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August

Volume 36  
Number 34  
Two Sections  
12 Pages plus Supplements

# the NOVI NEWS

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DISTRICT COURT OVERCROWDING / 5A

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AND ITS MANY ALTERNATIVES / 1B

**Update** NOVI YOUNGSTERS  
HAM IT UP IN RENAISSANCE FEST / 3A



Photo by BRYAN MITCHELL

## Back to school

Lisa Erickson, a first grade teacher at Novi's Parkview Elementary School, unpacks books she collected last year, getting ready for the start of the school year and her new class of first graders. This is her second year teaching and Erickson figures it will go smoothly. She said she is ready to greet the children.

## Engler likes tax base sharing

By SUZANNE HOLLYER  
Staff Writer

Novi's state representative, Willis Bullard, R-Highland, in July joined eight state legislators in asking the governor to veto tax base sharing legislation.

But Gov. John Engler's recent response did not indicate he would join the opposition to tax base sharing.

Separate tax base sharing plans have passed in

both the state house and senate. Both plans are sitting in committee. The plans take 50 percent of new revenue from commercial and industrial property taxes and share them between school districts within regions established by the state.

For example, 50 percent of all taxes paid on new commercial or industrial developments in Novi would be shared throughout one of the state's two regions. The district also would share 50 percent of taxes gained from increased state equalized valuations of commercial and industrial property.

The plans are an attempt at equalizing state funding of school districts.

Officials have estimated such a plan could cost Novi schools a half million dollars in the first year.

"We strongly urge you to veto (House Bill) 4267 if it arrives at your desk. We also urge you to veto any parts of the School Aid bill seeking to establish tax base 'sharing,'" the representatives told the governor in a July 11 letter.

Continued on 3

## Paint firm cleanup nearly finished

By SCOTT DANIEL  
Staff Writer

Contaminated soils at Stricker Paint Products Inc. are in the process of being cleaned up.

According to owner Kim Stricker, the Michigan Department of Natural Resources (DNR) is supervising the clean up of soils contaminated in a 1981 spill of solvents and scrap paints at the 2.4-acre site. The Stricker family purchased the paint manufacturing business, located on Novi Road between Ten Mile and Grand River, in the late 1950s.

"It's being done with the DNR looking over our shoulder," Stricker said, "so it's done correctly."

Soils were contaminated when drums filled with the solvents and paints were crushed and leaked into the ground. Stricker said the family had hired a company to remove the drums from the site because of changing Michigan laws on hazardous waste disposal.

The contaminants stayed in the ground until about two years ago, he said. State officials determined that the contaminants were traveling at a rate of about an inch per year, Stricker said, and didn't pose an immediate threat to the

nearby Middle Rouge River.

The contaminants "didn't travel off our property," Stricker added.

The solvent- and paint-tainted soils were dug up in the fall of 1989 and have been sitting at the site since. Stricker said contaminants would be removed through a "soil venting" process.

The contaminants will be evaporated out of the soils, filtered and collected in "activated carbon drums," he said. The drums will then be taken to a disposal firm in Shelby Township.

Continued on 6

## Water tower could relieve pressure woes

By JAN JEFFRES  
Staff Writer

The city is considering building a water tower and underground storage tank, as a backup for times when Detroit water pressure is low.

The reservoir is already part of Novi's capital improvement program for 1995-96, but the city council may be asked in the near future to proceed earlier on the facility.

In June and July, residents in Simmons Orchard, Roma Ridge and the Ten Mile and Taft Road area experienced low water pressure. More rain has since eased the problem this month.

If the city goes for the plan, water would be stored during off times and released during peak periods. The water tower and underground tank would be placed at a higher elevation within the city, enlisting the force of gravity to aid water flow.

"It's something we've been studying. We're not committed. It's just something our engineers have been kicking around," City Manager Edward Kriewall said.

"All this may not be acceptable to the City of Detroit. They don't like communities to have their own storage."

Relief would be welcomed by Simmons Orchard resident Deborah Goldberg, who has written letters protesting the water pressure to the city and the state department of public health.

Earlier this summer, her husband Gerald was unable to take his 5:30 a.m. shower for three days in a row due to low water pressure. The family lives on Crestview.

"Some have problems and others don't. It depends on the elevation. I have a ranch. On Sarah Flynn, the water gets so low, in one house they can't get water in the upstairs bath-

room. It was worse this summer than last summer, and I expect it to be worse next summer," she said.

The city is currently tracking the water pressure with chart recorders.

"We have problems in certain areas of the city. There is direct connection between that and the water pressure we have been receiving from the City of Detroit," Anthony Nowicki, Novi's director of public works said.

The city's mandatory alternate day lawn sprinkling ordinance eased the situation somewhat during the periods when pressure was lower, he added.

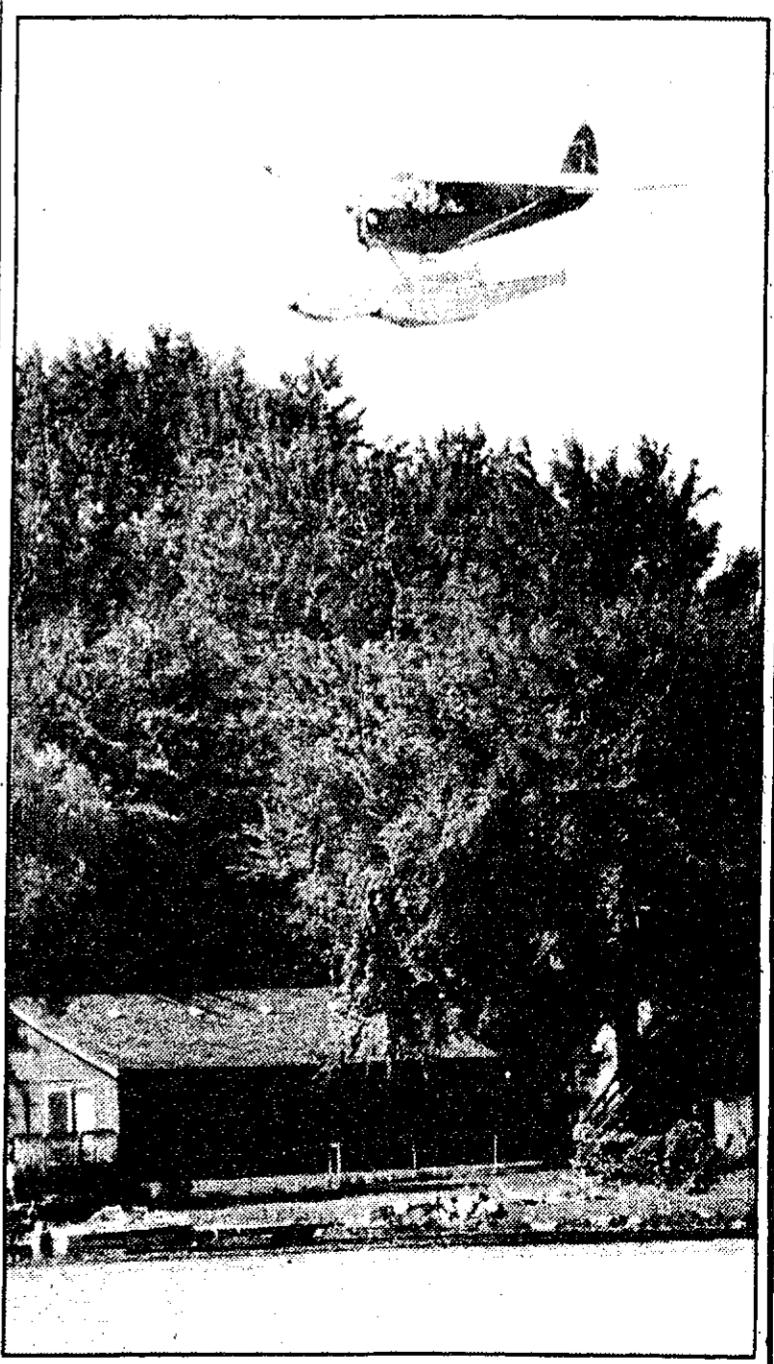
"Recently, the water pressure's been good. I haven't had any complaints," said Superintendent of Public Works Bruce Jerome.

In October, a study of this summer's and last summer's water consumption levels should be completed and show the impact of the sprinkling ordinance on peak period water pressure, he added.

Goldberg has been closely watching the painful progress of negotiations surrounding the building of a new 72-inch water main, which is expected to ease the water situation in Oakland County's western suburbs. The Michigan Department of Public Health has placed a moratorium on development requiring new water lines, but Novi's lawn sprinkling ordinance released water taps for several projects.

"We don't have enough water to shower and fill our coffee pot. I think they ought to stop development until the water service keeps up with the amount of development they've already done," she said.

"They're giving away my water and I don't like it one bit."



## Coming in

Pilot Bob Ruffini's bright yellow seaplane is a familiar sight around Novi's Walled Lake area. Above, he skims the treetops at about 60 miles per hour as he comes in for a landing on the lake. The story is on page six.

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## SOUTHFIELD Suburban Cable Weekly PENNSAVER



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.

## Mannooch drops from council race

By JAN JEFFRES  
Staff Writer

The field has just narrowed by one in the Sept. 10 city council primary race.

In a letter received by the Novi News Friday, candidate Rob Mannooch announced that he is withdrawing from the race, due to "unforeseen personal matters" that will prevent him from giving the position "the full attention it demands and the citizens deserve."

Mannooch's name will still appear on the ballot with the nine active candidates due to election regulations. Still in the running are incumbent Joseph Toth, Diana Canup, Kevin Crain, Gerald Shulman, Michael Freeman, David Ruyle, Carol Mason, Robert Schmid and Robert Huntington.

Three positions will be available on the council in November. The primary will narrow down the nine hopefuls to six contenders, two per opening.

Mannooch, president and a founding member of Neighbors Against Poor Planning, a citizens' group which successfully fought the Grand Plan, added that he intends to remain active in the city, as time permits: "Novi is a wonderful city to live in and my family and I plan on staying here for a long time to come. We care what happens in this city and that was one of my main reasons for running for office."

"I would like to wish the remaining candidates the best of luck in their campaign and may the best three win."



## Community Calendar

Today, 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.

**Players audition:** The Novi Players, a community theater group, will be holding auditions for the play "Honestly Now," a whacky expose of slick criminals and zany characters on the French Riviera, for four men and four women are available. The auditions will be held at 8 p.m. in the Novi Civic Center. Play dates are set for November 9, 10, 15 and 16.

**Bereavement support group:** The monthly bereavement support group meeting facilitated by Dr. Michael Meyer will be held at 7:30 p.m. in the Novi Civic Center. The topic will be "Grief's package of mixed feelings." Fr. Gerald McEnhill from St. Gerak's Church in Farmington will lead a brief reflection.

Tuesday, August 27

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

**Chamber meeting:** The board of directors of the Novi Chamber of Commerce meet at 6 p.m. at Victor's Novi Inn on Grand River.

Wednesday, August 28

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

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

**Chamber meeting:** The special events committee of the Novi Chamber of Commerce meets at 3 p.m. in the chamber offices on Mowhawk Drive.

Friday, August 30

**Slow pitch softball:** The City of Novi is hosting the 1991 Amateur

Softball Association Women's Major Slow Pitch National Championship. The action gets underway in Power Park behind the Novi Civic Center today. Call Novi Parks and Recreation for tickets and information at 347-0400.

Saturday, August 31

**Slow pitch softball:** The City of Novi is hosting the 1991 Amateur Softball Association Women's Major Slow Pitch National Championship. The action continues in Power Park behind the Novi Civic Center. Call Novi Parks and Recreation for tickets and information at 347-0400.

Sunday, September 1

**Slow pitch softball:** The City of Novi is hosting the 1991 Amateur Softball Association Women's Major Slow Pitch National Championship. The action continues in Power Park behind the Novi Civic Center. Call Novi Parks and Recreation for tickets and information at 347-0400.

Monday, September 2

**Slow pitch softball:** The City of Novi is hosting the 1991 Amateur Softball Association Women's Major Slow Pitch National Championship. The championship concludes in Power Park today. Call Novi Parks and Recreation for tickets and information at 347-0400.

Thursday, September 5

**School board meeting:** The Novi School Board meets tonight at 7:30 p.m. at the Educational Services Building, 25345 Taft Road. Student enrollment expectations are scheduled for discussion.

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.

**Circus coming to town:** The Frozen Bros. Circus will be performing in town for two shows only, 3 p.m. and 7 p.m. The event is a fun-

draiser for the Novi Jaycees. Tickets are \$5 each. Call Mike Mattingly for more information at 546-0464.

Saturday, September 7

**Pig Roast:** The Novi Lions Club will host its eleventh annual Pig Roast in Lakeshore Park beginning at 3:30 p.m. The event will begin with a happy hour. Dinner will start at 5:30 p.m. and the menu will consist of roast pig, baked potatoes, corn on the cob, salad, cake and coffee. Mountain Express will provide the entertainment. Donations of \$15 will be asked of those in attendance.

Friday, September 13

**Community appreciation:** Novi schools sponsors Community Appreciation Day today. Admission to the Wildcat's football game against the Clarkston Wolves will be free. The game begins at 7:30 p.m. A spaghetti dinner will be sponsored by the district from 5:30-7 p.m. in the high school commons. The cost is \$3.50 for adults and \$2.50 for students in kindergarten through sixth grade.

**Home building:** The Michigan Builders Institute, in cooperation with Novi Community Education, will offer an eight-week seminar on "How to Build Your Own Home." The seminar will run for two nights a week beginning September 16 for eight weeks and will be held at Novi High School. The cost is \$150 and preregistration is required no later than September 12. Call 344-8330, ext. 15 to register.

