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the NOVI NEWS

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Authority seeks to narrow its landfill choices

By JAN JEFFRES
Staff Writer

The Resource Recovery and Recycling Authority of Southwest Oakland County (RRRASOC) is narrowing down the choice for a landfill contract to serve its member communities, including Novi.

Such an independent move by the seven-municipality consortium — which is nearing the end of a try-out period with the Detroit Incinerator — could put a crimp in the solid waste plan proposed by Oakland County.

"It might have an impact on the size of the county facilities such as landfill capacity or an incinerator. If we go out of county with our waste, basically they'll need to reduce the

facility size," said RRRASOC general manager Lenora Jadun.

In November, voter approval will be solicited on Oakland County's Public Act 641 solid waste plan, to include a \$500 million bond to build a county landfill, incinerator, composting and recycling facilities.

Oakland County's plan requires 2,000 tons per day of trash before the county will proceed in building a \$287 million incinerator in Auburn Hills. The county also needs 1,000 tons per day of waste and recyclables for its first phase county MRF and landfill program to make the program financially feasible.

The RRRASOC communities together put out about one-third of

Continued on 4

Woman charged with smuggling

A 22-year-old Novi woman who allegedly served as a courier for a Nigerian drug trafficking network was indicted July 3 by a federal grand jury on charges of importing with intent to distribute 1,212 grams of Southeast Asian heroin.

Laura Jean Richards was arrested in November when U.S. Customs officials found the narcotic packed into the lining of her suitcase. She had just returned to this country from Bangkok, via a flight from Tokyo.

Richards has been charged on two counts: importing heroin and possession with intent to distribute the narcotic. If convicted on either

of the counts, she faces a sentence of 10 years to life imprisonment and a fine of up to \$4 million, according to Assistant United States Attorney Jonathon Tukek.

In December, Richards was released while four Ypsilanti-area Nigerian men were indicted by a federal grand jury for allegedly recruiting her to smuggle the narcotics. They were part of what officials have called the Nwankpa drug organization.

Indicted then were Christopher Nwankpa, 27, and Charles Okezie, 22. Okezie, a University of Michigan

Continued on 4



Celebrating the Fourth

Novi celebrated the Fourth of July in a big way this year, with separate two parades. The Village Oaks Subdivision hosted its annual Independence Day parade, which this year included some 200 youngsters on bikes, in wagons and dressed as clowns. The event was followed by a reception for soldiers who have returned from the Persian Gulf conflict in the subdivision's clubhouse. At left, Lauren Duda, age 2, and her special friend were among those who participated. At the same time, Novi participated heavily in Northville's Operation Welcome Home parade, which drew the largest crowd ever for a Fourth of July celebration there. Below, Walt Jenkins rode along with the Novi Special in parade. More photos are on pages 3 and 6.

Photo by PHIL JEROME

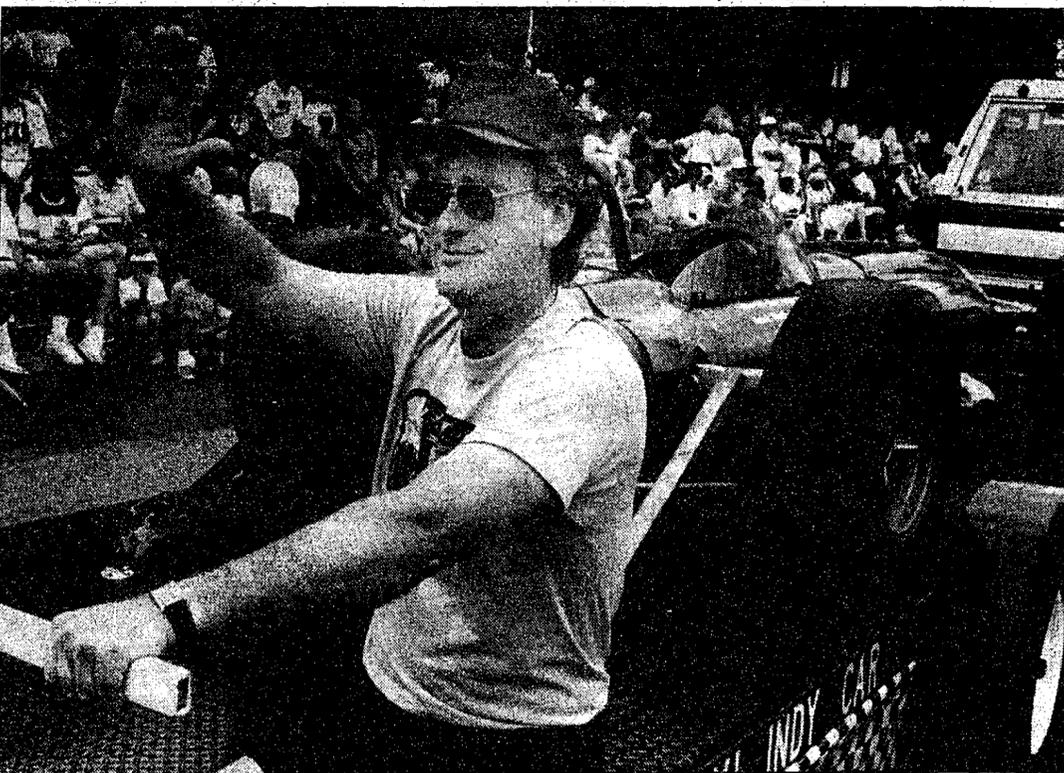


Photo by BRYAN MITCHELL

Driver's exam delayed in manslaughter case

By STEVE KELLMAN
Staff Writer

The Jeep driver charged with manslaughter in the June 5 deaths of two joggers, including a Novi man, on Eight Mile Road is slated to return to 35th District Court Thursday for a preliminary examination into the case.

The July 11 examination will be heard before Judge John E. MacDonald.

Kenneth Loveday, 19, stood mute at his July 2 arraignment on two counts of manslaughter. He was turned over to Oakland County Jail on a \$100,000 cash bond, and remained in custody as of press time Friday.

Loveday was charged with killing Yusuf Hanania of Novi and brother-in-law Albert Abdelmour of Livonia, who were running east on the north shoulder of Eight Mile Road just east of Beck Road on the morning of June 5 when they were struck by Loveday's westbound Jeep Wrangler.

Loveday originally faced charges of negligent homicide, a misdemeanor punishable by up to two years in prison per charge. But further investigation by city police revealed evidence of possible marijuana use by the defendant just before the accident. The evidence consisted of a "roach," the remains of a marijuana cigarette, found in the Jeep's ashtray.

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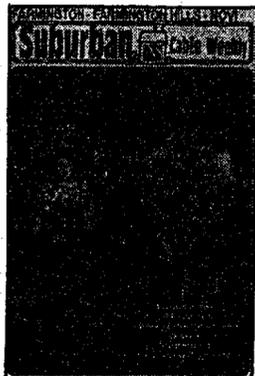
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Feature stories, columns, and complete program listings — all that inside today's paper in "Suburban Cable Weekly," your guide to television. The TV listings are keyed to the actual channel numbers on the local MetroVision cable system.

Condo project get planners' nod

By SCOTT DANIEL
Staff Writer

Developers of a 66-unit condominium project in western Novi received three separate approvals from the planning commission Wednesday night.

Commissioners granted unanimous approval for woodlands and wetlands permits for Walden Woods. The development, which would be located on Eleven Mile Road west of Taft Road, was also granted preliminary site plan approval by a 4-2 margin.

Nearly 57 acres would be used for the project, which has approximately 34 acres of regulated woodlands on site. Each of the 66 condominiums would be detached, according to plans.

The parcel is currently zoned for single family residential usage. The development would be adjacent to the Novi Woods Elementary School. Novi-based Tri-Mount Development Company has worked with the city for much of the year in an attempt to develop the property.

In March, the commission tabled plans for Walden Woods. Last month, the city council formally approved Tri-Mount's development concept.

"I'm very pleased with the adjustments made. It's a good example of tight use of land. You've presented a reasonable plat. All in all, I think it's a good plan."

Ernest Aruffo
Planning Commissioner

"I'm very pleased with the adjustments made," said commissioner Ernest Aruffo. "It's a good example of tight use of land. You've presented a reasonable plat."

"All in all, I think it's a good plan," he said. In giving a positive recommendation to the council for Walden Woods in May, commissioners suggested that plans be adjusted to include connections between the project, Simmons Or-

chard subdivision and the elementary schools. Commissioner Tim Gilberg said such a connection would provide better emergency vehicle access to the development.

Plans for the connections were included Wednesday night.

But, according to Novi Staff Planner Mike Csapo, the connections will not be used for emergency vehicle access. He said the 8-foot asphalt path will likely serve as a connection to the community's sidewalk system and provide pedestrian access to Simmons Orchard and the school.

Despite granting preliminary site plan approval, commissioners found several problems with the project. Commissioner Kathy McLallen said the proposed subdivision's lone access was of concern to her.

In a report to commissioners, Novi Planning Consultant Brandon Rogers said Walden Woods would be accessed by a 1,500 foot cul-de-sac. Because of the length of the cul-de-sac, among others, McLallen said she couldn't support the project.

Commissioner Judy Johnson agreed. She said the cul-de-sac-accessed subdivision could pose safety problems.

Thieves strike in mall parking lot

A 59-year-old Novl man reported a spare tire and carrier were stolen from his vehicle July 3.

Reports said the larceny occurred in the parking lot of West Oaks Mall. The man told police that he had gone inside of a store at the mall for approximately two hours before returning to his vehicle and finding the missing items.

The items stolen are estimated at a value of \$200. There are no suspects in the case.

PARTS TAKEN: Hundreds of dollars worth of auto parts were reported stolen to Novi Police from a stake truck of a city business.

The items, which included tires, batteries, headlights and a radiator cap, were taken between June 14 and June 17, reports said. In addition, oil filters and motor oil were stolen from a nearby storage area at the business.

LARCENY FROM VEHICLE: A 26-year-old Canton man told Novi Police that \$750 worth of power and hand tools were stolen from his van July 2.

The incident occurred at a construction site at the River Oaks West Apartments. The Canton man said the tools were stored in the van overnight at the site.

Entry to the vehicle was gained

Novi Police

through a window, reports said. There are no suspects in the case.

BICYCLE STOLEN: A Cranbrook resident reported his 10-speed bicycle stolen July 1. The bike, which was stored in the garage of the residence, is valued at \$350. Reports indicated that it was taken while the house was vacant.

LARCENY FROM VEHICLE: A Haggerty Road resident reported a personal organizer stolen from his vehicle on June 27.

The resident told police the organizer, which had nothing of value in it, was later returned after being found at a Farmington Hills grocery store. The resident said an unknown person broke a window in the car to get to the organizer. Nothing else was taken from the vehicle and there are no suspects.

OPEN ALCOHOL: Northville City police cited a 64-year-old Roseville man for possession of an open alcohol container in a motor vehicle. The man was driving his convertible car in Northville's Fourth of July parade at the time.

Police on foot patrol received several reports about the man from other spectators, and pulled him out of the parade at Cadz and Wing streets when they observed him drinking with a can of beer between his legs.

ANOTHER LAWN ORNAMENT TAKEN: A Lexington Boulevard resident who reported the theft of three wooden ducks from her front lawn June 2 told city police July 2 that a wooden lamb was taken as well. The black and white lawn ornament was valued at \$35.

FENDER BENDERS: City police reported two accidents last week. A 14-year-old Northville boy was cited for failing to yield and driving without acquiring a license after driving into the path of another car at Eight Mile Road and Novi Street. The boy was driving his father's 1991 Lincoln north on Novi Street July 26 when he reportedly crossed Eight Mile and was struck by a westbound vehicle at 4:12 p.m. He and a passenger, a 14-year-old Novi boy, fled from the car but later turned themselves in to

police. The Lincoln had to be towed from the scene.

A 43-year-old South Lyon man was cited for making an improper turn after driving another car off the road July 1. The man reportedly attempted to make a left turn onto Beal Street from the right lane of westbound Eight Mile Road, and forced a car in the left lane into the curb, rubbing both of the other car's tires.

FOUND PROPERTY: City police found a color television with a broken antenna July 1. In an empty lot on Horton Street, anyone wishing to claim it is asked to call the Northville City Police at 349-1234 with a more detailed description.

BREAK-IN ATTEMPTED: A Dartmouth Place resident told township police someone attempted to enter his home sometime June 25 or 26 by breaking a basement window frame. The resident said nothing was taken during the theft attempt.

QUIL: A 20-year-old Novi man was charged with operating a vehicle under the influence of alcohol after township police arrested him early June 30 on Silver Springs near Rippling Lane. Breathalyzer tests indicated the man's blood-alcohol level was .15 percent.

Novi Briefs

One smart kid: Novi Police Chief Lee BeGole made another young friend while attending the Village Oaks subdivision's annual Fourth of July Parade last Thursday.

While sitting in the clubhouse after the parade, BeGole was approached by five-year-old Jimmy Simon, who said he wanted to meet a real police chief.

"Do you know why I am wearing a black shirt today?" asked BeGole, directing the bashful youngster's attention to his uniform.

"Sure," replied the youth without hesitation, "so the bad guys can't see you in the dark."

"That's absolutely right," responded the only police chief in the history of Novi.

BeGole, incidentally, was born on the Fourth of July and is treated annually to ice cream and cake at the Village Oaks Parade. His driver's license says he's 70 years old, but BeGole cautions residents not to believe everything they read on driver's licenses.

Community forum: Novi school consultants will be in town Thursday and Friday to seek input on the qualities desired in a new superintendent.

Those who did not receive a special invitation can give their opinion to the consultants on Thursday at 7:30 p.m. in the Educational Services Building, 25345 Taft Road.

Over 90 individuals and groups, including the mayor, city manager, the Kiwanis Club and the Chamber of Commerce, received invitations to special meetings held with the consultant throughout Thursday and Friday.

Looking for a few good . . . volunteers: The Novi Arts Council is looking for volunteers to handle two positions. One volunteer is needed to serve as director of the Gate VI Gallery located in the Novi Civic Center. At present, exhibits are arranged through the first of the year, but the director will be responsible for arranging art shows for the gallery after that time.

A volunteer is also needed to serve as secretary for the arts council. The secretary is needed to attend arts council meetings and record business. The council can pay a small stipend for the work, up to seven to 12 hours per week.

