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# the NOVI NEWS

Volume 36  
 Number 48  
 Two Sections  
 14 Pages plus Supplements

**Opinions** HOW MUCH CONTROL SHOULD SCHOOL BOARD HAVE? / 5A

**Dining** IT'S THAT TIME OF YEAR FOR STRAWBERRIES / 1B

**Update** NORTHVILLE POST BUDGET ON THE LINE / 3A

## City to study water quality of lake area

By SCOTT DANIEL  
 Staff Writer

Study of the city's Walled Lake area may intensify when the new fiscal year begins next July.

Novi's Community Development Department will seek funding for a water table study of the lake, according to Director James Wahl. The department is in the process of beginning a Walled Lake sector study, which will examine traffic issues, infrastructure and land use.

According to Chuck Kureth, a former city planning commissioner, the new study would help develop a "watershed management plan" for Walled Lake. Kureth said the study, which is in the conceptual stages, could be overdue.

"Residents have always had questions about the water quality," he said. "Nothing has ever been done to assess . . . the lake."

Kureth, who works for a Farmington Hills-based environmental consulting firm and is helping to organize the program, said if funding is approved, the study would be done in three stages. Work, he said, would be done by a citizens committee and city consultants.

The committee would first compile all information available regarding the lake. Factors affecting water quality would be high on the list, Kureth said.

Walled Lake receives water from three primary sources, he said, including ground water, rain and runoff from surrounding land. Kureth said trying to determine what comes into the lake with that water would be important.

The committee would also locate where water feeds into the lake. Looking at the surrounding habi-

tat, climate, woodlands and wetlands would be included in the work as well.

The water quality of the lake, Kureth said, is believed to be good. The former commissioner said the goal of the study would be to maintain that quality.

"The goal is to make sure it stays that way," Kureth said, "and make sure mistakes aren't made to adversely affect the lake."

A six to eight month timeframe for compiling the information is anticipated, Kureth said. The initial phase could be completed for less than \$10,000, he added.

The second step would be to determine from that information if further study of the lake is needed. Said Kureth: "It appears that it is."

The committee would then prepare a report on why the study is or isn't necessary.

If approved, the study would take three years to complete. Kureth said a watershed management plan for Walled Lake would be implemented at the study's conclusion.

"A lot of work needs to be done to get this thing going," Kureth said.

Chuck Kureth  
 Former planning commissioner



Photos by BRYAN MITCHELL

### Lookin' good

The new Novi Garden Club sponsored a special beautification project at the Novi Civic Center last week, planting some 1,000 tulip and daffodil bulbs. Above, Bernadine Sinclair (left) and Elinor Holland, the president of the club, work on the planting. At left, Novi's forester Chris Paragoff plants a tree at the Civic Center which was donated by the Novi and Farmington garden clubs while the members look on.



## Conduct code spurs debate

By SUZANNE HOLLYER  
 Staff Writer

A Novi school board voted and re-voted, but failed to come to agreement on a code of conduct for students Oct. 3.

The board discussed the code raising several legal questions before Trustee Raymond Byers said he would not approve the code until a final, lawyer-reviewed document was presented to him.

"I really don't want to be railroaded into this one," he said.

After much discussion, the board approved a motion to call the question, or end debate and vote.

Trustee Byers, Secretary Craig Foreback, Treasurer John Streit and Vice President Robert Schram voted against approval of the code.

Trustees Sandra Thornton, Michael Meyer and President Stephen Hitchcock voted in favor of approving the code.

But Hitchcock apparently did not hear Foreback's vote and declared success for those in favor of passing the code.

Any board member who voted with the winning side could ask for a new vote. After a few seconds of silence, Meyer asked for another vote.

"There were four negative votes," he said. "This would be ridiculous that because the president did not hear, it is somehow not valid."

The code was then debated again by board members until another vote was called.

Board members all maintained

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## Carjacking report was a fraud

By CRISTINA FERRIER  
 Staff Writer

A Wixom man has been charged with an attempted insurance scam in connection with a Sept. 28 claim that he was carjacked in Novi.

Terrance Alexander Baker, 24, faces a Sept. 16 preliminary examination before 52nd District Court Judge Michael Batchuk on charges of false pretenses over \$100 — a felony carrying a five year sentence or \$2,500 fine.

Baker told Novi Police Sept. 28 that two men stopped him at the intersection of Twelve Mile

and Meadowbrook, got into his car, ordered him out and drove it away.

He claimed he was stopped at a red light at the intersection around midnight when one of the men came up and knocked on the window of his 1987 Dodge.

Baker said the man told him to get out of his car, which he did, leaving his wallet and credit cards.

He then alleged that both men got into his car, made a U-turn and drove away.

Michigan State Police recovered the undamaged vehicle on westbound I-696 at 3 a.m. the following morning. The wallet was in the vehicle,

minus the money and credit cards. A compact disk player was left in the vehicle.

There were no witnesses to the alleged car theft.

"Of course there were no witnesses," said Acting Novi Police Chief Doug Shaeffer. "It didn't happen."

Baker claims otherwise, insisting that thieves took his car, causing serious damage to the engine.

Detective Ron Roy, who worked on the case, said he first spoke to Baker when he came to the

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### The Pennysaver is now the Suburban Cable Weekly

Don't miss your chance to save dollars & get acquainted with local business

TAKE A NEW LOOK!



By SUZANNE HOLLYER  
 Staff Writer

It took a little begging and pleading on the part of a local senator, but in the end American Elementary fifth graders were not disappointed by their first experience working with government.

Cheryl Holmberg's class visited the state capital on Sept. 25 to sing "Two Peninsulas — One People" to the Senate Committee on State Affairs and Military / Veteran Affairs.

The song was favorably reported out of com-

mittee on Oct. 1.

The state Senate on Thursday passed, 24-12, a measure to establish "Two Peninsulas — One People" as the official state song.

The vote came on the heels of a Wednesday vote that rejected the song 23-13.

Sen. R. Robert Geake, R-Northville, said he got the senate to reconsider with some begging and pleading. Some senators traded their votes to hear Geake sing the song, he said.

After a disappointing Wednesday, the American fifth grade class was thrilled on Thursday, Jarvi said.

"A couple of kids were in the office yesterday. They were so excited they were almost in tears," music teacher Ann Jarvi said.

Jarvi, who is a friend of song authors Charlotte Moore-Viculin and Norman Davies, got the students involved in the legislative process.

Despite their excitement, "Two Peninsulas" is still far from becoming the official state song.

The state House of Representatives must vote on the song and the governor would have to sign

Continued on 6

## Community Calendar

**Today, October 14**  
**Library board:** The NovI library board meets in the library building at 7:30 p.m.  
**Village Oaks PTO (VOICE):** The will meet 7:30 p.m. in the Village Oaks School Library on Willowbrook Road.

**Tuesday, October 15**  
**Garden Club:** Dried flowers and herb wreaths will be the topic of this hands-on session of the NovI Garden Club at 1 p.m. in the NovI Civic Center. The Garden Club meets in the Civic Center every third Tuesday.

**Wednesday, October 16**  
**Planning:** The NovI City Planning Commission meets in the NovI Civic Center at 7:30 p.m.  
**Youth Assistance Breakfast:** NovI Youth Assistance is having an annual breakfast meeting to thank all those who have contributed to the betterment of NovI youth. Macomb County Prosecuting Attorney Carl Marlinga will speak. Breakfast begins at 8 a.m. in the NovI Middle School cafeteria. R.S.V.P. by Oct. 11 at 349-8398.

**Thursday, October 17**  
**School board:** The NovI Board of Education will meet in the Village Oaks Elementary School Building at 7:30 p.m.  
**NovI Newcomers:** The NovI Newcomers Club is set to meet in the NovI Civic Center at 7:30 p.m.

**Historical Society:** The NovI Historical Society is scheduled to meet in the Civic Center at 7:30 p.m.

**Haunted House:** The NovI Jaycees will launch their annual Haunted House today, this year to be located at Tollgate Farms at 12 Mile and Meadowbrook roads. Two barns will be in use, one for children, another for adults. The haunted house will remain open through October 31.

**Monday, October 21**  
**City Council:** NovI city council is set to meet at 8 p.m. in the Civic Center.

**Tuesday, October 22**  
**Candidates night:** The NovI Jaycees will be hosting this evening with the six candidates running for City Council in the November election. The questioning begins at 7:30 p.m. at the Southwestern Oakland Cable Commission, 35494 Grand River Ave., in Farmington Hills.

**Wednesday, October 23**  
**Seniors meeting:** The NovI Senior Citizens Club will hold its monthly business meeting at 1 p.m. in the NovI Civic Center.

**Friday, October 25**  
**Halloween Express:** The City of NovI will play host to a Halloween Express to six area hotels from 9 p.m. to 1 a.m. Doors open at 8:30 p.m. The activities will include dancing to live entertainment and prizes for costumes. Entertaining will be the Ronnie Kaufman Trio at the Wynd-

