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MONDAY
August 5, 1991

Volume 36
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Two Sections
12 Pages plus Supplements

NOVI NEWS

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Schaeffer takes helm of Novi police dept.

By CRISTINA FERRIER
Staff Writer

Novi is going to be an easy place for Doug Schaeffer to call home. Schaeffer, the new deputy chief of the Novi Police Department, is currently acting chief, filling the shoes of recently-retired police chief Lee BeGole. He was hired in mid-July, began work here July 22 and was appointed acting chief July 27.

"I'm really impressed with the community spirit," he said. "The attitude of the people here and their warmth and acceptance of me has been overwhelming. This is going to be a nice place to call home — and an easy place to call home."

Right now he's living in a hotel, so he's also looking forward to finding a home in Novi.

"It's full of wonderful neighborhoods," he said, adding that this is a "beautiful part of the United States."

He expects his wife and the youngest of his two sons to join him here in mid-August. His youngest son just graduated from high school, and his older son lives in Pennsylvania.

Schaeffer came to Novi after a 22-year career with the Oklahoma

"I'm really impressed with the community spirit. The attitude of the people here and their warmth and acceptance of me has been overwhelming. This is going to be a nice place to call home — and an easy place to call home."

Doug Schaeffer
Novi Deputy Chief

City Police Department, where he was a captain.

He got into police work in 1969 after a career in the Air Force.

"When I was discharged from Tinker Air Force Base in Oklahoma City, the Oklahoma City Police Department was actively recruiting. I joined them and they trained me through various educational programs," he said.

"Police work offered me a wealth of experience with law enforcement and personal development opportunities, as well as a secure professional career."

Schaeffer is a PhD candidate in Political Science with emphasis in Public Administration, American Government Institutions and Research Methodology and has a

masters degree in Public Administration. He also has a bachelor of science degree in Criminal Justice.

In addition to all that, he has also attended over 35 specialized training classes and seminars including FBI Academy classes.

As captain of the Oklahoma City Police Department, Schaeffer's duties included planning and researching; microcomputer systems administration and mainframe systems applications; oversight and preparation of a \$62 million budget; policy procedure development, evaluation and implementation.

Schaeffer is still in the orientation stage of his new job in Novi, so

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Eight step through retirement window

By JAN JEFFRES
Staff Writer

City Manager Edward Kriewall may have said it best. As eight long-time employees pack up their desks and clear out of Novi city hall and the police department, it's the end of an era.

The last to go was Building Official Everett Earl Bailey, who retired Wednesday after 31 years and

seven months on the city payroll.

The exodus began when the city council agreed this spring to open a six-month long retirement window for senior employees. Jumping through it along with Bailey were Accounting Supervisor Frances Loynes — 23 years; Police Chief Lee BeGole — 37 years; Deputy Police Chief Richard Faulker — 30; Lt. Robert Starnes — 31 years; Police Department Administrative Secretary Jeanne Clarke — 32 years; Detective Ralph Fluhart — 22 years; Police Officer William Charles — 15 years.

Together they are taking 215 years of service to Novi with them.

For oldtime city employees, it's the story of a small staff in cramped quarters growing with Novi into a respectable-sized staff in a crystal palace of a city hall.

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Grave marker found by construction crew

By CRISTINA FERRIER
Staff Writer

The tombstone of a 14-year-old girl who died in 1868 was unearthed by construction workers at the southeast corner of Yorkshire Place subdivision July 25.

Police are currently investigating whether the grave of Elizabeth Shaw was disturbed when G.K. Construction workers discovered the worn but still legible grave

marker on the property, which was once a farm owned by the Shaw family.

Nobody was aware of the grave at the site until the tombstone was discovered. It was common practice in 1868 to bury deceased family members at home.

The tombstone reads: "Elizabeth J., Daughter of Riley C. and Rebecca Shaw, Died June 3, 1868, Aged

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Community gives its preferences

By SUZANNE HOLLYER
Staff Writer

Eighty community and district staff members showed an unexpected amount of agreement when they told a consultant what they want in a superintendent.

Thursday, the results of the survey were presented to the school board.

Consultant William Hazard of the Illinois-based Hazard, Young, Bickert and Associates Limited told the Novi school board most teachers, school board and community members had somewhat differing opinions about the strengths and weaknesses in Novi schools.

The consultant ranked the different group's opinions based on responses to a structured questionnaire and interviews he conducted during a visit to the district in mid-July.

In all, the amount of agreement in responses of staff, school board and community members was unusually high, Hazard said in his written report.

"In most districts there is a wide range of opinions as to the preferred qualifications and characteristics expected in a new superintendent," Hazard wrote.

"Contrary to the expected diversity, Novi residents and district respondents have provided us with an unusual level of agreement concerning the qualifications and abilities to be sought in the next

NOVI COMMUNITY SCHOOLS The Superintendent Search				
Characters wanted in a superintendent				
CHARACTERISTIC	COMPOSITE BOARD	ADMINISTRATION STAFF	COMMUNITY	
Communication	1	1	3	1
Interpersonalskills	2	1	2	3
Ability to deal with faculty, staff, parents	3	1	4	4
Organizational management skills	4	2	3	2
Personnel / evaluation	5	2	6	6
Curriculum	6	2	7	7
Community affairs	7	2	6	8
Fiscal management	8	8	8	5
Collective bargaining	9	10	10	9
Prior experience as Superintendent	9	11	9	11
Leadership in education	11	9	10	10
Resides in district	12	12	12	12

SOURCE: Hazard, Young, Bickert and Associates, Ltd.

Teachers found communication skills to be the third most important quality in a superintendent following the ability to deal with faculty, staff and parents, and possessing good interpersonal skills.

Interpersonal skills also received a high ranking by administrators, board and community members.

Community members found organization and management skills to be the second most important quality in a superintendent, as did the school board.

Board members put skill in personnel matters, organization and management skills and the ability to deal with faculty, staff and parents at the top of their list.

"There is general agreement that the next superintendent must be of the highest caliber with a proven track record as a central administrator in a growing quality district similar in educational aspirations to Novi," Hazard wrote in a written report summarizing his findings.

He said previous experience is important, but the board will accept exemplary work as an assistant superintendent when hiring a superintendent.

Every group found residency requirements to be the least important factor in hiring a new superintendent.

Also at the bottom of the list was collective bargaining, prior experience as a superintendent and leadership in education.

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superintendent."

But despite differing priorities, all seemed to agree they want the district to hire an open superintendent who will be receptive to input.

"(They want) essentially all of those traits that we want to find in leaders," Hazard said.

"Chances are we won't find people who walk on water. They'll come very close to it."

The community, district administrators and the school board ranked communication skills as the most important qualities needed by a superintendent.

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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.

Wetlands to be replaced outside city

By JAN JEFFRES
Staff Writer

A wetlands mitigation plan for the Haggerty Connector which includes 16 acres on-site in Novi and up to 270 new and enhanced coastal wetlands off-site in St. Clair County is now under review by the state Department of Natural Resources (DNR).

While a final approval of the project is still pending, Elizabeth Harris, executive director of the East Michigan Environmental Action Council said Friday the organization is considering litigation to block the roadwork.

About 24 acres of wetlands would be destroyed by the \$80 million, six-to-eight lane highway, which would link Pontiac Trail with Interstates 96, 696 and 275.

The Michigan Department of Transportation (MDOT) proposes replacing these in part by creating 12.7 acres of new wetlands on Detroit Edison-owned land south of Twelve Mile Road and west of Haggerty Road. The department is currently negotiating with Edison for the property, said Andrew Zeigler, a project contract administrator for MDOT.

An existing transmission facility is located on

the land, where a future Edison service station is planned.

Also in Novi, mitigation is slated for 3.6 acres on the east side of the Haggerty/I-696 interchange.

Existing wetlands hugging Lake St. Clair just north of Harsen's Island — part of a state game and wildlife area south of Marine City — are proposed for the off-site mitigation, said Earl Flegler, a DNR wetlands habitat specialist. The site has been owned by the DNR for 15 years and is slated for improvement.

The plan is to create 15.6 new wetlands and enhance 254.5 acres of existing — but drying out — wetlands. Quality coastal wetlands are disappearing at a faster rate than any other type, Flegler said.

"We were trying to negotiate in other directions for the finances to develop the property when the opportunity came from the MDOT," Flegler said.

"We've got some goals there we would would seek other funding for this doesn't happen." The Michigan Inland Lakes and Stream Act requires wetlands to be mitigated in an order of priority which leads with on-site, followed by within the same watershed as the project, within

the same county or finally on state-owned land elsewhere, said DNR land and water management specialist Steve Sadewasser.

"It's not really common to be mitigating wetlands away from a project," Sadewasser added.

Zeigler said MDOT was unable to find other appropriate mitigation sites within the Haggerty Connector project area. MDOT searched through Oakland County, he added.

"The law is that first you should look at a project and if you can't find property for on-site may look off-site," he said.

While nine possible wetlands mitigation sites near the connector's path were suggested, seven of these were ruled out due to "exorbitant prices," Zeigler explained. In other cases, the property owners denied MDOT access to the land for environmental testing or the department hesitated to acquire a property which appeared to be contaminated.

The proposed connector might itself be a factor in rising land costs, Zeigler said: "It's kind of a mixed bag. I would imagine land values will go up."

A public and government comment period for

Continued on 2

Celebrity stolen at shopping mall

A Northville woman's Chevy Celebrity was reported stolen July 22 from Twelve Oaks Mall.

The woman told police her car was parked in a handicapped parking space outside J.C. Penney. She said she may have left the car unlocked and placed the keys under the front seat.

QUIL: A 39-year-old South Lyon man was arrested and charged with OUI July 27 by state police.

The man was first observed by troopers on southbound Novi Road at about 5:40 p.m. weaving back and forth, reports said. After stopping the man, officers detected a strong odor of intoxicants on his breath and his eyes appeared bloodshot.

A preliminary breath test revealed that he was legally intoxicated at the time of the incident. The 39-year-old was held at the Novi Police Department.

CAR FIRE: State police were first on the scene of a car fire in Novi on July 21.

Troopers were on patrol at about 3:15 p.m. near Ten Mile and Orchard in Novi when an explosion was heard, reports said. Officers looked back and discovered the vehi-

Police News

LARCENY FROM AUTO: Three white male suspects in a silver Pontiac Sunbird were seen stealing cassette tapes from a red Ford pickup truck parked at Twelve Oaks Mall July 17.

A witness contacted security at the mall, but suspects left the parking lot "at a high rate of speed" before identification could be made.