Those interested should contact Marilyn Trushak at the Novi Parks and Recreation office 347-0400.

Meritorious award: Michigan State Police Trooper Richard Hayward of the Northville post recently received a meritorious service award for his involvement in apprehending suspected narcotic dealers.

Hayward was working undercover surveillance following the men when they stopped their vehicles, blocking the trooper. He said one of the men got out of his vehicle and threatened him.

Hayward said when he identified himself as an officer, several of the men attempted to flee. When he drew a weapon, the gunman also attempted to flee but was stopped by Hayward. Backup officers apprehended the other suspects.

The award was presented to Hayward July 1 by State Police Capt. Robert Belleaire, second district commander.

Fifties fireworks: Corporate approval has been given by the management of Twelve Oaks Mall for a fireworks display during the Novi Fifties Festival. To be sponsored by Twelve Oaks, the display will be lit on the evening of Saturday, July 27 at about 9:30 p.m. The rockets will be launched from the southwest corner of Twelve Oaks Mall, between the JC Penney and Lord & Taylor stores so that those attending the Fifties Fest will have a good view. The Danny and the Juniors concert, scheduled for that evening will break during the fireworks display. Of course, Twelve Oaks public relations director Elaine Kah said the fireworks will also have to be approved by the Novi City Council.

Fire Department: Novi Fire Chief Art Lenaghan wants to remind residents that there is no charge for fire department runs.

The chief said several residents have inquired about costs after recent runs. The fire department is supported through local taxes.

Smuggling charged

student, is Richards' boyfriend. The two men allegedly drove Richards to Columbus on Nov. 7 and paid for her ticket to Thailand.

Also charged were Victor Nwanika and Ugochukwu Ogburn. They allegedly met Richards in Thailand and provided her with the heroin.

CITY OF NOVI NOTICE VACANCIES ON PARKS AND RECREATION COMMISSION

NOTICE IS HEREBY GIVEN that there are upcoming vacancies on the Parks and Recreation Commission. The Commission is appointed to the Commission should contact the City Clerk at 347-0576 for an application or address for information. The deadline for receiving applications is July 31st. If you are unable to meet the July 31st deadline, please contact the City Clerk regarding an extension.

CITY OF NOVI NOTICE OF ENACTMENT ORDINANCE 91-150

NOTICE IS HEREBY GIVEN that the Novi City Council has adopted Ordinance 91-150, an Ordinance to add Article V to Chapter 31 of the Novi Code of Ordinances to provide for the designation of certain roads within the City as Natural Beauty Roads, and to provide for the development of certain parks and recreation facilities.

CITY OF NOVI NOTICE OF ENACTMENT ORDINANCE 91-119.04

NOTICE IS HEREBY GIVEN that the Novi City Council has adopted Ordinance 91-119.04, an Ordinance to add definitions of "Contiguous," "Deposit," and "Soil" to Section 12-152 of the Novi Code of Ordinances, to add subsection 12-171 (B) to said Code, to add subsection 12-174 (10) to said Code, to amend Section 12-172 of said Code, to amend subsections 12-171(a) and 12-173(b) of said Code, and to amend subsection 12-173(b)(3) of said Code, to revise the regulation of Wetlands and Wetland-adjacent areas within the City of Novi.

CITY OF NOVI NOTICE OF ENACTMENT ORDINANCE 91-149.01

NOTICE IS HEREBY GIVEN that the Novi City Council has adopted Ordinance 91-149.01, an Ordinance to amend Subsections 5-4(a) of the Novi Code of Ordinances to modify the submission requirements for the City of Novi Liquor License Applications.

the NOVI NEWS

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Opinions

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As We See It

Lake access issue pits rights against safety

It's a dilemma. On the one hand, we can certainly appreciate why lakefront homeowners and the City of Novi don't want a public boat launch on Walled Lake. The lake is already overcrowded with boat traffic, to the point that at times it may be downright unsafe. Adding a boat launch there will only exacerbate that problem.

The issue was raised when the state Department of Natural Resources (DNR) released a list in April of 690 lakes statewide—including Walled Lake and 15 other lakes in Oakland County—on which it would like to purchase land for public access sites. Of course, it is a "wish list," since the state can afford to buy only 12 to 16 sites per year. But the presence of Walled Lake on that list has caused enough concern that members of the Lake Area Residents Association (LARA) are petitioning the DNR to take Walled Lake off the list.

Yet Walled Lake is a public waterway. And right now, the public's access to that waterway is severely restricted. There are two beaches — in Novi's Lakeshore Park and at Walled Lake's Macker Beach — but there is no place for the general public to launch boats. To get on the lake with a watercraft, one either has to own a home on the lakefront, own a home with lake access privileges, or be friends with someone who does. That hardly seems very public.

Add to this the fact that open water for public boating is in short supply all across the southeast Michigan region. And the supply appears to be getting shorter. A recent trend in development has been that gas homes are built around many smaller public lakes, access to the water by the public is effectively blocked off.

As Lester Nichols, of the state Department of Natural Resources (DNR) Recreation Division, so succinctly put it, "The public has the right to use public water and there should be somewhere for the public to get to public water."

So there you have it. Two points of view, both legitimate, but diametrically opposed. No solutions.

We however believe there are solutions. Those solutions, however, involve a great deal more than just a state government program to buy up access sites. They involve legislation to control boat traffic on lakes, allocation of funds to enforce boating laws on inland lakes, and protections of the right of public access to public waters, not just on Walled Lake, but all across the state.

Unfortunately, the state legislature has been successfully ignoring this issue for years, so a real solution seems far off indeed.

In all likelihood, the state probably will not buy land on Walled Lake for an access site. Even the state recognizes that. According to Nichols, the DNR considers the land around Walled Lake to be too expensive. And what property is available isn't large enough to meet the DNR's standards for a public access facility. So, chances are that Walled Lake will be pulled back off the list when the DNR issues a pared down list in August ranking sites by priority for purchase.

Nonetheless, it brings up a delicate issue.

The public's right to use waterways has a long history. Much of the current law was set in place many years ago to protect the public's right to traverse lakes, rivers and streams for basic transportation. A landowner couldn't buy parcels on both sides of a stream and then

attempt to block passage. So lakes are considered public waterways so long as there are multiple owners along the shore or there is some navigable route in or out of the lake. Only lakes for which one owner holds title to all the surrounding land and has no ingress or egress by water are considered private. And they are pretty rare.

Several factors have combined to cause problems on area lakes. The first is the increasing popularity of boating. Technology is capable of building boats at a very rapid pace and consumers are more than eager to buy them. The result is growth in the number of boaters trying to get on the water.

Lakes, on the other hand, can't be expanded to handle the increased traffic. Yes, there are a few man-made lakes, but they can't be built as fast as boats can. And naturally, the result is overcrowding on the limited number of available lakes.

One solution would be to set a limit on the number of boats that can be in use on a given lake at a given time. Right now, public access sites, the boats are blocked from entry only when the parking lot gets full, not when the lake gets full. And the size of the parking lot depends on how much land the DNR can buy, not on how many boats the lake can handle. It doesn't seem to make sense.

Lakefront homeowners may also have to be limited on the number of boats they can put on the lake. At present, a single lot owner can put a limitless number on the lake, and that's not fair to the public or to other lakefront owners.

Another solution might be state legislation to prohibit development from blocking off public access to lakes. Such legislation might require a developer to set aside some public access if his or her development would close off a waterway. By making sure no more public lakes are turned into essentially private lakes, it would help avoid increasing boating pressure on lakes like Walled Lake.

Enforcement is always a factor. But at present, even existing boating rules go unenforced because neither the DNR nor the Oakland County Sheriff's Department Marine Division have the resources to really patrol Oakland's lakes. Regardless of whether the state were to adopt boat traffic laws, just allocating enough resources to supply better enforcement of existing laws on southeast Michigan lakes would do a great deal to improve safety.

Finally, purchase of new lake access sites would indeed be in order. But the purchase of such sites should be restricted to those lakes which do not already have overcrowding and safety concerns. Such sites may be further from the metro area, but it seems to us that approach would serve to ease the pressure on lakes here.

Perhaps the eventual purchase of an access site on Walled Lake is warranted. But not now. Not until the state has done more to address the problem of inland lake crowding and safety. And as yet, the state has done nothing.

The Bickersons — Novi-style



Phil Jerome

Let's call 'em Jim and Sharon, an attractive, professional couple sneaking up on middle age and living in one of Novi's nicer subdivisions.

It's Thursday morning, The Fourth of July. The sky is clearing after early-morning showers. The Village Oaks parade is about to begin.

"You riding in the parade this year?" I ask Sharon when I see her roll up to the staging area on her bicycle.

"Just the kids," she smiles pleasantly. "I'm just here to make sure they get off okay."

"Your bike isn't decorated," I note, observing the absence of red, white and blue crepe paper on her two-wheeler.

"No," she says. "I spent most of last night decorating the kids' bikes."

And so it goes. A perfect Fourth of July morning in suburbia.

But, as you might expect, all is not as it seems. . . discord and dissension are teeming just below the surface.

Shortly later, Jim arrives. Also on his bicycle.

"How's it going, Jim?" I ask Sharon a couple minutes ago. She says she spent all last night decorating the kids' bicycles for the parade.

"Don't let her tell you that," he responds. "They decorated their own bikes."

And then Sharon rolls up to the two of us.

"Hey, Sharon. Jim says the kids decorated their own bikes. He says I shouldn't let you get away with taking credit for decorating their bikes."

"How would he know?" asks Sharon. "Ask him what

time he got home from his baseball game last night. Jim doesn't look happy. "You trying to start something?" he asks me.

I ignore him and speak directly to Sharon. "Sounds to me like a classic case of 'Where's Daddy?' when there's work to be done. Mom's home taking care of the house and the kids while Daddy's out playing golf, playing baseball . . . generally indulging his adolescent fantasies which are beginning to look pretty silly for a man of his age. I saw a whole program about this on Donohue a couple weeks ago."

"That's about the size of it," sighs Sharon. "How would he know who decorated the bikes? He was too busy with his baseball game."

"You are trying to start something," says Jim, now convinced of my sinister motives.

"I'm just trying to get all the facts, Jim." I reply innocently. "I'm a journalist for crying out loud. I come out to take pictures of the parade for the paper and all of a sudden I find myself in the middle of a domestic squabble right in the middle of suburbia."

"Did I ask to be here? No! Did I ask either one of you who decorated the bikes? No! I'm just trying to do my job. Just trying to get to the bottom of the big story. Plus, I was thinking there's potential for good column material in all this."

"This is going to be a column?" yells Jim, becoming increasingly worried.

"What are you going to call it? 'The Bickersons — Novi-style?'"

"Not bad," I reply. "I had been thinking something like 'Fear and Loathing in Novi,' but I can do better. No problem, though. I've still got time to think about it."

I saw Jim and Sharon later in the morning. They looked happy, riding their bikes together down the street . . . laughing, joking, watching their kids. Oh, the irony of it all.

In passing

By Hal Gould



County seeks planning consensus

By JAN JEFFRES
Staff Writer

Oakland County's government may have its eyes on the future, but Novi isn't prepared to let it dip its fingers into the local coffers to fund countywide planning.

The county has invited municipal governments to join in its future planning process — Vision 2010. The \$350,000 program, approved in June, would put environmental, transportation and economic issues under the microscope and work toward a consensus on development and infrastructure goals over the next 20 years.

Oakland County proposes that it chip in \$175,000, to add to \$100,000

in grants and a total of \$75,000 from each community. Novi's voluntary, pro-rated share would have been \$2,651.

The Novi City Council noted that on July 1, amid charges that the Vision 2010 strategy is vague and duplicates efforts of the Southeast Michigan Council of Governments (SEMCOG)'s Regional Development Initiative, another growth management program.

"Quite frankly, this scares me. They propose a minimum of 150 densities. We only have 110 representatives and 38 senators running the entire state of Michigan. It's going to take years to a decade for this to formulate a program. It's an un-

wieldy, ungody mess they're proposing," said one of the "hurling party" more outspoken critics, Council Member Joseph Toth.

Toth called for one representative per community.

Oakland County should fund the program itself, since it was the county's idea, advised City Manager Edward Krieger.

Council Member Martha Hoyer agreed.

"The city pays the county almost the same amount in property taxes as the city collects in the general fund. Somewhere with all those taxes they can pay for their planning," Hoyer said.

"Once the county does the county

planning, then they implement it so that, at that point, they boss the local planning picture."

Novi's negative reaction wasn't too surprising to Oakland County Commissioner Kay Schmidt who watched the televised debate from her Novi home.

"I think basically what we're going to see within the 61 communities in Oakland County is those that are having a problem growing don't want anything to do with it (Vision 2010)," Schmidt said Friday, adding that the program was requested by those county communities experiencing a negative growth rate.

"I quite frankly don't want to spend county money on this. Some communities want to have it."

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"I quite frankly don't want to spend county money on this. Some communities want to have it."

Authority's plans could effect county

Continued from Page 1

Oakland County's non-recyclable solid waste — about 1,000 tons per day.

The biggest impact of RRRASOC going its own way could be on the Auburn Hills Incinerator plant, according to Oakland County Commissioner Kay Schmidt, R-Novi.

The county has already waited 18 months as the state Department of Natural Resources reviews the incinerator's overall mercury emissions policies, thus delaying approval of its air quality permit.

"I'm quite concerned about it myself. The only thing that has bothered us is the fact that we have not been given the state permit to burn. That's holding up the whole county plan," Schmidt said.

"I understand RRRASOC's hurry to get it done, but I just don't see the urgency for them to do this now until they see what the county can do."

As a Novi resident, would rather see us on the county plan," Kay Schmidt County Commissioner

"I understand RRRASOC's hurry to get it done, but I just don't see the urgency for them to do this now until they see what the county can do. I, as a Novi resident, would rather see us on the county plan."

Kay Schmidt County Commissioner

subdivisions contract individually with haulers.

The bid from BFI is for a 10-year contract beginning in 1991 at \$25.40 per ton and wrapping up in 2001 at \$38 per ton.

This is less than the Oakland County contract rates of \$27 per ton this year and \$65 per ton in 1991 with an Orion Township landfill, Judun said.

The RRRASOC contract is expected to be awarded by Oct. 8, it would include composting at the landfill site.

