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**MONDAY**  
September 2, 1991

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Two Sections  
12 Pages plus Supplements

# the NOVI NEWS

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**Opinions** CITY PUT COMPOST  
CART AHEAD OF WASTE HORSE / 5A

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'GUILT-FREE ICE CREAM' / 1B

**Update** RESTAURATEUR UP  
ON CHARGES IN NOVI CASE / 4A

## Liquor licenses are a hot commodity

By JAN JEFFRES  
Staff Writer

After their immigrant mama gave an emotional thanks to the city council, the proprietors of a proposed Tex/Mex restaurant walked away Aug. 26 with Novi's last but one liquor license.

As a host of new eateries are planned for the city, liquor licenses have become one of the hottest local commodities. Some restaurateurs say it can make or break their business.

Novi now has one license left, but is likely to get three more once the state's Liquor Control Commission evaluates the 1990 census results. City Manager Edward Kriewall said.

The Michigan Liquor Control Commission disperses the licenses on a ratio of one per 1,500 people. The three licenses will be the only new allotments Novi will have, unless a mid-decade census shows another population increase.

Yugoslav immigrants Josif and Milica Jancevski and Milan Stevanovich — proprietors of the proposed Lone Star B-B-Q — were the lucky ones. The council followed the city planning department's positive recommendation here.

But not without the objections of council members Martha Hoyer and Nancy Cassis, who called for a full report on how many liquor license applicants may be waiting in the wings.

Hoyer called for a special evening meeting to meet with restaurant owners interested in the licenses.

"I believe (community development director) Mr. (Jim) Wahl told us he has 20 applications in the planning office. I think we will be premature to make a decision this evening if we have this many people out there looking for liquor licenses," Hoyer said.

"We need to determine who needs our purposes. I think we need to establish some guidelines. I do not want to distribute these one at a time, piecemeal."

Novi's planning department re-

Continued on 3



Photo by BRYAN MITCHELL

### It's a big one

Katie McLallen took the opportunity on returning to school last week to check out the sunflower plant she planted last year in her kindergarten class in Orchard Hills Elementary school. It now stands 10 feet tall.

## Residents left holding bag for firm's troubles

By SCOTT DANIEL  
Staff Writer

Hundreds of Novi residents have been battling a smelly problem over the last few months — rotting garbage.

According to residents of Meadowbrook Glenn subdivision, trash sat uncollected three days after it was scheduled for pick up last week before being hauled away by Pontiac-based Oakland Disposal. Mayor Matt Quinn, a resident of nearby Turtle Creek, said the company had failed to collect his trash as of Friday. He said his subdivision's collection day is normally on Thursday.

"They have been a great company since they've been with us," Quinn said, "until the last few months."

Since then, he said, Oakland Disposal has been late collecting trash in the subdivision, near Nine Mile and Meadowbrook, on a sporadic basis. Quinn said he was unsure why the company is having trouble with its collections.

Officials from Oakland Disposal couldn't be reached for comment by press time Friday.

Besides Meadowbrook Glenn and Turtle Creek, the company also serves the Willowbrook and Charington Green subdivisions in the city. All four subdivisions lie between Nine Mile and Ten Mile along Meadowbrook Road.

The subdivisions, combined, house hundreds of city residents. It was unclear Friday if the collection problem was widespread through all of the subs.

Turtle Creek recently renewed its contract with Oakland Disposal for trash collection, Quinn said. The contract will last through fall of next year, he said, when a city-wide col-

"They have been a great company since they've been with us . . . until the last few months."

Matt Quinn  
Mayor and resident  
of Turtle Creek

lection program is implemented.

Subdivisions in Novi are responsible for contracting trash collection. Currently, 11 different waste disposal firms collect trash in the city.

Quinn, who has negotiated contracts for the service in the past, said typical contracts with the firms run for three years. He said subdivisions usually pay on a monthly basis for collection.

Oakland Disposal has collected trash in Turtle Creek for five years, Quinn said.

Agnes Durbin, of the city clerk's office, said each waste disposal company must be licensed by Novi. Along with the annual licensing, companies have vehicles inspected by the city for safety.

Oakland Disposal is unlicensed for collection by the city, Durbin said. She added that a check of records back into the early 1980s showed Oakland Disposal has never been licensed by Novi.

According to city ordinance, collecting trash without a license is punishable by a \$500 fine and/or 90 days in prison for the owner of the company.

## Hall of Fame to move to Mohawk

By SCOTT DANIEL  
Staff Writer

Novi's Motorsports Hall of Fame of America could be moving its offices into the Mohawk Liquor building by the end of the month.

According to Hall Executive Director Ronald Watson, a "contingent" green light has been given to the move. He said an agreement to move the hall of fame's executive offices into the 300,000 square foot building, which is the site of the proposed "Novi Expo Center," wouldn't be finalized until insurance and other matters are worked out.

"We are very, very interested in the site," Watson said, "but we are

still looking at all the options."

Plans for construction of a \$10.6 million, 100,000 square foot facility on Delwal Drive, to house the hall, are still under consideration. Watson said a decision on a move could come by the end of the week.

Offices would be in the building for a minimum of six months if the agreement is made, he said. Hall officials would then decide, in that six month period, if the Mohawk building would become the shrine's final home.

"We want to move as rapidly as possible in finding a home," Watson said.

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## Line, traffic light fall from heat

By SCOTT DANIEL  
Staff Writer

Traffic signals at the intersection of Grand River and Town Center Drive were downed Thursday evening as the result of broken power lines.

According to Novi Fire Chief Art Lenaghan, five signals crashed to the ground shortly after 6 p.m. Thursday. He said the accident was caused when a coupler, a metal casing that holds lines together, came apart, sending power lines and traffic signals into the roadway.

No injuries were reported from the mishap. Lenaghan said crews from Detroit Edison and Oakland County worked on repairing the downed lines and signals through the night Thursday. By Friday morning, he said, both power lines and signals were back up.

Residents of Meadowbrook Glenn Subdivi-

Residents of Meadowbrook Glen subdivision lost power for about 20 minutes because of the accident. Fire Chief Art Lenaghan said Edison crews had to shut power off to work on the downed lines.

sion lost power for about 20 minutes because of the accident. Lenaghan said Edison crews had to shut power off to work on the downed lines.

The fire chief added that Grand River was blocked off for about a half-hour after the accident to clear debris. Lenaghan said the downed lights blocked the entrance to the fire station, located at the intersection, but that the department was able to get for a run at about 6:30 p.m.

Novi resident Peter Tate was driving westbound on Grand River when the signals and lines went down. He said the lights were "collapsed" across the intersection as he approached.

Tate said he was uninjured from the falling lines. He added that one of the downed wires had started a grass fire on the south side of Grand River.

Lenaghan confirmed the fire and said it was quickly extinguished.

## Schools react to Engler's proposal

By SUZANNE HOLLYER  
Staff Writer

Gov. John Engler's proposed 30-percent school property tax might look good to the average property owner, and that's what has Novi school officials worried.

Engler's plan would cut school property taxes by 30 percent over five years, costing school districts \$500 million in 1993. But the governor says money would be returned to school districts by using half of the annual growth in state revenue to reimburse local school districts.

Engler's plan was launched at the Michigan State Fair last Tuesday, kicking off a petition drive re-

quired to put the issue on the ballot in 1992.

If enough signatures are gathered, voters will be asked next year to approve a constitutional amendment cutting school operating taxes 30 percent over five years.

Acting Novi Schools Superintendent William Barr, who was at the State Fair Tuesday but who did not hear Engler's speech, said the plan raises questions.

"How can you be guaranteed that he will be able to return money in the same quantity he takes it?" Barr asked.

Sen. R. Robert Geake, R-Northville, raised the same question, saying the governor's plan may not provide enough money to

fully reimburse school districts.

If Engler's proposal gets enough support to make it on the ballot, Barr feels certain it will pass.

"It makes you worry. The chances of something like that passing if it gets on the ballot are 99 to 1, but I think it's irresponsible," he said.

Engler's plan also will hold property assessments at 3 percent. Novi's assessments have gone up on average more than 4 percent in the past two years.

"I don't think he (Engler) knows what he's doing," Barr said, referring to a tax-base-sharing plan that also would take money from school districts like Novi.

"What is the school district sup-

posed to do. We're a service industry with 85-90 percent of our costs going to labor," Barr said.

Barr said proposals like Engler's put pressure on local taxpayers. "It will force school districts to increase millages. It always comes back to the local taxpayers," he said.

Novi schools has passed every millage and bond proposal in the past 15 years, Barr said. He also said he has no idea how far Novi voters will go in approving tax increases.

"They've been very, very supportive," he said. "As long as the school district is producing, I expect they

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## Suburban Cable Weekly



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

# Community Calendar

Today, September 2

**Labor Day:** City offices and the Novi Public Library will be closed. Novi News offices will also be closed.

**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.

Tuesday, September 3

**Board of appeals:** The Novi Zoning Board of Appeals meets at 7:30 p.m. in the Novi Civic Center.

Wednesday, September 4

**Planning Commission:** The Novi City Planning Commission meets at 7:30 p.m. in the Novi Civic Center.

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 Frazen Bros. Circus will be performing in town for two shows only, 5:30 p.m. and 8 p.m., at the Novi Town Center. The event is a fundraiser for the Novi Jaycees. Tickets are \$5 each in advance, \$6 at the door. Advanced tickets may be purchased at Kids Klub in the Novi Town Center, the Novi Parks and Recreation office, the Novi Civic Center, or through the Jaycees by calling 348-NOVI. 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.

**Bottle Drive:** Novi High School band members and band boosters will collect returnable bottles and cans today from Novi residents in a

benefit for the school band. They plan to visit every home in Novi between 10 a.m. and 1 p.m. The band has bottle and can drives several times a year. Band director Craig Strain expects the band to collect 40,000 bottles and cans today.

**At at the Oaks:** Art is the order of the day at a show scheduled for West Oaks Mall.

Sunday, September 8

**At at the Oaks:** Art is the order of the day at a show scheduled for West Oaks Mall.

Monday, September 9

**Library board:** The board of directors of the Novi Public Library will meet at the library at 7:30 p.m.

Tuesday, September 10

**Primary election:** Novi city voters may cast their ballots in the city primary election. On the ballot will be council races, with 10 candidates vying for three seats. The primary will narrow the field to six for city general election, scheduled in November. Also on the ballot will be a bonding question for the construction of veterans memorial hall.