MDOP: A 1979 Chevrolet Camaro parked at Twelve Oaks Mall was reported vandalized July 21.

Police said the passenger window was smashed, and pry marks could be seen on the chrome moulding along the top edge of the passenger door.

LARCENY FROM PERSON: A Milford woman reported July 25 that on July 4 a group of men removed \$60 from her purse while she was standing in line at Vie De France in Twelve Oaks Mall.

The woman reported that she and her husband were there to buy coffee and, as she was waiting in line, she pulled out her money to count it.

LARCENY BY TRICK: An employee at Gap Kids at Twelve Oaks Mall reported July 14 that someone tricked her out of \$50 while she was working as a cashier.

The woman told police that an unidentified man attempted July 13 to purchase a 99 cent pair of socks with a \$50 bill.

The incident occurred between 12 noon and 6:30 p.m.

LARCENY FROM AUTO: An employee at Twelve Oaks Mall reported July 23 that a portable CD player and a plastic envelope containing vehicle registration and insurance were stolen from his 1991 Jeep convertible.

Police said the unknown suspects entered through the right side window of the convertible, which opened with a zipper.

LARCENY BY TRICK: An employee at Gap Kids at Twelve Oaks Mall reported July 14 that someone tricked her out of \$50 while she was working as a cashier.

The woman told police that an unidentified man attempted July 13 to purchase a 99 cent pair of socks with a \$50 bill.

The employee said she gave him change (\$49) and then the man said he did not wish to pay with a \$50 bill.

The woman then showed the \$50 bill to the man, and he asked if he

could just get change for a \$100 in \$20 bills.

The suspect was then handed \$100 in \$20 bills and he left the store. At the end of the day, the cash register was \$50 short.

CITIZENS WITH INFORMATION about the above incidents are urged to call the Novi Police Tip Line at 349-6887.

Novi Briefs

Got the black-out blues? If you are dissatisfied with the quality of your electrical service, the state Public Service Commission would like to hear from you.

The commission is interested in the performance of Detroit Edison and Consumers Power both before, during and after the July 7 storm.

Send responses to: Executive Secretary, P. O. Box 30221, 6545 Mercantile Way, Lansing, MI, 48909. Refer to Case U-9916 in your comments.

Teachers will not strike this year The Novi School District does not need to worry about a teacher strike this year, or next year for that matter.

Negotiations for teachers contracts ended with a three-year settlement at the end of the 1989-90 school year.

District officials are bargaining with maintenance and custodial workers now. Contracts with transportation workers also must be negotiated before the beginning of the school year.

Radon levels safe Radon levels in the Novi School District are safe, said Acting Superintendent William Barr.

The district had its buildings tested for radon earlier this year. The colorless, radioactive gas is formed by the disintegration of the element radium.

Early in the school year the U.S. Environmental Protection Agency endorsed testing schools for the presence of radon.

City follows ordinance The City of Novi will miss several trees when paving Eleven Mile Road thanks to a 10-foot easement granted by the Novi school district.

To avoid large groupings of trees on Eleven Mile, the city needed an easement on property owned by the district.

The district already had approved a 33-foot easement for the city on the road outside of Parkview Elementary School.

Band safety concerns raised School board Trustee Sandra Thornton asked the school district administration to review its policy regarding physical examinations for marching band participants.

Thornton said marching band members should be required to pass physical examinations to participate in the activity.

High school athletes must have physicals under requirements made by an athletic association in which the district maintains membership.

Soccer team wins gold: The soccer team representing the State of Michigan at the international Special Olympics in Minneapolis, Minn. on July 19-26 came home with a gold medal. The squad—featuring two local athletes—placed first in their division.

Colleen Beyer and Kevin Schrott, both of Northville, joined 13 others on the team. The opening ceremonies featured celebrities like Arnold Schwarzenegger, Prince, Hulk Hogan, Krestite Alle and Warren Beatty. In all, about 50,000 cheering fans welcomed 6,000 mentally handicapped athletes from around the world to the festivities at the Metrodome.

Matt Schwagle places: On the heels of Mark Schwagle's victory at the same six-state age group tennis tournament, younger brother Matt Schwagle, 14, notched a pair of top-three finishes at theUSTA Boys 14 Western Open Championships on July 24-26 in Indianapolis.

Seeded 11th in the singles competition, Schwagle won five straight and advanced to the semifinals, before falling to the number two seed. But in the consolation finals, Schwagle topped Rene Vasquez of Puerto Rico 6-4, 6-2 to secure a third place finish.

In the doubles competition, Schwagle teamed with Ed Carter of Columbus, Ohio and placed second overall. Seeded second, Schwagle and Carter sported a 4-1 record, and the only loss was a 4-6, 6-0, 4-6 defeat to Lee Hays and Peter Tabernik of Ohio in the finals.

What actually works and use it, and find those things that do not work and change them.

So he is looking forward to the possibility of finding new ideas that will work here in his new home town.

"And I want to publicly thank the city administration for hiring me and bringing me to Novi, and I want to thank the community for accepting me."

"I'm looking forward to a long and warm relationship."

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5A
MONDAY
August 5,
1991

As We See It

Can't find land in city? Try to look a bit harder



The Michigan Department of Transportation says it can't find enough land in the Novi area to use as a replacement for the 24 acres of wetlands that will be destroyed when the Haggerty Connector project is built.

The district had its buildings tested for radon earlier this year. The colorless, radioactive gas is formed by the disintegration of the element radium.

Instead, it proposes to put in 16 acres of wetlands here and improve some 270 acres of coastal wetlands over in St. Clair county as a trade off.

To be more specific, the MDOT is proposing to replace the destroyed wetlands with 12.7 acres of new wetlands on a parcel south of Twelve Mile Road and west of Haggerty. Another 3.6 acres on the east side of the Haggerty/1-696 interchange would be used for new wetlands.

The MDOT apparently considered nine possible sites near the connector's path, but seven of these were ruled out due to "exorbitant prices."

In the other cases, the MDOT thought the land might be contaminated.

So, the plan is to create 15.6 acres of new wetlands and "enhance" another 254.5 acres of existing wetlands that are in danger of drying up along the shores of the Great Lakes in St. Clair County.

According to the state Department of Natural Resources, coastal wetlands are disappearing at a faster rate than any other type.

Sounds like a heck of a deal, doesn't it, getting 270 acres instead of six. But we are not convinced that is the best course. The plan would not appear to meet the intent of Michigan's wetlands mitigation law.

The point of the state's wetlands protections act is to prevent swampland from being "overrun" by development. Mitigation is allowed for, where the development cannot be constructed around (and therefore preserving) the existing wetlands. But when wetlands are developed, the preference is to establish new wetlands which roughly serve the same purpose, keeping the balance in the environment which the wetlands provide.

Wetlands serve a variety of purposes. They are more than just a habitat for wildlife, though that is an important function. Wetlands also serve as retention basins for river systems. They also often act as filters, straining contaminants (even heavy metals) out of the water and holding them harmlessly in wetland plants.

So it is important that the replacement wetlands be established in the same river system, immediate vicinity of the destroyed marsh land.

The MDOT contends that land in and around the Haggerty Connector area is too expensive. For one, we wonder if the DNR would be as willing to believe that were this proposal coming from a private sector business rather than another government agency. We also have to wonder whether the DNR would be so willing to make this trade were coastal wetlands not one of its pet own projects.

Further, we find it hard to believe that in a city like Novi, only 40 percent developed, that a workable parcel can't be found somewhere close by at a reasonable price.

Even if that's true, we are sure the necessary land can be found somewhere in the Rouge River basin.

Even if it can be on the site of the construction itself, or in the nearby vicinity, at least mitigation should occur within the river system. . . somewhere.

The City of Novi announced last week that Risk Management Authority, its insurance carrier, will not be submitting any documents to the city as a result of its investigation of the power line accident in Lakeshore Park July 8, which hospitalized 6-year-old Brett Schneider.

Assistant City Manager Craig Klaver, in making that announcement last Thursday, said the decision was based on the advice of city attorneys.

The announcement came, coincidentally or not, on the same day City Manager Ed Kretzwall received a Freedom of Information letter from the Novi News which named the report from the investigation as one of the several documents it was requesting.

Klaver did say the city would be responding in a timely fashion to the remainder of the News' FOI request. The News had not received the documents as of press time for this edition, but state law does allow five working days to fulfill an FOI request.

Why have an investigation if there is going to be no report?

"To determine whether there was any impropriety, which the investigation did not find," Klaver responded. Thus, no need for a report.

"I realize this differs from what we told you earlier," Klaver said, "but this is the conclusion our attorneys have reached."

Will the city be providing an explanation of what happened in the incident to the boy's father, Francis Schneider?

"No," Klaver said, "our attorneys are not advising us to do that at this time."

Our hope is that city council will be as dissatisfied with this turn of events as we are, as dissatisfied as we expect the general public will be. Our hope is that council members will remind city administrators, city attorneys and the city insurance carrier that it is the council, and ultimately the public, for whom they work. Our hope is that council will point out that its members are not in thrall to follow their advice.

And lastly, our hope is that council members will demand that they and the public be given a documented accounting of the events that led to the accident in Lakeshore Park on the morning of July 8.

What's legal is legal. What's right is right.

The two do not always correspond.

LETTERS TO THE EDITOR

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

The week prior to an election, this newspaper will not accept letters to the editor that open new issues. Only responses to already published issues will be accepted, with this newspaper being the final arbiter. This policy is an attempt to be fair to all concerned.

Submit letters to: Editor, The Novi News, 104 W. Main, Northville, MI 48167.

Being a money-smart family



Phil Jerome

I'm not good at money, which is something of a shortcoming in the best of times and a major shortcoming when the economy is in the dumpster like it is now.

For example, I have a 30-year mortgage on my house. Wrong! The financial experts I have read say you pay two or three times as much for a house on a 30-year mortgage as you do on an 18-year mortgage.

Another example. I always buy new cars. Wrong! I read in one of those money management columns the other day that you should only buy used cars. . . that the value of the new car drops dramatically the minute you drive it out of the showroom.

All of which brings me to my point — which is that the Jeromes have got to start managing their money better. I broached the subject with my wife as we were heading out for dinner last week.

"Unfortunately," I said, "neither one of us has much of an interest in money management. Some people eat that stuff up. They're always figuring the angles. They're always looking for new ways to use their money smarter."

"What we've got to do," I continued earnestly, "is make sure we're working money-smart instead of money-stupid. Take advantage of the same techniques other people use. Like home equity loans. Like paying off our commercial loans and transferring the balance to a home equity loan — at least then we can deduct the interest on our income tax."

