who now lives in Ohio, was married to an Iranian doctor (Alfred Molina). Although he had lived in this country for 20 years, he maintained close contact with his family in Iran.

In 1984, in order to please her husband Moody, she agreed to a two-week vacation in Iran so that he could see his family. They took their then 5-year-old daughter Mahbob (Sheela Rosenthal) with them.

When the two weeks ended, Moody refused to return and became extremely abusive. Under Iranian law, Betty had no rights as we know them, and Moody could beat her with impunity, lock her up and separate her from her daughter.

The only escape possible from this life was divorce which, again under Iranian law, meant Betty would have to leave Iran without her daughter who automatically reverted to her father's custody.

There was one alternative — illegal (by Iranian law) escape through an informant underground over the mountains into Turkey. Betty ended two years of captivity in Iran by just such an arduous trip, returning to

Dan Greenberg/Grading the Movies

the United States in 1986. "Not Without My Daughter" is an excellent chronicle of her remarkable courage. Since her return to this country, she has become an outspoken advocate of the rights of children involved in international divorce/custody cases.

The film is powerful and poignant, especially with Field's ability to project so realistically the seemingly contradictory qualities of strength and vulnerability. As a matter of fact, that is just how it was, Mahmoody was extremely vulnerable in Iran, but she summoned great personal strength to escape with her daughter and return to this country.

"Not Without My Daughter" speaks eloquently about the terrible tragedy thousands of American families undergo when one parent wants to take children overseas to live while the other parent wishes to remain at home.

It also is a powerful film which effectively and realistically portrays the tragedy and terror of children torn from parents from different countries and clashing cultures.

Another long-standing, international political problem-area, Northern Ireland, doesn't fare well at all in "Hidden Agenda" (D-, R, 110 mi-

lams) is a shy, retiring research scientist who was involved in what sounds like a Monty Python comedy routine — extracting chemicals from five tons of earthworms. It couldn't be done so now he needs a job and turns up as a psychiatrist at the Bainbridge Hospital for chronic patients in the Bronx. The film is based on a true story.

Dr. Sayer became obsessed with helping catatonic patients who, he soon discovers, developed their catatonia after bouts with encephalitis. Chief among those patients is Leonardo Lowe (Robert DeNiro).

As good an actor as Robin Williams is, his shy, dumber routine is an obvious case of the technician Williams sophisticated persons constantly emerges.

At the same time, DeNiro has all the moves down pat from catatonic to suave to nervous-apatic and back to catatonic — but somehow his performance is missing from his technically excellent performance. It's not clear whether that's his fault or whether Director Penny Marshall's vision is flawed. Whatever the reason, the bottom line is pedestrian humanism.

In a film starting with technically perfect principles, only three ladies in support project the sympathy that the film lacks — Julie Kavner as nurse Eleanor Costello, Ruth Nelson as Leonard's mother and Penelope Ann Miller as the girl, Paula, to whom Leonard is attracted.

All three have the emotion of great films. Unfortunately, their roles are limited — and so is "Awakenings."

Dr. Malcolm Sayer (Robin Williams)

the NOVI NEWS

Opinions

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5A
MONDAY
February 4,
1991

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SANDY MITCHELL
Sales Representative
HOPE LASH
Sales Representative

As We See It

Working to improve hometown coverage

If this is the editorial page, it must be Thursday, right?

Well, no. This is the new, and we hope improved, Monday edition of your hometown newspaper. Welcome.

When our Monday edition was first launched — a short nine months ago — it was one big trial balloon. Staffers were not sure what to do with it; readers were unsure how to react to it. Since then, our staff has worked to improve the Monday paper (as well as the Thursday edition, of course) to better serve our readers.

In all honesty, the Monday edition has not been an overnight success. Common complaints are that there's not much news in the second edition, there's too much about Northville in it, and that we simply don't "need" it.

Beginning today, we've introduced a set of changes which we think will make the Monday newspaper much more worth your time. Most importantly, there are now two sections. Although the overall number of pages will remain about the same (at least for the time being), the front section will be much more local, geared completely to covering Novi.

The differences are obvious on the front page, where we abandoned the special design and returned to our traditional, Thursday front page format. On page 2, you'll find a new "Community Calendar" — providing a look at the events planned for the weeks ahead. The calendar will also appear on page 2 in the Thursday edition each week. Printing a calendar in both editions, we figure, benefits everyone.

Recalling those three complaints identified above, the new Monday edition should definitely contain more local news. It will also contain virtually no news about Northville, except when the news has some impact on the Novi community. As for the third complaint, maybe we don't "need" this edition — but we do have it, and we firmly believe it's a great opportunity to serve the town.

To some degree, the Monday edition has already proved itself to be a very useful vehicle for information. When a tornado struck Novi on a Friday afternoon, destroying and damaging several homes and damaging the Civic Center, we were able to get you the information three days before the Thursday edition. In a day and age when we can get news from around the world in a matter of seconds, some news consumers (i.e. readers) understandably grumble when it takes a bit longer to receive news from down the street.

We really hope you like the changes we've made. Rest assured, there are probably more to come; we will always look for ways to continue improving both the Monday and Thursday papers. In addition to the changes you see today, several other ideas — like sports coverage and guest columns from people in the community — are still being discussed.

We'd love to hear your ideas on how to improve our operations; just drop a note to 104 W. Main St., Northville, or call us at 349-1700. And enjoy your reading.

"News Briefs" will move to page 4, just like in the Thursday edition; and "Police News" will hold down its usual spot on that page as well. That brings us here to page 5, which will be an editorial page, just like Thursday. The opinion page will include a return of Phil Jerome's column. On page 6, you'll find "Sports Briefs."

Up to this point, the Monday editions featured several "theme" pages on sub-

Phil's back; we've got him



Phil Jerome

For awhile, I thought Bob Needham was going to blow it.

We were sitting around the table at our editorial board meeting last Wednesday, and the redoubtable editor of The Novi News was giving a report on some of the changes taking place in our Monday paper this week.

He reported that the basic focus has been to make the Monday paper more like the Thursday paper.

"We're taking the word 'Monday' off the flag so it will look just like the Thursday flag," Needham explained.

"We're taking the news briefs that have dominated the bottom half of the front page on Monday and moving them inside. The new front page on Monday will look just like the front page on Thursday. We'll continue to use the news briefs because they contain a lot of important information in an easy-to-use format, but we'll put them inside the paper... just like we do on Thursday."

On and on he droned. Talking about all the changes in the Monday paper, but obviously forgetting the most important change of all. The change that will make the Monday edition "must" reading for every man, woman and child in Novi. The change that will make the Monday paper beloved by all who read it. The change that will make Monday the most eagerly awaited day of the week.

But Bob's big announcement was greeted by an almost eerie silence. I waited quietly for the uproar I knew was coming.

But there was nothing. The silence was deafening. Finally, the voice of Buddy Moorehouse cut through the air. "I guess you didn't have any choice," he said to Needham, sympathetically.