Wednesday, September 11

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

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

Thursday, September 12

**Parks and recreation:** The parks commission will meet at 7:30 p.m. in the Novi Civic Center.

**Historical commission:** The Novi Historical Commission will meet at 7:30 p.m. in the Old Town Hall.

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 also 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.

Monday, September 16

**City Council:** The Novi City Council meets in council chambers in the Civic Center at 8 p.m.

Wednesday, September 18

**Planning Commission:** The members of the Novi City Planning Commission will meet at 7:30 p.m. in the Novi Civic Center.

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.

**Historical Society:** The Novi Historical Society will meet at 7:30 p.m. in the Novi Civic Center.

Monday, September 23

**Blood drive:** The Novi Community Blood Drive will run from 9 a.m. to 9 p.m. in the Civic Center. For an appointment or more information, call the City Clerk's office at 347-0456.

Wednesday, September 25

**Senior meeting:** The Novi Senior Citizens Club will hold its monthly business meeting at 1 p.m. in the Novi Civic Center.

Monday, September 30

**City council:** The Novi City Council will meet at 8 p.m. in the Novi Civic Center.

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.



## Sign me up

Keilh and Debra Mills dropped off their sons Lawrence, age 6 (left) in first grade and Elliott, age 8, in the third grade, for their first day of school at the Novi Woods Elementary School last week. The Mills family just moved to Novi last week from England. Keith Mills transferred him to a Detroit area branch of its operation.

Photo by BRYAN MITCHELL

## Schools concerned over plan

Continued from Page 1

will continue to be supportive. Barr said he plans to voice his opposition to the plan and others that arise throughout the year that could negatively impact Novi schools. "We'll have lots of opportunity to register our displeasure, we certainly plan on doing that," he said. Also opposing the plan, Barr said, will be several school and administrative organizations to which he and Novi schools belong.

## Hall may move to Mohawk

Continued from Page 1

The process of bringing the hall of fame to Novi began in the mid-'80s. City Manager Ed Kriewall began discussions with the Michigan Motorsports Hall of Fame about locating that hall, which was without a permanent home, in Novi. During the discussions, the two sides decided on a more grand project—a national hall—to be located in the city. The Motorsports Hall of Fame of America was incorporated in 1987. The hall will represent all motorsports, including auto, motorcycle and boat racing, among others. "I'm sure Sr. Dan Curvey and Don Prudhomme were just some of the hall's inductees this year. Shirley Muldowney and Don Garlits are two that have been inducted in years past.

## Lone Star B-B-Q wins second-to-last liquor license

Continued from Page 1

commended the Lone Star for the license based on its plan to rehabilitate and redecorate the Rib and Egg site, the need for a family resident in the south end of the city to accommodate new growth there and the uniqueness of its southwestern grill menu. The family has spent \$36,000 on the not-yet-open business already. "We need the dramatic change that's being prepared here. The upgrade of a site such as this blight is being demanded by our citizens," said Mayor Pro Tem Edward Lettinger. The restaurant needs the license to provide a community meeting place, according to the owners. "The liquor adds more positively to a person's dining enjoyment. Instead of having a deaf, a person can enjoy a Resling with his nachos," Stevanovich said. The Jancevskis and Stevanovich also own and manage Hemingway's Grill and Bar in West Bloomfield, a bake shop in Garden City and the Capitol Restaurant in Westland. The city judges its Class C liquor license applicants by a variety of criteria. Preferable uses are hotels and motels, uniquely-designed supper clubs with seating capacities of 250, and convention centers. But consideration is also given to whether or not a business is unique compared to other city establishments, will provide a service not currently available to Novi residents, or has been well-established in the city for a period of time. This last guideline was recently adopted by the city. The police department also checks the applicant's record. Based on a saturated market, Novi is unlikely to have any more new hotels openings within the next two years. City Manager Edward Kriewall said, "We used to sit on licenses and look for business to hotels. I don't think this is a concern council needs to carry on." While the city only gains \$200 per each license granted, they have given away an expensive commodity which could gain the new owner as much as \$35,000. City Attorney David Fried told the council: "It is an asset. It can be taken in bankruptcy. It doesn't revert back to the city." Hoping for the same good fortune as the owners of the Lone Star is Scott Wang, an immigrant from China who owns the six-month-old Dragon City Chinese restaurant in West Oaks. He has invested \$110,000 in the property, which has taken over the spot formerly held by the Rikshaw of Novi in West Oaks II shopping center.

While reading the restaurant menu passed around by Wang's representative Liza Chan made some council members hungry, they opted not to take action on his liquor license application on August 26. The Dragon City was given a negative recommendation by the planning department. Kriewall said the restaurant did not meet the unique category, as Novi already has given a license to two Oriental restaurants: Kim's Garden, a Cantonese restaurant on Novi Road and the Japanese eatery Sakura-Cherry Blossom now being built in West Oaks II. The Japanese cuisine is different, even though they are both Oriental. This is another cuisine. There is no food like this anywhere in the metro area unless you go across the border," Chan said. "You won't see chop suey. The emphasis is on northern

Mandarin cuisine with healthy, fresh ingredients. The trend of nowadays is not eating greasy eggrolls." Chan said not having the license has proved a handicap for the Dragon City. "The customers come in and realize they can't have a beer or wine, which is purely complementary with the level of cuisine, and they just go home. People vote with their feet, with their taste buds," she said. When it appeared the license would not be immediately granted, the applicant took Mayor Matthew Quinn's advice to return in the near future when the city has more licenses available. Other relatively recent recipients of the Class C liquor licenses have been the Hotel Baronette, the Cherry Blossom Japanese restaurant planned for West Oaks shopping center; and the longtime local Italian restaurant, Malsano's.

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\*All research figures from 1991 Belden Study, HomeTown Newspapers Market Area.

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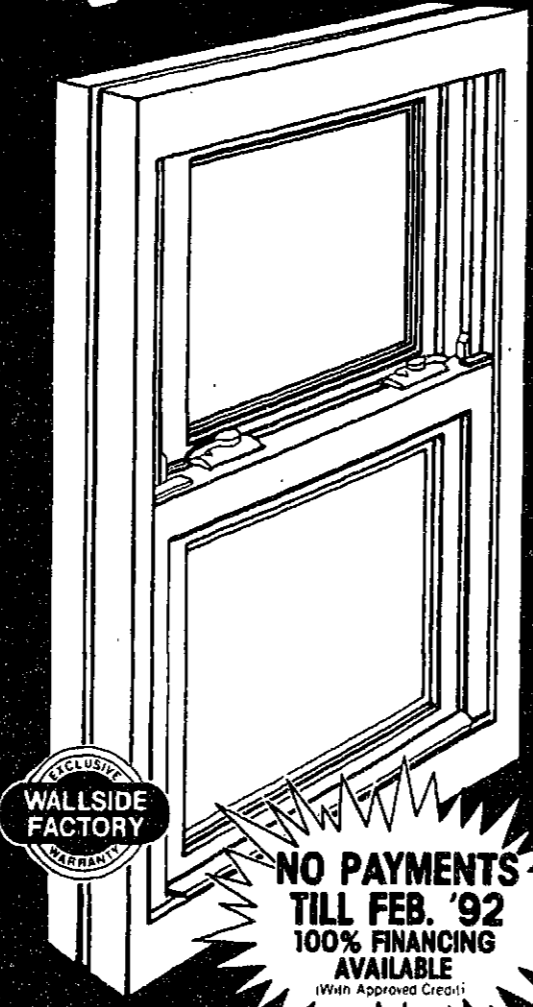
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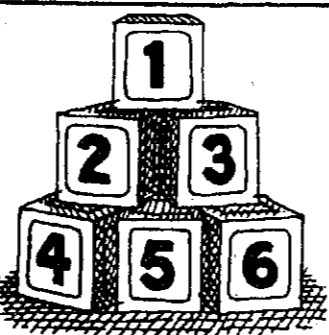
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# Stolen boat found in Livonia

A seven-foot HydroMite boat stolen from a location on East Lake Drive in Walled Lake was recovered Aug. 27 after it was spotted at a yard sale in Livonia.

The owner of the boat told Novi Police that it had been missing for six to eight weeks, but he never reported it because he expected it to turn up somewhere around the lake.

Instead, police said, one of the owner's friends, who knew the boat was missing, discovered it at the yard sale.

The boat was recovered by Livonia police and returned to the owner.

**BREAKING AND ENTERING:** Lakeview Market on Novi Road was reported broken into Aug. 28. A witness, who reported the incident in progress, told Novi Police she heard glass break and saw someone go behind the counter. She said she saw a white male wearing a dark baseball cap, long pants and a long-sleeved shirt or jacket running south from the store on Novi Road near Erma Street.

Police said an entrance door on the east side of the building was smashed out, probably with a mason brick.

The owners of the store told police that a carton of cigarettes was the only missing item.

**LARCENY FROM AUTO:** The owner of a 1989 Pontiac Sunbird reported Aug. 28 that her 1991 Chevrolet was stolen from its parking spot near Sears at Twelve Oaks Mall.

The woman told police she parked there at approximately 5:30 p.m. and returned at 7:30 p.m. to discover it missing.

## Police News

**LARCENY:** The resident of an apartment on Novi Road reported Aug. 28 that several items were stolen from his back yard.

The man told police he heard foot steps and voices behind the apartment. He investigated, then was able to hear sticks breaking in the woods behind his residence. At that point he noticed the missing items.

**STOLEN VEHICLE:** The owner of a 1989 Cadillac El Dorado reported his vehicle stolen Aug. 28.

The man told police he parked his car at work on Nine Mile, then took a work vehicle out to a construction site. After work, he said, he drove the work vehicle home.

The next morning, when he returned to work, his car was gone.

**STOLEN VEHICLE:** A Novi woman reported Aug. 28 that her 1991 Chevrolet was stolen from its parking spot near Sears at Twelve Oaks Mall.

The woman told police she parked there at approximately 5:30 p.m. and returned at 7:30 p.m. to discover it missing.