"And who knows what else there is?" I asked. "There have got to be tons of other little tricks that will help us use our money smarter?"

Now my wife is a pretty level-headed person. She's the business manager of our house, and I've always said that if we ever started our own company it would be called something like D.C. Jerome and Phil.

But her answer surprised me. "Well, Mr. Rockefeller," she said indignantly, "if you had been paying attention, you would know that I have done several things to make our money go farther. . . you would know that I am learning to be much more prudent with our money. And I've even made some very good investments lately."

"You have?" I asked, feeling guilty for not being more aware of her business acumen.

"Like the grocery bills," she said. "I've been able to cut \$10 a week off the grocery bill by going to the store with the best prices on the items I want."

"And cat food," she continued. "I've found a place where I can buy cat food at bulk prices. Do you know how much cat food we need for seven cats? Do you know how much that saves every week?"

I was impressed and told her so, even though the things she had mentioned were not exactly the type of money management techniques I had been thinking of.

"And investments?" I asked. "You said you've made several good investments lately. Like what?"

"Like these earrings," she said, pointing to her lobes. "Most of what I have is costume jewelry. But I've decided to start buying nothing but gold jewelry. Sure it costs a little more, but it appreciates in value as time goes by so I'm making every thing I buy a piece of jewelry. Isn't that smart?"

I muttered something unpleasant under my breath in response. I mean, what do you say to somebody whose idea of smart money management is buying more expensive jewelry?

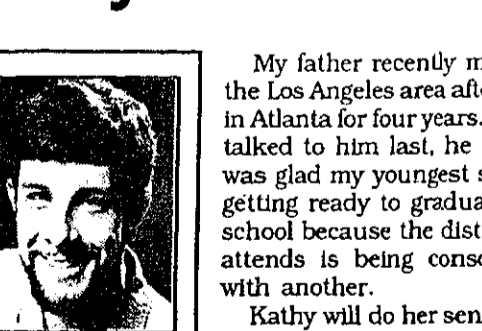
In passing

By Hal Gould



'Alley Oop'

Why schools run inefficiently



Rick Byrne

My father recently moved to the Los Angeles area after living in Atlanta for four years. When I talked to him last, he said he was glad my youngest sister is getting ready to graduate high school because the district she attends is being consolidated with another.

Kathy will do her senior year at a new school which isn't fully equipped to handle the influx of students. She'll be doing some class time in portables, an idea that education experts agree is the minimum to operate efficiently.

Is it any wonder, then, that the Michigan taxpayer is being choked to death, and yet the schools come around every couple of years begging for alms just to keep their doors open? Why does Michigan continue to operate in a fashion that other states have long since abandoned?

Granted Michigan is not like New Jersey. In Michigan, they say you're never more than six miles from a body of water. In New Jersey, I think you're never more than six miles from a major freeway. Longer travel distances could keep many Michigan districts from achieving an efficient enrollment level.

But many Western states, California among them, have far greater travel distances than we do. Yet they still manage to fill up their school buildings.

The state board of education is charged with unraveling the school funding mess, and I'm sure the board members have seen the same studies my father has. So let them be food for thought for them. Let's hope the board gives it more consideration than my sister gives to peas.

Eight retire from city employment

Continued from Page 1

Bailey, 68, started with Novi as a police officer. When there was an opening for a city building inspector, he applied, becoming with his boss a two-man building department.

Today, there are 20 employees in the building department, eight of them building inspectors. In the old city hall, the building department shared one cramped office with the city manager and city clerk.

These days were remembered in a July 18 retirement party for Bailey, who plans to become a Floridian by winter and a Novi resident by summer. Two hundred people turned out to salute him at the Hotel Barnette.

"It was a roast and they really roasted me, believe me. They roasted the devil out of me, all the way back to when I was first on the job," he said.

Years ago, when City Clerk Gerry Slipp was deputy clerk, she sent Bailey out to check on a report of chickens in a subdivision. Slipp officially designated Bailey poultry inspector at the roast — and gave him a badge to prove it.

Assistant City Manager Craig Klaver said the retirement window was offered in part as a compensation for long-term employees who did not qualify for pensions as generous as those which will be offered to newer staff members. Pay raises are based on union contracts.

"Novi's just young enough that we haven't negotiated that many contracts. Some of the really longtime employees were going to retire with less than the average pension," he said.

"People were reluctant to retire."

Last year was the first year the Michigan Municipal Employees Retirement System allowed members, like Novi, to institute a retirement window.

The six-month option offered retiring employees a reduction from five to three years on the final averaging of annual salaries, used for determining the annual pension rate. In addition, a two percent figure multiplied by the years of service was upped to 2.4 percent.

"They asked me to stay, but when I figured out

"I have mixed emotions. I'll be losing the camaraderie of my friends. I love the work. I love the people I work with but my wife and I will have some free time to enjoy our lives."

Everett Earl Bailey
Building Official

"She's very familiar with Novi and our budget," Klaver said.

But the process is quite different than when Loynes started as city accountant 23 years ago. Novi then had 12 full-time employees. It now has 193.

Loynes was the only one keeping the city books then — and it was done by hand.

"We used to put our budget up in stencil. If you've ever used a stencil, you know what a job that was. When I left, I had a main frame on one side of me and an IBM p.c. on the other," Loynes said.

"We were always four to five months behind when we did it by hand. Now, you're up-to-date because it's done by computers."

She retired on July 19 and was feted at a party thrown by city consulting engineers JCR & Associates.

In the building department, staff members have been moved up to fill the gap left by Bailey. Deputy Building Official Don Saven is now the building official; Jerry Morrison is his deputy building official and Rick Kessler is the plan examiner.

One building inspector slot will be kept unfilled, due to the economic downturn in the building industry, Klaver said.

As for Bailey, he's planning a trip to Australia — the first time back since he and his wife honeymooned there 17 years ago.

"I have mixed emotions. I'll be losing the camaraderie of my friends. I love the work. I love the people I work with but my wife and I will have some free time to enjoy our lives," he said.

Loynes plans to enjoy her retirement doing what she loves best, keeping up with her large family, reading, knitting and painting.

Wednesday, she began her new life with style. Her children sent over a white limo, with a bouquet of roses, to pick her up that morning for a massage, facial, make-over and a day of shopping. Then the family went out for dinner.

"It was a neat day," Loynes said. "I might like being retired. I think I'll be too busy to miss work a lot."

New deputy chief takes over helm

Continued from Page 1

it's hard for him to say exactly what changes may be in store for the department.

"There's no doubt that change will take place in the Novi Police Department over time," he said. "In some cases, it would take place whether I was here or not. Novi is very vibrant. And that, he added, is also "an evolutionary process" that will grow and change with the community.

Schaeffer's accomplishments in Oklahoma City include the implementation of some very contemporary police concepts, many of which have worked well.

"I believe that police and public administration in general still have the obligation to manage their departments in the most efficient and effective manner as possible," he said.

"To that end it is important that we in police administration find out

supportive and positive impact on the community."

One thing Schaeffer does not want to change is the closeness of the Novi Police Department to its community.

"Policing is not more than a service area to the community," he said. "We want to focus our efforts toward that end."

And that, he added, is also "an evolutionary process" that will grow and change with the community.

Schaeffer's accomplishments in Oklahoma City include the implementation of some very contemporary police concepts, many of which have worked well.

"I believe that police and public administration in general still have the obligation to manage their departments in the most efficient and effective manner as possible," he said.

"To that end it is important that we in police administration find out

what actually works and use it, and find those things that do not work and change them."

So he is looking forward to the possibility of finding new ideas that will work here in his new home town.

"And I want to publicly thank the city administration for hiring me and bringing me to Novi, and I want to thank the community for accepting me."

"I'm looking forward to a long and warm relationship."

Schaeffer's accomplishments in Oklahoma City include the implementation of some very contemporary police concepts, many of which have worked well.

"I believe that police and public administration in general still have the obligation to manage their departments in the most efficient and effective manner as possible," he said.

"To that end it is important that we in police administration find out

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REGISTRATION NOTICE FOR THE PRIMARY ELECTION TUESDAY, SEPTEMBER 10, 1991

TO THE QUALIFIED ELECTORS of the City of Novi, County of Oakland, Michigan.

NOTICE IS HEREBY GIVEN that qualified electors not presently registered may make application to register at the Office of the Clerk, 45175 West Ten Mile Road, Novi, Michigan, or at any Secretary of State Office.

NOTICE IS FURTHER GIVEN that I will be at my office at 45175 West Ten Mile Road, Novi, Michigan, on MONDAY, AUGUST 12, 1991, from 8:00 AM to 5:00 PM, local time, which is the LAST DAY to register for the Tuesday, SEPTEMBER 10, 1991, Primary Election, for the purpose of receiving applications for registration of the qualified electors in City of Novi.

GERALDINE STIPP

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Winners from Fifties Festival announced

Hot off the presses! Here's who grabbed the gold at the fourth annual Michigan '50s Festival, July 24-27. Taking home the keenest prize was Dick Brassem, who scooped up a just-like-new, red and white, incredibly cool 1959 Corvette convertible in the Novi Rotary Club raffle.

These lucky visitors flew off with the Northwest Airlines Ticket Giveaway: two tickets to Hawaii — Mrs. Mike Datsko of Roseville; two tickets to anywhere in the continental U.S. — Gordon Jewell of Walled Lake. Dick Clark couldn't top this show! Winners of the July 25 Lip Sync Contest were:

Solo acts: First place — Dan Gibbons; Second place — Rob Rehn; Third place — Dennis Gerathy.

Group acts: First place — The Try-tones (Brian White, Scott Wigton and Jason Johnson); Second place — The Throttlers (Linda Wyatt, Pam Lyczynski, Cindy Ryan, Marianne Holman, Sharon Hartleip; Third place — Madison & The Taylorettes (Linda Taylor, Sheryl Baker, Marlene Williams).

City employee solo acts: First place — Mr. Lee & the Bobbettes (Peggy Balagna, Barbara Berend, Kim Cardecci, Nicole Parmeley, Rick Mathias, Jim Rose and Jason Stewart); Second place — Lil Anthony & The Diggers (Tony Nowicki, Kathy Kendra, Kelley Deaton, Rick White, Roger Wilhelm, Jim Cheyme and Chris Pargoni); Third place — Soap Dish (Steve Babinchak, Rick Kessler, Mary Cutting, Stephanie Middleton, Marci Bowman, Bob Sedgewick); honorable mention — Mean Mamas & Pappas (Jack Lewis, Karen Bartholomew, Ron Barthlow, Julie Cote, Denise Holmes, Cindy Stewart and Leroy Wxom.)