"That's pretty much what happened," shrugged Needham, a note of resignation in his voice. "You could sort of say it was something we felt we had to do."

In passing

By Hal Gould



'Shadow puppets'

More than one kind of video war



Rick Byrne

There was fighting that day, and I arrived at the airport early. Everything checked out. Weapons were loaded; fuel tank was full; controls were A-OK. This was to be a bombing mission against a target in Libya — location and identity classified — so I checked out the targeting controls and the display from the nose camera.

Crosshairs came on bright and crisp. When the system was armed, all I had to do was put a spot on the target, wait until it was in the crosshairs, and then there would be a building.

I looked around the building I was in. People went about their business; conversation was vibrant; someone laughed just a little too loudly at a joke. The place was full of life, full of people. Not unlike my target.

At suspenseful speed, the target came up quickly. In the distance I saw it, MIGs buzzing overhead like a welcoming committee. Taking an attack posture, I came in fast and low.

Dodging the anti-aircraft fire was like sidestepping raindrops. Don't ask how I didn't get hit. I used the guns against them, but never even got near the target on the first pass.

By the time I was ready for another run, the MIGs had my number. My stomach dropped as I dove in again, but they fell right in on my tail.

The engines howled as I pulled up and out to evade their fire, looping, rolling. It did no good. I saw an Exocet missile coming, and it was powerless to escape it. There was a screech, a flash of yellow and white, and then everything went red. Then came the words.

Damn. I looked at my watch. Still another half-hour until Mom's flight was due. Metro Airport can be a boring place when you have time to kill.

I fidgeted with the last quarter in my pocket, and debated dropping it into one of the TVs at the other end of the terminal.

I decided against it. I knew what I'd see: CNN's continuing coverage of the war. For two weeks now, I'd seen — or perhaps more appropriately, not seen — the "Nineties war" through the glowing blue box. I'd grown to disparage the numbing effect it's had on my feelings about the war.

Besides, I'd already had enough video warfare for one day.

As You See It

God bless our troops

Treat animals with dignity they deserve

To the Editor:
A message to the protestors of Operation Desert Storm:

As you march down the street and protest the fight, remember the power that gave you this right.

You think to speak out, the right to be free, do you think all of this just came to be?

For peace there's a price, and this price we must pay, for freedom of speech is the American way.

Freedom of speech, freedom of choice, it is the men who have died that gave you this voice. A voice that can't be taken by a power-crazed man, even from those who don't understand.

So march on if you must, march on down the street but remember... freedom didn't come cheap!

Best wishes for a happy and prosperous new year.

And again, I really hope that your lost and beloved pet returns home to his family.

Dave Honigman
State representative

Miltie DeAngelis

LETTERS TO THE EDITOR

This newspaper welcomes letters to the editor. We ask, however, that they be issue-oriented, confined to 400 words and that they contain the signature, address, and telephone number of the writer. The writer's name may be withheld from publication if the writer fears bodily harm, severe persecution, or the loss of his or her job. The writer requesting anonymity must explain his or her circumstances. Submit letters for consideration by 4 pm Monday for that Thursday's paper. We reserve the right to edit letters for brevity, clarity, libel, and taste.

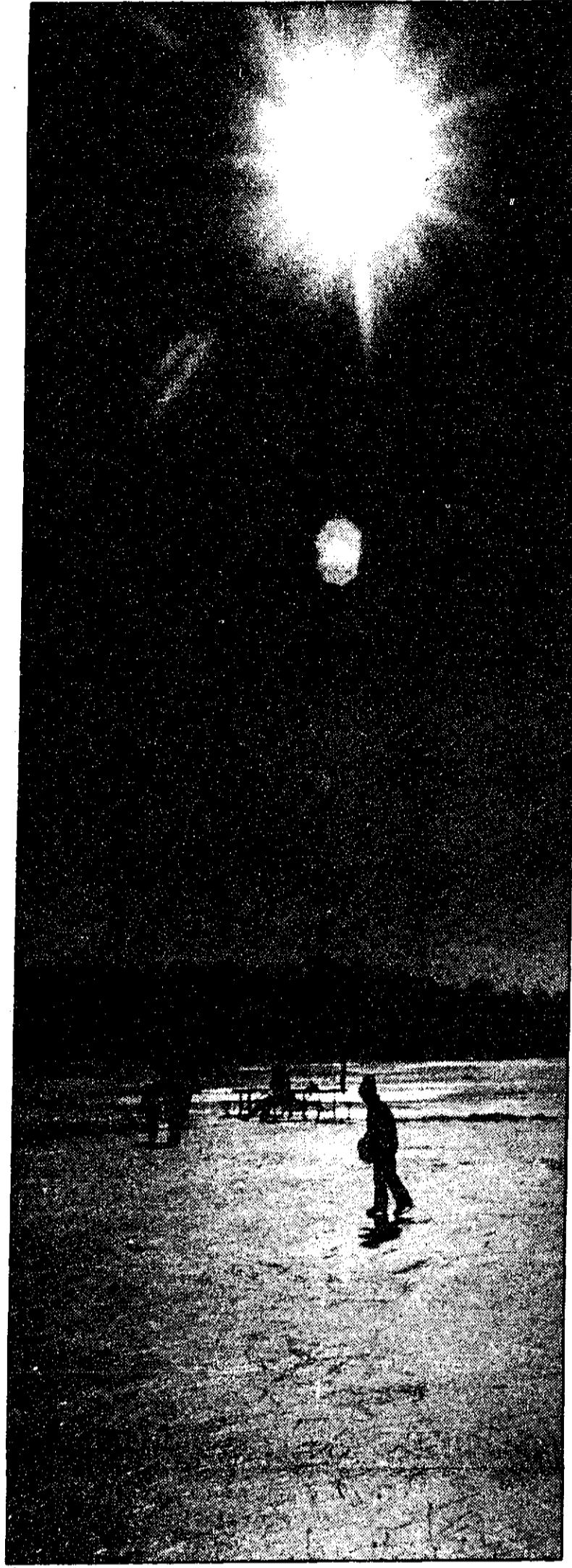


Photo by BRYAN MITCHELL

Winter scene

Despite the cold, winter scenery can be pretty when outdoors for winter activities. This view, of the a lone youth ice skating, was shot recently during the Novi Chilly Willy Festival.

Sports Briefs

Wildcat Update: The Novi cagers remained perfect in Kensington Valley Conference action this season with a 63-46 home victory over Lakeland on Jan. 29. The Wildcats are now 7-0 in the conference, a game ahead of Milford.

Novi (10-3 overall) broke open a close game with a 22-12 spurt in the second quarter, and went on to win by 17. Mike Sumerton (19 points) and Jason Walker (18) paced the locals. Ron Shindorf had 10 for the Eagles.

