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MONDAY
May 6, 1991

Volume 36
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Two Sections
12 Pages plus Supplements

the NOVI NEWS

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Opinions EXTRA REVENUE
FOR LIBRARY IS OVERDUE / 5A

Dining ADD EAST INDIAN
COOKING TO THE MELTING POT / 1B

Sports HATCHERY PARK
TO BE SITE OF TENNIS CLINIC / 6A

State says watering rules are too lenient

By JAN JEFFRES
Staff Writer

A Michigan Department of Public Health (MDPH) engineer said Friday Novi's new lawn sprinkling ordinance may be too permissive to effectively put a plug in water use this summer.

Meanwhile, the Oakland County Road Commission is preparing to move from the discussion stage to possible action on issuing permits needed to allow construction of a 72-inch water main by the Detroit water department. Until these 12 miles of pipe line and a new pumping station are built — a \$650 million project — the MDPH has placed a moratorium on 14 impacted Oakland and western Wayne county communities, including Novi.

Franklin and Bloomfield Township object to the construction, contending it would destroy trees

"We're quite concerned that the penalty that is in the ordinance seems quite lenient, so lenient that we wonder how effective the sprinkling ban will be. It's something that we're going to have to sit down and talk with the city about."

Michael Kovach,
Water Supply Services Division,
Department of Public Health

along Fourteen Mile Road. The latest series of negotiations between the county, Detroit and the 14 municipalities began in Novi in June 1990.

"It is our intention to take it off the conversation track and put it on the action track. Every other individual community involved understands the purpose of it," Joy said.

"The commission does not require that everyone be satisfied. Our attitude is so long as the plan presented to us matches our specifications precisely, we have no problem with it."

When issuing the building ban in August 1990, the health department

Continued on 4

Disharmony over Novi band leads trustee to ask for review

By SUZANNE HOLLYER
Staff Writer

A presentation on the Novi High School marching band hit a sour note for school board Secretary Sandra Thornton.

Thornton asked the Novi school administration Thursday to examine the high school instrumental music program and report back to the school board at a meeting or in

the form of a memo.

The request came following an April 15 meeting where band director Craig Strain gave a presentation on band activities outside of school.

At the April meeting, one parent complained that students believed they would be graded on band activities that occur after school, during the weekends and during the summer.

Strain said students are not re-

quired to attend the extra activities, only "strongly encouraged."

According to the Novi High School Band Rules and Regulations "attendance at all rehearsals and performances is required."

In a memo to board members Thornton said the written policy "is in direct contradiction to Craig Strain's statement that attendance

Continued on 3



Novi's new forester Chris Pargoff and one of his minions

Photo by BRYAN MITCHELL

On board: Pargoff begins as Novi's new forester

By JAN JEFFRES
Staff Writer

His wife cautioned him about saying this in a newspaper interview, but Chris Pargoff, Novi's new urban forester, decided to go ahead:

"I'm real excited about being able to get out there and do as much as possible to make Novi one of the healthiest city forests in the country. My wife said that sounds hokey, but I feel that way, so I'll stand by it."

Pargoff began working at city hall three weeks ago — hardly time to plant roots in his office.

The Novi City Council in February agreed to fund the new position, setting aside \$52,000 to cover the entire package — the forester's salary, benefits, equipment and supplies.

Novi already has about 7,000 to 7,500 street trees and will continue to plant them as each new subdivision nears completion.

A good part of Pargoff's job is to make sure these ma-

ples, oaks and other saplings get some tender loving care. He'll monitor the pruning, feeding and integrated pesticide management on city land. The street tree program has been transferred from Novi's parks and recreation department to Pargoff's office in the Department of Public Works.

But he's also there to advise developers, residents and local homeowners' associations on how and what to plant.

Urban forestry may sound like an anomaly. Actually, Pargoff says the profession got its start in the 1920s but took off locally after Dutch Elm disease devastated one million trees in Michigan — 300,000 street trees in Detroit alone. Panicked communities began hiring experts to help them save the trees.

Pargoff, a former junior high school social studies teacher, left teaching in 1975 to earn a bachelor's degree in horticulture at Michigan State University. In 1984, he took his master's in urban forestry.