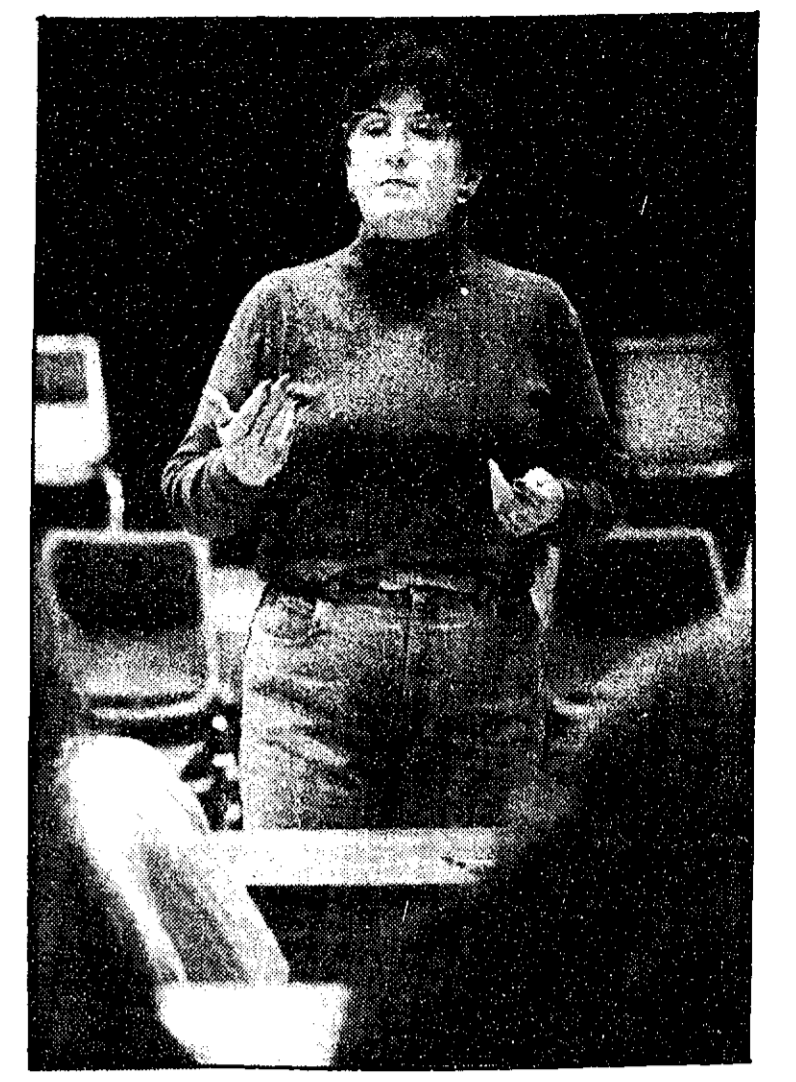
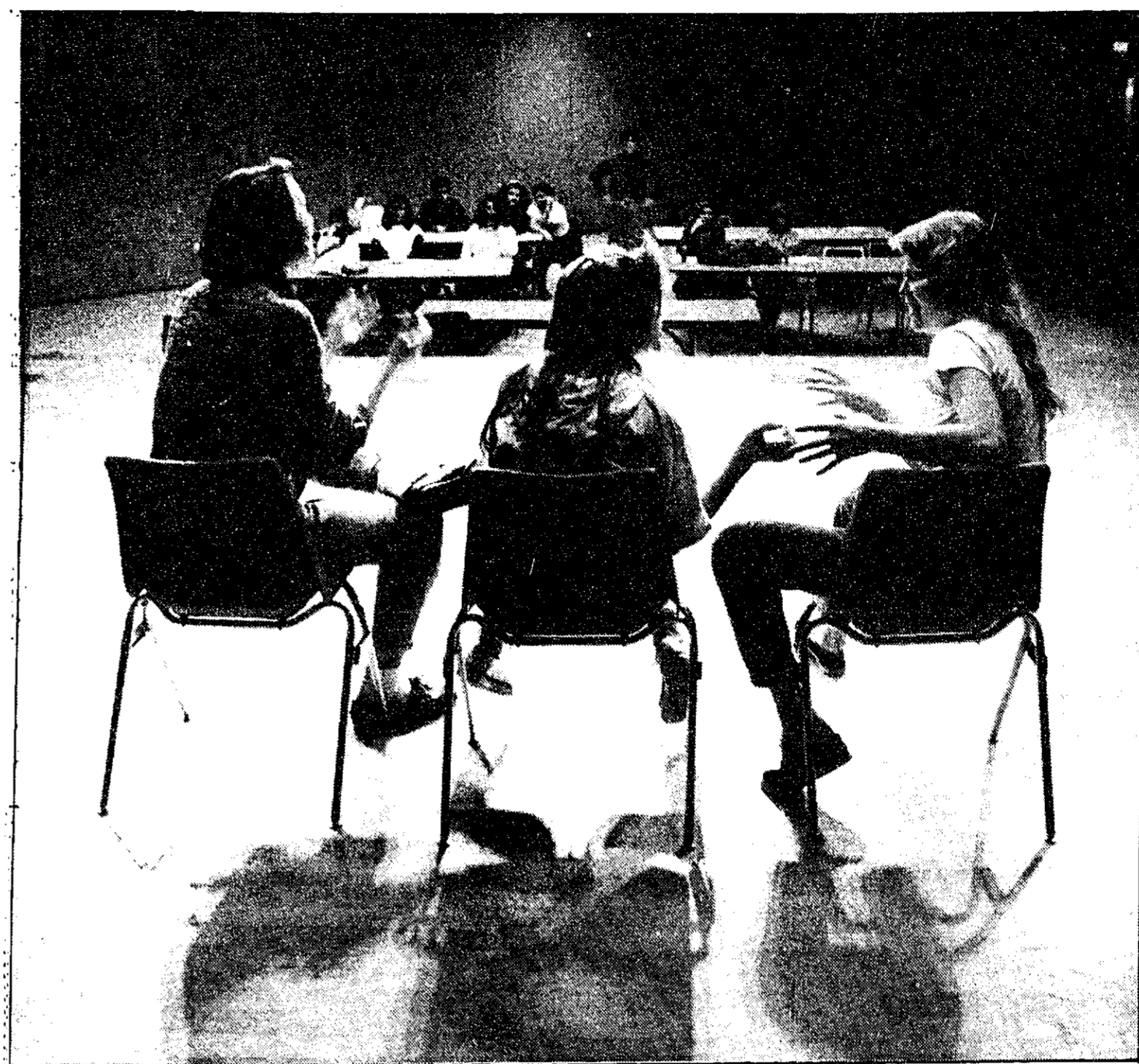
ham — NovI Sunrise at the Embassy Suites — Livonia: Higher Ground at the Holiday Inn — Farmington Hills: Rare Blend at the Hotel Barquette in NovI, Radio City at the Sheraton Oaks in NovI and Tango at the NovI Hilton. Ticket prices will be \$10 in advance, \$12 at the door. The event is sponsored by the NovI Chamber of Commerce, the Miller Brewing Company and WOMC.

**Saturday, October 26**  
**Bingo night:** City of Hope's Greater Detroit Mr. & Mrs. Group will host an annual bingo night tonight at 7 p.m. at the Days Hotel, 17017 W. Nine Mile Road in Southfield. Admission is \$1. Bingo and door prizes will be given including a color television set.

**Sunday, October 27**  
**Daylight Savings ends:** Your clock should "fall back" one hour at 2 a.m. Sunday.

**Tuesday, October 29**  
**Candidates Night:** The Lakes Area Residents Association will host a candidate's night for those running in the November election for NovI City Council. The event will begin at 7 p.m. in the cafeteria of the Walled Lake Junior High School, at the corner of East Lake Drive and Maple Road.

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.



Photos by HAL GOULD

**Acting up**  
 Three students (at left) run through the paces of an improvisation drill during an acting class running now through Dec. 5 at the NovI Civic Center through the Parks and Recreation Department. Linda Wickert, who has 20 years of experience directing theater productions, is instructing the class. Students, from age 12 and up, are learning a variety of methods of acting. In January, they'll have a chance to put it all together in a follow session called "Performance Plus."

## Budget debate delays post funds

By SCOTT DANIEL  
 Staff Writer

Despite approval of a state budget in late September, the state police post which serves NovI is still operating on funds from last fiscal year, according to commander Jack Moulk. Michigan's new fiscal year began Oct. 1. But, Northville post commander Moulk said, final details of the state police's budget are still being hammered out by lawmakers.

"Our people in Lansing are meeting with the governor's staff," he said. "How this is going to impact on us, I don't know."

The agency's funding could be subject to Gov. John Engler's budget axe.

The approved budget was projected at \$125 million in the red by state officials. An announcement of line-item vetoes, to balance the budget, was expected to be made late Friday.

"I haven't heard one way or the other," Moulk said regarding potential cuts. "We know we have a budget, it's just a matter of what (Engler) decides to do."

Saginaw Republican Jon Cisky chairs the Senate appropriation subcommittee on state police funding. According to Scott Stevenson, administrative assistant for Cisky, state police could lose \$4.3 million from its nearly \$200 million budget.

Legislators were meeting before the announcement of Engler's cuts to

put final touches on a \$4.3 million "fee bill," he said. The bill would okay a hike in fees paid for civil infractions, such as speeding tickets.

Stevenson said if the bill wasn't passed by Friday afternoon, state police would lose the \$4.3 million in expected revenues for the budget.

If funding is lost, he said, programs such as Northville's central dispatch could have its plug pulled. Patrolling of secondary roads could also be eliminated, Stevenson said.

State troopers wouldn't be laid off, however, Stevenson said.

Moulk said his post, which also houses the state police's second district headquarters, will likely work under a "continuation budget" for fiscal '91-'92. Such a move would keep

the post operating at the past year's funding level, albeit adjusted for inflation.

Salaries and wages make up about 90 percent of the post's budget. Moulk said between \$4 million to \$5 million was spent last year on wages for Northville's 80 employees.

Supplies, rent and other bills round out the post's yearly budget, he added. That portion came to just more than \$100,000 last year.

Moulk said it's early to say if the post would suffer other budget cutting measures. Administrative employees of the state police, including the post commander, were given four furlough days last fiscal year to save money.

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5. Put yourself in a time-out chair. Think about why you are angry: Is it your child, or is your child simply a convenient target for your anger?
6. Phone a friend.
7. If someone can watch the children, go outside and take a walk.
8. Take a hot bath or splash cold water on your face.
9. Hug a pillow.
10. Turn on some music. Maybe even sing along.
11. Pick up a pencil and write down as many helpful words as you can think of. Save the list.
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# Thief robs home through crawlspace

A resident on Walden in Novi reported Oct. 2 that someone broke into his apartment and stole six black leather coats with a total value of \$1,700.

Novi Police said the apartment had been entered through a large hole that had been broken through the drywall in the ceiling. The attic of the building was accessible through the utility room on the south side of the building.

A rifle that had been stored on a wall-mounted rack in the bedroom was reported lying on the floor, but there was nothing else disturbed.

One neighbor reported hearing noises coming from the apartment at the time of the incident and saw a truck in the area.

The truck is described as a small pickup in poor condition, possibly foreign, with the entire right side

## Police News

There are currently no suspects or witnesses.

**OUIL:** A 33-year-old West Bloomfield man was arrested for OUIL, Sept. 25 by state police in Novi.

Reports said the man's vehicle was first observed by officers on east-bound I-96 near Novi road traveling at a high rate of speed. The 33-year-old was clocked at 86 miles per hour.

Reports said the man exited the highway on to the ramp of Novi Road. Officers, who were in pursuit, stopped the West Bloomfield man at that point.

Upon speaking with him, a strong odor of intoxicants were detected from his breath. Reports said the 33-year-old refused a subsequent preliminary breath test.

The man was then placed under arrest and cited for OUIL. He was detained at the Novi Police department.

**EAST LAKE DRIVE SPEEDERS:** Novi Police issued four speeding tickets and two verbal warnings to drivers on East Lake Drive Oct. 9.

All of the tickets and warnings were issued between Thirteen and Fourteen Mile Road.