Mustang Update: The Northville swim team extended its winning streak to five with a convincing 66-27 home victory over Farmington Harrison on Jan. 31. The win puts the Mustangs into the driver's seat of the WLA Western Division title race with a 2-0 record.

With four dual meets remaining this season, red-hot Northville is a legitimate threat to win them all and remain unbeaten during 1991. The Mustangs dropped their season opener to Livonia Stevenson back on Dec. 20.

"We're looking good right now," Northville Coach Mark Heiden said. "We are seeing the benefits of getting beat in our first meet. We obviously learned a valuable lesson from that. We are more competitive because we know we have to be in order to achieve some of our goals."

The Mustangs won nine of 12 races against the Hawks and registered a dozen personal-best times in the individual events alone. There were probably several other career-bests in the relay splits, but Heiden didn't keep count of those.

Parkland donor has other plans

By JAN JEFFRES
Staff Writer

As Novi ponders the future of a new park in the southeast corner of the city, the donor is making plans for Homearama 1991 on the portion of the land he retains.

The city council recently approved a consent judgment with developer Herbert Lawson giving 38 acres of land to Novi. The land is next to 14 acres already owned by the city south of Nine Mile at Roethel Drive, near the future Chase Farms subdivision.

On the remaining 23 acres, Lawson said he will build River Bridge, a 55-home subdivision in the just-under \$200,000 to \$250,000 price range. Groundbreaking is slated for this spring.

Lawson said River Bridge will be the site of the fall Homearama sponsored by the Builders Association of Southeastern Michigan. A final date has not yet been set.

Last year, Homearama was held in Brighton, where 10 \$500,000-plus homes attracted 100,000 visitors.

A variety of builders will construct the River Bridge houses.

"We're going to bring all the latest innovative things," Lawson said.

"It's (the property) really surrounded by water, sort of like a little island. It should be quite a unique little subdivision."

The terms of the modified consent agreement allow reduced lot sizes, from 80 feet to 70 feet. The zoning lawsuit was filed in 1987 by the previous owner of the land, Novi Chase Properties Inc. and settled in 1988.

"I had no lawsuit. In effect, I took it over with the property," Lawson said.

"It really wasn't like I got the highest density I could get out of it... It was really trying to do something creative and unique and work on a different scale and make something beautiful out of it."

City officials estimate that as many as three soccer fields, as well as natural recreation areas, will be developed at the new park. Novi has agreed not to construct buildings on that portion of its land west of the center line of the Middle Rouge River and south of the center line of Thornton Creek.

Lawson, who's worked as a developer in Novi since 1977, says he's happy with the settlement. "It's a win-win situation for everybody," he said. "It was something we wanted to do in the spirit of doing something good for the city."

Care center nurse's aide faces trial

By SCOTT DANIEL
Staff Writer

A former nurse's aide at the Novi Care Center will face trial April 24 in connection with the death of a 70-year-old patient at the center last year.

Patricia Ann Foster, 26, of Detroit, is charged with one count of harmful neglect in the death of Esther Tauren. Foster was spoon-feeding Tauren when the patient choked to death July 9 last year.

The trial date was set after a pretrial in front of 52nd District Court, Division 1, Judge Brian MacKenzie

Jan. 25. The April trial will be heard by MacKenzie at the district court.

The Oakland County Prosecutor's office took more than a month to review the incident before issuing a single misdemeanor warrant on Sept. 6. The Department of Public Health (DPH) investigated the incident before the charge was filed.

Foster was arraigned on the harmful neglect charge Sept. 10. The 26-year-old turned herself in to Novi Police before the arraignment and was later released on a \$3,500 personal recognizance bond.

Pretrial for the former nurse's aide was originally scheduled for Dec. 11.

The court action was moved to Jan. 25 after both sides requested adjournment.

Allegedly, Foster was unable to recognize that Tauren was choking and failed to administer life-saving techniques, according to police.

Foster could face up to one year in jail and/or a fine of up to \$10,000 for the misdemeanor harmful neglect charge. Harmful neglect is charged when a caregiver is found to have physically or emotionally abused or neglected a person under his care.

The charge was one of three involving Novi Care Center employees last year. On Sept. 18 an aide pleaded

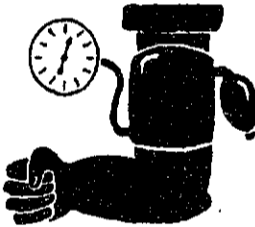
guilty to one count of patient abuse after kneeling a center patient in the buttocks. On Nov. 5, a third aide was charged with physical abuse for allegedly striking a patient on the arm.

The center was also investigated last year by the DPH. Health officials imposed an admissions ban on the facility in August which was prompted by apparent substandard practices at the nursing home uncovered by officials during a July visit.

The troubled facility changed ownership in mid-December last year. The nursing home is now owned and operated by Charter Care Corp., of Farmington Hills.

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State police post won't be see layoffs with budget cuts

By SCOTT DANIEL
Staff Writer

The Michigan State Police post in Northville will not lose troopers as a result of Gov. John Engler's budget reduction plan.

Post commander Jack Moulik said he learned late last month that the post, which has jurisdiction over state highways in Novi and Northville, wouldn't lose troopers to state budget cuts. He said, currently, there are no plans to reduce the post's operation hours.

"We aren't going to see a deterioration of service," Moulik said. "We may actually gain a few troopers."

On Jan. 2, the governor's office announced its plans to trim 9.2 percent from the state budget. Each state department was ordered to slash that

amount from its budget.

Plans to lay off 234 troopers statewide to meet the reduction were announced early in the month. On Jan. 14 plans were revised to lay off only 21 troopers, but instead called for slashing service hours from posts around the state.

Additional cuts from the state police department's nearly \$200 million budget are now scheduled to come from support services to local law enforcement agencies and reduced patrol mileage, Moulik said. A total of \$18.1 million will be cut from the department's budget.

The state police budget reduction plan was approved by the house appropriations committee Jan. 22. The layoffs will not take effect until February, Moulik said.

Many of the layoffs may be avoided

by retirements, he said. Moulik added that the trooper layoffs in the state would likely be short term.

State police officials are discussing a plan for a new central dispatch system to further save money. Moulik said if such a system were adopted, either a post in Detroit or the Northville post could serve as the central dispatch for troopers throughout the metro area. He said implementing such a plan would be months down the road, if at all.

Because of the reduction in the state police budget, plans to build a new post in Oak Park, to replace the Northville post, were put on hold last month. Troopers had been scheduled to move into the new facility by October of 1992, though the crime lab would have remained in Northville.

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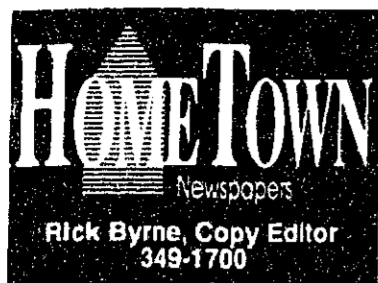
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FOOD CREATIVE DINING

B

MONDAY
February 4, 1991

Eleanor & Ray Heald/Wine

Californians make French connection

Schramsberg, though not the first California producer of methode champenoise sparkling wine, certainly deserves credit for blazing the trail toward ultra-premium American sparklers.