Continued on 6



Photo by HAL GOULD

Lost tombstone

Novi police are making a renewed effort to gather information about this lost grave-marker, so that it can be returned to its rightful location. A citizen in Novi found the marker approximately two years ago in a ditch off West Road. The stone reads: **LUCINDA, Wife of H. Cleveland, Died Oct. 30th, 1861. Age 41 years. Anyone who has information regarding the marker should contact Zimmer at 347-0542.**

Suspect faces exam for murder

By CRISTINA FERRIER
Staff Writer

Felipe Planes, one of two suspects charged with murder in connection with the death of a Detroit man in Novi last November, will face a re-scheduled May 20 preliminary exam in Walled Lake's 52-1 District Court.

Planes was originally scheduled for preliminary examination before Judge Michael Batchik May 3, but defense attorney Jeffrey Kabot waived the "12-day rule," which requires the preliminary examination to take place within 12 days of arraignment.

Planes eluded police for three months after the body of Dorlando Kenney, 33, was discovered along an isolated portion of Twelve-and-a-half Mile Road by a passing motorist early Nov. 9.

Kenney died sometime between 11 p.m. Nov. 8 and 8 a.m. Nov. 9 after suffering 13 stab wounds, some of which were in his back. Novi Police said evidence at the scene indicated that Kenney was killed after a struggle.

Planes was arrested Feb. 13 by Chicago police acting on a tip from the Novi Police Department. He remained in jail in Chicago until April 25, when he chose to waive an extradition hearing

Planes was arrested Feb. 13 by Chicago police acting on a tip from the Novi Police Department. He remained in jail in Chicago until April 25, when he chose to waive an extradition hearing and face homicide charges here in connection with Kenney's death.

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Planes is charged along with Nelson Cobas, who is currently being held without bond in Oakland County Jail awaiting trial on an open murder charge.

Domingo Martin, a witness who testified against Cobas at his preliminary examination last January, was present in Batchik's courtroom May 3, and is expected to testify against Planes.

Martin testified in January that he was with Cobas, Planes and Kenney hours before Kenney's death, and indicated that Cobas and Planes killed Kenney because "someone had to pay" for a \$27,000 cocaine deal gone awry.

Martin testified he had set Cobas and Planes

up with Kenney so that Kenney could arrange the deal for them.

He testified that Kenney arranged the deal, but that the "cocaine" turned out to be powdered sugar.

When a search for the dealer who took their money proved unsuccessful, Martin testified, Cobas became angry with Kenney because he believed Kenney was responsible for the swindle.

He said that after Cobas and Planes dropped Martin off at home, they left with Kenney still in the car. He then testified that over the next several days, after Kenney's body was discovered, he received numerous phone calls from Cobas, asking whether Kenney's body had been found and warning him not to say anything to police.

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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.

Community Calendar

Today, May 6

City council: Novi city council is scheduled to meet in regular session at 6 p.m. in the council chambers at the Novi Civic Center. Top item on the agenda is a hearing on the coming fiscal year budget.

Does anyone understand: The Parent Advisory Council of Northville Schools will be sponsoring a presentation by Dr. Robert Johnston titled "Does Anyone (Really) Understand Me and My Special Child." from 7:30 to 9:30 p.m. in the gym of Moraine Elementary School at 46811 Eight Mile Road. The purpose of the presentation will be to deal with feelings and issues surrounding the sense of loss of hope and how to redirect anger. Coffee, tea, juice and cookies will be provided.

Tuesday, May 7

Board of Appeals: The Novi City Zoning Board of Appeals will take up issues of variances to city ordinances during its regular session scheduled for 7:30 p.m. in the Novi Civic Center.

Novi seniors: Novi Center Seniors will have their regular monthly business meeting at 11 a.m. in the Novi Civic Center. Call 347-0414 for more information.

Wednesday, May 8

Potluck: The Novi Senior Citizens Club will meet at noon for its regular potluck luncheon in the community center of the Novi Civic Center.

Youth assistance: Novi's Youth Assistance program will hold its regularly scheduled meeting at 7 p.m. in the community center of the Novi Civic Center.

AARP: The Walled Lake Area Chapter of the American Association of Retired Persons will hold its monthly meeting at 1 p.m. at the Walled Lake School's Distribution Center, 1960 W. West Maple Road in Walled Lake. Any area resident of age 50 or older is welcomed to attend. For further information, call the Walled Lake Schools' Senior Center office at 960-8444.

Thursday, May 9

Parks and rec: The Parks and Recreation Commission of the city of Novi will meet in regular session in the Novi Civic Center at 7:30 p.m.

