

50¢

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Two Sections  
12 Pages plus Supplements

NOVI NEWS

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SHOULD BE QUICKER / 5A

**Dining** MAKE YOUR OWN  
ICY JUICE POPS / 1B

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STARTS ON AAU TEAM / 4A



Photos by HAL GOULD

## County plans for widening of Eight Mile

By SCOTT DANIEL  
Staff Writer

Reconstruction and widening of Eight Mile Road in Novi will begin next spring.

Wayne County Engineer Arthur Matsumura said work will stretch from the entrance to the city at Haggerty Road to Novi Road. Currently, the county, which is handling construction, is taking bids for the project.

"We will be taking bids until this fall," Matsumura said.

Eight Mile Road will be widened from two to five lanes. Work will be done in two phases.

Eight Mile from Haggerty Road to Meadowbrook Road will be "totally reconstructed" next year, Matsumura said. Work will likely conclude, he added, by the summer of 1992.

The following year, work will extend from Meadowbrook to Novi Road. Matsumura didn't say when the project would be completely finished.

Eight Mile will not close during construction. Matsumura said two lanes of traffic will be kept open at all times.

Cost of the road improvements is estimated at \$4.6 million, Matsumura said. Funding for work in Novi, he added, will be split by the state, Wayne County and the city.

According to Novi Public Services Director Tony Nowicki, the city's portion of the bill will total about \$100,000. He said that portion would be paid from city road funds.

A new wrinkle has been added to the project. In a recent memo to City Manager Edward Kriewall, Nowicki said sidewalks would be built along Eight Mile in conjunction with the roadwork.

Wayne County agreed to provide right-of-way, engineering, contract administration and construction inspection for the sidewalks, he said in the memo. Novi will be responsible for sidewalk construction costs.

Estimated cost of the sidewalk construction is \$43,000, Nowicki said. Highway funds can be used to pay for walkways, according to the memo.

Wayne County will be holding a public information meeting on the project on Wednesday, Aug. 21. The meeting will take place at the Novi Civic Center beginning at 7:30 p.m.



### Bop-she-bop

It didn't take long for the Michigan '50s Festival to shift into high gear as people from across southeast Michigan cruised into Novi to rock 'n' roll, dip and glide, swoon and croon, and just generally indulge in memories of the days when life was good and Elvis was king. In the picture above, Jim Wellcar and Corinne Martinez demonstrate the form that earned top honors in the dance contest, while Dennis Gerathy (left) garnered a second-place finish in the Lip Sync competition.

## Providence asks hospital approval

By SCOTT DANIEL  
Staff Writer

Providence Hospital will meet with the Michigan Department of Public Health four times next month in Providence's bid to construct a new hospital in Novi.

The Southfield-based hospital has been battling with the state agency since early last year in an attempt to win certificate of need (CON) approval for its proposed facility. Providence must receive CON approval before construction can begin.

According to Carol Jonson, spokesperson for the hospital, the hearings are scheduled for Aug. 22, 23, 28 and 29. She said the hearings wouldn't likely be the last.

"We were hoping that would finish the hearings," Jonson said. "But we will probably have more in the fall."

Providence plans to build a 200-bed hospital in Novi on the corner of Grand River and Beck roads. The 153-acre site would be configured in a campus-style arrangement, according to plans.

Providence is currently constructing a medical office building and ambulatory diagnostic treatment facility at the site. The Department of Public Health has granted

CON approvals for both uses.

In next month's hearings, the DPH and Providence will both present testimony. The testimony will be heard by a state-appointed hearings officer.

At the conclusion of all the hearings, the officer will make a recommendation to the director of the DPH on the hospital's request. A final decision will then come from the director within 60 days.

If that decision comes down against Providence, the hospital has the right to file an appeal in Circuit Court. That appeal, however, would be Providence's final option in the CON battle.

The hospital has maintained that it would appeal a negative ruling. If that happens, it could take as long as five years to resolve the CON request.

Providence first filed for that approval in June of 1989. In January of the following year, the DPH gave the CON request a denial, citing overbedding in the area. That decision was appealed.

In October of 1990, Providence filed reconsideration material with the state agency and was granted public hearings on its CON request. A first round of hearings was held in mid-May of this year and two more followed in June.

## Family gains \$900,000 verdict

By JAN JEFFRES  
Staff Writer

The Lapeer County family of a truck driver killed by a train on West Road in 1986 recently won a \$900,000 settlement from the man's employer and is seeking additional claims against the City of Novi and the railroad companies. On Sept. 6, 1986, Robert Edward Higgason, a 26-year-old Attica resident, apparently died instantly from multiple head injuries when he was hit by a Conrail train leased to CSX Transportation.

Attorneys for Higgason's wife, Kimberly, and two young daughters offered to settle in June for \$200,000 each from the city and the railroad companies. A July 9 counter-offer made by both defen-

Claims against Novi and the railroad corporations are based on the contention that the CSX warning signals at the railroad crossing were not functioning and were obscured by a tree limb extending over a city right-of-way.

dants of \$25,000 apiece was rejected and an August 26 trial date before Oakland County Circuit Court Judge Francis X. O'Brien is set for the lawsuit.

Driving a tractor-trailer owned by his employer, Sludge Management Corporation, Higgason was westbound on West Road east of Beck Road when he was struck by

the southbound train traveling at 40 miles per hour. He was hauling a load of sludge from the Novi-Walled Lake Wastewater Treatment Plant on West Road when the accident happened at 8:45 a.m.