This year, Schramsberg celebrated 25 years of Napa Valley sparkling wine innovation.

Nearly a decade before the first French-American connection in California wine country, Schramsberg initiated the use of classic French grape varieties for making sparkling wine.

It produces a line of fine wines that includes Blanc de Blancs made from chardonnay and pinot blanc, the perfect wine for fresh oysters.

Blanc de Noirs is made primarily from pinot noir with a small percent of chardonnay and pinot blanc for added structure and complexity.

Schramsberg Blanc de Noirs is the first white sparkling wine made from black skinned grapes produced in the United States.

Cuvee de Pinot is a brut (dry) rose that combines pinot noir, Napa gamay, pinot meunier and pinot blanc in a wine that can be enjoyed throughout the meal. Cremant demi-sec is a dessert wine made from aromatic Flora grapes.

Schramsberg Reserve, a California prestige cuvee, boasts maximum complexity due to barrel fermentation, strict selection of wines for the blend and long bottle aging on the yeast lees.

When Schramsberg was established, in 1965, U.S. production of sparkling wine totaled 50,000 cases annually. Today, American production of methode champenoise wine exceeds 2.5 million cases.

Considering these statistics, the founding of a sparkling wine house was a courageous and prophetic investment of owners of Jack and Jamie Davies.

Imitation may be the sincerest form of flattery, but Mumm Napa Valley is not trying to imitate its French counterpart in Champagne.

"Our wines reflect the style and quality of Napa Valley fruit. This is not a French product from California," said Greg Fowler, winemaker at Mumm Napa Valley.

Mumm Napa Valley increases complexity in its wines by harvesting fruit from 56 different vineyard sites in Napa, Yountville and Carneros. Each component has something special to contribute to the final blend.

Pinot noir from Napa adds a distinct cherry fruit, while the pinot noir from Carneros adds body and a touch of tropical fruit.

"Chardonnay contributes spice and zest to the wine plus a little green apple tartness expected in sparkling wine," Fowler said.

Since beginning production in 1986, Mumm Napa Valley has increased from 10,000 to 100,000 cases annually.

Mumm started with a single sparkling wine. Today, there are four styles in the Mumm line.

Mumm Napa Valley Blanc de Noirs showcases a bright blush of pink with generous flavors and weighty palate that showcases stylish fruit.

"I want the fruit pouring out from the top of the glass, strawberry fruit in particular," Fowler said.

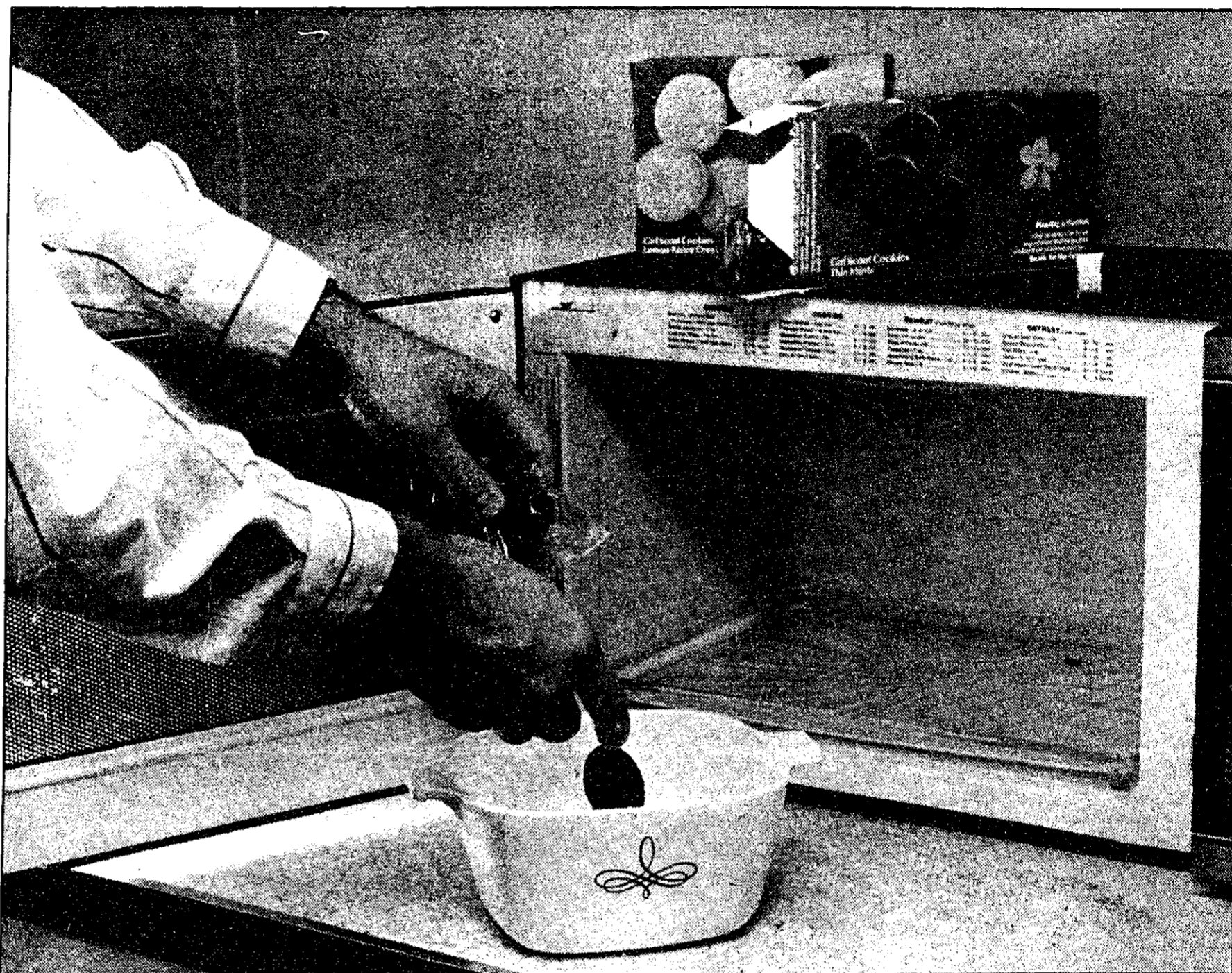
Mumm's Brut Prestige has a delicate bronze color with touches of melon, apples and toasty vanilla-caramel on the nose and the palate.

This blend contains 35 percent chardonnay, lending the added structure and rich, lingering finish.

WINE SELECTIONS OF THE WEEK

Perrier-Jouet Grand Brut (1989) is a versatile champagne that enhances appetizers and lighter first courses. Its exceptionally fine balance makes it especially appealing.