Thursday, September 19

**School board meeting:** The Novi school board meets tonight at 7:30 p.m. in the Educational Services Building, 25345 Taft Road. The student code of conduct and personnel recommendations are scheduled for discussion.

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.

## Youngster to be tried as adult in stabbing case

By CRISTINA FERRIER  
Staff Writer

A 16-year-old Novi youth will be tried as an adult in connection with a fight last June over several Dungeons and Dragons books.

Jeremy Trudell, 16, was arraigned in Oakland County Circuit Court July 29 on charges of assault with intent to murder. No trial date has been set. Trudell has pled not guilty to the charges.

Testimony in court records of the preliminary examination last June before 52-1 District Court Judge Brian MacKenzie indicates that Trudell stabbed a former friend outside the victim's Novi home during a dispute over some Dungeons and Dragons books.

The stabbing victim testified that he had known Trudell for 14 years, and that they had threatened each other over the phone a few times before.

The victim testified that he was in his room in the basement of his parents' home when he heard banging noises upstairs. He said he looked outside and saw Trudell.

The victim testified that he went back downstairs and, shortly after, his father came down to ask what was going on.

He testified that his father then

went out the front door to look for Trudell. As he was doing this, the victim said he saw Trudell in the back yard with a large pole that looked like "a garden broomstick."

The victim said that he went outside and Trudell said "I want my books. They're mine," then "charged" at him with the pole and hit him three times. He then testified that he grabbed the stick to try to get it away from Trudell and instead was struck in the back and "felt a sharp pain in the upper left shoulder next to the spine."

At that point, according to testimony, the father came outside and broke them up, wrestling Trudell to the ground.

The victim was taken to the hospital, where he was treated for a puncture wound.

The victim's mother testified that Trudell had called her home earlier that evening asking for the books.

Prosecutor Randy Seconline was out of town and unavailable for comment at press time.



Photo by HAL GOLLO

Novi actors pose as characters from the Renaissance era. They are from left to right in the back row Erin Florko, Angela Peavy and Tammy Jex. In the front row from left to right they are Matt Wickert and Jason Frank.

## Engler favorable to tax base sharing bill

Continued from Page 1

The governor responded saying he will not lower his school aid budget recommendations if the bill becomes law.

Engler also supported the idea of a tax base sharing to help alleviate funding inequities.

"This disparity is severe, and it continues to grow," he wrote.

"As governor, I have a responsibility to ensure, within the fiscal limits of our state, equal educational opportunity for all our children."

Engler said tax base sharing is a good way to ease some of the differences in per-pupil spending between districts.

The representative's letter said tax base sharing destroys the "not poor" school districts.

Engler responded that the bill will phase out the recapture of money from districts, like Novi, that are considered out-of-formula or property wealthy by the state funding system.

Tax base sharing was designed so as to phase out the categorical recapture on a district-by-district basis.

largely because of the intense criticism of recapture by residents of out-of-formula districts," he wrote.

Part of the controversy behind the bill is up in committee is how what percent of recaptured money will be returned to out-of-formula districts like Novi.

The representatives said in their letter that tax base sharing sets a precedent for the state to take local property taxes.

"The establishment of the principal that local units' local property taxes no longer belong to them is a terribly wrongheaded and dangerous concept with which future legislatures and courts may toy at will," the letter said.

Engler's response disregarded the idea that local commercial and industrial taxes can be considered local.

"Is it fair that all school property taxes paid on a power plant or shopping mall are retained locally when the properties derive their economic value from a wide, regional consumer base?" Engler wrote.

## Novi youths perform in festival

By SUZANNE HOLLYER  
Staff Writer

Don't be surprised if you see a few familiar faces at the Renaissance Festival this year.

Novi High School graduate Jason Frank and sophomore Matt Wickert spend their weekends in Holly, participating in the 12th Annual Renaissance Festival.

The festival is a celebration of days past, specifically the days when art and learning were revived in Europe during the 16th century.

They dance, act and sing their weekends away in exchange for acting lessons.

"We benefit from the learning experience," Wickert said.

Novi High School seniors Angela Peavy and Erin Florko are old pros at the festival, and this year they're getting paid for entertaining visitors at the festival. Tammy Jex, a senior at Central Michigan University and Novi High School graduate, also is back for another year at the festival. Jex also is paid for her work at the festival.

All five of the Novi performers had to audition to be accepted into the program.

Their job is to make visitors to the festival believe they are in another time and place.

To do that they have to talk to strangers visiting the festival, perform in plays and skits, and generally make merry.

Visitors can find Peavy playing a street person who wanders the festival encouraging visitors to enjoy the historic atmosphere.

Florko and Jex dress as giant puppets and wander the festival grounds.

The festival runs for the next five weekends, through September 29. Hours are from 10 a.m. until 7 p.m. on Saturdays and Sundays. Labor Day weekend, the festival will be open on Monday.

Festival visitors are encouraged to arrive before 3 p.m. to insure enough time to see everything.

Besides the performances by local and non-local students, the festival paths are crowded with mimes, street theater groups, puppeteers, magicians, jugglers and musicians.

Over 150 skill crafters and 130 craft shops sell their handmade goods and demonstrate their skills at booths spread throughout the festival's nine acres.

Pottery, jewelry, weavings, herbs, clothing and blown glass are among the items available for purchase.

New attractions include free games with a child's ticket. Kids 5 to 12 get three free game passes with a ticket.

The Mermaid of the Well also is a new attraction. Found in the Market Square, the Mermaid tells stories and sings songs.

Labor Day weekend, Aug. 31, Sept. 1-2, the theme is a Fool's Fantasy. The weekend festivities

are guaranteed to make no sense.

Performers will vie for the honor of the king and queen's fool-of-the-day award. The jousting event will become the Fool's Joust in a less-than-serious, matching of skills.

The weekend of Sept. 7-8, a Tournament of Chivalry will be held. Archery and other field games will be played by knights vying for recognition from the king and queen.

Sept. 14-15 will feature music and dance performances from the Middle East and the Ukraine. Prizes will be awarded to visitors who can stump the Royal Court. The object is to think of a title for which the court cannot provide a song, claps, jugglers and musicians.

The final weekend, Sept. 28-29, the theme is country wine. Grape-stomping contests, wine making demonstrations and a whirling contest are among the featured activities.

The festival is held one mile north of M1, Holly ski area on Dixie Highway (U.S. 10) between Pontiac and Flint in Holly.

Tickets cost \$9.95 at the gate and \$8.75 in advance for adults. Tickets for children 5 to 12 are \$4.95 at the gate and \$4 in advance. Children under 5 are free. Advance tickets are available at Kroger Supermarkets, Kessel Food Markets in Flint and Saginaw and participating Total Gasoline Stations.

Group rates are available. Call 645-9640 for more information.

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Theft of cable TV services takes place in many ways, and you may not even be aware it's going on. But you pay the price. Tampering with converters, tapping into the system or running cable to an extra outlet may sound like an easy way to get something for nothing. Using a friend's old box or one sold by a salesman promising a lifetime of cable for a one-time price could seem like a great bargain. Sometimes cable companies themselves fail to disconnect service after an account is closed, and why bother to tell them?

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# Attempted theft targets sunglasses

An unidentified man attempted to steal a pair of Oakley sunglasses from a vehicle belonging to an employee at the Novi Road Mobil station. But the attempt was foiled when the employee walked outside.

## Police News

According to Novi Police, a different employee at the gas station walked outside and saw the suspect—a thin, blonde white male approximately 17 years old and six feet tall—hiding behind a bush near the first employee's 1984 Ford Bronco.

combinations of the number, failed to register to a Dodge Caravan. The number the employees wrote down registered to a 1981 Oldsmobile belonging to a Ferret woman, who told police her plate was still on her car.

MDOP: A resident on Galway reported Aug. 19 that someone shot BB's at his front picture window, breaking it for the second time this summer.

the parking lot of Maisano's Deli in Novi. The woman said she parked there at approximately 4:30 p.m. and left briefly in another car with her husband.

LARCENY FROM VEHICLE: A resident on Chestnut Tree Way reported Aug. 20 that someone stole various personal items from her 1991 Nissan Sentra, which had been parked, unlocked, in her driveway.

## Novi Briefs

Casino memories: Do you remember the golden years of the Walled Lake Casino? If you worked, played or performed at Novi's most-renowned entertainment center at any time during the 1920s through the 1960s, the Novi News would love to hear from you for a special nostalgia project. We are also looking for old photographs, brochures, posters and other memorabilia of the casino to be re-copied.

Golden years: Former Novi Supervisor Fraser Slaman, 87, and his wife Irene, 95, will celebrate their 58th wedding anniversary on Sept. 3. "Anybody who could put up with me that long should have a medal," Slaman said recently.

Community appreciated: Novi schools will hold its annual community appreciation day on Sept. 13. In following with tradition, the day is the same as the first home football game of the year.

Admission to the game will be free. Novi's Wildcats play the Clarkston Wolves at 7:30 p.m.

Byers drops out: Novi school board trustee Raymond Byers will not run for a trustee's spot on the Michigan Association of School Boards as previously announced.

Bids accepted: The low bid for construction of Novi schools' Techlink was \$6,000 under the budgeted cost for the building.

Planning Commission invitation: The Planning Commission and the department of community development is inviting residents to discuss issues of importance in Novi with them.

United wins title: The LYSC United 77 girls soccer team recently captured yet another tournament last weekend. This time the team traveled to Maumee, Ohio to display their soccer skills against teams from Canada as well as other midwestern cities.

Local players on the team include Bethany Bryant and Jackie Rompel of Northville and Lydia Raburn of Novi. The team is coached by Mario Galindo.

More soccer: The LYSC United under-12 soccer team was the runner-up at the Maumee International Soccer Festival on Aug. 17-18. The team's only tournament loss was to the Centerville (Ohio) Magic in the finals.

Local players on the team include Bethany Bryant and Jackie Rompel of Northville and Lydia Raburn of Novi. The team is coached by Mario Galindo.

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## the NOVI NEWS

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5A  
MONDAY  
August 26,  
1991

## As We See It

# Bravo to EPA for its position on Haggerty

Regardless of whether you are for or against the construction of the proposed Haggerty Connector from I-96 north through Novi and into Commerce Township, the news that the federal Environmental Protection Agency (EPA) has decided to pull in the reins on the project should be considered good news.

The EPA has asked for a postponement of the project because of what it says is a lack of accuracy in the Michigan Department of Transportation's environmental impact statement. What that means, of course, is that the MDOT and the state Department of Natural Resources will have to go back and study further the environmental impact of the roadway's construction.

What the EPA in particular did not like was the information provided regarding wetlands mitigation. While the environmental impact statement claims 24 acres of wetlands will be disrupted, the EPA says it will be more like 42 acres, especially when you consider the related road work the Oakland County Road Commission and the City of Novi will have to do leading to and from the Haggerty Connector. Furthermore, the EPA guidelines require 1.5 acres of wetlands creation for every acre disturbed by construction.

The EPA is also looking for more extensive construction of sound barriers around homes on Summit Drive. The MDOT says that what the EPA wants there is too expensive, especially when you consider that there are only five

and a couple of television stations, all of which publicized the thing; the City of Northville, which approved a permit for Haggerty to take place; Holly's bank; and assorted vendors including Portajoin, Waste Management, and a beer distributor—all paid by checks from the empty Louisiana bank account.

Again, one might think something could have been done. But frankly, some of the checks and balances which might seem obvious wouldn't necessarily have prevented anything, even if they had been pursued more vigorously.

The single best suggestion we can make for communities serving as hosts to such an event is that in the future they demand a bond or actual payment upfront, before the event, instead of accepting checks of undetermined value. Perhaps communities should even require documentation that local vendors have been paid before issuing a permit for an event like this coming in from out of state.

And perhaps we can learn something from Northville Veterans of Foreign Wars Post 4012, which the organizer had said would share in festival profits along with the MDA. The VFW got offered the same deal as MDA: a check to the group in exchange for volunteer workers. But the local post wisely declined, simply because the whole setup didn't feel quite right.

So the lessons, at least in part, appear to be these: When you don't know the people involved, check their references as thoroughly as possible. Make sure that payment for services or "donations" is guaranteed, preferably with cash on the barrelhead. And listen to your instincts.

## No respect for the big shot



Phil Jerome

"Something wrong with your head?" she asked. It was Marilyn, one of the crew leaders in the Composition Department at our production facilities in Howell. What had prompted the question was the sight of Phil sitting in front of a blank VDT screen, holding his head and emitting low moans of despair and anguish.

"It's my mind," I responded truthfully but without thinking. "It's blank, and I haven't got the foggiest idea of what to write about in my column this week."

I wasn't looking for sympathy. What I was looking for was an idea. Something interesting to write about. But I'd had been thinking clearly I would have known better than to have confessed to having a blank mind in front of the most unsympathetic Comp Shop this side of the Mississippi.

"So you're mind's blank, eh?" commented Marilyn. "So what's new?" asked Robin, one of the Comp Shop coordinators. And then these two paragons of helpfulness decided to spread the word about my sorry state throughout the rest of the Comp Shop.

"Guess what, everybody," they said, practically in unison. "Phil's mind is blank." "So what else is new," the rest of them shouted back, again in almost perfect unison.

"Hey," I hollered. "How about a little respect for the Old Guy? Let's not forget that I'm supposed to be a Big Shot around here. I don't think it would be entirely inappropriate for you Bozo look-alikes to show me a little respect now and then."

Another mistake. The Big Shot bit just doesn't fly in the Comp Shop. The problem is that they acknowledge my lofty position by calling me the Big Shot call letters—B.S. for short.

