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the NOVI NEWS

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Deficit in Novi schools lunch program

By SUZANNE HOLLYER
Staff Writer

A projected budget deficit in the Novi Community School District budget may mean that students attending Novi schools could find higher prices at the end of the lunch line when they return to school next fall.

School administrators will recommend that the school board increase lunch prices at a June 20 meeting at the Educational Services Building, 25345 Taft Road, at 7:30 p.m.

The price hikes are intended to prevent the district's food service department from operating at a deficit next year, according to a memo board member's received at a June 6 school board meeting.

The food service budget has a projected deficit of \$24,000 for the next school year. The deficit does not include any capital outlay purchases for replacing kitchen utensils which normally cost between \$8,000 and \$9,000.

Besides hiking lunch prices, administrators will propose that the school bakery be closed at a savings

of \$15,000-\$16,000.

Products produced in the bakery can be purchased for a lower cost to the district, Superintendent Robert Piwko told board members at a June 6 meeting.

Lunch price hikes range from 5 cents to 25 cents with the greatest increases expected at the high school level.

High school students can expect to pay an additional 25 cents for lunch next year if the administration's plan is approved.

That will bring the cost of lunch for high school students up to \$1.50.

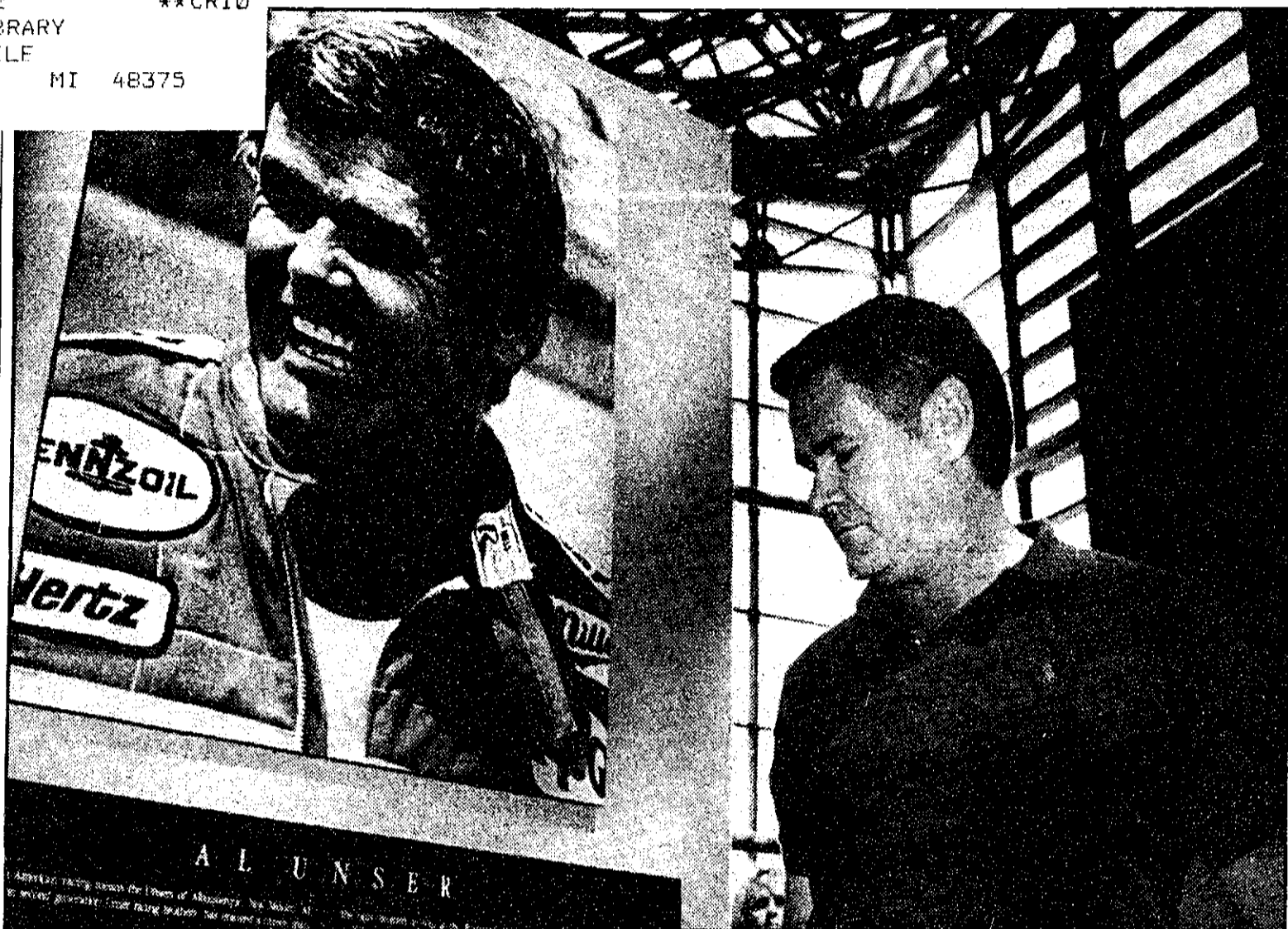
Lunch has cost all Novi students \$1.25 in the past.