Volunteers needed for 1991 'Rouge Rescue'

Put on your waders. Volunteers are again needed for the Rouge Rescue, a river cleanup sponsored annually by the "Friends of the Rouge." Ecology-minded Novi residents are asked to meet Saturday, June 1, at 9 a.m. at Michigan Tractor and Machinery, 24800 Novi Road, between Ten Mile and Grand River Avenue. Nov school buses will take volunteers to sites along the six-mile stretch of the Rouge River within the city's borders. Workers are encouraged to wear old clothes, including shirts with long sleeves, long pants and shoes or boots with soles heavy enough to avoid punctures. Volunteers will haul debris and logjams from the river and its banks. The clean-up goal is improved water quality. Lunch will be provided. Both the city and Michigan Tractor and Machinery have been active in the Rouge Rescue for the past five years. For further information, call 347-0454.

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Pen pals: Novi Center Seniors and their first grade Orchard Hills Elementary School pen pals will have a get acquainted party at 1 p.m. in the Novi Civic Center. Call 347-0414 for more information.

Historical commission: Novi's Historical Commission members are set to meet in the Novi Civic Center at 7:30 p.m.

Friday, May 10

Depressive support: A support group for manic depressive and depressive individuals will meet at Providence Hospital—Novi at Ten Mile and Haggerty road at 7:30 p.m. in the allergy waiting room. This will be the first meeting of the Novi Chapter of the Manic Depressive and Depressive Association of Metropolitan Detroit. The group offers hope, education and support to individuals with this disease. For more information, contact Judy Tanana-Esser at 473-5649.

Saturday, May 11

Free car wash: The Walled Lake Western High School Class of '93 will sponsor a free car wash to raise money for their junior and senior years. The students want to wash at least 1,000 cars and invite everyone to stop by and get their cars washed free. The event will run from 9 a.m. to 5 p.m. at the high school. The school is located at 600 Beck Road between Pontiac Trail and Maple.

Sunday, May 12

A special day for Mom: Do something special for mother for Mother's Day, serve her breakfast in bed, watch the kids, take her out to dinner and, in general, make sure she has nothing to complain to do.

Monday, May 13

Library board: The Novi Library Board will meet in the library building at 7:30 p.m.

Substance abuse: The Novi Council on Substance Abuse will hold its third annual election meeting at 7:30 p.m. at the Novi Civic Center. Officers and the board of directors will be nominated and elected for 1991-92 and projects for the upcoming year will be discussed. Call Pat Gilberg at 349-7053 for more information.

City council: City council is set to meet in regular session at 8 p.m. in the council chambers of the Novi Civic Center.

Tuesday, May 14

EMEAC meets: The East Michigan Environmental Action Council's 21st annual meeting will be an opportunity for members to preview environmental protection policies and programs of the new Engler Administration. The governor's environmental advisor Charles McIntosh will present a brief overview of the administration's environmental activities and will invite questions. The meeting will begin at 6:30 p.m. at the Birmingham Unitarian Church in Bloomfield Hills.

Wednesday, May 15

Planning commission: The Novi City Planning Commission is scheduled to meet in regular session at 7:30 p.m. in the council chambers of the Novi Civic Center.

Thursday, May 16

Historical society: The Historical Society of Novi is set to meet in the Novi Civic Center at 7:30 p.m.

Newcomers: The Novi Newcomers Club is scheduled to meet at 7:30 p.m. at the Novi Civic Center.

Saturday, May 18

Armed Forces Day: Honoring the men and women of the Army, Air Force, Navy and Marines is the order of the day.

Band Boosters Drive: The Novi High School Band Boosters will sponsor their Annual Spring Bottle and Can Drive from 10 a.m. to 2 p.m. Members of the high school Marching Band will call on members of the community at their homes to collect empty beverage containers. Proceeds will help fund the band's performances throughout the year. The band would greatly appreciate it if those wishing to contribute would set out bags or boxes of empties near the curb in front of their homes for quick pick up. For more information, call 348-0153 or 344-4859.

LAST DAY OF REGISTRATION SCHOOL ELECTION

NOTICE OF LAST DAY OF REGISTRATION OF THE ELECTORS OF THE NOVIMUNITY SCHOOL DISTRICT OAKLAND COUNTY, MICHIGAN TO THE ELECTORS OF THE SCHOOL DISTRICT:

Please Take Notice that the annual school election of the school district will be held on Monday, June 10, 1991.

