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MONI
August 12, :

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Two Sections
12 Pages plus Supplements

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Photo by BRYAN MITCHELL

Give a cheer

It may seem like its still the middle of summer, but the start of the coming school year is not that far away. In fact, the Novi High School cheerleading squad has already started practice, so they can be ready when the football season opens in early September. At right, cheerleader Angela Kozadinos needs a little help from her friends to complete this cheer.

Resident calls for deletion of 11 Mile funds

By JAN JEFFRES
Staff Writer

First Novi voters were asked approve a \$18.8 million road bonding issue.

Now, some residents are hoping to ask these same voters to erase one mile right out of the picture.

Eleven Mile Road resident Gerald Le Blanc said Friday he may, after Labor Day, launch a petition drive seeking a referendum election to lift the paving of that road from Beck Road to Wixom Road out of the improvement package. Le Blanc said this move will have the support of 15 families living along this segment of the thoroughfare.

Homes there sit on five- to ten-acre lots; the environment is rural, as conducive to horse traffic as it is to car traffic, according to Le Blanc.

"We'd like to keep it gravel," he said.

"Take that money and use it someplace else. We're not greedy out here."

Le Blanc figures he should have no problem rounding up 3,800 to 4,000 signatures for a petition to place the question on the ballot. He's had a similar experience while working with Citizens for Responsible Development, which fought a strip mall at Ten Mile and Beck roads, and Neighbors Against Poor Planning, which blocked a city-initiated industrial park project.

"We'd like to keep it gravel . . . Take that money and use it someplace else. We're not greedy out here."

Gerald Le Blanc,
Resident of
Eleven Mile Road

Novi engineers project that paving Eleven Mile from Wixom Road to Taft Road will cost \$2.8 million. The thoroughfare dead-ends at Wixom Road.

At a meeting with Eleven Mile Road residents on August 6, City Manager Edward Kriewall said the road bond program was put together to provide upgrade work throughout the city and spread out the costs evenly.

"If you were to have a referendum to reverse this, in time you would have difficulty in getting the community pay for that paving (of Eleven Mile)," he said.

Le Blanc suggests a third of that \$2.8 million can be better used elsewhere.

"The people came out here for a country atmosphere. They don't want an autobahn," he said.

Roadway's width stirs controversy

By JAN JEFFRES
Staff Writer

The paving of rural Eleven Mile Road remains a hornet's nest in the middle of the city's voter-mandated road bond program.

At a standing-room only meeting Tuesday between residents and Novi officials, it was agreed that the city council will decide on August 26 whether a controversial extra ten feet of right-of-way will be purchased outright by the city or rented as a temporary construction easement.

Residents accused employees from the city's engineering consultants, JCK & Associates, of applying arm-twisting methods to acquire the rights-of-way and of offering varying purchase prices for similar properties. Novi has already bought 26 percent of the needed easements.

Some homeowners threatened to seek a referendum election to keep portions of the road unsurfaced. Eleven Mile Road resident De-

nise Wing said she heard the city offered one resident \$400 for a 125 foot frontage and another \$1,400 for a 95 foot frontage.

Kapelczak said purchase prices were based on fair market values taken from the the city assessor's rolls.

"If we lied to anyone, I will be the first to go back to city council and ask for a release of easement. I'll be the first one to stand in front of council and let the crow feathers fall out," said JCK's president, Joseph Kapelczak.

If property owners don't sell, the city could seek condemnation through the courts.

The plan for the ten feet was taken straight from the road bond proposal, Kapelczak said, and could be used in the future for bike paths, sewer or water lines, as well as room for contractors to work in.

"It is still difficult to build a 24 foot back-to-back road in a city 66 foot right-of-way," he explained.

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Schaeffer outlines police 'mission'

By JAN JEFFRES
Staff Writer

Police are expected to protect the community from the bad guys.

But the public at large also has a role to play in keeping Novi a safe place to live, according to newly-appointed Acting Police Chief Douglas Schaeffer.

Schaeffer asked the city council Aug. 5 to look over and consider adopting in the future a mission statement he has drafted for the Novi Police Department.

This would be used as a standard against which future police programs and activities will be measured, he wrote in an accompanying memorandum.

"Few incidents of crime are isolated, most are symptoms of recurring, underlying problems," Schaeffer said.

The police can react after a crime has already happened, he told the council. Or they can seek

the underlying causes of crime and attempt to correct them, which is often ineffective, he added.

In the philosophy of "problem-oriented" policing, the police and community work together to prevent crime, to find and understand its roots and to propose solutions. Safe neighborhoods need the local government, the police, businesses and residents pulling together, he said.

"Recognize that there are people in this world who will violate the law. At the same time, there are also causes that create crime or instability," Schaeffer said.

Here is the proposed mission statement in its entirety:

"The men and women of the Novi Police Department are committed to enhance the quality of life and lessen the criminal fears of all citizens.

"Utilizing the authority and safeguards of the Constitution of the United States and the freedoms cited in the Bill of Rights, the laws and statutes of the State of Michigan and the Charter

and Ordinances of the City of Novi, the members of the Novi Police Department will work cooperatively with all segments of the public and government to provide a safe and secure environment and preserve the peace.

"This partnership is drawn on the premise that the Novi Police Department's product is one of service to all citizens with special focus towards solving problems within the community. Our remedies and resources shall be from all levels of government and the citizens of Novi, working in concert, to accomplish our desired goals. Thus, as a Department of, on behalf of, the City of Novi, we obligate ourselves toward becoming a catalyst for positive intervention of crime and the causes of crime.

"Based on this philosophy, the concept of Problem Oriented Policing is fully embraced with emphasis on community involvement and participation in the intervention of crime and insecurities and their precipitant stimulants."

Did stone mark forgotten grave?

By CRISTINA FERRIER
Staff Writer

Is Elizabeth Shaw buried on the old Shaw farm, where her tombstone was discovered July 25 by a construction worker?

That's the question Novi Assistant City Manager Craig Klaver and the Novi Historical Commission now hope to answer.

The tombstone, dated 1868, was unearthed by an unsuspecting construction worker at the southeast corner of Yorkshire Place subdivision. The site was once a farm owned by the Shaw family.

Because it was common practice in 1868 to bury deceased family members at home, Novi po-

lice and city officials suspect the construction worker may have found the forgotten grave of 14-year-old Elizabeth.

Construction on the site, where G and K Construction Company was in the process of building a privacy berm, has stopped temporarily.

The historical commission Aug. 8 discussed "what we should do, if anything, about it," said commission member Bill Gladden. Klaver told the group he would look into the matter, including the possibility that there may be descendants of the Shaw family still in the area.

Klaver said he still does not know exactly how the situation will be handled if Elizabeth Shaw is, indeed, buried at the site.

"I assume it would be relocated," he said, but

added that he is "just guessing" at this point.

Klaver said he recalled a similar situation in Royal Oak. In that case, he said, descendants were contacted and the grave was eventually relocated to a nearby cemetery.

However, he said, that was approximately 40 years ago.

Historical commission member Kathy Mutch said Elizabeth Shaw shows up in the 1860 census as "Betsy," and was the youngest of four children.

She said there is no information about Elizabeth's cause of death, although if she had died a year later, closer to the 1870 census, it prob-

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PLYMOUTH - CANTON - NORTHVILLE
Suburban Cable Weekly



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

Community Calendar

Today, August 12

Library Board: Novi's Library Board meets in the civic center at 7:30 p.m.

Register to vote: Today is the last day for Novi residents, who are not already registered to vote, to sign up to cast their ballots in the Sept. 10 city primary election. On that ballot will be a primary run off among 10 candidates for three city council seats and a ballot question seeking bond approval to construct a veterans memorial hall.

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

Youth assistance: The board of Novi Youth Assistance meets at 7 p.m. in the Novi Civic Center.

Student registration: Novi Schools begins registering new students for the coming school year. Parents should contact the school their children will attend this week. For further information, call 344-8330, ext. 30.

Tuesday, August 13

Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School, Craig Strain directs. For more information on the group, call manager Warren Ledger at 348-2955.

Wednesday, August 14

Players rehearsal: The Novi Players, a community theater group, rehearse from 8 to 10 p.m. in the Novi Civic Center.

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 Music Concerts on the Lawn, 1991 Summer Concert Series. Admission is free. For more information, call 347-0400.

Parks commission: The Novi Parks and Recreation Commission will meet at 7:30 p.m. in the Novi Civic Center.

Historical meeting: The members of the Novi Historical Society will meet at 7:30 p.m. in the old Novi Township Hall.

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.

Monday, August 19

Meeting cancelled: The previously scheduled meeting of the Novi

City Council has been cancelled and rescheduled for 8 p.m. August 26.

Planning commission: Novi city planners will meet in regular session at 7:30 p.m. in the Novi Civic Center.

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.

International Fest: The Novi Rotary Club's International Festival will feature sounds, rhythm and dancing from around the world, India, Poland, Arabia, Spain, Scotland and American Indians will be among those represented. The festival, in the Novi Town Center's south parking lot, will run from 5 p.m. to midnight.

Saturday, August 24

International Fest: The Novi Rotary Club's International Festival will feature sounds, rhythm and dancing from around the world, India, Poland, Arabia, Spain, Scotland and American Indians will be among those represented. The festival, in the Novi Town Center's south parking lot, will run from 11 a.m. to midnight.

Sunday, August 25

International Fest: The Novi Rotary Club's International Festival will feature sounds, rhythm and dancing from around the world, India, Poland, Arabia, Spain, Scotland and American Indians will be among those represented. The festival, in the Novi Town Center's south parking lot, will run from 1 p.m. to 8 p.m.

Monday, August 26

City Council: Novi City Council is scheduled to meet in session at 8 p.m. in the council chambers of the civic center.

Tuesday, August 27

School begins: Fall classes in the Novi School district begin with a half day of classes for grades one through 12.

Wednesday, August 28

School begins: Kindergarten and PPI students begin classes in the Novi Community School district today.

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.

Novi police talk I-96 jumper down

By CRISTINA FERRIER
Staff Writer

A 31-year-old Novi man concealing a rifle intended to jump from an I-96 overpass to his death early Thursday morning, but Novi police convinced him to come down for help instead.

The man, who was not injured, is currently being held for psychological observation at Clinton Valley Hospital in Pontiac.

Traffic on eastbound I-96 and the eastbound I-96 entrance from Novi Road were shut down while police talked the man into coming down from the overpass.

The man was discovered by Novi Police Officer Steven Patterson at approximately 5:30 a.m. after a motorist stopped and told him that there was "a guy hanging over the bridge" at Novi Road and I-96.

An hour earlier, the man's parents had called Novi Police to report their son was distraught and had left home with a 30/30 lever-action rifle, equipped with a scope.

Patterson discovered the man straddling the north ledge of the Novi Road overpass, over the eastbound lanes of I-96. At the time he was discovered, police suspected the man was concealing the rifle under his jacket, which was spread out on the ledge. However, they were unable to confirm it until later.

Patterson reported that, as he pulled up in his police car and radioed police dispatch, the man shouted "Leave me alone."

According to the police report, the man then leaned toward the freeway, as if to go over the side. Patterson asked the man what was wrong, and the man responded, "Stay back or I'll jump."

Several minutes later, Novi Police Officer Dennis Hall and Sergeant Herbert Harbin arrived and talked the man into coming down from the overpass. Eastbound I-96 was shut

Police discovered the man straddling the north ledge of the Novi Road overpass, over the eastbound lanes of I-96. At the time he was discovered, police suspected the man was concealing a 30/30 lever-action rifle, equipped with a scope under his jacket, which was spread out on the ledge.

down to prevent traffic from passing under the man.

While Hall and Harbin talked to the man, his father arrived at the scene. He had been passing through and wanted to tell police his son's car was parked in the Big Boy parking lot nearby.

Police were able to confirm that the man was concealing the rifle beneath his jacket when someone at the Big Boy restaurant called to report that he had been seen leaving the car earlier with a rifle.

After the man came down from the overpass, he was driven to Novi Town Center, where an ambulance was waiting, and transported to Providence Hospital-Novi for a medical exam.

Hall wrote in a separate report that the man would not explain why he wanted to jump.

She reported he said he was "tired of talking and no one, not even his therapist, could help him. He was through."

Tell your children about
The Bill of Rights.
Their future is too important
to play games with.

Providence wins addition approval

By SCOTT DANIEL
Staff Writer

Plans for an addition to Providence Hospital's uncompleted medical office building in Novi were approved Wednesday by the city planning commission.

Commissioners voted unanimously to grant preliminary site plan approval for the addition. Providence is currently constructing the medical office building and an ambulatory diagnostic treatment facility on a 153-acre parcel at the corner of Grand River and Beck Road.

"It's a 50,000-square-foot addition," said Mike Shubowski, executive vice president and chief operating officer for the hospital, "contiguous to the current building."