Middle school students will pay an additional 15 cents and elementary school students will pay an additional 5 cents.

The cost to adults dining in Novi school cafeterias will increase by 10 cents. Adults have paid \$2 for lunches and will now pay \$2.10.

Milk increases by 5 cents for everyone from 25 cents to 30 cents. Revenues will increase by

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Al Unser Sr. takes a long look at his display

Photo by BRYAN MITCHELL

Civic center roof repairs finished

By SCOTT DANIEL
Staff Writer

If you've wandered into the Novi Civic Center recently and felt like something was missing, well, you were right.

Gone is the columns of scaffolding that engulfed the lobby of the center while work on the roof was being completed. According to Assistant City Manager Craig Klaver, replacement of the roof was complete about two weeks ago.

"It was like a forest of steel," Klaver said. "I'm thrilled to have it done."

The civic center's roof was damaged last September by a tornado that swept through the city. The tornado caused damage to the library and police roofs as well.

Klaver didn't have a final price tag for repairing the three buildings. But, earlier estimates placed the cost between \$1.1 million and \$1.3 million.

Either way, Klaver said, Novi won't pay the repair bill. The city's insurer, Michigan Municipal Risk Management, will cover the costs, he said.

The center's roof was replaced a section at a time, Klaver added. Each section, approximately six feet in size, were removed by crane.

Despite the process, the assistant city manager said work went smoothly.

"It went better than we expected," Klaver said.

Once work began there were no interruptions in the repair schedule. Klaver said there was also little inconvenience for city workers.

"The noise was very irritating," he said.

Even though work on the roof is complete, repairs to the civic center aren't. Klaver said the sidewalk, cracked during repairs to the roof, must be replaced.

That job won't be completed for awhile, he said, because of the current transit mix strike. As soon as the strike ends, Klaver said, work on the sidewalk will begin.

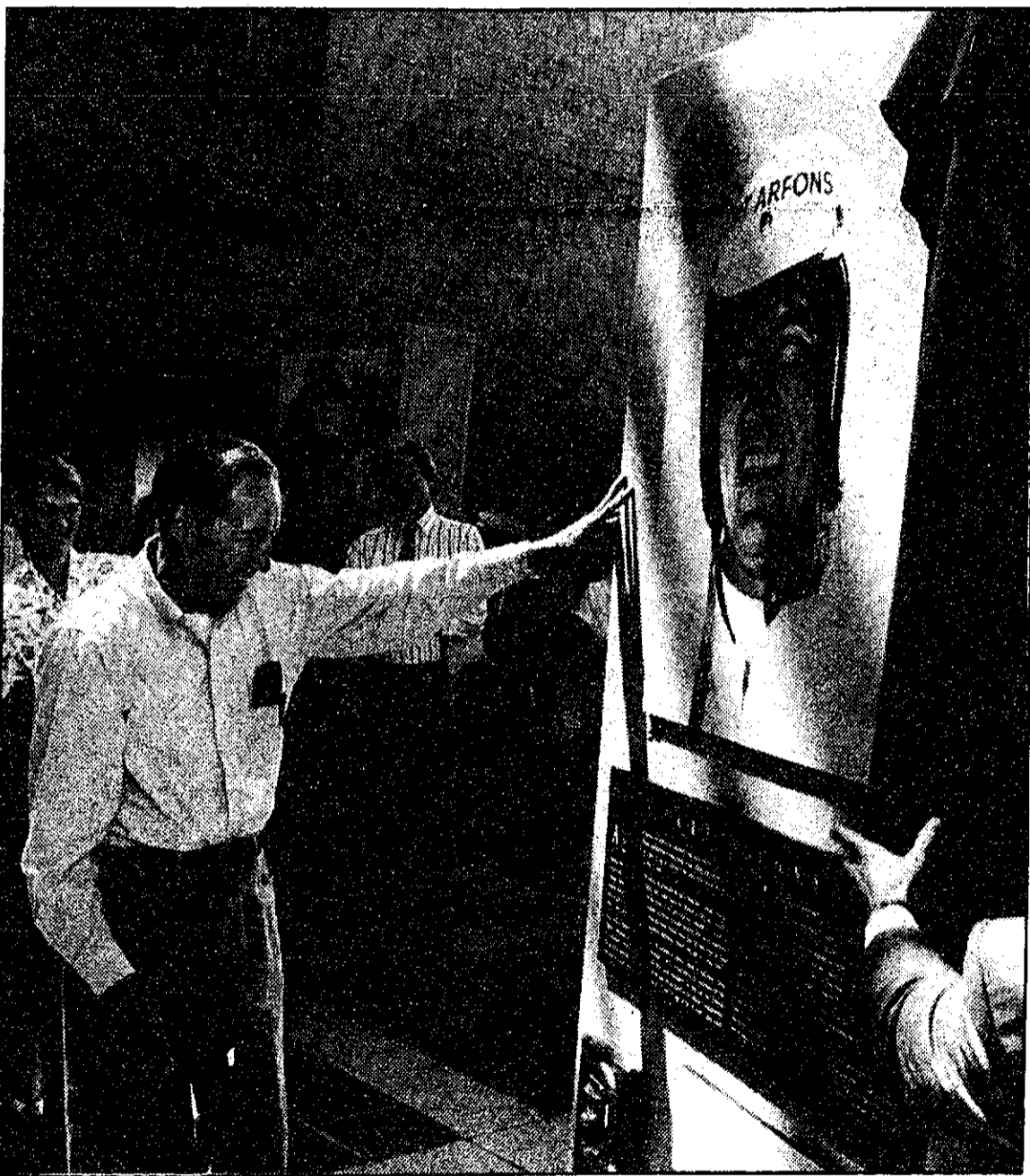
The city is currently considering what to do about police department's roof. The tornado tore several holes in the roof when a large air vent was ripped off and blown across it.