**MOP:** A manager at Michigan National Bank on Novi Road reported Aug. 27 that the plate glass window from the front of the ATM machine was completely missing.

In addition, a window on the north side of the building was shattered.

Police said it appeared that someone had shot a BB or pellet gun at the windows while driving past.

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

**Man faces two CSC charges**

By CRISTINA FERRIER Staff Writer

The owner of a Farmington Hills restaurant has been charged with two counts of criminal sexual conduct in connection with an incident involving an underage employee.

Frank Blair IV, 29, part owner of Gourmet To Go in Farmington Hills, was charged with criminal sexual conduct I and II after a young girl told a Novi Police Officer that he had given her champagne, made sexual advances toward her, and told her to lie to police.

The police officer discovered them parked in a field off Flint Street, an industrial drive in Novi. According to the police report, Blair and the girl were parked approximately 30 feet from the road in a dark area, under a tree, sitting on the tailgate of the vehicle.

The officer reported he approached them and asked for identification, but they said they had none. He reported that the man, later identified as Blair, said they were only kissing.

Blair went on to tell police that he had just met the girl in the beer tent at the Novi 50's Festival. The girl agreed with his statement, saying she had not known him before that night, and that they were just kissing, according to police reports.

At that point, the officer asked their ages and Blair seemed surprised that the girl was underage, saying he assumed she was 18. The officer reported that he searched the girl's purse and found identification containing that she was underage.

The officer reported that Blair was then released, and the girl was transported to the police station, where her family was contacted.

At that point, police discovered that the girl was one of Blair's employees, and that they had apparently been on what was supposed to be a friendly date that evening.

Blair, contacted Friday at his restaurant, refused to comment on the incident.

## Library plan could duplicate service

By JAN JEFFRES and THOMAS M. VARGIE Staff Writers

Communities within the boundaries of the South Lyon Community Schools District may unite to create a school district-wide library system.

This would include a portion of Noviserved by South Lyon schools and the city's own taxpayer-supported public library.

A committee of representatives from South Lyon, Lyon and Salem townships as well as the South Lyon schools hope to reach a decision on the proposal by March.

The nine-member committee met Aug. 20 at the Lyon Township Library to discuss the district library concept.

Novi Mayor Matthew Quinn said Thursday he was unaware of the plan.

"I would expect our library board would not be too enthused," he added.

A portion of western Novi in the Wharton and Napier roads area is in the South Lyon school district, including Old Dutch Farms and Novi Meadows mobile home communities.

To date, officials from both South Lyon and Lyon have not seen eye-to-eye concerning the district library topic. While Lyon Township did agree to place representatives on the Joint Library Feasibility Study Committee, some township board members are reluctant to form any type of library merger with the city.

Some Lyon Township citizens are circulating around the township by citizens who oppose any type of shared library services concept.

South Lyon Mayor Jeffrey Potter began the meeting by saying he was motivated to investigate the district library concept because of the area's growth.

South Lyon resident Karen Garfney said that city's library is short on stock.

"I'm an avid user of the South Lyon Library, but I find myself going to Novi's library quite a bit because South Lyon's doesn't have all the resources," she said.

Nancy Geiger, clerk for Salem Township, said currently Salem does not have a library and that she isn't sure which way the Salem Township Board wants to go.

"Salem has people who currently are buying library services in Plymouth and in South Lyon," Geiger said. "But I feel bad when people call me at the township hall and ask where the library is. I tell them we don't have one."

"At this point, we (Salem) are very interested in providing services."

South Lyon School Board member Peggy Connelly said she still needs to learn much about libraries and the district library law.

"What I know, though, is it would be so expensive to expand alone," Connelly said. "I would like to see all the communities work together on this."

During upcoming meetings, members will discuss services for a district library, finances, demographics and community needs.

Connelly said the committee should consider available resources at the two libraries.

"To me, what makes a library isn't the big fancy building. It's the resources. I would rather take my kids to an old decrepit library that has resources. The bottom line is, people are looking for the resources," Connelly said. "Right now I go to Novi."

## Novi Briefs

**Planning clerk wanted:** The recent resignation of Novi planning clerk Karen Tindale has left city hall staff short-handed. According to Assistant City Manager Craig Klaver, the city is looking to fill the position quickly. Klaver said the city would like find someone with experience in zoning and planning work, familiar with shorthand and computer skills and able to read site plans. Deadline for applications is September 13. Those interested should contact the city personnel department.

**Private '50s fest:** City Manager Edward Kriewall had a surprise Wednesday in the form of a 50th birthday bash at Mayor Pro Tem Edward Leininger's house.

"All the social stars of the city were there. (City Clerk) Gerry Slipp came back from her vacation to be there. It was a long, long night," Mayor Matthew Quinn said.

"He got some funny hats and funny dolls, amusing kind of things. He took a ceremonial dip in the pool at the witching hour. Eddie is now in his second half-century."

One minor detail: The surprise was made easier by the fact that Aug. 28 is not Kriewall's birthday. The big day is in June. Assistant City Manager Craig Klaver said.

"We were too busy then. We couldn't find a date until later," Klaver explained.

**Polo match a success:** A polo match held to benefit the Tollgate 4-H Education Center's Exceptional Equestrian program raised an estimated \$20,000 to \$30,000.

The match was held Aug. 25 at the Detroit Polo Club in Milford. Between 1,300 and 1,500 people attended the event that was "beyond our wildest dreams," said Exceptional Equestrian Director Cynthia Richards.

A handicapped drill team trained at Tollgate was the hit of the program, Richards said. "There wasn't a dry eye in the house," she said. The program is likely to become an annual event, Richards said.

**Party for BeGole:** A party for retired Novi Police Chief Lee BeGole is scheduled for Friday, September 13 from 6 to 11 p.m. at the Novi Hilton Grand Ballroom.

Anyone who wishes to attend the party is invited. The cost is \$20 per person and must be sent by September 4.

To attend, RSVP with your dinner choice (Great Lakes whitefish, breast of chicken marsala or prime rib of beef) and check payable to the City of Novi to Brenda Borders, Novi Police Department, 45125 W. Ten Mile Road, Novi, 48375. For more information call 347-0502.

**Motorsports Hall:** Novi's Motorsports Hall of Fame of America will be featured Aug. 31 when the Nashville Network televises highlights of the hall's third annual induction ceremonies.

This year's ceremonies were held June 12 at the Westin Hotel in Detroit and was attended by several motorsports legends. The show will air at 3:30 p.m. on MeTVision channel 43.

**Sports Briefs**

**Wildcat results:** The Novi boys soccer squad outshot Walled Lake Central 16-1 but had to settle for a 0-0 tie on Aug. 28. The Wildcats boys cross country team opened the season with two victories on Aug. 28 including a 27-28 win over Farmington and an 18-45 triumph over Northville. The Novi girls were hampered by injuries and fell to Northville (22-33) and Farmington (15-50) in cross country action on Aug. 28. The Wildcat golf squad got off to a great start, beating Northville for the third straight year (206-211) on Sept. 26 and then placing third in the seven-team Kensington Valley Conference Pre-Season Meet on Aug. 28 at Kensington Golf Course. The Novi netters gave Northville a battle on Aug. 28 but fell 5-2.

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# Opinions

## As We See It

### Educate, rather than regulate, composting

The City of Novi seems to be getting its compost regulation cart out in front of its solid waste planning horse. Last Monday night, city council adopted a new ordinance which would regulate the way residents build and maintain compost piles.

It seems to us the city should be educating residents about composting and encouraging the practice, rather than regulating it.

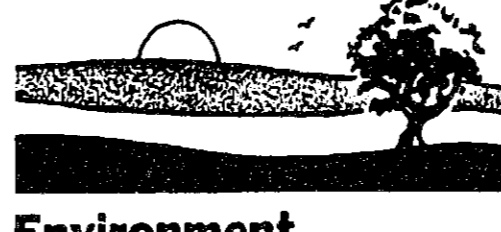
To explain, some ordinance regarding composting was absolutely necessary. One of the most important provisions in it had to do with making it clear that residents are indeed allowed to have compost piles. City officials were concerned that other portions of Novi's zoning ordinance might be read as prohibiting these heaps.

And to be fair, the ordinance included no penalties for violations, so we assume residents won't be penalized should they be caught illegally composting, that they will simply be asked to correct the problem.

Still, the ordinance does provide rules for composting. It bars residents from putting meats, dairy products, cooked foods, plastics or non-biodegradable materials in their heaps. It prohibits them from placing their heaps in drainage easements. And it requires residents to keep their piles in a manner which prevents them from emitting foul odors. These are mostly common sense rules for "good" composting. Put in the wrong materials and you won't get good quality humus.

Furthermore, the ordinance limits the size of compost piles — to four by eight feet or six feet in diameter and no more than four feet high — and requires them to be placed at least six feet away from the lot line. There are after all limits to just how large those compost piles should be.

Our concern is that while the regulations are intended to merely restrict and control, it is also true that regulations in general tend to discourage. In this day and age when the state and federal governments are deregulating a long list of activities, it has to be acknowledged that many people decide against various endeavors simply because they don't want to have to put up with the regulations.



## Environment

And rather than discouraging the practice, the City of Novi needs to be encouraging it.

Novi, along with a number of nearby communities, has been working on its solid waste disposal plans through the Resource Recovery and Recycling Authority of Southwest Oakland County (RRRASOC) for some time, but the work is not yet complete.

One of the best ways to relieve the current pressure on landfills to reduce the flow of yard waste into them through increased use of composting. As a matter of fact, it is expected that the state government will prohibit the dumping of compostable materials in landfills by 1993.

As you can see, it is in the City of Novi's interests that residents here begin the practice of composting what they can. Some homeowners in Novi may have already started — no one knows for sure how many. But it is clear that not enough have.

And let's face it, most of the residents of Novi did not grow up on farms, so composting is something new to them, something they will have to learn. They will have to read up on how it is done and work with it for a while before they feel comfortable with the process.

The last thing they need is a city ordinance that they will also have to work with, pay attention to and make sure they are not violating. Many may just throw up their hands.

At this point, we would not suggest the city repeal the ordinance. We would suggest that the city delay enforcement while a public education campaign is launched. We would like to see the city do what it can to encourage residents to begin composting through such a public education program.