They all think it's cute to call me B.S. Jerome. And they think I believe them when they try to tell me the B.S. title is a sign of their undying respect and admiration. None of this was doing much to get my column written. So I returned to rubbing my head and moaning, which are two of my most-effective thought-producing techniques, until Robin finally took pity on me and decided to lend me the use of her mind, which, she said, was definitely not blank.

"What's the matter?" she asked compassionately. "Nothing funny happen to you this week?" "Nothing funny happen to you at the Starting Gate?" "You didn't walk into any ladies' rest rooms by accident?" "Nobody wrote you any funny letters?" "You didn't have any funny phone calls from Fil Superflsky or the Bickersons?"

"Why don't you write about the signs you put up on your window near the Comp Shop?" "You mean the sign that says, 'The HomeTown Zoo. Please do not feed the animals. Please do not stand too close to the glass—the animals may be dangerous.' You mean that sign?" I asked, seeing a glimmer of hope.

"Yeah, you could write about that sign," she replied encouragingly. "Or you could write about the sign you put up that says, 'Hunk-orama. See the hunk hard at work.'" "Or you could write about some of the signs we put up to get you back. You could write about the sign that says 'Psychiatric Ward. 24-hour viewing.'"

"You think my loyal readers would think a column about our signs would be funny?" I asked hopefully. "Not really," she replied candidly. "But it's better than anything you've got so far."

# Metro area is losing its airports

by TIM RICHARD  
Staff Writer

Oakland County needs more airport space, a regional planning agency says. "Since 1959 in southeastern Michigan, we've closed 30 airports and opened zero," said Carmine Palombo, a staff member for the Southeast Michigan Council of Governments.

The draft plan covers 21 general aviation airports—used for freight, business and recreation. It does not address passenger travel, handled by Wayne County's Metro and Detroit's City Airports.

General aviation is expected to grow 42 percent from 1.3 million flights in 1988 to 1.8 million in 2010, Palombo said.

"The study finds 'an over-reliance on privately owned airports, with half (10) of the public airports owned privately.' Privately owned airports can be readily closed, thereby weakening the regional system."

The plan leaves specific expansion plans and financing to individual local units. Oakland County, with the airports, is expected to see "an exceptionally large growth in turbine-powered aircraft" by 2010, the study says.

Oakland-Pontiac Airport's main runway needs lengthening from 5,400 to 7,000 feet and a parallel runway.

## "Since 1959 in southeastern Michigan, we've closed 30 airports and opened zero."

Carmine Palombo  
Staff member for the  
Southeast Michigan  
Council of Governments

Troy-Oakland Airport can't be expanded but could use more service facilities.

A third publicly owned airport is needed in the "transport" category—5,400 feet of runway to handle all but the larger passenger and cargo planes. Spencer Field near Wixom should be considered for public ownership.

In Wayne County, Mettetal-Canton "should become publicly owned and expanded to basic utility status with a 2,700-foot runway. It would play a very significant role in the regional system at that level," the study says.

Willow Run's runway should be extended to 9,400 feet to fulfill needs for long-haul cargo capacity. The county-owned facility is in Van Buren Township.

Detroit Metropolitan, owned by the county, will provide "some small amounts of general aviation traffic over the next 20 years."

City Airport, on Detroit's east side, has some

short-haul passenger service but is primarily a general aviation facility. Current usage justifies a 7,000-foot runway or a new runway of 6,000 to 6,500 feet for general and passenger aviation.

Livington County should expect the fastest growth in the region, especially of turbo-prop and business jet aircraft.

The study recommends that publicly owned Livington County Airport be expanded to "transport" category runway length of 5,400 feet for everything but large planes by lengthening its runway and adding navigational equipment.

Privately owned Brighton Airport probably cannot expand due to land use constraints, the study says.

Washtenaw County is expected to see great growth in turbine-powered aircraft.

Ann Arbor Municipal, the only airport serving the county, is recommended for development to "transport" category with a 5,400-foot runway and improved navigational equipment.

If it can't be expanded, the county should construct a new transport category airport elsewhere, the study says.

Macomb County has no publicly owned, public-use airport and needs a "transport" category airport with 5,400 feet of runway and a "general utility" airport.

The study recommends public acquisition of Berz-Macomb before the demands for commercial and industrial land result in its piecemeal dismantling.

Romeo Airport is a second candidate for public ownership and development as a transport category airport.

## Sports Briefs

United wins title: The LYSC United 77 girls soccer team recently captured yet another tournament last weekend. This time the team traveled to Maumee, Ohio to display their soccer skills against teams from Canada as well as other midwestern cities.

Coach Paul McCann's team is paced by a four-player Northville Connection: goalkeeper Lindsay Bryant and defenders Sue McQuaid, Lisa Bernardo and Emily Lawrence. Bernardo and Lawrence were named Co-MVPs.

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## Obituaries

Jermie Marz  
Jermie L. Marz of Novi died Aug. 6 at Huron Valley Hospital. She was 72.  
Mrs. Marz was born on Sept. 12, 1918, in Asheville, N.C.  
She came to the community in 1958. She was a homemaker and a member of St. Paul's Lutheran Church in Northville.  
Her husband, Roy Frank Marz, preceded her in death in 1986.  
Survivors include her children, James B. Pate of Ypsilanti; Peggy Al-

lan, Mary Watson, and Phyllis Faser, all of Novi; and five grandchildren.  
The funeral was held on Aug. 9 at St. Paul's Evangelical Lutheran Church in Northville. The Pastor Thomas Lubbeck officiated. Interment was at Oakland Hills Memorial Gardens in Novi. Arrangements were made by the Casterline Funeral Home.  
The family would appreciate memorials to St. Paul's Church, 201 Elm St., Northville 48167.

Gladys Lindley  
Gladys L. Lindley died Aug. 16 at her home in Novi. She was 73.  
Mrs. Lindley was born Aug. 5, 1918, in Martinsville, Indiana, the daughter of Howard and Emma (McLaughlin) Peary.  
A member of the Meadowbrook Country Club, Mrs. Lindley spent 26 years in Birmingham, Mich., before coming to the Novi community.  
She is survived by her husband, Damon Lindley; sons David of Mt. Pleasant and Kevin of Seattle, Wash.;

daughters Joyce Purdy of West Bloomfield and Jane Pond and Jennifer Wesley of Texas; and 10 grandchildren.  
Funeral services were held Aug. 20 at the Casterline Funeral Home in Northville, with Rev. Steve Shugert of First Presbyterian Church in Mt. Pleasant officiating. Arrangements were by the Casterline Funeral Home.  
The family would appreciate memorials of your choice.

THE NOVI NEWS  
Published Each Monday and Tuesday  
By The Novi News  
104 W. Main Street  
Northville, Michigan  
48167  
Second Class Postage Paid  
at Northville, Michigan  
Subscription Rates:  
• Inside Counties \$22 one year.  
• Outside Counties (in Michigan) are \$27 per year.  
• Outside of state, \$30 per year.  
Some Town Newspapers  
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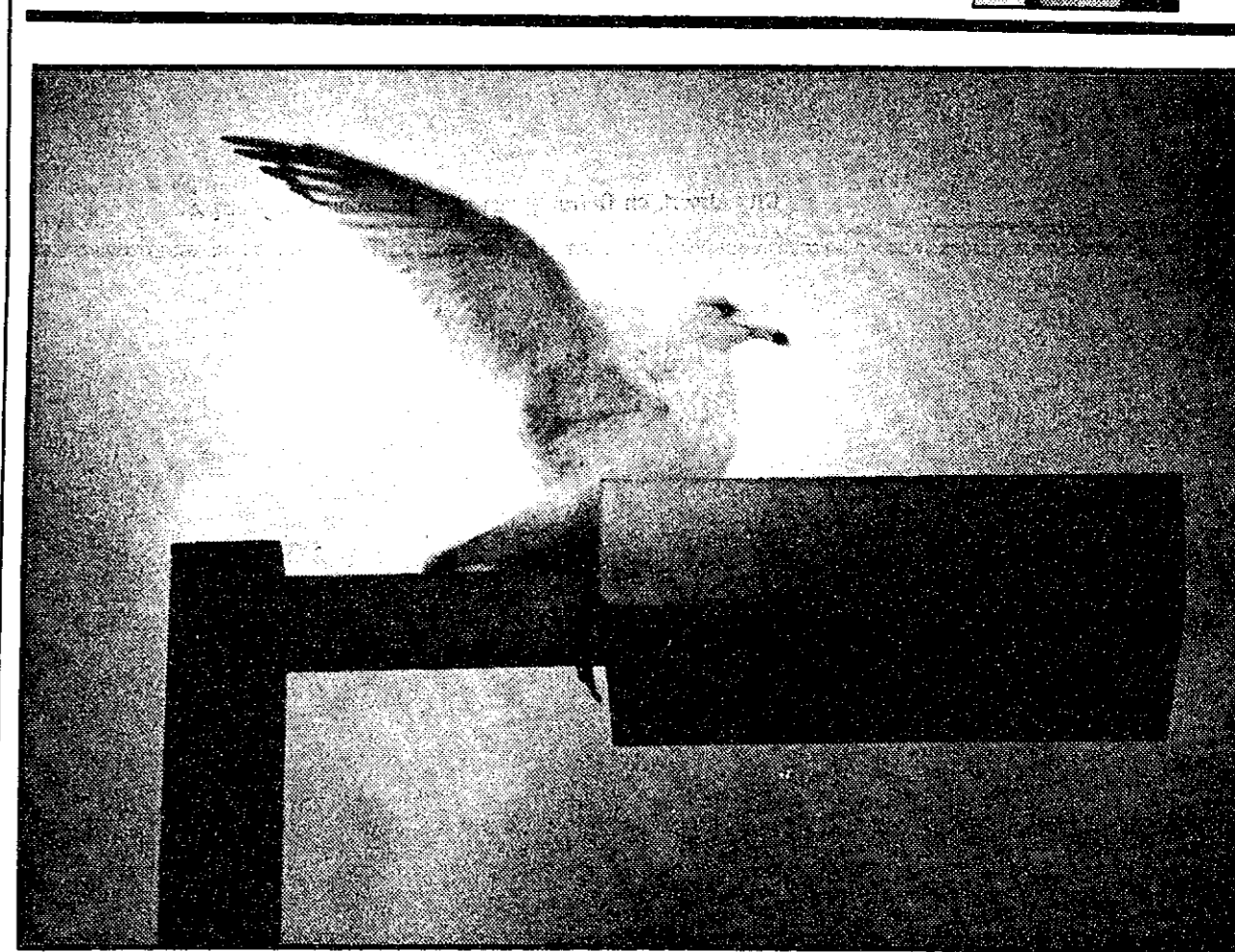
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## In passing

By Hal Gould



'La Bird'

## Sweating out that AET test



Rick Byrne

It was an experience not unlike my college calculus class. I was sitting in a hard plastic chair, sweating profusely, praying that I'd pass the test.

This test had nothing to do with sines and cosines, however. No, the test I was trying to pass was my first Auto Emissions Test. Having recently moved to Novi after eight years in Ann Arbor, this was a new experience. I had no idea what to expect.

They don't really tell you what you'll be measured. At least with calculus, I knew going in what my chances of failure were (and given my inability to count past 10 without taking my shoes and socks off, and a general distaste for anything involving numbers, they were usually pretty good).

With the AET, you can't pass by studying hard beforehand. Worse, I was going in with a rather questionable candidate.

Now I do take pretty good care of my faithful '85 Dodge, and it takes good care of me. It gets an oil change every 3,000-4,000 miles, and gets tuned up fairly regularly. The only time it's been in the shop in three years was to have a new clutch put in.

It does, however, have 127,000 miles on it, and like most Chrysler products of similar vintage, the computers that monitor spark and air and fuel have contracted the automotive equivalent of Alzheimer's disease. The result is a slight misfire that is unnoticeable while driving, and is barely discernable at idle.

The dealer will sell me a new computer module for about \$400, to which I say "I'll live without it, thanks." Any computer that costs that much ought to do calculus, not just take a teeny-tiny misfire out of my engine.

But fear gripped me as I sat in the tire store waiting for my AET results. It was a cold, sweating fever of the unknown. What if my worst fears are true and the car's exhaust has to be fresh as a daisy? What if that little misfire is really some kind of toxic cough, that is spewing hydrocarbon-pneumo-tetra-zini by the barrel? Do they make you jink the car if it fails? Can't I just drop this class and take an incomplete?

I tried to take my mind off it by reading. This tire store wasn't exactly the Library of Congress. I had my choice of five-month-old Newsweek (How 'bout that Gulf War?) or Rubber Monthly.

I fumbled nervously through the magazines until the silence was broken by the voice of the store manager: "Sir? Would you come with me, please."

I slouched over to the counter where the manager hastily scribbled off some paperwork. "Well...?" I offered.

"Mmmm. That will be \$7.50," he said, still scribbling. "Did I pass?"

"Oh, yes. With flying colors. Your hydrocarbons were at about a third, and everything else was fine."

I was all set to pump my fist in the air and give the guy a five, but I caught myself at the last minute. I responded with a dignified, "Oh. One third, eh. That's pretty good."

And that was that. I strode out to the Dodge with a smug smirk on my face. AET certificate in hand, I patted the shiny hood of the car as I walked past, remembering that, really, I hadn't done all that well.

In that respect, it really was a lot like calculus.



# Seaplane is a familiar sight on Walled Lake

Buzzing along at 60 miles an hour skimming the treetops around Walled Lake, pilot Bob Ruffini said that this is what real flying is all about.

You can sense his passion for flying as he speaks.

Later the pilot said that flying slow and low is "a different world" from flying in an airliner at 600 mph and 30,000 feet high.

Ruffini's choice of aircraft is a vintage 1940 Piper Cub seaplane that he has meticulously restored.