Bollinger Brut Special Cuvee (1982) showcases the toasty aromas of barrel fermentation and a high percentage of pinot noir in the cuvee. Fresh bread, dough flavors are accentuated with hints of citrus. Crisp and clean, it is a perfect meal accompaniment.



The hard part of cooking with Girl Scout cookies is trying not to eat them all before you're done

Photo by BRYAN MITCHELL

Cookie capers Scout up a creative snack

By RICK BYRNE
Copy Editor

Purists may be disappointed, but Girl Scout cookies aren't just to be eaten straight anymore. With a little creativity, you can turn a box of good cookies into an even better snack or dessert.

Not that there's anything wrong with the cookies themselves. They're good eating on their own or dunked in milk. And the sales are important to the Girl Scouts.

"It is the real way that we fund Girl Scouting," said Kathy Langham, mother of a scout and an area manager for cookie sales in Novi. "It's our major fundraiser. The troops themselves make 35 cents per box. That money is for whatever the troop chooses to spend that on, whether it be camping or any other activity."

The majority of the money from the cookie sales goes to the council, the regional administrative organization that oversees a number of troops. In Novi, it's the Michigan Metro Council that gets the profits, while Northville is served by the Huron Valley Council.

The councils use that money for administrative and personnel needs and to operate camps and other regional activities.

"The Girl Scouts sell calendars and nuts in the fall, and they make a better profit on those," said Langham. "But they don't sell as much as the cookies do. Nowhere near."

Unfortunately, Langham said you'll rarely find the scouts selling door-to-door anymore. For safety reasons, the scouts are discouraged from knocking on strange doors. Instead they are encouraged to call on friends and relatives, or participate in group sales in public places like

malls and supermarkets.

Some people are ready with orders when cookie sale time comes around. Langham relates the story of how a neighbor bought a dozen boxes on the spot from daughter Beth, without so much as a sales pitch.

"She said, 'I was wondering when you were going to come around. I'll take a case of mints,'" said Langham. "There are people like that who look forward to the cookies. Especially the Thin Mints, Samoas and Tagalongs. Those are the big sellers."

In reality, there are several bakeries around the country that make Girl Scout cookies. Each council chooses the bakery that it buys from, so the names of some types of cookies may vary.

For example, in Northville you can order Thin Mints; Caramel DeLites; Peanut Butter Sandwiches; Shortbread; Lemon Pastry Creams; Peanut Butter Patties; and Golden Yangles, a new choice, sugar-free snack crackers made with cheddar cheese. The Huron Valley Council orders from ABC Bakeries of Ohio.

In Novi, where the Michigan Metro Council orders from Little Brownies Bakers in Louisville, KY, you can get all the same varieties. However, the Caramel DeLites are known as Samoas, and the Peanut Butter Patties are called Tagalongs. Novi scouts also offer a new cholesterol-free cookie called Trail Mix Chip.

Regardless of what they're called, they're \$2.50 a box. And it's money well spent considering that it goes to developing the young women of the next generation.

Continued on 2

Cookin' with cookies

Most people eat Girl Scout cookies right out of the box, but that's not the only option. These recipes incorporate Girl Scout cookies and other ingredients. The main challenge is not eating all the cookies or crackers while preparing these tasty treats.

DAYTRIPPERS' SUSTENANCE

5 tablespoons butter or margarine, melted
1 tablespoon Worcestershire sauce
1 tablespoon light brown sugar
2 cups Golden Yangles
2 cups (already popped) popcorn
2 cups thin pretzel sticks or mini rings
1 cup salted, cocktail peanuts

Preheat oven to 325 degrees. In a 15-by-10-by-2-inch baking pan, combine butter or margarine, Worcestershire sauce, brown sugar and garlic powder. Stir in Golden Yangles, popcorn, pretzels and peanuts. Bake for 20 minutes, stirring occasionally.

MICROWAVE JOURNEYCAKE

1 1/2 cups finely crushed Shortbread cookies
1 1/2 cups flour
1/2 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 cup mashed bananas
1/2 cup milk
1/2 cup butter or margarine, melted
2 eggs, slightly beaten

In large bowl, combine cookie crumbs, flour, sugar, baking powder and salt. In small bowl, combine bananas, milk, butter and eggs. With spoon, stir into crumb mixture just until blended. Spoon into greased

9-by-5-by-3-inch microwave-proof loaf pan. Microwave on high (100 percent power) for five minutes. Rotate pan one-quarter turn in microwave four to six minutes more, or until toothpick inserted in center comes out clean. Let stand for five minutes before removing from pan.

1 cup finely crushed Thin Mint cookies
1 cup real butter (no substitute)
2 cups sifted powdered sugar
4 ounces unsweetened chocolate, melted and cooled
4 eggs
1 teaspoon vanilla extract

Beat butter and sugar until light and fluffy. Add chocolate and vanilla, beating until well-combined. Add eggs, one at a time, beating three minutes after each addition. Divide the cookie crumbs in half. Sprinkle one-half the crumbs on the bottom of 16 cupcake papers in muffin tin. Spoon chocolate mixture over crumbs and top with remaining crumbs. Freeze until firm.

WELCOME HOME PUDDING

1 small package instant vanilla pudding
2 cups cold milk
1/2 cup miniature marshmallows
8 to 10 Peanut Butter Patties, cut into small pieces
whipped topping
whole Peanut Butter Patties (for garnish)

Prepare pudding with milk according to package directions. Fold in marshmallows and cookie pieces. Spoon mixture into pretty glass dishes and garnish with a dollop of whipped topping mix and a whole Peanut Butter Pats. Chill or serve immediately.

Lois Thieleke/Nutrition

Sweet potatoes have true American roots

When Columbus discovered America in 1492, he also discovered a yellow-brown vegetable, the sweet potato. Guess what he did? He took some roots home with him.

By the 1600s the delicious, edible sweet potatoes were a leading crop of the Virginia colonies, and by the 1900s more than 200 varieties were grown in the South. Sweet potatoes are available year-round but are most plentiful from September to December for holiday eating. However, sweet potatoes are great for eating all year.

Sweet potatoes are versatile, easy to prepare and have great potential. They can be served as an appetizer, salad, main dish or dessert. They seem to have taken a bum wrap because of the name or the heavy amounts of sweetener that is added to them. Actually, a sweet potato has no more calories by weight than a white potato. As with other potatoes, it's what you add to them that makes the fat and calories add up.

The darker the orange color of the vegetable, the more beta carotene (which the body transforms into vitamin A). A serving of one sweet potato has two to five times the recommended amounts of beta carotene. A sweet potato serving has more potassium than an orange, plus some dietary fiber. It also contains about half the amount recommended for a daily allowance of vitamin C and about 120 to 140 calories. All this nutrition inside the skin of a sweet potato!