In doing so, the city could inform residents not only of the need to compost, but fill them in on the best ways to do it. Then, maybe the regulations won't even be needed.

## Sliger is still going strong



Phil Jerome

This is a column about Bill Sliger and 25th anniversaries — his and mine.

First of all, I would like to believe that just about everybody in Novi either knows Bill Sliger or knows who he is. But as a practical matter, I might be willing to admit that neither of those circumstances is necessarily so.

Yes, a lot of people know Bill Sliger, but there also are a lot of newcomers in Novi. And for those who don't, he is the fellow who used to own this newspaper. He sold the Novi News along with the Northville Record, South Lyon Herald and Brighton Argus to Phil Power and Suburban Communications Corporation almost 15 years ago.

And his former company — which now includes the Milford Times and Livingston County Press as well as the others named above — was called Sliger/Livingston Publications in his honor until we changed the name to HomeTown Newspapers approximately a year ago.

Bill Sliger was the fellow who gave me a chance to work in the field of community journalism with the Novi News 20 years ago, and I've always respected and admired him. Even when he was no longer with the company, it was (and is) hard for me to regard him as anything other than my boss.

So much for introductions.

What brings all this to mind is that I paid him a short visit a couple of Sundays ago. Obviously, Bill is mentioned prominently in the chapter about HomeTown Newspapers in the book titled "Bringing Home the News," which was published last December to mark the 25th anniversary of Suburban Communications Corporation.

Bill called me about a month ago, said his kids (Pug and Sally) have read the book and asked if I would send him a couple of extra copies to give to them.

I delivered the books personally to Bill and his wife Marge at their new home in the St. Lawrence Estates in Northville.

Bill gave me the grand tour of his new residence, explaining plans for changing this and altering that. Needless to say, his desk was piled high with newspapers. And then we got around to talking about old times. We talked about people. We talked about good times and bad times. We talked about events that seemed absolutely horrible when they were happening, but which we are able to look back on now and laugh about.

Bill's still going strong. Still hitting the golf ball long and straight. Still very opinionated about issues going on around town and still very willing to share those opinions with anyone who can make a difference.

Currently, he's trying to tell the Selective Group, developers of the St. Lawrence Estates, what they can do to improve their development.

I had dropped by unannounced and felt guilty about taking up too much of his time so I headed out toward my car after 15-20 minutes.

"Hey, Bill," I shouted as I climbed behind the wheel. "Want me to make you feel really old?"

"Diane and I will be celebrating our 25th wedding anniversary the day after Labor Day. And you know what I can't forget? You know the line I've been saving all these years for my own silver anniversary? It's the line you used when we had a little party for you and Marge on your 25th wedding anniversary."

"You said, 'Marge and I have had 18 happy years together — and 18 out of 25 ain't too bad.'"

A look of horror crossed his face as soon as I said it. "You know what?" he laughed. "Marge is still mad about that one."

## In passing

By Hal Gould



Gov. John Engler shares a moment with Northville Twp. Justice Don Williams during a recent visit to the area.

## 'Politics'

### Voters favor Irish justices



Tim Richard

In 1990, I reported on the gulf on crime issues between state Supreme Court Justices Patricia Boyle and Michael Cavanaugh, both seeking re-election. Although both were Democratic nominees, Boyle usually voted for prosecutors, Cavanaugh for defendants. Republican nominee W. Clark Durant tripped into Cavanaugh on issues — to no avail: Michigan voters stuck with the Irish incumbents, philosophy be damned.

Last week it happened again. Boyle sided with Justices Robert Griffin, Dorothy Constock Riley and James Brickley (all Republicans) in favor of the prosecution, Cavanaugh, now chief justice, dissented, joined by Justice Charles Levin.

In a Berrien County case, a woman was charged with telling police, falsely, that someone had shot at her at a local school. Her husband, W.C. Collins, allegedly offered an acquaintance, Earl Jordan, \$500 to lie in court that he had been a rifle-carrying man like the school grounds. Jordan told State Police, who, with his consent, monitored and recorded his telephone conversation with Collins. Police also equipped Jordan with a concealed radio transmitter.

State Police obtained a warrant which, for unexplained reasons, turned out to be legally defective. So when Collins was charged with obstruction of justice, Circuit Judge Ronald Taylor threw out that evidence, citing a 1975 state Supreme Court decision: Electronic monitoring, without a warrant, violates the Michigan Constitution — "unreasonable searches and seizures." (That sentence is similar to the Fourth Amendment of the U.S. Bill of Rights.) Our Supreme Court, with Boyle in the majority, reversed Taylor. The evidence can be used when Collins is re-tried.

Justice Griffin's 34-page majority opinion with 57 foot-

notes is heavy reading. It reversed the 1975 ruling, citing a 1979 U.S. Supreme Court ruling upholding conviction of one Caceres for bribing an IRS agent. Without a warrant, the agent wore a concealed radio which transmitted his chats with Caceres for recording by another agent. In that case, Justice John Paul Stevens is Gerald Ford appointee) said Caceres had no constitutional right to rely on laws in the agent's memory, or to challenge the agent's credibility, without being beset by corroborating evidence — the recorded conversation. In other words, if a witness can be asked to testify to what he remembers, he should be able to back up his memory with electronic surveillance — no search warrant needed. Griffin noted a 1968 national commission (established by Congress while Griffin was a U.S. senator) said such monitoring can be crucial in establishing the credibility of an informant, particularly since informants can be of dubious character. Monitoring also can protect the life of an agent or informant.

Cavanaugh's dissent said the U.S. Supreme Court ruled only because of a change of justices, not for good reason. Cavanaugh said the Michigan Supreme Court is "a sovereign, independent judicial body with ultimate authority to interpret Michigan law" that need not follow the U.S. court's lead "unless their reasoning is intrinsically persuasive on the merits." Cavanaugh accused the majority of "expanding the rights of the police force to invade the privacy of the people without warrant or probable cause." He added some liberal rhetoric about courts being a "protector of the powerless," meaning defendants, not crime victims.

You don't care about my view of the court decision because I'm neither a judge nor a candidate. But I suggest Michigan voters habitually fail to do their homework and blindly vote for Irish names. Voters should have picked Boyle or Cavanaugh — not both.

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Tim Richard reports regularly on the local implications of state and regional events.

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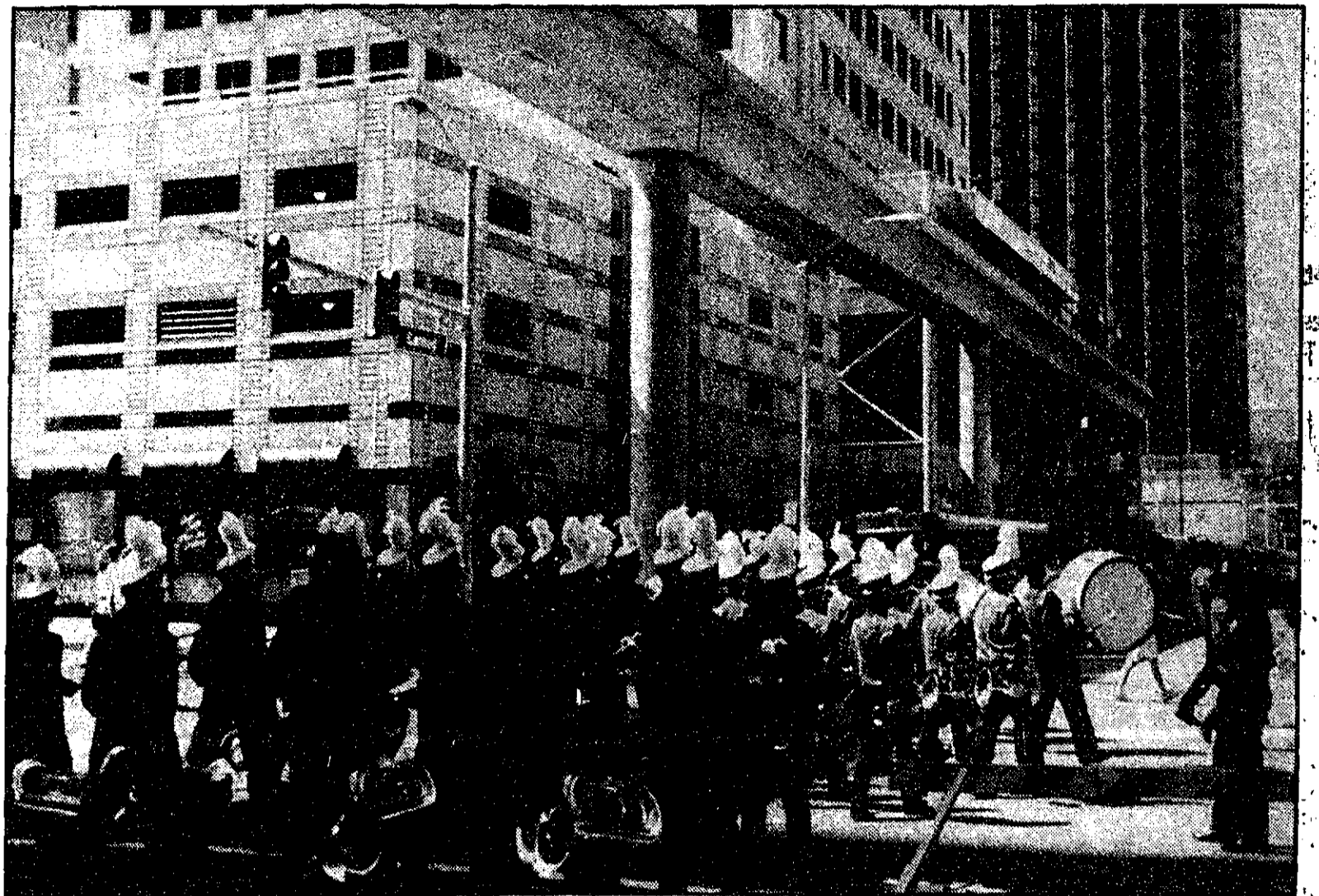
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The Novi High School Band marches downtown as part of the State Fair Parade



The Novi Band placed second in the State Fair for its performance

## Novi band wows state fair crowds

Novi High School's marching band participated in the Michigan State Fair Grand Opening Parade and won second place recognition out of 12 bands.