The Novi-based RRRASOC is currently evaluating its choice of a Southfield location for a materials recovery facility (MRF). Contamination from machine tool cutting oils and petroleum has been found in the soil of former Special Machinery and En-

gineering Company property at Eight Mile and Evergreen Roads, which requires cleanup. RRRASOC's option on the \$1.87 million site expires at the end of the month.

The Southfield property pushed a Haggerty Road location in Novi out of first place as a MRF site contender.

Results from further environmental testing at the proposed Southfield MRF site are expected this week. If the owner will not finance the cleanup, RRRASOC will then make a decision, Judun said.

"We're trying to resolve the cleanup. . . Nobody knows who is going to pay for it. Under 'polluters pay' (law), it's basically the owner's responsibility," she added.

RRRASOC's trial incineration agreement with the Greater Detroit Resource Recovery Authority expires July 20. Only Southfield has been using the burner, but the test run has been successful, Judun said.

A seven-year agreement for the Detroit incinerator would cost \$45 per ton opposed to the \$65 per ton cost of the proposed Auburn Hills incinerator.

CITY OF NOVI NOTICE VACANCIES ON PARKS AND RECREATION COMMISSION

NOTICE IS HEREBY GIVEN that there are upcoming vacancies on the Parks and Recreation Commission. The Commission is appointed to the Commission should contact the City Clerk at 347-0576 for an application or address for information. The deadline for receiving applications is July 31st. If you are unable to meet the July 31st deadline, please contact the City Clerk regarding an extension.

CITY OF NOVI NOTICE OF ENACTMENT ORDINANCE 91-150

NOTICE IS HEREBY GIVEN that the Novi City Council has adopted Ordinance 91-150, an Ordinance to add Article V to Chapter 31 of the Novi Code of Ordinances to provide for the designation of certain roads within the City as Natural Beauty Roads, and to provide for the development of certain parks and recreation facilities.

CITY OF NOVI NOTICE OF ENACTMENT ORDINANCE 91-119.04

NOTICE IS HEREBY GIVEN that the Novi City Council has adopted Ordinance 91-119.04, an Ordinance to add definitions of "Contiguous," "Deposit," and "Soil" to Section 12-152 of the Novi Code of Ordinances, to add subsection 12-171 (B) to said Code, to add subsection 12-174 (10) to said Code, to amend Section 12-172 of said Code, to amend subsections 12-171(a) and 12-173(b) of said Code, and to amend subsection 12-173(b)(3) of said Code, to revise the regulation of Wetlands and Wetland-adjacent areas within the City of Novi.

CITY OF NOVI NOTICE OF ENACTMENT ORDINANCE 91-149.01

NOTICE IS HEREBY GIVEN that the Novi City Council has adopted Ordinance 91-149.01, an Ordinance to amend Subsections 5-4(a) of the Novi Code of Ordinances to modify the submission requirements for the City of Novi Liquor License Applications.

Oil change shop plans cause friction

By SCOTT DANIEL
Staff Writer

A proposed oil change shop on Novi Road brought sharp public criticism Wednesday night despite tabling of a scheduled hearing by the planning commission.

A unanimous vote by the commission to table plans for Big A's Novi Oil Change until July 17 was taken at the request of developers. Residents in attendance for the public hearing did, however, speak out against the proposed facility.

"It's like trying to fit a size-13 foot into a size-8 shoe," said one resident, Doris Craig of Galloway street. "We will have to bear the brunt of the problem."

The oil change would be located just north of Eight Mile Road on less than a half-acre parcel. It would be located between a fast-food restaurant and the Novi Auto Wash.

Commissioners rejected a request for special land use approval for the project on May 15. Developer Al Ferguson was again seeking special land use approval Wednesday.

Traffic and safety concerns were cited in the May denial by commissioners.

Planner Kathy McAllen said the proposed two-bay station would increase traffic during peak activity times. She said that portion of Novi Road is one of the city's busiest.

Residents at the May meeting also noted the heavy traffic in the area. Mark Stern, also of Galloway, said the addition of the oil change would likely increase accidents in the area.

Wednesday's comments by residents were in the same vein.



The scene at Northville's fireworks show



Photos by BRYAN MITCHELL

Vietnam era veterans proudly displayed their colors in Thursday's parade

Operation Welcome Home

Fourth of July parade, activities draw biggest crowd ever

By BOB NEEDHAM
Editor

Thousands filled the streets of Northville for the community's biggest Fourth of July celebration ever.

"Operation Welcome Home" and a daylong series of special events brought locals and out-of-towners to the "model support city" on Thursday. Throughout the day and evening, the smiles flowed as freely as the patriotism.

No one will ever know exactly how many people were in town for the day, but the city police department estimated that 15,000 were on hand for the fireworks alone. Several longtime residents commented that the parade crowd was the biggest ever seen, with estimates hovering around 10,000.

The day began early with the pancake breakfast at Masonic Temple. The weather started out poorly, with early arrivals for the parade huddling under awnings along Main Street as the clouds opened up.

The rain stopped before doing any serious spirit-dampening, however, and by the time the Satin Sheets Bed Race hit Main Street the drying-out had already begun.

A long, varied parade excited spectators all along the route. City Mayor Chris Johnson commented that he had never seen such a large crowd for a Northville parade, and that the crowd continued to be thick all along the entire parade route. Over 75 different units made up the parade, not

counting individual participants. Bands, marchers, and a variety of floats participated, many picking up on the "Operation Welcome Home" theme supporting the Persian Gulf troops.

Winners of the parade judging were: Senior Marchers: first place, Order of the Alhambra Marchers; second place, Farmington Elks Motor Drill Team; third place, American Legion Post 147. Floats: first place, Northville Action Council; second place, the Military Family Support Groups West Side Chapter and Highland Lakes Shopping Center; third place, Northville Swim Club. Bands: first place, Plymouth Fife and Drum Corps; second place, Michigan Scottish Pipes and Drums; third place, Shriners Marching Bagpipes. Animals: first place, Maybury State Park; second place, Four Seasons 4-H Horse Club; third place, Parade Riders Alumni. Junior Marching: first place, Plymouth Spiriters Cheerleaders; second place, Northville High School Cheerleaders; third place, Derek's Dynamo Baton Club. Special: first place, the Marquis Theatre.

After the parade, attention shifted to the bandshell for demonstrations by the Order of the Alhambra and the Okinawan Karate Club, both of Northville. Operation Welcome Home organizers presented a special dedication to Yusuf Hanania, a local resident and Singh development official who recently died in an auto crash.

All afternoon restaurants and merchants stayed busy downtown, while crowds at Mill Race

Historical Village enjoyed a trip back in time for a traditional Fourth of July. Live music, craft demonstrations, and tours of the Mill Race buildings were among the attractions.

Bandshell concerts by Bonnie & the Working Girls and Jeff and the Atlantics kept things going during the early afternoon. Crowds downtown thinned out a bit as the "Operation Welcome Home" rally got under way at Northville Downs.

Following the rally came dancing time for kids and adults. "The kids were going wild," said Mary DiPaolo, one of the day's major organizers.

Capping off the activities was the fireworks display near Northville High School. Crowds formed early and kept growing as dusk approached. All the streets around Northville High School became lined with cars as more and more spectators arrived.

City police estimated the attendance at 15,000 people. The crowd was vocal and appreciative of the display, presented by Zambelli Internationale of New Castle, Penn.

While the day's events took the combined efforts of countless volunteers, the main organizers for the day were Ginny Hathorn, Mary DiPaolo, Debbie McDonald, and Michelle Perrin.

"We're just really pleased with the way everything turned out," DiPaolo said.



Sixteen-month-old Andrew Wescott look for his dad in the parade



The largest crowd ever turned out for the parade Thursday, despite heavy rains that soaked the area shortly before it was scheduled to begin



Returned soldiers from Operation Desert Storm display their flag to applauding on-lookers

FOOD
CREATIVE DINING

B

MONDAY
July 8, 1991

Eleanor & Ray Heald/Wine

Sauvignon Blanc merits respect

Jackie Cakebread, owner of Cakebread Cellars in Napa Valley, is so taken by the charm of sauvignon blanc that he has made it the winery's specialty.

"Sauvignon blanc has been kicked around by the wine press," he explains. "Early in the production of varietal sauvignon blanc, wine writers referred to it as the poor man's chardonnay. This comment immediately imposed second-class citizenship on these wines."

"Sauvignon blanc is much more versatile with food than chardonnay because it is never over-oaked and the wine remains lean, clean and fresh. It accompanies food and refreshes the palate."

Cakebread's wife, Dolores, has created exciting dishes to complement sauvignon blanc. Through this effort, the Cakebreads have discovered the ageability of sauvignon blanc and how it matures.

Bruce Cakebread, the winemaker for his parents' winery, uses the following as descriptors for Cakebread Sauvignon Blanc: citrusy, lemony, floral, spicy and herbaceous. "Young wines have a grapefruit assertiveness with hay and melon accents," he contends. "As the wine ages, the fresh, crisp, fruitiness complexes to yield a golden color with toasty, smoky aromas and flavors."

According to the Cakebreads, there are rules of thumb that help when designing recipes to accompany sauvignon blanc:

- Avoid using cream. Substitute yogurt. Sauvignon blanc has good acidity, but cream covers the wine's richness.
- Delicate use of tarragon accents shrimp flavors when served with sauvignon blanc.
- Substitute wine or lemon juice for vinegar, especially in salad dressings.
- Shallots pick up any herbaceous quality in the wine.
- Fresh cracked pepper accents the wine's spiciness.
- Cilantro, used judiciously, emphasizes the lightness of a young wine and its lavender flower makes a colorful plate accent.
- Smoked chicken or turkey will enhance a smoky character in the wine.

A tasting of Cakebread Sauvignon Blanc with specially designed cuisine illustrates the versatility and ageability of this varietal.

The 1990 Cakebread Cellars Sauvignon Blanc, served with an appetizer of Spinach Balls with Mustard Sauvignon Blanc Sauce, is a classic harmony for a young sauvignon blanc.

"The wine has a liveliness due to good acidity and balanced fruit," Dolores Cakebread says. "It isn't overpowered by the mustard, and the spinach enhances an herbal quality in the young wine. One year of bottle age adds a complexity to sauvignon blanc that I describe as toasty."

This is well illustrated when a mature sauvignon blanc is served with Seafood Terrine with Roasted Bell Pepper Sauce. The wine maintains good acidity and keeps its varietal characteristics without being overly herbaceous. The Seafood Terrine is kept light by the use of only fresh white fish, scallops and prawns, with a minimum of butter. The tangy bell pepper sauce not only makes a great accompaniment for the wine, but it also brightens up the presentation of the white terrine.

Continued on 3

WINE SELECTIONS OF THE WEEK

1990 Cakebread Cellars Sauvignon Blanc (197) is a classic marriage of grapefruit, melon, and pineapple aromas. Flavors mature the aroma in a clean, crisp, yet elegant person with extensive fruit and floral freshness. This harmonious blend is followed by harmonies with food.

The following Cakebread Cellars wines are also available in this market and represent stylish wine choices.

1989 Chardonnay (425), 1988 Chardonnay Reserve (421) and the 1988 Cabernet Sauvignon (197) which ranks among the top 100 percent varietal cabernet sauvignons from the Napa Valley.



Edward's Caterer has opened a new outdoor cafe at its 116 Dunlap St. location

Photo by BRYAN MITCHELL

Cafe Days

Edward's goes al fresco for summer

By RICK BYRNE
Copy Editor

Edward's Caterer has been in Northville for five years, but somehow, it always seems new.

The menu has grown along with the clientele, who have always sought out the restaurant at 116 Dunlap St. for lunch.

Of course, it used to be that only lunch time was the right time for Edward's. But now the downtown Northville eatery is offering extended hours, opening for breakfast, and remaining open through the dinner hour.

According to owner Edward Postiff, the decision was prompted by some regular customers.

"So many people said they like to sit somewhere outside at night when they're in town," he said. "A lot of them are people who live in town and just walk here."

He added that with the summer festival in full swing and people shopping nearby, staying open until 9 p.m. should prove to be a wise move. Postiff has committed to the later hours through the Victorian Festival in late summer. The longer day has also allowed Edward's to debut a number of enticing new items, including a cappuccino machine.

Selections for dinner are known as Blue

"It's nice for people who want to linger and wait for friends. I like the idea of people meeting and lingering here. A lot of people come here alone, and you see a lot of people who sit and read their newspapers."

Edward Postiff
Owner, Edward's Caterer

Plate entrees, and they come to the table on delightful Fiestaware art deco plates. All the entrees include french bread, butter and a helping of fruit. A longtime favorite at Edward's, the crusty mustard chicken, is available this way, as are the chicken burritos, tortelloni with tomato basil sauce, and vegetable lasagna.

What makes Edward's even more attractive is the addition of outdoor seating. The cafe experience is something that's been missing in downtown Northville since Holloway's bakery burned last year.

"It's nice for people who want to linger and wait for friends," said Postiff. "I like the idea of people meeting and lingering here. A lot of people come here alone, and you see a lot of people who sit and read their newspapers."

The light and easy atmosphere is evidenced in the menu. Postiff has chosen to highlight appetizers like the artichoke and three-cheese dip, and the carrot and celery sticks served with a spicy clam dip.

Cafe desserts are also an outdoor favorite, and an excellent accompaniment to cappuccino, espresso or mocha. Postiff said cappuccino cafes are springing up all over Ann Arbor, and adding it to his menu seemed like a logical step for Northville.

Summer isn't the ideal season for coffee, however. Postiff said the popular items right now are his cool, refreshing salads. The chicken caesar salad is a big favorite, and is made with a low-fat astago cheese that is far lighter than it tastes.

Right now, the outdoor service is using plastic utensils, but Postiff said that won't

last long. Already food is being served in glass bowls and stoneware plates.

"We're trying to get away from serving things in plastic," said Postiff. "We wanted it to look nicer, and we wanted to make less garbage. As we get better, we'll begin serving with real utensils."

Also new at Edward's is the "Morning Breakfast Call," which includes muffins and scones.

"We make what I call American scones," said Postiff. "They're a cross between biscuits and the British scones. I know so many people who've tried them in England and didn't like them that much. They said they were too dry."

"These are kind of biscuity, and they're not as dry. The batter makes a good drop scone. The English make the rolled scones."