Klaver said the roof wouldn't have to be completely replaced, but does need to be repaired. He didn't say when that work would be completed.

The library's roof was damaged severely in the storm. Klaver said it was replaced several months ago.

All of the repair work was done by Delta Construction Co. Klaver said the city is happy with the company's work.

"I was very impressed," he said. "They did an excellent job."



Land speed record setter Art Arfons

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Drivers inducted in Motor museum

By SCOTT DANIEL
Staff Writer

Nearly 500 guests helped Novi's Motorsports Hall of Fame of America celebrate Wednesday night with its third annual induction ceremonies in Detroit.

Ten of the sports' most well known names—including Al Unser Sr. and Dean Chenoweth—were inducted at the Renaissance Center's Westin Hotel. Hall of Fame Executive Director Ronald Watson, said the night was a big success.

"With a group like that, you couldn't go wrong," he said. "The ceremonies get better every year."

The hall is currently housed in the Novi Civic Center. Fundraising for a permanent home, likely either on Delwal Drive or in the vacant Mohawk Liquor Co. building off I-96, will kick off next year.

Unser said there is one very good reason why the hall should be located in the city.

"Everybody relates Novi to racing," he said.

The city's connection to auto racing goes back to the "Novi Special." The famous vehicle developed and named by Novi businessman Lou Welsh ran the tracks, including the

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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.

Police asked to investigate further

By STEVE KELLMAN
Staff Writer

The Oakland County Prosecutor's Office has asked the police to further investigate the recent car-pedestrian accident that killed two joggers, including a Novi man, on Eight Mile Road.

The joggers, Yusuf Hanania of Novi and brother-in-law Albert Abdelnour of Livonia, were running east on the north shoulder of Eight Mile Road just east of Beck Road early on June 5 when they were struck by a westbound Jeep Wrangler.

Northville Det. Sgt. David Fendelet, who discussed the case with the prosecutor's office Thursday, said he will resubmit the results of the city's investigation early this week.

"I've got about 10 items that I've got to do further investigation on," Fendelet said. "Further investigation is needed for the prosecutor, and (this) week further information will be presented for review."

The case is being handled by Assistant Prosecu-

tor Charles Clause, who did not return phone calls by press time.

Though Fendelet would not comment on this specific incident, he said that a driver in such an accident could face charges ranging from negligent homicide to manslaughter or second-degree murder.

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"It just depends on what the investigations show on each individual case," he said.

Negligent homicide is a misdemeanor punishable by up to two years in prison. Manslaughter and second-degree murder are felonies punishable by up to 15 years or life in prison respectively.

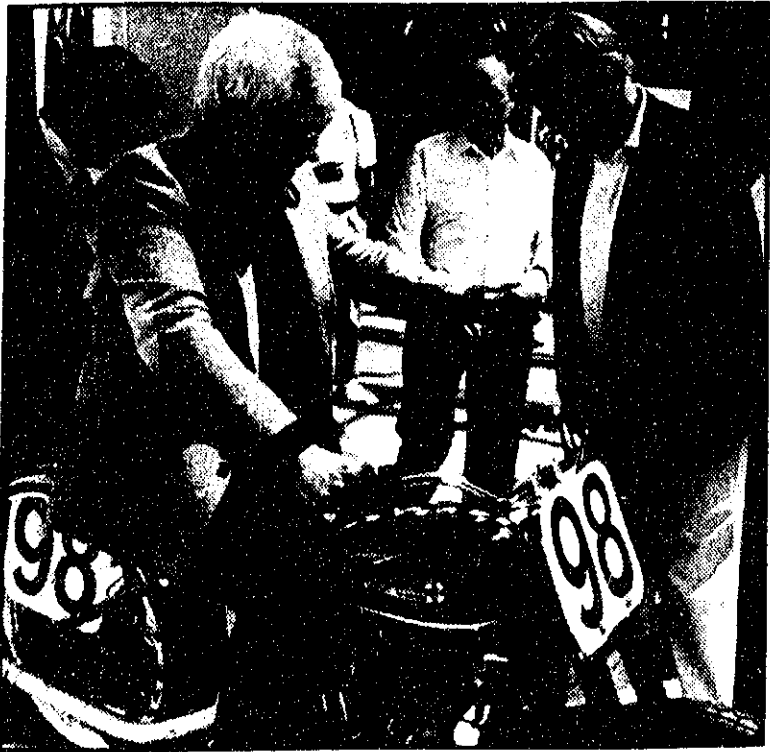
The Jeep was reportedly driven by a 19-year-old Novi resident, whose name is being withheld pending the completion of the investigation. He reportedly told police he hit the joggers when he swerved to avoid a vehicle heading east on Eight Mile.