The parade was held Aug. 23 in downtown Detroit.

Band director Craig Strain said the Novi band holds the record for the longest participation of a high school

band in the parade.

The performance ended a two-week workshop that prepared 135 students for the 1991-92 marching band season.

Drum majors Jessica Fritz and Tom Hanton lead the band down Woodward Avenue in their first official performance of the season.

The audience heard the Novi

band's version of the Michael Bolton hit, "Love is a Wonderful Thing" as arranged by Strain.

Strain said he was happy to see the crowd react enthusiastically to the music.

The band will perform next at the opening ceremony for the National Slo-Pitch Tournament on Aug. 30 behind the Novi Civic Center.

On Labor Day, the band performed at the Michigan State Fair and participated in a parade around the fairgrounds.

Students interested in participating can still join the marching band.

"Our policy is to take any student with the desire to become part of our organization," he said.

## Office market shows improvement locally

The next 12 to 18 months may be the optimal time for corporate tenants to lease office space long-term before rates return to 1980s levels.

Although at a slow pace, local real estate market indicators continue to improve.

Office vacancy rates decreased over the past year most dramatically in Novi and Livonia, according to Cushman & Wakefield, a Southfield-based real estate development firm which has been collecting and disseminating office and industrial real estate data quarterly for 24 years.

The vacancy rate declined in the two cities from last year's rate of 23.3 percent to 17.5 percent.

Some major leases consummated this year that helped reduce the vacancy rate were Manufacturers National Bank, which leased more than 25,000 square feet in Crystal Glen Office Centre; US Sprint, which leased 18,900 square feet in Livonia's Seven Mile Crossing II and McDonnell Douglas with more than 13,000 square feet in Seven Mile Crossing II.

Livonia/Novi follows closely behind Southfield and Troy in terms of net absorption. The average rental rate has declined from last year's second quarter rate of \$16.93 per square foot to this quarter's rate of \$16.87.

Cushman & Wakefield's mid-year office market analysis shows new construction down, a trend likely to continue throughout 1991.

The next year to 18 months still provide a window of opportunity for tenants. Significant concessions can be negotiated in contracts," said Keith Sant, branch manager. Cushman & Wakefield has 50 offices across the country and is headquartered in New York.

The market will catch up with space available. There is a light at the end of the tunnel.

"Detroit is traditionally a conservative town. New construction starts are way down. That's going to be better for us in the long run. When the economy recovers, we'll see a tightening up of the marketplace."

The second quarter of 1991 witnessed an increase over the first quarter's new construction completions in the suburban office market totalling 274,281 square feet.

Raleigh Center II, a 160,000-square-foot Sosnick/REDICO project in Southfield and Victor Corporate Park V, a 114,281-square-foot office complex in Livonia, owned by Hillman Properties of Pittsburgh, were each completed in May.

Even with the completion of two major office developments, the vacancy rate in the suburban office market has remained relatively stable from the first quarter's rate of 19.8 percent to 20 percent this quarter.

The Detroit central business district didn't fare as well from the first quarter rate of 13.1 percent to this quarter's rate of 14.2 percent. In comparison to the second quarter of 1990, the vacancy rates in both the downtown core and suburban office markets have declined.

Leasing activity has remained stable in the suburban office market, from 964,042 square feet leased the first quarter of 1991 to this quarter's activity of 906,438 square feet. But Detroit's activity declined drastically from 245,500 square feet in the first quarter of 1991 to 88,361 square feet this quarter.

## District picks new superintendent

By SUZANNE HOLLYER  
Staff Writer

The Northville School Board Sunday choose Leonard Rezmierski as the district's new superintendent.

Currently the district's executive director for special education, Rezmierski is expected to take over the reins of the district in early October.

Rezmierski was selected in a special meeting Sunday evening after a week of interviews.

The board had planned to narrow down its field of seven candidates to an undetermined number.

Three candidates were top vote getters among board members. But after voting three times, Rezmierski was unanimously selected.

Board Secretary Carol Rahimi said she made a list of the qualities a superintendent should possess.

"Over and over, Len came out on top," she said. The board voted in open session. But candidates were assigned secret numbers known only to board members.

In the first polling, board members selected three candidates. Two superintendent hopefuls received five votes. One, who was later revealed as Rezmierski, received seven.

In the second round, board members could vote for two candidates. The same three candidates got all of the votes. Rezmierski received seven votes. The unidentified candidates split the remaining

votes, with one receiving three and one receiving four.

For the third round, each board member could vote once. Rezmierski received every vote.

If the top vote getter had been an out-of-district candidate, the board would have conducted second interviews of the top candidates, said board President Jean Hansen.

"We would have gone with more candidates and gone a little more in depth so we could check for skeletons in their closets," she said.

Knowing the top candidate was from within the district, the board opted to skip the second interviews and offer Rezmierski the job.

Rezmierski has been employed in Northville Public Schools since 1976.

He has worked with the past three Northville superintendents. Rezmierski said he has a certain amount of apprehension and humility at following in the footsteps of past leaders.

"There have been overwhelming accomplishments in this district," he said.

He hopes to serve as a good role model for students. Another goal he expressed was to include as many people as possible in decision making.

Rezmierski said he was encouraged when many parents and teachers showed up during the interview process to support him.

Among his supporters was Novi Community School's special education director Donna Tinberg

who said Rezmierski was "the best. In special education he's the best you'll find."

School board Vice President Glenna Davis led the board on its search. Davis said suggestions and concerns raised by community members during the search encouraged her to support Rezmierski.

"I got more and more excited when I thought Leonard Rezmierski could be the one addressing those concerns," Davis said. "When we came to the question about explaining a budget, I said, 'this man could explain a budget.'"

In the early stages of developing a district special education program, Rezmierski garnered a lot of support on the state level, Davis said.

"He fought for this district and got us money I don't think anybody else could have got," she said.

School board member Richard Brown said Rezmierski is a "strong team player" who people respect.

"When Len walks into a room, people look at him. When Len talks, people listen," Brown said.

Rezmierski will help find a replacement to lead the special education department. District officials said negotiations on Rezmierski's contract should be complete by late September.

Rezmierski, 48, said he has a history of staying in one job for many years. He expects to hold the position of Northville's superintendent for several years.

"I assume I have quite a few years in me," he said.

## Schoolcraft celebrates its years of educating students

Schoolcraft College is celebrating three decades of educating local students, and the faculty and staff want to say thanks to the community.

A Family Fun Festival will be held on Sept. 15 from noon until 5 p.m. on the Schoolcraft College campus, 18600 Haggerty Road between Six Mile and Seven Mile roads.

Anyone can come and admission is free. Refreshments will be sold at 1961 prices.

"This is for everyone. We're saying thank you to the community," said Schoolcraft spokesperson Sandra Florek.

Games and entertainment will be available all day.

Children can participate in a little friendly competition, including a gum-blowing contest, and gunnysack, three-legged and relay races.

The less competitive can play a game where kids pick a plastic duck from a pond. Every kid that plays will come away a winner, Florek said.

"You can't lose in a duck pond. There are tons of free prizes," she said.

Kids can also play tug-of-war, a ring toss game, kick ball and a bowling game. Balloons and prizes will be

awarded to participants.

A magician will be on hand for the celebration as will a glassblower, clowns, a professional caricaturist and a face painter.

"It's such a super thing to bring your kids to for the day," Florek said. Adults won't be left out of the festivities.

Over 30 Jaguars, some owned by Schoolcraft staff members, will be exhibited at the Classic Jaguar People's Choice Show.

People's Choice Shows allow the public to vote for the jaguar they like the best. The winning jaguar will be awarded prizes.

Music fans might enjoy the Elvis impersonator scheduled to attend.

Or they might prefer the Schoolcraft College SWEAT Band. That's the Schoolcraft Wind Ensemble Adult Tooters, formerly known as the Schoolcraft Wind Ensemble. They got their new name during a Northville performance, Florek said.

The Blind Dog Blues Band also will perform under the direction of alumnus Tim Ellis.

Sports enthusiasts can join in a tennis clinic or a fun run.

The tennis clinic's theme, "Say Yes

to Tennis, No to Drugs," will be reinforced by a speaker who will discuss the effects of drug usage.

Tennis contests also will be conducted. Hats, shirts and other prizes will be given away. There's no charge, but contest organizers ask participants to bring their own ball.

The fun run begins at noon. Participants can choose between a 3.1 mile run and a one mile walk. Everyone who participates will receive a T-shirt, post-run refreshments and be eligible for awards, including shoes, sports bags and other sports equipment courtesy of Rackets Unlimited. The run costs \$7 in advance or \$10 the day of the race.

Register for the run and walk by calling 462-4448.

Older adults might want to check out a free health fair in the Schoolcraft gym. The metro medical group will be conducting free blood pressure tests, vision screening, diabetes tests, glaucoma tests and cholesterol tests.

Parking is free during the fun fair. Future events celebrating the school's 30th year will include a flashback party themed to the year 1961.





## PULL THE PLUG ON CABLE THEFT


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?

But whether it's deliberate or accidental, all cable theft has two things in common: it means people are receiving services they haven't paid for - and it's all paid for by honest subscribers.

You can be a solution to the problem of cable theft, though. And the solution begins with awareness.

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We love Italian wines. They harmonize well with food. Cook what you want. It doesn't have to be Italian cuisine. Prepare meat and potatoes, meat loaf or hamburgers. Italian wines will make anything you prepare taste better.

You probably don't believe that French wines require coq au vin or veal cordon bleu, so you needn't insist on veal parmesan or fettuccini with porcini mushrooms as matches with Italian wines.

The following are wine recommendations based on a recent tasting of two dozen Italian wines from a broad spectrum of Italian wine regions.

The wine firm of Mastroberardino is south of Rome in the region known as Campania.

**Lacryma Christi del Vesuvio**, grown in the volcanic ash at the foot of Mount Vesuvius, is a generous white wine. The 1989 version (\$13) boasts fresh, juicy apple and pear aromas and flavors.

Lungarotti is a winery in Umbria, near the hill city of Perugia, the only landlocked province of Italy.

Here, Theresa Lungarotti has taken over the winemaking reins from her father, Giorgio and is producing world-class wines.