**MOOP:** A Novi resident reported that someone keyed her 1986 Honda Accord while parked in the Civic Center parking lot on Ten Mile.

The woman said she noted the damage to the right rear passenger door at approximately 5 p.m. Oct. 8.

There are currently no suspects or witnesses.

**LARGENY:** A construction site was closed for a house under construction on Belden reported Oct. 8 that approximately \$400 worth of lumber was stolen from the site.

Reported missing were \$299 worth of stud boards and 300 feet of two-by-fours valued at 32 cents per foot.

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

# Warrant issued for false report

Continued from Page 1

Novi Police station to retrieve his car, which was tested for fingerprints.

At that time, he reported, Baker told him he had had a lot of engine problems with the vehicle.

Roy said he was already suspicious of Baker's story, because "it didn't seem to be his car. There were Mike and Meadowbrook is a very deserted intersection, and he said someone just came up to him, with no gun... I've been here 19 years and nothing like that has ever happened here."

When Baker started his vehicle, Roy observed a loud knocking sound indicating a broken rod in the engine.

He said Baker claimed it must have been damaged by the alleged thieves' misuse of his car.

Roy reported that when he began to question Baker, Baker said he was willing to take a polygraph test about the alleged theft.

Roy said he contacted Baker's insurance agent, who said he was familiar with Baker because of another claim in early September.

On Oct. 2, Roy said he spoke with the mechanic who worked on Baker's car in connection with the earlier claim, and the mechanic said he clearly remembered that Baker's car had a broken rod at that time, and that the car was undrivable.

"The whole thing was based on deceit from the beginning," Roy said. "Even when confronted with known facts in the investigation, (Baker) denied them."

Shortly after learning about the broken rod in Baker's car, Roy said he learned that Baker had already made an insurance claim, on Sept. 30, for the broken rod. The same day, he had had the vehicle towed to a dealership in Madison Heights for replacement of the engine.

However, Roy said that when he spoke with Baker on Oct. 2, Baker denied making an insurance claim. Baker also denied that the engine rod had been damaged before the alleged vehicle theft.

Roy reported that he again offered Baker the polygraph test, and Baker replied, "It's too late for that."

Baker could not be reached for comment.

Roy said he is currently working on at least two other cases of possible vehicle insurance fraud.

"Vehicle frauds are running rampant," he said. "What we need are people to report them to us." He added that a reward system is set up through the HEAT (Help Eliminate Auto Theft) program for information leading to the arrest of persons involved in vehicle insurance fraud.

All tipsters can remain anonymous, and they do not have to testify in court," he said. For information call him at 347-0523.

**Breakfast for Brett:** A pancake breakfast to raise funds for Brett Schneider, the 6-year-old injured by a downed electrical wire, will be held on Oct. 20 from 8 a.m. to 11 a.m. at the Spirit of Christ Evangelical Lutheran Church, 4070 Ten Mile Road.

Organizer Mary Bohme said the Novi Boy Scouts and Cub Scouts will be selling the \$3.50 per person tickets, as well as working the event. Bob Evans of Novi is donating pancakes and sausage — and chef, McDonald's on Haggerty Road in Novi is also providing pancake mix, coffee and orange drink.

"To buy a ticket, grab the nearest Boy Scout. Or for further information, call Bohme at 349-1955.

## Novi Briefs

**Fanfare:** Novi High School will host 13 schools Saturday for a marching band competition.

The third annual Fanfare will feature awards for the best bands in each category. Novi's band will perform, but only in an exhibition. Those expected to attend the competition are smaller bands, ranging in size to no more than 120 members.

Bands will perform on the high school football field from 1-4:30 p.m. Admission is \$4 for adults and \$2 for students and senior citizens. Souvenir programs will be available for \$3, and snacks also will be sold.

The event is not intended to be a fundraiser, said band director Craig Strain, but he hopes the school will make some money.

**Superintendent candidates:** Novi schools will choose its new superintendent from a field of 87 applicants.

Resumes came from as far away as Alaska. Superintendent hopefuls from Texas, Florida and Louisiana also applied.

School board Trustee Raymond Byers said over 47 percent of applicants are from the Midwest, and nearly 20 percent are women.

Many of the applicants currently hold positions as assistant superintendents, Byers said.

Byers leads a search committee that will meet with district consultants next week to narrow the field of applicants.

The full board will interview an estimated three or four candidates some time in November in an open session.

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"To buy a ticket, grab the nearest Boy Scout. Or for further information, call Bohme at 349-1955.

**Home Watch:** The Novi Police Department is beginning a new service to the citizens of Novi called Home Watch. Effective immediately, Novi residents who will be away from home for several days can request increased patrol activity in their neighborhood and added attention to their residence by calling the Novi Police Department's Crime Prevention Office at 348-7100.

Callers will be asked their address, departure and return dates, and a local resident who can be contacted in the event a problem is detected. The resident will be sent a package of information informing them of several things they can do before leaving to help keep their property secure while they are away.

**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.

**Ring around-the-clock:** Consumers Power Metro Region's customer service center will now have a phone line open 24 hours a day, seven days a week, the firm announced recently.

The Royal Oak-based customer service lobby at the utility's 46000 Coolidge Highway headquarters has also extended its hours until 6 p.m. on Thursdays and Fridays and from 9 a.m. to 1 p.m. on Saturdays.

Consumers Power made the switch to make it easier for customers to reach Consumers Power with billing and service requests, a company spokesperson said. Consumers supplies natural gas to customers in the Novi area.

**Living with a worst-case scenario:** The Novi Fire Department has recently published a brochure on how to cut your losses in the event of a fire. Advice includes how to inventory your goods, pet care, cleaning and salvaging tips, smoke odor reduction and clothing and furniture restoration.

For information, contact the fire department at 349-2162.

## Health Notes

**Asthma Support Group:** The Respiratory Care Department of William Beaumont Hospital offers a support group for individuals with asthma and their families. The Asthma Club An Asthma Support Group, meets from 7-8 p.m. on the first Tuesday of each month in the cafeteria at Beaumont's Rehabilitation and Health Center, 746 Purdy, Birmingham.

The monthly meetings provide educational information as well as an opportunity for group interaction and support. There is no charge to attend. Guest speakers include physicians, dietitians, social workers, respiratory therapists and pharmacists.

For more information about the group, contact Beaumont's Respiratory Care Department at 551-6030.

**Parent Support Group:** William Beaumont Hospital offers "Looking Ahead...," a support group for parents who have lost an infant through miscarriage, stillbirth or neonatal death.

The group is led by Beaumont registered nurses and social workers and provides the opportunity to talk and share experiences with others who have suffered the same kind of loss.

The group meets the first and third Mondays of each month (except September) from 7-8:30 p.m. in the hospital's first floor Outpatient Surgical Waiting Room near the North Tower entrance.

For more information about "Looking Ahead..." call 551-3160. William Beaumont Hospital is located at 3501 W. Thirteenth Mile Road, just west of Woodward Avenue, in Royal Oak.

**Breast cancer detection:** Breast cancer is the most common form of cancer in American women, with one out of ten women developing breast cancer over their lifetime. Early detection provides the best opportunity for successful treatment.

Protect yourself through early detection. St. Mary Hospital of Livonia is offering a breast and skin clinic, on Wednesday, Oct. 9 and 23, from 4-6 p.m. A physician will perform a complete breast examination and provide instructions on how to perform a breast self-examination. If desired, a mammogram will be done. Besides monthly breast self-examinations for all women over 20, the American Cancer Society recommends a mammogram from women over 35 years of age.

Cost for the physical exam is \$10, and the extra charge for a mammogram is usually covered by health insurance.

Registration is required. For more information or to register, please call 464-4800, Ext. 2297.

**CITY OF NOVI NOTICE OF ENACTMENT ORDINANCE 91-18-102**  
NOTICE IS HEREBY GIVEN that the Novi City Council has adopted Ordinance 91-18-102, an Ordinance to amend subsection 203.2 of Ordinance No. 84-18, as amended, the City of Novi Zoning Ordinance, and add subsection 203.2(c) to said Ordinance, to modify the standards and procedures for approval of site plans submitted solely for the purpose of the construction of accessory buildings and structures for the containment of hazardous chemicals.  
A Public Hearing having been held pursuant to the provisions of Act 207 of the Public Acts of 1921, as amended, the provisions of this Ordinance shall become effective fifteen (15) days after adoption. The Ordinance was adopted on October 7, 1991, and the effective date is October 22, 1991. A complete copy of the Ordinance is available for public purchase, use and inspection at the office of the City Clerk during the hours of 8:00 a.m. to 5:00 p.m., Local Time.  
GERALDINE STIPP, CITY CLERK

# Local man robbed on Eight Mile

By CRISTINA FERRIER Staff Writer

A 17-year-old Northville man said Thursday that he was robbed at gunpoint by two men who offered him a ride to work.

The man told Novi Police he was walking west on Eight Mile to his place of work in the Seven Mile and Ridge Road area around 4:30 p.m. and was just east of Beck Road when

two men in a green Pontiac stopped next to him and offered him a ride.

The man said he accepted the ride and got in the car. As he began to tell the driver where to go, the passenger allegedly told him to shut up and pointed a small, dark revolver at him. The passenger then reportedly told the 17-year-old to give up his wallet, which he hid.

The driver then reportedly drove down Garfield Street and stopped the car, then removed \$44 from the wallet and ordered him out of the car.

A B.O.L. has been issued to a police department for the vehicle. Plymouth Township police Thursday reported seeing the vehicle heading north on I-275.

The driver of the vehicle is described as a white male, age 25-30, with blonde, short, straight hair, fair skin and a thin build. The passenger is described as a white male, age 25-30 with wavy hair with a large build and medium skin color. He was reportedly wearing a blue T-shirt and blue jeans and had acne scars on his left cheek.

Anyone with information is asked to call the Novi Police Department at 349-6887 or 348-7100.

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GERALDINE STIPP, CITY CLERK

# Suspension policy delays code vote

Continued from Page 1

their original votes with the majority deciding not to approve the code.

A major issue was due process for suspended students.

Acting Superintendent William Barr said principals can suspend students for up to 10 days without providing an appeal process for parents.

"The law gives them that right," Barr said.

But Byers said, "I know what the law is. As a parent I don't like this."

Meyer disagreed, saying the superintendent should be protected from harassment.

But Schram said a parent could skip the superintendent and appeal directly to the board. He said participation section of any meeting "whether or not you tell them they have the right to appeal."

Novi High School principal Robert Youngberg added he could not remember ever suspending a student for 10 days.