According to police reports at the time, he apparently attempted to stop the truck but was unable to bring it to a halt before it entered the

crossing and was hit broadside by the train. Higgason was thrown from the truck, which reportedly was pushed one-quarter mile south of West Road.

The lawsuit, charging wrongful death and negligence, was filed in May 1988.

Skid marks at the scene show Higgason attempted to stop the truck, said Konrad Kohl, an attorney for the man's family.

"The tractor-trailer had defective brakes on it. The vehicle was analyzed after the accident by state police. There were a number of major defects in the condition of the vehicle and in particular the vehicle's brakes were bad and prevented him stopping before the accident," he said.

Continued on 2

## Restrictions coming for library users?

By SUZANNE HOLLYER  
Staff Writer

Use of the Northville Public Library is rising at the same time the library's money supply is holding steady, according to Library Director Patricia Orr.

And Orr is afraid that local libraries, including Novi, may soon impose restrictions on Northville users.

Residents of the Northville city and township pay one-half a mill to support the library. A proposal to raise the millage rate to build a new library

failed last year.

Novi residents pay a full mill for their library. Orr said use of the Novi library by Northville residents may appear to be free, but it would not continue to be free if the Northville library were closed.

In the worst possible scenario, the entire population of Northville would use only the Novi library and the Northville library would close. Use of the Novi library would no longer be free.

"We would have to raise Northville's millage to be fair," she said.

But the Northville library has seen a good deal of use lately. Circulation is up for May and June 18

percent over one year ago.

April's circulation was up 22 percent from a year ago, Orr said.

But the number of books available for the increasing number of library users is remaining steady.

Orr said it's "ironic" the library has been forced to cut the book budget by 20 percent to combat rising costs for keeping the library open, Orr said. She said library usage increases in times of economic uncertainty.

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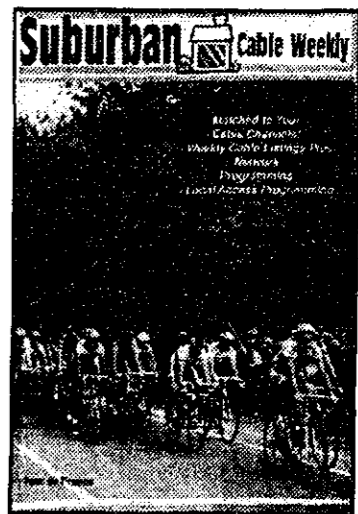
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Program listings keyed to the MetroVision Cable channel numbers — in "Suburban Cable Weekly."

## Community Calendar

Thursday, August 1

**Summer concert series:** The Novi Concert Band will perform at 7 p.m. at the Novi Civic Center as part of the Novi Arts Council's Picnic Concerts on the Lawn, 1991 Summer Concert Series. Admission is free. For more information, call 347-0400.

Friday, August 2

**Concert Band:** The Novi Concert Band will perform at the gazebo on Main Street in downtown Northville at 7:30 p.m. as part of its summer concert schedule.

Sunday, August 4

**Concerts in the Park:** The City of Wixom hosts its Concerts in the Park series at Gilbert Willis Park, off Loon Lake Road, from 6-8 p.m. Tracy Lynn performs country music.

Thursday, August 8

**Summer concert series:** The Chisel Brothers, featuring Thoretta Davis, will perform at 7 p.m. at the Novi Civic Center as part of the Novi Arts Council's Picnic Concerts on the Lawn, 1991 Summer Concert Series. Admission is free. For more information, call 347-0400.

Friday, August 9

**Depression support group:** A depression support group will meet at Providence Hospital in Novi at the corner of West Ten Mile and Haggerty roads.

The group meets the second and fourth Friday of every month at 7:30 p.m. Call Judy at 473-5649 for more information.

Saturday, August 10

**Science Center:** Wixom Community Services will sponsor a trip to the Detroit Science Center for area residents. The bus will leave Wixom City Hall at 11:45 a.m. and return at 5:30 p.m. Discount tickets for children 4-12 are \$2.50 and for those over 13 are \$3.50. For more information, call Community Services at 624-2850 or 624-4606.

Thursday, August 15

**Summer concert series:** The Detroit Brass Society and Golden Rain will perform at 7 p.m. at the Novi Civic Center as part of the Novi Arts Council's Picnic Concerts on the Lawn, 1991 Summer Concert Series. Admission is free. For more information, call 347-0400.

Saturday, August 17

**Pom-pom car wash:** The Novi High School Pom-pom squad will have a car wash and a bake sale at the Novi United Methodist Church on Ten Mile Road across from the Farmer Jack store. The car wash will start at 10 a.m. and run through 2 p.m. Donations will be accepted to help pay for pom-pom camp expenses.

Sunday, August 18

**Tiger vs. Blue Jays:** Wixom Community Services will sponsor a trip to Tiger Stadium in Detroit for area residents for the Detroit Tigers vs. Toronto Blue Jays game. Buses will leave Wixom City Hall at 11:30 a.m. For more information, call 624-2850 or 624-4608.

Thursday, August 22

**Concert Band:** The Novi Concert Band will perform at Farmington's Heritage Park at 8 p.m. as a part of its summer concert schedule.

Friday, August 23

**Depression support group:** A depression support group will meet at Providence Hospital in Novi at the corner of West Ten Mile and Haggerty roads.

The group meets the second and fourth Friday of every month at 7:30 p.m. Call Judy at 473-5649 for more information.

