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the NOVI NEWS

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Sidewalks win out over parks for city funds

By JAN JEFFRES
Staff Writer

Several residents along north Ten Mile Road fear a city sidewalk will run roughshod over their country environment.

Council Members Tim Pope and Martha Hoyer think the money could be better spent on buying up vacant land for parks.

Both viewpoints failed to sway the council majority on Sept. 16, when it was decided to move ahead with the project. Mayor Matthew Quinn said the construction was one of the city's top priorities for the year.

"The goal is to bring pedestrians safely along Ten Mile Road towards the library and towards the school. We're actually beginning to network sidewalks along the city. This is a very key part of the whole plan," Mayor Pro Tem Edward Letninger, a sidewalk supporter, said.

The sidewalk segment on Ten

Mile between Beck and Taft roads will link up with existing paths. The city is also moving ahead with sidewalks along the east side of Taft Road between Nine and Ten Mile roads. Both will connect new subdivisions with the city hall complex. Simmons Orchard, Roma Ridge and Yorkshire subdivisions already have sidewalks.

Ten Mile resident Louise Pargoff didn't like the idea.

"You're putting the sidewalk into the county (road) easement. You'll lose that sidewalk. We'll have to rebuild it. You'll have another sidewalk that leads to nowhere. There are a few of us who still try to preserve a country atmosphere," she said.

City consulting engineer Joseph Kapelczak, president of JCK & Associates agreed with Pargoff that if Ten Mile is widened to five lanes, the sidewalk would then be torn up. But the county is likely to rebuild it, he added.

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Photo by BRYAN MITCHELL

Margaret Schmidt in the wildlife habitat she worked to establish behind the Novi Public Library

A special place for wildlife, visitors

By JAN JEFFRES
Staff Writer

Uninvited but hungry, the first guest shuffled over to enjoy a meal, and finished by stirring up a little fuss.

The bird feeder — plundered by a skunk — is part of the natural resources habitat, a flower garden set up by the Novi 4-H Adventurers behind the public library to attract less noxious wildlife — birds and butterflies.

"The librarians didn't like it (the skunk) too much. It came back once or twice. I'm afraid it's squished on the road now," the project's founder Margaret Schmidt said.

With a little help from their friends (and parents) 20 of the Adventurers have created a fragrant and peaceful spot, where flowers like coral bells, phlox and columbine have been chosen with care to provide nectar for hummingbirds.

Some of the greenery comes with folklore attached, like the nicotiana, a flowering tobacco plant.

"My mother used to plant these around the outhouse when I was growing up. At night they open up and it would disguise the odor of the outhouse," Schmidt said.

Since the garden's gone in, one of the most popular places in the Novi library children's room is the series of benches sheltered in an arbor where you can pick up a pair of binoculars and do some heavy-duty birdwatching.

Sighted, besides the skunk, have been cardinals, blue jays, starlings, sparrows, house

Continued on 4

Scheduling goes smoothly . . . but

By SUZANNE HOLLYER
Staff Writer

Novi school bus scheduling ran smoothly this year — almost.

School board vice president and 11-year board veteran Robert Schram thought the district had avoided complaints due to bus scheduling problems for the first time in many years.

Schram said he was going to buy a little yellow school bus as a trophy for acting Superintendent William Barr.

But eight families in Simmons Orchard subdivision made this year like all the rest — one with bus scheduling complaints.

"I guess it's a good thing I didn't get the little yellow bus," Schram said.

Lora O'Branovic, a Simmons Orchard resident, told the school board on Thursday buses were still running late to her subdivision.

"When inclement weather occurs, they're going to be even later," she said.

She said the Student Code of Conduct asks students to be on time to school.

"It's hard to teach your kids (to be on time) when the buses are late ev-

ery day," she said.

O'Branovic and seven other parents told the district in a letter earlier this month that they were unhappy with their school bus service.

O'Branovic and another parent, Carol Pasquerelli, told the board at a Thursday meeting they expect the problem to get worse every year for Simmons Orchard.

"I'm thinking of the long-term situation. There are going to be a lot more kids," Pasquerelli said.

Acting Superintendent William Barr said traffic, road construction and even trains have prevented school buses from being on time.

"I used to be able to get anywhere in Novi in five minutes," he said. "You can't do that anymore."

And district buses often have to take two bus loads of kids to a building because of high enrollments, Barr said.

He said the bus currently picking up at Simmons Orchard will likely be changed. Another bus is expected to take over that part of the route soon.

"Believe me when I say we have this problem every year, and in my experience it's always solved by Oct. 1," Schram said.

Convict will fight extradition

By CRISTINA FERRIER
Staff Writer

Richard Lee Blackwell, a former Novi Charter House employee who was arrested Sept. 8 by Novi Police on a 22-year-old South Carolina warrant, believes he has a legal right to stay in Michigan.

Blackwell, who was known to his friends and family in Detroit as Eddie Lemar Barnes, said in a telephone interview Thursday that he fought extradition to South Carolina 20 years ago and won. He believes he will not be sent back this time, either.

Blackwell was nine years into a life sentence for murder at the South Carolina State Penitentiary when he escaped in 1969.

He changed his name to Eddie Lemar Barnes and fled to Detroit, where he began a new life and raised a family.

On Sept. 8, he was heading home from work

when a Novi Police officer pulled him over for an obstructed rear view mirror.

Although Blackwell's driver's license identified him as Eddie Lemar Barnes, a computer check revealed his real name and the July 12, 1969, warrant from South Carolina.

Blackwell said Thursday that he believes the police officer pulled him over "because we were four black guys in a car driving through Novi." The three passengers in his car, he said, were co-workers at Novi Charter House.

Blackwell, now 48, was arrested on the 22-year-old warrant and is currently in Oakland County Jail awaiting an October 9 extradition hearing before Oakland County Circuit Judge Francis X. O'Brien.

According to a Jan. 21, 1960, article in the Pageland, S.C. Progressive Journal, Blackwell was arrested for the shooting death of 17-year-old Robert James Shield.

According to the article, Shield's body was

found in a creek that ran through Blackwell's native Chesterfield, S.C.

The article said Shield died from a bullet wound to the left eye and was probably dead before being thrown in the creek.

Shield was a member of the Long High School basketball team and was reported missing by his family after he did not show up for a game, and failed to return home.

Blackwell was arrested for the crime after he was discovered with Shield's car, and witnesses reported that he had been with Shield earlier the day he disappeared.

Blackwell, who claims he did not kill Shield, said he and his Oak Park attorney Michael Jaffee intend to fight the extradition.

"He (Jaffee) is putting together all of the papers on the last time I had to do this," Blackwell said.

"I don't know how they can bring that back

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New PUD gets chilly reception

By SCOTT DANIEL
Staff Writer

A proposed planned unit development (PUD) on Meadowbrook Road met with little support from the planning commission Wednesday.

The project would include 160 to 180 housing units just west of Meadowbrook between I-96 and Twelve Mile Road. Developers presented conceptual plans to commissioners for their input.

"We needed feedback before formal plans are submitted or rezoning is asked for," said Larry Wilkinson, vice president of development for the Beztak Companies.

Beztak and The Selective Group, both based in Farmington Hills, are proposing the project jointly.

A total of 29 acres would be used in the development. Wilkinson told commissioners the companies would like to include 120 to 140 apartment units and 40



Map by ANGELA PREDHOMME

condominiums.

Total cost of the project would be about \$12 million, he said.

The site is currently zoned for office use. Wilkinson said the 29 acres, 17 of which are under option by Beztak, would have to be rezoned to allow for a residential use.

Novi Planning Consultant Brandon Rogers said rezoning the parcels, to allow for the project, could set precedent. He said requests could be made for similar rezonings for areas north and south of the development.

"This is a land-use issue that may have some merit," Rogers said. Planning chair Edward Kramer agreed with Rogers. He said because of the poor soil conditions at the site, office development may not be possible.

"The soil doesn't support the Master Plan (zoning)," Kramer said.

According to Novi Community Development Director James Wahl, zoning for the parcel has vacillated between office and residential over the years. He said the feasibility of putting offices at the site was "questionable."

If the companies intend to submit the project as a PUD, they will have to wait. The ordinance, which was repealed by the city last month

for fine tuning, will likely be up for readoption next month.

In a PUD, the city is supposed to gain concessions from developers for allowing higher density usage. The concessions can range from road improvements to parkland donations.

Commissioner John Balagna told Wilkinson he didn't see any benefit for the city by the proposed Meadowbrook PUD.

"You would have to do a lot of selling to convince me that we need more multiple (units)," he said. "I don't think we need anymore. I'm not in favor of this."

Judy Johnson agreed. "I'm not convinced that putting a piece of residential in here is good land use," the commissioner said. "I'm not sold on it."

The companies will wait until the PUD ordinance is readopted before deciding if plans will be submitted.