Original plans called for a 45,000-square-foot office building. Shubowski said all of the space has been pre-leased by Providence and more was needed to meet the demand.

"It's going very, very well," he told commissioners. Construction of the office building is ahead of schedule. The facility's steel structure has been completed and outside work is continuing.

The building is slated for occupancy by April of next year.

City planners agree to PUD ordinance repeal

By SCOTT DANIEL
Staff Writer

Novi's planned unit development ordinance moved one step closer to being taken off the books Wednesday night as the planning commission voted to recommend its repeal.

Commissioners voted unanimously to recommend that city council repeal the PUD ordinance at its Aug. 26 meeting. The ordinance is being repealed for a maximum of six months for study and rewriting.

"We are making some progress," said Novi Staff Planner Mike Caspo. The city's implementation committee is working on the ordinance's restructuring. City council voted June 26 to begin the repeal process.

The PUD ordinance was created in the 1980s to allow for a mix of rental units, single family housing, condominiums and commercial facilities.

The city currently has two PUDs. The Maples of Novi, a 967-unit develop-

ment on Fourteen Mile and Decker roads, and Sandstone, a 1,134-unit project between Twelve Mile and Thirteen Mile roads.

Development of the Maples of Novi is nearly complete. Sandstone is currently in the process of financing the project.

Caspo said the committee is working on adding a provision to the ordinance that would require developers to donate parkland to Novi.

According to the city's recreation master plan, Novi is currently 35 acres deficient of parkland. The master plan projects that the city will be more than 400 acres short of adequate parkland to serve Novi's expected population of 70,000.

Other areas of study will include the possible elimination of commercial development within a PUD, single-family housing percentages in the projects and city benefits of allowing individual PUDs.

Continued on 4



Corvette winner
Dick Brassem, left, took possession Wednesday of the Club's '50s Festival raffle. The 'Vette, with its original interior and original 283-cubic-inch engine, is valued at \$40,000.

Photo by HAL GOULD

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474-2910
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Sat: 8-1

St. Mary Health Care Center - Livonia
900 Meadowdale,
north of Joy
421-1162
M-F: 8-4
Sat: 9-1

St. Mary Health Care Center - Northville
4200 Six Mile,
west of Haggerty
347-1070
Hours: M: 10:30-7
T-F: 8:30-5
W: 9:30-4

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Novi man harassed by phone calls

A Novi man who said he had been receiving "harassing phone calls all night" awoke Aug. 8 to discover his girlfriend's 1986 Toyota Corolla had been covered with paint and "egged," Novi Police said.

The car was parked on Walden in the Waterview apartment complex.

LARCENY FROM VEHICLE: A Novi woman reported Aug. 8 that someone broke into her car, parked in the Novi Town Center parking lot, and stole her digital car phone.

The woman told police she parked and locked her car at approximately 10:30 a.m. and returned around 4 p.m. to discover the rear passenger side window smashed and the car phone missing.

MDOP: A resident on Winthrop reported Aug. 3 that someone threw eggs at her front door.

The resident, who is a teacher in the Novi school district, said she suspected former students may have done it, but would not give police the names of the suspects.

MDOP: A resident on the Turtle Creek subdivision reported Aug. 8 that someone smashed the rear sliding glass door on the north side of her home.

There are currently no suspects in the incident.

MDOP: A resident on Emerald

Police News

Forest reported Aug. 4 that someone drove across his lawn.

Police said tire tracks led from the roadway into the victim's lawn, then merged into a roadway on the other side of the residence.

The incident is believed to have occurred between 9 a.m. Aug. 3 and 4 p.m. Aug. 4.

MDOP: A resident on Aspen in the Orchard Hills subdivision reported Aug. 7 that someone damaged his front picture window.

The man told Novi Police his wife heard an object strike the window shortly after 10 p.m. Aug. 7.

When she went to investigate, she discovered an indentation with cracking on the window. She did not see any suspects.

LARCENY FROM AUTO: A resident on Ledenere reported Aug. 7 that someone stole the stereo from her 1986 Jeep CJ.

The vehicle was parked in her driveway at the time of the theft.

ATTEMPTED BREAKING AND ENTERING: A resident on Joseph in Novi reported Aug. 3 that someone slashed a screen door on the east side

LARCENY FROM AUTO: A Novi woman reported Aug. 6 that someone unlocked her 1979 Chevrolet with a coat hanger and stole her purse and a radio detector.

The car was parked at her friend's home on Grand River at the time of the incident.

Inside the woman's purse was \$150 in cash and her paycheck, among other things.

STOLEN FIREHYDRANT: A \$500 fire hydrant was reported stolen from the corner of Meadowbrook and Cherry Hill Aug. 6.

Police said the hydrant had been broken off earlier by someone driving a hydraulic excavator.

The hydrant was discovered missing by a Novi Water Department employee.

BREAKING AND ENTERING: Brewer Roofing on Grand River was reported broken into Aug. 5.

Miscellaneous copper, a hunting knife, and other materials and tools were reported missing.

The incident is believed to have occurred between 6 p.m. Aug. 3 and 5:30 a.m. Aug. 5.

Citizens with information about the above incidents are urged to call the Novi Police Tip Line at 349-6887.

Novi Briefs

Get it while it's hot: The little engine that could be yours is still available for a \$1 ticket for six for \$5 and lots of luck.

The Novi Historical Society is raffling off a child's motorized Power-wheels fire truck, complete with flashing lights and sirens or a Power-wheels Barbie Corvette Convertible—winner's choice. Second place is a sweep to swoosh out your sooty chimney. Other prizes include toys and stuffed puppies—Dalmations, of course.

Proceeds will assist the society in the restoration of its 1930 REO Boyer firetruck.

Tickets are available at the city clerk's office or the parks and recreation counter in the Novi Civic Center or at Phyl's Barber Shop.

Silver anniversary: Novi's assistant treasurer Evelyn Natzel was lauded for 25 years of service August 5 and presented with a gold watch by Mayor Matthew Quinn.

Natzel started out in the water and sewer department.

"She'd be called out in the middle of the night when there was a break and she'd crawl down in the manhole. All the workers were enjoying it, here comes Evelyn with a dress on," Quinn said.

Her work's a little cleaner today—Natzel collects the city's tax bills and invests its funds.

"She'll do anything she possibly can to help you, she can teach what it means to be a real public servant," Quinn said.

If you want to vote... you'd better be registered. That's the message from Novi City Clerk Geraldine Stipp.

Stipp wants people to know that Monday, Aug. 12, is the registration deadline for the city primary election on Tuesday, Sept. 10. Qualified voters who are not registered by that date will be unable to participate in the city primary.

Stipp also reminds voters that they may register at city hall anytime during regular business hours Monday through Friday. For more information call Stipp at Novi City Hall.

Friends, indeed: The Novi Rotary Club has thrown its weight behind the Brett Schneider Fund, which was started by Orchard Hills neighbors of the six-year-old injured at Lakeshore Park by a felled power line.

Mary Bohme, the fund's founder, says the Rotary will assist in a campaign to raise money to help the Schneiders in a variety of ways, including possibly hiring clowns and entertainers to visit the boy.

Brett was burned on over half his body by the accident.

To contribute, contact Bohme at 349-1955.

the NOVI NEWS

104 W. Main Street
Northville, Michigan 48167
(313) 349-1700

Opinions

5A
MONDAY
August 12,
1991

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As We See It

Learning the lessons

If the matters surrounding the July 8 Lakeshore Park accident are to be brought to a conclusion, now or at any time in the future, then the City of Novi is going to have to take an unblinking look at what happened, identify the mistakes that were made, and implement procedures and policies designed to prevent a repeat.

This may be the hardest part yet.

For one, it is human nature to be defensive about such events.

For another, city officials are nervous about their potential liability and the prospects they will be sued. They fear that any statements made now that could be read as an admission of guilt will come back to haunt them in court... and for good reason. As sympathetic as we are to Brett Schneider's family, we recognize that the city has a fiduciary responsibility to protect its taxpayers. And we would not want the city to just turn over, as it were, the key to the city's coffers.

Regardless of whether the city admits to anything, the responsible course of action now would be to assess the circumstances which led up to the incident and implement the needed policy changes as soon as possible.

To that end, we would recommend the following policy and procedural alterations:

- The city administration should issue a policy statement advising department managers that the safety of the public and city workers is a top priority.
- That might seem so obvious that it should go without saying. But a close reading of the statements submitted to the city by parks personnel shows they had a lot on their minds that morning. Could the Camp Lakeshore recreation program for children operate with no electrical power in the park? Should parents be advised to send nonperishable lunches with their kids, due to the lack of refrigeration. If the program was to be cancelled, what should be done about refunding parents' money?
- The issuing of a policy statement about the importance of safety would help to bring that issue into focus for managers. They should be advised to be conservative about the safety issue, too. Better to close a facility, or open it late, than to put anyone at risk.
- Interdepartmental communications should flow through top department managers.

When Parks and Recreation Director Dan Davis met with his recreation coordinator and a parks supervisor to discuss the issue of re-opening or keeping the park closed that Monday morning, Davis was dealing with fourth-hand information. And unfortunately, that information had somehow gotten badly twisted and misinterpreted. In her statement to the city, the recreation coordinator said she left the meeting believing the fire department had actually approved the re-opening of the park.

It is not clear to what degree parks managers may have tested or challenged that misinformation in the meeting, but it is pretty clear they did not get confirmation of what they were being told. The Novi Fire Department received no phone call from the parks department inquiring about the status of the closed line.

Needless to say, in the future department managers should pick up the phone and get the information directly from the source.

But this responsibility does not rest with the parks department alone. The instructions by the firefighters that the park should remain closed should have moved upward within the fire department as well, and the fire chief should have picked up the phone to inform parks and rec.

Fire Chief Art Lenaghan must recognize that safety is his area of expertise. A specialty not all other city departments have. The parks department's area of expertise, after all, is recreation.

- The fire department should review and revise its procedures for closing buildings and facilities and for cordoning off hazardous areas.

Firefighters placed caution tape around the downed wire and taped off a gateless entrance to the park. They in-



Government

Andy's asking for trouble



Phil Jerome

Andy's asking for trouble. You remember Andy? My next door neighbor? The guy who has been trying in vain all these years to compete with me in the lawn department? Being a lot more ambitious than he is smart, Andy has now challenged me to a game of tennis. The big match is scheduled for Saturday and, quite frankly, I'm not expecting much competition.

I have to admit I've never seen Andy play, but my strong suspicion is that he plays tennis like he does everything else—lots of muscle, no finesse. Despite the fact that he outweighs me by about 40 pounds, I think he'll be shocked when he sees how hard I rip the ball back at him.

The trick, as all of us advanced tennis players know, is in the wrists and the timing... the strategic transfer of weight from the back foot to the front foot.

I also doubt that poor ol' Andy realizes I was quite a tennis player in my day. Back in the early '70s, tennis was king in these parts. And lots of fairly decent local athletes spent hours perfecting their games on the high school courts.

Some of 'em got to be fairly proficient, too. Bob Boshoven, Wes Henrikson, Dan Boland, Joe Lineman. All of 'em played a pretty fair game of tennis. I used to dispatch them without much trouble, of course, but I had to give them credit for trying.

At least that's the way I remember it. But, heh, it's my column and it's my life—and I'll remember it like I want to.

TOM DARLING UPDATE: Tom Darling called his morning Tom, you may recall, was the guy I wrote about in my column last week about our class reunion. He was the fellow who was mentioned most often by the girls in our class in response to the question: "Who did you always want to go out with in high school, but never did?"

At any rate, he called this morning to say thanks for making him a local celebrity. He also said his wife and his mother liked the column and are quite proud of him.

Tom acknowledged, however, that celebrity has its down side. Seems like Tom dispatched his Girl Friday to the city building department to take care of a little paperwork for Darling Mobile Homes. His trusted aide returned saying that all the building department clerks had requested that Tom show up in person next time he needs something from the city.

LIGHT ON HER FEET: The subject of ballroom dancing came up on one of my rare visits to The Starting Gate Saloon recently. Lisa, one of the waitresses at The Gate, competes professionally in ballroom dance competitions—the kind you see on PBS.

Lisa and I were discussing ballroom dancing with Mary Margaret, co-owner of The Gate. And during that conversation, Mary Margaret noted that she used to take dance lessons at a small studio down in Detroit when she was a girl.

Her teachers? None other than Arthur and Kathryn Murray. P.S. I showed Lisa some of my best tango moves while seated on a bar stool at The Gate, and Lisa was kind enough to suggest I may have some potential in the area of ballroom dance.

A couple of years from now, I think I'll be able to remember myself being as good a ballroom dancer as I used to be a tennis player.



Smiling through the strain
Novi High School cheerleaders are already back in practice, getting ready for the upcoming season when school re-opens in the fall. Above, cheerleader Bridge Jones strains to keep a smile on her face while she supports another cheerleader on her shoulders.