But Strett said the question should be answered by an attorney. Strett also was concerned that the code violated a state law requiring school board involvement in suspensions more than 10 days.

Barr said the law allows superintendents to issue long-term suspensions without school board involvement.

Another concern raised by Byers was whether or not to include rape in the criminal activities defined by the code.

Byers argued that rape transcends the definitions of assault and battery in the code, and students should be "put on notice."

He asked the administration to seek a legal opinion.

# Scary activities on tap for Halloween

By SCOTT DANIEL Staff Writer

Four Novi hotels, including the Wyndham Garden, Sheraton Oaks, Hilton and Bartramie, will participate as well as hotels in Livonia and in Farmington Hills. Mallett said each of the hotels will feature top 40 music and a deejay.

Buses from Oakland County will be used to transport express goers to the hotels.

Costume contests at each hotel will highlight the evening. Prizes for scariest, funniest, best couples group, best home made and best overall will be awarded.

Top prize, for best overall at each hotel, is \$500 cash from Twelve Oaks Mall. Detroit Piston tickets and t-

shirts will be among the other prizes. Tickets are \$10 in advance and \$12 at the door. Tickets can be purchased at any of the hotel, the chamber of commerce or at the city administration building.

The Halloween Express begins at 8:30 p.m. Costume contests will get underway at about 11 p.m.

Novi's Parks and Recreation Department is also sponsoring a new event.

Recreation Coordinator Marilyn Troshak said a Halloween Carnival will be held at the Novi Town Center Oct. 30. More than a dozen games will be featured as well as the

"Haunted Hall and Hokey Hospital," she said.

Little ghosts and goblins will be able to get candy from the haunted hall before being shocked at hokey hospital. Troshak said.

Laser Land, in the town center, will hold a karaoke contest during the carnival. First prize will win a karaoke machine.

The admission to the carnival is free. Tickets to games will be for \$1.

The group begins at 5 p.m. and runs till 8 p.m.

Troshak said volunteers are needed for the event. For more information call 347-0400.

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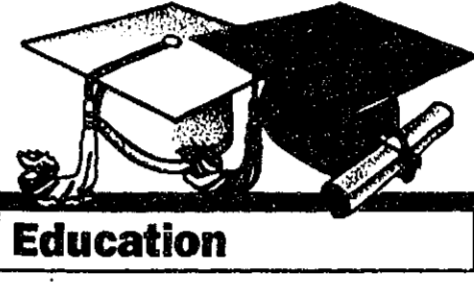
# Opinions

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5A  
MONDAY  
October 14,  
1991

## As We See It

### Just how much control should board have?



Phil Jerome

Just how much control should the Novi schools Board of Education have over the activities and fund-raising events of school-related, but independent, parents' groups? That's the question raised by the school board Oct. 3 when it formed a committee to look into the matter.

The question was raised when it became clear the board's longstanding practice of prohibiting commercial involvement in the schools came into conflict with activities sponsored by some parent support groups, such as the PTO which has made an annual event of collecting the cash register receipts of area residents from two grocery store chains which could be exchanged for computer equipment for the schools.

During the discussion, the question was raised whether the school board would be liable should someone be hurt during one of these fund-raising events, and as a result the question of the board's control over functions like the Band Boosters' annual bottle and can drive was raised.

While they were at it, board members asked how much say the board should have over students as they represent the district. President Robert Schram pointed out his objections to the uniforms worn by the girls of the Color Guard which accompanies the high school Marching Band. He called their tight-fitting red uniforms "arrogous."

"We can appreciate the board's desire to study the question. We can appreciate the board's feelings that it ought to have a committee look into this question, recommend a solution, and provide the board with the draft of a policy to cover it."

But ultimate, we would like the board take a "hands off" approach. And we are frankly worried about the formation of the committee, because once formed members of committees often feel they have to justify their existence by concluding that indeed a problem exists and that some policy is needed to address it. If you want to identify any area as a problem, the easiest way to do that is to appoint a committee to study it. Committees almost inevitably conclude that a problem does indeed exist.

And we don't think that's true here.

Perhaps three points were raised by school board members on this question:

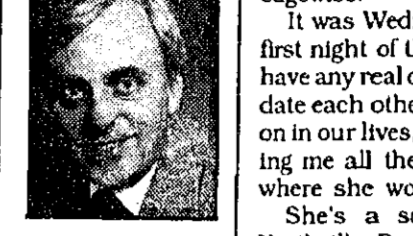
■ The first was that it would be inappropriate for a business to be involved in a fund-raising activity because students and their parents might feel pressured to buy from that business.

That is a legitimate point, at least as far as the school district itself is concerned. We don't want the school district choosing between private businesses for who will participate in fund-raising. We don't want students and parents to feel they have to buy through a particular business because the district has sanctioned it. Nor would we want students held captive to a private enterprise's advertising.

But independent school support groups are different. Being that they don't rely on the school board of the authority to operate, we are not sure where the district would get the power to regulate them. And the fact these are volunteer efforts makes it less likely students and parents will indeed feel pressured.

Overall, morale would drop a bit. Furthermore, we don't see the

## Verbal sparring with spouse



Phil Jerome

I couldn't get in a word edgewise. It was Wednesday night, the first night of the week when we have any real opportunity to update each other on what's going on in our lives, and she was telling me all the things going on where she works.

She's a social worker at Northville Regional Psychiatric Hospital, and she was telling me that we wouldn't be able to go to exercise class together on Thursday (Oct. 17) because there's going to be a community open house at Northville Regional from 7-9 p.m.

The open house is titled "Expanding Horizons: Developing a New Partnership with the Community." There will be refreshments. Each department is setting up informational tables. And several people have to make short talks to explain the hospital's role and functions.

She was going on and on about the open house, telling me that she is going to be one of the speakers and her little talk is scheduled to start at 8:20 p.m.

And I couldn't get in a word edgewise. Finally, she paused to take a breath and I took advantage of the opportunity.

"Didja read my column last Monday?" I asked hopefully. "Nope," she said emphatically.

"I try to read your columns every week because people ask me about them and I want to be prepared in case you've written anything bad about me or the neighbors."

"I started reading it last Monday, but it was boring. Something about Freedom of the Press and how proud you are because the Novi News didn't run the PeeWee Herman story."

"So what time is your speech, honey?" I asked solicitously. "I was thinking maybe I will come out to hear it."

# Edison wants energy of incinerator

Oakland County's proposed solid waste program has a better chance of being approved Nov. 5, as a result of action taken by the county board recently, according to board chairperson Roy Rewold.

"It will help convince voters that the solid waste program is viable and a good thing for Oakland County," Rewold, an Oakland Township Republican, said Sept. 26 after commissioners approved a contract with Detroit Edison.

Under the agreement, the county will sell energy generated by the proposed waste-to-energy incinerator to the utility for about \$20 million

annually. The 2,000-ton-per-day facility proposed in Auburn Hills is expected to generate about 60,000 kilowatt hours of electricity annually. Rewold, R-Oakland Township, is a vocal advocate of the \$500 million solid waste program, the most ambitious and expensive project in county history.

He's also aware that critics of the program — or, more specifically, the controversial incinerator — have vowed to mobilize voters for the election to assure defeat of the ballot proposal.

"This contract is important," Rewold said. "It will help convince independent voters that the incinerator is

viable and an asset."

In other action Thursday the board:

■ Approved two additional circuit court judges beginning in 1993, as has been proposed for some time. The additional judges — who with their 16-member staffs are expected to cost about \$1.4 million each — are to be elected in 1992.

■ Approved four additional assistants for Oakland County prosecutor Richard Thompson. Three of the assistants will be financed with county money and the fourth will be paid with funds from a narcotics grant.

Thompson had asked for 12 assistants, saying they are needed if he is

to continue some of his controversial policies such as refusing to plea bargain.

Commissioner David Moffitt, R-Farmington Hills, said granting the four additional assistants was a good compromise. "We (commissioners) want to be tough on crime," said Moffitt. "But we must also balance the prosecutor's request against other needs in the county."

Commissioner Donald W. Jensen, R-Birmingham, said the need for new judges and additional assistant prosecutors "doesn't speak well for Oakland's crime rate. I'm sure we could put that money to better use on roads or other necessities."

# League sponsors Novi city council candidate's night

Novi voters will soon have some tough decisions to make.

But the League of Women Voters and the Novi Jaycees are hoping to make that easier.

The two groups will sponsor "Candidates Night 1991" on Tuesday, Oct. 22 at 7:30 p.m. in the Novi Civic Center's city council chambers. The public is "strongly encouraged" to attend the event — and ask questions of candidates. Three city council seats are up for grabs on Nov. 5. Diana Canup,

Kevin Crain, Carol Mazon, Robert Schmid, Gerald Shulman and incumbent Joseph Toth are vying for the four-year office.

The League of Women Voters will moderate the one-hour panel discussion with the candidates.

But if you can't make it in person, the entire program will be taped and broadcast on Cable Channel 12: on Oct. 23 at 5 p.m., Oct. 24 at 7:30 p.m., Oct. 29 at 9 p.m. and Nov. 4 at 6 p.m.

After that, it's yesterday's news.

# State song gets support

Continued from Page 1

legislation before Two Peninsulas could be the official state song.

Jarvi said she is planning a second trip to the capital for students to sing to a House committee.

She hopes to bring a different fifth-

grade class to give more students the opportunity to participate in the governmental process.

Michigan is one of only three states with no official state song, "Michigan, My Michigan," "Michigan Anthem," and "Water Wonderland"

have been introduced as possible state songs and are sitting in senate committees, Geake said.

Geake told senate opponents to "Two Peninsulas" that Michigan could adopt more than one official song. Tennessee has six official songs, he told the senate.

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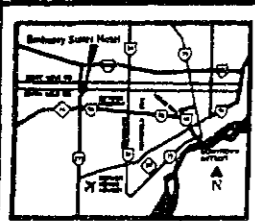


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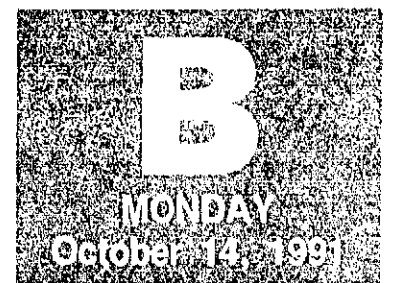


MONDAY

FOOD

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# CREATIVE DINING



Eleanor & Ray Heald/Wine

## Toast Eastern Europe with a sip of Vodka

Vodka, the diminutive of voda (water), originated in Russia if you're Russian, and in Poland if you're Polish. As the argument continues, far be it from us to take sides. Not all vodka is made in Russia, Poland or Sweden. American vodka has been produced since the 1930s.