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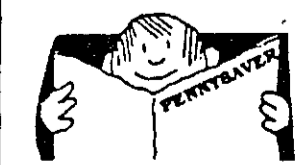
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Arrested on outstanding warrants

State police arrested a 26-year-old Detroit man Sept. 15 wanted for two counts of driving without a license. The man was stopped by police, at about 3:50 p.m., after being clocked on radar at 72 mph in a 55 mph zone, according to reports. The 26-year-old who was on eastbound I-96 near Meadowbrook Road, was unable to produce a driver's license or any paperwork for the vehicle.

A computer check revealed the outstanding warrants for his arrest. Officers then took the man into custody and transported him to the Novi Police station for detention.

OUIL: A 57-year-old Brighton man was arrested for OUIL Sept. 11 in Novi by state police. The man was traveling on westbound I-96 between Novi and Wixom roads at about 11:15 p.m. when he was stopped by officers. The man told officers that he had had "a few beers." A preliminary breath test revealed that he was legally intoxicated at the time of the incident.

AUTO THEFTS: A 1987 BMW belonging to a Farmington Hills man was stolen from Twelve Oaks Mall on Sept. 17. A pair of Rayban sunglasses valued at \$127 was in the car at the time of the theft.

A second auto theft was reported on Sept. 17. A Novi woman told police her Mitsubishi 4 X 4 Pickup was stolen

Police News

gearbox at 2 p.m., according to police reports. Novi Police called the only Frank's Towing in the metro Detroit area and found the business has one owner and one employee. Neither men fit the description of the alleged thieves, police reports said.

TRAVELER'S CHECKS STOLEN: A Canton woman told Novi police traveler's checks valued at \$1,900 were stolen from her purse while she worked at Heidi's Salon in Twelve Oaks Mall on Sept. 19, police reports said. The checks were in varying denominations.

BREAKING AND ENTERING: A Novi woman reported a video cassette recorder stolen from her parents' home on Sept. 17 at 4:20 p.m. The 20-year-old woman reportedly was showing it in her parents' home with the front door unlocked. She heard a noise, but thought it was a family member, police reports said. After showering, the woman discovered the VCR was missing.

THEFT FROM DISNEY STORE: A Minute Mouse T-shirt valued at \$18 and a White Arielle Bride Dress valued at \$38 were taken from the Disney Store, 27500 Novi Road, on Sept. 13. The theft occurred at 8:08 p.m. and was witnessed by store managers, according to police reports.

SUSPICIOUS PERSON: Two brothers, 5 and 7 years old, were approached by a woman in front of their Novi home, according to police reports. The woman, described as being in her 30s, asked the boys if they "wanted a cookie," police reports said. The boys ran into their house and reported the incident to their parents.

BREAKING AND ENTERING: A window pane and window frame were damaged in a Sept. 16 break in at Chilli's Grill and Bar, 20901 Haggerty Road. An unknown amount of coins and bills were taken from a cigarette vending machine, according to police reports.

EQUIPMENT STOLEN: A gear box valued at \$3,000 was taken from Harold's Frame Shop, 44170 Grand River, on Sept. 16. The owner said two men in a truck with "Frank's Towing" printed on the door took the

gearbox at 2 p.m., according to police reports. Novi Police called the only Frank's Towing in the metro Detroit area and found the business has one owner and one employee. Neither men fit the description of the alleged thieves, police reports said.

ATTEMPTED AUTO THEFT: A Beaverton man told police a man was attempting to enter a 1988 Ford Mustang in the Twelve Oaks Mall parking lot. The alleged thief did \$100 damage to the Mustang in the failed attempt. The Mustang belongs to a Truckee woman who works in the mall, according to police reports.

CAR DAMAGED: The driver's side of a 1990 Isuzu impulse was scratched in the Twelve Oaks Mall parking lot on Sept. 16. The car belongs to a Walled Lake woman.

BICYCLE THEFT: A Raleigh bicycle belonging to a Novi man was stolen Sept. 15. The bicycle is valued at \$203.74, according to police reports.

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Novi Briefs

Artful crafters: Are you clever with a needle—or a Nikon? The Novi Arts Council and the Novi Jaycees are looking for artists for their first annual Novi Arts and Crafts Show on Saturday, Nov. 30 and Sunday, Dec. 1.

Applications are now being accepted until Oct. 1 for the following categories: painting, drawing, photography, sculpting, pottery, jewelry, wood, needlework and country craft items.

The event, co-chaired by Becky Staab and Paula Joyner-Clinard, will include entertainment by local school choirs, a raffle and food. For an application form, contact Novi Parks and Recreation at 347-0400 or the Novi Jaycees at 348-3121.

Giving credit where credit's overdue: No credit was given for a photograph published in the Sept. 19 issue of the *Novi News*. The copyrighted photograph of jazz singer Eric Brandon, which ran with that issue's Diversions feature on page 5-B, was taken by photographer Lisa Spindler. The *Novi News* regrets the omission.

Taxbase sharing is "done deed": School board Trustee Raymond Byers said Novi schools can expect to share half of its growth in commercial and industrial taxes. The legislative proposal has passed the house, is expected to pass the senate and the governor has expressed support of the plan, Byers said. It's a "done deed," he said.

The good news for Novi and other out-of-formula school districts is they will lose less to a state recapture of social security payments and other categorical aid that formerly had been covered by the state. Novi schools lost \$1.15 million this year to recapture. Next year that figure will decrease to a \$955,000 recapture and the district will lose an additional \$395,000 to tax-base sharing, Byers said.

The bad news is the 1992 losses to the state will total about \$1.35 million—higher than this year's recapture.

The district, which relies on local property taxes for 95 percent of its revenue, can also expect to face some kind of tax cut, tax freeze or assessment cap, Byers said.

Byers receives his information through the legislative committee of the Michigan Association of School Boards.

Tulip time: October planters bring spring flowers. The Novi Garden Club will be sinking 1,000 tulip and daffodil bulbs outside of the Novi Civic Center on Thursday, Oct. 10 at 10:30 p.m.

If you'd like to get your fingers dirty, too, you're more than welcome to join in the City Hall Beautification Project.

The Novi Garden Club meets the third Thursday of each month at 1 p.m. at the Novi Civic Center. If you like gardening, good conversation and fun, call President Elinor Holland at 477-7913.

Future meeting topics include: Oct. 15—make dried flowers and herb wreaths; Nov. 19—create a Thanksgiving arrangement with pumpkins; Dec. 17—an hors d'oeuvres and dessert exchange.

How green was my Novi: On October 5, Novi will spell re-leaf with 12 new trees behind the Civic Center.

The annual fall planting day is sponsored by the Novi Rotary and Global Relief, a national organization dedicated to putting up trees. Anyone who wants to help city forester Chris Pargoff and the Rotarians plant the 12 saplings by the Power Park ballfields is welcome to lend a hand at 10:30 a.m.

For more information, call Pargoff at 347-0495.

Kemp Takes Third: Northville native Tyler Kemp, 7, received third place at the National Junior Olympic Roller Skating Championships from Aug. 29-Sept. 2 at the Tulsa (Okla.) Convention Center. Kemp skated in a two-boy relay with partner E.J. Bates of Hillsdale, Mich. To qualify to skate in this event, Kemp and Bates took first place in the state meet held in June and another first in regional competition in July in Indianapolis.

The competition featured artistic, speed and roller hockey. Skaters from over the United States participated. The USA Roller Hockey team will participate in the 1992 Olympics in Barcelona, Spain as a demonstration sport.

Rebels place at Gus Macker: The Running Rebels—featuring Dave Anderson, Marc McDonald, Eric Lemieux and Michael Andersen—competed in a pair of Gus Macker Three-On-Three Basketball Tournaments this summer. The Rebels placed second in their division at the Oakland University tourney and third at Ypsilanti. In both contests, the Rebels were awarded the Sportsmanship Trophy.

the NOV! NEWS
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As We See It

Maybe Sister City is not such a good idea

Novi parents, city and school officials met this month in a committee to discuss the possibilities of forming a link with Owari, Japan. They decided to recommend the school board and city council adopt resolutions declaring Owari, Japan, a sister-city and sister-school district. The board and council have yet to discuss the resolutions, but one school board member has raised some valid points that deserve consideration.

No one could argue against sharing information with another culture. But school board Vice President Robert Schram said given the financial structure of this country's government, it is unlikely Novi would be able to send a delegation to Japan on a regular basis. Owari, on the other hand, already has sent a delegation to Novi and plans to send another group this year.

Novi school officials also have considered establishing sister-school relationships with districts other than Owari. Owari educators must know if they are just one of many cities involved in a cultural exchange with Novi schools. If Novi school officials have no intention of dedicating themselves specifically to an exchange with Owari, then the Japanese educators should be aware of their status.

Novi has to be careful before getting involved in a one-way relationship, Schram said. He gave the example of a relationship between friends where one friend never goes, i.e., the other friend's friend. Someone is going to get their feelings hurt.

Schram has a good point, one that should not be taken lightly. Owari officials have been informed about the city and school's limited ability to send visitors to their country. If communications have been clear, hopefully they will understand why visitors from Novi never appear. But Owari city and school officials have frequently noted in their correspondence with Novi officials their desire to receive a delegation from Novi.