For the past six weeks, it has been docked at the Key Largo restaurant on the shore of Walled Lake. The craft is painted a bright yellow, the official color of the Cub Club, a Mount Pleasant-based flying club that specializes in the small, single-engine plane.

And what a ride it offers. With a fuselage barely wider than the pilot's seat, the plane holds two. The passenger sits in the front. The passenger's view ahead is blocked by the high instrument panel. Directly in front of that is an engine that looks more suited to a lawn tractor than a flying machine.

The plane is completely coated with Dacron fabric, just like the old biplanes. It's about the thickness of a typical shirt but stiffened with six coats of special paint. Still the wing gives slightly when you squeeze it.

"It's a nostalgic thing for a plane of the '40s vintage to be restored," Ruffini said.

The sense of nostalgia is heightened because Ruffini has documented every fact about the plane's history from Dec. 19, 1940, when it rolled out of the Piper Aircraft Corp. plant in Lock Haven, Pa.

The plane went through different ownership, and on Nov. 12, 1943, it crash-landed at Detroit City Airport, where its fuselage and landing gear were damaged. The pilot, Leona Joyce Curley, was unhurt.

In 1948, Donald Kibby of Ferndale

bought the plane, and it ended up disassembled in Kibby's basement and garage.

Ruffini first saw the pieces in 1962 when he took up flying. In 1971, Kibby gave the pieces to Ruffini.

"He said I was the only person who ever showed any interest in it."

Ruffini took the pieces to Aero Mechanics High School at Detroit City Airport, where it was restored as a class project. In 1981 Ruffini decided to restore the plane again, himself.

That led to a 10-year project in which every part was removed, repaired or replaced as needed.

"It was stripped to bare metal." That involved thousands of hours of work.

"Actually, I was getting to the point of becoming sick of it."

Spending so much time working on the plane also was testing the patience of his wife, Sandy. But she was understanding.

"He enjoys it a lot. That makes me happy."

Sandy is considering getting her own pilot's license so that when they travel together she will be able to fly too, she said.

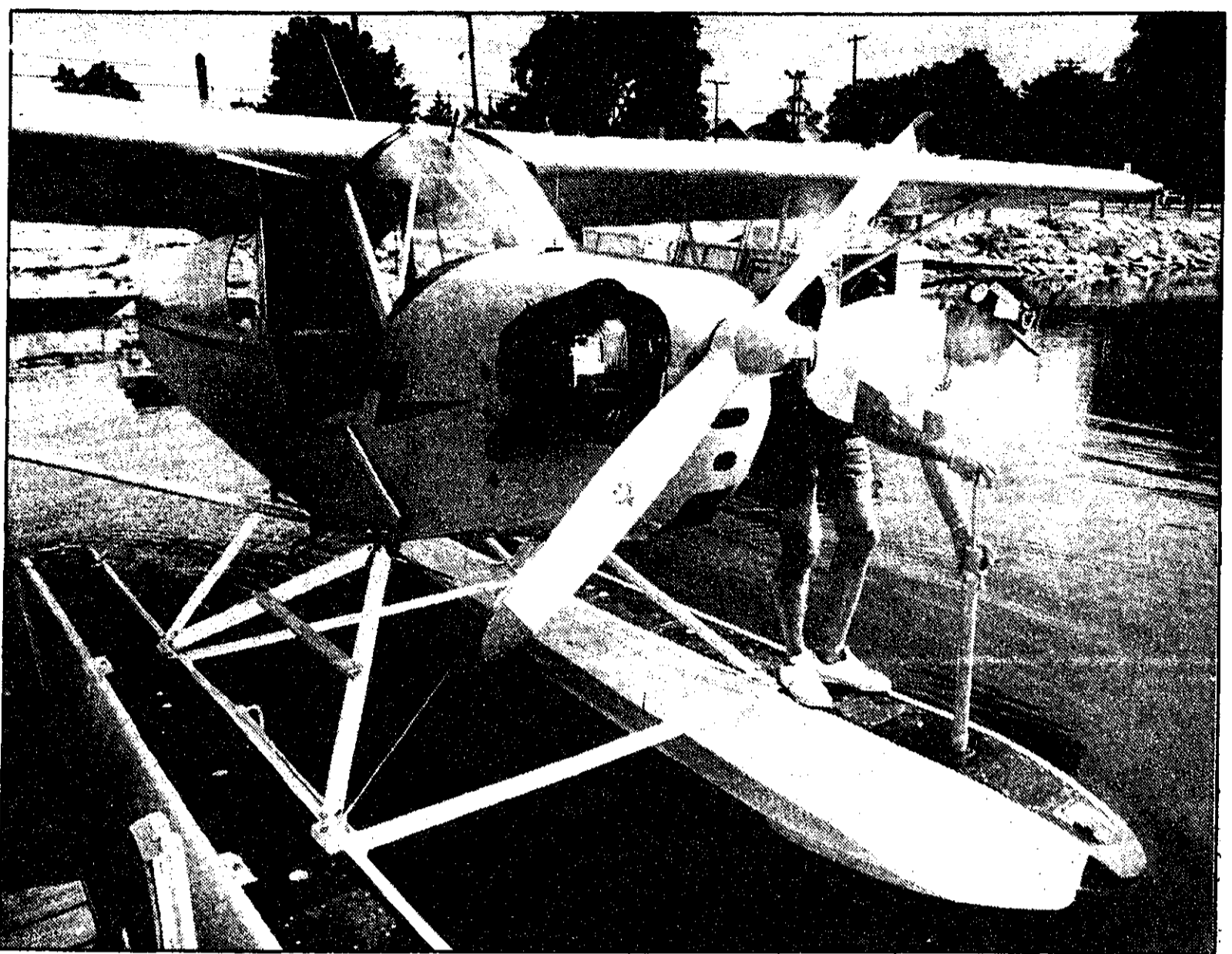
But it won't be in the Piper Cub. "It's not the most comfortable plane to fly in," she said.

Today, the plane gleams like new. Even while docked at the Key Largo it attracts attention.

"Two guys came in one day and asked if I knew who owned the plane. They wanted to buy it," said restaurant manager Craig Cassidy. "It's a good draw for people," which is why the restaurant allows Ruffini to dock it there.

Everywhere Ruffini flies, he attracts people. With its distinctive yellow color, fluted wings and protruding engine, the plane has a "barnstorming look," Ruffini said.

"My real dream is to fly to Alaska. Imagine flying across North America at 60 mph 2,500 feet above the ground..."



Bob Ruffini and his seaplane

## Plane provides a view from above

Getting into the plane is an adventure in itself. You must back in through the door, squeeze your legs to your chest, swing them over and slip down into the seat, being exceptionally careful to avoid the control stick in the center of the floor.

Bob Ruffini taxis the plane out to the center of Walled Lake, turns into the direction the wind is blowing and guns the engine. It roars and the plane pushes forward, bumping on the waves, then lifts and turns sharply skirting the shore.

"I try to keep away from shore so I don't buzz the residents," he said.

The noise of the engine gives the impression that the plane is shooting across the sky. Actually it hits a speed of about 60 mph.

"It's an interesting experience to be flying over the expressway and see cars passing you."

Climbing to about 1,000 feet, the view is beautiful. All of the Walled Lake area is visible. In the far distance, the Detroit skyline stands out dimly.

Even the lake offers an interesting view. The bottom is clearly visible. Oddly, there is a thin line of weeds stretching for hundreds of yards under the water like a neatly trimmed hedge. Thin

groves, looking like motorcycle tracks, crisscross the lake bottom.

The plane loudly bumps through the air, but the ride is not uncomfortable. Ruffini arcs over the shore and does a "slideslip" in which the plane tilts sideways and slides down.

"It's a quick way to lose altitude."

For a nervous passenger, it could be a quick way to lose lunch.

Landing is surprisingly smooth, just a lightly felt thump. The plane turns back into a boat as it powers back to the dock.

## Sub names show wide diversity

The diversity of residential development names is amazing.

This Pointes, That Something, Animal Run, Wood Acres, Blank Ridge, Such and Such Estates, So and So Farms, Whatever Lakes, Someplace Pines, There Meadows, Here Rock, and Three Ridge Pine Wood Lake Meadows Estates — names aren't selected by accident.

Gary Shapiro, president of the Ivanhoe Building Co. in West Bloomfield, said development names can be critical to a project's success.

Ivanhoe's most recent developments include Mission Springs, Pointe on Pleasant Lake, and Woodland Ridge — the last in association with Biltmore Properties — all in West Bloomfield.

"Names give a community a sense of identity," Shapiro said. "A big part of what the developer does is to set the tone for a community."

Setting the tone for a community includes a name, logos, entrance signs, architectural and landscape styles — all of which creates a distinct feeling and attracts a certain type of person, Shapiro said.

But it all begins with a name, he said.

Shapiro said the process of naming the development begins the moment he acquires a parcel of land.

Generally, he said he starts by identifying geographical features and then proceeds by taking into account the community and the market he is targeting for the development.

Other developers might start with different criteria. But Shapiro said he begins with a geographic theme because he takes great pride in the lengths Ivanhoe goes to retain the natural elements of development sites.

After he determines the dominant geographic elements, Shapiro said he begins the long process of brainstorming, late evening doodling and

soul searching.

"I may pick 50 names before settling on four or five that I really like, and then I play with these for a while," he said. "There's no magic to it, but there's got to be some thought behind it."

After settling on the best options, Shapiro said he reviews his favorites for weeks (sometimes months) until finally one stands above the rest.

A good name, he said, shouldn't be trendy, because it has to stand the test of time.

"When I finally pick the name, I really like it and feel comfortable with it."

Once named, a development retains that name as long as it exists, Shapiro said. "People who live there live with it from the beginning to the end — they want something that makes them feel comfortable."

Bernard Gileberman, president of Crosswinds Community in West Bloomfield, said naming a development harkens back to the age old idea of the community or village, he continued.

It makes a development distinctive, it turns a somewhere into a destination, he said.

Gileberman said he likes to choose a name after researching a site or community's history. In the case of Millpointe, Gileberman chose that name for his Westland development of single-family homes because the project was developed near Nankin Mill.

Developing Millpointe around the Nankin Mills theme was actually one of his easier choices because it was such an obvious selection, he said. "That was the one obvious thing about that area and its history — everyone knows about the mill."

After being built sometime between 1835 and 1842, the first Nankin Mill served as the focal point

of what was then Nankin Township, operating as a grist mill to grind grain of nearby farms.

The mill's significance to the surrounding area continued into this century. The existing mill building was constructed during the 1860s and was purchased by Henry Ford in 1918 for use as a small auto parts manufacturing facility.

Henry Ford, in response to the urbanization of the automotive industry, sought to mix elements of the city and countryside by developing Nankin Mill and similar buildings into small factories.

Nankin Mill and the area's history figure prominently in the development's marketing, Gileberman continued. The sales office displays old photographs and histories about the area.

"I don't think you have to be a history buff to appreciate it."

Tying a development into a local history gives it a sense of belonging, he said. "It makes people feel there's a reason for that community being there."

Developments aren't always named after historical figures and events, Gileberman said. Naming developments after previous owners of the property — a farmer whose family owned the land for generations — is also quite common.

Developments need not be named after geographic features or historical anecdotes. Some developments are named after significant nearby objects.

Mark Erickson, legal counsel and spokesman for Frankel Associates in Troy, said Somerset North — the developer's new residential project — was very deliberately named after the Somerset Mall.

Now called the Somerset Collection, Frankel Associates developed the mall in Troy more than two de-

acades ago. Sometimes, names take on a life of their own, he said.

"Somerset has come to mean a certain location," he said. The Somerset name has come to represent more than just the mall, but a part of Troy (and even Royal Oak).

Erickson said it isn't uncommon for people to give directions to the area by saying it's "by Somerset."

Developers and businesses have appropriated the name over the years for use on office buildings, medical supply companies, cab companies, cleaners construction, health, hotels, limousine companies and even apartments.

Frankel Associates couldn't prevent others from using the word "Somerset," Erickson said, but fortunately that extensive use hasn't diminished the image.

It's not surprising, then, that Frankel Associates — the company that started it all — would use the name for its own luxury, single-family home development Somerset North.

"Somerset has come to mean value and quality," Erickson said. "That's what our development is, so it's only natural that we would use the name."

Marketing for the development relies heavily on the Somerset name and the development's proximity to the Somerset Collection, he said.

Somerset, Erickson admits, does carry a connotation of upscale, but even more important is that the words have become synonymous with value and quality.

At \$260,000, not everyone will be able to afford the 2,800- to 3,800-square-foot homes, but home hunters looking in the area around Somerset will probably be surprised at how low the homes are priced. Similar homes in the area are substantially more.

## Clean up at paint plant nears end

Continued from Page 1

"We just want to get this done," Stricker said, "and put it behind us."

The family sued the company responsible for the spill and won about \$100,000 in damages, he said. Much of the cost for the clean up, however, will come out of his family's pocket, Stricker said.

The paint store owner declined to list the cost of the clean up.

The longtime Novi business is also in the process of renovating and adding on to its facilities. That work will include the moving of storage tanks and demolition of a portion of the building.

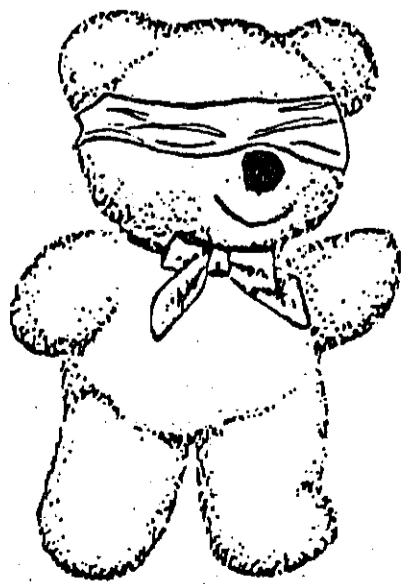
The DNR prompted the moving of

the storage tanks. The tanks, which hold solvents, are currently located in a flood plain area on the north side of the site. The DNR wished to remove the tanks out of the flood plain area to the north side of the Stricker parcel.