Sports Briefs

Goat Farm Ultramarathon: Don Gjurasin, 46, of Holland, Ohio and the Toledo Roadrunners, captured first place in the Fifth Annual Goat Farm Ultramarathon with a finishing time of 5 hours, 43 minutes, 47 seconds. The 44-mile race was sponsored by Mr. B's Farm, McWeth Sporting Goods and the Novi Parks and Recreation Department.

Forty runners started the race at 6 a.m. on Aug. 4 at Mr. B's Farm and proceeded along the 1-275 bike path for 22 miles before returning along the same course. Thirty-nine runners finished the race, and the last to cross the finish line did so at 5:04 p.m.

In 1987, the race was inaugurated as a 40th birthday event for Luther Rackley, who is one of the race directors. Each year, one mile is added to the race.

For Gjurasin, is was a satisfying victory. In '90, he led much of the race only to drop to fourth after suffering a hamstring injury. His next major competition will be the Toledo Roadrunner's 24-hour race in September. Gjurasin is the defending champ.

Previous winners like Al Zeller (1988) of O'Fallon, and Rob Appel (1989) of Lewisburg, Ohio competed in the race and finished second (6:01.30) and 20th (7:42.35) respectively. Last year's winner, Tom Taylor of Plymouth, and the 1987 champ, Jim Maganis of Southfield, did not run in the race.

The Goat Farm Ultramarathon is one of only two races in Michigan that are longer than the standard marathon distance of 26.2 miles.

Of interest in the '91 race is the growing rivalry between the Michigan (21) and Ohio (12) participants. The winner's trophy has been traded back and forth between the two states and is becoming the object of this rivalry.

Area participants included Bob Robins, 58, of Northville (30th, place, time of 8:53.03); Bob Ranta, 59, from Northville (31st, 8:53.03); and Jim Wahl, 44, from Novi (37th, 10:26.45), all are members of the Redford Roadrunners Running Club.

Health Notes

Metro Beach Biathlon: Northville resident Bill McGuire, 57, finished first in his age division at the Fourth Annual 1991 Metro Beach Biathlon on Aug. 3 at Metro Beach in Harrison Township. McGuire's finishing time of 43:42 placed him first in the men's 55-59 division, and it also set a new record by 14 seconds.

A total of 86 runners finished the event.

Hay fever study: Those who suffer the discomforts of hay fever during August and September every year from ragweed pollen, you should consider volunteering for research studies which will begin shortly. Participants will be testing the efficacy of a new non-sedating antihistamine and a non-addicting nasal spray.

Those who qualify will receive office visits, medications and laboratory tests having to do with the study free of charge. Patients will be compensated for expenses when the studies have been successfully completed. To qualify, you must be between the ages of 18 to twelve or between eighteen and sixty-five, and have a history of seasonal summer hayfever symptoms.

Screening of patients is taking place now. The study will be conducted by Michael S. Rowe, M.D., and Michael J. Hepler, M.D. of the Allergy and Asthma Center of Southeast Michigan at their Novi office.

Anyone who wishes to find out if he or she qualifies for the study may call Julie Zdanek at 473-8440. Or information may also be obtained by writing the Allergy and Asthma Center of Southeast Michigan at 24230 Karim Blvd., Ste. 130, Novi 48375.

World Diabetes Day: The first World Diabetes Day was held June 27, 1991 to increase awareness that diabetes is a serious disease that should be treated before complications occur. Gaining and maintaining control of diabetes through diet, home blood glucose monitoring, taking diabetes medication regularly and exercise is important. To learn how to take care of your diabetes or to get retrained to do your diabetes care plan to attend the Diabetes Education Classes offered by the University of Michigan Medical Center. Spaces are still available in August. The eight-hour series are offered in four 2-hour or two 4-hour classes. Day or evening classes on a variety of days and locations are available. Course fees may be reimbursed by Medicare, Medicaid and some insurance companies. For further information or to sign up for the series, call the Diabetes Outpatient Education Program at 936-8279.

Eleven Mile paving stirs controversy

"It'll cost much more money with the contractor if we don't allow him room to move around in."

But Wing says the whole matter wasn't adequately explained to homeowners in the first place and remains unconvinced that the city doesn't have a plan to widen the road up's sleeve.

The property owners were treated rudely by JCK staff attempting to acquire the property, Wing said Friday.

"The people were basically upset by their techniques... All they had to say was it (the additional ten feet) was in the road bond issue, we would have realized that and wouldn't (have) given them a hard time about it."

Denise Wing, Resident of Eleven Mile Road

point... We still feel deep down they want to widen the road.

In June, the city council voted to keep Eleven Mile a 24-foot-wide, asphalt-paved road with curbs and gutters, as was called for in the November 1991 \$18.8 million road bond election.

City planners pointed out after the election that Novi's 1988 master thoroughfare plan called for a 36-foot road on parts of Eleven Mile.

This triggered a protest from 90 percent of the residents along the gravel mile road, who said that traffic didn't warrant the expansion and that over 600 additional trees would be lost.

"We're not in the business of destroying trees. There is a tree ordinance in Novi we have to follow. It costs more money to take one out than to save it, but it all comes down to safety," Kappelczak said Tuesday.

The final road designs are expected to be completed in early 1992. Anthony Nowicki, the city's director of public works said the planning department is currently evaluating the master thoroughfare plan.

"This construction will be two lanes. The question is whether the thoroughfare map will remain three lanes or two. That plan can be changed anytime because it is a plan," Mayor Matthew Quinn said.

Screening of patients is taking place now. The study will be conducted by Michael S. Rowe, M.D., and Michael J. Hepler, M.D. of the Allergy and Asthma Center of Southeast Michigan at their Novi office.

Anyone who wishes to find out if he or she qualifies for the study may call Julie Zdanek at 473-8440. Or information may also be obtained by writing the Allergy and Asthma Center of Southeast Michigan at 24230 Karim Blvd., Ste. 130, Novi 48375.

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Commission agrees to dump PUD ordinance

Continued from 3

Caspo said the redrafting should be complete long before the six month period is over.

"I think that we should have something for the planning commission in September," he said.

Once work is completed, the ordinance will go back before commissioners in a public hearing. Planners will make a recommendation to the council, which has final say on re-adoption of the PUD ordinance.

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Johnson added that she hoped Providence is successful with plans.

Besides constructing the office building, the hospital plans to add a 200-bed hospital at the site.

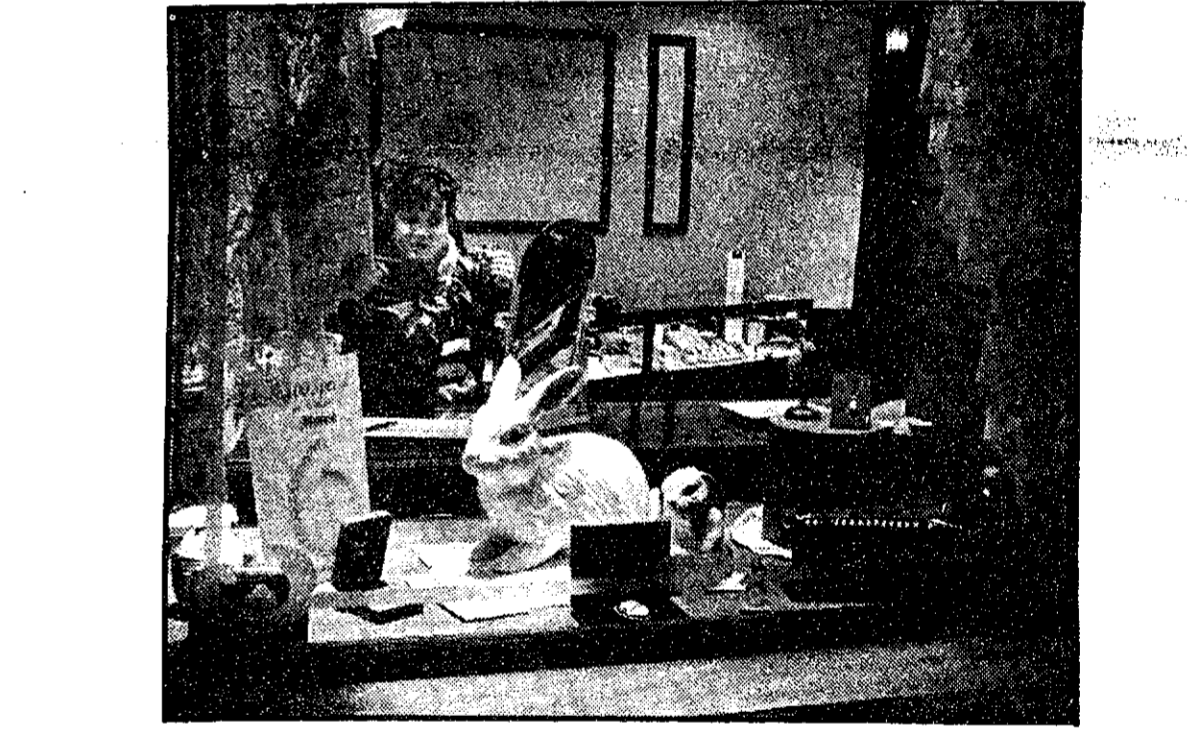
Providence is currently in administrative hearings with the Michigan Department of Public Health (DPH) seeking a certificate of need approval for the hospital.

At the conclusion of hearings, likely by the end of this fall, the director of the DPH will make a final ruling on the CON request.

Providence has vowed to fight the decision, by circuit court appeal. If it comes down against a new facility, if that happens it could take years to resolve the CON request.

In passing

By Hal Gould



'Shopping'

Neighborhoods versus subs

A family friend recently bought a home in Novi, and he really loves it.

He's got a pool in the back where his kids (and freeloaders like me) can play. There's a garden in the back that his wife tends, with flowers, herbs and a few vegetables.

A deck in the back is great for barbecuing. In the evening, everyone gathers in the huge family room that overlooks the backyard. There's a fireplace in the family room that I'm sure they'll put to good use this winter.

It fits right in with all the other places in the neighborhood. In fact, it's like most of the homes in Novi.

And if I was going to buy a home, I would run, not walk, away from a place like this.

For me, it symbolizes everything that stands between Novi and its goal of establishing itself as a unified community with an identity.

That's not to say that Novi lacks an identity. Most people outside of the city probably see Novi as a city of pleasant subdivisions with healthy-sized homes.

But don't be deceived. There are plenty of subdivisions, but not enough neighborhoods.

I looked at some of the literature our friend had saved when he purchased the home. The builder touted the fact that this subdivision has winding boulevards so that you can only see the houses of your immediate neighbors. How can you call something a neighborhood when you can't even see your neighbors?

I look at the house this guy has bought, and I see an island disenfranchised from his own block and his neighborhood, not to mention the rest of the world. He's been living in his home for six months and the only reason he can name three other homeowners on his block is because their kids come to play in his pool.

Look at the description of the home. The pool is in the back. The garden's in the back. The deck, the family room, practically the family's entire existence is in the back of the home.

I can remember growing up in my old neighborhood where the homes all had stoops in the front where neighbors would gather to chat and watch the kids. The living room was in the front of the house, and there were large windows (even if the view was only of the street and parked cars).

In my grandmother's neighborhood down in Redford, most of the homes have sizable front porches where people gather in the evenings for a drink, a smoke, a conversation or just to watch the world go by.

Not surprisingly, the area sees almost none of the crime that we get here in Novi. Who's going to vandalize your car or mailbox, or break into your garage when your neighbors are all out on their front porches until 11 p.m.?