Orchard Hills Elementary has maintained a sister-school relationship with an elementary school in Owari for several years. Before the entire school district and city expand that relationship between friends where one friend never goes, i.e., the other friend's friend. Someone is going to get their feelings hurt.

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Injury and tennis updates

It's catch-up time, folks. There's an important difference here. From a distance, this might look like a "dissa-and-datta" column. But it's not. What it is is a "catch-up" column in which I bring you up to date on items which I have columnized about in recent weeks and months.

I was truly pleased to open my mail the other day and find a letter from Keith Kraus, who used to teach English at Northville High School back in the late '50s and early '60s. Keith was my English teacher during my senior year at Northville.

I had heard that Keith is now a professor at Shippensburg State College in Shippensburg, Pennsylvania. The letter does not confirm that, but it was written on stationery from the Shippensburg Red Raider Tennis Camp. Furthermore, there's a nice picture of Keith holding a tennis racket at the top of the letterhead. Under the picture it says: "Dr. Keith Kraus, Director."

"Dear Phil," "I was intrigued to read your column on the great Northville tennis debate which a mutual friend sent me. Ah, how memory shapes events. (Actually, Rudy Hernandez played just once at the old park courts because he was passing through the area on his way to a tournament.)

"Anyway, if I recall, Dan Boland had a big serve but because of his size always played doubles and seldom ran for a ball. Hence, I tend to believe your account of that classic match."

"It was signed: 'Yours for better tennis, W. Keith Kraus.'" There you had it, folks. Proof positive that I used to whittle on poor old Dan Boland with a high degree of regularity.

Actually, it was really exciting to receive a letter from one of my former teachers. Keith was a good one; he always inspired us to challenge everything he put before us and arrive at our own conclusions.

I am sorry to have to report that I have not received a single sympathy card since that time. Not one. Nothing. Nada. Nil. El Blanco.

In fact, the only comment I received was passed on by my wife. She told me the comment came from a fellow who asked not to be identified, but she also told me the responsible party runs a fuel oil business and is named Clancy Ely.

Seems like Clancy took exception to my description of the treatment I took for the serious injury. Specifically, he wanted me to know that it's impossible to lie on your back in a prone position.

TENNIS UPDATE: Also a couple of weeks ago, I was gracious enough to print a letter from Dan Boland who objected to a column I wrote about how I used to clobber him in tennis.

Boland claimed that we never even played and implied that he would have dispatched me without breaking a sweat if I ever had.

I am now happy to report that there is at least one honest soul out there who remembers things exactly the way I do.

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Schools to avoid computer giveaway

By SUZANNE HOLLYER
Staff Writer

Grocery stores can give away all the free computers they want, but Novi schools won't be getting any of them if an old school tradition becomes policy.

A parent wrote to the school board asking why the district was not participating in a grocery store computer giveaway.

Vice President Robert Schram wanted to know too, and he posed the question to acting Superintendent William Barr.

The philosophy of the administration for the past 15 years has been to deny support of commercial activities, Barr said.

"The kids pressure mom, and we've taken the position we will not get involved in that," he said.

The Campbell's Co. provides equipment to schools through the Parent Teacher Organizations, Barr said. The PTO asks Novi parents to save labels, something that normally would be prohibited by the administrative position. But Campbell's soup labels were collected long before the decision was made to discourage commercial activities.

"We've been doing that (collecting soup labels) since the beginning of time," Barr said. "Campbell's was grandfathered in."

Schram suggested changing the tradition by passing an official board policy.

Trustee Raymond Byers suggested leaving the decision to administrators.

"I think it's administrative and none of our business," Byers said.

Schram said the board could change practice by setting a policy allowing schools to participate in commercial activity.

Treasurer John Streit said he could agree if it was done on a "low-key level."

But Barr said drawing the line could become difficult. He said administrators would have to come back to the board with a request every time the district is asked to participate in an encyclopedia sale, grocery store promotion or other commercial activity.

"If the PTO does it, is it alright?" Barr asked.

At Byers' suggestion, the board finally passed a motion to ask the administration to bring a proposed motion to the board at its Oct. 3 meeting. The meeting will be held at 7:30 p.m. at the Educational Services Building, 25345 Taft Road.

Schram voted against the motion, saying the administration would be likely to continue its past policy.

President Stephen Hitchcock and Trustee Craig Foreback were absent.



Photo by BRYAN MITCHELL

One last look

Fall is quickly approaching. In fact, the nip in the air these evenings may indicate fall is indeed already here. But it wasn't all that long ago that Novi children were spending their time on

the beach, building sandcastles at the water's edge in Lakeshore Park.

Sidewalk proposal wins over parkland

Continued from Page 1

The sidewalk design was moved closer to the road to accommodate trees and landscaping along the stretch of Ten Mile, Kapelczak said.

Ron Miller, who lives in an 1866-era home along Ten Mile, was also opposed to the plan. He asked the city for assurances that four large trees on his lot would not be killed by the construction.

"I really believe putting a sidewalk in front will destroy the rural continuity. I think putting a sidewalk across those properties will take away from the aesthetic value we have to offer," he said.

Not necessarily, according to Council Member Nancy Cassis, who said she grew up in historic towns — with sidewalks — in the eastern United States.

"I have to say I truly think this is a good investment for the city ...

Sidewalks alone do not make a city rural or not rural but they certainly add to the health and safety of our people," Cassis said.

Pope proposed this equation: take \$100,000 from the sidewalk fund, \$160,000 already saved from the mid-decade census money and \$50,000 which will be saved when a private company takes over the city's recycling center. That adds up to \$310,000 for park land, he said.

"With land values at \$6,000 an acre at the west end of the city, that would be quite an investment. Taxes do not have to be raised to acquire parkland," Pope said. "The price of cement will not go up as fast as land."

Hoyer agreed: "We play on a Little League baseball diamond that is loaned to the city on a day-to-day basis. We need parkland. Ten years from now, it's going to be triple its value at least."

Rider dies as cycle leaves the roadway

A 24-year-old Wixom man was killed on South Lake Drive Sunday, Sept. 15 when he apparently lost control of his motorcycle and smashed into a tree.

Novi Police said George Steven Smith was driving east around a curve on South Lake just west of West Road shortly after 1 a.m. when he went off the north side of the road

and struck the tree.

Smith was taken by Community EMS to Huron Valley Hospital, where he was pronounced dead at 2:45 a.m.

The posted speed at the site is 25 mph, although Novi Police did not have information about Smith's estimated speed at the time of the accident.

Edison unveils improvement plan

Detroit Edison has budgeted an additional \$175 to \$200 million over the next three years to improve customer service and system reliability, an increase of 35 percent from the amount previously planned, company officials announced Monday.

This is an addition to the company's continuing system strengthening efforts for which expenditures have been increased 40 percent since 1988.

Responding to comments by customers and the Michigan Public Service Commission (MPSC) in the aftermath of the devastating July 7 wind and lightning storm that affected more than a third of its 1.9 million customers, the Edison officials detailed the company's plans for continued extensive improvements in service restoration, communications with customers and public officials, power-line construction and maintenance, clearance of tree growth from overhead circuits and overall service reliability.

The storm on the evening of July 7 — following a lesser but still destructive storm earlier in the day — was the worst in Detroit Edison's 88-year history in terms of customers affected. The total of 683,599 customers who lost power was 83 percent higher than that for the company's previous worst storm (an ice storm) on March 1, 1976.

While acknowledging that its performance in storm emergencies needs strengthening — and assuring

the commission it will be strengthened — Detroit Edison noted that it restored power to customers after the July 1991 storm three and a half times faster than the next worst storm in the company's history.

The main focus of the Detroit Edison response, however, was on improvements, many already being implemented and others approved for action in the near term. They include a "best-in-class" reliability plan discussed with the MPSC staff in May and June. The plan has since been accelerated substantially and modified with knowledge gained as a result of the July 7 storm.

The plan is aimed at preventing customer power outages, reducing the numbers of customers interrupted and speeding service restoration through system redesign. It calls specifically for reliability

The report details improvements of the \$150-175 million in system reliability, including:

- The addition of 114 circuits at a cost of \$75-\$85 million over the next three years to break up high-load, poor-performing circuits.

- Accelerated schedules for trimming trees which interfere with power lines. The increased expenditure of \$21 million brings the total cost to \$81 million between 1991 and 1994. In addition, the company will continue its successful tree-replacement and removal programs.

- Strengthening individual circuits

through more frequent and thorough inspection and maintenance of lines, poles and switches at a cost of \$17 million to \$19 million between 1991 and 1994.

- Installation of increased automation to strengthen system performance at a cost of \$12-\$15 million for the three-year period.

- Infrastructure improvements, including wire upgrading and additional lightning protection equipment at a cost of \$25-\$35 million for the three-year period.

The report details improvements of \$27.5 million in customer communications to be completed by early 1992, including:

- Establishment of a centralized, round-the-clock customer telephone center in Southfield. It will have an additional 400 trunk lines to feed a "voice response unit" capable of processing 36,000 to 40,000 customer calls an hour, compared to 2,500 an hour with the current system.