Sweet potatoes come in two versions: the light or pale-skinned type with yellow pulp that remains firm when cooked, or the bright orange, more moist, rough-skinned variety that becomes soft when cooked. The moist, flaked potato tastes sweeter than dry varieties due to the starch converting to sugar while cooking. Some people call the softer, more moist version a "yam." But a true yam is really a starchy white root grown primarily in the tropics of West Africa, the Caribbean and

Latin America.

Select well-shaped (tapered toward the ends), firm, plump, brightly colored skins that are free from decay. Do not choose one that has cuts, holes or blemishes. Best supplies of potatoes generally are in the winter months. Store in a cool, dry, dark, well-ventilated place. Do not store in refrigerator. If you have purchased more than you can use in a short period of time, cook, mash and freeze for use later.

Cook a sweet potato in the skin to help preserve the vitamins. Treat just like a white potato. The skins will slip off easily after cooking, but it is also edible. Since the skin is a little tough you may want to rub with a little margarine and wrap it in foil to bake. Place sweet potatoes on a baking sheet and bake at 375 degrees for about one hour or until tender. To boil, place chunks in saucepan (leaving skin on), add water, bring to a boil, cover, reduce heat and simmer until tender. Drain

well. Slip the skin and use in whatever dish you are making. Pierce sweet potatoes several times with a fork before microwaving to prevent exploding. Microwave on high six to seven minutes per pound.

Enjoy sweet potatoes combined with white potatoes to make your favorite potato salad recipe. As a main dish, bake or microwave in their skins. Scoop out the pulp and mash it, add pineapple or orange juice, or diced apples and raisins with spices, and return the pulp mixture to skin and reheat, and you have twice-baked sweet potatoes. Mashed sweet potatoes can be put into a casserole. Add fruits, juice, spices and top with chopped nuts for a great side dish (skip the marshmallows).

Mix shredded sweet potatoes with chopped apple, flour and onion and fry as pancake in a little melted margarine or oil.

Shred raw into salads for crunch, or pare and slice and serve raw with a dip. Raw sweet potatoes taste like a sweet raw carrot. They will darken quickly so soak in water before serving and refresh frequently if served on a raw vegetable tray.

Soup can be made by pureeing baked or boiled sweet potatoes. Add defatted chicken stock, herbs and spices, and before serving stir in low-fat buttermilk or yogurt.

Try pureed sweet potatoes for pies, breads, biscuits, muffins, cookies, cakes, croquettes and custards. Sweet spices such as cinnamon, ginger, cloves, nutmeg and allspice compliment sweet potatoes very nicely. Remember, a sweet potato by itself is not fattening. It's the caramelized or candied versions that add calories. Be like Columbus and take some nutrient-dense sweet potatoes home.

Chicago

that eating town

By LINDA SUSAN DUDLEY
Copy Editor Susanna

They eat mashed potatoes without guilt here. And pot roast and deep dish pizza and hot dogs and deep-fried, beer-battered fish and bread pudding.

And—this may be the best part—If you order a dessert in a restaurant, no one expects you to share it with all your dining companions. No ending up with a silver and a secret longing. In this town, it's OK to eat a dessert all by yourself.

Beyond that, they have no fear of frying. And they don't try to get six to eight servings out of a three-pound chicken.

Stay here for a week and it becomes apparent: You're not in Southern California. Dorothy, The Midwest and its commercial center, Chicago, have not cut off their culinary roots to embrace all the new fads.

And although I can't personally vouch for their cholesterol counts, the people strolling Michigan Avenue don't look lumpy and out of shape, like some mid-America cousins who don't know the joys of wearing skintight bicycle shorts that cut off the circulation.

I don't mean they don't know gourmet when they see it. Sure, you can get wild mushroom lasagna. And, sure, they know the health food trends, and salad bars do do the landscape in this town.

But it seems they still know how to enjoy what they're eating; they don't just eat for food value but fun value, too.

This is the place for ethnic eats, from Czech dumplings so tender you can cut them with a piece of bread (which they do) to Italian restaurants' original Chicken Vesuvio, a dish that is fried and then baked with plenty of garlic, olive oil and potatoes.

(Can you ever imagine putting that description on a menu in California? Yet it's a popular Chicago classic.) This winter, restaurants are luring in customers with updated "moon food" which has come out of the prairie.

In fact, almost to a one, trendy restaurants will offer their version of real mashed potatoes and consumers eat them up, potato skins and all.

Probably the most famous mashed potato dish is Oprah's Mashed Potatoes, served at a popular restaurant, The Eccentric, which is owned by Oprah Winfrey. It's part owner, in fact, one officer of a chapter of the gourmet-oriented American Institute of Wine and Food admitted to heading to The Eccentric first thing to try the famous potatoes on a trip to Chicago earlier this year. Diners flock to the restaurant for the potatoes and a variety of other down-to-earth food, including some fabulous pot roast.

The recipe for Winfrey's famous side dish is included in this story, probably for the first time in print, according to executive chef Russell Byrd.

Another mashed potato version that's a hit is at owner/chef John Terzack's namesake place, Terzack's. Here's how he makes them:

He takes Idaho baking potatoes and boils them with the skins on. Without removing the skin, he mashes the potatoes with butter and salt and pepper. Period. No milk allowed. His customers love them.

"Some people come in and order just appetizers and potatoes," Terzack said.

Forget exotic ingredients and edible flowers—mostly this is regular food; this is nuts-and-bolts food, mainly Midwestern with a few touches from the "outside."

Menus all over this lakeside town reflect hearty fare, like:

- Chicken and dumplings
- Country-style corn chowder
- Bread pudding
- Crab cakes
- Pot roast
- Roast pork stuffed with sausage
- Sautéed lake perch

But make no mistake. In Chicago, hearty doesn't necessarily mean a big, heavy, gray-laden, heart-losing food. Midwest food may have its roots on the farm, but it is not just beef and mashed potatoes.

Don't be surprised to see something like this on a restaurant's menu: fresh fish, pan roasted with bacon, leeks and mushroom sauce. Whatever you try, remember it's OK to go ahead and eat like a Chicago native—enjoy.

Yellow ballpark-style mustard
Ketchup
Sweet pickle relish (preferably like Chicagoans do it: dyed bright green with food coloring)
Chopped onions
Chopped tomatoes
Whole small, hot green peppers (the hotter the better)
Yields one serving.
Put hot dog in bun and layer each ingredient in the order given. Then try to get one end in your mouth.

OPRAH'S MASHED POTATOES
(from The Eccentric restaurant)

1 1/2 pounds Idaho baking potatoes
1 1/2 pounds red potatoes
Salt to taste
1/4 stick butter
6 to 7 ounces milk
1/4 cup horseradish, or to taste (see method below)
Butter and snipped green onions (green part only) for garnish

Place potatoes in pan and cover with salted water. Boil under tender and drain. Flare on all or part of peel.
Using hand masher, mash potatoes with salt to taste, 1/4 cup of butter and milk and 1/4 cup of horseradish by tsp. until desired taste is achieved.
Garnish with dollop of butter and snipped green onions.