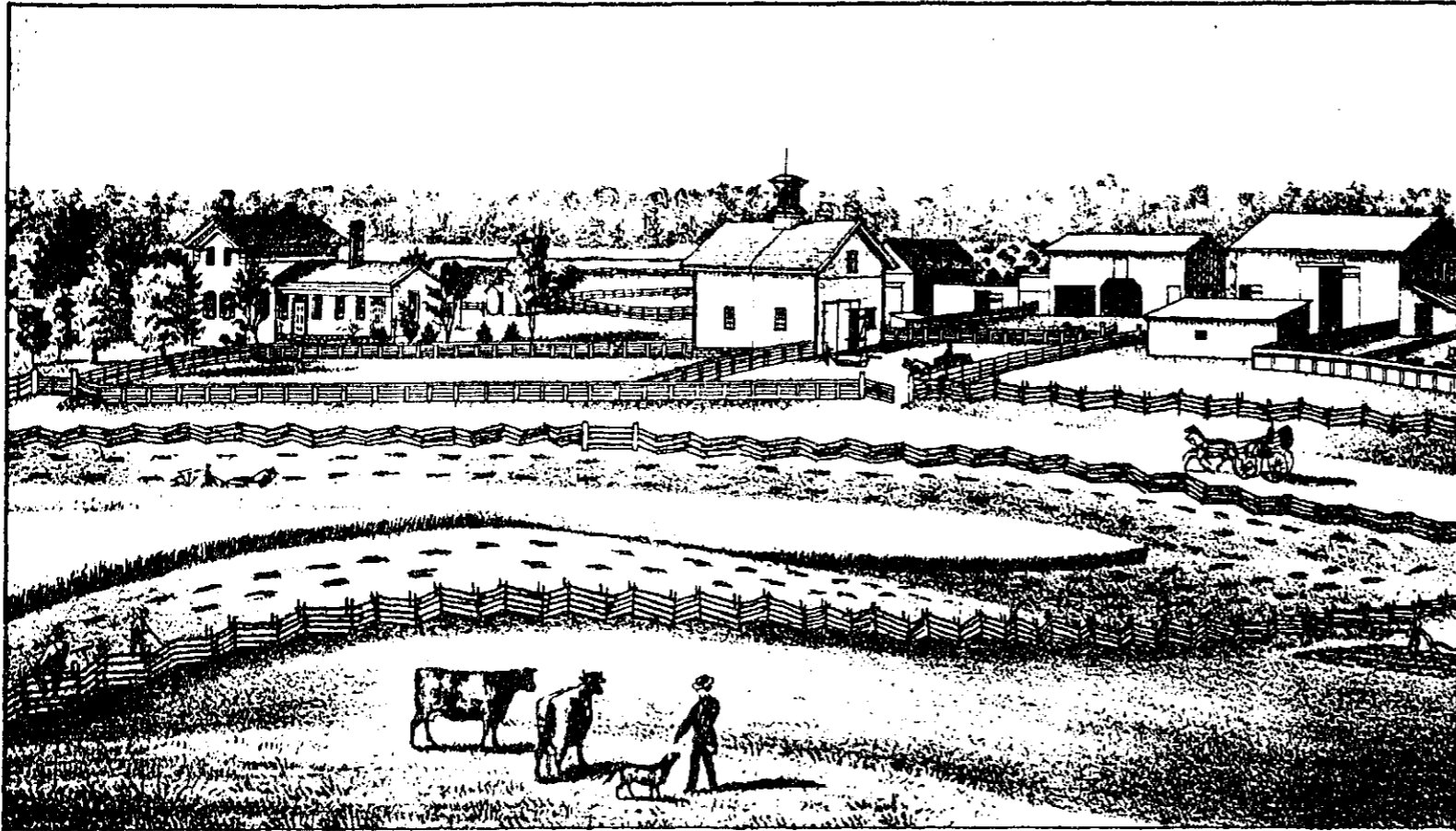
How many condominium complexes have you seen around here where the garage door is the most prominent feature on the front of each unit. Sounds familiar doesn't it?

Novi has struggled with its PUD (planned unit development) ordinance for the past several months. With the noble goal of trying to create thriving neighborhoods. The first attempt didn't have the desired effect and it's soon to be pitched. The new PUD ordinance will probably be voted on in a month, and I hope those who are preparing it can remember a couple of things.

Neighborhoods aren't about bricks and mortar and RBIs and CPOs. Neighborhoods are about people.

If Novi planners are serious about creating neighborhoods — and I think they sincerely are — I'd suggest they to start small. Start with the people. Get the people out of their backyards and back rooms and into the front of the house and out on the front porch.

Maybe then when others think of Novi, they won't think of subdivisions with nice homes. They'll think of neighborhoods and good people.



RESIDENCE OF RILEY C. SHAW.
SEC. 21 NOVI TP OAKLAND CO MICH

This historic rendering shows the Shaw farm, located along Taft Road. The location where the tombstone was found by the construction crew would place it behind the residence to the left side of the picture.

Did stone mark the grave site? Body might be relocated

Continued from Page 1

ably would have been listed. Her parents were Riley C. and Rebecah (Rogers) Shaw, who lived on the large farm at Ten Mile and Taft. Elizabeth's father inherited the farm from her grandfather, also named Riley, who was a veteran of the War of 1812. Elizabeth's grandfather came with his wife from New York to Michigan in 1831. He traveled by boat to Detroit, then by ox team to what is now Novi. The Shaw farm covered 340 acres, 215 of which were under cultivation. It was on both sides of Taft Road, and the farmhouse was on the site where Security Bank now stands. Elizabeth's grandfather was the first person to own the land, which he obtained by patent from President Andrew Jackson. Mutch said the Shaw farm was "heavily timbered" and the Shaws cleared most of it themselves to build

their farm. Elizabeth's father would have attended one of the first log schoolhouses in the township. The Shaws were a prominent family, Mutch said, and they were very hard-working. Elizabeth's father was on the school board, and later declined an offer to be Novi Township Supervisor. "We think of people who have a lot of land as wealthy, but they worked very hard," Mutch said. "The Shaw farm wasn't like a country estate; it was a hard working farm." The words on Elizabeth Shaw's tombstone are still legible. They read: "Elizabeth J., Daughter of Riley C. and Rebecah Shaw, Died June 3, 1868, Aged 14 years, 6 mo's & 22 d's." A verse on the stone reads "Kind Angels watch her sleeping dust/Till Jesus comes to raise the just/Then may she wake with sweet surprise/And in her Saviour's image rise."

Area artists react to gov's compromise

By SUZANNE HOLLYER
Staff Writer

Local artists agree Gov. John Engler has come a long way since he first decided to zero out funding for the arts. But they argue that art funding should be more of a priority than even the new Engler plan will permit. Warren Ledger, an executive board member on the Novi Arts Council, supports government funding for the arts. He said Engler's plan to phase out state government funding for Michigan artists is better than immediately cutting funding. "It gives people an opportunity to look for other avenues of income," he said. The council is not funded by state government, but works through the City of Novi's Recreation Department. Engler's plan will phase out arts funding over three

years. Art councils and local symphonies will have a new Michigan Council for the Arts to help them raise private funds, and state capital grants may be available. The old 15-member Michigan Council for the Arts will be disbanded. A new one will be formed with 11 members appointed by Engler. Novi High School band director and local musician Craig Strain said Engler has come a long way since the governor first said he would end state funding for the arts. Strain said government funding for artists has been an important part of society since the times of ancient Greece. "It's a critical part of our growth and heritage. If we want to be recognized as a civilized society, we can't leave it up to artists to fund art," Strain said. He said it is "asking too much" to force artists to create only that work which will be marketable. "There was a time when things we now accept as great

art were rejected," he said. A more difficult question is whether the government should use tax dollars to support art that could be considered offensive. "I'm as strong of a supporter of the arts as anybody could be, but I have a problem with that," Strain said. But art that may be offensive to one judge is a masterpiece to another. Who makes the determination, Strain wondered. "The artist would say, 'support it all and warn the public it may be offensive.' The non-artist would say, 'don't support it. I don't have an easy answer,'" he said. Strain was unaware of a study done at the Mackinac Center, a conservative think tank, that said the Michigan Council for the Arts has given more grants to Oakland County artists than to artists in poorer areas. The study

claims Michigan arts funding has taken from the rich to give to the poor. Oakland County has the highest per-capita income in the state. Strain commented that he would support more government funding for art in areas that are poorer. "One could argue the richer areas are going to have a better opportunity to fund art on their own," he said. In Novi, the Meadowbrook Congregational Church was expected to receive \$11,700 as an art grant this year. The church still has not received any of the money. Earlier in the year, the church cancelled a program at Novi High School that was to celebrate Black History Month. Organizers said the program was cancelled as a result of Engler's announcement that he would cut funding to the arts. The churches art director could not be reached for comment on the new state plan for arts funding.

Grants to be phased out, rather than cut

By TIM RICHARD
Staff Writer

Suburban arts groups won't lose all their state funding this year, as Gov. John Engler first proposed, but they should expect to see their operating grants phased out over three years. Arts councils and local symphonies will, however, get two other kinds of help: A reconstituted Michigan Council for the Arts will help them raise private funds, and state capital grants may be available. "We've come a long way since January," said Barbara (Bunny) Goldman, MCA executive director, after Wednesday's "arts summit" between Engler and top money-raisers for the arts. "The governor understands the appropriateness of the arts. I understand the governor's need to re-focus state efforts. Some institutions don't need capital funds — they have no buildings. But we need to be very careful. Capital funds could include endowments," said Goldman, a Birmingham resident who is a holdover from the Blanchard administration. Engler, who on taking office in January proposed "zeroing out" all arts money, called that move "shock therapy. We did get everyone's attention," he told a news conference after the 90-minute summit in his Olds Tower office in Lansing. "In recent years, (MCA and the state equity program) has become a random, politically-driven, pork barrel process. My goal is to eliminate it (operating grants) in three years. There are strong feelings around me" — he gestured toward MCA chair Leon Cohan and top supporters of Detroit and Grand Rapids groups — "who say it's impossible. The Detroit Institute of Arts says it's an impossibility. But there has to be some transition." Engler warned the growing numbers of community

Think tank raps agreement

The Michigan Council for the Arts has redistributed money from the poorest parts of the state to the richest, a conservative think-tank study says. In 1981-86, artists in Oakland County, with Michigan's highest per-capita income, received 46 arts council grants, the largest total of any county in the state, according to a study released today by the Mackinac Center, a Midland-based public policy think tank. The MCA distributed 83 grants to artists in Oakland and Washtenaw counties, which has the state's second-highest per capita income. Artists in 24 of Michigan's 25 poorest counties received no grants from The Michigan Council for the Arts during a five-year period. "By redistributing tax dollars from poor and middle class to rich areas, the Michigan Council for the Arts has failed to serve the public interest," said Greg Kaza, the study's author. The group recommended abolishing the MCA. Gov. John Engler last week reversed his decision to abolish the MCA, instead establishing a new group that will phase out grants over three years. The MCA gave more than one-third of its total number of arts council grants to counties with less than one-seventh of the state population, said Kaza, vice president for policy research at the Mackinac Center. The Mackinac Center study recommended phasing out all state funding to the Detroit Institute of Arts, Detroit Symphony Orchestra, Michigan Opera Theatre and other cultural groups over a three-year period so that they are able to secure alternative funding from private and non-profit sources. Engler takes the same position. He wants to eliminate operating grants, giving only capital funds.

"Reform is necessary because there is no empirical evidence documenting that these state-funded organizations are serving the poor," Kaza said. "The State of Michigan can ill afford the arts council given the prevailing economic recession, budget crisis and the needs of middle-class taxpayers for property tax relief," Kaza said. The 1981-1986 period was analyzed because it is the most recent time span for which figures are available, he said. The 24 poorest counties which received no grants are: Lake, Keewenaw, Ogemaw, Baraga, Oscoda, Houghton, Presque Isle, Montmorency, Clare, Schoolcraft, Chippewa, Missaukee, Gogebic, Iron, Kalkaska, Osceola, Alcona, Iosco, Luce, Cheboygan, Arenac, Roscommon, Gladwin and Mackinac.

tourism. State operating grants are on the way down, and likely out. Engler, who killed the old 15-member MCA, will replace it Sept. 1 with a new 11-member MCA. He will appoint all members and the chair. The group will appoint the executive director (currently Goldman's job). Engler hasn't picked the chair yet, but Cohan intends to step out. The new MCA will help this effort and not limit itself to parceling out state appropriations. Future state support will be "limited to capital needs and specific arts projects," in Engler's words. Big groups won't be favored. There will be "parity" between large and small as grants are pared. Community arts groups are seen as a training ground and future audiences for big-city groups. The Legislature's practice of providing line-item grants to politically favored groups will all but cease. Only four agencies — the Detroit Symphony and Institute of Arts and the Grand Rapids Symphony and Museum — will get line items. Hereafter, the Chinese American Education and Cultural Center, the Motown Museum, the Lake St. Clair Symphony and the Highland Park Community Council will have to line up before the MCA like everyone else. The revived MCA will be housed in the state Department of Commerce, as Engler had proposed. Its new name will be "the Michigan Council for Arts and Cultural Affairs." It will take over the jobs of the old MCA and the Committee on Art in Public Places. Arts funding for fiscal 1992 is still up in the air. A joint Senate-House conference committee is considering bills ranging from \$5.2 to \$56 million, Engler said.

groups and individual artists who have picked up state grants in recent years that "we don't do anybody any favors" with never-ending subsidies. Cohan proposed the "arts summit" May 1 during a

State Capitol lawn rally protesting Engler's hard-line Republican budget position. The result of Wednesday's summit was agreement on these principles: Arts are important to adults, to children and to

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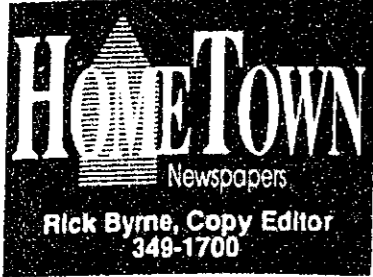
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FOOD CREATIVE DINING

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Eleanor & Ray Heald/Wine

Sequoia Grove makes wine in old-world style

Sequoia Grove Vineyards is just north of Robert Mondavi Vineyards and Cakebread Cellars along Highway 29 in Napa Valley.