Kim Stricker said another problem with the current storage tank area is that it's guarded only by an earth berm. After the tanks are moved, he said, a three foot wall will be constructed around them to contain any future spill of toxic materials.

The clean up is scheduled to be complete by this fall, Stricker said. Renovation work, which must still receive final approvals from the city, will be complete by next summer.

## Blind Man's Bluff.



What would your children's future be like without The Bill of Rights?

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**Eleanor & Ray Heald/Wine**

*Pouilly is just  
one wine from  
Chateau Fuisse*

Chateau Fuisse is headquartered in a magnificent, 15th-century edifice in the Macon region of southern Burgundy. But do not let the property's age and the traditions surrounding Chateau Fuisse deceive. It is a sophisticated and diversified modern winemaking operation directed by fifth-generation owner Jean-Jacques Vincent.

During the 127-year ownership of the property by the Vincent family, Chateau Fuisse has garnered a reputation as the finest producer of Pouilly-Fuisse. The best wines from the 50 acres of Vincent family holdings in Pouilly-Fuisse carry the name Chateau Fuisse.

The Chateau Fuisse vineyards encompass about 100 separate parcels of land midway up slopes in both the Pouilly and Fuisse districts. Each offers a distinct character to the wine and is vinified separately to maintain the original identity of the vineyard section.

After vinification, lots are blended to offer the consumer the consistent and inimitable Chateau Fuisse style. A limited 13,000 cases of Chateau Fuisse are produced each vintage.

The 1989 Chateau Fuisse (\$38) is pricey by the mere fact of its rarity. It's generous and extracted, mirroring the characteristics described for the regular Pouilly-Fuisse (see Wine Selections of the Week), but is a significantly bigger wine.

If you decide to buy this wine, remember the directive on Chateau Fuisse's cellar wall, inscribed in 1955 by the local tax collector. It translates, "It's better to put your nose in a glass of Chateau Fuisse than in your neighbor's business."

A vineyard in nearby St. Veran yields fruit for a St. Veran chardonnay, also produced at the chateau. This vineyard may be described as a *clos*, a single, demarcated vineyard producing grapes of consistent and uniform quality.

Three negociant wines, Pouilly-Fuisse, Macon-Villages and St. Veran, are also made from grapes bought from local growers. They are selected under the supervision of Jean-Jacques Vincent, who monitors the growing, harvesting, blending and bottling of these wines.

Pouilly-Fuisse vineyards occupy about 1,700 acres in the southern Maconnais. Vincent's vineyard sources in Fuisse, constituting about 1/3 of the blend, are selected for their lively chardonnay fruit, producing a wine of depth and richness.

"Pouilly-Fuisse chardonnay is not as sophisticated as a Meursault or Puligny," Vincent contends. "It is also not as pricey and is a perfect wine for fish and lighter food preparations. It is a soft, pleasant white wine that makes a good value for aging."

Macon-Villages is the largest appellation in the Maconnais, with nearly 6,000 acres. Vincent's wine (100 percent chardonnay) is a blend of three villages. The first offers a muscat character elevating the wine's aromas. The second lends structure to the wine, and the last gives finesse and elegance to the wine as a whole.

"Blending wines from three villages builds a more harmonious wine," Vincent said. "The 1990 Macon-Villages is one of the best in the last 10 years. The acid levels are balanced and the wine overall is much better than the 1989."

The vineyard sources for the St. Veran wine are in the northern part of the appellation. The area produces chardonnay wines with both pear and peach aromas and flavors.

**WINE SELECTIONS OF THE WEEK**

**J.J. Vincent 1990 Pouilly-Fuisse (\$18)** is highlighted by hints of toasty bread aromas with well-structured chardonnay flavors that are well-balanced and delicious. This is a handsome chardonnay from southern Burgundy.

**J.J. Vincent 1990 Macon-Villages (\$11)** has appealing apple, pear and melon aromas with vanilla accents. The expressive flavors and generous finish make it a value-priced wine.

*Salad Days*  
**Cool off hot days with main dish salads**



Sue Foerster, chef of California's Nutrition and Cancer Protection Program knows how to toss a salad

**Californians put spin  
on old favorite salad**

Anyone silly enough to want a heated debate need say nothing more than, "I make the perfect martini" or "I make the perfect bloody Mary."

Those are the cocktail hour's version of who makes a really authentic beef stew, purest crab cake, or just how firm should scrambled eggs be. The latter runs from saucethin to superfirm.

Another guaranteed subject for rigid guidelines is the Caesar salad. The ingredients range all the way from every crisp thing in the refrigerator, to the classic anchovy-Parmesan-dominated toss, to current light-and-lean versions.

California has long been a leader of food preparations that depend more on quality of produce than any set recipe. The cooks there were trimming away calories years before it became a national pastime.

Add the great seafood available on the Golden Coast and one quickly understands why there was keen interest in a recent Shrimp Celebration held in 13 Marriott hotels in Southern California.

All the hotels featured Fried Shrimp Jubilee, Carnival of Sautéed Shrimp and, of course, Shrimp Caesar Salad Jamboree. Notice that there's not a straight name in the trio. It's the California touch that makes the difference. All these entrees were served with Bel Arbors wines from Fetzer, a partner in the celebration.

Classically, Caesar salad should contain croutons freshly fried in garlic-flavored olive oil. The Marriott version makes croutons optional. After all, they are just sponges for fat. The traditional oil-packed anchovy in the salad has been replaced by sprightly cooked shrimp. The chefs plucked from California's vegetable basket mushrooms, tomatoes, red, green and yellow peppers — all interlopers.

Parmesan cheese does remain, but just a whisper, not a wallop. And, of course, there is crisp romaine lettuce, without which no Caesar salad is worthy of the name.

Continued on 2

During these warm days, the main dinner course can be a simple salad.

It can be made early in the morning, or prepared the night before and put together just before mealtime.

Preparation time is minimal in most cases — especially if you use leftovers. The result is suitable for any warm day.

Today's first recipe is a variation of the classic French Salad Nicoise, based on the recipe in Pierre Franey's "The 60 Minute Gourmet."

The original Salad Nicoise has cooked potatoes and steamed string beans in it and calls for the ingredients to be placed carefully on a large platter in a decorative pattern. This recipe calls for everything to be mixed in a large bowl, which makes it even easier.

**SALAD NICOISE  
AUX POIRES D'AVOCAT  
(Tuna and Avocado Salad)**

1/2 pound fresh mushrooms  
2 tablespoons lemon juice  
Salt and freshly ground pepper to taste  
1 large or 2 small avocados  
2 (7-ounce) cans tuna fish packed in oil  
1 (2-ounce) can flat anchovy fillets  
Rind of 1 lemon, cut into very fine strips  
8 black olives  
8 stuffed green olives  
1 red, ripe tomato, about 1/2 pound  
1 small red onion, peeled  
6 tablespoons olive oil (preferably extra virgin)  
2 tablespoons red wine vinegar  
1 teaspoon finely chopped garlic  
2 tablespoons finely chopped fresh parsley  
2 hard-cooked eggs, peeled and quartered

Yields 6 or more servings.  
Thinly slice mushrooms. There should be about 3 cups. Put mushrooms in mixing bowl and add lemon juice, salt and pepper. Toss to blend.

Peel avocados and cut in half. Remove pits. Cut each half into 4 lengthwise slices. Cut slices into large cubes. Add this to mushrooms and toss to coat.

Drain tuna and break into bite-size chunks. Add this to bowl.

Drain anchovy fillets and cut into small pieces. Add them to bowl. (You can add less if you want.) Add lemon rind and olives.

Core tomato and cut into 1-inch pieces. Add this to bowl. Cut onion into thin slices. Break slices into rings and add to bowl.

Blend oil, vinegar, garlic, salt and pepper to taste. Beat well to blend and pour over salad. Sprinkle with parsley. Toss well before serving. Garnish with hard-boiled egg quarters.

If you are a fan of Caesar salads, you will really like this version.

**CHICKEN CAESAR SALAD**

4 boneless chicken breast halves with skin, fat and tendons removed (or left-over, simple cooked chicken)  
2 tablespoons olive oil

1 tablespoon chopped fresh parsley  
1 garlic clove, minced  
Salt and freshly ground pepper  
Croutons (you can use store-bought)

1 tablespoon olive oil  
1 small garlic clove, minced  
10 slices day-old Italian, whole-wheat or other firm whole-grain bread, cut into 1/2-inch cubes (about 2 cups)

Dressing:  
3 anchovy fillets, drained, patted dry, chopped  
1 garlic clove, minced  
2 tablespoons fresh lemon juice  
1 tablespoon red wine vinegar  
1 tablespoon beaten egg, coddled  
1/2 cup extra virgin olive oil  
Salt and freshly ground pepper  
1 large bunch romaine lettuce, washed and torn into bite-size pieces  
4 tablespoons freshly grated Parmesan cheese  
12 cherry tomatoes, halved

Yields 4 servings.  
For chicken: place chicken on plate or in pie dish. Drizzle with olive oil. Sprinkle with parsley, garlic, salt and pepper. Rub seasonings into chicken, turn to coat with oil. Cover, refrigerate 1 hour.

For croutons: preheat oven to 350. Combine olive oil and garlic in small bowl. Add bread cubes and toss to coat. Spread on baking sheet. Bake until lightly toasted, tossing once, about 10 minutes. Be careful not to let them burn. Set croutons aside. They can be made a day ahead kept in an airtight container.

Dressing: Puree anchovies and garlic with lemon juice, vinegar and 1 tablespoon coddled egg, beaten lightly in blender or food processor using steel blade. With machine running, add oil through top in thin, steady stream. Blend until dressing is emulsified and smooth. Season with salt and pepper. Set aside.

Heat large, heavy non-stick skillet over medium-high heat. Add chicken and cook until tender, 3 minutes per side. Chicken can also be grilled. Cool chicken slightly, then cut into long, 1/4-inch strips. If using leftover chicken, remove all skin and bones and cut into 1/4-inch strips. Use about 10 ounces of chicken.

Toss lettuce with half of dressing; croutons and 2 tablespoons cheese. Mound mixture on 4 large plates. Arrange chicken strips atop lettuce. Sprinkle with remaining cheese. Garnish with tomatoes. Pass remaining dressing.

Adapted from Bon Appetit, May 1988

**COLD SEAFOOD  
PASTA SALAD**

1 pound shrimp  
1 (8-ounce) can white-meat tuna  
1 large onion, chopped  
1 garlic clove, pressed  
2 cups broccoli florets  
2 cups sliced fresh mushrooms  
1/2 teaspoon oregano  
1/2 cup good quality olive oil  
2 tablespoons unsalted butter  
2 medium zucchini  
1 small ripe tomato  
1/2 cup sour cream

Continued on 2

**Chef Mary Brady**

**Catch up on your knowledge of tomatoes**

Tomatoes are everywhere. My mother's garden abounds. Friends bring bags when they visit. Rich, red, luscious beefsteaks abound. Luckily, I did not plant any this year. There are more than enough to go around.

The tomato has a special place in the American kitchen — in sauces, soups, salads and ketchup, the widespread condiment. The only fresh vegetables eaten more often are lettuce and potatoes. In fact, they are a major source of nutrients, not because they are so nutritious, but because we eat 18 pounds per person per year.

Tomatoes have been enjoyed for over 2,000 years. Up until 1820 they were thought to be poisonous and not consumed in America. A Col. Robert Johnson ate several tomatoes in the town square to prove their safety. The earliest cookbooks that list tomatoes as ingredients date to 1824.

Throughout those early years different varieties were crossed producing hybrids that are still grown today. In the late '60s and throughout the '70s the quality of to-

matos took a nosedive. Tomatoes were now being bred for high yield and long storage times instead of quality.

Picked while still green then gassed and shipped thousands of miles, the modern cultivated tomato is the most complained-about item in the produce department.

Supposedly, the green tomatoes ripen as well as those left on the vine until sufficiently colored. Several studies have shown otherwise. A vine-ripened tomato contains two to three times more vitamin C and carotene than those picked green.

Happily we do not have to settle for the horrid, hard, pinkish rounds during this time of the year. Good ones are plentiful in stands and farmer's markets and many are home grown. The tomato is the most widely planted vegetable in family gardens.

When purchasing tomatoes, the key phrase is buy local. The best tasting tomatoes are sometimes the worst looking. Avoid choosing those with moldy areas, black spots, bruises and green tops. Small blemishes and cracks do not affect flavor.

Colors range from deep red to pink to

yellow. Color is determined by pigments which are found just under the flesh. At their peak they are soft, but not squishy and emit a pleasing fragrance. A tomato is about 95 percent water and various sugars make up over half of the rest. Carbohydrates, vitamins and acids are also present.

The compound that causes the "fresh-tomato" taste is lost within one hour after slicing and destroyed with heat so eat your cut tomatoes fast and avoid cooking when possible.

To preserve the harvest, several methods may be suggested. Home-canned tomatoes put in glass jars are tastier than the commercial brands if they are made from flavorful tomatoes. However, USDA safety guidelines call for the addition of ascorbic acid and long cooking times which leech much of the flavor. Spicy products such as chili sauce and ketchup are best for canning.

Home-dried tomatoes are an alternative. Choose fleshy varieties, halve them, remove seeds if desired and lightly salt. Arrange on cake cooling racks cut side up

and place the rack on cookie sheets. Bake in a 200 degree oven for six to eight hours or until leathery. The tomatoes are done when still pliable but so dry that no juice can be squeezed from them.