Friday, September 6

**Concert Band:** The Novi Concert Band will perform at the gazebo on Main Street in downtown Northville at 7:30 p.m.

To get your event listed in the Community Calendar, send information regarding the event, activities to be included, who is sponsoring it, location, time and date, ticket information and the purpose to which any proceeds will be put to the Novi News at 104 Main Street, Northville, 48167.

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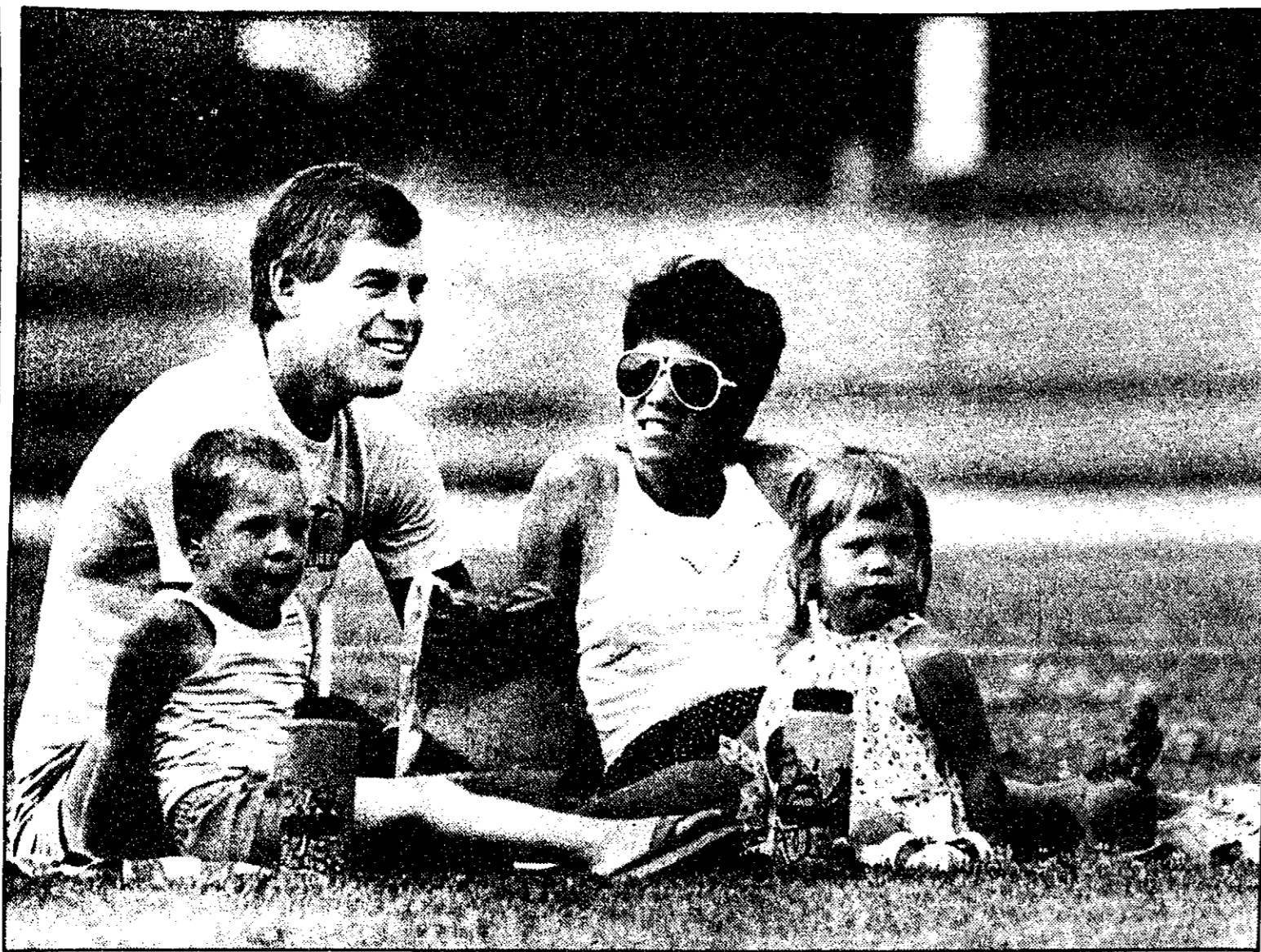


Photo by BRYAN MITCHELL

### Sweet summer sounds

If you're looking for an inexpensive evening activity filled with good music that the entire family will enjoy, all you have to do is follow the lead of the Prescott family—and attend one of the free concerts held outside the Novi Civic Center every Thursday night. Enjoying the summer sounds in the picture above are

Jay and LeeAnn Prescott with their children Steven, 4, and Yvonne, 3. Performing outside the Civic Center this coming Thursday will be the Novi Concert Band. The music is scheduled to start at 7 p.m.

## Family earns verdict in lawsuit

Continued from Page 1

"In addition, the trailer was overloaded and that contributed to the problem," Higgason's employers, Sludge Management Corporation and All Pro Sewer & Septic, two companies under the same ownership, agreed to the \$900,000 mediated settlement on April 25.

After attorney fees and expenses, Higgason's daughters, Tiffany and Molina, were each awarded \$100,000 and his wife will receive \$319,479.

Claims against Novi and the railroad corporations are based on the contention that the CSX warning signals at the railroad crossing were not functioning and were obscured by a tree limb extending over a city right-of-way.

In testimony taken during hearings on the case, Lt. Thomas Hesse of the Novi Police Department confirmed that two bulbs were burned out on the train signals and that the visibility of the caution signals was obstructed by tree limbs. Hesse further said that the foliage was cut when he notified the city's department of public works following the accident.