Junior Lip Sync Winners, July 27. Solo acts age 12 and under: First place — Cole Michael Young; Second place — Erin Quinn; Third place — Amy Burkhardt.

Solo acts age 13 and over: First place — Michelle Koons; Second place — Jennifer Rembritz.

Group acts age 12 and under: First place — Yakkety Yak (Shannon Rose, Liz Bucrek, Ryan Rose and Mara DeLucia); Second place — Heartbreakers (Julie Shaw and Michael Miele).

Group acts age 13 and over: First place — Luke and the Dukes (Luke Murphy, Randy Collins, Jonah Murphy and Rick Lowe.) Second place — The Pinkettes (Michelle Koons, Sally Lewandowski and Karen Shaw); Third place — Fuschia (Susan McCoy, Jennifer McCoy and Kelly Stokes.)

Charity Challenge: First place — Novi Parks & Recreation will donate \$500 in Thanksgiving and Christmas baskets to needy families; Second place — Novi Optimist; Third place — Novi Youth Assistance; Fourth place — Goodfellows.

These hotrodders drove home as winners from the Michigan '50s Festival Car Show.

Best of Show: Gary and Kathy Bedard of Howell, 1950 chopped Mercury 2-door. Ladies' choice: David Sullivan of Lake Orion, 1927 Ford Model T.

Special interest: First place Tom Evans of Bloomfield Hills, 1965 ERA Cobra; Second place — Bill Bowman of Livonia, 1917 T-Bucket.

Stock truck: First place — Douglas Kline of White Lake, 1974 Dodge pick-up; Second place — Pat Potter, 1949 Chevy Truck.

Modified truck: First place — Jim Judd of Flat Rock, 1950 Chevy half-ton; Second place — Tony Clish of Westland, 1955 GMC truck; Third place — Fred Swing of Farmington Hills, 1953 Ford pick-up.

Radical truck: First place — Michael Sandoval of Detroit, 1940 Ford panel delivery; Second place — Tom and Rose Peterson of Carleton — 1953 Ford panel delivery; Third place — Howard Ballard of Canton, 1968 Chevy El Camino.

Foreign Stock sports car: First place — David Cummins of Clarkston, 1967 Ferrari; Second place — Chris Smith of Farmington Hills, 1960 Jaguar.

Domestic sports car: First place — Bill Gill of Warren, 1957 Ford Thunderbird; Second place — Bob Breslin of Northville, 1957 Ford Thunderbird roadster.

Corvette (1963-1974): First place — Howard Hoover of Millford, 1967 Corvette convertible; Second place — Fred Bocherts of Northville, 1963 Corvette.

Pre-1960 classic stock cars: First place — Pete Frabotta of Allen Park, 1959 Cadillac Eldorado; Second place — Bob Beauchamp of Livonia, 1935 Phaeton.

1960-1974 classic stock cars: First place — Ed Zarosly of Riverview, 1965 Ford Galaxie; Second place — Gary Muscat of Livonia, 1967 Ford Mustang Shelby GT 500.

1964-1974 Muscle cars: First place — Jeff Meinicke of Northville, 1968 Shelby GT 500; Second place — George Huisman of Novi, 1969 Ford Mustang.

Pre-1960 modified cars: First place — Linda Martin of Ontario, 1936 Dodge; Second place — Bill Auerbach of Brighton, 1932 Ford Roadster.

1960-1974 modified cars: First place — Doug Klein, 1967 Dodge RT; Second place — Carl Galletti of Livonia, 1969 Ford Mustang Mach I.

Pre-1949 custom cars: First place — Gary Wyatt of Brownstown, 1941 Chevy coupe; Second place — Ed Milcol of Waterford, 1948 Chevy convertible; Third place — Jim Wright of Farmington Hills, 1935 Ford.

1950-1974 custom cars: First place — Gary and Kathy Bedard of Howell, 1950 Mercury; Second place — Dave Brooks of Dearborn, 1951 Mercury; Third place — Rod Morrill of Waterford, 1959 Studebaker Silverhawk.

Pre-1949 street rods: First place — Bill Bowman of Livonia, 1932 3-window coupe; Second place — Tony Jett of Farmington Hills, 1940 Ford convertible #17.

1949-974 street machines: First place — Roy Oberg of Superior Township, 1969 Chevy Corvette; Second place — Barry Wilson of Redford, 1969 Ford Mustang.

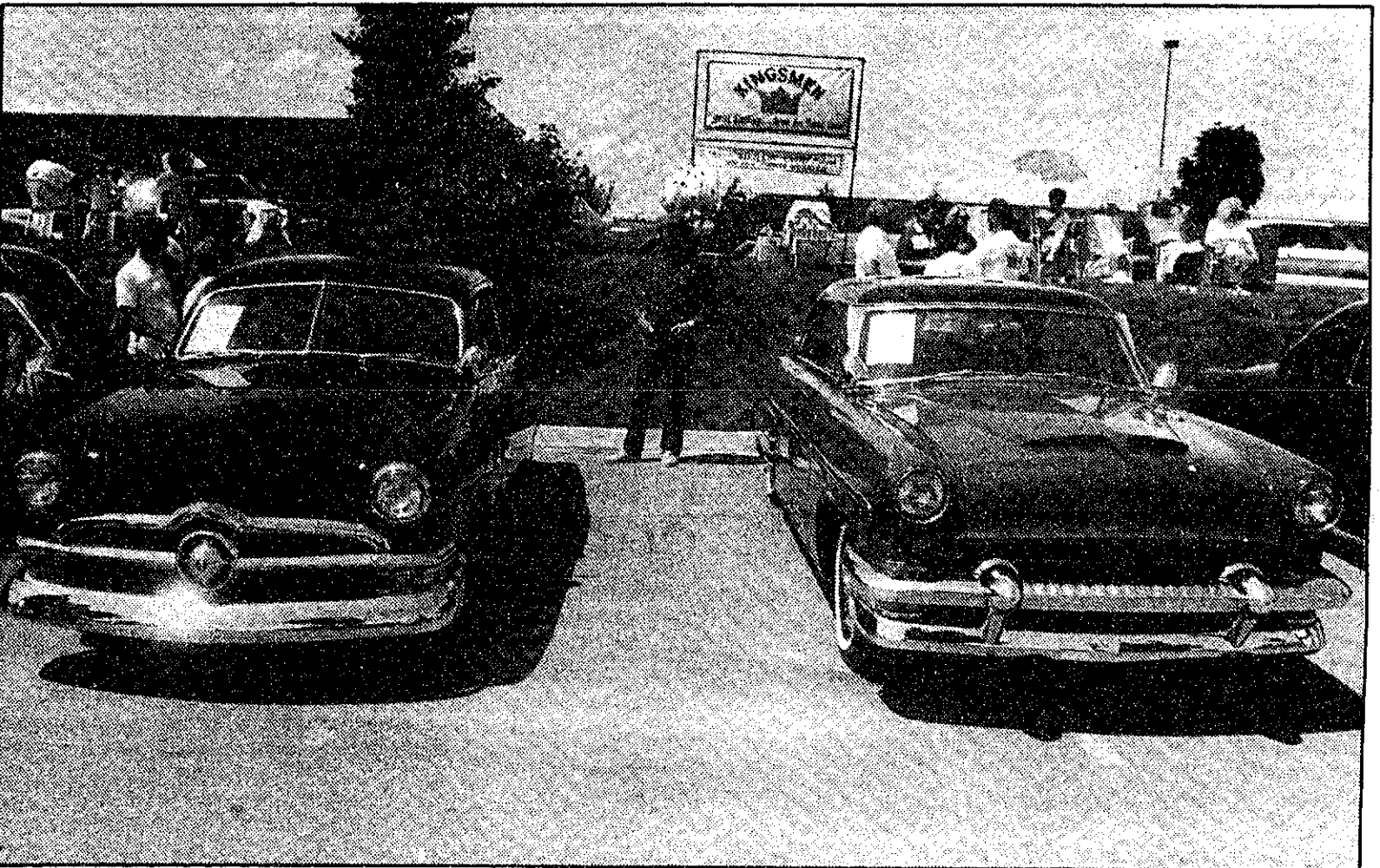
Prostreet machines: First place — Larry Burns of Farmington Hills, 1972 Chevy Nova; Second place — David Ventimiglia of Livonia, 1969 Chevy Camaro.

Additional contest winners will be announced as names are submitted to the Novi News.



This couple didn't win the twist contest, but they sure had fun trying

Photo by BRYAN MITCHELL



One of the toughest competitions was among the classic cars in the '50s Fest car show

Photo by BRYAN MITCHELL

New assistant commander starts at state police post

By SCOTT DANIEL
Staff Writer

Unlike most of his high school peers, Robert Clark knew what he wanted to do with his life. And, for the past dozen years, he has been doing it.

The 36-year-old knew during those teenage years that he wanted to be a Michigan State Police officer. But, don't ask him why.

"I knew from high school on what I wanted to do and what department I wanted to work for," Clark said. "But there wasn't one specific reason why."

The Monroe resident is in his third week as assistant post commander at Northville's state police post. Clark replaced recently retired Lt. James Hostutler.

The post provides coverage of Novi's highways.

Clark began his career with the state police in 1979. Since then, his duties have ranged from highway patrol to his current assignment.

The lieutenant said his work has been both dangerous and difficult at times. Clark said, however, he hasn't

regretted becoming an officer. "There are a lot of tedious times, but a lot of rewards," he said. "The rewards outweigh everything else."

After graduating from the state police academy, Clark began work as a trooper at the Niles post. From there, he moved on to the Flat Rock post in 1981.

Clark spent four years at the downriver post. A Lincoln Park native, he said he had a special feeling about working in and near his hometown.

"I wanted to make an impact in my hometown," Clark said. "I wanted to give something back to the area I grew up in."

Clark continued to give something back to the downriver area as an undercover narcotics agent for the state police beginning in 1985. He continued his narcotics work, off and on, until earlier this year.

The 36-year-old said the focus of the undercover assignment was to apprehend mid- and upper-level drug dealers. He said he and his partners were successful in busting many dealers.

Despite the nature of the work,

Clark said he felt safe. "I always felt comfortable doing narcotic deals," he said, "because I knew my surveillance (officers) were taking care of me."

"In narcotics, it's always a team," Clark said. "You rely on your partners."

Highway patrol, he said, can actually be more threatening than undercover narcotics dealings. "It's just as dangerous, if not more so to work the road," Clark added, "because of the uncertainty."