For short term storage pack in an airtight container arranged in layers that are separated by waxed paper. Keep in a cool, dry place. Longer storage requires refrigeration or freezing. Packing in a sterilized jar and covered with olive oil is also permissible.

To freeze tomatoes simply wipe, place in freezer bags and freeze. The end product is not beautiful but tastes fresh. To peel place the frozen tomato under running water and the skin will slip off. These are good in any recipe calling for cooked tomatoes.

Tomato time is certainly here. Eat your fill while the getting is good. I'm heading for the kitchen now. Dinner will be easy tonight. A tomato sandwich on thick, crusty bread, drizzled with the best olive oil in my kitchen, sprinkled with kosher salt and fresh cracked pepper. Heaven.

Northville resident Mary Brady is a certified executive chef.

**FRESH FROZEN TOMATO SAUCE**

2 large peeled frozen tomatoes per serving  
Salt, pepper and lemon juice to taste  
2 tablespoons butter

Allow tomatoes to thaw. Drain the juice that accumulates and save for soup or tomato based sauces. Chop the tomatoes coarsely and heat in a stainless steel pan until just warm. Flavor with the salt, pepper and lemon juice. Add the butter. Toss with fresh cooked pasta and serve immediately.



### The Refrigerator Door

**FOOD FESTIVALS:** Here's a taste of a 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:** GFI 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 (\$50) will be awarded.

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

Beginning 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.

**FROZEN FOOD:** Goya Foods has three new frozen food products: Goya Tamales, Goya Bean 'n' Beef Burritos and Goya Flour Tortillas. Each 16-ounce package of Goya Tamales contains four individually packaged tamales, ready for stovetop or microwave oven cooking. Each 10-ounce box of Bean 'n' Beef Burritos contains two burritos that can be baked, pan-fried or cooked in the microwave. Goya Flour Tortillas are available in two sizes, and are packed in 14- and 18-ounce bags. Each bag contains 12 tortillas that can be steamed, baked or served in place of bread.

**WEIGHT WATCHERS:** Weight Watchers Frozen Foods have been reformulated and now contain an average of 14 percent less fat, 20 percent less sodium and 19 percent less cholesterol, according to the company. The line includes 44 entrees, 15 desserts and 16 breakfast items.

**LEAN CUISINE:** Stouffer's Lean Cuisine is being reformulated to contain reduced amounts of fat, sodium and cholesterol. The company says all 34 entrees are being reformulated to be at least 95 percent fat-free, with no more than 30 percent calories from fat, less than 600 milligrams of sodium, and less than 60 milligrams of cholesterol.

**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.

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

To order "Microwave Speed Meals," send your name, address and \$1 to The Reynolds Wrap Kitchens, Microwave Speed Meals, P.O. Box C-32003—Dept. FE-116, Richmond, VA 23261-2003.

The cookbook has 32 pages filled with tips and recipes from snacks to main dishes to desserts. Each recipe includes nutritional information and exchange values.

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

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

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

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

### JOEY'S GOT AN EYE FOR BARGAINS. AND GYMBOREE PLAYS IT UP.

There's no time like FREE time at Gymboree! Bring in this coupon for a complimentary class—you'll see why 5-month through 4-year olds respond with real excitement to GYMBOREE. In your 45-minute age-appropriate class, you'll play together on over 40 pieces of tyke-sized equipment, meet other parents, and experience your child's joy of being with others the same age. Come play it up!

For details, call 737-2888. You Can Get More Out Of Children At GYMBOREE.

**737-2888**  
NEW AT NOVI TOWN CENTER

## Keep cool with unique salads

**Continued from 1**

**FRANCOIS' CRAB AND AVOCADO SALAD**  
2 ripe avocados  
1 lemon  
1/4 cup mayonnaise  
1 teaspoon ketchup  
10 ounces Alaskan king crab meat  
2 hard-boiled eggs, roughly chopped  
1/2 tablespoons vodka

**Yields 8 servings.**  
Combine well wine vinegar, olive oil, salt and pepper. Pour this marinade over other ingredients and marinate overnight.

**MARINATED STEAK SALAD**  
1 1/2 pounds sirloin steak (for leftover roast beef, medium rare)  
2 (4-ounce) cans mushrooms, sliced  
2 green peppers, sliced in rings  
2/3 cup red wine vinegar  
1/4 cup salad oil  
2 teaspoons salt  
1 teaspoon onion salt  
1/2 teaspoon Worcestershire sauce  
1/4 teaspoon tarragon  
3-4 cloves garlic, crushed  
2 tomatoes, cut into eighths

## Caesar salad loses its fat content

**Continued from 1**

**SHRIMP CAESAR SALAD JAMBOREE**  
4 ounces romaine lettuce  
1/2 ounce mushrooms, sliced  
1/2 ounce red, green, yellow peppers, julienned  
14 cooked shrimp (40 to 60 count)  
2 tomato wedges  
1/2 ounce Parmesan cheese

**Caesar dressing:**  
1 egg yolk  
1 teaspoon Dijon mustard  
1/4 cup salad oil  
Juice of 1/2 lemon, freshly squeezed  
Freshly ground black pepper to taste  
2 teaspoons Parmesan cheese

**Yields 6 servings.**  
Broil steak—medium rare, cool. Cut meat into thin slices. Arrange meat in 13x9-inch baking pan, layer mushrooms over meat, top with pepper rings.  
Combine vinegar, oil and seasonings in jar with tight lid. Shake jar well.  
Pour dressing over meat and vegetables, cover; refrigerate at least 3 hours. Spoon dressing over vegetables occasionally. One-half hour before serving, add tomatoes, or garnish with tomatoes when serving.

**SALAD A L'ADAM**  
2 cups onion, sliced very thin  
2 cups Swiss cheese (not with big holes, however), cut thin  
2 cups boiled ham, julienned  
2 cups green pepper, julienned  
6 tablespoons wine vinegar  
6 tablespoons olive or salad oil  
Salt and pepper to taste  
Pimiento for garnish (optional)

**AUNTIE YUAN DUCK SALAD**  
1 (4 to 5-pound) duckling, excess fat removed  
1 tablespoon soy sauce  
1/4 teaspoon salt  
1/4 teaspoon coarsely ground Szechwan pepper (see note)  
2 tablespoons honey  
2 tablespoons Chinese rice vinegar (see note)  
Dressing:  
1 teaspoon dry mustard  
Salt and freshly ground white pepper  
2 teaspoons sugar  
1/4 teaspoon finely chopped garlic  
1/2 tablespoons soy sauce  
1/3 cup chicken stock (preferably homemade)  
1/3 cup Chinese rice vinegar  
1/3 cup vegetable oil

**Yields 1 salad serving; Caesar dressing yields 1 generous cup.**  
To prepare salad, wash and chop lettuce; chill well in mixing bowl. To the lettuce, add mushrooms, peppers and shrimp. Drizzle Caesar dressing over mixture and toss gently so as not to bruise the lettuce. Arrange salad on serving plate with tomato wedges opposite each other.  
Sprinkle with Parmesan cheese and add croutons, if desired.  
While lettuce is chilling, prepare dressing. In mixing bowl, beat egg yolk and mustard together. Drizzle in salad oil. If it becomes too thick, squeeze in the lemon juice. Add black pepper, Parmesan cheese and anchovies.  
Refrigerate remaining sauce to enhance other salads.

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**Summer Hayfever Sufferers**  
Study Volunteers Needed

Children and adults who experience hayfever symptoms during the ragweed pollen season (August, September) are invited to participate in an investigational drug study for a new, non-sedating medication used in the treatment of hayfever.

Qualifications for this research study:  
• 6-12 or 18-65 years of age  
• History of hayfever symptoms during August, September. Stuffy, runny nose; sneezing; itchy, red eyes.

Participants receive:  
Free Allergy Evaluation  
Limited testing, and study medications along with \$200.00 compensation for expenses upon successful completion of the study.

For further information, please call: **473-8440**

**ALLEGY AND ASTHMA CENTER OF SOUTHEAST MICHIGAN**  
24230 Kanin Boulevard, Suite 130 (10 Mile Road just west of Hagerty) Novi, Michigan 48375

**Two good reasons for an employee to be out of the office.**

Today, the National Guard and Reserve makes up over 44% of our armed forces. So when people who work for you need time off to serve, please be supportive. While there may be many good reasons to be out of the office, there can be none better than protecting our country's future.

**HELLO my name is**  
*Scott Collins*  
NATIONAL C.P.A. CONVENTION

## On the lamb The hip summer grill

To keep that summer party exciting, you might want to try serving something a little different this year from the usual hamburger or chicken fare. One suggestion is grilled lamb—one of the "in" foods for 1991.

Leaner than ever before, this meat offers great taste and nutrition in a variety of recipes requiring only minutes of preparation.

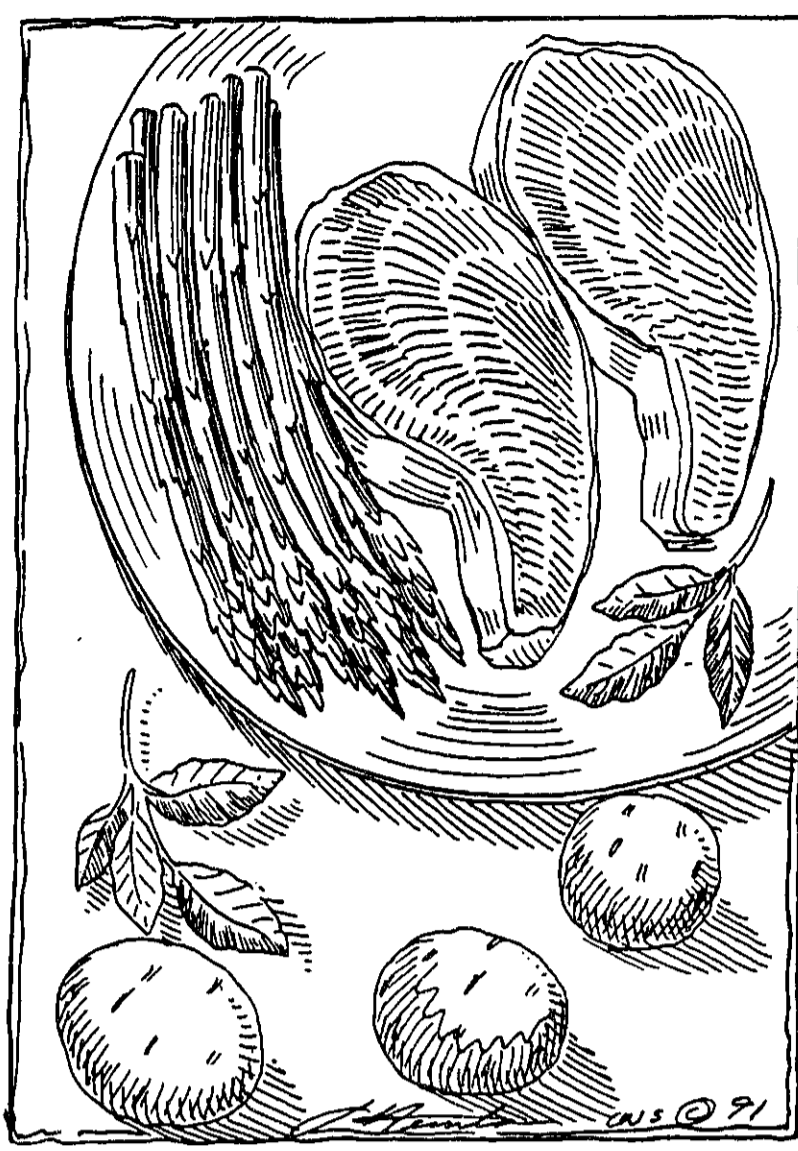
Favored for the grill are some of the new, smaller lamb cuts now sold in your local supermarket. Very popular for the summer cookout are kebabs, which may be sold prepackaged or easily cut from a sirloin roast or leg.

Taken from the leanest part of the lamb, with only 176 calories per three-ounce serving, kebabs offer a lot of fun on a skewer accompanied by a medley of vegetables or fruits.

To cook your kebabs to perfection, stack briquets in a pyramid and pre-heat coals 20-40 minutes until bright red and covered with gray ash. After spreading briquets evenly apart, you can test for the proper moderate temperature when you comfortably can hold your palm approximately four inches above the coals for four seconds.

In the recipe, "Stars and Stripes Lamb Kebabs," lamb cubes are marinated in dry red wine or orange juice, broth, garlic jelly, red wine vinegar, garlic, rosemary, marjoram, bag leaf, salt and ginger.

When you're ready to start the meal, skewer alternating pieces of lamb and onion, ending with a red pepper star. Once placed on the fire, the kebabs grill in 10-12 minutes.



**BLUEBERRY RICE SALAD**  
3 cups cooked rice  
1 cup fresh blueberries  
1/2 cup sweet vinaigrette

## Fish, meat perk up same old salads

Place beef, peppers, mushrooms, celery and onions in plastic bag. Combine salsa, teriyaki sauce and ginger, mixing well; pour into bag. Fasten bag securely and refrigerate 2 to 3 hours, turning bag occasionally. Drain and reserve marinade. Place cabbage on serving platter or in salad bowl; top with meat and vegetable mixture. Sprinkle with sesame seeds, if desired. Serve with additional picante sauce. Makes 4 servings.