Until the 1987 crush, the winery was housed in a remodeled, century-old barn, nestled among a small stand of towering sequoia trees.

In the early 1970s, owner Jim Allen had been looking for a place to grow grapes and make wine.

He considered Virginia and participated in a grape growing feasibility study in New Mexico. Making wine in New Mexico became a reality, but with grapes shipped from California.

For four years, the winery functioned in the Allen family kitchen, where Allen produced California cabernet sauvignon, chardonnay and zinfandel.

Finally, Allen and his wife, Barbara, decided to be practical and move to California to continue winemaking near a reliable grape source.

Sequoia Grove grows 25 acres of grapes (chardonnay, cabernet sauvignon, merlot and cabernet franc) in the vineyard surrounding the winery. Wines from this parcel are estate bottled.

Other grapes used to make the wines that have attracted an enthusiastic following are bought. The chardonnay is sourced from the Carneros region and the cabernet from Napa Valley.

Sequoia Grove estate-bottled chardonnays are made in a Montrachet style from 35-year-old vines. They are complex, layered and structured with oak nuances.

"I want a classic, old-world chardonnay," Allen said. "It's important to me that the Sequoia Grove style showcase regional charm."

"I also want the wines to age well. Consequently, malolactic fermentation is avoided."

Sequoia Grove's Carneros appellation designated chardonnays are intentionally crisper and fruitier with earlier approachability.

Acids are higher due to the Carneros climatic influence, and the wine as a whole is tight-knit with upfront fruit and a crisp finish — a perfect accompaniment to shellfish.

"Monstrous wines are not my favorites."

To avoid a big, tannic style, Allen applies his winemaking tools to the Napa-designated cabernet sauvignons to keep them immediately supple and simultaneously complex. They finish with delicacy and depth.

"Estate wines, deserving a separate bottling should be unique."

Sequoia Grove Estate Cabernet Sauvignon is consciously made as a Bordeaux blend (90 percent cabernet sauvignon blended with 10 percent cabernet franc, merlot and petit verdot).

A 21-day extended maceration has given the wine complexity with a delicate finish.

"Aging cabernet in small oak cooperage allows the wine to extract wood tannins that make the finish hard."

"Following fermentation, all Sequoia Grove cabernet spends the first six to eight months in large, neutral oak upright tanks."

"After this, the wine is aged further in small cooperage of which only 10 percent is new oak."

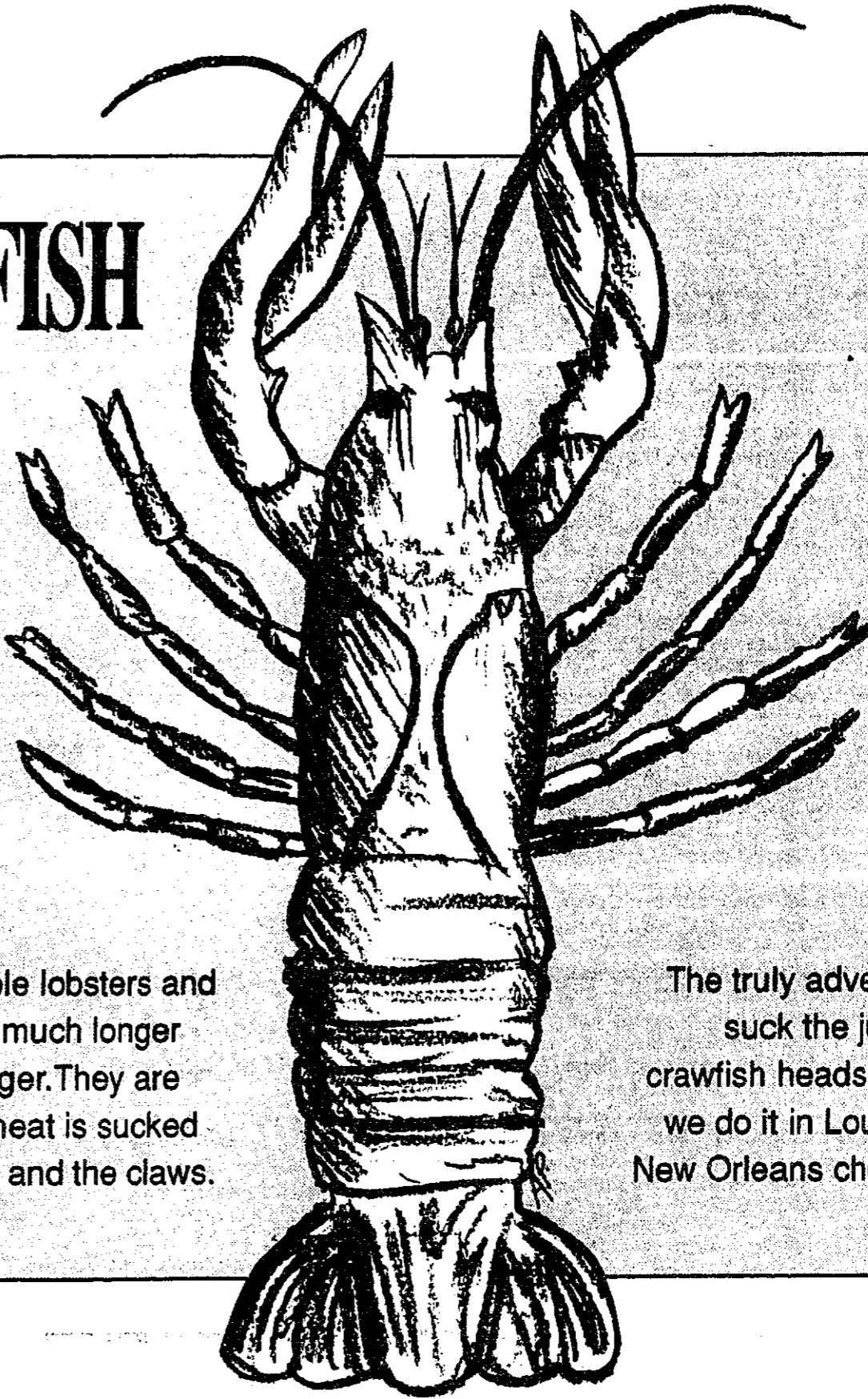
Since Allen was wearing the hats of winemaker, CEO and marketing director at Sequoia Grove, it became necessary to search for a wine marketing company.

Continued on 2

WINE SELECTIONS OF THE WEEK

Sequoia Grove Vineyards specializes in only two varieties, chardonnay and cabernet sauvignon. These super-premium wines are either estate bottled or appellation designated, and reflect the hand-crafting of winemaker/owner Jim Allen. The following are current releases available in this market: 1988 Carneros Chardonnay, (\$19); 1988 Estate-Bottled Chardonnay, (\$22); 1987 Napa Cabernet Sauvignon, (\$20); and 1987 Estate-Bottled Cabernet Sauvignon, (\$27).

CRAWFISH



Crawfish resemble lobsters and are normally not much longer than an index finger. They are boiled, and the meat is sucked out from the tails and the claws.

The truly adventurous also suck the juice from the crawfish heads. "That's how we do it in Louisiana," said New Orleans chef Cy Holley.

RAGIN' CAJUNS

Cajunfest '91 promises good food, good times

By RICK BYRNE
Copy Editor

Tourism experts say that the No. 1 reason people go to Louisiana is for food.

This weekend, though, you'll only have to go as far as Northville for the taste of Cajun cooking as Cajunfest '91 hits town.

Cajunfest is a kind of traveling party of food, entertainment and music that has proven a hit in places like Orlando, Fla., Washington, D.C. and Norfolk, Va. Some 20 Cajunfests have taken place throughout the South and East, but the show at Northville Downs Friday, Saturday and Sunday is a first for the Detroit area.

"It's a big time and a good time," says Cy Holley, head of Cajunfest Productions of Metairie, La. "We've done 20 festivals, and at only two did we ever bring food back. One was when we had a torrential rain in St. Louis.

The other time food came back was the result of an astounding success at the most recent festival in Nor-

folk. So many people came that more food had to be ordered. The result was some excess.

In one five-hour period at the Norfolk festival, the Cajun cooks served some 20,000 people.

"That's about one person per second," says Holley. "We just couldn't produce it fast enough. We never expected people would bomb us at one time like that. We cooked up about 4,000 pounds of crawfish."

With a persuasive Southern tinge to his talk, Holley described the menu for the weekend.

The biggest draw is undoubtedly the crawfish, known as crayfish just about everywhere except Louisiana. Holley and his staff of authentic Cajun cooks will prepare a crawfish fettuccini that will bring tears to your eyes—and not just from the Cajun spice.

"They're sweeter than shrimp, and have a softer texture than lobster; that's how we describe them," says Holley, who got his start in his family's seafood restaurants. "They're high in nutrients, and low in fat like most fish."

For the neophytes, Holley will be glad to demonstrate how to eat the boiled and spiced crustacean. The meat is sucked out of the tails and claws. A true Cajun will also suck the juice out of the head.

"We like to show people a little bit more and explain a little bit more about Cajun cooking," says Holley. "When we're out on the road everybody misses home, but when I'm home, I miss people bothering me about how to eat them. When I was in Norfolk I showed about 2,000 people how to eat crawfish. Then I went on television shows to demonstrate. We had them sucking the heads."

There's just one hitch with the crawfish. They're only in season from November to May. The Detroit stop for the Cajunfest won't have as much fresh, live crawfish as other shows have had. The majority will be tailmeat prepared from frozen.

Holley hopes to plan next year's Cajunfest for June, when he can get all the fresh crawfish he wants.

Continued on 2

Chef Mary Brady

American style gaining respect

Like any other profession, cooking has its "buzz" words. Classical cooking is as it sounds — cooking using classical procedures and methods that are hundreds of years old. These classical techniques are the basis for modern cooking.

Each nation has its rudimentary foods and recipes. Sausage is indigenous to Germany, sauces to France, tempura to Japan, cacciato to Italian. What then is "American" food?

Until recent years American chefs were not taken seriously by their peers throughout the world. We were looked upon as a nation of fast food, McDonald's and Burger King being our staple diet.

Things are changing. For instance, the American team took the gold cup in Luxembourg last fall. It is fairly unheard of to have an American team come to Europe and take first prize.

Our attitudes are changing. We are go-

ing back to basics. Simple food that tastes good. Just what is "American" cooking?

In nearly three and one half centuries, American cookery has evolved into a cuisine that can be called its own. Its formation is the result of early 19th and 20th century settlers — the English, French, and Dutch.

Native cooking traditions have evolved with strong regional undertones. For example Cajun, which is a result of French Canadian immigrants into Louisiana. Creole cooking differs in that it was developed by rich New Orleans planters and is much more refined than Cajun.

In the last century large waves of immigrants into this country introduced various ethnic cuisines. Now, after 350 years of borrowing, melding, and innovating we are ready to establish a style to call our own.

In addition to the abundant inheritance

of native and foreign dishes, we are fortunate in the quality and bounty of food products available to us. Our meat is considered to be the finest in the world. We have spent time and financial resources to develop our herds. Fruits and vegetables from all over the United States are available nationwide due to superb marketing and transportation.

Our wine industry is growing by leaps and bounds. Game animals are now farm raised and processed assuring superior quality. Fish and seafood from all waters are easily procurable in all areas. In addition to commercially available foods, we rely on our home gardens and food still to be found in the wilds — morels, fiddleheads, nuts and berries. We are blessed with food from all over the world including ingredients from tropical, arctic and subtropical regions.

As the saying goes, "You never know

how lucky you are until you're in another country." Last year I traveled to Singapore, Luxembourg and Ireland to compete. We took much of our food, preserved with cryovac packaging.

Singapore imports all of her food. The country is small and very populated so there is little land available for farming. Luxembourg is very much the same. When importing food the price goes up and the quality suffers in many instances. We were able to substitute local produce which was advantageous. Ireland is fairly self sufficient but the variety of food stuffs is limited.

American cooking is etched out of the past. It begins with the Indians and English settlers and rises through the strata of German, Italian, Dutch, Irish, French, and other immigrant influences. When I think of "American" food a farm house meal comes to mind. Fresh and simple. Good flavor. Honest.

CAESAR SALAD

The real story of how this salad got its name is somewhat a mystery, but it is believed to have originated in southern California in the 1920s.

2 cloves garlic, peeled
1 small tin anchovies
1 egg yolk or coddled egg
1 teaspoon dry mustard
¼ cup olive oil
juice of 1 lemon
dash wine vinegar
dash tabasco
dash worcestershire
salt and pepper to taste
parmesan and croutons

Mash garlic in wooden bowl. Add the anchovies and mash. Add egg and mustard incorporating well. Slowly add the oil to form emulsion. Add lemon juice, tabasco, worcestershire, vinegar and salt and pepper. Toss romaine lettuce with dressing. Garnish with croutons and cheese.