- A 38-percent increase in the number of customer representatives available to handle telephone calls in both normal and emergency situations.

- Installation of a toll-free 800 telephone number to provide customers with full access to all available incoming trunk lines.

- Greater use of specialized customer representatives to handle specific inquiries pertaining to connect/disconnect requests, billing, credit

and collection, trouble, tree trimming, etc.

- Extension of normal customer telephone center business hours.

The report also details improvements in storm response, including:

- Increased capacity to guard wire down hazards through a program geared at identifying and training employees, retirees, contractors and personnel from community organizations who could serve on public safety teams. So far, 3,000 company employees alone have been identified to participate in this program.

- Improved communications with police, fire and municipal officials — particularly those who help the company protect the public from downed wires and other hazards pending arrival of Detroit Edison crews. This will include providing dedicated telephone and facsimile lines and other equipment for use in communicating with the company.

- Upgrading early-warning and damage assessment systems.

- Expanded broadcast messages warning people to stay away from downed power lines.

- Continued promotion of long-standing company programs to educate the public — and especially children — about electrical safety.

- The ability to update customers during storm emergencies on restoration progress.

If you don't keep his name alive, who will?

An invitation to place the name of a member of your family who immigrated to America in the only national museum created to honor them.

Whether your ancestors first set foot on American soil at Ellis Island, or entered through another gateway, here is a unique opportunity to show your gratitude. And to present your family with a gift that will be meaningful for generations to come. When you make a \$100 contribution to restore Ellis Island, the name you designate will be perma-

nently placed on the American Immigrant Wall of Honor. You can choose the name of an ancestor or just your own family name. And you'll receive an Official Certificate of Registration. To register additional names, list each name and country of origin on a separate sheet.

Please send your contribution today. By acting now you assure that the Ellis Island Immigration Museum will be a place to honor your own heritage, as well as a monument to the great American traditions of freedom, hope and opportunity.

Keep the Dream Alive



Ellis Island Foundation, Inc.
P.O. Box ELLIS, New York, N.Y. 10163

I would like to register my ancestor's name on the American Immigrant Wall of Honor:

Name of individual or family honored (Please print) _____

Country of origin _____

Enclosed is my tax-deductible contribution for: \$100 Other \$ _____ (Maximum \$100 per name)

Please make checks payable to "Ellis Island"

Check enclosed Please charge my MasterCard VISA American Express

Credit Card # _____ Expires _____

Mr. _____

Ms. _____

Ms. _____

Name (Please print) _____

Signature (Required if using credit card) _____

Street _____

City _____ State _____ Zip _____

Eleanor & Ray Heald/Wine

Michigan celebrates winning wine

Annually, the wines produced in Michigan are reviewed by an experienced panel of professional wine tasters. Wines are awarded medals to be worn as bragging rights for the next 12 months.

The annual competition is sponsored by the Michigan State Fair, and organized by the Michigan Department of Agriculture's Grape and Wine Industry Council. This year's competition included 112 wines, seven of which received gold medal awards.

Michigan's grape and wine industry has existed for more than a century. Today, Michigan's 16 wineries and 35 vineyards are located principally along the western edge of the state, benefiting from the climatic influences of Lake Michigan.

In early spring, cool winds from the lake retard budbreak until the danger of spring frost has passed.

The opposite occurs in late fall, when the prevailing winds provide warmth for the vineyards and extend the growing season.

In sub-zero weather, lake effect snowfall provides natural insulation for vine roots and trunks.

Demand for wine grapes is exceeding the supply, and several new vineyards have been planted in the last three years.

A second pocket of wine effort is in southeast Michigan. The Seven Lakes Vineyard is north of Detroit in Fenton.

Sharon Mills Winery, the only producer specializing in *methode champenoise* is in Manchester, west of Ann Arbor.

However, grapes for these sparkling chardonnays and rieslings come from the Old Mission Peninsula.

Lake Michigan climatic advantages aside, it still remains a fact that Michigan grape vines, with their late budbreak, have the disadvantage of a short growing season. Some winters are harsh with little snowfall and spring frosts have occurred in mid-May and as late as June 10.

Faced with such adversities, winter-hardy French-American hybrids were deemed the logical choice for grape cultivars in the late 1960s. St. Julian, Michigan's oldest winery, responded to the heightened period of interest in drier wines by encouraging growers to make extensive plantings of French-American hybrids in the 1970s.

Since 1978, St. Julian has become the state's largest single buyer of the hybrid grape varieties chambourcin, chelois, cayuga white, dechaunac, marechal foch, chancellor noir, seyval blanc, vidal blanc and vignoles.

"Vignoles is an interesting wine," St. Julian's president David Braganini contends. "People are unfamiliar with it and are surprised to learn how comparable it is to a straightforward style of chardonnay. Seyval blanc is our most popular wine. We call it Paw Paw Plesporter because we make it off dry."

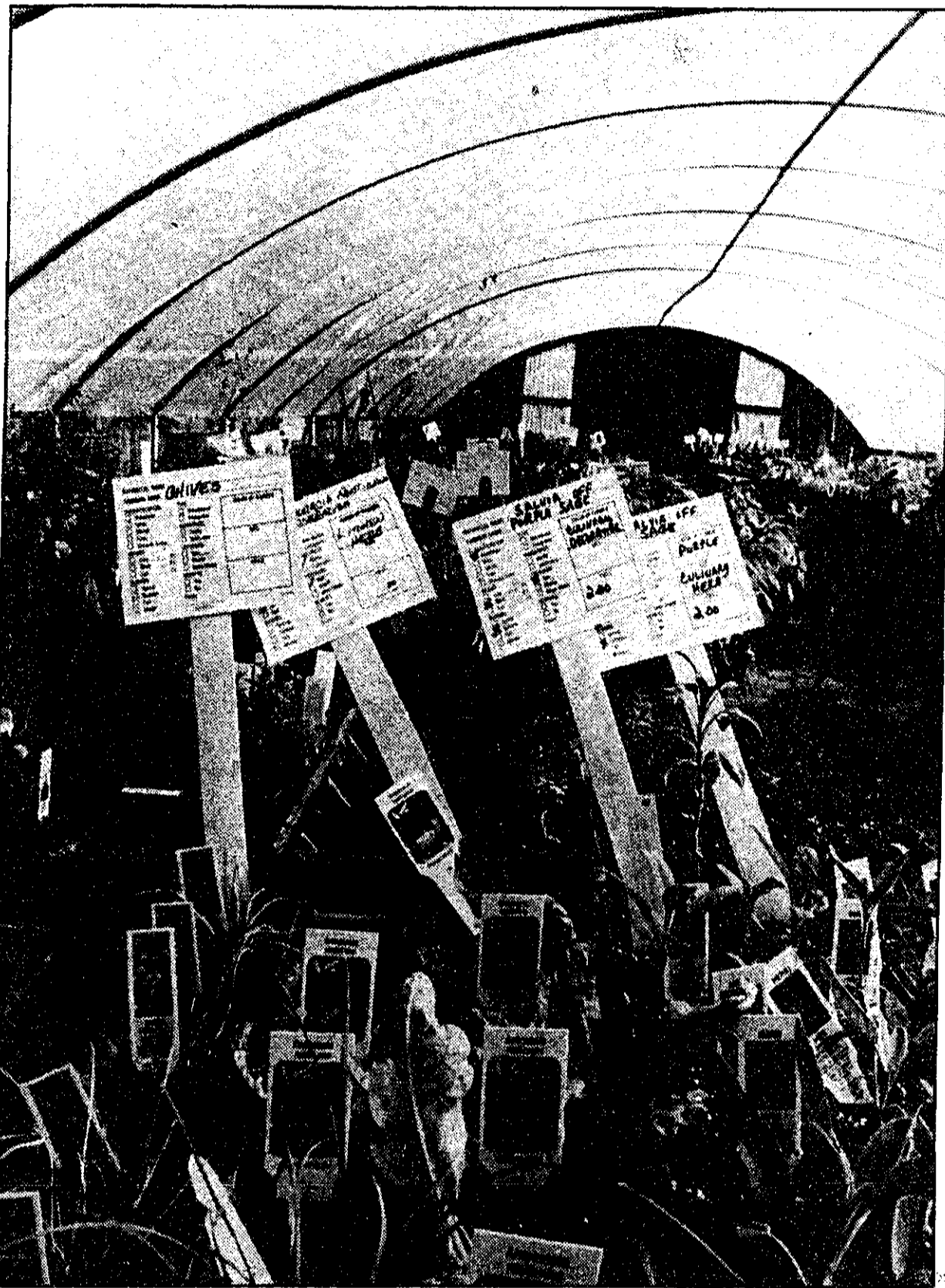
St. Julian has been the leader in the production of red wine from the chambourcin grape. "A gold medal award for St. Julian's 1989 Chambourcin is a satisfying reward for several years of pioneering effort," Braganini said.