Kohl said that police reports show that the day before Higgason's death, a woman traveling westbound on West Road, on her way to work just avoided an accident at the crossing. She then reported to the Novi and Wixom police departments that the signals were malfunctioning.

"She just barely avoided an accident herself. There was no signal. She was on her way to work Friday morning and the light never had activated and did not become operational until the train entered the intersection. She had to slam on her brakes and just barely avoided an accident herself," Kohl said.

"There had been no maintenance work to correct that problem from the time that occurrence to the accident the next morning. There may have been the same defect the morning of the accident. Where was the train when the signals were activated. I cannot answer that. . . . If they had activated 100 feet sooner, maybe Higgason would have been able to halt earlier."

"He was virtually at a stop as the accident occurred."

## Northville eyes use of Novi library

Continued from Page 1

"In tight economic times people start looking around for services," she said. Program participating also has increased.

Summer programs have seen a 100 percent increase in participation this year over last year, Orr said. She attributes the growth to rising populations and a higher quality of programs.

Orr would like to see the question come up again soon, but she understands a successful millage would not likely occur until the economy has completely recovered.

"It's difficult when you're not even sure about your job," she said. "Now is not the appropriate time to ask for

Novi residents pay a full mill for their library. Orr said use of the Novi library by Northville residents may appear to be free, but it would not continue to be free if the Northville library were closed.

new millage." She said the Northville library is not the only local library experiencing tough economic times.

She is afraid that decreasing availability of books and space will send Northville book readers to other libraries.

If over 7 percent of a library's users are from another municipality, then the library can set up conditions for

usage, including charging fees and imposing restrictions on users from outside their city or township lines. Orr fears economic belt-tightening will force nearby libraries to closely watch the residency of their borrowers.

"Novi, Plymouth and Livonia are all dealing with the same basic structure and they're all going through the same tight times," Orr said.

But the more important point, Orr said, is Northville residents should want to maintain a level of support for their services.

Residents should be looking at their own tax-supported services to support their needs," she said.

She said the city and township governments are well aware of the needs faced by the library. She hopes within a year, the governments will look seriously at a new millage proposal.

For those who don't use the library, Orr has a message. "I tell them they don't know what they're missing," she said.

The Northville Public Library is located at 215 West Main Street. The Novi Library is located on Ten Mile, immediately west of the Novi Civic Center.

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Deuce Group performed '50s favorites at the Happy Days Beer Tent Thursday night

## '50s Fest gets off to rollicking start

It rocked. It rolled. It rollicked. This was the Michigan '50s Festival — before anyone even kicked their shoes off Friday night for the Sock Hop Express.

The first two days of the annual event appeared to draw a good-sized crowd of kids and adults, although the headliner acts — Danny and the Juniors, fireworks at Twelve Oaks Mall and Crusin' Grand River — were yet to come.

By about 7:30 p.m. Thursday night, the good times really began ripping loose with the Lip Sync contest, proving that Virginia has nothing over Novi when it comes to ham.

Under and around the big top of one of three tents at the festival, spectators were invited to — among other things — recycle, love the unborn, put a little spice in their lives, straighten up and get off drugs, buy a raffle ticket for the Novi Historical Society's child-size fire engine, pop a balloon, support

the Easter Seals, invest in a condo or present their clean faces to be painted with flowers and other way-out day-glo colored designs.

Artsy and crafty-types sold their handmade wares in a second tent. But it was the third canvas-roofed shelter in the parking lot of Novi Town Center that was the real crowd-pleaser — the beer, and incidentally entertainment, tent.

Revenues there are up 20 to 25 percent over last year, Novi City Manager — and festival performer — Edward Kriewall said Friday.

Novi is apparently downwind from Ontario. Parked near the brew Friday afternoon were a covey of Canadians.

"It's surprising that we're getting so many Canadians. They said there's a whole hotel full of them at the Wyndham Garden," Kriewall said.



Tommy Coe of Tommy Coe and the Gamut blows hot on the sax

Photos by Hal Gould and Bryan Mitchell



LeRoy Wixom of the Novi DPW and City Manager Edward Kriewall joined forces during the Lip Sync Contest