**CARIBBEAN SHRIMP AND BLACK BEAN SALAD**  
1 pound cooked, cleaned and deveined medium shrimp  
1 can (15 ounces) black beans, rinsed and drained  
1 small green pepper, cut into short, thin strips  
1/2 cup thinly sliced celery  
1/4 cup very thinly sliced small red onion rings  
1/2 cup salsa  
2 tablespoons chopped cilantro  
2 tablespoons vegetable oil  
2 tablespoons honey  
Shredded peel and juice from 1 lime (1 teaspoon peel and 2 tablespoons juice)  
1/2 teaspoon salt  
Lettuce leaves  
1 cup cherry tomato halves

Combine shrimp, beans, green pepper, celery and onion in large bowl. Combine remaining ingredients except tomatoes and lettuce; mix well. Pour over shrimp mixture; toss lightly to coat. Cover and chill at least 2 hours or up to 24 hours, tossing lightly occasionally. Spoon salad onto lettuce-lined serving platter; garnish with tomatoes. Serve with additional salsa. Makes 6 servings.

**PICANTE PEPPER STEAK SALAD**  
1/2 pound deli-cooked tripe roast beef, cut into 1/4 x 1/4 inch strips  
1 small bell pepper, cut into short, thin strips  
1 small yellow or green pepper, cut into short, thin strips  
1/4 cup thinly sliced mushrooms  
1 cup diagonally sliced celery  
1/2 cup sliced green onions with tops (1/2 inch pieces)  
1/2 cup salsa  
1/4 cup bottled teriyaki sauce  
1 to 2 teaspoons finely shredded fresh ginger, as desired  
4 cups thinly sliced Chinese cabbage or Romaine lettuce  
1 tablespoon toasted sesame seeds (optional)

Combine beef, peppers, mushrooms, celery and onion in large bowl. Combine remaining ingredients except tomatoes and lettuce; mix well. Pour over shrimp mixture; toss lightly to coat. Cover and chill at least 2 hours or up to 24 hours, tossing lightly occasionally. Spoon salad onto lettuce-lined serving platter; garnish with tomatoes. Serve with additional salsa. Makes 6 servings.

**BLUETOOTH BEEF WITH HORSE RADISH SAUCE**  
1 (3- to 3 1/2-pound) corned beef brisket  
3 cups water  
1 medium onion, sliced  
2 cloves garlic, minced  
2 bay leaves  
1/4 teaspoon whole peppercorns  
1/2 cup sour cream  
1 tablespoon or more freshly grated horseradish  
1 tablespoon minced onion  
1 teaspoon Dijon-style mustard  
Salt and ground white pepper to taste

**Yields 6 servings.**  
Preparation time: 15 to 20 minutes. Cooking time: 1 hour and 20 to 35 minutes.

Over setting: High (100 percent power); Medium (50 percent power). Place brisket in 3-quart microwave-safe casserole and add 3 cups water. Add onion, garlic, bay leaves and peppercorns. Cover and microwave at high setting 25 minutes. Turn meat over. Microwave, covered, at medium setting 60 to 70 minutes longer, turning meat over again halfway through cooking time.

To make horseradish sauce, combine all remaining ingredients until serving time.

To serve, slice meat across grain and garnish with horseradish sauce. Serve with boiled cabbage and potatoes, if desired.

**SPICY HORSE RADISH MUSTARD**  
1 cup dry mustard  
1/2 cup white wine vinegar  
1/2 cup water  
1/2 cup sugar  
3 tablespoons brown sugar, lightly packed  
2 teaspoons onion salt  
1 teaspoon caraway seeds  
2 eggs  
1 tablespoon grated fresh horseradish

**Yields 16 ounces.**

## For serious fans only: flavoring with horseradish

If you are looking for something to add "punch" to your cooking, horseradish is an ingredient that will never let you down. People either love or loathe it rather extreme flavor, but if you are a fan, there is just no substitute for this pungent root.

Where other condiments may subtly whisper, horseradish loudly proclaims its presence. Most folks like it best when it's tamed down a bit—blended with a healthy portion of something mild, like sour cream. It's a delicious accompaniment to meat, poultry, fish and vegetables and is also prized for use in potato salad, egg dishes and hors d'oeuvres.

Horseradish is grown for its taproot, which is grated and frequently mixed with vinegar or lemon juice, salt, and sometimes oil. The flavor of the fresh root is definitely superior, and if it is available, by all means grate your own.

Fresh horseradish loses its pungency and will turn brown if kept for a long period. To preserve, combine 1 cup grated fresh horseradish with 1/2 cup white wine vinegar. Store in a tightly covered clean jar and refrigerate. Use within a month or so.

To make horseradish you can find in the market is usually made, mix with 1 tablespoon finely chopped fresh parsley and 1 tablespoon prepared horseradish. Add a little minced onion if you like. If you are out of cocktail sauce, blend prepared horseradish with to-

matto ketchup and lemon juice to taste and serve with steamed shrimp for classic shrimp cocktail.

(Recipes in this column are tested in 625- to 700-watt microwave ovens.)

**MICRO-TIP OF THE WEEK**  
Some tender meats may be cooked at high (100 percent power) setting, but for best results, less tender cuts should be microwaved for a longer time at medium (50 percent power).

**CORNED BEEF WITH HORSE RADISH SAUCE**  
1 (3- to 3 1/2-pound) corned beef brisket  
3 cups water  
1 medium onion, sliced  
2 cloves garlic, minced  
2 bay leaves  
1/4 teaspoon whole peppercorns  
1/2 cup sour cream  
1 tablespoon or more freshly grated horseradish  
1 tablespoon minced onion  
1 teaspoon Dijon-style mustard  
Salt and ground white pepper to taste

**Yields 6 servings.**  
Preparation time: 15 to 20 minutes. Cooking time: 1 hour and 20 to 35 minutes.

**BLUE CHEESE PARTY DIP**  
8 ounces cream cheese  
1/2 cup crumbled blue cheese (about 2 ounces)  
1/2 cup mayonnaise  
1/2 cup shredded fresh parsley  
1 tablespoon minced onion  
1 teaspoon prepared bottled horseradish  
1/2 teaspoon Worcestershire sauce

**ZIPPY SHRIMP DIP**  
8 ounces cream cheese  
6 ounces canned shrimp, drained  
1 tablespoon finely minced onion  
2 teaspoons horseradish mustard  
2 teaspoons ketchup  
1 teaspoon lemon juice  
1/4 teaspoon garlic salt  
Dash freshly ground black pepper

LEARN TO SCUBA DIVE  
The Great Escape of the 90's  
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| 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  
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Add Excitement to Your Life!  
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**SPECIALTY CLASSES**

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|--|---|---------------------------------------|--------------------------|
| Mon. Sept. 16 & Wed. Sept. 18<br>From 6:00 pm - 9:30 pm<br>class, 1 1/2 hrs per week<br>for 7 weeks. | Sept. 15 & 14<br>Sept. 14 & 15<br>Sept. 14 & 15 | Sept. 21-22<br>Oct. 28-27<br>Nov. 2-3 |                          |

Rescue Class Oct. 1 thru 6 • Divemaster Class Oct. 15-19 & Oct. 22-23

3380 Washtenaw Ave. PADI 5 Star Instructor 42295 Ann Arbor Rd. Plymouth, MI 48170  
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**ENROLL NOW!**  
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TAP • JAZZ  
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Advanced Ballet with Janice McDonald  
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**NOVIBOWL**  
21700 Novi Rd. - S. of Nine Mile 348-9120

**After Work Every Other Week Leagues**

- Youth Programs
- In Co-operation with Novi & Northville Park & Recreation Departments
- Bumper Bowling Leagues
- Daytime Ladies Leagues
- Saturday Bowling Leagues (Every other week Couples)

**FALL LEAGUES NOW FORMING**  
GOOD OL' DAYS... EVERY OTHER GAME FREE

Coupon Only Good thru 9-2-91

**Special Services and Programs**  
From the Consortium for Human Development, Inc.

- Personal/Family relationship counseling
- Child/Adolescent therapy specialists on staff
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**NEW WORKSHOPS**  
STARTING THE WEEK OF SEPTEMBER 9th, ON:  
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| Troy                                       | Clarkston                             | Novi                                      |
|--|---------------------------------------|---|
| 755 W. Big Beaver Ste. 1401 Troy, MI 48064 | 5645 Sashabaw Rd. Clarkston, MI 48346 | 24230 Kanin Blvd. Ste. 160 Novi, MI 48375 |

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166 Medical

BILLER RECEPTIONIST

2 positions, must have 1 yr. experience in medical or podiatry office, phone skills & good patient communications a plus, must be hard worker & dependable. \$7.50 an hour & up depending upon experience. Livonia area. (313)478-4639.

MEDICAL Assistant, pediatric office, Walled Lake. (313)624-0050.

MEDICAL Assistant, part-time, some evenings, for large family practice clinic in Milford. Experienced a must. Urgent care knowledge helpful. Call Lon Murphy (313)665-3600.

MEDICAL TRANSCRIPTIONIST Rehabilitation agency seeks full time medical transcriptionist to work day hours in the Northwest area. The qualified candidate will have certification/degree in medical transcription; at least 2 yrs experience in the medical field; proficient in Word Perfect typing 50wpm. Both physical therapy and medical terminology helpful. Please send resume and salary history to: Total Rehabilitation, Inc. 3010 Telegraph, Ste. 408 Bingham Farms, MI 48025. Attn: Eileen Souleira

MEDICAL Receptionist. Full and part-time for busy family practice clinic in Milford. Includes evenings. Experience required. Call Colleen: (313)665-3600.

MEDICAL receptionist, full and part-time positions available, at busy family practice clinic in Milford. Experience required. Contact Colleen: (313)665-3600.

PHYSICAL Therapist, part-time, for South Lyon Community School. License required. Phone: Marshall Forester (313)437-1721.

RN Nursing Supervisor needed 8:30am-4:30pm, 101 bed nursing home. Apply to: Hickory Haven, 3310 W. Coopers Rd., Milford or contact Donna Beebe, (313)665-1400 between 9:30am-3:30pm.

VETERINARY technician for a small animal practice in White Lake. License and experience preferred. Salary commensurate with experience. Must be congenial. Call for interview. Griffin Veterinary Hospital, 240 Jennings Rd., Whitmore Lake, MI 48180. (313)449-2039.

168 Office/Clerical

APPOINTMENT SECRETARIES for Lowe's Studio. No experience necessary. We train. Good pay and excellent working conditions. Am & PM hours available. Must dress neatly and speak clearly. Apply in person only, starting on Tues., Sept. 3, 10am-12 noon or 2pm-6pm at 121 W. Lake (same as 10 Mile Rd.) South Lyon, MI.

CHIROPRACTIC Receptionist needed, must be positive/energetic w/typing skills, starting rate \$5.00 an hr. & up. Please call Farmington Hills at (313)474-4383.

CLERICAL administrator. Must possess typing, word processing & shorthand skills, capable of operating telephone switchboard, must have excellent communication skills. Send resume & salary requirements to Human Resource Manager, 5550 Grand River, New Hudson, MI 48165. Resumes only. E.O.E.

FULL TIME CLERICAL Brighton retailer is looking for a mature detail person to work full time in a friendly office atmosphere. Light typing, processing invoices, billing, and handling phones. • BLUE CROSS • PAID HOLIDAYS • PAK VACATIONS Call Lisa (313)422-9268.

PART-TIME receptionist/secretary needed for mental health clinic in Northville, Mon-Fri. 4-7 p.m., Sat. 9-2. (313)348-1100.

RECEPTIONIST. Part-time for chiropractic office. Good speaking, grammar and math skills. (313)229-5591.

RECEPTIONIST wanted for Chiropractic office in Milford. Secretarial experience required. Hours: Mon, Wed, & Fri. 9am to 5pm and 2:45pm to 7:30pm. Tues. & Sat. 8:30am to 12:30pm. (313)685-2623.

SECRETARIAL POSITION

Secretary needed for a growing corporation engaged in the health care field. Candidates should have: minimum of 3 yrs. experience as a secretary, strong secretarial skills including word processing, excellent communication skills. Interested candidates should send resume and salary history to Human Resources/AA, P.O. Box 8626, Ann Arbor, MI 48107. E.O.E.

WORD PROCESSORS

SECRETARIES CALL ADIA (313)227-1218

WORD PROCESSOR SECOND SHIFT NOVI

Transcription/Secretarial duties, non-smoking office, superior spelling a necessity. Pleasant outgoing manager for a busy medical/legal Nov. office. Professional appearance, word processing/computer knowledge. 5pm to 1:30am. Send resume & salary requirements to: Box 5516, c/o South Lyon Herald, 101 N. Lafayette, South Lyon, MI 48178.

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.

169 Help Wanted Part-Time

CLEANING position available, part-time evenings, Mon-Fri. \$4.50 to \$5.70 a month, U.S. 23 & Grand River area, call (313)665-1920.

DO YOU have 2-3 evenings a week of spare time? Do you enjoy your work? Earn \$250 and up per week. Ideal for moms. Process House Crystal. Call Cindy 10-4pm (517)548-1254.

HOUSECLEANING positions available. Must be mature and reliable. Call HomeWorks: (313)229-5499.

HOWELL 1 br. mobile home on horse farm, rent \$300, couple preferred, part-time work now, full time work later, experience w/throughbreds & references necessary. (517)223-3277.

INDEPENDENT hi-to mechanic wanted, paid by completion of each working hi-to. Call Floore Corp. (517)546-8330, ask for Dean.

PART-TIME job now available in Downtown South Lyon. Work early evenings and no weekends. Ideal for Senior Citizens or Retired Person. Perfect attitude a must. (313)949-3627. E.O.E.

PART-TIME help wanted at wallpaper store in Novi, evenings and weekends. Please call (313)348-2171.