Half of the production at L. Mawby Winery in Suttons Bay is vignoles. "My goal is to make the best barrel-fermented vignoles I can," said owner/

Continued on 2

GOLD MEDAL WINNERS

- Fern Valley Chancellor '89 — \$9.49 ("Best of Show" Red Wine)
- Warner Brut Champagne — \$12 ("Best of Show" White Wine)
- Leelanau Cellars Tall Ship Chardonnay — \$12.95
- Leelanau Cellars Johannisburg Riesling Ice Wine — \$35
- St. Julian Solera Cream Sherry — \$12
- St. Julian Chambourcin — \$9.50
- Chateau Grand Traverse Johannisburg Riesling Ice Wine — \$30



Area herb growers are getting ready for winter; now's the time to order next year's

Herbal Esoterica
Fall's harvest brings herbal delights

By **MARTY FIGLEY**
Special Writer

I am expecting a good harvest from the herb garden so I can make many herbal concoctions to use when winds howl and the garden is asleep for the winter.

Like a squirrel storing nuts, we herbarists must store our bounty when it is at its peak in the herb garden.

Tarragon, thyme, basil, chives, lavender (for an exotic flavor), savory and mints are other herbs that can be made into vinegar.

For a different flavor I will spear a clove of garlic with a toothpick and put it in the bottle along with the basil as it steeps.

Vinegar is very easy to make, for use in salads and marinades. After picking the herbs I will wash them well and twirl them in a salad spinner to dry, fill a glass container at least two-thirds full, twisting the stems and leaves to release the oils.

Then the container will be filled with a 5-percent-acidity vinegar (white if I'm going to add an herb for decoration or if I'm making coal or chive blossom vinegar, and regular cider vinegar for the others), cover with a non-metal lid and set in the sun for about a week.

Then the vinegar solution will go to a cool dark place for four to six weeks to cure (the garlic comes out now, so the flavor won't be too strong). Strained and bottled the vinegar will be ready for use. Wine vinegars are especially nice.

Many culinary herbs dry well when they are spread out on a screen or laid in a basket lined with a paper towel. I will put many of them in bunches, secured with a rubber band, arrange a brown paper bag around them to keep the dust off, and hang them to dry in a warm, dark area with good air circulation.

Sage and other woody-stemmed herbs, such as rosemary, tarragon, thyme and

mints, are particularly successfully dried this way. As soon as they are dry, I will lightly roll the bag so the leaves fall to the bottom of the bag. By this time they will be corn-flake crisp and won't mold when put into jars for further use.

When I have a small quantity, I put the leaves on a paper towel on a flat dish and set it uncovered in the refrigerator. They are dehydrated in a few days, and the color is good.

Fifty-percent power is recommended, and a glass of water in the corner will protect the element.

Do not dry them to the very crisp stage because of the threat of fire and loss of oils. I will finish the drying in a basket set in a warm place.

Oven drying is a pretty quick method with the pilot light only, or set the temperature in an electric oven very low (180 degrees). If I can smell the herbs, it means the

oils are evaporating and the oven is too hot.

Sometimes I freeze the leaves on a tray and package them in small containers, or blend about 1½ cups of water to a cup of loosely packed leaves, whir them in a blender for two minutes, then freeze in ice cube trays.

A mixture of eight ounces of soft margarine and about one-half cup of a preferred herb, one-half teaspoon lemon juice to bring out the flavor, frozen in the original container enables me to scoop just the right amount to use in many dishes: stews, vegetables, casseroles and on bread.

I use either one herb or a mixture such as summer savory and chives or tarragon; salad burnet, thyme and parsley; oregano and garlic granules; dill and garlic; or chives, chervil and parsley.

I will remember to label everything I preserve as I store it away. Chopped, frozen and dried herbs look surprisingly alike.

See recipes on page 3B.

Lois Thieleke/Home Economist

How to make a cereal killing at breakfast

A stroll down the supermarket breakfast cereal aisle can be a challenge to the most informed shopper. Health pledges, great taste, cereal fun, toys and promises of athletic prowess stated on the boxes add to the confusion of seeking a nutritious breakfast for children and adults.

Cereal provides several nutritional benefits. It is a good source of carbohydrates, which gives us energy (calories) to start the day. Getting energy from a carbohydrate source low in fat, such as cereal, is one way to lower fat in the diet. If you're concerned about blood cholesterol levels, focus on the fat in the milk. For anyone over the age of 2, use skim or 1 percent milk rather than whole milk. When a cereal is fortified, that provides an excellent source of iron, and many women frequently have diets low in iron.

Advertisements have done a good job confusing the fiber issue in cold cereals. There

are two types of fiber, soluble and insoluble. Oat bran is a source of soluble fiber. Wheat bran is a source of insoluble fiber. We need both soluble and insoluble fiber in our diets. Information is available about the insoluble fiber content of foods. Unfortunately, scientists have not developed tables that tell us the amount of soluble fiber in foods. However, we do know generally that oat bran, rice bran, dried beans and peas, and some fruits and vegetables are good sources of soluble fiber.

Many cereal companies would have us believe that their cereal products are the key to lowering cholesterol. Though there is truth to the claim that cereals may help lower cholesterol, the amount we would need to eat to achieve this is incredible. If oat bran were your only source of soluble fiber, you would have to have 100 grams of it each day to lower your cholesterol by 15 percent.

One serving of a popular cereal that advertises it contains oat bran has only 8 grams of oat bran per serving. This means you would have to eat about 15 cups of that cereal to get 100 grams of oat bran. If you are serious about lowering cholesterol, it would be better to add oat bran to various foods that you cook, besides a cooked cereal made from oats, rather than to rely on a cold cereal.

Insoluble fiber in whole grain cereals is important to help prevent constipation. Some nutrition scientists believe that insoluble fiber may have a role in helping to decrease risk of colon cancer. The National Research Council, the American Cancer Society and the National Institute for Cancer Research recommends that we obtain between 20 and 30 grams of fiber a day. Children's cold cereals are generally not a good source of fiber, despite what the box claims.

Rather than rely on cold cereal for fiber, give them high fiber foods such as beans, fresh fruits and vegetables and whole grain breads throughout the day to ensure adequate fiber intake.

Another cereal-related issue is the amount of sugar that cold cereals contain. This may be especially important when children are eating several bowls of cereal each day. Try to choose a cereal that has no more than one to two teaspoons of sugar (4 to 8 grams sucrose indicated on the label per serving).

If your child likes to add sugar to cereal, then the lower the sugar in the cereal to begin with, the better. There is nothing wrong with a cereal containing some sugar, but whether and how much additional sugar you add is important.

To figure out the amount of sugar in the

product, divide grams of sugar by four to determine the number of teaspoons per serving. For example, if one serving provides two grams that equal one-half teaspoon sugar, or if one serving contains 11 grams, that is two and three-fourths teaspoons of sugar.

Read the label on the box carefully if you are interested in assessing nutrition value. Look at the actual volume measure in cups that correspond to the one-ounce serving size. The carbohydrate breakdown provided by most companies gives specific amounts of complex carbohydrates, sucrose and other sugars and fiber.

We eat cold cereal because it is quick and easy to prepare in the morning or anytime for a snack. Whether you eat cereal because you are a kid or a kid at heart, it does have some nutritional value for your diet. Just read the label.

The Refrigerator Door

HEALTHY SNACKS: The Food and Nutrition Hotline sponsored by the Oakland County Cooperative Extension Service can answer many food and nutrition questions. To contact it, call 858-0904 from 8:30 a.m. to 5 p.m. Monday to Friday. Sylvia Treutman, home economist for the Extension Service, offers several suggestions for healthy snacks.

- Keep low-fat crackers, boxed juices, microwave natural popcorn, fresh and dried fruits and nuts and seeds on hand at work for healthy snacking.
- Use microwaves and slow cookers to make easy one-dish meals instead of buying fast food from restaurants.
- Keep plastic bags of cut vegetables in your refrigerator for easy snacks.
- Stay away from vending machines unless they offer fresh fruit or yogurt.

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

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

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

To receive a single free copy, send a stamped, self-addressed, business-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 steak 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, Caribbean-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 areas. Books are \$6.50 each and are on sale at the church. For more information call 349-0911.

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


KITCHEN HELP: Ever wonder about a certain food you've just bought, or how long to store that frozen turkey or what to do if your freezer fails? Help is available from the Oakland County Cooperative Extension Service. The Food and Nutrition hot line, 858-0904, is open 8:30 a.m. to 5 p.m. Monday to Friday. If your organization, school or other group is in need of a speaker to discuss food safety or nutrition, home economist Sylvia Treutman is available to speak to your group. Call the hot line for details.

DIETARY GUIDELINES: The federal government has updated its nutritional guidelines to help consumers sort out conflicting nutrition advice. They are offered in "Dietary Guidelines for Americans," a free booklet that includes suggested weight charts and advice on controlling weight and reducing fat in your diet. To obtain the booklet, write to Consumer Information Center, Department 514X, Pueblo, Colo. 81009.

"The Refrigerator Door" is a list of coming events and short notes about food and drink. If you have an event planned or a brief announcement you would like included here, send it care of this newspaper, 104 W. Main Street, Northville, Mich., 48167. Photos or other artwork welcome.