Craig Gonzalez cooks up some fried chicken along the midway



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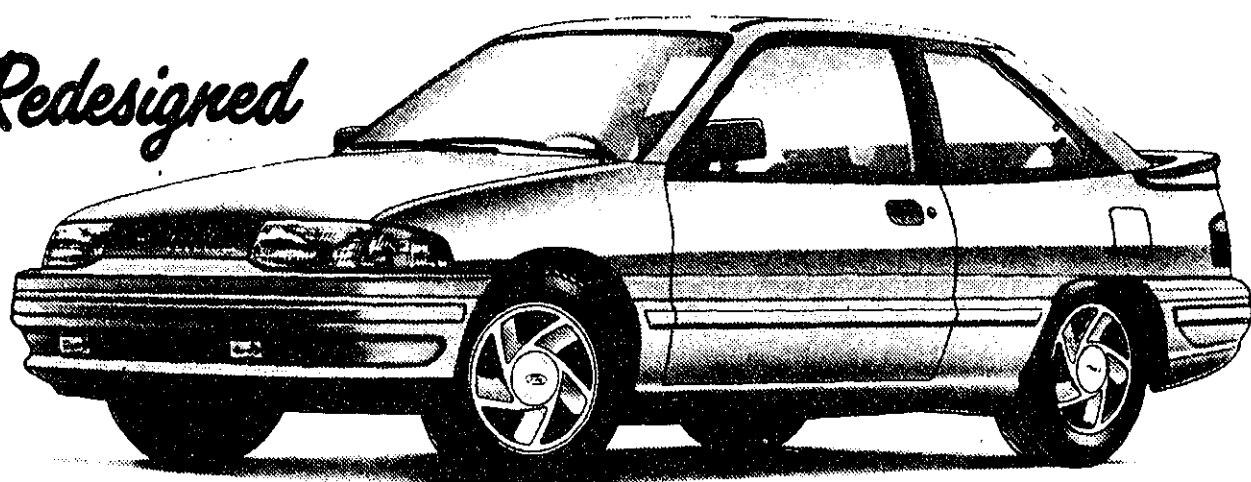
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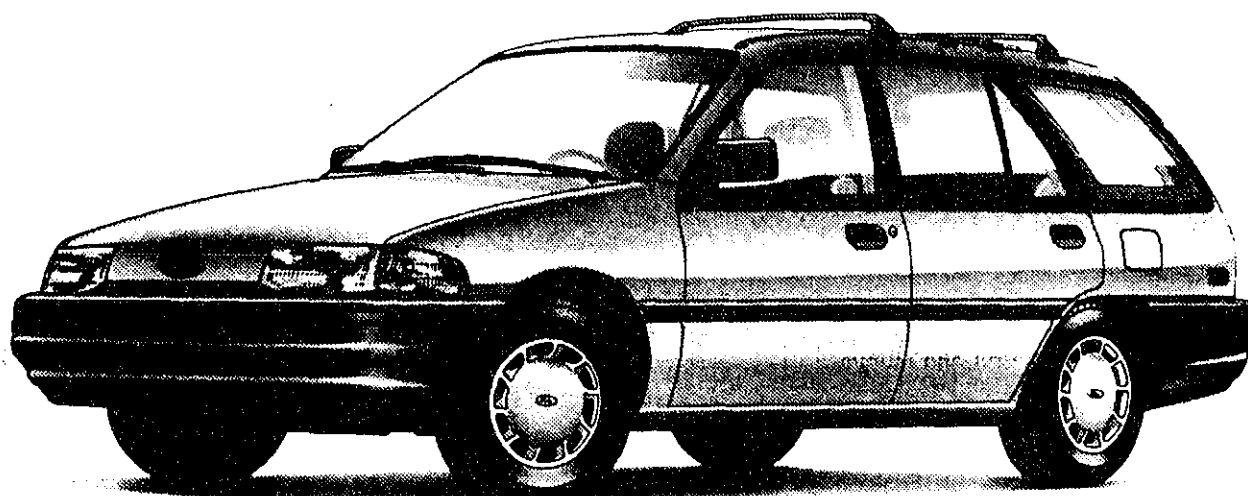
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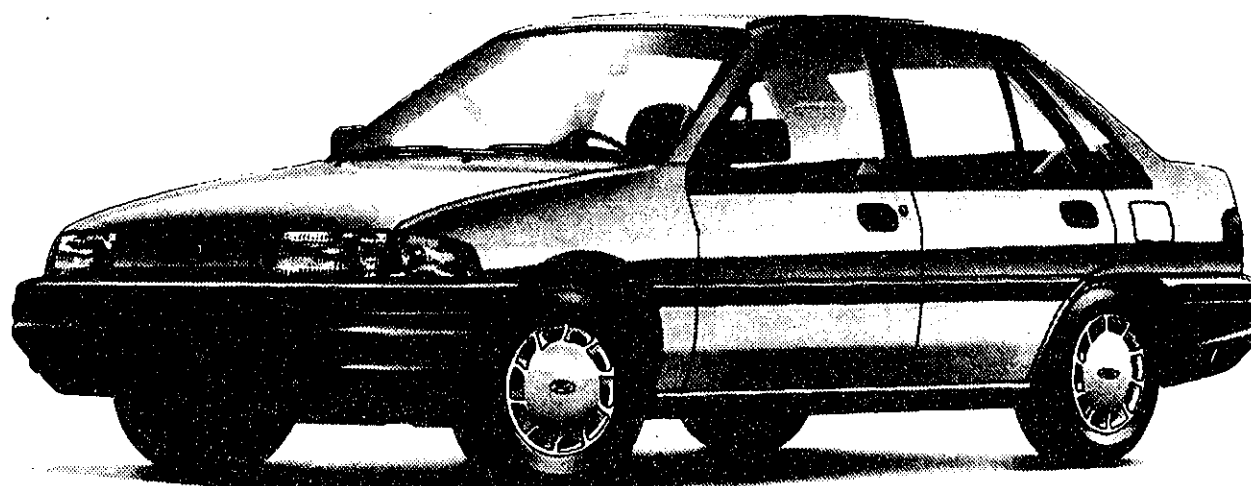
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## Mumm is the word in champagne

The success of a champagne is tied closely to its image, which can never be taken for granted. Among the champagne houses, Mumm holds a strong hand in this regard.

The Cordon Rouge bottle upholds an image that bespeaks both tradition and modern lifestyle. The short name Mumm is distinctive, with an attractive ring. Some will even claim that it has given rise to the slogan, "Mumm's the word," known throughout the English-speaking world.

Mumm is the master of slogans that catch the consumer's attention. "Give spirit to the moment" or "To underline the moment" are ageless phrases used by this champagne house.

Cordon Rouge is often used to symbolize champagne and the joie de vivre it represents. The Mumm Cordon Rouge image has been heightened by references in contemporary literature, and Mumm Champagne even appears on stage. Offenbach's operetta *La Perichole* is frequently performed with a Cordon Rouge ballet!