The history of vodka's rise to popularity in the United States can be traced to the Russian Revolution. When fighting reached Moscow, home of the Smirnoff distilleries since 1818, the family was devastated. Vladimir, the only family member to escape, soon found that his only remaining asset was his family's recipe for making vodka.

Smirnoff's formula was eventually brought to America and became the first vodka to be produced in the United States.

Vodka has always been made from the most inexpensive materials available to the distiller — potatoes and grains. Premium imported vodkas and American-made bottlings are made from grain, principally corn, wheat and rye.

Vodka, like whiskey, is distilled from a fermented mash. It is made neutral in character, odor and taste by distilling to a very high proof, diluting with crystal clear water and filtering the colorless spirit through activated charcoal.

Having no flavor of its own, vodka is a versatile mixer and combines especially well with fresh fruit juices. The Screwdriver uses vodka with orange juice while the Bloody Mary incorporates tomato juice. Traditionally, vodka was drunk straight, ice cold, in small glasses accompanied by sharp-flavored appetizers like smoked fish and caviar.

Americans have also come to enjoy vodka straight, directly from the freezer, on the rocks or straight up in a chilled snifter. Premium vodka is for sipping, not quaffing. The best are clean, perfectly neutral spirits with an elevated viscosity that promotes a silky mouthfeel.

The following premium vodkas are listed in increasing order of our taste preference. Wyborowa (Vee-ba-rova, Polish): neutral aromas, thin mouthfeel, slightly alcoholic aftertaste; Stolichnaya (Russian): perfume and citrus zest aromas, clean, viscous, tastes like it smells; Tangueray Sterling (English): perfectly neutral, viscous, clean, refined, elegant finish; Stolichnaya Cristal: delicate lemon, citrus aromas with complementary flavors, balanced, smooth finish, vanilla-caramel aftertaste; Absolut (Swedish): delicate bramble bush aromas, viscous, glycerine-like textures, coffee-toffee finish, very sophisticated.

Traditional hors d'oeuvres of caviar, smoked salmon, ham, anchovies and salt herring still make the best food accompaniments to an icy glass of your favorite vodka.

The U.S. fashion of drinking vodka began after World War II when a Hollywood restaurateur "got stuck" with a large unsalable stock of ginger beer. Desperate to find a way to sell it, he experimented with several alcoholic beverages. He found success when he mixed the ginger beer with vodka and lime juice, served it in a copper mug, and called it a Moscow Mule.

With the increasing popularity of vodka, several brands have created products flavored with pepper or citrus. Three of the best are listed here in increasing order of our taste preferences. Tangueray Sterling Citrus has a lemon-lime candy character with a sweet impression; Absolut Peppar is flavored with natural jalapeno pepper and paprika

Continued on 3

### WINE SELECTIONS OF THE WEEK

**1990 Firestone Vineyard Chardonnay (\$15)** has appealing apple, pineapple, citrus and vanilla aromatics. A full fruit expression with barrel nuances make a handsome, well-balanced presentation for broiled fish, chicken or pasta with cream sauce.

**1989 Robert Peccota Merlot (\$20)** is blended with 5 percent cabernet sauvignon and receives a six-month infusion in new oak that is evident in the complex overtones of oaky anilins. Berry aromas heighten the nose of this lighly, complex, generous wine.

**1989 Rochioli Vineyards Pinot Noir (\$18)** is highlighted by complex aromas of cherries, dried leaves, rose petals, truffles and mushrooms. Exuberant fruit, luscious flavors and lengthy finish make this a very complete and excellent wine.



For an unusual accompaniment to serve with tortilla chips or as a garnish for meats, try this zippy strawberry salsa

## BERRY LAST CHANCE

### Grab berries while they're still juicy

Sure, strawberries are available all year, but the peak season is mid-summer through fall. Now's your last chance to get the berries at their sweetest and juiciest.

When buying strawberries, look for bright red fruit and fresh green caps as strawberries do not ripen after picking. Refrigerate the berries immediately to maintain maximum flavor, but do not wash them. Washing berries before you're ready to use them will hasten the onset of mold. They should be bone dry if you're going to store them.

When ready to prepare or serve, gently rinse, with caps still attached.

The best news about strawberries is you can consume a whole cup and only pack in 60 calories; yet as a bonus they provide 150 percent of the daily recommendation for vitamin C and some iron and fiber, according to the California Strawberry Advisory Board.

Try some of these easy suggestions for using strawberries:

Float the biggest, most beautiful berries in flutes of champagne.

Mound a large wicker basket to brimming with red berries and surround it with dishes of powdered sugar and then let guests help themselves to their favorite berry dips.

Serve sliced berries over vanilla ice cream, frozen yogurt or pound cake with a dollop of whipped cream, if desired.

For a no-fat dessert that looks festive, mix sliced berries with enough no-calorie sweetener to taste and then mound on a serving slice of no-fat chocolate loaf cake.

Add sliced berries to salad or pile them on hot waffles.

Cooks are pushing the limits of strawberries. No longer just a berry to slice on top of cereal or build a better shortcake, strawberries are turning up in everything.

Case in point — Marie Shaw-Payne, who has been successful in a number of Southern California regional cooking contests, has created an award-winning hors d'oeuvre recipe. She serves this salsa with unsalted tortilla chips or as a sauce on meats, including pork tenderloins, lamb or chicken or over asparagus.

#### STRAWBERRY SALSA

- ¼ cup strawberries
- 2 tablespoons sugar
- ¼ cup jicama, diced
- 6 large red radishes
- 3 tablespoons rice wine vinegar
- 2 tablespoons crystallized ginger, minced
- 1 tablespoon orange peel, orange part only, shredded

Yields 6 to 8 servings  
In a small bowl, combine strawberries and sugar; let stand until juices form, about 30 minutes. Add jicama, radishes, vinegar, ginger and orange peel; mix well. Chill and serve.

*Strawberries are colorful, elegant and delicious all by themselves or topped with half-and-half. But here are some desserts to try to further enhance fresh strawberries.*

#### STRAWBERRY ANGELS' CAKE

- 1 baked and cooled 10-inch angel food cake (made from recipe which follows or from a packaged mix)
- 2 cups whipping cream
- 2 tablespoons powdered sugar
- 2 tablespoons unsweetened cocoa powder
- 2 pint basket fresh strawberries, stemmed and halved

Yields 10 to 12 servings  
Slice off entire top of cake about 1 inch down; set aside. To form a tunnel, cut around cake 1 inch from inner edge, leaving a base of cake 1 inch thick on bottom. Gently pull out cake within cuts. Place hollowed cake on serving plate.

In a bowl, combine cream, sugar, and cocoa; whip until soft peaks form. Fold half the strawberries into half the whipped cream mixture; spoon into cake tunnel, pressing down firmly. Replace top of cake; press gently. Frost cake with remaining cream mixture. Cover top of cake with remaining strawberries. Chill about 15 minutes before slicing to serve.

#### ANGEL FOOD CAKE

- 1 cup flour
- 1½ cups sugar
- ¼ teaspoon nutmeg

- 12 large egg whites
- 1¼ teaspoons cream of tartar
- ½ teaspoon salt
- 1 teaspoon vanilla

Preheat oven to 375 degrees. Sift together flour, ½ cup of sugar and nutmeg. In mixer bowl, beat egg whites until frothy; add cream of tartar, salt and vanilla. Beat until soft peaks form. Gradually beat in remaining sugar, 1 tablespoon at a time, until stiff, shiny peaks form. Fold in flour mixture.

Spoon batter into ungreased 10-by-4-inch tube pan. Cut gently through batter to remove large air bubbles. Bake 30 minutes or until wooden pick inserted into center comes out clean.

Invert cake on rack to cool. Remove cake from pan.

#### STRAWBERRY COOKIE PIE

- Chocolate Crumb Crust (recipe follows)
- 2 envelopes unflavored gelatin
- ½ cup cold water
- 2 pint baskets fresh strawberries, stemmed
- 1 tablespoon lemon juice
- ¼ cup sugar
- 2 egg whites
- 1 cup whipping cream

Prepare Chocolate Crumb Crust; set aside. In small saucepan, soften gelatin in water about 3 minutes, reserve 12 whole strawberries for garnish. With blender or food processor puree remaining strawberries until slightly chunky. Transfer to large bowl; stir in lemon juice.

Add sugar to gelatin mixture; cook over medium heat, stirring constantly, until gelatin dissolves and mixture is clear; do not boil. Cool 5 minutes; mix into pureed strawberries. Chill, stirring occasionally until mixture mounds slightly when dropped from a spoon.

In a bowl, beat egg whites until stiff but not dry. Fold strawberry mixture into egg whites. Beat whipping cream until soft peaks form. With rubber spatula, fold cream gently into strawberry mixture until white streaks disappear. Mound into prepared pie shell. Garnish with reserved strawberries. Chill until set, about 2 hours.

Continued on 2

Chef Mary Brady

## The new restaurant is finally up and running

Yes, we are finally open. This is the start of the fourth week for Diamond Jim Brady's Bar and Grill. It is hard to believe.

Time has flown. At times it seemed as if we would never finish. The last touches seemed to be the most time-consuming. Twelve hours before opening, TVs were installed, and the sound system updated. Thanks to the blessing of our landlord and the City of Novi, a satellite dish is in place.

Final decisions were made on the menu, and the laser printer put to work. The POS or "points of sale," known as cash registers in the old days, were powered up.

Months and months of planning and

decision-making had culminated into the "Opening Day." Construction workers are gone. Plumbers and painters are done.

Since we acted as general contractors, the tradesmen and women became like family. Some of them were. My brother Bud coordinated the plumbing, tiling and electrical work. He encouraged and helped us all the way. Dan "the man" (my brother in law) spent months painting over varnished wood. The results were incredible. Nancy and Dick, a husband and wife team, handled the construction from start to finish.

Many long days ended with the crew dis-

cussing the work they had completed. It was fun, but at the same time, extremely difficult. Had we made the right choices.

Now, a month later, we are fairly comfortable with our "home away from home." That can be taken as a literal description. We are working a minimum of 14 hours a day, six days a week. I'm not complaining. There is nothing I would rather do as a profession.

Our employees are great and have been working extremely hard. Laura and Pat, my sous-chefs, are doing a tremendous job with the management of the kitchen and menu. Even though the famous Brady chili and

burgers are still available, we have graduated to a bit more sophisticated menu.