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Combine color tour with wineries Guide to Michigan wineries

- NORTHWEST MICHIGAN WINERIES**
- Boskeyd Vineyards**
Route 1, Box 522
Take M-22 north from Traverse City through Suttons Bay to M-204 West. Go approx. 4 miles to Lake Leelanau and turn south on 641 for 3.5 miles, winery on left.
 - Chateau Grand Traverse**
12239 Center Road
Traverse City 49684, (800) 283-0247
Take M-37 north from Traverse City for approx. 8.5 miles, winery on left.
 - Good Harbor Vineyards**
Route 1, Box 888, M-22
Lake Leelanau 49653, (616) 256-7165
Take M-22 north from Traverse City through Suttons Bay to M-204 west. Go to the end of M-204 and go south on M-22 for 3/4 mile, winery on left behind Maritou Fruit Market.
 - L. Mawby Vineyards**
4519 Elm Valley Road, P.O. Box 237
Suttons Bay 49682, (616) 271-3522
Take M-22 north toward Alpine. Take M-37 to Eight Mile Road. Go west 2 miles.
 - Leelanau Wine Cellars, Ltd.**
12683 County Road 626
Omena 49674, (616) 386-5201
Take M-22 north from Traverse City to Omena. At Omena Point, turn left at Harbor Bar and go up the hill, winery on right.
- SOUTHWEST MICHIGAN WINERIES**
- Fenn Valley Vineyards**
6130 122nd Avenue
Fennville 49408, (616)951-2398
Take I-96 to Exit 34 (M-89) and go east 3 miles to 62nd Street. Go south 1/2 mile to 122nd Avenue and 1/4 mile east to winery.
 - Le Montueux Vineyard**
2365 Eight Mile Road NW
Grand Rapids 49604, (616) 784-4554
Take I-96 to M-37 north toward Alpine. Take M-37 to Eight Mile Road. Go west 2 miles.
 - Lemon Creek Winery**
533 Lemon Creek Road
Berrien Springs 49013, (616) 471-1321
Take I-94 to Exit 27 south. Go 100 feet to Hollywood Road. Take Hollywood Road 7 miles to Lemon Creek Road. Follow signs 1/4 mile.
- WINERIES ELSEWHERE IN MICHIGAN**
- Seven Lakes Vineyard**
1111 Thinsman Road
Fenton 49403, (313)629-5658
Take I-96 to U.S. 23 north. Go approx. 19 miles to Fenton. Exit Torrey Road north and follow to S. Long Lake Road east. At Fenton/Leroy road go north to Potts Road east. Tinsman Road is a left at the fork.
 - Sharon Mills Winery**
5701 Sharon Hollow Road
Manchester 49158, (313)428-9160
Take I-94 to M-52. Take I-94 south approx. 7 miles to Pleasant Lake Road. Then go west for 3.5 miles.

Autumn is the perfect time to tour Michigan's four wine regions — the Lake Michigan Shore, Leelanau Peninsula, Old Mission Peninsula and Fenwick.

A visit to Michigan wineries can be as short as a day or as long as a week; it's up to you. Most wineries are open for tours and tastings throughout the year, but it is wise to call ahead of time.

For more information about Michigan's wineries call (517) 373-1058. For Michigan travel information, call 1-800-5432-YES. Here's a sampling of Michigan wineries.

You don't have to travel way north to visit a winery. For an early to mid-October color and winery tour, visit Seven Lakes Vineyard in homey Fenton. Located within Oakland County, the winery produces limited quantities of premium, well-crafted white wines.

Seven Lakes is a "bonded" estate winery which means they grow all of their own wine grapes on 96 acres of their own land.

Winery hours are 10 a.m. to 6 p.m. Wednesday to Saturday, noon to 6 p.m. on Sunday.

Open weekends, noon to 5 p.m., Sharon Mills Winery in Manchester, near Ann Arbor, specializes in champagnes and sparkling wines. The fall colors in this area peak in mid to late October.

Sharon Mills buys most of its grapes from Chateau Grand Traverse's vineyards, and use a labor-intensive method for producing wine. Methode champenoise involves hand turning each bottle several times to settle the sediment before it is withdrawn from the finished product. Every bottle of Sharon Mills wine is perfectly aged in private wine cellars.

For a longer drive, about three hours, drive west on I-94 to the largest of Michigan's wine regions which runs from Saugatuck south to the Indiana border. Peak color times are mid to late October.

Lemon Creek Vineyard, Madron Lake Hills, Peterson and Sons Winery, St. Julian Wine Company, Tabor Hill Winery and Warner Vineyards all make their homes within this area.

To the west near Kalamazoo are two of the state's best-known wineries — St. Julian Wine Co. and Warner Vineyards.

Founded in 1938, family-owned and -operated Warner Vineyards was one of the first to plant vine grapes in Michigan. This year's winner of the "Best of Show" white wine at the Michigan State Fair, Warner also produces 10 different flavors of sparkling juices.

Just outside the northernmost tip of the Lake Michigan wine region is the Fenn Valley Winery. Established in 1973, this winery's specialties are its de-alcoholized wines. These are wines which have had the alcohol removed, not non-alcoholic wines.

Among its quality traditional wines, Fenn Valley's '89 Chancellor received "Best of Show" for red wine at the Michigan State Fair. Last year, the '88 Chancellor took the same prize.

Further up the coast line is the Leelanau Peninsula wine area, which includes the wineries of Boskeyd, Good Harbor and L. Mawby Vineyards and Leelanau Wine Cellars. For peak fall color, visit the area from late September to mid-October.

Chateau Grand Traverse Winery is within the Old Mission Peninsula wine region. Award-winning Johannesberg Riesling and Chardonnay are among Chateau Grand Traverse's most popular wines.

Michigan wines prove their medal

Continued from 1

winemaker Larry Mawby.

Because of limited chardonnay plantings, St. Julian was able to release only 80 cases of 1989 chardonnay. Oranges were purchased at the premium price of \$1,500 per ton. To make the slimmest profit, it must be sold at \$14 a bottle.

In 1982, with the intent of 100 percent vinifera production, Jim Esner and his partners Jim Lester and Bernie Liske founded Madron Lake Hills Winery in Buchanan with a 20-acre vineyard site. It is principally planted to chardonnay, white riesling and gewurztraminer.

The chief promoter of vinifera in Michigan is Chateau Grand Traverse owner Ed O'Keefe. "Michigan will not be recognized as a serious wine producer until we get at least 2,000 acres of vinifera planted," O'Keefe states emphatically.

Chateau Grand Traverse received a silver medal for its 1989 Merlot. The wine represents a promise for the future with this vinifera varietal.

Only three percent of the wine drunk in Michigan is Michigan wine. "With these statistics, our biggest stumbling block is getting Michiganders to drink Michigan wine," Lemon Creek's Jeff Lemon said.

Let's see a showing of grass roots pride, Michiganders! October is Michigan Wine Month and you might as well get started with the winners.

Each year, the wine competition judges select a "Best of Show" white and red wine from among the gold medal winners.

For the second year in a row, Fenn Valley's Chancellor was awarded "Best of Show" red wine for the 1989 bottling.

If you didn't taste the 1988 version, don't miss out on this one. The wine is rich in flavor, but approachable in the finish which is solid without being lammic.

Warner Vineyard's Michigan Brut Champagne was declared "Best of Show" white wine. This is a high quality sparkling with abundant complexity and one you'll be proud to serve.

Toast-y recipes chase away fall chills

- POLLA AL VINO BLANCO — EVA BRAGANZI**
St. Julian Wine Company, Paw Paw
5 pounds chicken pieces
4 tablespoons olive oil
2 onions, chopped
1 cup St. Julian Village White
1 tablespoon tomato paste
1 tablespoon flour
3 tablespoons chopped olives
1/2 cup chicken stock
1/4 cup St. Julian Red Wine Vinegar
- 4 cloves garlic, crushed
3 tablespoons chopped parsley
2 tablespoons fresh basil, chopped
- Sprinkle chicken with salt and pepper and dust with flour. Rub flour well into skin. Heat the oil in a heavy skillet and saute the onions until tender.
- 1 teaspoon herb salt
1/2 scant teaspoon garlic powder
1/2 teaspoon onion powder
1 heaping cup oatmeal
1 cup wheat bran
1 cup L. Mawby Foch wine
Preheat oven to 375 degrees. Combine ingredient, mixing well. Bake in ungreased loaf pans for 1 1/2 hours. Serve with L. Mawby Foch. Makes 2 loaves.
- MOTHER'S STEW WITH A TWIST**
L. Mawby Vineyards, Suttons Bay
1 pound lean beef
4 tablespoons butter
- 4 cloves garlic, minced
4 medium onions, diced
1 cup water
2 cups L. Mawby Turkey Red (or M. Foch)
3 tablespoons bacon grease water
4 carrots, sliced
6 medium potatoes, cubed
4 stalks celery, sliced
1 large onion, chopped
salt and pepper to taste
1/2 cup fresh parsley, chopped
Cube beef into 1-inch pieces. Fry

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Basil dazzle The herb of royalty packs in the flavor

Basil's very name attests to the popularity of the herb that is so familiar to us today. The Greeks gave it the name basilikos, meaning "royal," to indicate its lofty status among other leafy seasonings. Only the sovereign (basilus) was allowed to cut it.