If all the diversity of Edward's menu seems a little schizophrenic, Postiff said thinks that's a tribute to the creativity of his staff.

"We have a really good example of what I call a 'team,'" Postiff said. "It's almost like a family. We're all close, really close. If someone has a lot to do, say someone on the pastry table in the back, we'll all pitch in and get together to help them."

Continued on 3

Chef Mary Brady

Fulfilling some fruitful fantasies

Frozen yogurt is my favorite treat during the summer. At least for the first six months. Then I burn myself out.

Many days I will eat a medium no-fat for lunch. Who needs a sandwich? Then after dinner, I must go for a small cone.

Actually, times when my husband is out of town I'll eat a diet of frozen yogurt for several days. Cooking for myself isn't appealing.

Then about the middle of July, it's time to ease off a bit. Not that I would ever totally give up on the delightful light flavors—but a bit of a change is good for the soul.

There are many options for low-fat summer desserts for the person with a sweet tooth. The simplest are chilled fresh fruits, served in beautiful glass bowls or wine goblets. A wedge of lime nestled onto the glass adds a touch of elegance. A dollop of no-fat plain yogurt and a sprinkle of granulated brown sugar add new dimensions.

Low-fat desserts depend primarily on the intense flavors of fruit, fruit juices and flavorings. It is not appropriate to ever dilute flavors with water unless they are extremely tart, such as lemon or lime. If a liquid is needed to dissolve gelatin, or to thin out a thick sauce, use orange juice, a

fruit liquor or a sweet wine, such as port or sherry.

Citrus zest can add a tremendous amount of flavor to desserts, thus eliminating the need for sugar. Tossing blueberries with the juice of a lemon gives the fruit the lift it needs. The same is true for strawberries, mangoes, papayas or melons.

On several tropical vacations, breakfast was simply local fresh fruit with a wedge of lime. Yes, the lime can flavor something other than a gin-and-tonic.

Other tricks include whipping skim evaporated milk and using as a replacement for whipped cream. Gelatin can be softened and added to part of the juice or fruit puree being used for an airier dessert.

For a quick, low-calorie treat, mix sugar free Jell-O with no-fat yogurt and allow to set. Using fruit juice instead of water adds pizzazz. Before the Jell-O is set, layer with fresh fruit in a parfait glass.

One of the simplest methods of all is the poaching of whole fruit. Pears, peaches and apples simmered in juice just until tender, then cooled and served with the natural syrup, can't be beat.

Guests and family will appreciate the

delicate taste of real fruit. Reduce poaching juices in half to intensify flavors. Add a cinnamon stick, allspice and nutmeg to the cooking liquid for zip.

In the past, whipping egg whites and adding them to a base has been popular. A word of caution concerning this. Eggs are no longer considered safe in the raw state. Alternatives are being tested, and a popular alternative is to warm egg whites to lukewarm over hot water, beating in a hot sugar slowly to prevent the coagulation of the whites.

Fresh fruit is normally high in natural sugar, so it is not necessary to load it down with sugar. Confectioner's sugar goes much farther than granulated because it is so fine.

A pleasant trick is to fill a small jar with 10-X sugar and add a broken vanilla bean or nutmeg clove. Seasoned sugar is then always at a hand's reach.

If a harder dessert is required, consider the use of angel's food cake. Use it instead of the traditional shortcake for crushed strawberries or raspberries. Or, layer alternating cake, a sprinkle of flavored liquor, berries and then yogurt. Let sit a few hours to allow the essences to work

together.

Make fruit sauces by processing fruit to a liquid state, straining and sweetening if desired. Substitute ricotta or neufchatel cheese for cream cheese when possible. Calorie savings can be as high as 30 percent.

When buying fruits beware and be aware. Don't assume that fruit at a roadside stand or farmer's market is local. If it is too early in the season for peaches, chances are high that they were imported from a warmer climate.

By the same token, fruit grown at a nearby orchard isn't necessarily better than if shipped. Look for telltale signs of quality indicative of the fruit type, and judge for superiority versus origin.

Choose fully ripe fruit for eating "raw," and a bit firmer if it is to be baked or poached. Peaches, plums, melons and strawberries will not ripen after cooking. Their texture will soften, but natural sugars do not develop further, so choose ripe fruit to begin with.

Finally, use your nose to help you choose. A fruity, pleasant aroma means a tasty fruit.

Northville resident Mary Brady is a certified executive chef.

FRESH FRUIT AND RICOTTA PARFAITS

- 1 cup part-skim ricotta cheese
- ¼ cup sugar
- 2 tablespoons amaretto liquor
- 1¼ teaspoons vanilla
- 1 teaspoon unflavored gelatin
- ¼ cup non-fat yogurt
- 2 large, ripe peaches, peeled and pitted, cut into ¼-inch cubes and tossed with a squeeze of lemon juice.
- 1 cup halved strawberries
- ¾ cup blueberries

Combine first four ingredients and blend until very smooth. Chill at least one hour, and up to 24. Mix 1 tablespoon amaretto with 1 tablespoon water and sprinkle gelatin over. Let stand for five minutes to soften. Heat the mixture over a medium-low heat, stirring until gelatin dissolves. Place the mixture in a large bowl and whisk in yogurt. Set the bowl over a larger bowl of ice and stir until the mixture thickens and begins to gel. Immediately beat with an electric mixer on high speed for 4-5 minutes or until mixture has tripled in volume. Whisk in chilled ricotta mixture by hand. Do not beat or all the air you just whipped in will be lost. Toss fruit together. Spoon a layer of ricotta mixture in the bottom of a parfait glass. Top with fruit. Continue finishing with a layer of fruit. Serve immediately or chill for up to two hours. Serves four. 150 calories, 3 grams of fat.

The Refrigerator Door

CANNING WORKSHOP: A Mini-Canning Food-Preservation Workshop is offered by the Oakland County Cooperative Extension Service from 9 a.m. to noon Tuesday-Thursday, July 16-18, in the Kitchen Classroom on the first floor in the North Office Building in Pontiac.

Students should bring an apron. The class includes food safety, canning low-acid and high-acid foods, pickling, jams and jellies, and freezing and drying foods. Cost is \$15 for both sessions or \$7.50 for one. Samples and handouts are included.

A home study course also is available, for \$15 to cover postage and handling.

Enrollment information for both classes may be obtained by calling the Food and Nutrition Hotline at 858-0904 or mailing a stamped, self-addressed envelope to the Cooperative Extension Service, 1200 N. Telegraph, Pontiac 48341. Specify the class you are interested in.

HILTON SPECIALS: The Nowi Hilton, in its S.S. Nowi Hilton Cruise Ship Cafe, is presenting red, down-home Texas barbecue. The red-hot barbecue, complete with a six-gun totting guitarist, occurs every Friday evening from 5:30-10 p.m. until August 2.

Chef John Silva's spicy bill of fare includes Pork Ribs Barbecue Tevacana, Texas Fried Steak, Chicken Tequila, El Paso Enchiladas and Galveston Shrimp and Oysters. All entrees include salad bar and choice of baked Jack potatoes, ranch fries, corn on the cob or chuckwagon pork and beans. Call 349-4000 for more information.

STRAWBERRY PICKING: Information on strawberry picking is available in a free copy of the Farm Market and U-Pick Directory from the Michigan Department of Agriculture. For more information call 517-373-1058.

The directory lists the following locations in Oakland County: Meyer Berry Farm in Northville, phone 349-0289; Middleton Berry Farm in Lake Orion, phone 693-6018 or 693-6124; Ridgeman Berry Farm in Highland, phone 887-5976; the Strawberry Patch, east of Midland, phone 685-1393; Valley of Pines Fruit Farm, Clarkston, phone 625-3027; Whale-Inn Farms, East 155 off I-96 North, phone 685-2459. Call ahead before visiting any locations, as there may be changes since the directory was prepared.

No locations are listed for strawberry picking in Wayne County.

TREBLE CHEF: A new, personalized cookbook called "Treble Chef" is being offered by the Meadow Brook Festival Women's Committee at Oakland University in Rochester Hills.

Cookbooks may be ordered by calling the festival at 370-3316. The cookbook also is available at the gift shop during concerts. Cookbooks are \$14.50, plus \$2.50 postage and handling. All proceeds go to the festival.

MICROWAVE COOKBOOK: The Microwave Cooking Institute and the Reynolds Wrap Kitchens have teamed up to bring "Microwave Speed Meals." Each of the easy-to-assemble, quick-cooking recipes uses Reynolds Microwave Wrap. This cooking paper is the first product designed specifically to withstand the high heat and tough demands of microwave ovens.

To order "Microwave Speed Meals," send your name, address and \$1 to: The Reynolds Wrap Kitchens, Microwave Speed Meals, P.O. Box C-32003 - Dept. FE-1, Richmond, VA 23261-2003.

The cookbook has 39 pages filled with tips and recipes from snacks to main dishes to desserts. Each recipe includes nutritional information and exchange values.

RECIPE CONTEST: Sutter Home Winery and Kraft USA have joined forces to sponsor the second annual "Build a Better Burger" recipe competition. For contest rules, send a self-addressed, stamped envelope to: Build a Better Burger Entry Request, 2716 Ocean Park Blvd., Suite 1050, Santa Monica, Calif., 90405.

DESERT BAR: A chocolate candy bar that withstands temperatures of 140 degrees is being nationally introduced by Hershey Chocolate U.S.A. The product, Hershey's Desert Bar, is made with real milk chocolate.

The bars won't become fluid like regular milk chocolate, which melts at 78 degrees. Instead, they become slightly soft and fudge-like. People who prefer the bar warm, creamy and "fudgy" can microwave it on high for 45 seconds or less.

The bar originally was manufactured in response to the U.S. Army's request for a heat-resistant chocolate bar to send U.S. soldiers in Saudi Arabia. The bar was first distributed to U.S. troops in December.

BEEF BROCHURE: Get a head start on easy, carefree outdoor cooking with the help of a new recipe folder from the beef industry, "Marinate and Grill Beef Recipes."

To receive a single free copy, send a stamped, self-addressed, business-size envelope to the Michigan Beef Industry Commission, 2145 University Park Drive, Suite 300, Okemos, Mich. 48864. Allow four to six weeks for processing.

The newly released brochure contains a grilling guide for beef chuck steaks and three complementary marinades.

The robust flavor of economical beef chuck cuts such as top blade, chuck eye, shoulder, blade or seven-bone and bottom blade steaks, as well as shoulder steak strips for kabobs, are enhanced through the use of flavorful marinades.

Mix and match the steaks and marinades for a variety of beef meals.

Flavorful and quick-to-prepare recipes offered in the brochure include Hot 'n' Spicy Beef Steaks, Caribbean-Style Steak, and Beef and Plum Kabobs.

Recipes suit Sauvignon Blanc

See related story, Page 1B.

These are recipes designed to complement Cakebread Cellars Sauvignon Blanc.

SPINACH BALLS WITH MUSTARD SAUVIGNON BLANC SAUCE

- Two 10-ounce packages frozen chopped spinach (fresh may be used)
- 2 cups herb stuffing mix, crushed
- 4 green onions, chopped
- 1/4 cup grated Parmesan cheese
- 3 eggs
- 1 stick butter, melted
- 2 finely chopped shallots
- Dash of grated nutmeg

Combine all ingredients and mix well. Shape into 1-inch balls; cover and refrigerate or freeze until ready to bake. Bake at 350 degrees for 10 to 12 minutes, on an ungreased baking sheet. Serve warm with Mustard Sauvignon Blanc Sauce. Makes approximately 70. Allow 2-3 per person.

Mustard Sauvignon Blanc Sauce:

- 2 tablespoons Coleman's Dry Mustard
- 2 tablespoons white wine vinegar

Mix and let sit for 1 hour.

- 1/2 cup Cakebread Cellars Sauvignon Blanc
- 1 teaspoon sugar
- 1 egg
- 3 tablespoons prepared Dijon mustard

Mix last 4 ingredients together in saucepan; add dry mustard mixture. Cook over low heat, mixing constantly until light, fluffy and thick. Add salt and white pepper to taste. Add a little more Sauvignon Blanc if too hot or thick.

One Spinach Ball equals: Calories: 30.1, Protein: 1.42g, Fat: 1.48g, Carbohydrates: 2.8g, Cholesterol: 17.1mg.

SEAFOOD TERRINE WITH RED BELL PEPPER SAUCE (Serves 10)

- 1/2 pound boneless whitefish fillet, cut in 2-inch-long slices (flounder, sea bass, sole, grouper)
- 2 large egg whites
- 2 tablespoons dried french bread crumbs (white part)
- 1 tablespoon fresh lemon juice
- 1 tablespoon Dijon mustard
- 1/2 teaspoon horseradish
- Dash tabasco
- 1/2 cup plain lowfat yogurt
- 1/2 pound raw shrimp, shelled and deveined
- 1/2 pound scallops
- 1/2 cup medium shredded spinach
- 3 tablespoons minced shallots
- 2 green onions with tops, chopped
- 1/2 teaspoon fresh thyme or dill
- White pepper to taste

Preheat oven to 350 degrees. Spray ten 4-ounce souffle cups with non-sticking vegetable spray. Lightly dust each cup with flour; shake out excess. Fill cups 3/4 full; add boiling water to a 1-inch depth. Cover with waxed paper. Bake until a metal skewer comes clean 15-18 minutes. Remove to wire rack; cool to room temperature.

RED BELL PEPPER SAUCE

- 1 medium onion, chopped
- 2 clove garlic, minced
- 2 teaspoons homemade chicken stock without salt, defatted
- 4 medium red bell peppers, seeded and chopped
- 1/2 cup Cakebread Cellars Sauvignon Blanc
- 1 cup defatted homemade chicken stock (no salt added)
- 1 sprig thyme
- 1 bay leaf
- 1 tablespoon plain lowfat yogurt
- 1-2 teaspoons lemon juice
- White pepper to taste

In medium saucepan, cook onion and garlic in chicken stock over low heat until soft. Add pepper, Sauvignon Blanc, chicken stock, thyme and bay leaf. Cover over medium-high heat until liquid is reduced to 1/2.

Remove bay leaf and thyme. Transfer 1/2 mixture to food processor or blender and puree. Strain through coarse sieve. Repeat with remaining mixture. Cool to room temperature.