Mumm was founded in Reims in 1827 and launched its spearhead sparkler Cordon Rouge in 1876. The non-vintage bottling is a majority blend of the black-grapes pinot noir and pinot meunier and 25 percent chardonnay. Vintage-dated Cordon Rouge is produced only in the best years and is always a more full-bodied rendition.

Mumm is the leading champagne firm in Reims. Currently, 9.8 million bottles are released annually. About 6.4 million bottles are exported outside France with 2.3 million coming to the U.S. In general, champagne exports account for one-third of all champagne production. Mumm's share of export production is two thirds.

After many years of development, Mumm has once again taken on the best that the champagne world has to offer with introduction of the 1985 vintages of Mumm Grand Cordon Brut and Mumm Grand Cordon Rose, available on a limited basis in major U.S. markets.

"These two prestige cuvees embody the 'best of the best' in all that we represent," explains Champagne Mumm President Hubert Millet. "The wines are produced exclusively from 100-percent-rated vineyards, with extensive selection, nuanced vinification, hand-riddling, hand bottling, hand-ribboning and packing."

Champagne vineyards are classified on a percentage basis known as the "echelle des crus." This "ladder" is the mechanism determining grape prices in the region. Vineyards rated between 90 and 99 percent are called premiers crus while those classed at 100 percent are grands crus. Within the Champagne region, there are 17 grands crus and 38 premiers crus.

"It was my life's dream to create such superb champagnes," said Chef de Caves Andre Carre, whose 40 years of expertise stand behind his work.

Chef de Caves Carre will continue to use the same proportions of grape varieties in future vintages, although he may select from different grands crus. "Champagne is an affair of the crus, not of the grape variety," he explains.

### WINE SELECTION OF THE WEEK

**1985 Mumm Grand Cordon Brut (\$80)** is one of life's special moment champagnes. Its luxury qualities are exemplified by the steady, small beading and gentle mousse. The aromas of bread dough and toast linger over apple scents. An elegant, creamy mouthfeel is balanced by solid acidity in the finish to keep the wine refreshing. This is a stellar addition to the line of champagnes from Mumm.

## Cool off with homemade pops



Homemade fruit pops can cool off a hot summer.

## Fruit treats are simple to make

By CHARLES BRITTON  
Copley News Service

Common "sherbert" or high-toned "sorbet," elegant fruit ices or homely fruit pops — call them what you will, these frozen treats come into their own now that summer produce is flooding the markets.

All consist of fruit puree or juice mixed with sugar and frozen, and all are equally welcome as a refreshing break when the weather turns hot. When made with fresh ingredients, the flavor is unsurpassed.

Put any of these treats on a stick and you've got a fruit pop. Even here, in a field long dominated by the Pop-sicle, a touch of gourmandise intrudes. You can find a variety in today's freezer cases, and Haagen-Dazs is joining in. Many aficionados have discovered paletas — literally, "paddles," which is what Mexicans call a fruit ice on a stick.

Fruit ices in general are among the easiest of frozen desserts to prepare. Recipes work on the principle that sugar inhibits the formation of ice crystals, but unlike ice cream, a degree of crunchiness does not go amiss. While some formulas call for milk and even cream, most recipes are quite fat-free and thus fit in with some modern ideas of diet. Sugar content, however, can be substantial.

You don't need special equipment to make a fruit ice. The mix may be frozen in your refrigerator freezing compartment. An ice cream maker will produce a smoother, lighter result, but some prefer the snow-cone quality obtained in the refrigerator. As a preliminary to making any frozen dessert, set your freezer to 0 degrees Fahrenheit well in advance of preparing a recipe.

You can adjust the acidity of the following recipes by adding lemon juice. Many published formulas call for a substantial amount; it may be better to proceed with caution, lest the result end up tasting like lemon sherbert.

You can likewise alter the sugar called for the following recipes to account for taste. But the less sugar, the harder and more granular the outcome. Remember that freezing reduces apparent flavor intensity. When at room temperature, the mixture should taste distinctly too sweet and too strong.

### FRUIT POPS

These treats consist essentially of sweetened, frozen fruit juice. But if you proceed to make them as straightforwardly as that, you will not get a uniform mixture. The water tends to freeze first around the edges, concentrating the flavor and sugar toward the middle.

To get around this problem, recipes for home use commonly call for an emulsifying agent, in this case gelatin.

### Frozen Fruit Pops

1/4 cup orange or other fruit juice or water

Continued on 2

Chef Mary Brady

## Ginger offers many different uses

Ginger is "in" even though it never really went out.

Gingerbread and gingersnaps are old-fashioned desserts as American as apple pie. Their tanginess is due to dried versus fresh ginger which has always been readily available.

Then there is candied ginger. Covered with sugar, the texture of gummy bears and sharpness that lends itself well to baking.

Or pickled ginger served as an accompaniment with oriental food. Refreshing and tart.

The "new wave" ginger of today's innovative cooks is fresh. Ginger has been essential in Asian cooking for centuries, but it is a comparative newcomer to our western culture. Tourists returning from Hawaii and soldiers coming home from the

war brought home a taste for the real thing. Ginger paired with fish, poultry and meats is becoming commonplace.

As with other ancient herbs and spices, ginger was originally used as a medication and preservative. Bronchial maladies, bad kidneys, aching joints and skin infections are a few of the recuperative properties credited to ginger. Ginger is a hot spice plant with thick branching rhizomes or stems.