Police would not release the names or biographical information of the driver or passenger, nor would they confirm the driver's version of events.

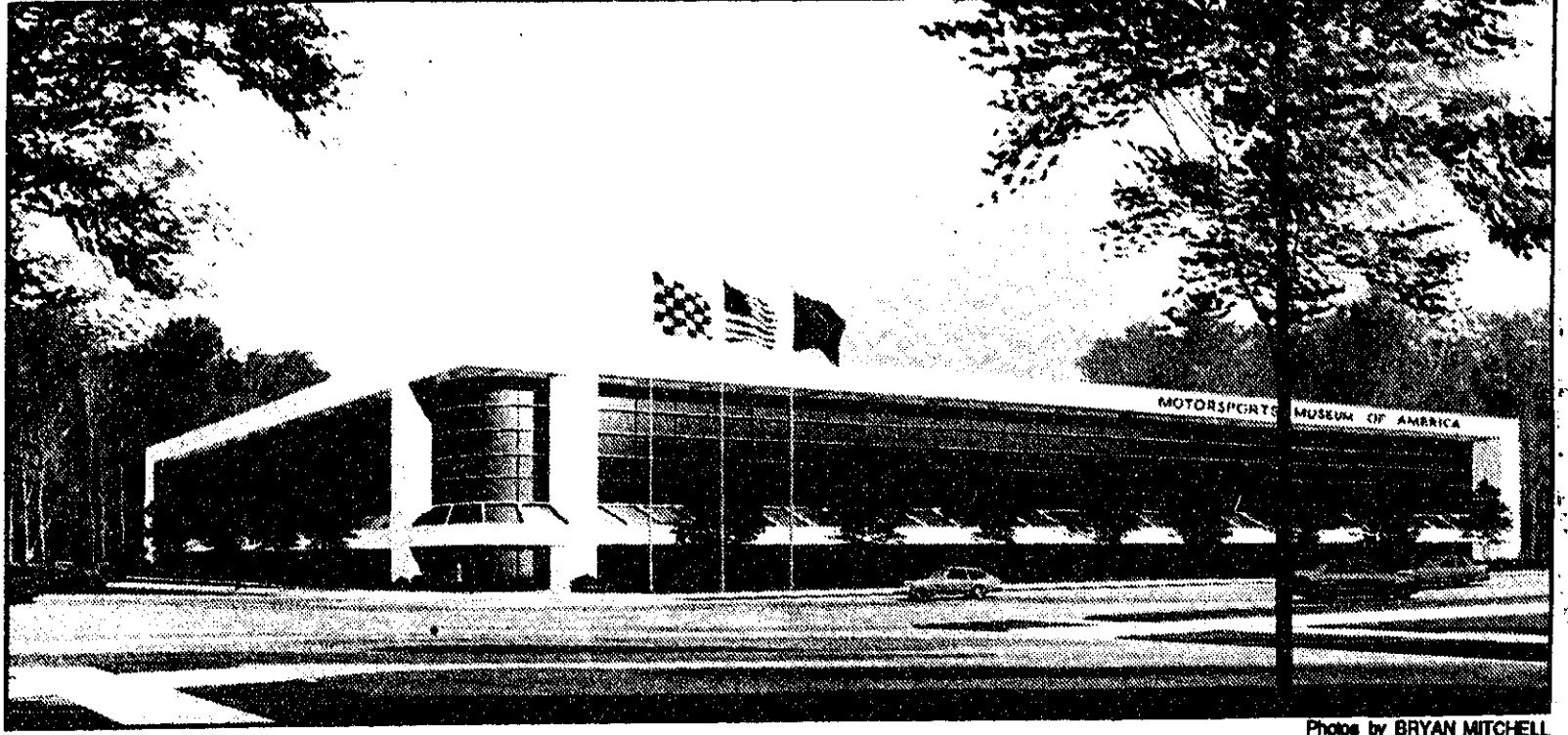
Preliminary information did not indicate the involvement of alcohol, drugs or excessive speed in the accident, Fendelet said last week.

He said the driver passed a Breathalyzer test at the scene of the accident.

Police have interviewed at least four witnesses to the incident other than the Jeep's occupants.



Motorcycle racer Joe Leonard



Photos by BRYAN MITCHELL

An artist rendering of the propose Motorsports Hall of Fame

Racers inducted in Novi's Motorsports Hall of Fame

Continued from Page 1

Indianapolis Speedway, from the early '40s through the mid '60s.

Negotiations to bring a motorsports hall to Novi began in the mid-'80s. Watson said the city had hoped to bring the Michigan Motorsports Hall of Fame to Novi at first, but the two sides decided on a national hall, instead, during discussions.