Clark's duties will be a little less dangerous at the Northville post. As assistant post commander, his main duties will be day-to-day operations. Administrative work, such as scheduling of troopers, will be included in those duties.

Clark said his immediate goals are to learn the ends and outs of the post and make sure it runs smoothly. He added that he will try to make the troopers jobs a little easier.

"The work atmosphere has to be comfortable and compatible for them," Clark said.

Clark said he has met most of the troopers at the post. He said he knew



ROBERT CLARK

several of them from his days as an instructor at the state police academy in Lansing.

Clark added that he has been impressed with the work ethic at the post. He said the first few days have gone well on his job.

Despite his many moves within the state police, Clark said he is happy. But, he would like to stick around in Northville for awhile.

"I hope to stay," Clark said. "I'm looking forward to the job. It's going to be a challenge."

Man continues his employment search

By SCOTT DANIEL
Staff Writer

Sometimes, no news isn't good news.

That's the case for Jack Stoddard, the 34-year-old who has been in and out of Novi over the last several weeks looking for work — without much success.

"I'll give it another week," he said, "but if nothing has happened, I'll head out."

Stoddard lost part of a leg in 1987 after a motorcycle accident. He also suffered other serious injuries, including a broken pelvis, right hand and jaw, in the accident he described as a hit-and-run.

The Kentucky native worked as a roofer before the accident. Unable to return to the field, Stoddard worked odd jobs to make ends meet.

Looking for a more permanent job, he came to Michigan in June. He said he thought a job would be easier to find in the metropolitan area, but has come away disappointed thus far.

"Nobody wants to hire the handicapped," Stoddard said.

In mid-July, the 34-year-old tried to solicit work by standing near the entrance of West Oaks Mall in the city. He held a sign up to passers by, which typified the desperation of his situation.

"I will work for food," it read.

Stoddard said he has gotten a couple of odd jobs in Novi from his efforts. He said he worked for a few days doing yard work since July.

The Kentucky man said he planned to continue his search for work in the Detroit area this week. Stoddard, who is staying with a friend in Flint, said he is looking for factory work.

"I'm going to put out some applications," he said, "and see what I can come up with."

Currently, Stoddard is surviving on about \$400 per month. He said he draws the majority of the money from the federal government as disability pay.

"You can't survive on \$400 a month," he said.

Mechanical repair, painting and landscaping are skills that the 34-year-old has to offer employers. In addition, he said, he is willing to work other odd jobs if they are available.

If the job hunt isn't successful, Stoddard said he would go back to Kentucky to look for work. He said an infection in his injured leg would have to be healed before he could go back, however.

The trip would likely be made by hitchhiking. Stoddard said he has little to slow him down.

"It's not a big deal," he said. "I don't have anything but a few personal belongings."

Buckle Up

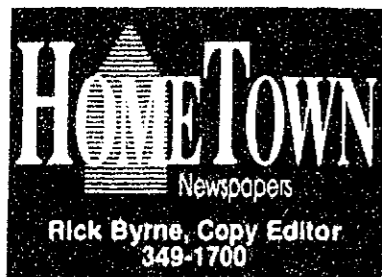
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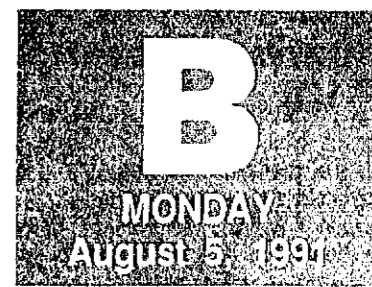
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FOOD CREATIVE DINING



Eleanor & Ray Heald/Wine

Only logical for food experts to open winery

Like just about every business in the world, the wine industry has its buzz words. It's "in" today to say that Winery XYZ is "stylizing" its wines to harmonize with food.

Doesn't it make sense, then, for a winery to be established by internationally known food professionals?

Founded in 1979, Napa Valley's Lakespring Winery is family-owned by brothers Frank, Harry and Ralph Battat, internationally known food professionals who grew up in San Francisco, about an hour's drive from the winery.

Some wineries, even those bearing the world-renowned Napa Valley appellation, aren't hyped.

They go on vintage after vintage, quietly making super-premium bottlings because they were founded with this principle in mind.

Lakespring Winery is one of these, producing about 18,000 cases annually of cabernet sauvignon, merlot, chardonnay, sauvignon blanc and Elda, a rare dessert pour.

An element of the Lakespring winemaking philosophy is production of 100 percent varietal wines. "In Bordeaux, complexity is achieved by growing complementary grape varieties on the same property," Frank Battat said.

"In California, this is not necessary. A 100-percent varietal wine gains its complexity if there are multiple sources for the grapes or if the vineyard is sufficiently large to offer multiple microclimates.

"We believe the latter is the case with the 700-acre Yountmill Vineyard, a label-designated source for both Lakespring sauvignon blanc and merlot.

"Both grape varieties need a cool climate. It is my opinion that merlot should not be grown next to cabernet sauvignon. Cabernet needs a much warmer climate."

In essence, Battat is philosophically opposed to vineyard-designated wines, unless the source represents special microclimates and unusual features from a sufficiently large vineyard parcel.

"In California, we've learned how to make wines that can be drunk young," Battat said. "They're delicious without long years of cellaring."

"This fits the modern American who has been brought up buying pop and orange juice, opening it and drinking it immediately."

"This concept is the true California wine revolution. Additionally, California wines have the added dimension that, in the main, these wines can also age and do become better with time."

When discussing wines, Battat makes a lot of sense. This is revealed in large measure when he discusses the "fractional composition" production method for chardonnay.

California chardonnays are produced in one of four ways: cold, stainless steel fermentation to preserve fruit; barrel fermentation followed by extended barrel aging *sur lie*; barrel fermentation followed by barrel aging without *sur lie*; and barrel fermentation accompanied by malolactic fermentation.

At Lakespring, all four production methods are used, in approximate 25 percent "fractional" portions.

"We've learned how to better barrel ferment chardonnay keeping ambient temperatures low to preserve fruit," Battat said.

Continued on 2

WINE SELECTIONS OF THE WEEK

While we like the style of all Lakespring wines, our particular favorite is merlot. We highly recommend the 1988 Lakespring Merlot (\$17) with its full, ripe blackberry and cherry aromas and flavors. This is a delicious, user-friendly wine with a solid finish, balanced oak and soft tannins.



Photo by BRYAN MITCHELL

Cooking dinner at home may be the best way to impress a date

RENDEZVOUS CHEZ MOI

Men, consider cooking at home for your date

By JAMES O'BRIEN
Special Writer

Fellas, I've got the perfect dinner spot for a romantic evening rendezvous with that special woman you've been dying to get to know better.

It's a place where you'll always get the best table in the house, the lighting is just right, the menu and the wine list always have just what you want and there's no tipping. Best of all, it's close to home.

Yes, if you really want to impress a date, cook for her in your own apartment. I've found that this works for two reasons.

First of all, the average young, single female dines out somewhere between 2 and 21 times a week. If she's dating actively, she may never cook for herself (this is called the Jennifer Marlowe Syndrome, and the motto is "I date for a living"). Taking her out to a restaurant is hardly a novelty. She'd be more impressed if you offered to do her laundry.

Secondly, most women believe a single man's cooking repertoire consists of spaghetti and anything that comes in a box (which is unfortunately true in all too many cases). If you can show a woman that you know how to use a kitchen appliance other than the microwave, she'll be convinced that you are no longer an adolescent, and truly deserving of her attentions.

I became convinced of the power of the home-cooked date in college. The first time I ever prepared a meal for a female companion, it was a lunch of grilled cheese and

cream of tomato soup.

It wasn't a date. It was just a bitter cold, mid-winter day, and that was what I felt like for lunch. There was enough for two and I was feeling social, so I invited her to join me. Our friendship caught fire from there, and months later, she confided that our grilled-cheese-and-tomato-soup lunch was one of her most romantic memories of the two of us.

Truth be known, it's not that most guys can't cook. They can — they just have to "wanna." And a date with the right woman sure can generate a lot of "wanna."

The key to good menu planning is the KISS method (no pun intended): Keep It Simple, Stupid.

Remember, this meal is supposed to be a casual, friendly, get-to-know-you affair. Things like Coquilles Saint-Jacques and Lobster Newburg are fine if you're on your way to your execution, but most dates have better prospects than that.

For a meal *chez moi*, I've selected and adapted recipes that have short lists of easy-to-find ingredients. For the less common items, and some appropriate accessories, I've noted some local sources.

None of these recipes require any special cooking techniques, either. Oh, you can try to make Saganaki Flaming Cheese if you want, but your "Opal" is likely to become an "Oops!" if you're new at this sort of thing. You'll end up ordering pizza as the two of you cuddle in front of the fire which was once your dining room set.

Not that preparing dinner for a date is easy. For one thing, you'll have to clean the apartment. For another

thing, after you've done the appropriate shopping, you'll need to assume the roles of chef, maitre d', waiter, wine steward, busboy, disk jockey and conversationalist.

For that last one, you're on your own. For the rest of it, you can take some of the load off yourself in two ways. First, follow a technique that is a fundamental practice of all the world's best chefs: have all of your ingredients out and in front of you (pre-measured if possible) before you start doing any cooking.

Second, time the serving of the hors d'oeuvre or appetizer for your date's arrival. When she arrives, pop open the wine, serve the appetizer and let her sip and nibble while you cook and converse. You can even let her watch if she promises not to kibbitz.

The appetizers included here are practically failsafe. The Spicy Baked Brie on a dish of crackers has a definite European flare. As for the Artichoke Dip, I've never met single soul who didn't like it — even those who claimed not to like artichokes.

If you don't toss a good salad, you might as well toss the whole date. Experience has taught me several rules on the subject of the ultimate dating salad.

First, don't make a big production out of it. Stick to a small number — say four or five — of non-controversial ingredients. Choose things that are easy to like, or easy to discard.

Continued on 2

Chef Mary Brady

Cooking requires proper equipment

Each cooking class I teach is started with a spiel — the importance of cooking equipment. It is impossible and not enjoyable to cook without the proper pots, pans and knives.

A truly enjoyable afternoon for me is spent wandering about a cook's store or browsing through catalogs.

There is an entire room in my house devoted to cooking equipment. Luckily for me, there is still room to grow. Some items are used maybe once a year, and others haven't been used yet, waiting for just the right moment. Some things are new, others old. But all are treasures.