Among Lungarotti's superb red wines are **1986 Rubesco** (\$13) and the **1980 Rubesco Riserva** (\$29).

Made from the same grapes as Chianti, Rubesco is a versatile red that features good berry aromas and flavors — a wine to open and enjoy.

Lungarotti's Rubesco Riserva is a serious wine (with a serious price), released after eight years of aging in Lungarotti's cellar.

The red berry character is still there with added dimensions of leather, mushroom and spice. It's a big well-structured wine for the person who wants a real mouthful.

From personal visits with the Ceretto brothers in the Piedmont, we have learned first-hand their dedication to producing quality, value-price wines.

One of the outstanding white wines from this region is the **1989 Ceretto Amels "Blange"** (\$20). It boasts fresh pear aromas and flavors with a freshness that is unbeatable either as a refreshing sipper or as an accompaniment to food.

The **1986 Ceretto Barolo "Zonchera"** (\$21) is undoubtedly the best value among Barolos on the market. Barolos are big red wines that frequently cost \$30 and more.

This wine has lots of flavor and is drinkable now. It has good structure in case you should want to age it for another year or two.

In Chianti are seven sub-regions or zones. Most people think Chianti Classico makes the best wine, but the word classico simply means the heart of the region. Capezzana, for instance, makes Chianti in the Montalbano zone, northwest of Florence.

The **1988 Capezzana Chianti Montalbano** (\$8) is blended with 10 percent cabernet sauvignon. It exudes fresh, supple fruit and is very easy to like.

Monsanto is a producer of Chianti in the classico zone that stretches south of Florence to Siena.

If you prefer a big, chewy red wine with the added advantage of some age, try the **1982 Monsanto Chianti Classico Riserva "Il Poggio"** (\$28).

**Frozen yogurt**

**'Guilt-free' treat regains popularity**

By CHARLES BRITTON

"Frozen yogurt? It's ice cream without the guilt," said a friend of mine during the late '70s as he considered financing one of the first stands in the Los Angeles area.

Ultimately, he decided against the deal, probably a wise choice because the product went through a rapid initial boom-and-bust cycle before it made a roaring comeback that continues apace today.

His observation about frozen yogurt remains acute. I would go further: Yogurt in general is not only food without guilt but a source of positive virtue in the diet.

It shows up in any course, from appetizer to dessert, and always it bestows a kind of nutritional benediction. It's the ingredient of choice for converting a fattening recipe into a dish you can eat with a clear conscience. Yogurt has become a talisman of health, warding off all sorts of dietary evils.

Since 1970, yogurt consumption in this country has increased six-fold, and it is growing at about 10 percent annually, according to the California Milk Advisory Board. Californians eat more than their share, 6.6 pounds per person in 1988, compared with the national average of 4.6 pounds.

Right now, the action concentrates on frozen yogurt, for which sales figures make heady reading. The product has shown an 800 percent gain in the past five years to an estimated total of \$1.2 billion. Industry analysts predict a total of \$2.6 billion in 1993.

Major chains such as McDonald's, Baskin-Robbins and Dairy Queen have joined in the scramble for the frozen-yogurt dollar, and dispensers turn up in an increasing number of supermarkets. Packaged frozen yogurt, as yet a minor factor overall, is the fastest-growing item in the freezer case, up 280 percent last year.

Humans have been eating clabbered milk products for almost as long as they have been gathering milk from animals. Leave raw milk at normal air temperature for a few hours, and it will ferment into a tart, thickened mass. Today, we know that the process is caused by several bacilli ubiquitous in the environment, primarily *Lactobacillus bulgaricus* and *Streptococcus thermophilus*.

The food must have seemed like a gift from the gods. The clabber kept much better than liquid milk, and it was less likely to make you sick. Folklore linking fermented milk to good health and longevity goes back to time immemorial.

The same idea is conventional wisdom in much of America and Western Europe today, thanks to advocates who have attributed the supposed longevity of Bulgarians and other remote peoples to the happy effect of ingesting *Lactobacillus bulgaricus*.

Modern science holds a much more skeptical view, but no one doubts that yogurt is a very good food.

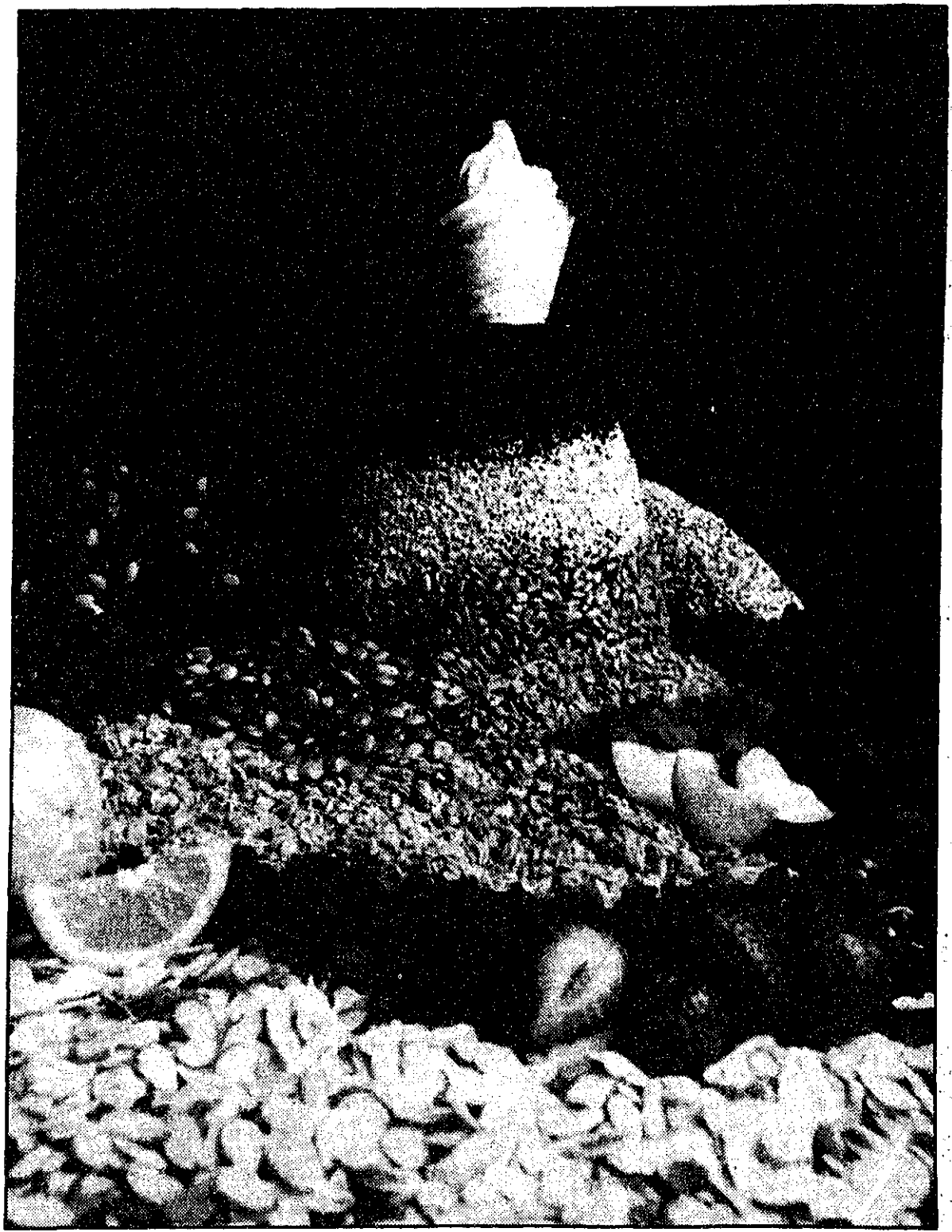
"Yogurt in and of itself is a healthful food," said Isabelle Hunt, professor in the University of California at Los Angeles School of Public Health. "Low-fat yogurt — or better still, non-fat yogurt — is a great source of nutrients such as calcium, and it's convenient."

It's also a dairy food that can be eaten by a large number of people who cannot tolerate the milk sugar lactose.

"When yogurt is being fermented, about 70 percent of the lactose is converted to lactic acid," said Genevieve Ho, home economist and nutritionist with the UC Cooperative Extension in Los Angeles. "That's not 100 percent OK, but most people can tolerate it."

It may well have been the reduction of lactose that gave yogurt much of its reputation as a remedy for chronic indigestion. Another reason would be its antibiotic qualities. The bacilli that cause milk to ferment into yogurt aggressively repel other microbes that could cause disease.

Advocates of yogurt frequently have claimed that the friendly bacilli keep up their good work while in the human system. "Have you had your *Lactobacillus bulgaricus* today?" asks the National Yogurt Association. Mainstream science has long scoffed at special



Frozen yogurt — it's ice cream without the guilt

Yogurt in and of itself is a healthful food. Low-fat yogurt — or better still, non-fat yogurt — is a great source of nutrients such as calcium, and it's convenient."

Isabelle Hunt  
Professor  
University of California  
at Los Angeles School

health claims being made on behalf of yogurt, but recent research suggests there may be something to the idea. Yogurt and other forms of cultured milk may help fight disease, studies indicate, and thereby could enhance life expectancy.

Several theories link fermented milk foods and cancer prevention, while other researchers see evidence that such products enhance the immune system and combat maladies from vaginitis to dysentery.

Whether such effects make a significant difference remains to be seen, and it's worth noting that none of the nutritionists I contacted — including one who worked for the dairy industry — was aware of any special virtue in yogurt aside from the widely agreed nutritional value.

The supposed benefits of *Lactobacillus bulgaricus* and other benign microbes in fermented milk products raise the question of whether that dish of frozen yogurt, enjoyed as a healthy dessert, really was yogurt.

The first boom in frozen yogurt petered out when customers tired of a taste that many found too sour or even bitter. The second wave, which started in the mid-'80s and has yet to crest, began to roll when manufacturers came up with new and more popular formulas.

These, critics charge, are really ice milk products with a bacterial cultures added at the end. The U.S.

Food and Drug Administration is working on a formal definition of frozen yogurt that could, in principle, deny the name to many such products now on the market. Most industry observers believe that the agency will end up sanctioning whatever the market now allows.