Since its incorporation in 1987, hall representatives have worked to make it the nationally recognized shrine for the sport. Wednesday's event, Watson said, which was covered by national media and attended by Detroit notables such as Keith Crain, should help in that effort.

"We have to do it world-class to make it legitimate," Watson said. "I think we accomplished that."

Reactions from the inductees at the ceremonies supported Watson's belief.

"I think it was a wonderful idea to open a hall of fame not just for racing, but for boats and aviation," said Dan

Gurney, the multi-time Grand Prix champion said. "It's great to be among the champions."

Drag racing champion and inductee Don "The Snake" Prudhomme agreed.

"I'm just thrilled to death to be a part of this hall of fame," he said. "It's something that will last forever."

NASCAR legend and 1991 inductee Junior Johnson said Novi is the best place for the hall.

"It's fitting that we all go into the hall of fame in Michigan and Novi," he told guests. "I appreciate being inducted into this hall of fame. It's a great honor."

Watson said no expense was spared to put on a world-class event, which included a filet mignon and chicken dinner. He said cost of the dinner was in "six figures."

The motorsports hall wasn't finished with ceremonies Wednesday, however. Bronze statues of the inductees were unveiled Thursday morning at the civic center.

Among those in attendance was Capt. Steven Tate. The Michigan native of Tony Hulman, the longtime president of Indianapolis Speedway, five, who is credited with shooting down the first Iraqi jet in the Persian Gulf War, helped unveil the statue of late aviator Roscoe Turner.

"It's an honor of my life to be part of inducting Roscoe Turner," Tate said. "To many of us pilots he was a role model."

Many of the city's officials turned out for both events. City Manager Edward Kriewall helped unveil the whom he said he admired.


Also in attendance was Novi Planning Commissioner Ernest Aruffo. He praised the efforts of the hall for the ceremonies and said the shrine is and will be a benefit to the city.

"I think it will be a great catalyst for development and tourism," Aruffo said. "I think it will be a presence for the town center. It will be a focal point."



Racecar driver Dan Gurney chats with Novi public information director Cindy Stewart

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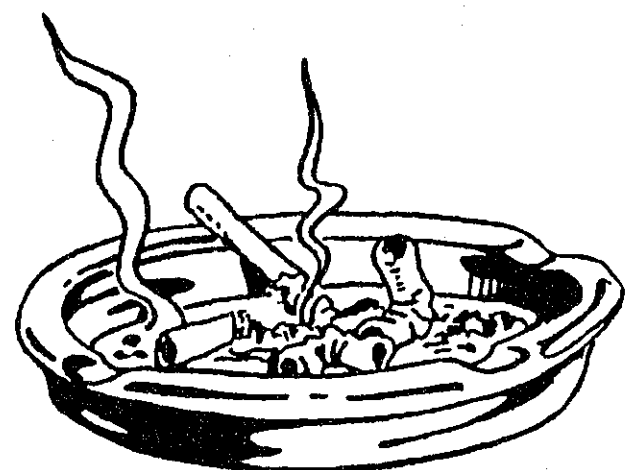
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**Mumm's the word
in the Napa Valley**

Around the country, Mumm Napa Valley wines are making more than mere splashes in champagne glasses.

In 1986, Mumm Napa Valley made a modest debut with 10,000 cases of its non-vintage Mumm Cuvee Napa. Today, it is still considered among California's newest methode champenoise sparkling wine producers but one of the top sellers, producing slightly more than 100,000 cases after only five years.

Mumm Napa Valley is a joint venture between the Champagne house of G.H. Mumm & Cie. of Reims, France and the Seagram Classics Wine Co. Classics, a premier producer and marketer of fine wines, also owns and manages Sterling Vineyards and the Monterey Vineyard. It also imports and markets Champagne Mumm.

"While it carries the name of its prestigious parent company, at Mumm Valley we're not trying to make an expression of a French product," said winemaker Greg Fowler. "Mumm Napa Valley is a fruit-oriented style of sparkling wine."

"In any non-vintage sparkling wine, such as our Brut Prestige, the house style must dominate. Ours is an artistic expression of California fruit. We source from 56 vineyards and contract with 34 growers to produce the Mumm-Napa Valley style. For other wines in the product line, the vineyard or the vintage can be staged."

This was done exceptionally well in 1989 when Mumm Napa Valley introduced the country's first vineyard-designated sparkling wine, Winery Lake sparkling wine, said Fowler. "In this wine, the plurality of pinot noir (60 percent) offers the backbone. The chardonnay (40 percent) adds zest and livens the overall presentation."

"Each year, this vineyard-designated release represents both the character of the vintage and the expression of the vineyard."

The proof of Fowler's statement is immediately perceived when the 1987 Winery Lake sparkling wine (\$24) is assessed. It was a relatively cool vintage in 1987 — just what grapes destined for sparkling wine need. They maintain their vibrant acidity while developing full aromas and flavors.