WE NEED HELP

If you enjoy being with people that take pride in their work, if you are dependable and can be available rather unusual hours we may have a job for you. The bindery department of HomeTown Newspapers in Howell need people to complete the final step in laying the newspapers and other company products from the press and preparing them for post offices and delivery people. High school diploma not necessary but helpful, we will train you 3 days per week, afternoons or night shifts. To fill out an application, come to our downtown office. Smoke free environment.

HomeTown Newspapers Personnel Office 323 E. Grand River Ave. Howell, MI 48843

No phone call. We are an Equal Opportunity Employer MF.

170 Help Wanted General

3 LAWN crew positions for condominium complex. Must be dependable. 40 plus hours per week, 2 months plus, \$5,500/600 an hour. Apply at: 20301 Silver Spring Dr., Northville. (313)949-4066.

AMOCO Driveway attendants needed. Part-time and full time available. Ideal for high school and college students. Apply within: Novi Amoco, Grand River and Novi Rd. (313)949-9155.

ARE you unemployed? You may qualify for free training in appliance repair or optical assistance. Call Washenra Community College Job Training School. (313)677-5006. E.O.E./Trainer.

ATTENTION! General labor and light industrial positions available immediately in Livingston County. Call MAN-POWER now! (313)229-5666. E.O.E.

BARTENDERS, waitpersons, cooks, general maintenance help. Apply: Milford Lanes, 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 product and inserts 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 needed 4 days weekly, 1 person office, Milford area. Experience through financial statements, payroll, etc. Computer skills necessary. Some benefits. Send resume to 31732 Pkwood Ct., Milford, MI 48362.

BUSY optometrist office needs hard worker for part-time position some evenings & weekends. 196 & Novi Rd. area. Will train. Send work history to P.O. Box 108, Novi, MI 48376.

CARRIER needed to deliver the Monday Green Sheet to porches in the following Lakeland areas: Strawberry, Downing, Pearson, & Imus. (313)227-4442.

CASHIERS/STOCK

ARBOR DRUGS, INC. MILFORD

Full and part-time opportunities for mature, dependable persons in one of America's fastest growing drugstore chains. Arbor Drugs offers flexible hours, employee discount, and a clean, pleasant atmosphere. Cashiers must be at least 18 years of age. Apply in person at the following location. E.O.E.

963 West Summit Milford, MI. 48381

CASHER wanted am & pm shift. Flexible hours. Ideal for moms and retirees. Apply at Milford Auto Supply, ask for Jeff or Ron. (313)665-1568.

CHEMIST/TECHNICIAN ELECTROPLATING Experience with plating solutions mandatory. Degree optional. Salary negotiable. Phone Ron or Jack (517)546-0150. Resume to: Diamond Chrome Plating, Inc., P.O. Box 557, Howell MI 48844.

CHEMUNG Hill Country Club Grounds Dept. full grounds crew help, golf course experience preferred. (517)546-7422, 7am-3pm.

COMPOSITOR NEEDED Part-time

We will train people to work in our Composition Department at HomeTown Newspapers in Howell. You must have a high school diploma and be able to type a minimum of 45 words per minute. You will be taught how to use typesetting equipment, camera and how to paste-up newspaper pages. We are looking for 3 bright, reliable people for our team. Afternoon shift, must be available for work 4 or 5 days per week. Benefits available upon completion of probation. Smoke-free environment.

JOB Coach. Developer, P.T. Social worker to work with developmentally disabled in employment setting in Livonia. Call Renee for interview. (313)549-8650. Must have experience with developmentally disabled.

JURORS needed for mock trial. Sept. 3, 1991. 1 pm. \$20 per juror. Trial in Brighton. For more information call (313)948-6030.

KOHL'S Dept. store in Novi is seeking mature, responsible, individuals for permanent part-time positions in sales, cashiering, stock and housekeeping. Previous retail experience is helpful, but not necessary. Apply in person at the service desk. KOHL'S 43650 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 29th at 3:30pm.

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

LEAGUE coordinators. Bar and counter help. Pin jumpers and maintenance. Milford Lanes. (313)685-8745.

LIGHT industrial workers needed for plastics plant. No experience necessary, will train. Homeowners welcome. Apply in person, no phone calls: Brighton Molded Plastics, 1351 Rickett Rd., Brighton MI 48116. Located in the Robertson and Stewart Blvd.

LONG term factory work available in the West area. Days 7-3:30, \$5.00-\$5.25 per hour. Bonuses and benefits offered. Hard working, dependable people call for an appointment. (313)664-7078 ETD Temporary Service.

LOVING, enthusiastic energetic people needed for Howell Kids' Care. Part-time care giver positions available for 91-92 school years. Please call Sharon Barlow, Director, (517)548-6348.

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

EXPERIENCED equipment repairman (no auto). Lawn & garden to contractor's equipment plus other responsibilities. Must be reliable. Possible advancement to assistant manager. Send resume to: Box 3518 c/o Livingston County Press, 823 E. Grand River, Howell, MI. 48843.

MACHINE SHOP

Persons needed for full time immediate work in Milford area, machine operators & shipping & receiving people, some experience helpful. Call Mon. thru Thurs. 9am to 3pm. (313)473-9305.

MATURE COUPLE WANTED to manage small, quiet complex in Plymouth. Apartment & salary. (313)453-6981.

MATURE couple or woman to live-in and manage group home 5 days a week, also a part-time position available in Walled Lake area. (313)624-3265.

MATURE responsible adult for afternoon & midnight shifts. Apply at the Mobile station at Eight Mile & Tolt, Northville.

MECHANICALLY inclined individual to support industrial equipment and customers. Reply to: Personnel, PO Box 297, Milford, MI 48361 or in person at: 54474 Pontiac Tr. Milford.

MCHGANN factory outfit has 10 to 12 permanent positions available. Competitive starting base pay plus production bonuses. Must be high school grad. For interview call, (313)227-6650.

MORTGAGE PROCESSOR. BRIGHTON AREA Full time. Minimum 2 yrs. experience with conventional loans, good knowledge of office administration preferred. Competitive salary, health, dental and 401k plan.

DETROIT SAVINGS BANK 511 WOODWARD AVE. DETROIT, MI 48226 (313)961-7800, ext. 218 E.O.E.

FULL time help, O'Leary Paint, (313)229-9833, contact Harriet.

FOUR SUIDE or OMCQ Set Up and Operate. Automotive supplier

a seeking individuals with full side or OMCQ experience. Back ground in wire forming is desirable. Join a stable, growth oriented company who offers a competitive wage package. Send resume or apply in person at: Ultimate Manufacturers Inc., 3515 Old US 23, Brighton, 48116.

HAIR STYLIST

for new Fantastic Sam's opening in Highland. Excellent opportunity, clientele waiting for you. Fantastic wages possible for enthusiastic, qualified stylist. (313)789-9676, ask for Judy or leave message.

HAIR STYLIST. Full or part-time. Earn fantastic bucks with our new wage guarantee and 50% commission plan, we think we have the best paid hair stylist in Mich. Call or apply in person: FANTASTIC SAM'S 21522 NOVI RD. Burt. 8 & 9 Mile (313)944-8900

IMMEDIATE openings. Prepress/dryers. Apply at Brighton Mall Soft Cloth Car Wash, next to K-Mart.

IMMEDIATE openings. Prepress/Dryers. Apply at Howell Soft Cloth Car Wash.

IMMEDIATE openings for cleaning people. Must be reliable with good transportation. Please call (517)548-6573.

IS YOUR HARD WORK APPRECIATED? If not, call Mary Maids. Excellent weekly pay and people who reward performance. Great hours, no nights, weekends or holidays. Car needed. (313)229-1808.

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DETROIT SAVINGS BANK 511 WOODWARD AVE. DETROIT, MI 48226 (313)961-7800, ext. 218 E.O.E.

FULL time help, O'Leary Paint, (313)229-9833, contact Harriet.

AFTERNOONS DAYS MIDDNIGHTS

We have industrial work to suit your time. ADIA (313)227-1218

NEEDED: specialty painters for interior/exterior plastic automotive parts. Manual spray on overhead conveyor. Only those experienced in above need apply. Deco Trim, 30150 S. Hill Rd., New Hudson. (313)437-7653.

NEED TO LOSE WEIGHT? NEED TO EARN MONEY?

Full or part-time help needed. Call (313)746-3372.

NOW hiring. Full/part-time cashier/stock positions. All shifts. Excellent benefits, vacations/holiday pay. Advancement possible. Apply at Speedway, 105 Milford Road, Milford, EOE.

NOW hiring full time crew members for lawn care. Starting pay, \$5.50, no experience needed. Benefits available. (313)437-1286.

NOW taking applications for all shifts. Apply in person at: McDonald's, Whitmore Lake, Brighton, Howell and Hartland.

OPERATORS

Plastic injection molder seeks operators for day and night shifts. No experience necessary. Will train. Applications available at: 767 Doherty Dr., Northville, (7 Mile and Northville Rd. area).

PORTERS full time. Apply Shop, Superior Oldsmobile, 8282 W. Grand River, Brighton.

PRECAST CONCRETE SHAPES

General labor for afternoon shift. Heavy lifting, \$5.25 per hour plus benefits. 1524 Landow, 1 mile west Wagon rd. off Pontiac Tr., Wixom. (313)669-2900.

Q.C. MGR.

Job shop painting/packing automotive supplier seeks applicants familiar with Ford Q1 and GM targets for excellence. Requirements: applicants must be knowledgeable in SPC, FMEA's, control plans, DOE's and TOPS program solving techniques. Excellent opportunity for quality engineer/QC assistant. Send resume and salary requirements to:

MARCH COATINGS, INC. 180 Summit St. Brighton, MI 48116 Attn: Personnel No phone calls please.

RECEPTIONIST

Friendly, energetic person wanted for busy salon, full or part-time. Call or apply in person: FANTASTIC SAM'S 21522 NOVI RD. BETWEEN 8 & 9 MILE (313)944-8900

RESPONSIBLE cashiers needed. Both full and part-time. Benefits available. (313)349-1961, (313)685-1541, ask for Stephanie.

RETIREES, students, homemakers, applications now being taken for full employment, part-time, flexible hours, a few full time positions. Diehl's Orchard & Cedar Mill, 1479 Ranch Rd. Holly.

SEAMSTRESS needed for alteration shop in Novi. Sewing experience required for full or part-time to start in Sept. Want to have fun and make extra money? Call (313)478-0445.

SERVICE Writer wanted, experience preferred, no Saturdays. Apply in person, Brighton Chrysler Dodge, 9827 E. Grand River, Brighton.

TAILOR/Seamstress with good alteration experience for busy Novi shop. Permanent position with great benefits and good working conditions. Minsky the Tailor. (313)47-0007.

TEACHER, full or part-time. Novi area preschool. Experience preferred. (313)471-2333.

TIRE CHANGER

Full time person needed at large tire facility. Salary plus group insurance, vacations, etc. Apply: Spartan Tire, Brighton.

TIRE changer. Experienced only apply. Excellent pay and benefits. Apply in person: AAA Mullers, 301 W. Grand River, Brighton.

WAREHOUSE order selectors, prices and packaging help needed full time, 7am to 3:30pm, Monday through Friday. Light work, pleasant working conditions. Apply: Arvin Distributing Company, 43100 Nine Mile Rd., Novi.

WEATHERVANE WINDOW

Brighton area window and door company now accepting applications for weather-vane and production positions. Good opportunity for advancement/wcompetitive pay and benefits. Apply in person, 5936 Ford Court, Brighton. (313)227-4900.

WIXOM positions. Full time, 8 a.m.-4:30 p.m. Mon-Fri. Production work, heavy lifting, starting pay \$5.50 per hr. plus increases & bonuses based on performance. Excellent working conditions required. (313)944-4688.

1984 BAYLINER. 16 Ft. fish and ski. Two live wells, lockable storage. Trolling motor, two batteries, 1984-85 hp Forza. \$2200/best. (313)449-8510.

1986 SYLVAN Sea Monster. 16' 35hp low hrs. trailer. \$3,500 or best. (313)632-5194.

5 HOMEOWNERS needed to demonstrate House of Lloyd

Home decor, gifts & toys. \$300 kit. Let me help you build your own business. (313)629-6892.

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

MANUFACTURED HOMES

Michigan's industry leader seeks to fill select commission sales positions in Milford and Farmington. If you have the ability and desire to succeed, contact Andy Masie at: LITTLE VALLEY HOMES (313)349-2500

NOW accepting applications for stock positions. Must be available from 7am to 11am daily, please apply in person at Novi, K-Mart 43825 W. Oaks Dr.

SALES WITH A FUTURE

Ambitious man or woman presently employed. Part-time to start. Full time when qualified, with minimum guarantee per month. Complete training program. Farmers Insurance Group. (313)227-3000.

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

WANTED. Full and part-time retailers. Work at home. Will train. (313)475-5898.

WHOLESALE REP

Wholesale food company looking for drivers/sales people to expand their Farmington office. Average commission per week \$600-\$800. Company vehicle provided and benefits. Call after 10am (313)471-5898.

173 Education/Instructor

EXPERIENCED Chief Center or Narah certified handicapped riding instructor. Salary and benefits. Apply in person: Tollgate 4-H Center, 28115 Meadowbrook Rd., Novi, MI. Michigan State University is an Equal Opportunity Employer.

GED teacher wanted for Thurs. evening classes at Pinckney Community Education. Will cover Science, Social Studies, & Literature. Call (313)879-3115, Ext. 240.

PIANO and organ lessons. Tutoring and reading. Call (Sweet Start), (313)887-4485.

WANTED: Substitute teachers especially interested in working with at risk youth in an alternative school setting. Please call. (313)231-1810.

CERTIFIED high school teacher will tutor any subject. (313)229-2849.

180 Situations Wanted

A1 HOME or office cleaning in Brighton, Howell or Fowlerville area. References. Call Judy at (517)223-9815.