The Refrigerator Door

FOOD FESTIVALS: Here's a taste of two of the popular summer food festivals around Michigan:

- The Presque Isle Lighthouse, just north of Alpena will host a Pig and Corn Roast Aug. 31. For this one-day occasion, guests can climb the otherwise off-limits lighthouse.
- Romeo, one hour north of Detroit on M-53, will hold a Peach Festival Aug. 29 to Sept. 2 including an antique car show and a carnival in addition to fresh peaches, a peach bake-off and fresh baked peach pie.

LOW FAT BEEF: CFI 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 solid 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.

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/cookies.

In addition to the \$10,000 grand prize, four first prizes (\$3,000), four second prizes (\$1,000) and ten honorable mentions (\$500) 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 August 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 December 6, 1991.

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.

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 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.

Sequoia Grove winery uses old-world style

In hindsight, it may now be said that Kobrand found an established winery with an outstanding product, but one that lacked the finances needed to market it. The infusion of Kobrand's capital allowed the Allens to build a new winery behind the century-old barn — the first in Napa Valley to have a below-ground barrel-aging cellar.

CITY OF NOVI NOTICE

NOTICE IS HEREBY GIVEN that the Regular Meeting of the City Council scheduled for Monday, August 19, 1991, has been rescheduled to August 26, 1991. The Meeting will be held at 8:00 PM in the Council Chambers.

GERALDINE STIPP
CITY CLERK

CITY OF NOVI REQUEST FOR BIDS PURCHASE OF OPTION INTEREST IN PROPERTY LOCATED AT GRAND RIVER AND NOVI ROAD

NOTICE IS HEREBY GIVEN that the City of Novi will receive sealed bids for the purchase of the City of Novi's option interest in property located at the northeast corner of Grand River and Novi commonly known as the Amoco property and more particularly described in the Request for Bids. Copies of the request for bids and the instructions to bidders are available from the office of the City Clerk, 45175 W. Ten Mile Road, Novi, Michigan, 48375. Bids must be received by Monday, September 9, 1991, at 2:00 PM EDT. Attention: Carol Kalinovic. The City reserves the right to accept or reject any or all bids, to waive any irregularities, and to make the award in a manner that is in the best interest of the City of Novi. (8/12-91 NR, NN) GERALDINE STIPP, CITY CLERK

Cajunfest adds spice of life

Continued from 1

"The crawfish fettuccini will be the talk of the festival," says Holley. "Our other big draw is the shrimp etouffee. Etouffee, in French, means smothered, so it's a smothered shrimp."

The etouffee is cooked slowly with vegetables over a low heat. Barbecued shrimp will be another favorite, but in spite of the name, it's not cooked over a grill.

"We boil the shrimp with country morning blend, seasonings, lemon juice, thyme, rosemary and Worcestershire," says Holley. "The shrimp are whole, and you peel them yourself. Leaving the shell on holds the flavor in."

"For me, that's the only way to eat shrimp because it's so hard to season shrimp. And to this day I've never had shrimp that's too hot."

"We're not going to make it real hot, though. We'll make it hot just enough to keep it exciting."

Blackened fish (either mako or blacktip shark) will be prepared fresh on the grill. For those who fear that blackening is synonymous with burning, fear not. Expertly blackened fish has only a thin, black crispness at the corners. And unlike the carbon you scrape off your morning toast, this black edge has a lively, zesty taste to it.

Redfish was once the prime sea-food to blacken among Cajun chefs, but Holley explains that redfish is now protected. It can only be fished by sportsmen. Commercially available redfish is farm-raised, like catfish.

Jambalaya is yet another staple at the festival. A traditional Creole dish, it is rice cooked through with season-

ings and a mild Cajun smoked sausage.

"The smoked sausage is not hot," says Holley. "It just has a rich, smoky flavor. We use the sausage a lot for gumbo and anything we want to season. It's cooked with green peppers, green onions, garlic and the rice."

The spice in jambalaya comes from the rice, which is prepared with Cajun seasoning.

Among the other good time food being brought north from Bourbon Street are Cajun grilled chicken and hot sausage 'po' boys, heaping side orders of boiled potatoes, corn and Cajun potato chips, and traditional festival favorites like hot dogs and hamburgers.

"It's a big production to get all that food out (not to mention all that great Cajun music and entertainment), but well worth it for the uniqueness."

"We used to go to a lot of towns that had Italian festivals, German festivals, Greek festivals," he says. "But nobody had a Cajun festival."

"We just like going to these towns, showing them some things, and then giving a little something back," he adds, noting that a portion of the weekend's proceeds will be donated to the local Muscular Dystrophy Association.

Cajunfest '91 will begin Friday from 4-9 p.m., and continue Saturday from 11 a.m. to 9 p.m. and Sunday from noon to 7 p.m. Admission is \$1, and includes music by Joe Young and the Cajun Revue, and the Bontemp Roulet Band. There will also be land hermit crab races with the winner receiving a trip to New Orleans, and free pony rides and balloons for children. Soft drinks and beer will also be served.

Pasta salad can be made ahead

Pasta Salad is made with fresh vegetables and a creamy low-fat dressing. This salad can be made in advance and chilled in the refrigerator.

PASTA SALAD

- 1/2 cup elbow macaroni, uncooked
- 1 cup chopped celery
- 1 small cucumber, seeded and sliced in halves
- 6 cherry tomatoes, quartered
- 1/2 cup thinly sliced radishes
- 1/2 cup chopped green bell pepper

- 1/2 cup sliced green onion
- 4 hard-cooked eggs, chopped
- 1 cup mayonnaise or reduced-calorie mayonnaise
- 1/2 cup low-fat milk
- 1 teaspoon prepared mustard
- 1 teaspoon seasoned salt
- 1/2 teaspoon dillweed
- 1/2 teaspoon pepper

Prepare elbow macaroni according to package

directions; drain. In large bowl, combine cooked macaroni, celery, cucumber, tomatoes, radishes, green pepper, onion and hard-cooked eggs.

In a small bowl, blend mayonnaise, low-fat milk, mustard, seasoned salt, dillweed and pepper. Add to salad mixture; toss to coat. Cover; chill thoroughly. Makes 4 to 6 servings.

Note: You can also use spirals, shells, radiatore and mostaccioli.

(Recipe from: National Pasta Association)

CITY OF NOVI NOTICE OF ENACTMENT AMENDMENT TO ZONING ORDINANCE

THE CITY OF NOVI ORDAINS:

PART I. That Ordinance No. 84-18, known as the Zoning Ordinance of the City of Novi, is hereby amended by the amending of the Zoning Map as indicated on ZONING MAP NO. 497, attached hereto and made a part of this Ordinance.

PART II. CONFLICTING PROVISIONS REPEALED. Any Ordinance or parts of any Ordinance in conflict with any of the provisions of this Ordinance are hereby repealed.

PART III. WHEN EFFECTIVE. The provisions of this Ordinance are hereby declared to be necessary for the preservation of the public peace, health and safety and is hereby ordered to take effect fifteen (15) days after final enactment. It shall be published within fifteen (15) days of adoption. The effective date of this Ordinance is August 20, 1991.

MADE AND PASSED by the City Council of the City of Novi, Michigan, this 5th day of August, 1991. Copies of the Ordinance Amendment may be purchased or inspected at the office of the City Clerk, Novi, Michigan, weekdays between 8:00 AM and 5:00 PM, local time.

MATTHEW C. QUINN, MAYOR

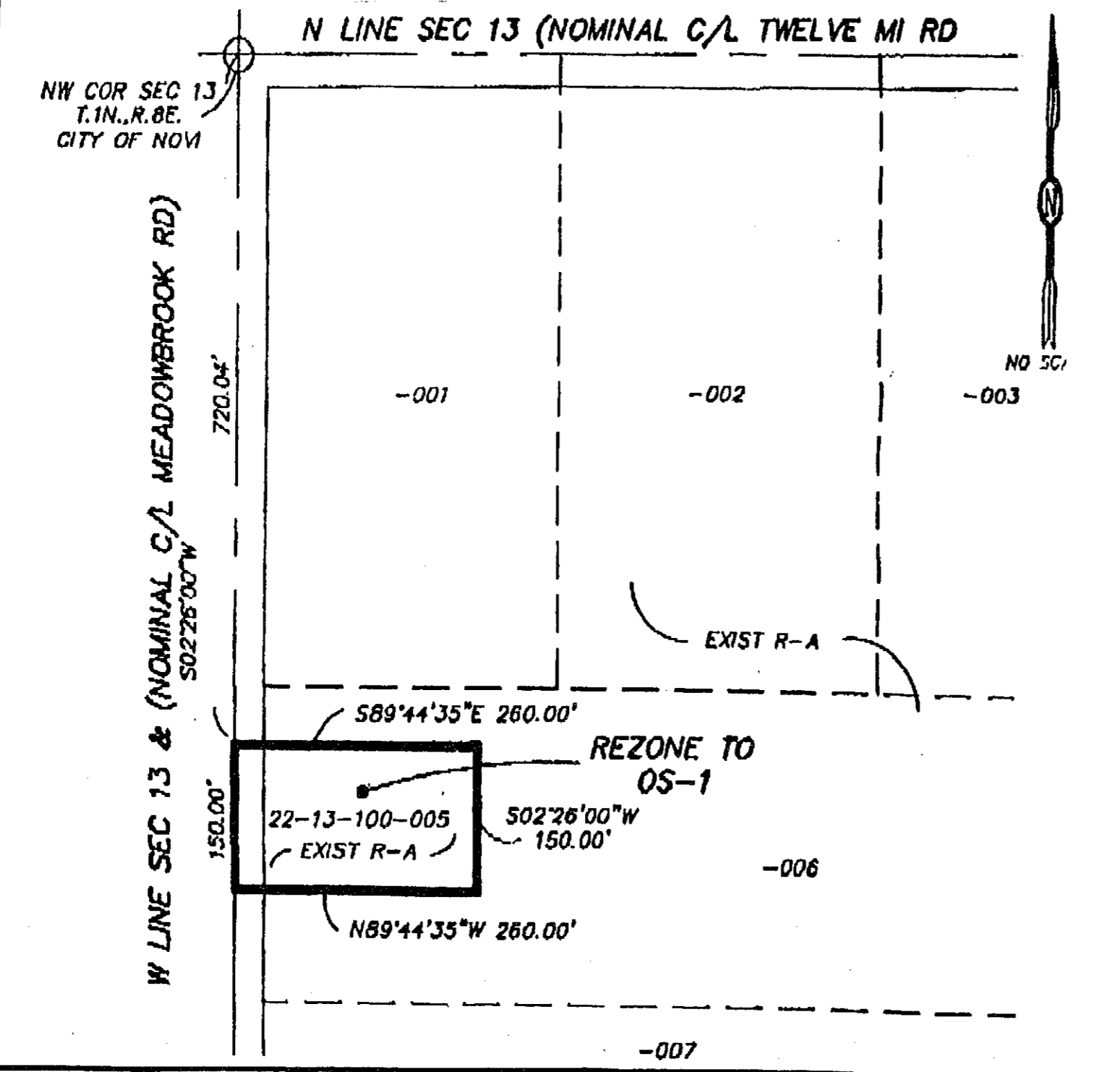
GERALDINE STIPP, CLERK

To rezone a part of the NW 1/4 of Section 13, T.1N., R.8E., City of Novi, Oakland County, Michigan, being parcel 22-13-100-005, more particularly described as follows:

Beginning at a point on the west line of Section 13 (nominal C/L of Meadowbrook Road) said point being S02°26'00"W 720.04 feet from the NW corner of said section; thence S89°44'35"E 260.00 feet; thence S02°26'00"W 150.00 feet; thence N89°44'35"W 260.00 feet to the west line of Section 13 (nominal C/L of Meadowbrook Road); thence N02°26'00"E 150.00 feet along said west line to the point of beginning.

FROM: R-A RESIDENTIAL AGRICULTURAL DISTRICT TO: OS-1 OFFICE SERVICE DISTRICT
ORDINANCE NO. 18497
ZONING MAP AMENDMENT NO. 497
CITY OF NOVI, MICHIGAN
CERTIFICATE OF ADOPTION

I, Geraldine Stipp, Clerk of the City of Novi, do hereby certify that the above Ordinance was approved and adopted by the Council of the City of Novi, at a Regular Meeting thereof, duly called and held on the 5th day of August, 1991, and was ordered to be given publication in the manner prescribed by law. (8-12-91 NR, NN) GERALDINE STIPP, CLERK



Buckle Up

Avoid the summertime blues.

Breakfast is time for a scone call

By ROBIN KLEVEN
Copley News Service

There's a new trend dawning on the breakfast front. It's the scone. Sort of a homey cross between the baking powder biscuit and the blueberry muffin, the scone has been a standard in Britain for hundreds of years. But while the Brits traditionally take their scones at tea time in the afternoon, scones are most popular in America as breakfast foods.