Several years ago, my grandmother moved from her home of 40 years and I was fortunate enough to inherit all of her gadgets. They included nifty tools made before the food processor or blender. On occasion, I use them. The results are often times better than the new-fangled time-savers. Maybe it's my imagination, maybe not.

Manufacturer's use many different materials to make cookware and utensils. Pots and pans, for instance, are made of aluminum, aluminum alloys, stainless steel, copper and cast iron. Each brings its own properties to the kitchen.

There are several important factors to remember before purchasing new pots and pans.

Number one is to do your research. Go to a store, such as Kitchen Glamour or the Kitchen Witch. It is their business to keep up on the latest equipment. Don't buy on impulse. Spend some time looking, ask questions, pick up the pieces — do they feel good in your hand? Are they too heavy? Can you live with their looks for a long time?

The most beautiful is not necessarily the best.

Cost is a major factor. Most quality merchandise will cost a lot of money, hundreds of dollars in some cases. It is worth the investment if you want to enjoy your cooking to its fullest.

My first set of pans was a 10-piece set that cost \$20. They made it through the first year at college . . . and I lived in a dorm. You get what you pay for.

Heat distribution is the most important factor to consider.

Copper has the best heat transmissions and distributes it evenly. This, coupled with its good looks, makes it a favorite for display purposes. Extra maintenance is required because it discolors and, due to

its relative softness as a metal, care must be taken to avoid dents and scratches.

Copper also must be lined with stainless steel or another non-porous metal to be used for cooking. Many older pieces were not. Copper is poisonous on its own. And yes, it is very, very expensive.

Aluminum is a relatively good heat conductor and, when coupled with alloys, is very durable. Its price is fairly reasonable. A disadvantage is that it will discolor with age. Aluminum or aluminum alloys are the usual choices for commercial kitchens.

Stainless steel is the worst heat conductor on the market. It is pretty and shiny, but it is also costly and inefficient.

Many manufacturers are adding copper bottoms to their stainless steel pots and pans. The cuisinart line of cookware is one example. Again, it can be considered expensive, but your money will be well spent.

Cast iron is enjoying a revival, and for good reasons. It is economical, practical and proficently conducts heat. I find myself reaching for my cast iron more and more.

Caution must be given with the care of cast iron. Season your pans well before their first use. Fill with oil and salt and

heat at 250 in the oven for several hours. This will seal all the invisible "holes" and notches and prevent sticking.

Never use soap, simply wipe and dry. Then rub with a paper towel dampened with oil to renew the finish. Allow to air dry on top of the stove before putting away.

The only major disadvantage of cast iron is its weight.

A recently introduced cookware line, Chantal, combines cast iron with an enamel finish. The finish is guaranteed for life.

And, speaking of finishes, many people prefer coated pans to reduce clean-up time. Again, you get what you pay for.

In general, the more expensive coated pans will last the longest. Teflon is out. There are several newer finishes available that are more durable. Be sure to use plastic utensils to prevent scratching.

In a future article, I will write about knives and utensils. I cannot emphasize enough how important good cooking equipment is. Fortunately, I have tried them all. My home kitchen is a hodgepodge of pots and pans. It is not necessary to buy a "set" that matches. Buy a little of each. It's fun.

Catching up on burger histroy

Rick Byrne's recent article on burgers was very enlightening and informative.

The history of burgers is somewhat of a mystery. There seems to be little information available. Thanks to Jan Longone, food historian and owner of the wine and food library in Ann Arbor, I was able to put together these facts.

Hamburgers are not indigenous to America. They are named after a city in Germany — Hamburg. The originals were pounded steaks, not ground meat.

The first time a "hamburger" showed up on a menu was 1836 at Delmonico's Restaurant in New York City. In the 1890s, fried onions were added.

In 1902, in Miss Aurora's cookbook, Hamburg is described as meat put through the grinder twice, with the addition of onion and pepper.

In 1904, the hamburger made its national debut at the St. Louis World's Fair.

The first burger chain emerged in the late '20s — White Castle — and had the most impact on the popularity of America's favorite sandwich.

And in the 1950s, McDonald's came into being. Not being a fast food lover, I go to Dunleavy's Pub N' Grub in Farmington, Casey's in Ann Arbor, and The Speed Boat Inn in Wyandotte when the urge hits.

The Refrigerator Door

LOW-FAT BEEF: GPI America, a Minneapolis-based meat processor, has introduced SmartMeat, beef which it says has less saturated fat, total fat, cholesterol and calories than grain-fed beef. The company says it uses cold muscle meat from selected lean cattle, then makes it tender and flavorful through a process called Vacu-Marble. SmartMeat will be available at selected supermarkets and restaurant chains. For more information, call (612) 872-6262.

GRILLED BEEF: A recipe folder from the Meat Board Test Kitchen offers guidelines for marinating and grilling beef. "Marinate and Grill Beef Recipes" contains a grilling guide for beef steaks and three complementary marinades.

The flavor of economical beef chuck cuts such as top blade, chuck eye and shoulder blade steaks can be enhanced with marinades. Recipes include Hot 'n' Spicy Beef Steaks, Caribbean Style Steak and Beef and Plum Kabobs.

For a single free copy of the folder, send a stamped, self-addressed business-size envelope to Meat Board Test Kitchen, Dept. M & G, 444 N. Michigan Ave., Chicago, IL 60611. Allow four to six weeks for processing.

OATS CONTEST: Changing a favorite recipe to make it healthier could win you \$10,000 in the second annual Quaker Oats It's the Right Thing To Do Recipe Contest. Last year, participants improved recipes by boosting fiber and trimming fat, cholesterol, sodium and sugar in recipes. This year, contest sponsors have added a new category - breakfasts - to last year's categories, which were main dishes, breads/muffins and desserts/cakes.

In addition to the \$10,000 grand prize, four first prizes (\$3,000), four second prizes (\$1,000) and ten honorable mentions (\$50) will be awarded.

To obtain a copy of the rules, send a stamped, self-addressed, business-size envelope to Quaker Contest Rules, P.O. Box 1370, Barrington, IL 60011.

Beginning Aug. 1, send your entries to Quaker Oats It's the Right Thing To Do Recipe Contest, P.O. Box 530, Barrington, IL 60011. Entries must be postmarked by midnight Nov. 29 and received by Dec. 6, 1991.

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

Coookbooks may be ordered by calling the festival at 370-3316. The cookbook also is available at the gift shop during concerts. Coookbooks 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.

RECIPES 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.

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.

COMMUNITY COOKBOOK AVAILABLE: The First Presbyterian Church of Northville is selling a community cookbook full of favorite recipes from Northville and the surrounding area. Books are \$6.50 each and are on sale at the church. For more information call 349-0911.

WINE BAR: Detroit's Rattlesnake Club has initiated an ongoing attraction for wine buffs called the "Wednesday Wine Bar." According to Sommer Madeline Trifon, each week's tasting will feature five to six wines and several of Chef Jimmy Schindler's tasty appetizers. The cost, inclusive of wine, appetizers, tax and gratuity, is \$15 at the door. Come casual any time between 5:30 and 7:30 p.m.; no reservations are needed. Trifon will be in attendance, as well as a winemaker or supplier. For more information regarding wine themes, call the Rattlesnake Club at 567-4843.

SUPERMARKET TIPS: An informative sheet, "Charting Your Way Through the Supermarket," offers tips for making educated decisions at the supermarket. It is available free from the Oakland County Cooperative Extension Service, 1200 N. Telegraph, Pontiac, MI 48341. Questions about food, nutrition or food safety can be directed to the food Hotline, 858-0904.

Men, consider cooking at home

Continued from 1

Second, make it colorful. Someone once said the way to make a run-of-the-mill green salad into the best you've ever eaten is to chop up some red bell peppers in it.

Third, mix your lettuce. Mixing equal portions of crisp, crunchy iceberg with one of the leafier varieties (green leaf, red leaf, Bibb, escarole, spinach) gives a nice blend of textures.

Fourth, make sure you cut the lettuce and all other ingredients into bite-size pieces. It's early in the meal, and neither of you wants to commit any embarrassing faux pas.

Try a salad of lettuce, sliced celery, diced cucumber, and diced red peppers. Or you can try my personal favorite of lettuce, julienned yellow peppers, and sliced red onions. It comes out looking like the cover of Prince's "Purple Rain" album.

Use your own imagination by mixing in black olives, shredded carrots and wedges of tomato. Just remember the KISS rule.

The only thing more lively than the suggested Raspberry Vinaigrette dressing is a good conversation. The difference is that you can't make the conversation ahead of time and refrigerate it.

The main courses are pretty simple, too. Case in point, the Orange Glazed Chicken Nuggets. Just mix up the sauce, spill it on and broil. The Spanish Rice is even easier. Toss all the ingredients in a pot and let the oven do the rest. You can test for doneness by tasting. Again, this is a technique used by the world's best chefs.

Of course you can't go wrong with pasta. While this recipe calls for shrimp, you can easily substitute prepared lobster, crabmeat or whatever. If you do use the shrimp, save yourself some trouble by buying the peeled, deveined kind. If the shrimp you buy are unpeeled, you need only cook until they're breaded through.

Garlic bread is a good accompaniment, and easy to make. Buying a jar of minced garlic is handy in this instance. Stir a half teaspoon in a cup of melted butter. Split the bread in half and swab on the butter. Heat it in the broiler or oven for just a couple of minutes. Be careful not to burn it.

With pasta on her plate, candles on the table

These are after all, the 1990s, and romance is in. Come to think of it, romance was in in the '80s, too. And the '70s. As a matter of fact, it really never was out. A dinner date isn't about "getting lucky." It's about getting acquainted. If you want to score, go play soccer.

And Luther Vandross on the CD, your date will melt like a cheese omelet.

The Tomato-Curry Chicken is a pungent, flavorful dish that adapts well to other uses. You can leave out all the sauce ingredients, substitute your favorite spaghetti sauce, add some slices of mozarella and you have Chicken Parmigian. Then switch wet cullet for the chicken breast and you have Veal Parmigian.

If you're sticking with the original recipe, cook up some brown rice. Start the rice first if you're using the long-cooking kind. It takes about 40 minutes to cook through. Then steam it with green beans, served with a lemon wedge and a pat of butter.

As to your choice of beverage, beer can work well with just about any of these dishes. A sautignon blanc or a decent blush wine will accompany the chicken, while a merlot or chianti classico is more appropriate for the Shrimp Marinara.

Wine, though, is more a matter of preference than anything, so don't rely on my judgement. Skip the grocery store and head straight for a good wine merchant. The Northville Wine Shoppe at 680 Eight Mile Road, Jordanville at 430035 Grand River in Novi and The Vintage Wine Shoppe at 41455 Ten Mile Road are some good local sources.