CHICKEN VESUVIO

1 broiler chicken, about 3 pounds, cut up
1/2 cup all-purpose flour
1 tsp. salt
1/2 tsp. dried leaf oregano
1/2 tsp. salt
1/2 tsp. each dried leaf thyme, freshly ground pepper
Pinch each dried rosemary, rubbed sage
1/2 cup olive oil
3 baking potatoes, cut into lengthwise wedges
3 tsp. minced fresh parsley
3 cloves garlic, minced
1/2 cup dry white wine

Rinse chicken under cold water; pat dry. Mix flour, basil, oregano, salt, thyme, pepper, rosemary and sage in shallow dish. Dredge chicken in flour mixture. Shake off excess.
Heat oil in 12-inch cast-iron or other ovenproof skillet over medium-high heat until hot. Add chicken pieces in single layer. Fry, turning occasionally (use long spoon) until browned on all sides. Remove to paper towels.
When all chicken is browned, add potato wedges to skillet. Fry, turning occasionally, until light brown on all sides. Remove to paper towels.
Heat oven to 375 degrees. Pour off all but 2 tbsp. of fat from skillet. Put chicken and potatoes back into skillet. Sprinkle with parsley and garlic. Pour wine over all. Bake, uncovered, until potatoes are fork-tender and

thigh juices run clear, 20 to 25 minutes. Let stand 5 minutes before serving. Serve with a little of the pan juices. Serves 4.

This may possibly be the best bread pudding I've ever tasted. It's worth the effort. Before putting it, I thought caramel sauce would be "gliding the lily." It's not.

JOHN TERZACK'S BREAD & BUTTER PUDDING CAKE WITH CARAMEL SAUCE

10 slices white sandwich bread
6 tbsp. unsalted butter, at room temperature
1 cup granulated sugar, plus 1 tsp.
1/4 tsp. ground cinnamon
3 cups milk
1 vanilla bean, split
3 large eggs, plus 3 egg yolks
6 to 7 ounces milk
1/4 cup horseradish, or to taste (see method below)
Butter and snipped green onions (green part only) for garnish

Heat oven to 400 degrees. Butter one side of each slice of bread. Toast under broiler or in toaster oven. Lean toast against vertical surface to cool without becoming soggy.
When cool, trim crusts and discard. Cut each piece into two triangles. Make concentric circles of triangles along long side of each pointing up in 1/4 cup soufflé or casserole. Leave center of dish empty. Sprinkle one tbsp. of sugar and cinnamon over toast. Set pan aside.
Scald milk and vanilla bean in saucepan. In mixing bowl, whisk or beat eggs and yolks with one cup sugar until sugar dissolves and mixture is smooth and lemon-colored.

Gradually pour hot milk into egg mixture, stirring constantly. When all milk has been added, use ladle or large spoon to remove foam from surface. Remove vanilla bean and scrape soft interior of vanilla bean back into custard.
Put pan with toast in larger pan. Heat water to boil in teakettle. Carefully pour custard into hole in center of toast circles. Transfer both pans to shelf set in middle of oven and pour hot water into larger pan until it comes halfway up the sides of toast pan. Bake until custard is risen and set but still wobbly, about 40 minutes. Remove cake pan from oven and water bath. Cool on rack.
To serve, cut room-temperature cake into six to eight portions. Dust serving plates with confectioner's sugar, then use cake knife and rubber scraper to transfer portions to plates without losing custard. Pour caramel sauce around cake and serve. Serves 6-8.

CARAMEL SAUCE

1/2 tsp. unsalted butter
1/2 cup granulated sugar
1/2 cup whipping cream, at room temperature

Put butter in heavy-bottomed saucepan. Pour sugar and butter; do not stir. Melt sugar over medium heat until mixture is brown and bubbling, about 10 minutes. Stir with whisk and continue cooking until caramel is

very brown and almost at point of scorching. Immediately begin whisking in small amounts of cream. Continue until caramel has syrup consistency.
Pour sauce through strainer into pot of double boiler. Keep warm, or reheat over hot, not boiling, water before serving. Yields 1 cup sauce.

Designer pizzas are sold in this city as well, but Chicago is the city where deep-dish pizza was born.

DEEP DISH PIZZA

Crust:
1 cup water
1/2 cup vegetable shortening
1 1/2 tsp. salt
2 1/2 tsp. sugar
1 1/2 packages active dry yeast
1/4 cup warm water (105-115 degrees)
3/4 cup yellow cornmeal
3 to 3 1/2 cups all-purpose flour
Vegetable oil

Filling:
1 (28-ounce) can Italian-style plum tomatoes
2 tbsp. vegetable oil
1 small onion, chopped
1 small green pepper, chopped
1 clove garlic, minced
3/4 tsp. dried leaf oregano
1/2 tsp. each fennel seeds, salt
1/4 cup fresh ground pepper
3/4 pound fresh mushrooms, sliced
1 pound mild Italian sausage
1 small, refrigerated pizza crust, 11-12 inches
1 (10-ounce) package mozzarella cheese, thinly sliced
1/2 cup freshly grated Parmesan cheese

Heat oven to 425 degrees. For crust, heat one cup water, shortening, sugar and salt until shortening melts; cool to 105 to 115 degrees warm. Dissolve yeast in 1/4 cup warm water; let stand until bubbly. Mix yeast and shortening mixtures in large bowl. Add cornmeal. Add two cups flour; beat well. Stir in enough additional flour to make a soft dough. Turn onto lightly floured surface; knead, working in four to six cups as needed until smooth and elastic.

Brush round 12-inch pizza pan (at least 2 inches deep) with oil. Press dough evenly over bottom and up sides of pan. Bake at 425 degrees for five minutes.
For filling, drain tomatoes in colander; chop tomatoes and return to colander; set aside to drain. Cook onion, green pepper, garlic and spices in two tbsp. oil in medium saucepan over medium-high heat until onion and green pepper are tender. Stir in well-drained tomatoes and mushrooms; cook lightly; remove from heat.
Remove sausage from casing, saute until browned. Drain grease; crumble into pizza crust. Arrange mozarella slices over sausage. Top with tomato mixture; sprinkle with Parmesan cheese. Bake until crust is golden brown, about 45 minutes. Let stand five minutes before serving.