It is native to the East Indies, Malaya, and New Guinea, and was cultivated by the Chinese and Hindus thousands of years before Christ. Ancient Romans knew of ginger, the French used it in medieval times, the Spanish brought the plants to the West Indies in the early 1500s and the plants flourished. Jamaica was exporting great quantities to Europe as early as

1547.

The British have made ginger an essential ingredient in hundreds of dishes including chutney, cakes and candies. It is rumored that Queen Elizabeth I, a ginger lover, invented gingerbread men when, for a feast, she had her cook make gingerbread portraits of each guest. Other ginger fanatics include an endless list of interesting figures including Mark Twain and Winston Churchill.

To prepare fresh ginger, cut the skin away with a sharp knife. Crush the peeled ginger with the flat blade of a french knife. The crushed ginger is easier to chop now as its fibers are separated.

It is also possible to grate peeled ginger for use in marinades and dressings. A nice Julienne strewn over food is a zesty garnish. For baking, dried, ground ginger is the

most desirable. Preserved ginger is most commonly used as a flavoring for ice cream. Ginger in syrup cannot be used interchangeably with the candied ginger as their textures differ greatly.

When purchasing ginger, look for firm, fresh tubers. Any wrinkling indicates age. The shelf life of ginger is two weeks to a month under refrigeration. For longer storage, freeze. Wrap well in plastic to prevent freezer burn. Most fresh ginger used in the U.S. is imported from Fiji. In the last ten years Australia has become an important supplier of ginger too. It is significant to note that ginger should be used conservatively as its peppery, spicy essence can overpower easily. Say yes to ginger.

Northville resident Mary Brady is a certified executive chef.

### GINGER BEEF SALAD

2 pounds Julienne leftover beef  
3 cups cooked wild rice  
1 cup green peas  
1/2 cup each chopped green onions, celery, sweet red pepper and toasted almonds

1 head washed lettuce of your choice

### Dressing

1/4 cup extra virgin olive oil  
2 T. red wine vinegar  
2 T. grated fresh ginger  
1 T. Dijon mustard  
salt, pepper to taste  
grated lemon peel to taste  
Shake and chill several hours.  
Toss lettuce with a small amount of dressing and arrange on plates. Mix beef, rice and vegetables. Shake dressing and pour over. Toss. Serve at room temperature.

Serves 4 as a main course. Chicken may be substituted.

### The Refrigerator Door

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

Chef John Sivita's spicy bill of fare includes Pork Ribs Barbecue Texicana, 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 chuck-wagon pork and beans. Call 349-4000 for more information.

**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-116, Richmond, VA 23261-2003.

The cookbook has 32 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.

**SEAFOOD RECIPES:** Red Lobster restaurants are offering free recipes for summer seafood dishes ranging from Hot and Spicy Oriental Shrimp Salad to Grilled Shrimp Kabobs. To obtain the free recipes, send a self-addressed, stamped No. 10 envelope to "Red Lobster Recipes," P.O. Box 593330, Orlando, FL 32859-3330.

**PERSONAL GUIDE:** "Kraft Eating Right Checkbook," a personal guide toward a healthy and balanced diet, is being offered. The 24-page booklet contains sample daily dietary guidelines for men and women; explains the significance of calories, fat, cholesterol and sodium, and includes commonly asked questions and answers about balancing nutrition and convenience.

For a free copy, send a stamped, self-addressed envelope to: Kraft Eating Right Checkbook, 4201 N. Ravenswood, Chicago, Ill. 60613.

**STICK IT:** Up to now "The Original Stick It," a doughnut with a handle, has been sold only at the Chalmers Bakery in Detroit. The bakery has 18 varieties of the hot item available. Jim Kowalew of Chalmers Bakery recently signed a contract with the Palace of Auburn Hills, to have the product sold at the New Pine Knob near Clarkston.

**TRY SCHMUSHINS:** Gayle's Chocolates in Birmingham and Royal Oak is featuring a treat called "Schmushins," made using the shop's "screw machine." Each day there is a different Schmushin, with ice cream or yogurt and other treats. Also, you can select your own treats, ranging from chocolate coffee beans to any Gayle's Truffle, to make your own Schmushin.

Fifty-cent Schmushins include chocolate coffee beans, malt balls, peanut butter, coconut clusters, butter toffee pecans, chocolate-covered pistachios, Gayle's Video Mix, Mint, or Oreos. Seventy-five-cent Schmushins range from fresh peach to Gayle's Chocolate Turtle. Gayle's Truffle makes a \$1.10 Schmushin.

**NUTRITION INFORMATION:** The Food Marketing Institute, the American Academy of Pediatrics and the American Dietetic Association recently launched a nationwide nutrition campaign aimed at encouraging families with children ages two to six to make better food choices. Four free booklets offer information concerning reducing fat and cholesterol, avoiding arguments about food and healthy food choices. To obtain free copies of the brochures, you must include the brochure code in the address where indicated. The codes are Good Nutrition, Healthy Foods, Food Hassles and Cholesterol. Send a self-addressed, stamped, business-size envelope to the American Academy of Pediatrics, Department C—(Brochure Code), P. O. Box 927, Elk Grove Village, IL 60009.

**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.

## Fruit pops provide frosty treat

Continued from 1

1 envelope (1 very scant tablespoon) unflavored gelatin  
2 cups pureed fruit, such as strawberries or peaches, or fruit juice  
2 tablespoons sugar or honey  
Lemon juice to taste

Yields about 2 1/2 cups.  
Place 1/4 cup of juice in small saucepan and sprinkle gelatin over it. Allow to soften, about 5 minutes. Then heat very gently until gelatin completely dissolves.  
Add to fruit puree. Add sugar and lemon juice and stir until completely dissolved. Pour into molds and freeze.