The top of the line packaging from Mumm Napa Valley is the Vintage Reserve, made only in years exhibiting special qualities. Current release is the 1987 Vintage Reserve (\$24). It is lean, streamlined, elegant and finesseful. "I'm extremely pleased with this wine," said Fowler. "I think we got it just right."

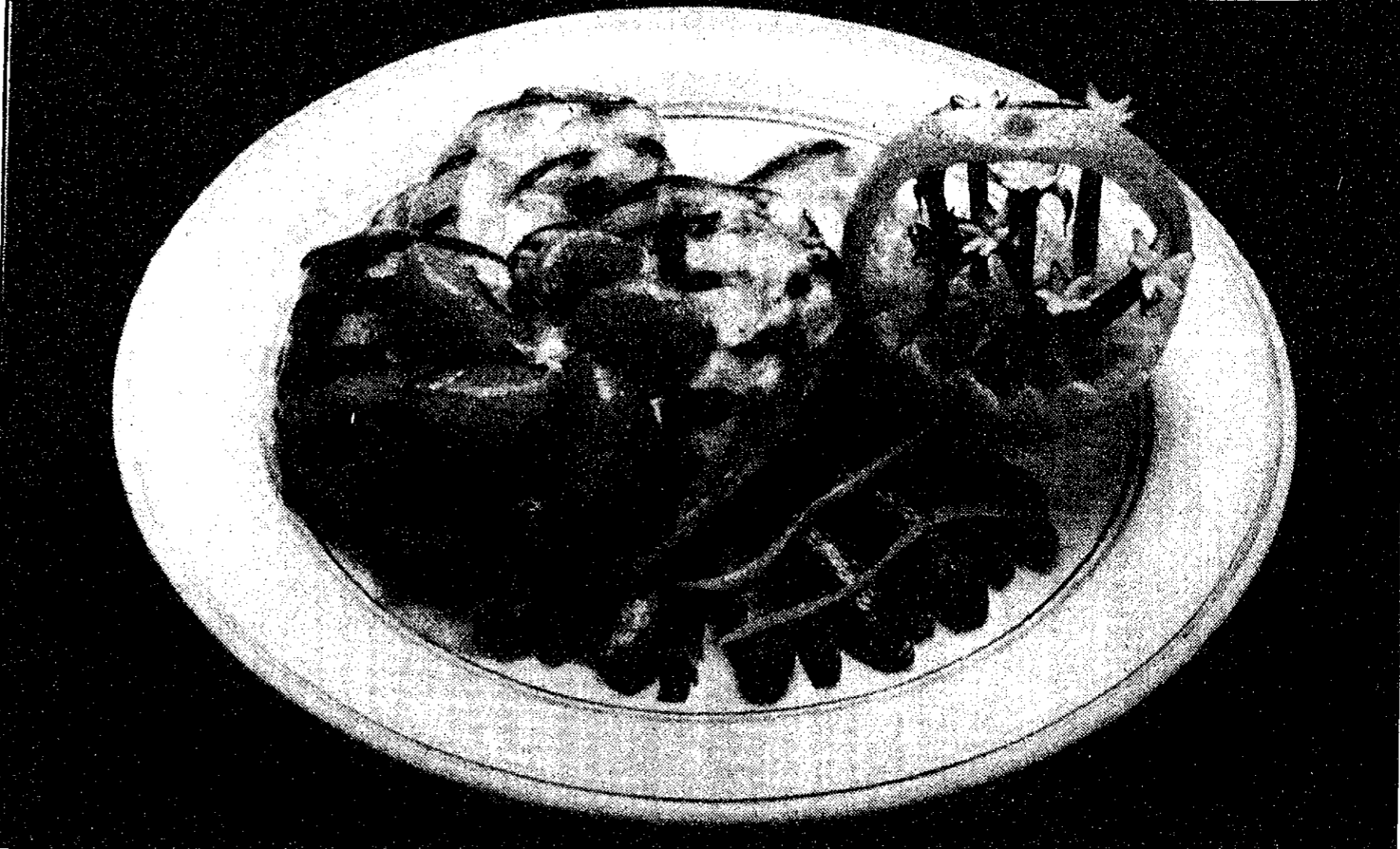
What's next? "We made a 1989 cuvee," Fowler said. "But I'm not sure yet, if it will be released as a Vintage Reserve or not."

While Fowler said that his product is not an imitation of a French champagne, it must be noted that the company's president and chief de caves Guy Devaux was born in Epernay, in the heart of France's Champagne district. Devaux has devoted more than 40 years to creating fine still and sparkling wines in France and the United States.

In 1960, Devaux came to the United States to work at Gold Seal Winery in Hammondsport, in New York's Finger Lakes. Gold Seal was a pioneer in the production of sparkling wines. In 1979, Devaux drew on his sparkling wine knowledge and became involved in the development of Mumm Napa Valley.

WINE SELECTION OF THE WEEK

Mumm Napa Valley Brut Prestige (\$17) showcases ripe, fragrant fruit aromas over gentle toastiness. It offers a full palate impression of flavorful fruit with a lengthy finish. It is a blend of 60 percent pinot noir, 33 percent chardonnay, 5 percent pinot meunier with pinot gris as the balance. The latter, albeit small percentage, adds a spice element to the nose and sets the house style apart. This sparkler will please those toasting the bride, celebrating a June anniversary, or simply enjoying the gift of friendship.