The leaves have a strong flavor of lemon and jasmine and are much used for flavoring in the cuisines of southern France and Italy. It is usually paired with tomatoes but can also be used to flavor salads, stuffings, sauces, omelets and soups.

And if basil wasn't a household word before, it became one with the popularity of pasta and the basil-basted pesto sauce in trendy cuisine in recent years.

If you're planning on growing your own, gardening experts say the biggest mistake home gardeners make is overwatering. Remember these plants come from the Mediterranean, so they are accustomed to dry soil. Wait until the plants look like they need watering before giving them water. Basil needs well-drained soil and prefers full sun, though it can tolerate some shade.

The tops of basil should be pinched regularly so that the plant grows full and does not flower. Experts also report the herb's flavor is most intense in the late morning.

Here are several methods of preserving the fresh herb for later use in cooking.

OIL PRESERVING
Basil preserved in oil is a tasty seasoning for sauces, potatoes, meats and chicken and soups. It is also an unusual addition to sandwiches and a decorative touch for canapes.

To prepare, separate basil leaves from stems; discard stems. Wash leaves thoroughly and pat dry with paper towels.

Four thin layers of olive oil into small or medium-size jar. Place layer of basil leaves on top of oil. Sprinkle leaves with salt.

Repeat layering of oil, leaves and salt until jar is filled.

With spoon, push basil leaves down into jar, gently pressing them together. A coating of oil, about 1/4-inch thick, should be on top of jar to prevent leaves from turning brown. Put lid on jar and refrigerate.

Basil preserved in oil will stay fresh for about 6 months under refrigeration.

FREZZING
Cubes of frozen basil can be added to soups, minestrone, stews and sauces.

Wash and pat dry several cups of basil leaves. Strip or chop leaves and pack them lightly into ice cube trays.

Top trays with water and freeze.

When frozen, remove basil cubes from trays and store them in plastic bags.

DRYING
Dried basil can be used as an ingredient in a bouquet garni or fine herbs or sprinkled on scrambled eggs, sliced tomatoes and salads.

To dry, cut basil plants close to the earth. Loosely bundle three or four plants on a sheet of newspaper and wrap the newspaper around the plants. Tie the newspaper with a string and hang the bundle upside down in a dry place for about a week.

When thoroughly dry, remove basil leaves from stem and store leaves in tightly closed glass jars.

- ZUCCHINI AND BASIL FILLO WITH PINE NUTS**
- 1/2 package frozen filo pastry (5 to 6 medium zucchini (1 1/2 pounds))
1/2 teaspoon salt
1/2 cup (3/4 to 4 ounces) pine nuts
2 tablespoons virgin olive oil
1 small red onion, peeled and diced into 1/4-inch pieces
Pepper to taste
2 cloves finely chopped garlic
1/2 cup chopped basil, loosely packed
3 tablespoons minced parsley
1/4 cup white wine or water
2 eggs
1/2 cup (about 2 ounces) grated Parmesan cheese
2 ounces crumbled feta cheese
8 tablespoons unsalted butter, melted, or a mixture of melted butter and olive oil
- Crust: Remove filo pastry from freezer, let thaw to room temperature while filling is being prepared. Unfold dough and cut stack of sheets in 2. Refold half the dough, wrap in plastic and re-freeze (it can be kept for a few days in the refrigerator). Cover sheets to be used with sheet of waxed paper, then with damp towel to keep them from becoming dry and brittle.
- Filling: Grate zucchini on large side of hand grater or in a food processor. Toss with salt and set aside for 30 minutes. Drain and squeeze dry in clean kitchen towel.
- Roast pine nuts for five to eight minutes in 350 F preheated oven, chop finely, set aside.
- Heat olive oil in large skillet and saute onion for about two minutes until it begins to soften. Add zucchini and season as desired. Add garlic, basil, parsley and anchovies in food processor. Puree and add olive oil with motor running. Blend until smooth. Stir in olives. Serve as dip for vegetables or crackers.

- BASIL TAPENADE**
- 4 cloves garlic
3 cups loosely packed basil leaves
1/2 cup pine nuts (toasted)
1 cup Italian parsley
4 ounces anchovies
1/2 cup olive oil
1/2 cup chopped pitted black olives
- Combine garlic, basil, pine nuts, parsley and anchovies in food processor. Puree and add olive oil with motor running. Blend until smooth. Stir in olives. Serve as dip for vegetables or crackers.
- FETA AND WALNUT SPINACH SALAD WITH BASIL DRESSING**
- 1 bunch spinach torn into bite-size pieces
1 small avocado, thinly sliced
- 1/2 medium-size red onion, thinly sliced
1/2 cup crumbled feta cheese (about 4 ounces)
1/2 cup coarsely chopped walnuts
Basil Dressing (recipe follows)
- Toss spinach, avocado, onion, feta cheese and walnuts into large bowl. Add barley, pine nuts, basil and parsley to mixture. Stir well and cook until heated through (about 2 minutes). Add just seasonings if necessary and serve immediately.

- BASIL DRESSING**
- 1/2 cup olive oil
1/4 cup red wine vinegar
1/2 cup fresh basil, finely minced
1 teaspoon honey
2 large garlic cloves, minced
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
Yields about 1/2 cup
- Combine all ingredients in blender or food processor and mix well. Store in refrigerator, tightly sealed. Shake well before using.
- BASIL BARLEY PROVENCAL**
- 1/2 cup extra virgin olive oil
1 large onion
2 zucchinis (about one pound) cut into 1-inch cubes
4 garlic cloves, peeled and coarsely chopped
1/2 cup chicken stock or canned broth
8 ripe plum tomatoes, seeded and chopped
Salt and pepper to taste
1 cup pine nuts, toasted
1 cup (loosely packed) sliced fresh basil leaves
1/2 cup (loosely packed) chopped fresh Italian (flat leaf) parsley
- Yields about six servings
Heat oil in large skillet, add onion,

State wineries fuel hearty fall recipes

Continued from 2

beef in butter with garlic and onions until dry. Add 1 cup at a time, allowing to dry out between additions, the water and L. Mawby Turkey Red wine. Add and melt the bacon grease. Add enough water to cover meat by 1 inch. Add vegetables, salt, pepper and parsley. Simmer until vegetables are just tender.

PEARCE PEACH TART — EVA BRAGANZI
St. Julian Wine Company, Paw Paw
2 cups flour
1/4 teaspoon salt

4 tablespoons unsalted margarine
1/2 pound unsalted butter
3 tablespoons ice water

Peach Filling:
8 peaches, cut in halves
5 tablespoons sugar
2 tablespoons butter

Glaze:
1/6 ounce jar apricot preserves (homemade, if possible)
1 tablespoon plain gelatin
1/2 cup St. Julian Cream Sherry
1/2 cup slivered almonds

Put flour and salt in bowl of food processor. Cut the butter and mar-

garine into small pieces and add to flour. Process 10 seconds or until it resembles coarse meal. Add the water by little. Dough should just hold together, not wet or sticky. Wrap with plastic wrap, form ball and chill 1 hour.

Preheat oven to 375 degrees. Press into lightly buttered 10-inch tart pan or springform pan. Line tart with aluminum foil and weight with beans or rice. Bake in oven for 15 minutes. Do not brown.

Reduce oven heat to 350 degrees. Sprinkle the tart pastry with 3 table-



A garden of basil strewn with pine nuts showcases basil quiche (left) and zucchini and basil fillo with pine nuts

with melted butter and lay down one sheet of filo pastry. Brush pastry with melted butter (or butter and olive oil mixture), and continue layering and buttering until you have used half the sheets. (During preceding layering process, scatter half of the pine nuts between several of the sheets.) If butter begins to congeal, reheat it so that it continues spreading easily.

Spread filling mixture over entire top of filo pastry stack. Then, continue layering process with remaining thawed filo dough sheets, melted butter and remaining pine nuts.

When pastry assembly is completed, cut assembled pastry into 3-inch squares, then diagonally into diamonds, making sure you cut through all layers. Refrigerate until planning to bake right away. Bake in preheated 400 F oven for 40 to 50 minutes or until browned. Serve warm from oven, slightly cooled, or at room temperature.

zucchini and garlic. Cook over medium heat, stirring frequently, until zucchini is tender and onions are wilted (about 8 minutes).

Add chicken stock and cook two minutes. Add tomatoes, salt and pepper. Cook one minute, stirring frequently.

Add barley, pine nuts, basil and parsley to mixture. Stir well and cook until heated through (about 2 minutes). Add just seasonings if necessary and serve immediately.

ITALIANO (6 servings)

1 1/2 pounds lean fresh American ground lamb
1 package (0.7 ounce) dry Italian salad dressing mix
1 package (10 ounces) frozen spinach, defrosted and squeezed dry
1 cup (8 ounces) ricotta cheese
3 tablespoons grated Parmesan cheese
1/2 teaspoon dried basil leaves, crushed
1 teaspoon garlic salt
1 1/2 teaspoons white pepper
2 cups prepared pasta sauce, heated
1 1/2 pounds cooked pasta, kept warm

In medium bowl, blend lamb and Italian salad dressing mix. Divide ground lamb into 12 portions and form into patties. 3 inches in diameter; set aside.