Fish is flown in from Boston. I kiddingly say that it is so fresh, it is still moving. It almost is. Pasta dishes have been added, an extensive appetizer selection is available, and prices are fair. Tom and I have made this the type of restaurant we would want to visit on a regular basis.

In the past several weeks, we have met many great people. One of life's eminent pleasures is a positive response from our guests. The wonderful comments we receive daily make it all worthwhile.

I don't want to seem presumptuous and sound as if nothing ever goes wrong. We're not perfect, but it is our job and goal to become so. It cannot happen overnight. We still learn every day, and remain open-minded.

I am honored at the number of people who have missed my column. Everyday, I am asked when I will resume writing again. Well, I'm back, and believe me, it feels good.

Mary Brady is a Northville resident and certified executive chef, and part owner of the new Diamond Jim Brady's Bar & Grill in the Novi Town Center.

### The Refrigerator Door

**COOKING CLASSES:** The following cooking classes will be offered by Williams-Sonoma: soups, 11 a.m. Saturday, Oct. 19 with Larry James; 4:30 p.m., Wednesday, Oct. 23 Children's Cooking School; 11 a.m. Saturday, Oct. 26, pasta and ravioli class at Williams-Sonoma, 37642 West Six Mile, Livonia. Call 953-0515 for information.

**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 Treitman, 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-Marble." 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.

**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 hotline, 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 Treitman is available to speak to your group. Call the hot line for details.



## H·O·L·I·D·A·Y

### Entertaining Section

On Thursday, November 7, The Northville Record and The Novi News will publish a special advertising feature highlighting dining and entertaining facilities, house decorating needs, special gift ideas, and supplies to help anyone entertain for the holiday season. It's a great way to let people know what your business has to offer to help them plan their festivities at home or in your establishment.

When you purchase an ad in this feature you will also receive FREE an "informational blurb" which will appear on the same pages as the advertising that highlights in editorial form basic information about your business. Don't hesitate, call today to reserve your ad space.

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Deadlines	
Informational "Blurb" .....	OCT. 23
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	FINAL NOV. 1

## Berry season coming to a close!

**STRAWBERRY CROWN TART**  
 Pastry for single crust 9-inch pan  
 2 eggs  
 1/4 cup sugar  
 1 tablespoon lemon juice  
 1 teaspoon grated lemon peel  
 1 teaspoon vanilla  
 1/2 cup flour  
 3 tablespoons butter or margarine, melted and cooled  
 1/2 cup melted currant jelly  
 2 baskets fresh strawberries.

Yields 6 to 8 servings  
 Line 9-inch tart pan with removable bottom with pastry. Prick all over with fork, bake in 425 degree oven 10 to 12 minutes. Just until pastry begins to brown. Remove to rack to cool. In mixer bowl, beat eggs, sugar, lemon juice, peel and vanilla until thick and pale, about 10 minutes. Gently fold in 1/2 of the flour, then 1/2 of the butter. Continue folding in, alternating flour and butter until all has been incorporated. (Do not overmix.)  
 Brush bottom of tart shell with some of jelly. Slice about 1/4 basket of strawberries and arrange over jelly. Pour batter over strawberries (it will not quite cover). Bake in 375 degree oven 20 to 25 minutes until golden and filling is set. Cool on rack.  
 Arrange remaining whole strawberries, stem ends down, on top of tart. Brush with remaining melted jelly.

## Try out these much-maligned veggies

Some vegetables you either love or hate. Everybody loves beans, corn and carrots but what about parsnips, turnips, kohlrabies, rutabagas and eggplants?

These poor vegetables have been referred to as "only fit for the peasants."

No matter how they have been maligned, they are packed with good-for-you nutrition. They add color, flavor and variety to meals besides vitamins, minerals and few calories, and are fat free unless you add butter or a heavy sauce.

Parsnips are a vegetable that has no middle ground. Either you like them or you don't.

Parsnips are a carrot-shaped, white-fleshed root vegetable. To bring out the best flavor, store them for several weeks in the refrigerator before eating. When stored at cold temperatures they become sweeter.

Parsnips can be substituted for carrots although they do look like a dingy carrot. Choose parsnips that are small or medium width, well formed, smooth, firm and free from blemishes. They are excellent in side dishes but probably most popular in soups or stews. Try not to overcook them, as they become mushy.

Parsnips contain a lot of potassium, some protein, iron and calcium and are only about 100 calories per cup.

Turnips bring up visions of "greens" but not necessarily the rest of the root vegetable.

The greens are rich in vitamins A and C and calcium, contain iron and protein and are only 29 calories a cup of cooked greens.

Turnip greens need to be refrigerated and used within one to two days after purchase. The root can be eaten raw as well as cooked.

When eaten raw, they are crunchy and have a bittersweet flavor a little like a radish. Raw turnip

slices or strips provide a nice addition to relish trays, or turnips may be shredded for an unusual slaw.

Choose small, firm, smooth turnip roots free of cracks and scars with fresh green leaves. Avoid large turnips that look fibrous. Store turnips in a plastic bag in the refrigerator crisper.

Cooked turnips make an elegant side dish to serve instead of potatoes, or they enhance the flavor of soup or stews by adding cubes or slices.

A cup of cooked turnips contain about 36 calories and is high in potassium.

Kohlrabi is sometimes known as a "cabbage turnip" because it resembles a turnip but tastes like cabbage.

Kohlrabi is a plump, light green or lavender, many-stemmed vegetable that resembles a bulb but grows above ground. When cooked it has a sweet taste and can be substituted for turnips.

To eat raw, peel and shred bulb into a slaw. The cooked vegetable can be served sauteed, mashed or in a stew.

Choose small bulbs, as the larger ones tend to be woody. They can be stored in the refrigerator for several days or longer in a cool cellar.

Kohlrabi is rich in potassium and vitamin C and contains some protein. There are about 40 calories per cup of cooked vegetables.

Rutabaga is a cousin to the turnip and sometimes called a "yellow turnip." A turnip has white flesh and a purple top, where rutabaga is yellow fleshed.

Choose rutabaga that is smooth, uncracked heavy root, with no skin punctures or cuts. Since rutabaga is generally waxed to keep a longer time, peel it before cooking.

Rutabagas are good sources of potassium, vitamin A, niacin and iron and only have 60 calories

per cup cooked.

They are delicious in soup and stews as well as steamed for a side dish. Turnips and rutabaga are interchangeable in recipes but tend to have stronger flavor than a turnip.

Eggplant is the unappreciated relative of the potato. Instead of cooking the eggplant, many people simply use it as a centerpiece because of its shape and beautiful color.

Choose a firm, heavy eggplant, free of scars and sweeter and more tender, but it is more practical to choose a large one for slicing.

Eggplant can be stored at room temperature but lasts longer and stores better in a plastic bag in the refrigerator.

Eggplant soaks up oil like a sponge, so allow the cut eggplant to stand in salt water for 30 minutes before cooking. Doing this seems to help cut down on the amount of oil needed.

Eggplant should be prepared in glass, enamel or stainless steel cookware, as other cookware can darken the flesh.

About one-half cup cooked eggplant has about 13 calories, is sodium-free and has dietary fiber besides potassium, iron and protein.

Eggplant can be used to top pizza or pizza, added to soups or used as a meat substitute. Eggplant adapts well to many a preparation.

Most vegetables are available year round, but whenever you choose, demand freshness, handle with care and avoid buying anything with even a small decay area.

If you are being a snob about trying these plump and simple peasant vegetables, you may be missing a taste treat.

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## Defrosting is no hassle with your microwave

Most of us regularly rely upon frozen foods and can't imagine life without them. But it wasn't until 1930 that the first line of frozen foods went on the market in Springfield, Mass. The newfound convenience must have been welcome.

Today, with a microwave at your service, frozen foods are more convenient than ever. No need to remember to remove foods hours in advance; you can defrost whenever it's convenient.

Foods wrapped in paper or plastic may be placed in the oven without unwrapping. Cover other foods with waxed paper to hold in warmth and speed defrosting.

Defrosting times can vary depending upon your oven's wattage and on a number of other factors: size, shape, and density and weight of food. Defrosting time will also depend on how solidly food is frozen. If not completely defrosted at end of suggested time, let stand for a few minutes at room temperature to complete thawing.

Separate frozen hamburger patties, chicken pieces, chops, etc., as soon as possible for quicker, more even defrosting. Remove packaging (plastic foam tray and paper liner) from meats before defrosting. The tray

will insulate meat like a plastic foam ice chest and keep it cold. Always completely defrost meats before using in a recipe.

Defrost ground beef at 30 percent power five to eight minutes per pound. Check meat frequently and use fork to scrape off and remove thawed portions, especially when defrosting a package of more than one pound. This allows inner portion to thaw more quickly. Let stand five to 10 minutes to defrost completely before using in a recipe.

Defrost steaks or flat roasts at 30 percent power four to six minutes per pound, turning over halfway through defrost time, and letting stand until meat can easily be pierced in the center with a fork (five to 10 minutes).

Defrost chicken and fish at 30 percent power six to eight minutes per pound; turn over halfway through defrost time and let stand 10 minutes before cooking.

Most frozen foods require standing time after the defrost period to allow them to completely thaw before starting to cook (some ovens allow you to program standing time).

For large items — a roast or whole frozen chicken — alternate microwaving/standing time, alternate five minutes of defrosting with five minutes of standing time until food is

thawed. This method allows heat to reach center of food without cooking inner portions. Allow 10 to 15 minutes of standing time at end of complete defrosting.

Defrost roasts nine to 11 1/2 minutes per pound; whole chickens six to 10 minutes per pound.

Do not completely defrost frozen fruits, since they will taste freshest when served still slightly frozen. To thaw a 10-ounce bag of frozen fruit, turn into a microwave-safe bowl and microwave at high (100 percent power) setting one to three minutes, or until slightly icy. Use immediately or let stand 10 to 15 minutes to complete thawing. (Recipes in this column are tested in 625- to 700-watt microwave ovens.)

**RED SNAPPER FLORENTINE**

2 (10 ounce) packages frozen chopped spinach  
 2 tablespoons minced onion  
 1 1/2 teaspoons lemon juice  
 1/2 teaspoon Dijon-style mustard  
 1/2 teaspoon each salt and pepper  
 1 pound red snapper filets  
 1/4 tablespoon butter

1 pound dried parsley flakes  
 1/4 teaspoon paprika

Yields 4 servings.  
 Preparation time: 10 to 15 minutes.  
 Cooking time: 11 to 17 minutes.  
 Oven setting: high (100 percent power); Medium (50 percent power).