If you tell the merchant what food you are serving and whom you are serving it for, he'll set you up

with something that will enhance your romantic interlude.

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Recipes offered for dates at home

RASPBERRY VINAIGRETTE DRESSING
1 cup salad oil
1/2 cup raspberry vinegar
1/2 cup fresh raspberries or strawberries, chopped
1/2 teaspoon orange juice
dash sugar
dash cayenne pepper
dash Lea & Perrin's Worcestershire sauce
salt and pepper to taste

SPICY BAKED BRISK
1 (14 ounce) petit Brisk wheel
1/2 cup bottled hot pepper jelly
2 tablespoons blanched sliced almonds
Remove rind from top of Brisk. Spread with hot pepper jelly. (Great impressions makes a good one, and is available in most supermarkets.) Arrange almonds in a circular pattern over the cheese. Bake at 400 degrees for 10 to 20 minutes, or until center becomes soft. Serve with crackers.

HOT ARTICHOKE DIP
1 can (10 1/2 ounce size) of artichoke hearts packed in water
1 jar (8 ounce size) mayonnaise
1 can (3 ounce size) parmesan cheese

DRAIN water from artichoke hearts, then mash with a fork. Mix with mayonnaise and cheese until it reaches the consistency of lumpy oatmeal. Spread in a small casserole dish or oven-safe crock and bake at 400 degrees for 12 minutes. Serve with crackers or restaurant-style tortilla chips.

TOMATO-CURRY CHICKEN
1/2 cup all-purpose flour
1/2 teaspoon salt
3/4 teaspoon pepper
4 chicken breast filets
1/2 cup (1/4 stick) butter or margarine
1/2 cups finely chopped onions
1/2 cup finely chopped green peppers
1 1/2 teaspoons curry powder
1 garlic clove, minced
1/2 teaspoon dried thyme, crumbled
2 cups canned stewed tomatoes.
Preheat oven to 350 degrees. Mix flour, salt and pepper in a small bowl. Coat chicken filets with mixture on all sides. Melt butter in heavy large skillet over high heat. Add chicken and cook until brown, about 2 to 3 minutes. Turn chicken over and cook until lightly browned, 1 to 2 minutes. Transfer to a 9-by-13-inch casserole dish.

Reduce heat to medium and add onions, peppers, curry, garlic and thyme to skillet. Cook until onions are soft and golden, stirring occasionally, about 9 minutes. Add

stewed tomatoes, increase heat and bring to boil, scraping up any browned bits with serving spoon. Spoon sauce over chicken. Bake uncovered until juices run clear when meat is pierced, about 30 minutes. Serve hot.

SHRIMP AND PASTA MARINARA
Cooked pasta for 2
2 tablespoons cleaned medium shrimp, peeled, deveined and thawed
1/2 cup chopped onion
2 tablespoons chopped green pepper
1 clove garlic, crushed
1 (8 ounce) can tomato sauce
1 can (3 ounces) tomato paste
1/2 cup water
1 teaspoon sugar
1/2 teaspoon basil
1/2 teaspoon oregano
1/2 teaspoon pepper

SPANISH RICE
1 cup rice
2 green onions, chopped
1 green pepper, chopped
2 cups canned tomatoes and juice
1 clove garlic, crushed
1 teaspoon paprika
1 teaspoon soy sauce

Combine all ingredients in a large pot. Cover and bring to a boil. Reduce

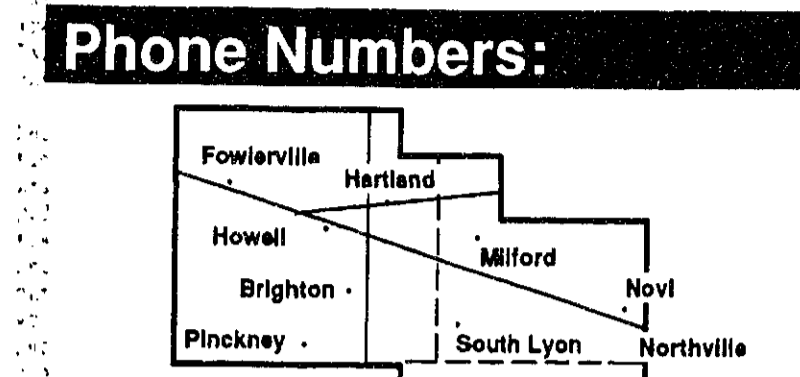
heat and simmer over low heat until all liquid is absorbed. Instant white or brown rice works well and cooks quickly. But if you are a little more experienced you may want to try a long-cooking variety. Experiment with basmati, texmati or whatever sounds good to you. If you use a long-cooking rice, you may want to add a little extra liquid in the form of water or tomato juice.

SHRIMP AND PASTA MARINARA
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1/2 cup water
1 teaspoon sugar
1/2 teaspoon basil
1/2 teaspoon oregano
1/2 teaspoon pepper

Combine all ingredients in a large pot. Cover and bring to a boil. Reduce

MONDAY

Phone Numbers:



One local call places your classified ad in over 63,000 homes every Monday throughout Livingston County and the South Lyon, Milford, Northville and Novi areas...

To place your classified ad:
Brighton, Pinckney, or Hartland (313) 227-4436
Howell/Fowlerville (313) 548-2570
South Lyon area (313) 437-4133
Milford area (313) 685-8705
Northville area (313) 348-3022
24 Hour Fax (313) 437-9460

To place your circular or display ad:
Livingston County (517) 548-2000
South Lyon area (313) 437-2011
Milford area (313) 685-1501
Northville area (313) 348-1700

For delivery service, call:
Brighton, Pinckney or Hartland (313) 227-4442
Howell/Fowlerville (317) 546-4809
South Lyon area (313) 349-3827
Milford area (313) 349-3627
Northville area (313) 349-3627

Place classified ads: Monday 8 a.m. to 5 p.m. Tuesday - Friday 8:30 a.m. to 5 p.m. Deadline: Friday 3:30 p.m. for Monday Green Sheet

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Wanted, Buyers Directory and Business and Professional Services. Please read your ad in the Monday Green Sheet and report on it. The HomeTown Newspapers will not issue credit for errors in ads after the first incorrect insertion.

171 Help Wanted
Sales

CHRISTMAS Around the World is hiring demonstrators. \$300 kit free. No start up charges. For more information call Tammy: (517)548-3650.

SECRETARIAL/Telephone. Business needs several qualified people. Send resume to: AMERITEL Financial Division, PO Box 1073, Brighton, MI 48116.

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180 Situations Wanted

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HOUSECLEANING, thorough, efficient, reasonable rates, work in Brighton and Novi areas, references. (313)750-0621.

HOUSECLEANING, experienced, reliable, references, free estimate. (313)889-2146, Km.

PHOTOGRAPHER seeking work, very reasonable, personalized packages. (313)468-0034.

SEMI-RETIRED man. Background building management. Licensed (313)348-2951.

187 Business Opportunities

BE your own boss. Local company can supply you with thousands of fast selling products. Gifts, toys, novelties, etc., at below wholesale prices. Send \$5.00 for large catalogue. Refunded with first order. PK Dept. LP-8, P.O. Box 1062, Howell, MI, 48844.

EARN up to \$339 weekly assembling products at home. Recorded message (313)229-0864. Extension 61.

171 Kitchen and snack counter for lease in 32 lane bowling center. Experience preferred. (313)685-8745.

201 Motorcycles

1973 KAWASAKI 900, full dress, mint condition, new tires and tune up. \$1800. (313)887-4384

1977 HONDA Gold Wing, good condition, \$800. (517)546-2098.

1980 KAWASAKI 1000 LTD, bike good, needs battery, \$700 or best. (517)546-4696, M-F after 5pm.

1982 YAMAHA 750 Maxim Windjammer. Luggage rack, \$1200. (517)548-4023.

1987 YAMAHA. Fairly new, good condition. \$300 firm. (313)229-3144.

1988 HARLEY Heritage Softail FLST, 4,000 miles, excellent condition. \$7,900. (313)227-9519.

1988 HONDA CR 125 cc dirt bike, very good condition, \$1,200. 1987 Kawasaki KX 80, like new, \$700. (313)229-7132, after 6pm.

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210 Boats and Equipment

16 1/2 FT. Bass Cat w/115hp. Johnson, custom trailer, loaded for fishing & skiing, \$3,400 or best. (313)229-1658.

16.9 FT. Imperial bowrider, 105hp. Chrysler outboard, trailer, cover, excellent. \$2,900. (313)227-4855.

16 FT. HOBIE Cat with trailer. Harnesses included, \$850. (313)227-6208 evenings.

18 THOMPSON speed boat with trailer and 115hp Mercury. \$3000. (517)548-9256.

1977 CHRYSLER sailboat 22ft, 12hp, outboard sailing motor, electric start, E-Z load trailer, 5 sails, phone, radio, head. Ready for sailing. Good condition. \$3,750. (313)437-6551.

1983 16FT KARAMBA hobie cat with trailer, \$1,900. (517)548-9485.

1984 MERCURY Long Shaft, 25hp. (XD). Like new. \$1125. (313)887-3040.

1984 SEA Nymph 14ft, 1st bottom, five well with trailer, 18hp Evenrude, \$1300/best. (517)468-3580.

1989 SANPAN portland w/40hp. Yamaha and trailer, \$4,300 or best. (313)878-9571.

1989 WELLCRAFT Portofino 43ft. Loaded. All electronic instruments, custom dash, low hours, well maintained. Mr. Smith, Monday through Friday, 8am to 4pm. (313)538-8878.

201 Motorcycles

29 FT. Lakes Craft Portion boat. Loaded. Showroom condition. Originally \$28,000, asking \$15,000. (313)663-5046.

40HP. Evenrude outboard, runs excellent. \$400. (517)223-7175.

70HP Johnson motor, tilt oil injection. 24ft. pontoon boat, never in water. \$5295. (313)26-2468.

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INVADER bowrider, 19ft. 165hp inboard/outboard. Low hours. Trailer. \$4,950. (313)231-9003.

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1975 APACHE pop-up camper, \$150. (313)486-1012.