Boneless, skinless chicken breasts are nutritious, cook quickly and can substitute for other meats in many recipes. In Grilled Chicken with Mandarin Orange Sauce, chicken breasts are grilled and topped with an easy-to make sauce.

Playing Chicken

Variety for a poultry sum

Chickens are dying these days for busy cooks. Not that all their parts are needed — quite the contrary. It's the chicken breasts, especially boneless, skinless chicken breasts, that have captured the market.

Skinless, boneless chicken breasts, which first appeared in supermarkets in the early 1980s, now account for 24 percent of all chicken sales. That compares to 10 percent in 1980. Whole chickens, by the way, have slipped to 19 percent of sales, compared to 50 percent 10 years ago, says Dot Tringali, director of consumer research for the National Broiler Council.

For cooks, skinless, boneless breasts are almost too good to be true. They're quick, half the calories and a third the cholesterol of chicken with skin, and so versatile you can practically eat them Monday through Friday without, as the saying goes, sprouting wings.

They are the "fastest-growing segment of the chicken industry," says Tringali. "I think they're nutritious, cook so quickly and you can do most anything with them, including substituting them for other meats that aren't so nutritious."

She has watched the chicken market evolve from whole chickens to cut-up chickens, then packaging in parts to the current piecemeal of breasts, nuggets and patties. But the leader is clearly the boneless, skinless breasts.

"A lot of people only buy them and no other cut of chicken," says Tringali.

Some families practically live on chicken breasts because they're healthy, easy to cook and can be prepared in so many different ways. One tasty after-work trick with chicken breasts is to marinate them in Italian dressing and grill them. Other ways are to stir-fry with fresh veget-

ables, fix them like fried chicken or combine them with artichokes.

Italian flavors work well to spice up the otherwise bland white meat. Substitute them for veal in Chicken Parmesan by pounding the breasts first and browning them, then adding a good tomato sauce and covering them with mozzarella and Parmesan. Or roll chicken breasts with a slice of prosciutto in Italian Rolled Chicken Breasts.

Like fish, chicken breasts seem to need a marinade or strong seasoning for best results. Use chicken breasts instead of whole chicken in making fried chicken by rubbing seasoned salt, salt and pepper, over the breasts, then rolling them in flour that has also been seasoned with seasoned salt and pepper, doublecoating the chicken before frying it traditionally.

A few tips for foolproof chicken breasts:

- Don't cook chicken too long or it will dry out.
- When grilling chicken, keep the grill oiled so the chicken doesn't stick.
- To cut down on cost, buy bone-in breasts and bone yourself. Save the skin and bones to make homemade chicken stock.
- Chicken breasts seem to marry well with Oriental flavors as well as Italian. Ginger, garlic, soy sauce, honey, lemon or lime juice combine for a simple marinade.

A few recipes follow:

Continued on 2

**Birdwatchers guide to
the butcher counter**

Rock Cornish hens, broiler-fryers, roasters, capons and stewing hens — all rule the roost on America's dining tables.

Thanks to the versatility and economical status of chicken, it fits into a budget family meal or the most elegant formal dinner party. You can poach, roast, grill, broil, saute or simmer it, dress it up or down. Not only is chicken easy to prepare, but it's easy on the pocketbook and gentle on the waistline.

Who are these rulers of the roost?

- Rock Cornish hens are the smallest and youngest members of the chicken family. These are a cross between two breeds that usually weigh 1 1/2 pounds or less. They are wonderful roasted whole, or split and grilled or broiled. Usually figure on one hen per person.
- Broiler-fryers are all-purpose chickens. They are young meaty birds that weigh 3 to 4 1/2 pounds. These tender birds are best broiled, fried or grilled but can be roasted, steamed or poached.
- The roaster is a little older and larger than the broiler-fryer. Generally, they weigh between 4 1/2 and 8 pounds with more meat. These are perfect for roasting but

also can be cut up and sauteed, broiled or poached. Look for plump-breasted birds with creamy white or yellow skins and short bodies.

- A capon lives a lazy life and grows big and fat. They have a delicate and tender abundance of white meat. Usually, a capon weighs between 8 and 10 pounds and is perfect for roasting.
- Stewing hens are older birds and weigh between 3 and 7 pounds. These are basically soup chickens and sometimes are hard to find at the store. Because they are older the meat is stringy but loaded with flavor. They require slow, long moist cooking to tenderize the meat to produce a rich, wonderful broth.

Choose chicken with moist skin, tender flesh and fresh smell. Since many times you are unable to smell the chicken because of packaging, check the expiration date for freshness. The feed a chicken has been fed accounts for the skin color, but the taste is the same.

Figure three-quarters to one pound of bone-in chicken for each serving. A 3 1/2-pound bird will

Continued on 2

Florine Mark

Look for low fat alternatives in dairy case

June is recognized as National Dairy Month to celebrate dairy products and the importance they play in our daily diet.