Banana pulp also can serve as an emulsifier.

**Banana Berry Pops**  
2 cups strawberries or other berries  
1 ripe banana  
2 tablespoons vanilla  
1 teaspoon vanilla extract

Yields about 2 cups.  
Pure fruit and honey with vanilla. When completely smooth, pour into molds and freeze until firm. (You also could double the recipe, freeze for a fruit ice and serve in scoops.)

**Molds for Fruit Pops:** You can purchase special molds for this purpose at kitchen equipment shops, or you can improvise. Plastic containers work best. Or use foil muffin cups or small paper cups.

The sticks for fruit pops are available in craft shops and some markets. How do you get them to stand up straight? After filling the molds, cover with aluminum foil; poke the stick through the foil into the fruit mixture.

**FRUIT ICES/SORBET POPS**

Sorbet Pops: Another way to serve a fruit ice on a stick is to prepare any of the following recipes in an ice cream maker. When the mixture has been processed but while it is still somewhat soft, press it into chilled molds and freeze until firm.

While there are innumerable recipes for fruit ices or sorbets or sherbets or sherberts, all require a certain proportion of sugar for success. Too little, and the mixture will freeze solid. Too much, and it may not firm up well.

You don't need special equipment to make a fruit ice. The mix may be frozen in your refrigerator freezing compartment. An ice cream maker will produce a smoother, lighter quality, but some prefer the snow-cone quality obtained in the refrigerator.

Professionals use a specially calibrated hydrometer to measure the sugar density of their mixtures. You float it in the fruit-ice mixture and determine density by how far it sinks. These devices are hard to find and somewhat tricky to use. If you search one out, make sure you get instructions on the proper sugar density according to the scale on the instrument.

The following formulas call for simple sugar syrups. These should be made well in advance so they can chill in time for use. Otherwise, preparing the mixture will take forever. Store sugar syrups in bottles in the refrigerator; they keep indefinitely and are very useful for such jobs as sweetening cold drinks, in which syrup dissolves immediately.

You can use any kind of fruit puree—berries, peaches, plums, kiwifruit, melon. If the fruit is too firm, simmer it briefly with a small amount of water to soften it.

**Fruit Ice I**  
Sugar syrup:  
1 part water  
1 part sugar

Ice mixture:  
3 cups fruit puree  
1 cup sugar syrup  
Or: 2 cups fruit juice  
2 cups sugar syrup

Flavorings:  
Lemon juice to taste  
1 tablespoon liqueur to taste (optional)

Yields about 1 quart.  
Make syrup by simmering together water and sugar until sugar completely dissolves. Cool and then chill.  
Mix together puree and syrup. Note different proportions for puree and juice. Add lemon juice to taste.

Lemon juice to taste  
1 1/2 cups cassis syrup

Yields about 2 quarts.  
Simmer water and sugar until sugar dissolves. Cool and then chill. Puree berries; you need about 2 cups. Mix with syrup, lemon juice and cassis. Process in ice cream freezer according to manufacturer's instructions.

Cooks have been adding unexpected ingredients to fruit ices. Here Lindsay Anne Greer, the leading writer on Southwestern cuisine, gives a jolt to dessert:

**Blackberry Serrano Ice**  
5 to 6 cups fresh blackberries or 2 (1-pound) packages frozen  
2 cups sugar  
2 fresh serrano chiles, stemmed, halved and seeded (see note)  
1/2 cup water  
About 3/4 pound watermelon, diced (2 cups)

Yields about 1 1/2 quarts.  
Heat blackberries, sugar, chilies and 1/2 cup water until mixture boils. Place mixture in food processor and puree. Strain to remove seeds and cool. Process watermelon into smooth puree. Add to blackberry mixture. Refrigerate.

Process in ice cream maker according to manufacturer's instructions. Note: Serrano chilies are available in many markets. Substitute 1 jalapeno chili.

You can also try fresh herbs. This recipe can be made with a scant 2 cups of the sugar syrup as in Fruit Ice I.

**Orange-Basil Sorbet**  
1 cup water  
1 cup sugar  
2 cups grapefruit juice  
2 tablespoons finely chopped fresh basil leaves

Yields about 1 quart.  
Simmer water and sugar to form syrup. Cool and chill. Mix with grapefruit and basil. Process in ice cream freezer according to manufacturer's instructions.

Charles Britton is food editor of The Daily Breeze, Torrance, California.

# 12 alternatives to lashing out at your kid.

The next time everyday pressures build up to the point where you feel like lashing out—STOP! And try any of these simple alternatives.

1. Take a deep breath. And another. Then remember you are the adult . . .
2. Close your eyes and imagine you're hearing what your child is about to hear.
3. Press your lips together and count to 10. Or better yet, to 20.
4. Put your child in a time-out chair. (Remember the rule: one time-out minute for each year of age.)
5. Put yourself in a time-out chair. Think about why you are angry: Is it your child, or is your child simply a convenient target for your anger?
6. Phone a friend.
7. If someone can watch the children, go outside and take a walk.
8. Take a hot bath or splash cold water on your face.
9. Hug a pillow.
10. Turn on some music. Maybe even sing along.
11. Pick up a pencil and write down as many helpful words as you can think of. Save the list.
12. Write for prevention information: National Committee for Prevention of Child Abuse, Box 2866L, Chicago, IL 60690.

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