In medium bowl, blend spinach, ricotta, Parmesan cheese, basil, garlic salt and pepper. Divide into 6 portions and form into patties. 2 inches in diameter. Place these patties between two lamb patties, press edges to seal. Repeat process, making 6 stuffed lamb patties.

Heat 4 inches of water in sauce of heat mixture. Serve immediately. Serves 2-4. About 185 calories per 4-ounce serving.

AVOCADO SALSA

1/2 to 1 jalapeno pepper
1 pound plum tomatoes
2 ounces red onion (1/2 cup)
1 small avocado
2 tablespoons chopped cilantro (optional)
Juice of 1/2 lime
Wash and trim pepper, and seed. Mince in food processor and place in a bowl. Slice onion and add. Coarsely chop tomatoes and avocado and add. Add cilantro and juice of lime and stir.

RAINBOW TROUT WITH DILL CUCUMBER SAUCE

1/2 cup plain lowfat yogurt
1/2 teaspoon dried dill
1/2 cup chopped cucumber
1/2 tablespoons chopped green onion
4 rainbow trout fillets (4 ounces each)
Juice of 1/2 lemon
Combine yogurt and next three ingredients in bowl; set aside. Arrange

Lamb is quick and easy dish

Take some delicately flavored ground lamb, add a dash of Italian taste, and a touch of appetite-heightening crisp autumn weather, and you have a winning recipe with which to celebrate National Lamb Month.

The American Lamb Council has designated September for National Lamb Month — an ideal time to buy lamb because of plentiful supply and reasonable prices. One of the most popular lamb selections this season is fresh American ground lamb.

Usually, you'll find packages of ground lamb in the meat case of your supermarket. However, if you don't, be sure to ask your meat manager or butcher to grind it for you.

Inexpensive and quick to prepare, ground lamb can help shape a variety of dishes from down-to-earth meat- and burgers to the more elegant stuffed pastas and ethnic casseroles.

Ideally broiled or grilled in 8 to 10 minutes, lamb patties can adapt to a variety of flavors by adding seasonings and herbs, vegetables or sauces. Actually, you can use ground lamb in the same way you cook with ground beef or pork.

Lamb patties also may be prepared in advance and refrigerated for 24 hours or frozen for up to three to four months, and later defrosted and reheated for a really quick meal.

When taken from the leg, ground lamb has health appeal with only 176 calories per 3-ounce serving and 17 percent of the adult Recommended Daily Allowance for iron. Many dietitians recommend the meat for weight-loss programs or plain nutritious eating, when simply prepared and broiled.

To keep pace with the latest trends, the American Lamb Council suggests trying "stuffed" ground lamb. Italian-style with its remnants of Old Italy seasoned to fit contemporary American preferences.

Using only convenience foods such as dry salad dressing mix, frozen spinach and prepared ground lamb, you can prepare a quick and easy dinner. Add just seasonings if necessary and serve immediately.

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RN/LPN, 5pm to 11pm. Part-time to full time. Apply West Hickory Haven, 3310 W. Commerce Rd., Milford, (313)685-1400 between 9:30am-3:30pm.

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

RN'S, LPN'S, MA'S & PHLEBOTOMISTS. National company is looking for you to perform pre-nursing physicals in your area. Payment is on a per exam basis. Must draw blood. Access to centrifuge helpful. Call Kelly 1-800-456-7154.

168 Office/Clerical

FILE CLERK

FILE Clerk. Full time position available for dependable, mature & organized individual. Must have some office experience to most demanding office needs of filing, document handling, & supplies. Other general administrative duties will be required. EOE/MF. Send resume to: Box 3827, c/o S. Lyon Herald, 101 N. Lafayette, S. Lyon, MI 48178.

RECEPTIONIST

LEGAL secretary, word perfect 5.1 a must. Immediate opportunity available. Send resume and salary requirements to: P.O. Box 5410, Northville, MI 48167.

WORD PROCESSORS

SALES Secretary, must have Word Perfect & some knowledge of Lotus helpful. Must type 60 wpm. Must possess general office skills & excellent phone manners. Temporary part-time w/possible full time status in Nov. Brighton area. (313)348-0747.

SECRETARY wanted part-time, for chiropractic office. Warm, friendly personality. Good skills necessary. Call (313)229-5591.

SECRETARY. Full time, light typing, light bookkeeping, filing. \$5.25 an hour. (313)685-1311.

169 Help Wanted Part-Time

ADVERTISING SALES

Monthly publication. Resume, A.S.N. 18587 Jamesville, Northville, MI 48167.

BANK MESSENGER—Part-time position for responsible individual w/good driving record. Duties include branch pickups, stock orders & misc. other duties & errands. Flexible mid-day/afternoon hours 10-5pm. Bank vehicle available. 24 to 30 hrs. per wk. Applications accepted at Metrobank N.A., 3700 Grand River, Suite 100, Farmington Hills, MI 48336 from 9am to 4:30pm, (313)474-6400. E.O.E.

CASHIER stocking inclusive. Party store hours. (517)546-7864.

CHURCH seeking someone to handle snow removal. Would require early morning and weekends. For information call (517)546-0290.

HOUSECLEANING positions available. Days must be mature and reliable. Call HomeWorks: (313)229-5439.

LOOKING for someone to clean homes and offices. Great hours for Mom. No holidays or weekends. Days and evenings, part-time. (313)987-7974.

MATURE dependable person needed to answer telephones, do typing and general office work, part-time. 3pm-9pm, must be reliable. Apply at 9332 Webber, Brighton.

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

RESIDENTIAL aides wanted at Milford Woods Senior Village. (313)685-1480.

STANLEY Steamer Carpet Cleaning is looking for customer sales representatives. Evenings, 5 to 9, Sat. 10 to 2. \$5.00/hr plus commission. Professional office environment. (313)348-4400 after 2pm, ask for Eileen.

WHOLESALE fashions with opportunity to learn the fashion field with potential to travel and work in the Orient. Working with leather garments and knit wear. (313)685-0912.

COUPONERS For Cottage Inn. Apply within: 9912 E. Grand River, Brighton. (313)229-9494.

CRAWFORDS now accepting applications for hostess positions. Apply at 160 E. Main, Northville.

DAY factory work in Howell, start at \$6 per hour. Full benefits. EOE. (517)548-9409.

DELIVERY position with Novis distributor, chauffeurs license required, competitive wages & benefits. Apply in person at: AVD, 41135 Vincent Court, Novi, between 9am-4pm weekdays. (313)477-1594.

DELIVERY DRIVER Part-time weekend day shift, well motivated, reliable person. Apply Mon, Thu. Fri. 8:30am to 4:30pm. No phone calls please.

GUARDIAN PHOTO 43045 W. 9 Mile Northville EOE

DEMONSTRATORS needed for promotions in local supermarkets. Mary. (313)227-1857.

DEPENDABLE Self-starter for Delivery & prep of garments. Competitive wages. Apply at Snedcor's Cleaners, 220 S. Michigan, Howell.

AFTERNOONS DAYS MIDNIGHTS \$5.00 +

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ASSISTANT MANAGERS MANAGER TRAINEES

All Shifts Available

HOP-IN FOOD STORES

Has immediate openings for employees with responsibility for maintaining store appearance, interacting with customers and managing inventories.

YOU ARE ONE - of the people we're seeking if you have a High School Diploma or equivalent, are highly motivated, dependable and can handle a fast-paced environment. We offer a competitive starting wage and benefits package. Apply at:

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Brighton, MI
(313)227-6882

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AUTO mechanics, several light line technicians needed. GM experience preferred. Apply in person or call between 1 and 4pm at (313)971-8100. John Lee Oldsmobile, 3120 Washenaw, Ann Arbor. E.O.E.

AUTO, porter for new car dealer located in Brighton. Full time w/benefits available. Call Bob Ryan. (313)229-8900.

CAREER Opportunity. Help someone by sharing your home and providing foster care for an adult with mental retardation. Earn \$18,000 per year and have time hours free. Oakland County residents only. Call HOME FINDER at: (313)932-4410.

CARPENTERS wanted. Call between 6pm & 9pm. (313)498-8986.

CARPENTER needed for window crew. (313)437-6300.

CARPENTER/apprentice wanted immediately. Journeyman carpenter needs help in finishing side job in Milford area. (313)963-9365 after 5pm.

CARPENTER & helper experienced only. Residential. (313)942-2353.

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DISHWASHER Apply in person to manager. Elks Lodge, 2850 E. Grand River, Howell, 12pm to 5pm.

EXPERIENCED Hair Designer, 65% commission, S. Lyon. Changes. (313)437-8866.

FACTORY JOBS

THREE SHIFTS

In Brighton, Howell, Whitmore Lake and Fowlerville. Phone and transportation necessary.

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