THE LAST DAY ON WHICH PERSONS MAY REGISTER WITH THE APPROPRIATE CITY OR TOWNSHIP CLERKS, IN ORDER TO BE ELIGIBLE TO VOTE AT THE ANNUAL SCHOOL ELECTION HELD ON MONDAY, JUNE 10, 1991, IS MONDAY, MAY 13, 1991. PERSONS REGISTERING AFTER 5 O'CLOCK IN THE EVENING ON MONDAY, MAY 13, 1991, ARE NOT ELIGIBLE TO VOTE AT THE ANNUAL SCHOOL ELECTION.

Person planning to register with the respective city or township clerks must ascertain the days and hours on which the clerks' offices are open for registration. This Notice is given by order of the board of education.

SANDRA E. THORNTON
SECRETARY, BOARD OF EDUCATION
ADDENDUM
PLEASE TAKE FURTHER NOTICE that the Regular Biennial Election of Schoolcraft Community College, Michigan, will be held in conjunction with the Annual School Election.
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Thornton requests review of program

Continued from Page 1

was strongly encouraged but not required." Thornton objected to a written regulation that says "missing a performance without prior notice and/or a valid reason may result in a failing grade for that marking period."

Thornton asked, "When may it, and when may it not?" She referred to a letter from Strain to a parent dated November 2, 1990. The letter said due to an excused absence from a performance their child would fall the marking period.

Thornton did not give the board a copy of a follow-up letter sent to the same parents three days later on November 5, 1990.

The letter, which was obtained by the *Novi News*, says the student's grade was changed from a failing grade back to the student's original B grade.

"I am convinced that the circumstances were beyond (the student's) control and it would be unreasonable to expect (the student) to have been persuasive enough to prevail in his attempt to be allowed to perform..." the second letter says.

The student was kept home from the performance by a parent, and the absence was considered unexcused because neither the student nor the parent notified the school ahead of time, Strain said.

The difference between an excused and an unexcused absence is what Strain said was most important in this case.

Absences in the band are excused following basically the same guidelines the Board of Education uses in excusing absences from school, Strain said, but notifying the band director in advance is almost always necessary.

Thornton's memo to board members said other excuses need to be considered for after-school and weekend activities like family responsibilities, restrictions imposed by parents or bad grades.

She suggested a minimum standard for grades be set for students involved in after school band activities similar to the standards set for students involved in after school sports.

The band director has the final say in excusing an absence, which Thornton says leads to "arbitrary" decisions.

Strain said special considerations are made in excusing students who miss activities after school.

Maintaining strict attendance requirements is important, but often hard to explain, he said. "It is very difficult to explain to someone who has not been involved in a similar activity the dynamics of loyalty, commitment and intensity realized in a family such as a fine band," Strain said.

"On occasion a new student, or more often, a parent of a new student is sceptical and confused by the degree of commitment and sense of responsibility required."

Thornton's memo said she had other "serious concerns" about the band's written rules and regulations. Board President said many of the objections were based on semantics.

Thornton objected to the goal of the music department that "to develop bands which perform at the highest possible level."

Strain said the band also teaches commitment, confidence, responsibility, a desire to succeed, and a love for and understanding of music.

Seeing transformation in a musician new to high school music is more of a "joy" than all of the trophies, honors and high ratings received by the band, Strain said.

Thornton said she is concerned as a board member, parent and community member with what she calls inconsistencies in band rules and actual practices.

She said it is her responsibility to bring the issues up, but not to say what specifically should be done to resolve the issues.

"It's not my place to come in and say this is what you should do," she said. "My concern is looking at the band program and areas that need to be strengthened."

Superintendent Robert Pitkow said the administration will try to respond to Thornton's concern "as quickly as possible."



Photo by BRYAN MITCHELL

Scholarship winners

Novi Meadows students won scholarships to band camp at Blue Lake Fine Arts Camp in Muskegon. They are pictured with Novi Meadows band teacher Kim Tice. From left to right in the front row they are Lauren Van Every, Tracy Bishop, Michelle Harrison, Jennifer Boval and Kyle Willett. In the second row from left to right they are Andrea Szumilnski, Ginny Waymouth, Alecia Corle, Beth Kebablis and Laura Carter.

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Pargoff begins as forester

Continued from Page 1

For about 10 years, he owned a tree farm, the Pargoff Nursery, on Ten Mile Road between Taft and Beck roads.