1981 PALOMINO pop-up camper, sleeps 6, light weight, \$1500. (313)878-9443.

1986 MALLARD, 24.5ft. Bunks, great for kids. Exceptionally clean. Price reduced. (313)229-9421, (313)229-4543.

UTILITY trailers, factory direct. 4x2, \$425. 5x8, \$475. 5x10, \$550. 5x12 tandem, \$800. Landscape trailers, we custom build. Non-slip deck, haul-mark. We accept MasterCard and Visa. (313)632-5612

220 Auto Parts And Services

1978 DODGE 440 engine and transmission. \$200 or best. (313)227-0745.

AUTO LOANS! Bad Credit O.K. / No Down Payment 1987-1991 Models. No Credit Check. Low Monthly Payments. 100% Guaranteed Approval. 1-800-274-8141. 24 Hours.

221 Truck Parts And Services

7FT. Western Pro plow bracket and lights, \$400. (517)223-3828.

REAR step bumper for S-10 or Ranger. Black, \$45/best. (517)223-8053.

225 Autos Wanted

I SELL ME YOUR CAR, TRUCK OR VAN, 1980 to 1986, low mileage or high mileage, good condition or fair condition. Out state buyers waiting. Instant cash. Please call Dale, (517)676-0188, 8 a.m. to 8 p.m. seven days a week.

228 Construction, Heavy Equipment

1988 L-555 deklux New Holland skid loader. \$10,500. (313)878-9183.

CASE 530 loader/backhoe, gas motor, runs, \$3,000. (517)223-3913 leave message.

230 Trucks

1982 STEPSIDE Ford Pickup. Good rubber, new battery, good shape. \$700. (313)878-5751.

1975 GMC pickup. Good running condition. Great work truck. \$650/best. (313)475-8494.

1977 FORD pickup. Heavy duty, crew cab, \$700. (313)887-7053.

1982 CHEVY 1/2 ton, cap. North Carolina truck. V8, auto. \$2,300. (313)685-1688.

1986 RANGER 4 cylinder, with cap. \$2,400 or best. (313)344-1337.

1987 FORD Ranger. Camper shell, extra wheels, running boards. \$3800. (517)548-1059

233 4 Wheel Drive Vehicles

1979 BRONCO 4x4. Loaded, 4" suspension lift, 3" body lift, 36" tires, runs great, \$2,900. (313)229-6252.

1980 BRONCO 4x4 Eddie Bauer Edition. All options, trailer towing package, low miles, showroom condition, must sell, \$16,300. (313)229-6252.

234 Mini Vans

1987 AEROSTAR XLT. Loaded, 7 passenger, V-6, air, cruise. \$6999/best. (313)347-7823.

1987 CARAVAN, 5 speed, air/m cassette, runs great, \$4200. (517)548-1807.

1989 DODGE Caravan, \$7000 will negotiate. Good condition, new tires. (517)548-5128.

1980 GMC Safari 4.3 V-6. Anti-lock braking system, loaded, 5 passenger plus cargo. Excellent. 25,700 miles. \$12,850. (313)344-4078.

235 Vans

1985 CHEVY Choo Choo conversion van, V-8, all power and custom accessories. (313)344-4903 after 6.

1985 CHEVY Van. Customized Wheelmaster, queen size electric bed, 4 captain chairs, oak trim, loaded, garage stored, 1 owner, \$8,000. (517)468-3867 after 5pm.

1987 DODGE, 15 passenger maxi van. Air, cruise, power windows/doors, dark glass. Cost \$25,000 to replace, sacrifice \$5995. (313)878-2477.

1990 ASTRO LT, loaded, 19,500 miles. Excellent condition. \$13,900. (313)227-3817.

1990 FORD conversion van, Premier Edition. 302, V-8, auto, combination rear seat w/bed, 4 captain's chairs, dual tanks, air, am/fm cassette, color TV, reading lights, oak trim. Excellent condition, 4,000 miles. \$15,500 or best. (313)229-6689.

238 Recreational Vehicles

1976 TRAVCO motor home, 27ft, dual air, all options. New Onan generator. \$9,800. (517)548-1041, days (313)422-2300.

1986 31FT Perry Taurus. Loaded. \$7900. (517)548-6739 (517)548-6003.

1987 PACE Arrow, 29ft. Rear bath, twin beds, Chevy chassis, 4kw generator, air, microwave. Sleeps 6, 35,000 miles. Mint condition. Asking \$29,900. (313)685-3028.

1988 HONDA Four Trax 200-SX. Excellent condition. \$1500. (313)449-8827.

239 Classic Cars

1969 FORD Fairlane, 2 door, 420, auto, 370 positraction, detuned engine, yellow with black interior. Arizona car. Show quality. Restored in 1990. \$10,000. Invested, \$6800/best. (313)437-3774.

240 Automobiles Over \$1,000

1974 MGB. Great shape, no rust. Roll over, overdrive & more. Asking \$3,500. (517)548-2704.

1975 CORVETTE, 63,500 miles, well-tops, great condition. \$8,000. (313)632-9718.

1981 CORVETTE. Red on red, 4 speed, loaded. \$9,000. (517)548-1041, days (313)422-2300.

1981 VW DASHER. New engine and tires. \$1200. (313)227-9458 even. (313)229-5300 days.

1982 CHRYSLER 5th Ave. Good condition, \$2100 or best offer. (313)347-1837.

1983 CHRYSLER New Yorker. Recently new new items. \$2500/best. (313)887-1083.

1984 CADILLAC Fleetwood Brougham, loaded, excellent condition, \$3000. (313)227-4900 weekdays between 8am & 6pm.

1984 OLDS Cutlass Ciera Brougham. Excellent condition, \$2,100 or best. (313)348-8684.

1985 CHEVY Monte Carlo, loaded, excellent condition, \$3500 or best offer. (313)887-6861.

1985 DODGE Charger, factory air & sunroof, 5 speed, \$2,300. Sun Country Auto Center, (313)227-2808.

1985 LTD Brougham 4 door. Excellent condition, loaded. \$2,700. (313)437-3113 leave message.

1985 NISSAN STANZA 4 door, low miles, runs good, \$3000 or best offer. (313)632-6828.

1985 T-Bird, air, full power, V-6. Runs great. \$2700. (313)684-1350 evenings.

1985 TOYOTA 5 speed, loaded, good condition. \$2400. (313)444-9228 evenings.

1986 BUICK Century Estate Wagon, loaded, excellent condition, must see. \$4000/best. (313)349-3407.

1986 DODGE 600 convertible. 55,000 miles. Loaded. \$5,300. (313)231-9003.

1986 FORD Ranger STX 4x4, V-6, 5 speed, cruise, tilt. \$4800. (313)349-2550.

1986 MONTE CARLO. Good condition. \$4800. After 3pm (313)887-1673.

1986 PONTIAC Grand Am SE, V-6, 3.0 liter, automatic, loaded, white, very good condition, 80,000 miles. \$3,800. (313)887-8926.

1987 PONTIAC Grand Am LE, sunroof, loaded, mint condition, \$5500. (517)223-3981.

1987 SUBARU, 4 door, Excellent condition. \$4500 or best. (313)887-5808 evenings.

1987 TEMPO. Auto., low mileage, very clean. \$2,900. (313)223-1868.

1987 TOYOTA GS Sport. Air, am/fm cassette, 91,000 miles, excellent condition, \$2,300. (313)348-2873.

1988 CAVALIER, 49,000 miles, air, am/fm stereo, non-smoker, Excellent condition. \$4,850. Days (313)349-9396; evenings, (313)960-1754.

1988 CHEVROLET Nova 5 door, 5 speed. New tires, exhaust \$4,685. (313)887-4249.

1988 ESCORT red wagon GL, auto, air, 45,000 miles, maintained, \$3150. Eves and weekends. (517)546-0288.

1988 FORD Thunderbird, red, fully loaded. Asking \$7300 or best offer. (313)878-9625.

1988 PONTIAC LeMans, 5 speed, 4 door, don't miss this one, like new, 40,000 miles, \$4,395. Sun Country Auto Center, (313)227-2808.

1989 ESCORT. Navy blue, 22,000 miles, air, defrost, extended warranty, auto. \$6,200. After 5pm, (313)420-4469.

1989 CHEVY Cavalier Z-24. Loaded. Plus alarm, \$800 or best offer. (313)471-2698.

1989 ESCORT. Sunroof, am/fm, clean, \$3,395. Sun Country Auto Center, (313)227-2808.

1989 FESTIVA L, 60,000 miles, take over balance at bank, good condition, (517)546-4696 M-F after 5pm.

1989 FORD Escort wagon. Auto, air, am/fm cassette stereo, rear defogger. \$7,000. Call Betty (517)546-2686 after 6pm.

1989 MERCURY Topaz LS, 4 door, 44,000 miles. Loaded. Asking \$6100. (313)685-3382.

1989 MUSTANG GT. Loaded, low miles, alarm, excellent condition, \$10,300. Call after 7pm. (313)684-1108.

1989 PONTIAC Firebird, white, T-tops. Loaded. 24,000 miles. Asking \$9,200. (517)548-5629.

1989 ESCORT. Air, sunroof, sharp, \$4,595. Sun Country Auto Center, (313)227-2808.

1990 FORD Escort 2 door. Manual transmission, am/fm cassette stereo. \$6,000. Call Betty (517)548-2686 after 6pm.

1989 FORD Proba. Under 12,000 miles, am/fm cassette, stereo, tilt, air, V-6, 5 speed stick. Adult owned, \$11,500. Will consider trade in. (517)223-3056.

1989 PONTIAC Grand Am LE. Excellent condition, auto, 2 door, air, stereo & more, 17,000 miles. \$6500. (313)349-3205.

1991 FORD Tempo GL. Take over payments. (517)223-0172.

241 Automobiles Under \$1,000

1980 DATSUN 210. Reliable transportation, \$450. (313)349-8507.

1980 MERCURY Bobcat needs welding, \$200. (313)685-3458.

1981 CAPRI RS, 2 door, good condition, 5 speed, \$995. (313)227-6539.

1981 CUTLASS Supreme, 2 door, small V-8, many new parts, \$975 or best. (313)229-2318.

1981 RABBIT Diesel LS, 4 dr, \$550. Call (313)231-3178.

1983 CAVALIER. Good shape, runs good, \$850. (313)437-2506 after 5:00.

1983 CUTLASS. Runs good, just got new brakes & exhaust, asking \$800. (313)437-6556.

1984 CAVALIER station wagon, air, four speed, 7700/best offer. (313)632-6573.

1984 CAVALIER station wagon. Air, 5 speed, good condition, 100,000 miles. \$950. (313)448-4537.

1984 DODGE Charger, 2.2, 5 speed, manual transmission, \$800. (313)449-6933.

1984 PLYMOUTH Horizon. Needs engine work. \$300. (517)548-2347.

1985 NOVA. High miles, needs tune-up, \$800 or best. (313)437-5308.

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