Place unopened spinach packages in microwave; cook at high setting 5 to 7 minutes, or until packages bend easily, rotating and turning over after 3 minutes. Turn spinach in to acclerate and drain well.

Place spinach in 9-inch round microwave-safe baking dish. Stir in onion, lemon juice, mustard, salt and pepper, then spread spinach mixture over bottom of dish.

Arrange snapper filets over spinach. Dot with butter and sprinkle with parsley and paprika. Cover with plastic wrap, leaving 1 corner open to vent. Microwave at medium setting 3 to 4 minutes. Stir and rearrange spinach around edges of dish. Replace cover and microwave at medium setting 3 to 6 minutes longer, or until fish flakes easily. Serve with fluffy rice.

**EASY CHICKEN GUMBO**

Yields 4 servings.  
 Preparation time: 10 to 15 minutes.  
 Cooking time: 8 to 12 minutes.  
 Oven setting: high (100 percent power).

Combine chicken, celery, onion, green pepper, garlic and butter in 2-quart microwave-safe casserole. Microwave 4 to 7 minutes, stirring halfway through cooking time, until chicken is no longer pink.

Stir in all remaining ingredients except rice. Cover and microwave 4 to 5 minutes longer, stirring twice, until heated through. Serve over rice.

## Book highlights Irish cookery

By CAROL CUTLER  
Copy News Service

Beyond Irish stew, soda bread and coffee, not much about the cooking of Ireland is known this side of the Atlantic. The really sophisticated traveler could tell you about colcannon, that rustic mixture of potatoes, cabbage, milk and butter. And that's about it.

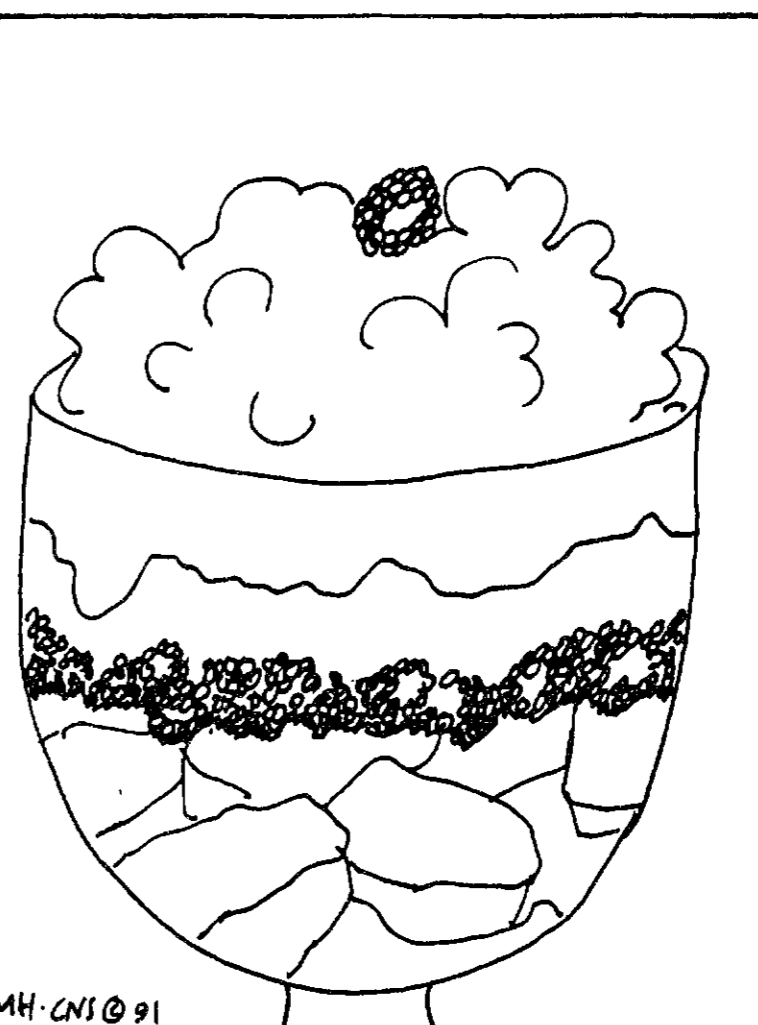
Word is being spread, however, and mighty tasty information it is. For years, Europeans have known of Myrtle Allen's exemplary cooking at Ballymaloe House, a large Georgian manor with 400 acres of surrounding fields and farmland.

At the beginning, Ballymaloe was a family residence and farm. As word of Myrtle's cooking skills spread, it was inevitable that there would be a restaurant. It opened in 1964. Later, rooms were added to give guests a complete and relaxed experience in this beautiful part of County Cork. Now there is a cooking school, too.

In all facets of the enterprise, Myrtle and her daughter-in-law Darina, who runs the school, hold the same culinary philosophy: a style of cooking that subtly enhances the natural flavors of the best ingredients available from the countryside and sea around them. Through this has been Ballymaloe cooking for decades. It sounds suspiciously like the nouvelle cuisine that came onto the scene later.

Myrtle's cooking was so exceptional and her character so daring, that she opened a restaurant in that charming capital, Paris. She called it La Ferme Irlandaise (The Irish Farm). There she introduced chic Parisians to Irish smoked salmon and bacon, sausages, tomatoes and black-and-white pudding. They stood in line for brunch, an unheard-of phenomenon.

One recipe that everyone loves is Trifle. Despite its name, it's not an consequential dessert. This is a particularly fine example and gives a hint of what awaits you at Ballymaloe, either the manor house or the book.



MH: CNS © 91

1 recipe Mrs. Lamb's Sponge Cake (in book), 1 day old, or 1-pound bought sponge cake layers  
1 to 1 1/2 cups raspberry jam or preserves  
1/2 cup sherry  
1 recipe pastry cream  
1 1/2 cups heavy cream, whipped  
8 blanched and skinned almonds  
8 glace cherries  
8 sticks of angelica

Yields 8 to 10 servings.  
Slice cake layers horizontally with serrated knife and cut into large pieces. If raspberry jam is thick, thin it to spreadable consistency with 1 or 2 tablespoons sherry.  
Spread jam over all cut surfaces of cake and arrange cake pieces, jam

## Pumpkin pie makes low fat alternative

The Thanksgiving feast can be a healthful meal of turkey, dressing, green vegetables, and sweet potatoes. But the traditional dessert, pumpkin pie, can sometimes add an overload of fat and calories.

Yogurt Cheese is wonderfully rich, yet it's low-calorie, low-fat and low-sodium. Instead of the usual evaporated milk or cream, we have used creamy yogurt cheese to give a rich taste and led to the pie. Each delicious slice has only 113 calories. Family and guests will love the taste satisfied and without guilt!

Yogurt Cheese: only 10 calories per tablespoon. Why didn't someone think of it sooner?

If you haven't been introduced to yogurt cheese, it's the creamy, white cheese that comes from separating the whey from the yogurt. And though the process has been around for centuries, it has only recently been gaining in popularity.

Always have to do place yogurt in a draining device, and leave it alone until the cheese is the desired consistency — 4-6 hours for most purposes. To produce one cup of cheese, use a 16-ounce carton of plain yogurt.

Empty the yogurt (without gelatin) into a colander lined with several layers of cheesecloth and set over a pan to catch the whey. There are also several devices being manufactured to drain yogurt, one of which sells under the name Really Creamy Yogurt Cheese Funnel. It rinses clean and stores flat.

The yogurt Cheese Funnel and two cookbooks featuring yogurt cheese ("Not Just Cheesecake!" and "Snack

For best flavor and texture, make the pie a day (or more) before Thanksgiving. Allow enough time to first prepare the yogurt cheese; keep in covered container in refrigerator and pour off any whey that accumulates.

To make the pie: preheat oven to 325 degrees, and lightly grease a deep 8-inch pie pan. Blend yogurt cheese and pumpkin with dry ingredients. Stir in eggs, and pour into prepared pan. Bake until center is firm, about 35-40 minutes. Cool slightly, then refrigerate over night. Do not cover.

As an optional treat, serve with a dollop of whipped cream, vanilla yogurt cheese seasoned to taste with cinnamon. Adds 15 calories per tablespoon.

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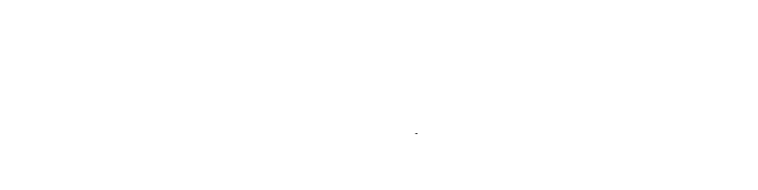
TRIFLE



That's what I said when I was asked to spend some spare time with Girl Scouts. Then I remembered...I didn't have much self-confidence as a young girl. It wasn't until I joined Girl Scouts that I really began to feel good

"What Spare Time?"

about myself. The support of my Girl Scout leader was really important. Girls today need support, too. They need the Girl Scouts and they need you! Call your local Girl Scout council and volunteer.