Two years ago, he sold off the land to the developers of Roma Ridge subdivision. But he's kept his prize-winning hybrid tea rose garden in the front yard.

Pargoff sees public education as an important aspect of his job. He's

already preparing a video on the gypsy moth, to be shown on public access television.

It's unknown if the leaf-devouring pest has spread to Novi — yet. Pargoff's arranged with the state department of agriculture to place gypsy moth traps in Novi's Sections 8 and 22, as well as along Nine Mile at Napier Road and at Tollgate 4-H Educational Center. The research must be done in areas which have a 50 percent tree cover.

Franklin, Bloomfield Hills and Bloomfield Township, infested with the gypsy moth — which was accidentally transported to this area from Cape Cod via a clothes pin bag — have spraying programs in place this year.

Suburbanites usually seem to get sentimental over trees — not merely because they're kindred spirits with Joyce Kilmer. Street and frontyard trees may add up to a 30 percent increase in the value of a

home, Pargoff said.

"It's partly a back-to-nature situation. They feel trees bring them close to nature and closer to things they may have left the more urbanized center for," he said.

But there's also that stuff they teach in eighth grade science. Trees use up carbon dioxide and omit oxygen.

The street is basically a heat island and it radiates and accumu-

lates a lot of heat with the street trees. It cools it down. It saves on utility costs and increases the amount of fresh air in the environment," Pargoff said.

Pargoff will also work with residents when city road projects call for tree removal. A proposal to widen as well as pave Eleven Mile — part of the city's road bond millage package — has homeowners there protesting the loss of mature trees.

Panel seeks to break down barriers to adopting children

By TIM RICHARD Staff Writer

Two area residents are among a dozen Michiganians on a panel working to knock down barriers to adopting children.

They are Don Marengere, president of Adoption Option, and Oakland Probate Judge Joan E. Young.

"We began by looking at the problems of adopting hard-to-place children," Marengere said after the first meeting April 24. The Bloomfield Township resident is a sales representative for a Livonia medical supplies firm.

"Hard-to-place children are those other than healthy infants. They may be older, handicapped or those with a lot of emotional baggage," he explained.

Appointed by Gov. John Engler, the panel is headed by Lt. Gov. Connie Binsfeld.

Binsfeld's panel held its first meeting behind closed doors in a Senate caucus room. As an executive office agency, it is not subject to the Open Meetings Act.

The appointment was so sudden that Young, whose probate court handles adoptions, was unsure prior

to the meeting what the committee would be asked to do.

Engler asked the group to study barriers to adoption, greater use of adoption, "private" and interstate adoptions, and ways to promote and facilitate adoption.

Michigan records about 4,000 adoptions per year, Marengere. About half are "related" adoptions — for example, where a husband adopts his wife's child by a previous marriage. Half are between unrelated people.

Marengere, whose group promotes adoption, said other issues are likely to be:

■ How can the state reduce the time a child spends in foster care?

■ What can be done to increase the use of adoption for unwed teen mothers? A generation ago, half or more of unwed mothers placed their children for adoption. Today only 3.5 percent of teen mothers place their children. Fewer than one percent of mothers 20 or older place their children.

■ Can adoption become an alternative to abortion for the two in five wo-

men in Detroit who terminate their pregnancies each year?

Marengere said the panel plans to meet every second week for about a year. "There's a wealth of experience," he said, pointing to Verlie Ruffin of the Michigan Federation for Private Child and Family Agencies and Robert Ennis of the Ennis Center for Children. "We have adoptive parents and a birth parent."

Marengere is supporting three House-passed bills sponsored by Rep. Maxine Berman, D-Southfield, that would require health insurers to cover adopted children the day they enter their new homes. Currently many insurers require a one-year waiting period before coverage will begin.

Underlying the panel's concern is the high governmental cost of social services for unwed mothers.

These include prenatal care, delivery, welfare support for mother and child (averaging \$14,000 a year), food stamps, Medicaid and special education for the mothers.

Engler, like President George Bush, is pro-life (anti-abortion). Bush has advocated adoption as an alternative to abortion.

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Getting off the beaten path in wine country

Learning about wine at the source makes an impression that is hard to forget. With the prohibitive cost of European travel, a California wine-country trip may be a sensible travel alternative.

Flying to either San Francisco or Oakland will put you within an hour's drive of Napa Valley. Napa is beautiful almost any time of the year, but it is becoming a busier place to visit. Traveling in off-season is best, but not everyone can plan his or her time that well.