Season to taste with lemon, pepper and yogurt. Per serving: 112 Calories, 0.93g Fat, 144.26mg Sodium and 29mg Cholesterol.

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Not enough people say ahh to asparagus

By CAROL CUTLER
Copley News Service

The figure seemed hard to believe. Americans consume about 1 pound of asparagus per person per year. Since I am likely to enjoy that much in a single sitting, this leaves the inescapable conclusion that an awful lot of people are not doing their share.

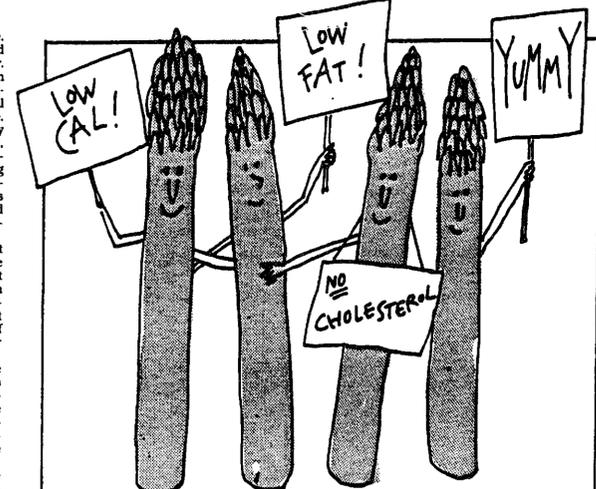
But this member of the lily family can be addictive. A friend's cat, Spike, is a compulsive asparagus eater. Once he smells it in the shopping bag, he demonstrates totally unlikable behavior. The cat screams until the asparagus is cooked and served to him. Spike, being a connoisseur, likes it plain.

There is no denying the fact that this stinky stalk is among the more expensive of our vegetables. Even at the height of the season (March through May) the price will hover around \$1, though I often see sales at 69 cents. Out-of-season prices, of course, spiral upward as the flavor goes in the opposite direction.

Part of the pricing problem is the cultivation. Each asparagus stalk is carefully hand-picked. White asparagus is more expensive still, because it requires time-consuming mounding of sand around each stalk to prevent the sun from developing the green chlorophyll in the plant.

Then, of course, the stalk has to be dug out of that mound. This laborious treatment is not done just for visual aesthetics, the flavor is milder and quite lovely.

My own theory for the lack of enthusiasm for this "king of vegetables," as it is known, has to do with unfamiliarity. If one's first experience



MM - CNY ©91

with asparagus is jarred or canned, you hardly want to pursue it further. Frozen examples are a tad better in flavor but a far cry from the real

thing. I'm all for starting a campaign, right at home. Have an asparagus party. This does not mean a meal of

asparagus, just one or two dishes, but have everyone bring an asparagus recipe to be exchanged among the other admirers. And if your

guests were not asparagus aficionados when they arrived, they will be thoroughly converted by the end of the evening.

You might also let it be known that Marlene Pompadour combined egg yolks with her asparagus to maintain sexual vigor. And, yes, the green stalks have been inevitably described as an aphrodisiac.

The many attributes of this har-binger of spring should be considered: Four cooked spears contain a mere 14 calories, trace amounts of fat, and — like all vegetables — no cholesterol. The French are partial to covering asparagus with rich Hollandaise sauce or Maitre d'Hotel sauce (dressed with orange juice), which of course wipes out the caloric advantage.

Italians like to gratinate the cooked stalks with fresh Parmesan shavings or a sprinkling of fine olive oil and balsamic vinegar. Belgians are partial to chopped hard-boiled egg and melted butter. Each has its culinary allure.

When selecting asparagus, look for fat examples; they are more tender. Try to get them in uniform width so that they will cook evenly. If they are to be refrigerated, store upright in a few inches of water and covered with a plastic bag or wrap in a damp paper towel.

To prepare them, snap off the tough woody bottom and discard. If the asparagus is to be served whole, the stems must be peeled. A swivel-bladed vegetable peeler works particularly well. Cutting them Chinese fashion is a time-saver: Snap off the bottom, but do not peel. Cut the stalks and the tips into long, thin dia-

gonal slices with a sharp knife. The longer the better.

Many cooks like to cook whole asparagus standing upright; others steam it. I have one method for either whole or sliced asparagus: Lay the vegetable in a large flat skillet. A single layer is best; overlapping should be kept to a minimum. Sprinkle lightly with salt and pour in enough water to reach a depth of 1/4 inch. Cook, place on high and once the water boils, cook for about 2 minutes for sliced and 3 minutes for whole. Drain and continue with your favorite sauce or dressing.

Here is another cooking method that will change the mind of even confirmed vegetable hater.

ASPARAGUS, PURE AND SIMPLE
1 to 1 1/4 pounds asparagus
Salt and pepper
3 tablespoons butter, cut into small bits

Yields 4 servings as a vegetable side dish.

Preheat oven to 300 F. Prepare asparagus as described above and rinse. Select a shallow baking pan that will hold the spears compactly and butter it well.

Place asparagus in pan, sprinkle with salt and pepper and dot with butter. Cover dish lightly and bake 30 minutes. The asparagus will still retain some crispness and its lively green color.

Carol Cutler is the award-winning author of eight cookbooks, including "Catch of the Day."

Book calls for curbing 'fat tooth'

What if you could have your cake, cookies and ice cream and stay healthy and slim? In "Controlling Your Fat Tooth," Joe Piscatella suggests we rethink our eating habits and cut down on dietary fat — without sacrificing the foods we love.

Piscatella, the author of two best-selling books, "Don't Eat Your Heart Out" and "Choices for a Healthy Heart," which combined have nearly 1 million copies in print. He has been a keen observer of American eating habits since 1977, when an open-heart bypass at 32 forced him to recognize the intimate connection between dietary habits and overall health.

Recently, Piscatella has observed a strange idiosyncrasy in American eating habits. Despite a growing awareness that a diet rich in fat increases risk of heart disease, obesity and certain cancers (breast, prostate and colon), statistics reflect practically no change in the way we eat. In 1980, fat constituted 40 percent of the calories typically consumed. Today that figure is still 37.5 percent — substantially higher than the recommended 30 percent or less.

"We are better educated today about nutrition and health than ever before, but we don't practice what we know to be in our best interest," Weight-loss dieters go on and off low-fat plans, and even high-risk heart patients can't seem to maintain low-fat eating. The real question is "Why?"

In "Controlling Your Fat Tooth," Piscatella translates the latest medical research into prose for the layman; he analyzes dietary habits, explaining why we like fatty foods, and teachers readers how to custom design a "personal fat budget" to manage daily intake of dietary fat without depriving one's choice of foods.

Throughout our lives, we have been conditioned to associate cravings for chocolate, ice cream and candy with an irresistible "sweet tooth." But recent studies show that most "sweets" actually derive the bulk of their calories from fat — not sugar.

Because most people don't know where their dietary fat comes from, "Controlling Your Fat Tooth" helps readers identify and budget sources of fat. It features more than 200 recipes that specify calories, fat, percentage of calories from fat, cholesterol and sodium content. Piscatella's recipes are designed to meet low-fat dietary goals while still pleasing discerning "taste buds."

For everyday eating, the book also provides charts that break down the grams of fat in typical foods consumed, including brand-name items and menus from fast-food chains.

To assure that what you're reading is what you're eating, Piscatella teaches readers to analyze "light"-labeled products and "low-fat" foods, including "2-percent milk," which actually derives 38 percent of its calories from fat, and "95-percent fat-free ham," which can contain more than 40 percent calorie fat. (In both cases, the percentages advertised refer to overall weight, not calories.)

"It's important to remember that it's not the fat content of any one food that matters most, but how all foods go together to produce a meal (and a day) in which fat constitutes less than 30 percent of total calories."

By using the book's charts to calculate your "personal fat budget" in grams, as well as your recommended daily caloric intake, you can easily regulate the percentage of fat calories in your diet.

CHICKEN-AND-VEGETABLE CASSEROLE
Makes 8 Servings

- 2 chicken breasts, skinned, boned and quartered
- 2 teaspoons powdered rosemary
- 2 tablespoons dried parsley

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153 E. Main Northville 348-8260

1/2 teaspoon black pepper
1 whole head garlic, separated into cloves and peeled
12 baby carrots
1 large onion, cut into rings
4 small red potatoes, halved
1 pound fresh green beans, stemmed
1 cup dry white wine (Soave Bolla is good)

In a covered casserole dish, arrange chicken on bottom. Combine rosemary, parsley and pepper. Sprinkle 1/2 of mixture over chicken. Top with garlic, carrots, onion and potatoes. Top with green beans. Sprinkle remaining third of seasoning over top. Pour wine over all. Bake at 350 degrees for 1 hour or until chicken is cooked and vegetables are tender.

Serving suggestion: Serve with crusty French bread and Fresh Blackberry Pie.

Approximate nutritional content per serving: Total calories: 242; Fat: 9g; Percentage of calories from fat: 9 percent; Carbohydrates: 28g; Protein: 22g; Cholesterol: 49mg; Sodium: 93mg; Dietary fiber: 5g.

Schoolcraft student garners top honors

Sylvia Hayes, a Schoolcraft College alumna and director of the Procter's Pantry at the college, received the "Best of Show" award at a major national competition held recently in Chicago.

Hayes was the only winner of a Gold Medal in the Professional category at the 21st Annual Culinary Arts Society of the National Restaurant Association. She received one of six Judges' Special Awards for her masterpiece cornucopia picnic display.

Hayes was in competition with over 200 chefs, students and culinarians from around the country.

Other Schoolcraft winners were Helen C. Orloff, Martin L. Blazy and Christopher T. Carl, who all earned a Silver Medal in the Professional category. Carl was also a winner of a Judges' Special Award for his Ashish meat display. Jeffrey C. Condit won a Silver Medal in the Student category.

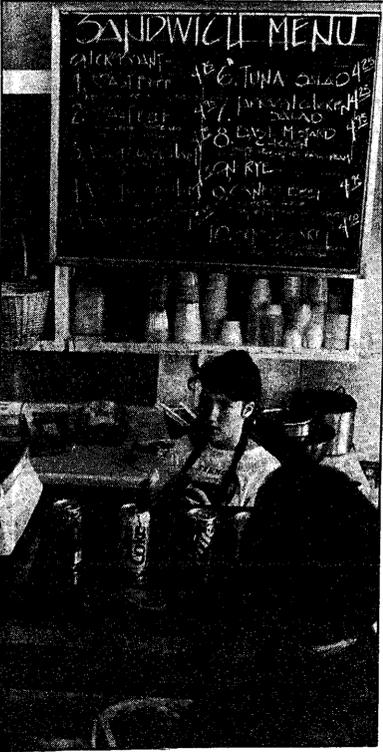
The Culinary Arts Society is the largest culinary competition in the U.S., and is produced by the National Restaurant Association in cooperation with the American Culinary Federation and the Chicago Chefs of Cuisine.

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ART IN THE PARK
Plymouth, MI - July 13-14, 1991
Kallioff Park - Entertainment - Food - Art - Refreshments - 225 Exhibitors
11th Annual Show - 225 Exhibitors
1:00-6:00 PM

Go against the grain. Cut down on salt.
Adding salt to your food could subtract years from your life. Because in some people salt contributes to high blood pressure, a condition that increases your risk of heart disease.

American Heart Association



Carly Bohrer waits on customers at Edward's experiments

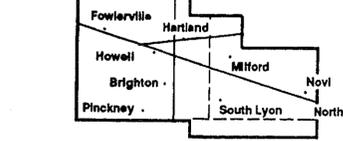
Continued from 1
New menu items often come about in a similar fashion. "Somebody will see something somewhere that they liked, and we'll try it," he said. "Or we'll have a situation where it's like 'We have all these red peppers. We ordered too many. Let's make something up.' It's very experimental."

Postill is something of a success story with regard

MONDAY

green sheet

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To place your circular or display ad: Livingston County (517) 548-2000; South Lyon area (313) 437-2011; Milford area (313) 685-1507; Northville/Novi area (313) 349-1700.

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Classified ads: Monday 8 a.m. to 5 p.m.; Tuesday - Friday 9:30 a.m. to 5 p.m.; Deadline: Friday 3:30 p.m. for Monday Green Sheet.

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Rates:

3 Lines \$6.49 Each additional line \$1.44. Charge it on VISA or MasterCard. Wanted, Buyers Directory and Mastercard. Contract Rates available for display ads only. Contact your area display advertising representative, see above phone numbers. The following ads must be prepaid: Garage Sale, Lost, Wanted to Rent, Situations.

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POLICY STATEMENT: All advertising published in this newspaper is subject to the conditions stated in the applicable rate card, copies of which are available from the advertising department. HomeTown Newspapers, 322 E. Grand River, Howell, Michigan 48843 (517) 548-2000. HomeTown Newspapers reserves the right not to accept an advertisement if it is not in compliance with our advertising policies. We do not accept advertising for real estate which is in violation of the Equal Housing Opportunity Act. We do not accept advertising for real estate which is in violation of the Equal Housing Opportunity Act. We do not accept advertising for real estate which is in violation of the Equal Housing Opportunity Act.

009 Entertainment

SOFA, gold, you pick-up, \$175/48-288.

JANIS BY SERVICE: The Link of Your Mind. (313)437-5068.

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010 Special Notices

3 VIC Tenny Lifetime Gold Transferable membership. \$1250. (313)229-6580.

ATTENTION CRAFTERS: Our Lady Queen of Marys School Birmingham, United Crafters Guild. (313)229-6492.

019 Condos/Townhomes

BRIGHTON: Hamilton Farms and East side. 3 br, 2 ba, beautiful ranch by owner. \$91,500. (313)229-8348.

020 Outstate

1800 Brook Farm, 2 br, 1465 sq ft. 1000 sq ft. 1000 sq ft. (517)546-8162 evenings. (313)229-8201 days.

021 Lost

BLACK lab male Chikie pet. Please call for Debbie. (313)227-1641.

022 Lakefront Houses

LAKE FENTON: Charming summer cottage on sandy beach with deck. 3 br, double wide. (313)229-6492.

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AMTRAC County, 5 acres, rolling hills, near major roads. (313)229-6492.

031 Vacant Property

ACREAGE needed, any size, wooded, near major roads. (313)229-6492.