Whether true yogurt or not, the frozen product is being pressed by new competition by reformulated ice milk products that appeal to customers looking for a guilt-free treat, low in fat and cholesterol.

These brands, sold by the package in freezer cases, are too new in the market to have made much of an impact, but some industry observers believe they could provide tough rivals for frozen yogurt.

So-called yogurt candy is another product made from essentially unfermented milk solids with some bacteria added. Yet other products begin with a true cultured milk but kill the bacilli with heat treatment at the end of the manufacturing process; these can not offer the benefits, such as they are, of a live culture.

In many European countries, heat-treated products cannot be called "yogurt." The U.S. government, so far, is more tolerant although the Food and Drug Administration does require labeling as "heat-treated after culturing" in these cases. Yogurt with live cultures will carry the words "with active yogurt cultures" or similar language.

People have been making yogurt for millennia, and many keep up the custom today. You begin with pasteurized milk, heated until tepid, and add a prepared bacterial culture. Or you can stir in a few spoonfuls of commercial yogurt or buttermilk as a starter. Fermentation should take place in a few hours.

Those interested in trying the process would be well advised to follow instructions with the culture, available at health-food stores. You also can find specialized equipment for keeping the mixture at a temperature favorable to fermentation.

Most cooks will be satisfied to use yogurt in recipes, which exist today in multitudes. It's fair to say that the product has become a standard ingredient in the American kitchen.

We can begin a yogurt menu with a yogurt spread. In this case, we turn yogurt into a simple cheese by draining it of its whey. For other uses, the yogurt industry re-

Continued on 2

**Chef Mary Brady**

Many articles have been published and documentaries broadcast recently concerning the hazards of ingesting raw foods.

Last year, an outbreak of Salmonella poisoning at the Hyatt in Chicago was the culprit which caused dozens of people to become ill. Uncooked eggs were determined to be the cause. Needless to say, the Hyatt lost millions in lawsuits and lost business.

Salmonella is routinely found in poultry products. In this case, an egg, which had a dirty shell, was cracked and the inside came in contact with the soiled shell. Of course, it was added to the batch of eggs being prepared for cooking.

At this point, the eggs were left unrefrigerated in a warm area and the bacteria grew to such levels that it poisoned many who ate them, even through they had been cooked.

A common but serious mistake was made. It has changed the way the food service industry uses eggs. Now we purchase pasteurized out-of-the-shell products. They are guaranteed to be Salmonella free when

delivered. With proper handling they will remain that way.

Sixty minutes did a segment several Sundays ago admonishing the practice of eating raw shellfish. It was enough to make me a believer. The waters in which many of the oysters, mussels and clams are netted from are horribly filthy and the hepatitis virus is prevalent. It made sense.

In addition, our system of grading fish and shellfish is poor to say the least. With all the government regulations imposed on us in day-to-day life, there is a minimal quality check imposed on much of the food we buy. For this reason it is becoming more and more popular for markets and restaurants to purchase farm-raised fish and shellfish. We are guaranteed that the product we buy is disease free.

What can you do to protect yourself? Here are several suggestions.

The bottom line is that sanitarians (health officials) are convinced that serving

raw foods is hazardous to your health and can lead to an epidemic of food borne illness. Note that the word "epidemic" is defined as two or more people, not dozens.

Cooking is one of the critical controls against infection from food bacteria. Cooking in many cases will kill harmful bacteria. In some instances, it will not.

Keep foods refrigerated. Body temperature is the optimum temperature for bacteria to grow. Keeping food at 40 degrees (refrigerated temperature) will slow the growth. Cooking food to 140-165 degrees will stop development of bacteria.

If cooking large batches of soup, chili or sauces, place the pot in a sink of ice water to cool rapidly. Stir often. If a considerable amount of food that is warm is placed in the refrigerator, several things happen.

First, it cools from the outside to the inside. As this cooling process takes place, the center remains warm for hours and affords a perfect environment for the bacteria to grow.

It is not uncommon for the middle of the product to be warm the next morning.

In addition, placing hot food in the refrigerator causes the overall temperature to rise and jeopardize any other food. Follow the time and temperature rules.

Another common mistake is using the same cutting board for both raw and cooked foods and both for meat and non-meat items. Buy several boards, preferably non-wood, and label them for meat, poultry, vegetable/fruit and dairy. Sanitize them after each use in a solution of one cap of household bleach to one gallon of water.

In a recent study in New York State, it was determined that one of three outbreaks were caused by improper cooking.

Purchase shellfish from a reputable dealer. Keep them chilled between 32-40 degrees and do not store for prolonged periods of time. The ten fold increase in Salmonella has led the Centers for Disease Control to recommend that only pasteurized raw eggs be

used in salads and the like. All other eggs should be cooked completely — boiled for seven minutes, fried for three minutes on each side or poached for five minutes.

Raw fishery products as popular with Sushi are posing a relatively new problem — tapeworm and roundworm infection. These parasites are killed with cooking and are not harmful unless eaten raw. The Food and Drug Administration ruled last year that fish that is to be served in an uncooked state must be first flash-frozen to 10 degrees below zero or lower for seven days or blast frozen to 31 degrees below zero or lower for 15 hours.

Finally, a word of caution about meat. The rawer it is served, the higher the likelihood of ingesting harmful bacteria. It is still the rule to cook pork through to kill any trichina that may be present.

The key is to minimize eating raw foods. It will take only one instance of food poisoning to convince you.

### The Refrigerator Door

**LOW-FAT BEEF:** CFI America, a Minneapolis-based meat processor, has introduced SmartMeat, beef which it says has less saturated fat, total fat, cholesterol and calories than grain-fed beef. The company says it uses solid muscle meat from selected lean cattle, then makes it tender and flavorful through a process called Vacu-Marb. 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.

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 16-ounce box of Goya 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 five to make better food choices. Four free booklets offer information concerning reducing fat and cholesterol, avoiding artificial colors and healthy food choices. To obtain free copies of the brochures, you must include the brochure code in the address where directed. 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-320003 — Dept. FE-116, Richmond, VA 23261-2003.

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

**RECIPE CONTEST:** Sutter Home Winery and Kraft USA have joined forces to sponsor the second annual "Build a Better Burger" recipe competition. For contest rules, send a self-addressed, stamped envelope to: Build a Better Burger Entry Receipt, 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. The robust flavor of economical beef chuck cuts such as top blade, chuck eye, shoulder, blade or seven-bone and bottom blade steaks, as well as shoulder steaks strips for kabobs, are enhanced through the use of flavorful marinades.

Mix and match the steaks and marinades for a variety of beef meals. Flavorful and quick-to-prepare recipes offered in the brochure include Hot 'n' Spicy Beef Steaks, Carribean-Style Steak, and Beef and Plum Kabobs.

**COMMUNITY COOKBOOK AVAILABLE:** The First Presbyterian Church of Northville is selling a community cookbook full of favorite recipes from Northville and the surrounding area.

Books are \$6.50 each and are on sale at the church. For more information call 349-0911.

### ADVERTISEMENT FOR BIDS

The Northville Public Schools will receive sealed proposals for the New Self Storage Building, Project No. 89-373.15, at the office of the Northville Public Schools, 501 West Main Street, Northville, Michigan, 48167. Attention: Mr. David Bolthro, Assistant Superintendent for Administrative Services. Proposals will be received until 10:00 a.m. on Thursday, September 12, 1991 at which time all proposals will be publicly opened and read aloud. Proposals received after that time will not be accepted. All interested parties are invited to attend.

Bidders may obtain copies of the Bidding Documents from the Architect/Engineer, COQUILLARD/DUNN/PETERSON AND ARGENTA, 3000 Town Center, Suite 1515, Southfield, Michigan 48075, (313) 354-2441 after August 21, 1991 on a non-refundable basis. One (1) copy of the Project Manual, plus one (1) complete set of plans of drawings, is deposited required.

Each proposal must be accompanied by an acceptable bid security in the form of a certified check, cashiers check or standard form bid bond, made payable to the Northville Public Schools in an amount of not less than five percent (5%) of the base bid submitted.

100% Performance and Labor and Materials Bonds will be required on any individual proposal in the amount of \$50,000 or more. Costs of bonds shall be included in the Base Proposal.

Bidders with proposals less than \$50,000 shall provide evidence of bondability and a separate bond plan. Bonds may be required at the Owner's option. In this event, the bond costs will be added to the bid amount to determine the contract price.

Rates of wages and fringe benefits to be paid to each class of mechanics employed in this project by the Contractor and all of his subcontractors shall be not less than the wage and fringe benefit rates prevailing in the locality in which the work to be performed and as determined by the Michigan Department of Labor, all as per the Prevailing Wage Law, Act No. 166, PA of 1965, Amended 4-1-79.

Bids may be withdrawn up to the time and date of bid opening. After bid opening, bids may not be withdrawn for a period of 60 days thereafter.

The Owner reserves the right to waive any irregularity or informality in bids, to reject any and/or all bids, in whole or in part, or to award any Contract to other than the low bidder, should it be deemed in his best interest to do so.

SIGNED: DAVID BOLTHRO ASSISTANT SUPERINTENDENT FOR ADMINISTRATIVE SERVICES (8-29-91 NR, NN)

## Yogurt claims many health benefits

Continued from 1 commends stirring back in the whey that separates from yogurt as it stands — the thin liquid contains nutrients.

**SOUTH-OF-THE-BORDER YOGURT SPREAD**  
2 (8-ounce) containers plain non-fat yogurt without gelatin (see note)  
1/2 cup reduced-calorie mayonnaise  
2 tablespoons chili powder  
1/8 teaspoon salt  
Dash red pepper

Yields 3/4 cup. Line large strainer with double thickness of cheesecloth; set over large bowl. In another bowl, combine yogurt, mayonnaise, chili powder, salt and red pepper. Turn into prepared strainer. Pull up corners of cheesecloth and twist so that mixture is completely covered.

Refrigerate until mixture has drained and taken on spreadable consistency. Turn mixture into small bowl. Serve with vegetables or crackers. Note: Yogurt sometimes contains gelatin to give it more body; it will be listed on the label. Gelatin will inhibit necessary drainage.

Using the same technique, you can make a yogurt cheese to be flavored as you like. Yogurt cheese: simply turn yogurt into strainer, lined as in preceding recipe, and allow it to drain, refrigerated.