In addition to more tourists each year, Napa Valley features bed and breakfasts, hot air balloons, gourmet restaurants, a wine train and nearly 200 wineries. All this is packed into a valley that is only 30 miles long and five miles wide.

If you would like to take a trip back in time and get a peek at what life used to be like in this old farming community, we suggest a visit to Villa Mt. Eden winery. Established in 1881, Villa Mt. Eden is Napa Valley's 11th bonded winery and still produces only 16,000 cases of wine annually.

It is off the highway, almost hidden from view, at the end of a curving gravel drive that takes you back 30 years. The cluster of small, white, frame buildings, complete with old water towers, offer a sense of history and a reminder that farming existed here long before indoor plumbing.

This land originally belonged to Mexican Gen. M.G. Vallejo and then George Yount, a viticultural pioneer in Napa Valley's early years, after California gained statehood.

You will not have to battle the tourist crowds here. Take a deep breath of fresh air and enjoy lunch with a chilled bottle of Villa Mt. Eden Chenin Blanc (\$8.50) at the picnic tables right next to the vineyards. Other Villa Mt. Eden wines available locally include the 1985 Cabernet Sauvignon (\$15), 1989 Chardonnay (\$14) and 1988 (red) Zinfandel (\$11.75).

After lunch, take a drive north on the Silverado Trail to Conn Creek Winery. The Silverado Trail runs along the foothills of the Atlas Mountains on the east side of Napa Valley, parallel to Highway 29, Napa's crowded main artery. The traffic is light because most of the wineries are small and do not cater to large crowds.

Conn Creek Winery is at the junction of the Silverado Trail and Conn Creek Road (Highway 128). Winemaker Jeff Booth has a fascination for scientific study and the technical advancements that have helped him improve the quality of Conn Creek wines.

Despite modern winemaking technology Booth's vineyard decisions — for harvesting grapes that have reached the peak of perfection — are based on taste. "I never lose sight of the gustatory pleasures of wine," Booth confesses. "I taste for a living and make it a part of every aspect of my winemaking."

Conn Creek's wines are made to enjoy with food, and Booth's taste for the piquant and spicy is obvious in his wines.

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WINE SELECTIONS OF THE WEEK

1989 Villa Mt. Eden Chenin Blanc, Napa Valley (\$8.50) is one of the best made in California. It is meant to be enjoyed when it is young, fresh and fruity. This wine is an excellent sipper built in a style to accompany food. It boasts wonderful aromas of peach, fig and honeydew melon, with smooth, round fruit flavors and a touch of vanilla.

1985 Conn Creek Zinfandel, Napa Valley (\$12) highlights cherry, spice and spice aromas with a supple, approachable mouthfeel, in a style that is ready to enjoy.

1989 Conn Creek Barrel Select Cabernet Sauvignon, Napa Valley (\$18) is blended with small amounts of merlot and cabernet franc. It features broad flavors, good fruit and balanced oak. Winemaker Jeff Booth says it has the aromas of tobacco, mint and tar, ending with a note of chocolate. All Conn Creek Cabernets show intense, extracted berry-cassis character in a style that can be enjoyed when first released or aged for 10 years or more.

Currying favor

Search for Indian ingredients is worth the effort

By CHARLES BRITTON
Copley News Service

More flavors are going into the American melting pot: the vigor of cardamom, the snap of cumin, the dark gold of turmeric, the exciting sizzle and pop of mustard seeds as they hit hot oil, the tart smoothness of yogurt.

For the first time in our history, a substantial community of East Indian heritage has joined our diverse society, and its cooks are bringing their distinctive tradition to our kitchens. The meeting of culinary cultures is bound to have a mutual impact. Perhaps we are watching the very start of a new hyphenated cuisine, Indian-American cooking.

Cooking teacher Fatima Lakhani is among those helping bring Indian dishes to our tables. In her nine years in this country, she has found Americans open to different influences and eager to adapt them to established eating patterns.

"People here are fascinated," she said. "But they cannot do without their large servings of meat. They want to use Indian recipes for side dishes, so we do a lot of mixing and matching."

This is a trend of which she fully approves, and she often serves Indian dishes this way herself.

Lakhani believes American are often misled about the cooking of her tradition.