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062 Pinconey

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BRIGHTON: Sharp main floor 1 br, apartment, walking distance to town center. (313)229-6492.

064 Duplexes For Rent

COMMERCER TWP: 6 room duplex, across appliances, owner, \$465 includes all. (313)229-6492.

065 South Lyon

BY owner, 1300 sq ft. ranch, 3 br, 2 1/2 bath, 2 car garage. (313)229-6492.

066 Howell

3 BR, 2 bath, home w/ full daylight in 42 acre, 110000. Please call. (313)229-6492.

067 Condos/Townhomes

NOVI: 2 br, ranch, brick, Deck, central air, \$55,000 per mo. (313)248-1778.

068 Mobile Homes

NOVI: Old Dutch Farms manufactured housing community. (313)229-6492.

069 Living Quarters

HIGHLAND: Two rooms available, \$250 monthly. (313)229-6492.

062 Pinconey

WALLED LAKE: Clean 3 br, 2 1/2 bath, ranch home. (313)229-6492.

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070 Antiques

SOUTH LYON: Home available, includes utilities, first and last month. (313)229-6492.

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164 Food/Beverage
COUNTER person, all shifts, full or part-time, top wages up to \$6.75 per hour plus tips. PJs, Donuts, Cones, & Deli. Milford, (313)684-9484.

MCDONALD Rentals is an expanding organization in the car/truck/van rental business. We are now taking applications for full time experienced rental agents for our Northville, Canton, and Farmington Hills and Detroit locations. Major benefits, paid vacation, opportunity for advancement, Send resume or apply at 17000 Northville Road, Northville MI 48167.

ARE you available 2 or more mornings a week? We are looking for a dependable person for light housecleaning work. Good wages, benefits, flexible hours. Call (313)231-1005: Randall's Carpet and Home-Cleaning for Interview.

WORD PROCESSORS
SECRETARIES
CALL ADIA (313)227-1218

RETAIL JEWELRY SALES
Full time sales positions available at our Twelve Oaks Mall store. Retail experience a plus, especially in jewelry. Apply in person or call Mr. Jerry for an appointment. (313)349-8010 MEYER JEWELERS E.O.E.

1/FT. Gastron with trailer, 100hp Johnson, \$2,900. (313)449-5252 evenings.
1/FT. Baja bowrider, 150hp Black Max power motor, power trim, convertible top, inside contains, S.S. pop, and trailer. \$5,295 or best offer. (313)437-6563.

228 Construction, Heavy Equipment
1970 GMC 5 yd. dump. Air brakes, 2 speed, runs good. \$1,500. (313)437-4531.

239 Classic Cars
1960 FORD F-1 pickup. Excellent condition, runs great. \$4,500. (313)229-1879 evenings, (313)363-4700 days, Tony.

1987 CADILLAC Coupe DeVille. 50,000 miles, sharp. \$9,200. (313)437-2061, 8am-5pm.

DISHWASHER wanted. Part-time weekends & evenings. Griz & Gibby's. (313)437-4161.

EXPERIENCED breakfast and lunch waiters, top pay. Park Garden Restaurant, located in the Park Inn Hotel. Apply in person: 125 Holiday Lane, Howell. (313)437-4161.

BUSINESS manager/accountant. Responsible for fiscal record keeping and financial reports of a federal grant program. Associates degree in accounting preferred. \$7 yrs. progressive responsibility in accounting may be substituted. Starting salary \$20,270. Apply Livingston County Personnel, 304 E. Grand River, Howell, EOE.

LITTLE Caesars Pizza is now accepting applications for full & part-time crew leaders including management. For an application, please apply 721 W. Grand River, Brighton.

SALES person needed for Livingston and Oakland counties working for 24 yr. old company in rapidly growing industry. Nearly every home needs our products. For interview call Frank Scheuerman at (313)363-6860.

1973 WEERS 24ft. aluminum pontoon with 40hp Evinrude. Electric start, new top, life jackets, asking \$2,500. (313)876-6977 after 5 p.m.

1979 CASE backhoe. Good condition. (313)227-4802 after 6 p.m.

1969 FORD Fairlane 500. 429 automatic, 970 postraction, black interior, yellow exterior, newly restored, never any rust, very nice, \$10,000 invested, \$7,500. (313)437-3774.

1987 DODGE Omni. 5 speed, air, nice condition, many new parts, well cared for, must see! \$1,600 or best offer. (313)685-1650.

165 Dental
DENTAL ASSISTANT
RD-Brighton dental office has an exciting opportunity for an RDA with excellent training and expanded duties skills. If you wish to use your training and be more than just the Doctor's Assistant, this may be the job for you! Excellent salary and benefits. Call (313)229-9346.

RECEPTIONIST for private country club. Full time Tues thru Sat, 8:30am to 5pm. Must be experienced in general office duties and available by 7/16/91. Call (313)437-7337.

CASHIER, full or part-time. Good pay, benefits. Senior citizens welcome. Apply in person: Amco Station, 28330 Waxom Rd. (313)349-1861.

MECHANIC. Experienced with small engines, 2 cycle & 4 cycle. Full benefits. Cougar Cutting Products, 25100 Novi Rd. (313)348-8964.

SALES REP
National Sales Co. seeks sales person to call on Commercial - Industrial - and Agricultural business in your surrounding area. Excellent Commissions and Bonuses available. Background in Sales or Mechanical aptitude helpful. EOE. HYDROTEK INC (300)988-4712

1978 GLASTON 16hp jet with trailer. Very good condition, \$5,800 or best. (313)231-9698.

230 Trucks
1984 FORD 1 ton, grumman sided aluminum step van, great seats, 67,000 actual miles. \$9,800/best offer. Novi, Mich. To many new and rebuilt parts to mention. \$985. (313)685-2940.

1987 MUSTANG GT convertible. Loaded, automatic, 26,000 miles, \$11,000. (313)229-5583.

1988 TAURUS. 6 cylinder, full power, air. \$5,595. (313)685-1988.

166 Medical
CERTIFIED aides wanted. Full or part-time. Excellent benefits. Apply at 512 Beach St. Fenton or call (313)629-4117.

169 Help Wanted Part-Time
CARRIER needed for delivery of the Monday Green Sheet to front porches in the following Howell areas: Chicago, Indiana, University, Lakeland, Crest & First St. Call (313)227-4442.

CERTIFIED bus mechanic with commercial drivers license. Sub position only. No benefits. \$10.00/hr. Apply to: Duke Williams, Asst. Superintendent for Personnel, 4740 Bauer Rd, Brighton, MI 48116.

MOCK jurors (6) wanted for local jury trial in Howell, \$7.50 per hr, during the week of July 22nd. (313)361-3325.

173 Education/ Instruction
NCAA-3 time all american swimmer-WHS-Red Cross-CPR certified. Private swim lessons. Call Beth. (313)349-7289.

1983 VIKING Deck boat. 40 Merc cruise engine with trailer and boat. Good condition. \$8700. (313)231-1247.

1977 FORD F-150. Recently rebuilt engine, good condition, runs well, \$650. (313)878-3427, (313)663-2485.

1988 CAMARO Sport Coupe. V-6, 5 speed, 30,000 miles, excellent condition. \$6,300. (313)227-4665.

1988 ESCORT. 2 door, 71,000 miles, air, cassette, \$3,450 or best offer. (313)437-7193.

DENTAL Hygienist, part-time, Wednesday and Saturday morning, Hamburg area. (313)231-2424.

CARRIER needed to deliver Monday Green Sheet to the front porches in the following Howell areas: Chicago, Indiana, University, Lakeland, Crest & First St. Call (313)227-4442.

COUNTER person wanted, no experience necessary. (313)349-8490.

ONE carpenter & one laborer, wages will be based on ability. (313)449-8968 after 6pm.

170 Situations Wanted
APARTMENT and housecleaning. Reliable and reasonable. Call Barb, (313)229-6947.

1989 ELIMINATOR. 21 ft. Daytona. Tunnel hull, 24 hp, EFI, 245 hp. Merc outboard. Very low hours. \$23,500 firm. (313)231-2534 days.

1988 FORD F-250, excellent condition, must see, \$4700. (313)624-8638 after 5pm.

1988 ESCORT. Sunroof, clean, new tires, must see, \$3,700. (313)227-2808. Sun Country Auto Center.

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168 Office/Clerical
ACCOUNTS RECEIVABLE CLERK
GUARDIAN Photo, a leader in the photo processing industry, is currently seeking an enthusiastic, highly motivated individual for a full time opening in our accounts receivable department. Must be well organized, able to handle multiple tasks, and work well with others. Accounts receivable, 10 key calculator, some computer experience required. Entry level position. Please send resume to: Attention Sharon Steinhauer, Guardian Photo, 43045 W. 9 Mile, Northville, MI 48167. EEOC

167 Custodian Full-Time Night Shift
This person will be responsible for regular janitorial services and grounds maintenance of our headquarters in downtown Howell. The ideal candidate will be a self starter and have the ability to make minor electrical, plumbing and carpentry repairs as necessary. Must possess valid drivers license. Experience preferred. Send resume or apply in person. (313)78-5856.

TOOLING & Mold Repair. Immediate opening for an individual experienced in turning tools, forming, injection mold repair & prototype lab. A.S.E. Inc. (313)229-9501.

187 Business Opportunities
CREATE extra money and time. Learn how to start your own networking business. Send S.A.S.E. to 6669 Hamburg Road, Brighton MI 48116.

180 Situations Wanted
APARTMENT and housecleaning. Reliable and reasonable. Call Barb, (313)229-6947.

1989 YAMAHA WaveRunner with Only 15 hours. Sell now \$5000, must sell only \$4000. Leave message, (313)448-9229.

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MONDAY, JULY 8, 1991



**HURRAY!
FOR
THE
RED!
WHITE!
&
BLUE!**



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FARMINGTON / FARMINGTON HILLS

2 7 T H A N N U A L

FOUNDERS FESTIVAL

J U L Y 6 - 1 4 , 1 9 9 1

A call to colors

1991 Founders Festival salutes the red, white and blue



the photo

FAMILIES AND fun-seekers won't find a better place to be now through Sunday, July 13, than the 27th annual Farmington/Farmington Hills Founders Festival. Among the many activities on this year's docket are:

Musical entertainment, children's games, softball and tennis tournaments, games of chance, ethnic and American foods, a parade, a scholarship pageant, a bed race, dancing, magic acts, antique cars, arts and craft displays, sidewalk sales, baking contests, radio-controlled model airplanes, meeting new people and good times with family and friends.

"This year's festival is expected to draw its largest crowd ever," said Jody Soronen, executive director of the Farmington/Farmington Hills Chamber of Commerce.

"WITH THE threat of a recession that grabbed the nation since last summer, many families are planning their vacations a little closer to home. They'll find the Founders Festival a great economical way to enjoy a variety of activities."

"Hurray for the Red, White and Blue" sets the theme for this year's festival.

"Feelings of patriotism have never been stronger than those subsequent to the Persian Gulf War," Soronen said.

This year, a salute to those who served in Operation Desert Storm is

Please turn to Page 10

Randy Borst, former Observer photographer, climbed the Farmington Hills Fire Department's 85-foot ladder to shoot this overall view of the 1987 Founders Festival. The mid-summer event draws huge crowds.

SIZZLING SIDEWALK SALE!

Thursday, July 11th thru Saturday, July 13

Knit
T-SHIRTS
Values \$9-\$28

\$6-\$14

Woven
SHIRTS
Values \$16-\$22

\$10-\$12

SHORTS
Values \$16-\$28

\$12-\$15

SHORT
SETS
Values \$28-\$38

\$19-\$24

hadley arden

Downtown Farmington Center

Founders Festival: a community tradition

It's the 27th year for the Farmington/Farmington Hills Founders Festival.

Launched in the summer of 1964, the festival has evolved into a true community tradition.

For the past quarter century, the festival has grown along with the community and has changed along with it. Weathering storms, the show has always gone on.

The festival has proven to be a fun-filled time of togetherness for family and friends, year after year.

Significant societal changes can be seen in the growth of our community's population, from 35,000 in 1964 to more than 80,000 today, and in the strides taken in the areas of civil rights, home conveniences and computer technology.

Yet the more we change, the more we stay the same. Our love for clowns, parades, balloons, ice cream, crafts

and prizes never seems to change.

The Founders Festival has taken on the role of an old-time carnival, filling the need in our community for down-home fun for the whole family.

Much of the credit for this special section of the Farmington Observer goes to the Farmington/Farmington Hills Chamber of Commerce — especially executive director Jody Soronen — for providing information on festival events and activities.

Observer photographer Sharon LaMieux assisted with the photo selection. Observer advertising representative Rhonda Sharpe coordinated the advertising. Glenn Merillat, advertising artist for the newspaper, designed the cover.

Farmington Observer editor Tom Baer coordinated the section. Freelance writer Nora Ragland wrote many of the stories, and Observer receptionist Rose Butler handled most of the typing.



SHARON LAMIEUX/staff photographer

Allison Ayres, Miss Farmington of 1990, shares a sandwich with Chris Moore, her sponsor and owner of Subway Sandwiches and Salads on Grand River. Moore says he has enjoyed being part of the festival.

It's pomp and pageantry time

By Loraine McClish
staff writer

Contestants are judged on personal interviews, talent, evening gown and bathing suit appearances.

TRADITION CONTINUES with the Miss Farmington Scholarship Pageant officially opening Founder's Festival. The event this year begins at 7 p.m. Wednesday, July 10, in Vladimir's Restaurant and winds up when Miss Farmington for 1991 is announced.

Allison Ayres, Miss Farmington for 1990, will step forward for the grand finale when she turns over her crown to the new title winner.

You can bet the place will be packed.

The young women vying for the title have always had good support from the audience that turns out to see the pageant, the businesses that sponsor the contenders, and the myriad of those with expertise who teach the young women how to apply makeup, or walk down the runway, or run the

lights or the sound system, or put together the program, or any other of countless things needed to make the pageant the spectacular that it is.

ALL OF IT is volunteer.

Probably one of the most outstanding bits of support the contenders get is the ambience of Vladimir's Restaurant, 28125 Grand River, near Eight Mile, the home of the pageant since its inception.

While the young women in other towns might be putting their best foot forward in a mall or a school gym, Farmington and Farmington Hills beauties have their pageant staged with runway and back-drop that goes

a long way toward making the pageant an extravaganza.