Dozens of San Diego businesses use scones purchased from the House of Tudor Bakery. This wholesale operation, owned by sisters Judy and Cheryl Fellows, deals solely in scones.

The sisters are English emigres who adapted their mother's scone recipe to suit American tastes. Neither of them had a background in baking, but their scones have been a hit on the Southern California scene.

Cheryl described the scone as a semisweet biscuit.

"It's a simple taste often found in grander surroundings," she said, alluding to the scone's position as a staple at elegant high teas.

When the sisters opened their bakery in 1984, they made only one kind of scone, a raisin-studded variety based on the traditional scones with currants. Gradually, Cheryl said, "We got caught up in a whirl of 'Let's try something else.'"

They now offer five flavors: blueberry, apple cinnamon, cranberry, chocolate chip and raisin. Scones are fairly simple to make, Cheryl said, but they need to be watched carefully during baking.

"Basically, you have to bake with the eyes and hands. You can't rely on a clock to tell you when they're done," she said.

Scones should be firm, not hard, and just baked to a golden brown. If overbaked, they probably will bounce, she said with a chuckle.

While the typical scone served in Britain is plain or dotted with currants, the variations are almost endless. In addition to dried, frozen, or fresh fruit, adventurous scone bakers can add shredded coconut, chopped pecans, candied fruit or applesauce.

Cheryl and Judy have experimented with pumpkin, fresh strawberries and apricots, banana nut and pineapple coconut versions. For a more savory scone, they've tried combinations of herbs and shredded cheese.

When mixing scones, remember not to overbeat. The batter should be stirred just until the ingredients are combined and moist. Do not use a food processor, which will ruin the characteristic crumbly biscuit texture of a well-made scone.

While traditional scones often were rolled out and cut with round cookie cutters or sliced into triangles with a knife, there's a quicker way to shape the dough. The bakers at House of Tudor suggest scooping out the dough with an ice cream scoop and placing it on the baking tray, which results in a large, round scone.

For breakfast, high tea and after-school snacks, scones may be served plain or topped with honey, butter or preserves. Judy and Cheryl Fellows suggest presenting them in true English fashion: split, then filled with clotted or whipped cream and fresh strawberries.

Here are some basic scone recipes, and one for a more exotic scone.



To impress families and guests, serve scones British style with berries and cream

BASIC SCONES

- 1 1/2 cups sifted all-purpose flour
- 2 1/2 teaspoons double-acting baking powder
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 cup cold butter
- 2 eggs, beaten
- 1/2 cup cream
- Yields about 10 scones.

Preheat oven to 450 F.

Put together flour, baking powder, salt and sugar in a large bowl. Add cold butter. Cut into these ingredients, until size of small peas, using pastry blender or two knives.

In separate bowl, combine eggs and cream.

Make a well in the dry ingredients. Pour eggs and cream into it. Combine with a few swift strokes.

Handle dough as little as possible. Place it on lightly floured board. Pat until 3/4-inch thick. Cut with knife into diamond shapes. Place on lightly greased cookie sheet and bake for about 15 minutes.

DROP SCONES

- 2 cups flour
- 1 tablespoon baking powder
- 1/2 cup sugar
- Pinch of salt
- 1/2 cup cold butter
- 2 eggs, beaten
- 1/2 cup cream
- 1/2 cup raisins

Yields 10 to 12 scones. Preheat oven to 400 F.

Mix flour, baking powder, sugar, salt and butter together. Beat briskly until dough resembles coarse meal.

POPPYSEED CREAM SCONES STUFFED WITH APPLE

- 1 large apple
- 1/2 tablespoon butter, melted
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon almond extract
- 1/2 cup of currants or chopped dates
- 1/2 teaspoon almond extract or 1/2 teaspoon vanilla. Sprinkle top with slivered almonds
- 1 teaspoon cinnamon and 1/4 cup chopped walnuts
- 1/2 cup blueberries (well-drained). Stir in after other ingredients.

Preheat oven to 375 F. Butter cookie sheet and set aside.

Peel apple, core it and dice into small squares. Squares should be about size of small sugar cubes. You should have about 1 1/2 cups of diced apple.

Toss diced apple with melted butter, sugar and extracts and set aside.

In large mixing bowl, combine flour, baking powder, sugar and salt.

Using pastry blender or your fingers, work cold butter into flour mixture until mixture resembles coarse cornmeal.

Combine eggs, cream and poppy seeds. Stir into flour mixture, making heavy sticky ball of dough.

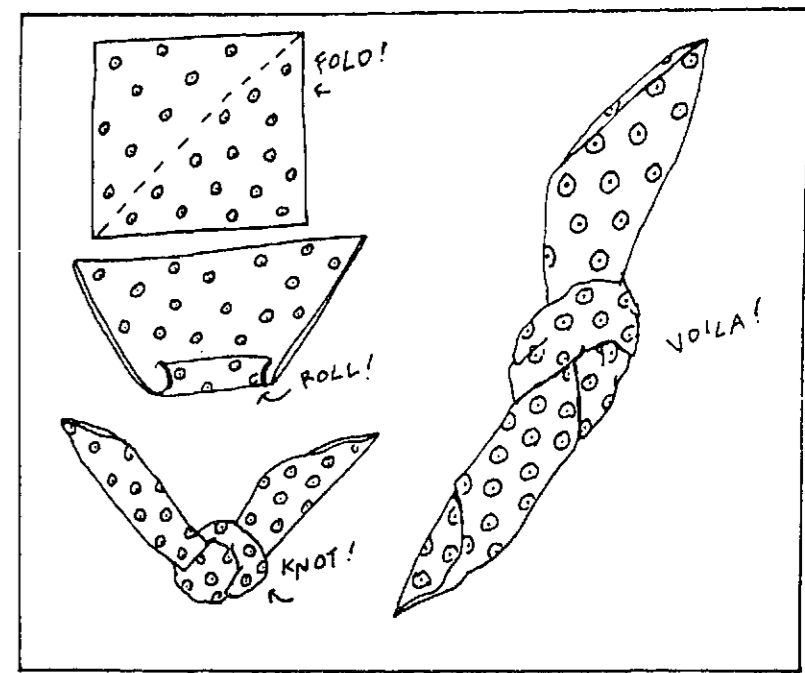
Turn ball of dough out onto lightly floured surface and gently knead for about a minute. Divide into 2 balls, one slightly larger than the other.

Take larger ball of dough, dust top lightly with flour, and then, using rolling pin, roll it out into circle about 1/2- to 3/4-inch thick. Cut circle in half, then cut each half into 3 wedges, so that you have 6 pie-shaped wedges of dough.

Transfer each wedge to buttered baking sheet. Cover each with generous amount of apple filling. Roll out other ball of dough. Cut into 6 wedges. Drape these wedges over apple filling, enclosing filling as much as possible.

Bake for 15 minutes until tops of stuffed scones are lightly brown. Serve warm with apple butter or unsalted butter.

Robin Kleven is a food writer for The San Diego Union.



PH: JAY D'1

This is one of the quicker and easier folds you can learn

Tying the knot

Napkin folding can add elegance or fun to table

By CAROL CUTLER
Copley News Service

For a seemingly frivolous subject, "The Simple Art of Napkin Folding" (Heart Books, \$13) is a very practical little book.

Author Linda Hetzer supplies a stain-removal chart that is very complete, even spelling out different methods for attacking washable fabrics and dry-clean-only materials.

More information-loaded chapters illustrate the proper setting of tables as well as how to make our own napkins, napkin rings, table accessories, and even provide instruction on embroidery initials.

Another chart lists an index of the 94 fancy folds with notations of their degree of complexity, size and fabric. And this book is modern enough to include special folds for paper napkins. Now even the simplest occasion can be given a small table face-lift.

Just what restaurant guidebooks award stars for the excellence of the cuisine, "The Simple Art of Napkin Folding" uses a one- to four-star rating for complexity of folding. This device is a handy guide for beginners.

Some of the one-star designs have an extra rotation — quick. So if you can take a paper napkin, quickly give it a festive fold and brighten the table. It certainly seems worth the few seconds to add a small touch of polish to the everyday routine of dining.

The reproduction of an illustration from a 1639 Italian book graphically demonstrates what an ingenious art napkin folding once was. These simple lengths of fabric were transformed into boats, fish, and even fortresses complete with flying banners.

Of course these napkins were adornments for royal tables and the staff probably included one expert who did nothing else but develop such designs.

Since dinners in those leisurely days consisted of at least a dozen courses (usually more), each guest neatly wiped off the knife and fork or the serviette artfully draped across his arm.

Napkins today play a neater role in protecting the clothes of the diner. They will not protect any less well if they start out with an attractive image.

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

Don't Let This Strip Your Business's Identity!

STAND OUT FROM THE CROWD... GETTING TO KNOW YOU, the nation's leading new homeowner welcoming program will help you reach a select new market BEFORE YOUR COMPETITION does. Become a sponsor and make a lasting impression on the new owners in your area. You won't have to shop around!

For sponsorship details, call 1-800-255-1869

"I went from house to house, getting any food or clothes they would give me. Then I handed it all out to needy people in the neighborhood."

Jack Powell is one of the little answers to the big problems facing every community in America. And because there are more people than problems, things will get done. All you have to do is something. Do anything.

POINTS OF LIGHT FOUNDATION
Do something good. Feel something real.

PAVING STONES

Installation Prices Start at \$7.99 per Square Ft. "Make Your Outdoor Space Come Alive"

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For more information Write: FITNESS Dept. 201 Washington, D.C. 20001

FITNESS IS Feeling GREAT!

The President's Council on Physical Fitness and Sports

GIGANTIC SUMMER IN-STORE WAREHOUSE STYLE SKI SALE

THE BEST SKI & SKIWEAR BUYS OF THE YEAR

Bavarian Village

SPECIALTY SKI SHOPS
OPEN DAILY 10-9, SAT. 10:30-30, SUN. 12-5. SALE ENDS AUG. 31st.

LEARN TO SCUBA DIVE
The Great Escape of the 90's

SIGN UP NOW

STARTS	DAY	TIME	CLASS LENGTH
Sept. 23	Mon.	6-10 p.m.	6 weeks
Sept. 23	Mon. & Wed.	6-10 p.m.	3 weeks
Sept. 25	Wed.	6-10 p.m.	6 weeks

Complete Line of Diving & Snorkeling Products

- Sequest
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- Mares
- Tekna
- Orca
- Viking
- Tabata

PADI DON'S DIVE SHOP

6 STAR DIVE CENTER
477-7333 29480 10 Mile Rd. Just West of Middlebelt

164 Food/Beverage

COOKS wanted, experienced, all shifts. Apply in person, LI Cell, 8485 W. Grand River, or call, (313)227-5520.

DIAMOND JIM BRADYS BAR AND GRILL

Opening soon. Hiring for the following: Line & prep cooks, dishwashers, bussers, waitstaff, bartenders & door hosts/hostesses. Accepting applications and interviews Tuesday, August 13, 10am - 2pm, and Thursday, August 15, 2pm - 5pm. Apply: Novi Town Center, Grand River entrance, next to movies. All energetic professionals encourage to apply.

DISHWASHER Part-time, afternoon and weekend employment. Excellent after school job. Rose Cottage Tea Room, Northville, (313)349-0505.

EXPERIENCED waitstaff weekends a must, bartending and banquet experience a must. Experienced dish help, weekend a must. Must be organized, neat & clean. Apply at Waldenwoods Resort, 2975 US 23, Harland, Ask for Greg.

LITTLE Caesars is now accepting applications for full time management at the following locations: Brighton, Howell & Hamburg.

PIZZA help needed, days, experienced preferred. (517)548-2322.

WAITPERSONS experienced only, hostesses, buspersons, night shift. Sammys's Sal Inn, Brighton.

WAITPERSON Full - part-time, refined atmosphere serving high quality foods in an established restaurant. Excellent hours for person who school age children. Rose Cottage Tea Room, Northville, (313)349-0505.

165 Dental

CHAIRSIDE dental assistant wanted, full time, friendly related atmosphere, (517)223-3779.

DENTAL assistant orthodontic office, chairside & laboratory work. Call (313)227-8600.

FINANCIAL secretary for Brighton dental office. Part-time position. Insurance and computer skills. Send resume to Box 3507, c/o Brighton Argus, 115 E. Grand River, Brighton, MI 48116.

PART-TIME opportunity with established dental office. Seeking mature adult, approx. 15-20week. Primary afternoon. General office experience necessary, with opportunity to obtain chairside experience. Send letter of interest with qualifications to: Dr. Harry A. Davis, 121 W. North St., Brighton, MI 48116.

WORD processor for medical dental office. Some transcription. Experience necessary. Excellent pay & benefits. Send resume to: Dr. Bonnie, 7980 W. Grand River, Sta. D, Brighton MI 48116.