Too many Indian restaurants, she said, prepare essentially the same sauce for every curry on the menu. In true Indian cooking, the blend of herbs and spices changes according to the main ingredients and the style of preparation. The effect is one of a rich complexity, far removed from prepared curry powders, which are to Indian cooking what bottled pasta sauce is to Italian.

"I had a neighbor come up to me and ask for a standard curry," Lakhani said. "But there can never be a standard curry recipe."

Still, Lakhani seems to have developed something much like that. In England, her basic beef curry was featured on a popular TV cooking show and then in a book developed from the program.

"In England, they're still cooking it," she said.

On a trip to Australia, she found it had traveled to the land Down Under, too.

Like her husband, Aziz, a consultant in information technology, Fatima Lakhani comes not from India itself but from the vast overseas Indian community, which spread into many parts of what was once the British empire.

Both were born in Nairobi, Kenya; her family originated from northwest India near the Iranian border, his from Kathiawar region of western India.

"In our community, a girl was supposed to cook. It was a must by the time a girl was 16 or 17," Fatima said. "My father had to have everything made fresh at home — he still does. I used to make 40 chapatties a day. Now I do it for my husband and children."

The Lakhani family has a daughter, Zara, 18, and a son, Karim, 22.

Chapatties are the most common of the hot breads that are both a staple and a delight of the Indian meal. The whole-wheat dough is formed into a thin cake and cooked on a griddle. The same dough when deep-fried is called a poori.

Indian food made in this country is bound to differ from what you find in



Fatima Lakhani, a cooking teacher, displays some of her East Indian recipes in traditional dishes

Kerya or India, Lakhani said. Some ingredients are not available fresh — or even at all.

There is the problem of the essential spices. Those that are ground lose much of their flavor in a few weeks. Whole spices last much longer, so the best policy is to grind your own to meet your needs. A small coffee grinder dedicated to the purpose works well.

For the best selection of ingredients, seek out markets that cater to an Indian clientele. It's a good policy to buy no more than you can use in a month or so. Some products are now being imported from Britain and India in hermetically sealed containers; these have a much longer shelf life as long as they remain unopened.

Indian cooking seems well-suited to present-day preoccupations with health. Vegetables play a large role, and meat is not nearly so important as it is in European and American traditions.

The type and amount of fat can be modified. Clarified butter or ghee would be the traditional choice, Lakhani said, and it

gives an inimitable flavor and texture. But vegetable oil can readily substitute in most dishes.

Indian cooking is not fiery hot with chilies, Fatima and Aziz both insisted. This is a refrain often heard from Indian restaurateurs, too, and it appears to be a matter of regional variation and individual taste. In the following recipes, from Fatima Lakhani's collection, you can adjust the red pepper to suit yourself. And if you wish to add some of the more incendiary prepared condiments available at Indian grocers, that's up to you.

We begin with Lakhani's beef curry that swept Britain.

MILD BEEF CURRY

Spices:
2 rounded tablespoons ground coriander
1 rounded tablespoon ground cumin
1 level teaspoon ground turmeric
1 rounded teaspoon Garam Masala (see recipe)

2 large cloves garlic, crushed
1 piece fresh green ginger, size of a walnut, finely chopped
2 teaspoons salt

Other ingredients:
3 tablespoons cooking oil
2 large onions, chopped
1 cup canned tomatoes
2 generous tablespoons tomato puree
2 pounds chuck steak, cut into cubes
1 cup water
Yields 6 to 8 servings.

Mix dry spices together, mix in garlic, ginger and salt. Set aside.

In heavy pan, heat oil and fry onions until even golden brown. Take care that they do not burn. Add spice mixture, tomatoes and tomato puree and cook over medium heat without lid, stirring until oil starts to separate slightly.

Then add meat, cover and simmer 15 minutes. Add water, cover again and simmer gently for about 2 1/2 hours, or until meat is very tender.

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Chef Mary Brady

Nosy cooks know rosemary and sage

My favorite time of the year is here. Days are not too hot, but it's sunny and my garden is exploding with new growth.

I check each day to see what has sprouted. Already I have used chives, and oh, what a treat. Freshly cut and oniony, they added "depth" and texture to what otherwise would have been a wintry garden salad.

The thyme, oregano and marjoram are all sprouted and ready to be used. And two of my favored, rosemary and sage, are turning green. My perennial plants have reappeared relatively unscathed from the winter cold.

Rosemary and sage seem to be two herbs that people are hesitant to cook with because of their "piney" flavors and in the case of rosemary its unpleasant texture. Both are considered to be aromatic herbs and are native to the shores of the Mediterranean. Anyone who enjoys the food of Italy, Spain or southern France has a place for them in their heart.