The local pageant is an exact duplicate of the state and national pageants in the Miss America Scholarship Pageant system. Contestants are judged on personal interviews, talent, evening gown and bathing suit appearances.

The Miss Farmington Scholarship Pageant was founded 17 summers ago. It has weathered a few storms along the way, but the show has always gone on.

IT HAS ALSO produced three Miss Michigans. With at least another, 25

Michigan cities holding a Miss America franchise each of those 17 years, that is certainly the lioness' share of state title holders.

Holly Schmidt took the Miss Michigan title in 1977. Kelly Garver won the title in 1986 and went on to become second runner-up in the Miss America Pageant. Melanie Churella was Miss Michigan in 1987.

The executive director of the 1991 pageant, Sarah D'Ascenzo, and her pageant committee say maybe this year Farmington and Farmington Hills will produce their fourth Miss Michigan.

Tickets are on sale for the pageant in Farmington-Farmington Hills Chamber of Commerce, 33411 Grand River.

For the contenders and their audience, it's pomp and pageantry time.

Big day for kids

HEY KIDS, this day's for you! The 12th-annual Kids Day at the Farmington Founders Festival is Tuesday, July 9, from noon to 3 p.m. It's a day set aside for appreciating, who else, kids.

Kids Day events will be held in Farmington's City Park, Shiawassee and Power roads. It's organized by the Farmington Hills Parks and Recreation Department, Farmington Community Library, Farmington Area YMCA and the Community Center of Farmington and Farmington Hills.

"It's the largest kids event in the area," said Dave Justus, recreation supervisor for the parks and recreation department. "It's good to have a special event of this nature in conjunction with the Founders Festival. It gives the kids a chance to be part of the festival."

EVENTS INCLUDE a children's carnival with rides, pony rides, police and fire demonstrations, clowns, arts and crafts, a moonwalk, face painting,



Carrie Root of Farmington is on stage with her pet Samson while competing in the most articulate category of the Pet Show last summer.

a stage show and the always-popular Pet Show.

The Pet Show is scheduled as part of Kids Day at 1 p.m. Tuesday, July 9, at City Park. The show includes the following categories:

- Largest pet with smallest owner.
- Best trained pet (with 30 seconds to perform).
- Pet with the waggiest tail.
- Most articulate pet (the one that speaks the best).
- The best-dressed pet and owner.
- The oldest pet.
- The best presentation of a caged pet.

• The most unusual pet.

TROPHIES will be awarded to the top three winners in each category. Entry forms may be obtained at the parks and recreation department's playgrounds, in the children's sections of both Farmington branch libraries (downtown Farmington and on 12 Mile Road east of Farmington Road), the Chamber of Commerce office on Grand River, the YMCA on Farmington Road north of 12 Mile and at selected restaurants and businesses in the area.

The co-sponsors — the Plaza Veteri-

nary Hospital and Pets 'N' Particulars — will provide a float in the Founders Festival Parade on Saturday, July 13, to give some of the entrants a chance to display their pets to the community.

Farmington Families in Action, the anti-drug group, will have a booth at the Kids Day festivities.

Bookmarks, pencils and other items with the anti-drug message will be given away to youngsters thanks to the Valvoline Instant Oil Change establishment in Farmington, said Sue Dolesh of FFA.

That's entertainment . . . on festival stage

OVER THE YEARS, the Farmington Founders Festival has brought something for everyone . . . from music, dancing, sports and good food to the annual parade in which residents are almost guaranteed to see their friends and neighbors.

During this time, the festival has grown to reflect the spirit of the two cities and its people.

This year's Showmobile Entertainment models the traditions of the Festival and growth of the cities. According to Eric Johnston, entertainment chairman, entertainment for the festival has gone through an evolution of sorts.

"We started out years ago with a lineup of local acts, but as the festival

and two cities have grown, so has the demand for more diverse entertainment. This year's entertainment should be the best ever."

On the entertainment docket this year are a variety of local and national acts that aim to satisfy everyone's tastes. Mainstreet, a group of vital young entertainers will perform musical flashbacks from the 1950s and '60s as well as good-time Charleston Gospel and soul-stirring patriotic music. Choreography and brilliant costuming add to the excitement of their act.

Main Street has performed as an opening act for stars such as Louise Mandrell and have headlined their own concerts. They also perform at fairs, festivals and theme parks across the country.

CLOSER TO HOME, Eric Johnston's Dance School of Farmington will bring ballet, tap and jazz as performed by a number of area students. His studio, will feature highlights from a recent recital celebrating its 41-year anniversary in Farmington.

Some of these "bright spots" will include a snow scene from the "Nutcracker Ballet," an excerpt from the Broadway show "City of Angels," dancing performed to music by classical artist Offenbach and Madonna's rendition of "Vogue."

Back by popular demand for his fourth year is magician Mark St. John. Crowd excitement builds as St. John, a professional magician for 27 years, selects his assistants from the audience for his stage show.

St. John also runs as mobile school of magic for students of all ages. The only school of its kind, "Hat n Hare Magic" travels to elementary schools, libraries and parks and recreation programs to aspiring magicians throughout the area.

Other Showmobile highlights include big band music by the Spirit of America Band, a baton-twirling exhibition, Suzy Ran's Science of Slimming/Exercise exhibition, Folk singer Dwight Carroll, the Farmington Community Chorus, the Metro Jazz Orchestra and dancing by Miss Elaine's School of Dance.

Showmobile entertainment will be featured daily, Thursday, Friday and Saturday, July 11-13 at the Downtown Farmington Shopping Center on Grand River.

What's in the spotlight

It'll be shake, rattle and roll time at the Farmington Founders Festival Thursday through Saturday, July 11-13.

The action takes place at the showmobile, parked in front of the Downtown Farmington Center, Grand River and Farmington Road.

The schedule of acts is:

- **THURSDAY, JULY 11**
Noon — Baton twirling exhibition.
1:30 p.m. — Suzy Ran's Science of Slimming/exercise exhibition.
6:30 p.m. — Mark St. John, magician.
8 p.m. — Main Street, dance and

comedy act.

- **FRIDAY, JULY 12**
1:30 p.m. — Suzy Ran's exercise exhibition.
3:30 p.m. — Dwight Carroll, folk singer.
5 p.m. — Mark St. John, magician.
6:30 p.m. — Main Street, dance and comedy act.
8:30 p.m. — Farmington Community Chorus.
- **SATURDAY, JULY 13**
12:30 p.m. — Miss Elaine's School of Dance.
2 p.m. — Metro Jazz Orchestra.
4 p.m. — Eric Johnston's Dance School.

27th Annual Founders Festival

Farmington/Farmington Hills • July 6-14, 1991

Mark your calendar!

JULY 1991						
M	T	W	T	F	S	S
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

***CIVIL WAR ENCAMPMENT**
Heritage Park (Farmington Rd. N. of 10 MI)
Saturday-Sunday (July 6-7) All Day
Sponsored by NBD Bank N.A.

ANTIQUe QUILTS AND COVERLETS DISPLAY 1850-1930
Spicer House-Heritage Park
Saturday-Sunday (July 6-7) Noon-4:00 P.M.

12th KIDS DAY IN THE PARK
Shiawassee Park
Tuesday Noon-5:00 P.M.
24th Annual Festival Pet Show 1:00 P.M.

16th ANNUAL FESTIVAL OPEN TENNIS TOURNAMENT
Oakland Community College
Tuesday-Friday 6:00-9:00 P.M.
Saturday & Sunday (July 13&14) 9:00 A.M.-4:00 P.M.
Farmington Hills Recreation 473-5570

MASONIC TEMPLE MEALS
Sunday (July 7) Noon-6:00 P.M.
Wednesday Through Friday 5:00-7:00 P.M.
Saturday (July 13) Noon-6:00 P.M.
Saturday (July 13) 9:00 A.M.-7:00 P.M.
Sunday (July 14) 9:00 A.M.-1:00 P.M.
Pancake Breakfast 9:30 A.M.-1:00 P.M.

FARMINGTON BRANCH LIBRARY
"Wild, Weird, & Wacky"
Preschool-Kindergarten
Tuesday 10:30-11:00 A.M.
Grade 1-3
Friday 2:30-3:30 P.M.
Grade 4 & Up
Tuesday 2:30-3:30 P.M.

MISS FARMINGTON PAGEANT
Vladimir's
Wednesday 7:00 P.M.

ARTS & CRAFT SALES
Downtown Farmington Parking Lot
Thursday-Saturday 9:00 A.M.-Dark

The Lace Curtain Shop
BRITISH MADE LACE CURTAINS
ALSO CUSTOM:
*Verticals *Shades *Blinds *Drapes
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50% OFF BOLT ENDS

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FARMINGTON HILLS
OPEN
MON. THRU SAT. 11 A.M.-9 P.M.
SUNDAY 11 A.M.-8 P.M.



27th Annual Founders Festival

July 6-14, 1991

Hurray For The Red, White & Blue

Masonic Temple
 Thursday-Saturday 9:00 A.M.-Dark
First United Methodist Church
 Thursday-Saturday 9:00 A.M.-Dark
Warren's Country Corner
 (Farmington Rd., S. of Grand River)
 Craft & Quilt Sale
 Thursday-Friday 9:00 A.M.-Dark
 Saturday 9:00 A.M.-6:00 P.M.
 Special Art Exhibits/Sales
 by local businesses
 Thursday-Saturday 10:00 A.M.-Dark

***FESTIVAL SHOWMOBILE ENTERTAINMENT**
 Downtown Farmington Shopping Center
 Thursday-Saturday
 Dance Groups
 Main Street
 Farmington Community Chorus
 Mark St. John - Magician Extraordinaire... and more

LIVE RAGTIME BANJO MUSIC
 Books Abound-Skip Rosenthal

BINGO TENT
 Downtown Farmington-Grand River
 Farmington High School Music Patrons
 Thursday 4:00-10:00 P.M.
 Friday 4:00-11:00 P.M.
 Saturday Noon-11:00 P.M.

BAKE SALE, CRAFTS, RAFFLE FARMINGTON PLACE SENIORS
 (Grand River & School St.)
 Thursday-Friday 10:00 A.M.-4:00 P.M.

OX ROAST
 Elks Club, 23656 Orchard Lake Rd.
 Thursday-Saturday 11:30 A.M.-11:00 P.M.
 Entertainment and Dancing Evenings
 476-1986

50/50 BINGO
 VFW Post #2269
 (Orchard Lake Rd., N. of Grand River)
 Thursday-Saturday Noon-Midnight

PIE BAKING CONTEST
 First United Methodist Church
 Thursday 5:00-7:00 P.M.

ICE CREAM SOCIAL
 First United Methodist Church
 Thursday 7:00-9:00 P.M.
 Friday Noon-9:00 P.M.
 Saturday Noon-8:00 P.M.

UPTOWN FARMINGTON PLAZA
 (Grand River west of Orchard Lake Rd.)
 Saturday (July 13)
 Face Painting, Balloons, Sidewalk Sales,
 Tarot Card Readings, games, prizes and more...

Antique & Exotic Car Show 9:00-6:00 P.M.
 Bands:
 "Centerpiece" featuring Shelley "Quayle" Wray and
 Dave Alexander.
 (On the ShowMobile) 9:00 A.M.-1:00 P.M.
 "The Larados" formerly "The Reflections".
 (On the ShowMobile) 2:00 P.M.-6:00 P.M.
 Pie Eating Contest 11:00 A.M.-Noon
 Puppet Show: "Cinderella" as presented by Oakland
 County Parks & Recreation Noon-12:45
 Dickerman's Dance Studio presents the "Galaxy of
 Stars" (On the ShowMobile) 1:00 P.M.-1:30
 Watermelon Eating Contest
 (three age groups) from 3:00 P.M.
 Antique & Exotic Car Show
 Awards Ceremony from 5:00 P.M.
 Hi Strike and Airsport. Dunk Tank and Pony Rides.
 Food Booths 9:00 A.M.-6:00 P.M.

FARMINGTON HISTORICAL MUSEUM TOURS
 Friday (July 12) 1:00-8:00 P.M.
 Saturday (July 13) 1:00-5:00 P.M.

MEN'S SOFTBALL TOURNAMENT
 Drake Park, Farmington & Harrison High School
 Friday (July 12) 6:00-11:00 P.M.
 Saturday (July 13) 9:00 A.M.-11:00 P.M.
 Sunday (July 14) 9:00 A.M.-3:00 P.M.
 Farmington Hills Recreation 473-9570

2nd ANNUAL SAND VOLLEYBALL TOURNAMENT
 Friday (July 12) 6:00 P.M.-Dark
 Saturday (July 13) 9:00 A.M.-Dark
 Sunday (July 14) Noon-3:00 P.M.
 Farmington Hills Recreation 473-9570

YEYER-TOTTER MARATHON
 United Methodist Church
 Friday, 12:00 Noon through Saturday 12:00 Noon
 Benefit of SADD

***FESTIVAL DECORATED BED JUDGING**
 Village Commons Shopping Center
 Friday (July 12) 6:30-8:30 P.M.

***FESTIVAL BED RACE**
 Saturday (July 13) 9:15 A.M.
 (Grand River-School St. To Farmington Rd.)
 Benefit Muscular Dystrophy Association

JAYCEES BIKE SHOW AND INSPECTION
 Target Parking Lot
 Ages 6 & up Saturday (July 13) 8:00 A.M.

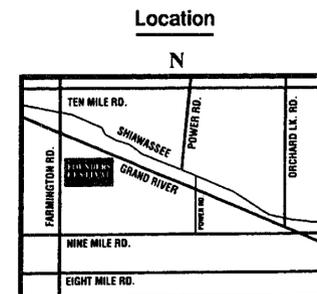
***FESTIVAL PARADE**
 Grand River Drive-In to Farmington Rd.
 Saturday (July 13) 10:00 A.M.
 Sponsored by Botsford General Hospital

SALUTE TO OPERATION DESERT STORM FAMILIES
 Heritage Park Picnic Shelter
 Saturday (July 13) 2:00 P.M.
 Ceremony and commemorative plaque for those who
 served

JAYCEE RADIO CONTROL MODEL AIR SHOW
 Farmington High School
 Saturday (July 13) 10:00 A.M.-5:00 P.M.
 Sunday (July 14) Noon-5:00 P.M.