Blue Cheese Dip: fold 2 tablespoons crumbled blue cheese into 1 cup yogurt cheese.

Fruity Yogurt Spread: fold 1/3 cup jam into 1 cup yogurt cheese. Spread on muffins, toast or the like.

In the Middle East and India, yogurt is often cut with food water to make a drink. Sometimes, fruit, such as mango, is added. This is an American adaptation of that idea.

**YOGURT SHAKE**  
1 cup plain yogurt  
1 small banana  
1 tablespoon frozen orange juice or apple juice concentrate (or sugar or honey)  
4 ice cubes

Yields about 2 1/2 cups. Place all ingredients into blender or food processor. Whirl until smooth.

Variations: instead of banana, use 1 cup cubed

"When yogurt is being fermented, about 70 percent of the lactose is converted to lactic acid. That's not 100 percent OK, but most people can tolerate it."

Genevieve Ho Home Economist

Variations: add 1 cup fresh or frozen blueberries, raspberries or cranberries and 1 tablespoon grated orange zest.

Add 1 cup chopped apple, 1 cup grated cheddar cheese, 1/2 teaspoon nutmeg and optionally, 1/2 cup dried ham.

Add 1 cup shredded zucchini and 3/4 cup crumbled cooked bacon or sausage.

Yogurt does duty as a salad dressing, too.

**PASTA SALAD WITH PARMESAN YOGURT DRESSING**  
8 ounces rotini, uncooked (see note)  
1 1/2 cups plain non-fat or low-fat yogurt  
1 cup cubed cooked chicken  
1 cup thinly sliced sweet pepper  
1 cup thinly sliced tomato  
1 cup broccoli florets  
1/2 cup halved cherry tomatoes  
1/2 cup grated Parmesan cheese  
1 tablespoon chopped fresh parsley  
1/2 teaspoon salt  
Dash pepper

Yields 4 servings. Cook rotini according to package directions. Rinse in cold water and drain well. Put in large bowl. Add remaining ingredients and toss until well mixed. Serve at once or cover and chill until ready to serve.

Note: rotini is spiral-shaped pasta. Other shapes, such as shells, can be substituted.

And finally, here's a way to make your own freezer yogurt. Freezing: It may not be quite like what you can buy at the store, because commercial products use stabilizers and other ingredients unavailable to the home cook.

**VANILLA FROZEN YOGURT**  
2 cups plain whole-milk yogurt  
1/2 cup evaporated milk  
2 tablespoons vanilla

Yields 18 to 24 muffins. Preheat oven to 375. Combine oats, bran and water. Mix in sugar, oil, eggs and yogurt. Combine flour, baking soda and bran cereal. Stir into liquid mixture until just blended. Spoon into greased or paper-lined muffin tins. Bake 15 minutes, or until muffins test done.

The batter will keep, covered and refrigerated, for 10 days.

## Door-to-door food service available

After a hard day's work, going home to cook dinner is about as much fun as cleaning out closets or going to the dentist. But now there's an alternative to dinner at mom's, pizza, burgers, fried chicken and microwave dinners.

It's as easy as calling 288-Food. In less than an hour, Door 2 Door will deliver gastronomic bliss to your doorstep from any one of 40 popular Oakland County eateries listed in its 80-page restaurant menu guide. . . . Satisfaction guaranteed.

Door 2 Door delivers lunch and dinner from restaurants including Bloomfield, Bloomfield Hills, Franklin, Huntington Woods, Orchard Lake, Royal Oak, Southfield, Troy and West Bloomfield.

"Think of the possibilities. Pizza from Buddy's, Charley's Louisiana Shrimp, Fox and Hounds or burgers from Matt Brady's."

All this, and more, brought to your home or office by drivers dressed in water-tight uniforms who will even set the table.

Leave the driving to them while you unwind. Place an order from your car phone or when you get home. Take a shower, shake your suit for a comfy pair of sweats, open your mail, relax. Don't worry about fumbling for money when they arrive.

"For the safety of the drivers, we don't accept cash," said Kirk Scott, 31, president of Door 2 Door based in Clawson. "We accept Visa, MasterCard or personal checks."

Orders can be placed seven days a week 7:30 a.m. to 10 p.m. Delivery charges range from \$3 for customers who live or work within five miles of the restaurant, about a 10-minute drive away; or \$6 for deliveries up to 10 miles or a 10- to 20-minute drive away. Charges don't include driver's pay.

With Door 2 Door, meal planning is as easy as picking up the phone. Call 288-FOOD and operators will enter your address, special instructions to your home or office, credit card and phone numbers into their computer.

They will also answer questions about the menu and whisk your order via computer to the restaurant where preparation begins.

A delivery person, dispatched by radio, picks up your order at the restaurant, complete with instructions to your address. Delivery takes 20 minutes to an hour, depending on the distance, weather and road conditions. The food is kept warm in insulated boxes made of space-age material used by NASA, Scott said.

Once you place an order, the information is stored so you don't have to repeat your address, phone number, etc., and that saves time, too. "It's like the currency of the '90s," said Scott. "People don't have time to cook. Door 2 Door is great for people who are single and living in apartments. They don't want to cook for one person."

"It's cheaper than going to a restaurant. One drink in a restaurant pays for the delivery charge."

According to Scott, not more and more women working couples are calling for Door 2 Door. "They don't want to come home and cook dinner," he said. "People want to eat. . . . Now!"

Door 2 Door aims to please. A new frequent diner Club allows customers to pay a one time fee, \$175 for six months or \$295 for 12 months and order as often as they like and pay no delivery charges.

Feeling a little Italian? No problem. You pick. Pasta Primavera from Cafe Jardine, Baked Manicotti from TOI Fridays, or Scaloppini alla Marsala from Oliviero's.

Need to escape? Pop a travelogue into the VCR and order food from Bangkok Club, The House for a change, Your choice, Alban's Original House of Italian, or Grill, Nanticoke or Ristorante di Maria.

With Door 2 Door you'll never forget. "We had one customer who had a dinner party for four couples. They ordered hors d'oeuvres from one restaurant, entrees from another, and dessert from another," Scott said. "They were placing orders every 10 minutes; it worked out fine."

Door 2 Door also help busy people plan a memorable birthday or anniversary dinner. Orders can be placed in up to two weeks in advance so you can surprise the special someone in your life.

Imagine their surprise when Door 2 Door arrives with a complete dinner from Kingsley Inn, Marcus Red Fox or Truffles. The driver will set the table and even light candles you supply.

How about lunch? Save your quarters for a tip instead of the vending machine. Indulge yourself, eat a real lunch for a change. Your choice, Alban's Original House of Italian, Bannigan's Teriyaki Chicken Kabobs, sandwiches from the Deli, Uniq and more. Why rush out of the office, traffic, wait in line and hurry to get back when lunch can be delivered to you?

Pick a selection from the menu guide or call for the box lunch special of the day. It's "cheap." Only \$4.95 for the light lunch, consisting of a sandwich, salad and dessert, or \$6.95 for the executive lunch, a bigger sandwich, two side salads, pickle and dessert, plus delivery charge.

Sounds good, but you don't live or work anywhere near the Oakland County restaurants in Door 2 Door's menu guide. They do make some exceptions for long distance, advance orders depending on circumstance. The delivery charge is \$10.

Door 2 Door has already reached their year-end goal of 40 restaurant choices.

"We'll probably level out at 50," said Scott who is getting ready to launch Door 2 Door franchises throughout Michigan and the United States. "We hope to add Red Lobsters and are looking at breaking into the fast food market."

The provisions of this Ordinance become effective fifteen days after adoption. The Ordinance was adopted on August 26, 1991 and the effective date is September 10, 1991. A complete copy of the Ordinance is available for public use and inspection at the office of the City Clerk.

GERALDINE STIPP, CITY CLERK (8-29-91 NR, NN)

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164 Food/Beverage
RAPIDLY expanding food service industry is now accepting applications for assistant managers & managers.

FILE CLERK
Full time position available in Ann Arbor for dependable mature & organized individual.

170 Help Wanted General
3 LAWN crew positions for condominium complex. Must be dependable. 40 plus hours per week, 2 months plus.

CARJUN Joe's, counter and cook wanted. Full and part-time. (313)227-0707.

INSURANCE
Customer Service Representative needed for insurance agency in Novi.

NOW HIRING
Zukay Lake Tavern Carout WHITMORE LAKE DELIVERY HELP

185 Business And Professional Services
TECHNICAL writer. Exceptional ability, experienced, available immediately. Ask for Brian (313)882-6929.

1979 FORD F-100, 6 cylinder, 3 speed stick, good condition. \$850. (313)685-9546.

1983 VOLKSWAGON Van wagon, 75,000 miles, am/fm cassette, excellent condition, sunroof. \$3500. (517)223-8525.

165 Dental
CHAIRSIDE dental assistant wanted. Full time, friendly relaxed atmosphere. (517)223-3779.

ADIA
DIRECT Care workers needed for full or part-time afternoon positions. Oakdale training preferred.

ADIA PERSONNEL SERVICES
ADULT high school classes begin Sept. 9. Earn your high school diploma free in Howell.

ADIA PERSONNEL SERVICES
DIRECT Care workers needed for a group home in the Howell area. G.E.D. or high school diploma, car & telephone required.

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RECEPTIONIST
Friendly, energetic person wanted for busy salon. Full or part-time. Call or apply in person: FANTASTIC SALONS 21522 NOVI RD. BETWEEN 8 & 9 MILE (313)344-8000

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166 Medical
BILLER RECEPTIONIST
2 positions, must have 1 yr. experience in medical or postcard office, phone skills & good patient communication skills.

PERSONNEL DEPT.
30765 WIXOM RD. WIXOM MI 48393 E. O. E.

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168 Office/Clerical
CLERICAL - Accepting applications for Receptionists, Secretaries and General Office Workers. (313)223-0612.

HomeTown Newspapers
Personnel Office
323 E. Grand River Ave. Howell, MI 48043

HomeTown Newspapers
Personnel Office
323 E. Grand River Howell, MI 48043

INSURANCE Agent Trainee. \$2,500 per month after 6 months part-time training on commission. College degree required. Classes begin Sept. 12. Farmers Insurance (313)559-1650.

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