These herbs are indispensable in the above-mentioned regional foods. There are a few herbs that can elevate the flavor of simply cooked meats or vegetables as rosemary and sage. Summer may be enjoyed year-round if the plants are grown in pots and brought inside during the winter.

It is important to note that fresh herbs are

preferred for use versus the commercially dried variety. The dried herbs bought from the store are often musty-tasting and -smelling.

Unlike delicate basil and chervil, rosemary and sage will stand up to and often times require long cooking times. Their uses in the kitchen are numerous. Save the stems for marinades and the flavoring of stocks.

I love to stuff rosemary and garlic under the skin of chicken before baking, barbecuing or broiling, for the flavors seep into the meat for a real taste treat. Alternatively, a few sprigs of rosemary or sage in the cavity of chicken or turkey to be roasted has the same effect.

Chop sage fine and add to stuffing or try it in potato salad, veal dishes or egg dishes. Its flavor is milder than rosemary so it can be used a bit more gracefully. Sage is most frequently used in this country to season pork sausage. It is very easy, and more reasonable, to prepare your own sausage patties. Simply purchase bulk ground sausage and add your own seasonings. This works well for ground turkey or veal as well.

Rosemary is excellent for use with lamb also. Marinate chops in a mixture of whole leaves, olive oil and garlic then grill for a spectacular taste sensation. I have recently come

to love the one-dish, old-fashioned casserole dishes such as lamb or veal shanks. Saute the shanks and bake them with white beans and a sprig of rosemary for an incredible yet easy and reasonable meal. A bit of pre-planning is important as the beans need to be soaked overnight.

Or, rub new potatoes with chopped sage and rosemary mixed with a bit of olive oil and bake until tender. And, let's not forget the easiest condiment of all, flavored oils. Simply pour olive oil over rosemary sprigs and allow to sit for several days. The oil will turn a green hue and emit a piney odor. Use on salads, pastas and vegetables.

Both rosemary and sage are easy to grow, given the right conditions. They flourish well in ground where temperatures do not drop below zero for any length of time.

In Michigan, it is preferable to grow them near to a wall so the soil stays warmer and the winter wind is blocked. For plants year round, grow in pots and move indoors when the weather grows cold. I know several people that have huge bushes of rosemary and sage so it is possible to grow them outside year round in our climate.

Rosemary is an evergreen shrub and thrives in hot, sunny dry areas. Flowers appear from January to May and vary in color from

white to pink to blue. The blossoms are excellent for seasoning also.

Plant rosemary in the sunniest area of the garden with the poorest soil possible. Once it is established rosemary should never need water except in a severe drought. Keep growing tips pinched off so that the plants don't become too leggy.

Sage needs a bit more T.L.C. than rosemary. It will put up with shade part of the day but requires more water and richer soil. The most common garden sage grows two to two-and-a-half feet tall, and has soft, gray-green, tongue-shaped leaves.

Other varieties with green, purple, and white leaves are available too. There are even flavored sages: lemon and pineapple.

The best place to find rosemary and sage is no further than the Northville Farmer's Market held each Thursday across from the racetrack. (This year it opens May 16.) There is an "herb lady" that I have bought many plants from over the years. She brings cuttings by the hundreds and is a hot-bed of plant knowledge. Another alternative, if you feel like a ride, is Fox Hill Farm in Parma. Although I have never visited this herb farm it is on my list for this spring. I've heard it is a worthwhile trip. Call first to verify hours.

GRILLED ROSEMARY AND GARLIC CHICKEN

1 broiler cut into quarters or 4 chicken breasts
5 cloves garlic, peeled and crushed
8 small sprigs rosemary
Rinse chicken and pat dry. Carefully loosen skin. Mix garlic with salt if desired. "Stuff" garlic and rosemary sprigs under skin and grill over hot coals until tender.

GRILLED POTATO AND VEGETABLES

1 medium zucchini, yellow squash, white onion, and red pepper cut into 2-inch squares
1/4 cup olive oil
8 baby redskins cooked 3/4 done
4 sprigs rosemary
8 leaves sage
2 cloves garlic chopped
salt and pepper to taste
Toss vegetables with all ingredients. Divide into four foil squares and fold into a packet. Add to grill during last 20 minutes of cooking time for chicken.