For more information on the Founders Festival, call 474-3440

*Sponsored By Founders Festival Committee



Metrobank Salutes The 27th Annual Founders Festival

Metrobank

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SELL SEATS \$2.00 SEVEN DAYS A WEEK!

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33245 Grand River, Farmington
 474-3113

July 11, 12, 14

GIANT TENT SALE 40% OFF Selected Items

"ALL YOUR COUNTED CROSS STITCH NEEDS"

PICTURES & MORE

Sale 20-50% OFF EVERYTHING

PRINTS & POSTERS
 CUSTOM FRAMING
 FRAMED PICTURES & MIRRORS

Sidewalk Sale
 Items up to **70% OFF**

Farmington Founder's Festival
 July 12, 13, 14
 Downtown Farmington Center

Festival Hours: Th.-F. 10-9
 Sat. (after parade) 12-9

477-7090

They love the festival parade

EVERYBODY LOVES a parade — and the Farmington Founders Festival Parade is really a parade to love.

Each summer parade-lovers of all ages line the 1.5-mile strip along Grand River in downtown Farmington for the big event. This year's parade begins at 10 a.m. on Saturday, July 13, at the Target Store and travels down Grand River to Farmington Road.

The parade follows the patriotic festival theme of "Hurray for the Red, White and Blue."

This year's parade offers something for everyone. More than 70 units comprised of clowns, beauty queens, antique vehicles, boats, marching bands and marching units, drum and bugle fife corps and floats will make their way through downtown Farmington.

Making sure all the parade units are in the right place at the right time is a task aided by the Farmington Amateur Radio Club, which sets up positions at each of the parades four staging points.

BETTY NICOLAY will preside over this year's parade as grand marshal. She is a 34-year resident of Farmington Hills and was recently recognized as Farmington/Farmington Hills' Citizen of the Year for her work in founding Farmington Families in Action, a non-profit parent group devoted to drug education and awareness.

She also serves on the board of directors for the YMCA, Farmington Hills Police Crime Prevention Advisory Committee and the Health Committee for area schools. Russ Tuttle will serve as the parade's announcer. In keeping with the parade's theme, a children's group dressed in red, white and blue will sing patriotic songs honoring America. They will be accompanied by music played on home-made instruments.



Betty Nicolay
grand marshal for Festival Parade



file photo

Happy faces are easy to find in the crowds that line Grand River for the annual Farmington Founders Festival parade.

Miss Michigan 1990 Shelia Sigro will make an appearance as well as Mini Miss Renaissance USA Jill Cronewett. Miss Farmington/Farmington Hills and her court will also make their traditional appearance.

A few of the antique vehicles that will be at this year's parade are a 1967 Chevrolet Corvette Coupe, 1940 Packard 180 Touring Sedan and a 1963 Buick Skylark convertible.

BANDS, CHEERLEADERS and pom pom squads from North Farmington and Harrison High Schools will also be present. Marching units range from military color guard to drill teams to baton and drum corps.

A number of clowns will be present to entertain and delight the crowds. For the children there will be the Fire Department's Clown Troupe, Mar-E-Lynn the clown, Clowns Around Redford and Col. Stan UN Flags and Clowns.

Judges will award cash prizes and trophies in the following categories: senior band, motor drill team, precision drill, baton and drum corps, organization float, junior band, drum and bugle corps, commercial float; President's Award for the float best depicting the festival theme, Queen's Trophy for the most original float and the grand marshal's three-year Drakeshire Cup for the marching unit with the most points overall.



file photo

Chinese young people sport masks native to their homeland during a recent festival parade. Such displays show the cultural diversity of the Farmington area.

Craft show draws crowds to festival

THOSE IN THE market for unique and original gifts will want to mark Thursday through Saturday, July 11-13, on their calendars.

Those are the days that dozens of crafters will display their wares at the Farmington Founders Festival in downtown Farmington.

According to Jody Soronen, executive director of the Farmington/Farmington Hills Chamber of Commerce, the craft show is one of the festival's biggest draws.

"Mass marketed products have become a way of life for today's consumer," she said. "I really think people appreciate the effort and individuality that is put into hand crafted items. Each year the number of crafters as well as customers grows."

In order to be selected as a merchant for the festival's craft show, crafters are required to submit an entry application describing their hand-made art form as well as photographs or slides of their product.

A committee knowledgeable about art shows and craft products then picks a limited number of crafters to display their wares.

"This year's festival will feature artists come from across the nation — from Michigan, Illinois and Wisconsin to Kentucky, Florida and New York," said Soronen. "And their craft products are just as diverse as their geographical locations."

ENTERING THE festival for his first year is John Metry of Grosse Pointe. Metry will bring the delicate art of scrimshaw back to life with a unique 'display' of tie tacs, earrings, pocket knives, bolo ties and pendants.

"Scrimshaw, which in old English means 'to remain idle,' is one of two American-originated, with sea-bound whalers who would pass long hours by carving familiar scenes, such as ships at sea, on whales' teeth — a material which was abundant in those times."

The sailors of yesteryear would use a pocket knife or sewing awl to preserve their sea experiences.

Today's artists use a scribe — a tool which resembles a fine-tip, steel-point pen — to carve popular scenes in more readily available materials such as fossils, antlers and semi-precious shells like abalone, mother-of-pearl and paua shells. India ink is then rubbed into the carved area to bring out the detail of the inscription.

For Metry, scrimshaw was a self-taught art. Starting out as a custom-knife maker he became familiar with the art form when he saw a knife handle featuring the intricate art at a knife-collectors show.

"A customer asked me to do more decorative work on a handle of one of my knives," explained Metry. "I've al-

'I really think people appreciate the effort and individuality that is put into handcrafted items.'

— Jody Soronen

ways been artistically inclined and found out I really enjoyed scrimshaw — since that time I've dropped custom-knife making and solely concentrated on scrimshaw."

Metry has practiced scrimshaw for more than 12 years and is a member of the Grosse Pointe Artist Association. He participates in a number of fine art and craft fairs through Michigan.

RETURNING TO THE festival for his second year is Steven Zerwas of Milford. Zerwas makes keepsake photo frames out of oak or walnut by using a series of coins from a particular year which he inlays on the matte board. The matte board includes an inscription describing events that took place during that year.

"The frames have become a very popular item," said Zerwas, whose craft has turned into a part-time venture. "Photographs are important to almost everyone, and having the coin and inscription to accompany the photo makes the memory even more special. The frames make perfect gifts for birthdays, anniversaries or any special moment or event someone wants to remember."

Zerwas says that most of his frames are purchased by women as gifts for men. "People always say that men are difficult to shop for. What's nice about my frames is they're unique and original."

In fact, Zerwas ships his product all over the country to sentimental purchasers.

Zerwas also will have a stock of coins at the festival dating back to 1900. This year, 1941 is his most popular year.

"There are a lot of people in the market for the unusual 50th wedding anniversary gift," he said.

Zerwas is taking his coin concept even further by adding key chains, money clips, and necklaces to his product line. Depending on the year of the coin(s) used, his frames range from \$25 to \$180.

Other craft products featured at the festival will include stained glass, pottery, ceramics, creative printwear, stenciled woods, calligraphy, rag rugs, puppets, glass sculptures, lamps, pendants, wood toys, watercolor paintings, wreaths, baskets, silver jewelry, dried flowers arrangements, baby items and stuffed animals.

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Grand River at Farmington Rd.

Festival: A call to colors

Continued from Page 2

planned for 2 p.m. Saturday, July 13, at Heritage Park picnic shelter.

RETURNING FOR its third year is the bed race for the benefit of the Muscular Dystrophy Association.

Spectators can join in the bedlam of this amusing and unusual sport for a good cause at 9:15 a.m. Saturday, July 13, just prior to the annual parade. Up to 15 teams will race in several three-bed heats. Trophies will be awarded for first-, second- and third-place finishers.

Plaques for the best-decorated bed and an award recognizing the team that raised the most money for the MDA benefit will be given 6:30-8:30 p.m. Friday, July 12, at the Village Commons Shopping Center.

Children will be able to watch the Oakland County Parks and Recreations' puppet show version of Cinderella noon to 12:45 p.m. Saturday, July 13, at Uptown Farmington Plaza.

"WILD, WEIRD and wacky," is part of a summer reading program sponsored by the Farmington Branch Library. The program will take place during festival week.

The program's focus is to keep children reading throughout the summer, said Abby Rehling, children's librarian.

"Statistics show that if children read through the summer, they usually don't lose ground when they begin school in the fall, and in some cases they're even further ahead," Rehling said.

The program is open at both the Farmington and Farmington Hills branch libraries to preschool and kindergarten children 10:30-11 a.m. Tuesday, July 9; children in grades one-three 2:30-3:30 p.m. Friday, July 12; and children in grades four and older 2:30-3:30 p.m. Tuesday, July 9.

ONE OF THE festival's most popular events — the annual Founders Day Festival Parade — will feature this year's Miss Farmington, marching bands, floats and other vehicles. The parade will begin at 10 a.m. Saturday, July 13.

The parade, sponsored by Botsford General Hospital, will set its familiar course down Grand River between Holiday Chevrolet and Farmington Road.

The festival parade and bed race will cap the Founders Festival, but five days of summer-fun activities begin with the ever-popular Kids Day in the Park noon to 5 p.m. Tuesday, July 9, in Shiawassee Park.

Games, rides and family fun will be the order of the day. A pet show is scheduled for 1 p.m.



Bed racers hustle through downtown Farmington during '89 festival. The race returns for its third year as a benefit for the Muscular Dystrophy Association.

ONE OF the festival's most popular events — the Miss Farmington/Farmington Hills Scholarship Pageant — returns for its 19th consecutive year. The pageant is part of the Miss America Pageant System and is a preliminary to Miss Michigan and Miss America competitions.

The pageant is one of the few that truly represents the local community by accepting just Farmington and Farmington Hills residents, said Sarah D'Ascenzo, executive director of the Miss Farmington/Farmington Hills Scholarship Pageant. This year 10 young women will vie for the title.

Five judges will judge contestants in four separate areas: talent, an interview, and swimsuit and evening gown competitions.

If the pageant's fund-raising efforts go well, scholarship money will be awarded as follows: Miss Farmington/Farmington Hills, \$1,000; first runner-up, \$500; second runner-up, \$250. Each non-finalist will receive \$50.

Anyone interested in supporting the pageant's fund-raising efforts can call the chamber of commerce.

THIS YEAR'S pageant, which is open to the community, will begin at 7 p.m. Wednesday, July 10, at Vladimir's, 28125 Grand River. Tickets of the pageant are \$8 and are available at the chamber office.

Present at the pageant will be last year's queen, Allison Ayres, a number of previous queens as well as visiting queens from other communities. Several local and state dignitaries also will be present.

A post pageant "after-glow" is planned to honor the winner and her court. Admission at Vladimir's is \$5.

History buffs will enjoy the Farmington Historical Museum, the former mansion of Michigan Gov. Fred Warner. Museum volunteers will conduct guided tours 1-8 p.m. Friday, July 12, and 1-5 p.m. Saturday, July 13.

MORE THAN 50 antique and exotic cars will go on display 9 a.m. to 6 p.m. Saturday, July 13, at Uptown Farmington Plaza. Trophies will be

given to some of the more outstanding vehicles during an awards ceremony, which begins that day at 5 p.m.

Showmobile entertainment, sponsored by Michigan National Bank, will be featured continuously Thursday-Saturday, July 11-13, at the Downtown Farmington Shopping Center.

Among the many acts appearing will be Center piece featuring Shelly "Quayle" Wary and Dave Alexander, Dickerman's Dance Studio presenting "Galaxy of the Stars," magician Mark St. John, Main Street, the Farmington Community Chorus and various dance groups.

OTHER FESTIVAL events, days and locations are as follows:

- Jaycee Radio Control Model Air Show, 10 a.m. to 5 p.m. Saturday, July 13, and noon to 5 p.m. Sunday, July 14, North Farmington High School.

- Arts and Crafts Sales: Downtown Farmington Parking Lot, Masonic Temple, Warren's Country Corner, First United Methodist Church. All sales are Thursday-Saturday.

- Men's Softball Tournament: Drake Park, Farmington and Harrison High School, Friday, July 12, through Sunday, July 14. Call Farmington Hills Recreation, 473-9570, for locations and times.

- Sand Volleyball Tournament: Friday, July 12, through Sunday, July 14. Call Farmington Hills Recreation,

473-9570, for locations and times.

- Bingo Tent: Downtown Farmington/Grand River, Thursday, July 11, 4-10 p.m.; Friday, July 12, 4-11 p.m.; and Saturday, July 13, noon to 11 p.m.

- 50/50 Bingo: VFW Post 2269, Thursday-Saturday, noon to midnight.

- Ox Roast: Elks Club, Thursday-Saturday, 11:30 a.m. to 11 p.m. Call 476-1986 for more information.

- Ice Cream Social: First United Methodist Church, Thursday, 7-9 p.m.; Friday, 4-9 p.m.; and Saturday, noon to 8 p.m.

- Pie-Baking Contest: First United Methodist Church, Thursday, 5-7 p.m.

- Pie-Eating Contest: Uptown Farmington Plaza, Saturday, July 13, 11 a.m. to noon.

- Watermelon-Eating Contest: Saturday, July 13 from 3 p.m.

"It's a sizable task to pull together all the various civic groups within the community and to schedule the various events so the entire festival runs smoothly," Soronen said. "Though each year we continue to receive strong support from community organizations, businesses and volunteers to make the festival even more successful."

Those seeking more detailed information about the Founders Festival and its many activities can pick up event schedules at local businesses or may call the chamber of commerce at 474-3440.

Church opens parking lot

Again this year, Salem United Church of Christ invites handicapped people attending the Founders Festival to park their vehicles free of charge in the church parking lot at 33424 Oakland in downtown Farmington Thursday-Saturday, July 11-13.

About 40 spaces are available. Only vehicles that properly display identification from the Secretary of State's office or have the handicappers license plate will be allowed in the lot.

The lot is north of and adjacent to Farmington's War Memorial, where the craft concessions stands will be located.

Salem's lot is accessible from Grand River and Farmington Road. Salem will provide a rest area that can be used by the handicapped and a refreshment stand on its premises for all festival-goers.

For more information, call the church at 474-6880.

The Farmington Observer

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