Milk and other dairy products supply protein as well as a variety of vitamins and minerals essential for good health.

Vitamin A, vitamin D, phosphorus, riboflavin and vitamin B-12 are among those necessary for healthy skin and hair.

The most commonly known benefit of milk and milk products is calcium — the mineral vital for strong teeth and bones.

While it's important to choose dairy products for the vitamins and minerals they provide, it's equally important to choose from the low-fat selections available in today's market.

Many delicious low-fat dairy products can be found in the dairy case for the health- and diet-conscious consumer.

Low-fat and skim milk, reduced-calorie margarine, low-fat and part-skim cheese, and the many low-fat frozen dairy desserts are all excellent choices.

Yogurt, which gained popularity as a "health food" in the '70s and '80s, has been perfected to taste wonderfully good as a snack or frozen treat. Frozen yogurt, which is low in calories and fat and high in calcium and protein, is one of my favorites.

Other low-fat dairy tips to try: Substitute 2 tablespoons plain yogurt for 2 ta-

blespoons sour cream to top your baked potato.

Spread 1 ounce part-skim ricotta cheese on a bagel instead of 1 ounce cream cheese and cut the calories in half.

Spoon into chocolate frozen yogurt (105 calories and 2 grams fat per 1/2 cup) instead of high-fat premium chocolate ice cream (230 calories and 8 grams fat per 1/2 cup) for dessert. Go ahead and celebrate National Dairy Month by choosing low-fat dairy products. Healthy selections make all the difference in fat and calories.

BUTTERMILK-WALNUT SOUP

Makes 2 servings, about 1/2 cup each

1 1/2 cups low-fat buttermilk (1 percent milk fat)

1 ounce finely ground walnuts

1/2 teaspoon minced scallion (green onion)

1 garlic clove, minced

1/2 packet (about 1/2 teaspoon) instant chicken broth and seasoning mix

1/2 teaspoon salt

Dash white pepper

1 1/2 teaspoons minced fresh dill

In blender combine all ingredients except dill and process until smooth; stir in dill. Cover and refrigerate until flavors

blend, at least 1 hour.

Each serving provides: 1/2 Milk, 1 Fat, 1 Protein, 20 Optional Calories.

Per serving: 170 calories, 8 g protein, 10 g fat, 12 g carbohydrate, 234 mg calcium, 581 mg sodium, 7 mg cholesterol, 1 g dietary fiber

Source: "Weight Watchers Healthy Life-Style Cookbook," 1991.

BANANA-YOGURT ORLEANS

Makes 2 Servings

1 tablespoon whipped butter

1 tablespoon margarine

1/2 cup freshly squeezed orange juice

1 tablespoon dark rum

2 teaspoons firmly packed light brown sugar

1/2 teaspoon ground cinnamon

1 medium banana (about 6 ounces), peeled and diagonally sliced

1 cup plain low-fat yogurt

2 teaspoons grated orange zest

In 1-quart microwavable shallow casserole combine butter and margarine and microwave on high (100 percent) for 30 seconds, until melted.

Stir in orange juice, rum, sugar and cinnamon and stir to dissolve sugar. Microwave on High for 2 minutes until mixture is reduced by 1/4. Add banana and turn to coat; microwave on high for 30 seconds, until banana is heated through (do not overcook).

In small mixing bowl combine yogurt and vanilla. Into each of 2 dessert dishes spoon half of the yogurt; top each portion with half of the banana mixture and 1 teaspoon orange zest.

The zest of the orange is the peel without any of the pith (white membrane). To remove zest from orange, use a zester or vegetable peeler; wrap orange in plastic wrap and refrigerate for use at another time.

Each serving provides: 1/2 Fat, 1 1/2 Fruit, 1 Milk, 65 Optional Calories.

Per serving: 220 Calories, 7 g Protein, 7 g Fat, 30 g Carbohydrate, 225 mg Calcium, 133 mg Sodium, 15 mg Cholesterol, 1 g Dietary Fiber.

Source: "Weight Watchers Meals In Minutes Cookbook," 1990.

CHERRY-VANILLA "ICE CREAM" SODA

Makes 2 Servings

1 packet reduced-calorie vanilla-flavored dairy drink mix

6 ice cubes

1 cup reduced-calorie black cherry soda (2 calories per 6 fluid ounces)

1/2 cup vanilla ice milk

2 maraschino cherries

In blender combine 1/2 cup cold water and drink mix and process on low speed until combined. Add ice cubes, 1 at a time, and process on high speed after each addition until mixture is thick and frothy. Turn blender off; add soda. Process on slow speed until thoroughly combined.

Into each of two 12-ounce glasses pour half of the drink-mix and soda mixture; add 1/2 cup ice milk to each glass. Top each with a cherry and serve immediately.

Each serving provides: 1/2 Milk, 70 Optional Calories

Per serving: 84 Calories, 4 g Protein, 1 g Fat, 14 g Carbohydrate, 119 g calcium, 60 mg Sodium, 0 mg Cholesterol.

Source: "Weight Watchers Healthy Life-Style Cookbook," 1991.