166 Medical

ACCOUNTS RECEIVABLE CLERK Full time opening for individual to work with cooperative reimbursement staff in a fast paced accounts receivable office. Successful candidate will perform physician billing, bookkeeping functions, accounts receivable collections. Knowledge of commercial insurance and Medicaid billing a must. Previous experience in a health care setting preferred. Forward resume to:

NEW MEDICO NEUROLOGIC CENTER 3003 W GRAND RIVER HOWELL, MI 48843 ATTN. EXEC. DIRECTOR

DIRECT CARE STAFF Now hiring for all shifts, to work with the closed head injured in a residential setting. Experience preferred. Call (313)632-6430 between 9am and 4pm.

DIRECT care worker needed, afternoon or midnight shifts, \$5.30/hr to start, full or part-time. Must be 18 or older. Have a valid drivers license. (313)685-0182 ask for Cheryl or Diane.

DIRECT care workers needed in Midland group home, must have high school diploma or GED, must be over 18, full or part time positions open. Benefits for full time employees after 90 days. Overtime training helpful but not necessary. Call anytime, (313)688-6464.

EXPERIENCED medical receptionist for Novi internist. Part-time, flexible hours. Good salary. Call for interview. AM only, (313)688-6464.

RN full time for busy family practice, experienced in out patient setting required, pediatric experience a plus, current clinical and assessment skills a must. Send resume: C/O Brighton Argus, Box 3504, Brighton, MI 48116.

HOME HEALTH CARE RNs, LPNs, Aides. Choose from a variety of cases, set your own hours, work for the only U of M affiliated home health care agency. Call Visiting Care today (313)930-0050; (313)229-0320; (313)344-0254.

MEDICAL Assistant, part-time, some evenings, for large family practice clinic in Milford. Experienced a must. Urgent care knowledge helpful. Call Lori Murphy (313)685-3600.

MEDICAL assistants (2) needed for medical office in Novi and Union Lake. Experience recommended, but will train. 25-35 hrs per week. Resumes required. Call Doreen (313)746-1500.

167 New Medicos

NEW Medicos Neurologic Center in Howell needs nurses aides for all shifts in Geriatrics & Head Injury Units. Call Sandi Martin at (517)546-4210.

NEW Medicos in Howell is looking for a RN Nursing Supervisor on midnights. Full time benefits, excellent wages. Call Marcy Strange at 1-800-743-6807.

OPHTHALMIC Technician or Ophthalmic Technician. Experience preferred, but will train. LPN or RN may apply. Reasonable benefits. Extremely competitive salary. Send resume to: M.E.S. 5728 Whitmore Lake Rd., Brighton, MI, 48116.

PARA-PROFESSIONAL aids. Health occupations. Minimum Associates degree and experience. Nursing license preferred. Apply to personnel office, 415 N. Barnard, Howell.

RECEPTIONIST-Biller for Brighton allergist. MBS experience preferred, approx. 30-35 hrs. per week. (313)851-6657.

RESIDENT ASSISTANTS (nurses aides) all positions part-time for assisting with resident's daily care. Apply in person to Independence Village, 833 E. Grand River, Brighton.

RN Nursing Supervisor needed 8:30am-4:30pm, 101 bed nursing home. Apply West Hickory Haven, 3310 W. Commerce Rd., Milford or contact Donna Beebe, (313)685-1400 between 9:30am-3:30pm.

RNs, LPNs and home health aides, interested in working home care in the South Lyon area. Please call Sarah or P.J. at: 1 800 288-2167.

168 Office/Clerical

AUTO repair needs receptionist. Full time, light typing, will train. (313)348-1230.

BUSY industrial sales office, in Westland/Milford area, needs sharp person answer 12 incoming phone lines typing, word processing, responsibilities grow as you learn job. EOE. (313)684-1200.

BUSY office needs secretary with excellent communication, organizational and office skills. Must be accurate and personable. Macintosh computer experience helpful. \$6.50 to start, full time, benefits. Apply at: Highland Lakes Condominium Association, 20301 Silver Spring Dr., Northville MI.

CASHIER/Receptionist/Switchboard operator. Full time position available, afternoon and evenings. Prior experience preferred. Apply at John Colone C-P-D, 1285 E. M-36, Pinckney.

CLERICAL position in Brighton, part-time, for Washburn Community College. Requirements: typing, computer, interpersonal skills. 19.5 hours per week. Monday thru Thursday 5-9pm. Saturday 8:30 to 12 noon. Call Terry Foster, (313)229-1419.

IF you are a hardworking, dependable person with general office skills, knowledge of WordPerfect and can work 40 hours a week starting immediately. Call us (313)464-6500 to schedule an interview.

SECRETARY for Family Support Division of Livingston County. Prosecutors office. Starting salary \$16,363 to \$20,040 after 4 yrs. Full county benefits. Computer and legal skills required. Send resume to Family Support Division, 3075 E. Grand River, Sta. 105, Howell, MI 48843.

169 Typist Part-Time

Typist needed to set type part-time, evenings and weekends. Computer skills desirable, but not necessary. Excellent position for beginning journalism student. Apply in person or send resume to:

Northville Record/Novi News Typist 104 W. Main Northville, MI 48167

No phone calls please. We are an equal opportunity employer. Smoke-free environment.

WORD PROCESSORS SECRETARIES CALL ADIA (313)227-1218

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169 Help Wanted Part-Time

CASHIER weekends, nights, party store. Mature person. (517)546-7864.

CLEANING business needs evening help. Experience helpful, but not necessary. (517)546-2066.

EXPERIENCED Cosmetologist wanted, clients waiting. Call for information, (517)546-7119.

HOUSECLEANING positions available. Must be mature and reliable. Call HomeWorks: (313)229-5489.

HOUSEKEEPING part-time. Enjoy working with senior citizens. Independence Village, 833 E. Grand River, Brighton.

HOUSEKEEPING & Front Desk positions available. The Huron Valley Motel, (313)685-1020.

NOVI United Plant & Decorating Center seeking reliable part-time sales & stock personnel. Experience helpful but not necessary. Apply 4373 W. Oaks Drive, West Oaks Shopping Center, Novi (313)348-2171.

170 Help Wanted General

ADVERTISING apprentices. 8 immediate full time openings with international corporation. Pay starts at \$16,500. Lucrative benefit package. Company training provided. Must have high school diploma. For interview call (313)227-6650.

ADVERTISING position. Established trade publication is seeking self-starting individual with excellent phone skills. Sales & graphics experience helpful. Will train. Call Rosemary between 9am-6pm at (313)227-2616.

APPROVAL secretary wanted. Home Pro Inc. (313)348-3528

ASSEMBLERS Wanted immediately, starting wage \$5hr. plus excellent benefits. Will train. Permanent full time Mon-Fri. 7am-3:30pm. Apply in person at: Micro Craft, 41107 Jo Dr., Novi. Located N of Grand River, E of Meadowbrook, Vincent Industrial Park. Home-makers welcome. No phone calls please.

AUTOMOTIVE parts counter person, experience helpful, but will train. Apply within: 131 N. Lafayette, South Lyon. (313)437-7659.

AUTOMOTIVE Technician. Very busy automotive repair shop, great income potential, must have own tools, must have scope experience, benefits available. Contact Glenn (313)227-2292, (313)227-8510.

BAKERY help wanted. Full or part-time. 3 shifts available between 5am and 6pm. No experience necessary. Benefits. Flexible hours. Call between 9am and 4:30pm. (517)546-8217.

BARTENDERS, waitpersons, cooks, general maintenance help. Apply: Milford Lane, 131 S. Milford Rd.

BINDERY CREW LEADER (NIGHT-SHIFT) This person will direct night shift Bindery activities to ensure efficient work flow and maximize production. Helps train, schedule and give assignments to employees. Will include set-up and operation of all bindery equipment, tracking of products and orders to ensure correct quantities, insertions and distribution. Must have high school diploma. Ideal candidate will have one to three years work related experience. Mechanical experience a plus. Benefits available upon completion of probation. Apply in person or send resume to:

HOMETOWN NEWSPAPERS PERSONNEL 323 E. GRAND RIVER HOWELL, MI 48843

No phone calls please. We are an Equal Opportunity Employer with a smoke-free environment.

BOOKKEEPER. Responsibilities include payroll, accounts receivable, accounts payable, etc. through trial balance. Associate degree preferred. Previous experience necessary. Strong computer and typing skills desired. Send resume and salary history to Finance Director, P.O. Box 487, Ann Arbor, MI 48106. EOE.

CARPET Warehouse help needed, no experience necessary. Apply in person at D. E. McClubb Co., 31250 S. Milford Rd., Milford.

CARRIER needed to deliver the Monday Green Sheet to porches in the following Howell areas: Washington, E. Sibley, Bush St. & Cozola. Call (517)546-4808.

CARRIER needed to deliver the Monday Green Sheet to porches in the following Howell area: Lakeside Drive, Thompson Lake, Detroit and Glenn. (517)546-4800.

COHL'S Dept store in Novi is seeking a mature, responsible individual for a permanent part-time position in visual merchandising. Previous experience preferred. Apply in person at the service desk.

COHL'S 4350 West Oaks Dr. E.O.E.

LABOR DAY EARLY DEADLINES

Monday Buyers Directory, Pinckney, Hartland, Fowlerville, Shopping Guides; Pinckney, Hartland, Fowlerville Buyers Directory; and Wednesday Buyers Directory deadlines will be August 20th at 3:30pm.

Monday Green Sheet and Wednesday Green Sheet deadlines will be August 30th at 3:30pm.

LANDSCAPE help wanted. Experience helpful, not necessary. Call: (313)437-4820

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LABOR DAY EARLY DEADLINES Monday Green Sheet and Wednesday Green Sheet deadlines will be August 30th at 3:30pm.

171 Help Wanted Sales

AGGRESSIVE sales rep. wanted. Some background in tooling needed. Send resume to: Po Box 1502, Brighton MI 48116. (517)548-2974. (517)548-1548. 1-800-422-6424.

1989 SANPAN pontoon w/40hp. Yamaha and trailer. \$4,300 or best offer. (313)789-9571.

20FT. pontoon, Johnson 25hp. motor, new deck. \$750 or best offer. (313)789-3263.

1978 SEARAY, 19ft., open bow, ready for water, includes trailer & all mechanic receipts, \$4,800. (313)227-4676, ask for Bob.

1981 BAYLINER 1950 Capri, 130 Cobie OMC boat, motor, trailer. \$7,500. (313)227-1132.

1983 17 FT. Sunbird, bowrider, E-Z Loader, \$5,295. (517)548-2974. (517)548-1548. 1-800-422-6424.

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172 Landscaping

LANDSCAPE help wanted, full time and part-time. (313)685-8546.

LANDSCAPE laborers needed. Immediate full time positions available. Call between 9 am & 3 p.m. (313)227-7551. E.O.E.

LANDSCAPE and sprinkler installers needed. Will train. Apply at 22599 Deerfield, Novi. (313)348-4464.

LONG-TERM factory work available in the Novi/Wixom area. Day shifts, bonuses and benefits offered. \$5 to \$5.25 per hour. Hard working, dependable people call for an appointment. (313)464-7078. ETD Temporary Service.

LUMBER sorters and nailers needed for outdoor work in Milford area. \$4.75 per hour to start. Send resume with overview. (313)659-7744.

MACHINE operators - automatic screw machine set up and operate. Minimum experience 2 yrs on Acme. Pay based on skill and quality of work. (517)546-2546.

MAJOR TELEPHONE COMPANY now hiring technicians, installers, account service rep., operators. No experience necessary. For information call (219)736-9807 Ext 14232 9am. to 5p.m. 7 days.

TREADMILL, 1 year, \$200. Stry and Clark piano, upright, motorized wood. \$1,200. (313)629-0912 after 4pm.

MARKETING company looking for part-time telemarketers. \$4.25/hr. plus bonuses. For interview call: (313)227-6550.

173 Education/Instructor

TEACHER/Director for private education center offering individualized instruction in math and reading. Teaching degree required. Resume and salary history to 3810 Manchester, Bloomfield, MI 48302.

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173 Computer Sales

COMPUTER Sales. Highly motivated, outgoing person, must have knowledge of PCs, Networks software. Ludden Technology L.T.D. Accepting resumes. PO Box 541, Fowlerville, MI 48836. (517)223-0200.

HIGHLAND Super Stores has immediate part time and full time sales openings at our Novi store. We are looking for friendly, team oriented men and women to sell TVs, appliances, audio/video and home office equipment. Highland offers a flexible schedule, includes paid vacations, 401-K, profit sharing and an employee discount. Please apply in person at Highland Super Stores, 43135 Crescent, Novi. E.O.E. M/F

SECRETARIAL/Telephone. Bust. near new several qualified people. Send resume to: AMERITEL-Financial Division, PO Box 1073, Brighton, MI 48116.

WANTED. Full and part-time relations. Work at home. Will train. (313)475-5896.

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