ITALIAN BEEF SANDWICHES

1 tsp. each red pepper flakes, garlic powder, dried basil, dried oregano, freshly ground pepper
1/2 tsp. salt
1 small whole top roast, about 2 1/2 pounds
1 cup cold water
8 good quality, soft Italian rolls, warmed
Pickled hot peppers or sliced sweet peppers as desired
Heat oven to 450 degrees. Combine seasonings in small dish. Rub half over all surfaces of meat, working some of it under fat layer. Put meat in shallow pan just large enough to hold it. Bake 15 minutes. Reduce oven to 350 degrees and bake 20 minutes longer.
Remove pan from oven and pour cold water into bottom of pan. Let stand several minutes until fat has solidified, then remove and discard fat. Add remaining seasoning mixture to pan juices. Return to oven and continue baking until cooked as desired, preferably rare. Rare will register 130 degrees on instant-read thermometer and will take 15 to 20 minutes for final step.
For easier slicing, place meat in freezer until almost solid. Electric knife is preferable. Heat either by placing several slices at a time in microwave oven, just until warm, 30 to 40 seconds, or by placing in a steamer over simmering water for 1 to 2 minutes. Heat pan juices and spoon over split rolls. Add meat and peppers as desired and serve immediately.

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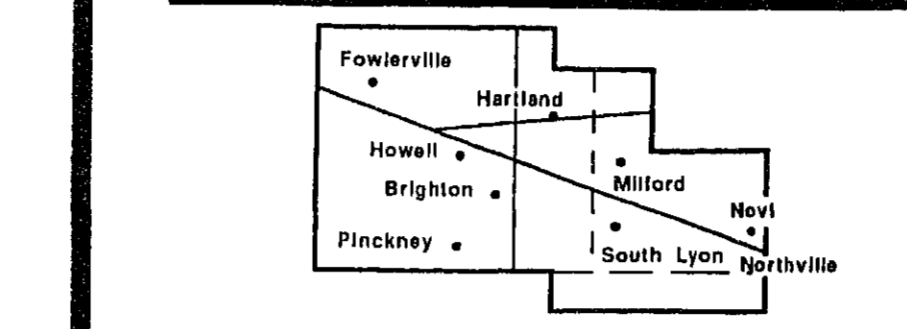
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MONDAY

Phone Numbers



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Howell/Fowlerville (517) 546-2570
South Lyon area (313) 437-4133
Milford area (313) 685-8705
Northville/Novi (313) 348-3022
24 Hour Fax (313) 437-9460

To place your circular or display ad:
Livingston County (517) 548-2000
South Lyon area (313) 685-1507
Milford area (313) 348-3277
Northville/Novi area (313) 349-1700

For delivery service, call:
Brighton, Pinckney or Hartland (313) 227-4442
Howell/Fowlerville (517) 546-4800
South Lyon area (313) 437-4133
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Place classified ads: Monday 8 a.m. to 5 p.m.
Tuesday - Friday 8:30 a.m. to 8 p.m.
Deadlines: Friday 3:30 p.m. for Monday Green Sheet

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002 Happy Ads
Newly decorated, 1 bedroom room with basement \$48,000 cash sale. Negotiable. (313) 448-5570.

009 Entertainment
DOG Jockey Kurt Lewis. Music for all occasions. Special lighting and effects. Call for other wedding services. Check Yellow Pages at (313) 448-4254, T.M. to 11 p.m. 7 days/week.

025 Mobile Homes
WHITMORE Lake, 1986 Fantasy 2044 ft. double wide, 3 bedroom, 2 bath, 9x15 deck, 10'10" lid, shingled roof. Asking \$28,000 or best offer. (313) 484-8116.

010 Special Notices
AMAZING cookies sweeping the nation! Now you can get the best, plus a special cookie called 'MOBILE HOMES'. (313) 437-9460.

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both good and bad years of the business cycle.

Using this substantial data base, researchers were able to determine the extent to which advertising levels influence a product's "perceived value," and how this perception affects both a product's relative market share and also its relative market price.

Measuring these facts against real market performance, the researchers were then able to quantify the direct impact of different advertising strategies on profitability and growth.

Their finding: "Brands that advertise much more

than their competitors average returns-on-investment of 32 percent, while brands that advertise much less than their competitors average only 17 percent return-on-investment."

In other words, it not only pays to advertise, it pays more to advertise more.

In an era when productivity is often understood only in terms of cutting costs, this significant research affirms the enduring importance of adding to the sales value of the products you sell.

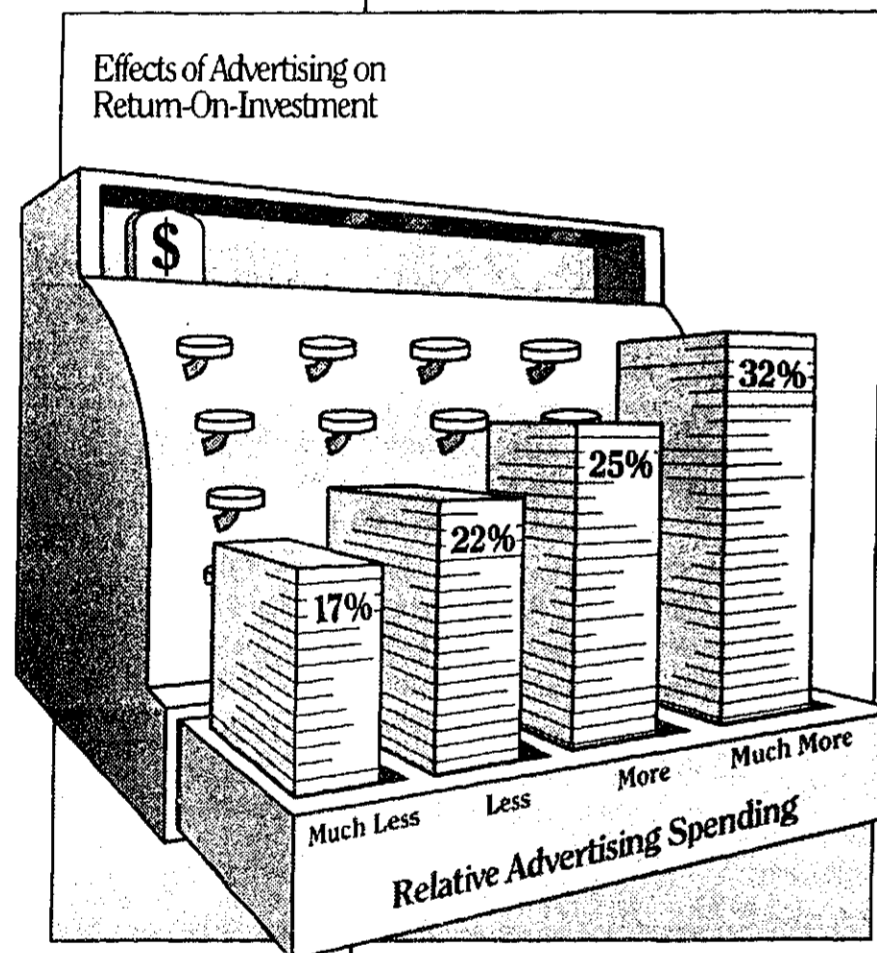
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For more information, you can write to The Committee on the Value of Advertising, Department A, American Association of Advertising Agencies, 666 Third Avenue, New York, New York 10017.

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