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| <p><b>233</b> 4 Wheel Drive Vehicles</p> <p>1986 JEEP Cherokee Chief. Air, cruise, tilt, am/fm cassette. \$4,800. (313)878-5391.</p> <p>1986 JEEP Grand Wagoneer LTD. Loaded. Looks/runs great. \$5700/best. (313)229-6727.</p> <p>1990 JEEP Cherokee Limited. Super sharp, leather interior, sunroof, fully loaded. \$16,900. (313)684-1314.</p> | <p><b>235</b> Vans</p> <p>1986 CUSTOM Ford. No rust. Must see. \$2,500 or best offer. (313)498-2852.</p> <p>1989 PONTIAC GTO. Built 360, 350 trans, whitkit, new tires, paint, brakes. Many extras. Asking \$3,500. (313)227-1572.</p> <p>1970 T-BIRD. Excellent condition. Low miles. \$500. (313)349-3684.</p> | <p><b>238</b> Recreational Vehicles</p> <p>HUNTERS Special. 354 mini motorhome. Lots of extras. Looks good, runs good. \$1950. (313)227-6623.</p> | <p><b>240</b> Automobiles Over \$1,000</p> <p>1975 BUICK Electra 2 dr., 23,000 miles, new tires, paint, \$3,500. (313)632-5589, Hamland.</p> <p>1984 CAMARO Z-28. 350, Fresh paint, new tires, \$3000 or best offer. (517)546-9306.</p> <p>1985 CUSTOM Ford. No rust. Must see. \$2,500 or best offer. (313)498-2852.</p> <p>1989 PONTIAC GTO. Built 360, 350 trans, whitkit, new tires, paint, brakes. Many extras. Asking \$3,500. (313)227-1572.</p> <p>1970 T-BIRD. Excellent condition. Low miles. \$500. (313)349-3684.</p> <p>1985 CHEVY CHEVETTE, 5 speed, runs excellent, great gas mileage, no rust, good interior, more. Must see. \$1,400. (517)549-0441 leave message.</p> <p>1984 CHRYSLER Loaded, over \$1200 improvements. Very clean. Must see. \$1,900. (313)231-1061.</p> <p>1985 CHRYSLER 5th Ave., exc. cond., \$4,500. (517)546-4211 after 5:30pm.</p> <p>1985 COUGAR XR7. White w/gray leather interior. 4 cylinder turbo, 5 speed. Excellent condition. \$3,895. (313)229-0689.</p> <p>1985 FORD Mustang, 4 speed, 4 cylinder, am/fm, air, sun roof, high miles, runs great, \$1500. (313)380-5825 before 4pm.</p> <p>1985 FORD Escort, 2 door, 4 speed, clean, runs great! \$1100/best. (313)624-6054 eyes.</p> <p>1985 LINCOLN Town Car. Lw mileage. clean. \$5500. (517)223-3895.</p> <p>1985 PLYMOUTH Reliant, good cond., air, power steering/brakes, am/fm, \$1500. (313)987-0697 or (313)987-5632.</p> <p>1985 THUNDERBIRD Turbo. Air, cruise, tilt, am/fm cassette, \$3,800. (313)878-5591.</p> <p>1986 CHEVROLET Celebrity 4 door Europort, V-6, loaded, exc. low miles. \$4,300. (313)878-5001.</p> <p>1986 FORD Escort wagon, 4 dr., 88,000 miles \$2,500 or best offer. (313)449-4345.</p> <p>1986 OLDS Calais. 5 speed, 4 door, air, new tires &amp; brakes, 83,000 miles, looks &amp; runs exc. \$2,900. (517)223-9457.</p> <p>1986 PLYMOUTH Turismo hatchback 2.2L, auto, power steering/brakes, stereo, rear defrost, aluminum wheels, full gauges, 55,000 miles, very good cond. New brakes, exhaust, tires. \$2,900/best. (313)684-2243.</p> <p>1986 T-Bird E1an, V-8 loaded, premium sound, \$4400/best offer. (313)886-2637.</p> <p>1986 THUNDERBIRD, 1 owner, fully loaded V-8, low mileage. Call after 7pm. (313)227-2043.</p> <p>1987 CELEBRITY, 4 door, air, auto, am/fm cassette, 6 cylinder. \$4,525. (313)229-6983.</p> <p>1987 OLDS Torneo, red, exc. cond., leather interior, loaded, 79,000 highway miles, \$5,900. (313)227-3099.</p> <p>1987 SHADOW 2.2 turbo, 5 speed. Loaded. \$3,200. (313)229-4216.</p> <p>1988 MUSTANG 5.0. All power, like new, \$7,200. Ask for Matt, (517)233-9310. After 6pm, (517)521-4367.</p> <p>1988 PONTIAC Grand Am. silver, 2 dr., 5 speed, tinted glass, alarm, new tires, exc. cond. \$4,300. (313)632-6935.</p> <p>1989 PONTIAC Le Mans, 4 door, 42,000 miles. Remainder of factory warranty, like new. Sun Country Auto Center. Reduced! \$3,459. (313)227-2808.</p> <p>1989 CADILLAC Sedan DeVille. Loaded, exc. cond., 39,000 miles. This car won't last long. \$14,500. (313)348-6675.</p> <p>1989 FORD Probe LX. Blue, 5 speed, loaded, exc. cond. \$7,300. (517)548-2359 after 5pm.</p> <p>1989 LINCOLN Continental Signature. \$12,995. (313)229-9208.</p> <p>1989 VOLVO 240-DL, lease buy-out, \$12,500. (313)486-0446.</p> <p>1991 BUICK Skylark Loaded, 2000 miles. Lay-off forced sale. \$11,800. (517)546-6957.</p> <p>1991 CAMARO RS, red, 3.1 L, 11,000 miles, loaded, air, cruise, \$9600. (313)449-2735.</p> | <p><b>241</b> Automobiles Under \$1,000</p> <p>1975 MONTE Carlo 350, runs good, great winter car. \$500. (313)227-4856 after 5pm.</p> <p>1977 OLDS Custom Cruiser wagon, 8 passenger, mechanically exc. \$975. (313)229-6584.</p> <p>1978 OLDSMOBILE Delta 88. \$500 or best. (517)546-4151 after 6pm.</p> <p>1979 CHEVY Caprice Classic stationwagon, runs good, \$600 or best offer. (313)229-7505.</p> <p>1979 MERCURY Capri. Good transportation. No rust, \$300. (313)227-3872.</p> <p>1979 MONTE Carlo. Good condition. New brakes, exhaust. \$1,000/best. (313)227-6672.</p> <p>1980 CITATION. Runs good, \$400 or best offer. (517)546-7332.</p> <p>1980 MONZA Built 231, V-6, new 350 trans, whitkit, cragars, great car. \$1,000. (313)227-1572.</p> <p>1980 TOYOTA. Runs, motor very good cond. \$600. (313)227-2970.</p> <p>1981 CHEVETTE. 4 door. Fair condition. \$500 or best. Mon. thru Fri. (313)227-6387 after 6pm.</p> <p>1981 CHEVY Malibu Classic. Excellent body, good running, high mileage, \$850. (313)684-5038.</p> <p>1981 CITATION. New tires and exhaust, runs/drives good. \$750/best. (313)629-1240.</p> <p>1981 JEEP CJ7. bean rolled, needs windshield frame, new soft top. Good motor &amp; transmission. Six cylinder, 4 speed, \$1,000 or best offer. (313)852-9189.</p> |
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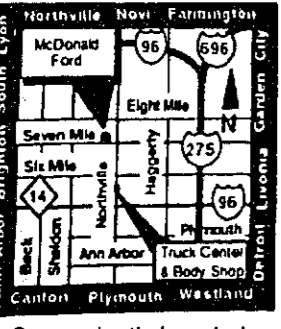
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<p><b>\$1000 CASH BACK</b> or FINANCING FOR UP TO <b>4.8%*</b> Annual percentage rate <b>1992 PROBE</b> 14 AVAILABLE</p>	<p><b>1992 PROBES</b> Air conditioning, automatic transmission, aluminum wheels, cruise control, power locks, electric defroster, tinted glass, am/fm cassette, premium sound system, power antenna, much more WAS ..... \$16,063 DISCOUNT ..... \$2064 REBATE ..... \$1000 Now <b>\$12,999*</b> Stk. #2129</p>	<p><b>1992 PROBES</b> Air conditioning, automatic transmission, aluminum wheels, cruise control, power locks, electric defroster, tinted glass, am/fm cassette, premium sound system, power antenna, much more LEASE <b>\$306<sup>50</sup>**</b> FOR 24 months "The Arithmetic" BASE MONTHLY PAYMENT \$208.80, MONTHLY USE TAX \$2.26, TOTAL MONTHLY PAYMENT \$211.06, REFUNDABLE SECURITY DEPOSIT \$28. TOTAL OF PAYMENTS \$7880.2, TOTAL DUE AT INCEPTION FROM CUSTOMER \$66.76 PLUS \$100 REBATE, TITLE AND PLATE FEES. 48,000 MILES ALLOWED. MILEAGE PENALTY \$11 PER MILE. CLOSED END LEASE. Stk. #2129</p>	<p><b>\$750 CASH BACK</b> or FINANCING FOR UP TO <b>7.9%*</b> Annual percentage rate <b>1992 CROWN VICTORIAS</b> 18 AVAILABLE</p>	<p><b>1992 CROWN VICTORIAS</b> Air conditioning, power windows, power locks, ix. pig, power seat, cast aluminum wheels, illuminated entry system, cornering lamps, full size spare, electric defroster, am/fm stereo cassette, much more WAS ..... \$22,113 DISCOUNT ..... \$3864 REBATE ..... \$750 Now <b>\$17,499*</b> Stk. #2038</p>	<p><b>1992 CROWN VICTORIAS</b> Air conditioning, power windows, power locks, ix. pig, power seat, cast aluminum wheels, illuminated entry system, cornering lamps, full size spare, electric defroster, am/fm stereo cassette, much more LEASE <b>\$377<sup>88</sup>**</b> FOR 36 months "The Arithmetic" BASE MONTHLY PAYMENT \$317.88, MONTHLY USE TAX \$3.11, TOTAL MONTHLY PAYMENT \$320.99, REFUNDABLE SECURITY DEPOSIT \$400. TOTAL OF PAYMENTS \$12,348.92, TOTAL DUE AT INCEPTION FROM CUSTOMER \$223.77 PLUS \$780 REBATE, TITLE AND PLATE FEES. 48,000 MILES ALLOWED. MILEAGE PENALTY \$11 PER MILE. CLOSED END LEASE. Stk. #2038</p>
<p><b>\$750 CASH BACK</b> or FINANCING FOR UP TO 48 MONTHS OR \$500 CASH BACK ON LX, AND STD MODELS <b>7.9%*</b> Annual percentage rate <b>1992 ESCORTS</b> 62 AVAILABLE</p>	<p><b>1992 ESCORT LX 2 DR</b> Power steering, power brakes, am/fm stereo, front wheel drive, dual electric mirrors, rear defroster, light group, cloth reclining seats, cup tray, body side moldings, tinted glass, cargo area cover, power doorlock release, 5 spd. transmission WAS ..... \$10,168 DISCOUNT ..... \$1469 REBATE ..... \$500 Now <b>\$8199*</b> Stk. #2081</p>	<p><b>1992 ESCORT LX 2 DR</b> Power steering, power brakes, front wheel drive, dual electric mirrors, rear defroster, light group, cloth reclining seats, cup tray, body side moldings, tinted glass, cargo area cover, power doorlock release, 5 spd. transmission LEASE <b>\$193<sup>58</sup>**</b> FOR 36 months "The Arithmetic" BASE MONTHLY PAYMENT \$199.88, MONTHLY USE TAX \$2.00, TOTAL MONTHLY PAYMENT \$201.88, REFUNDABLE SECURITY DEPOSIT \$28. TOTAL OF PAYMENTS \$7247.82, TOTAL DUE AT INCEPTION FROM CUSTOMER \$46.32 PLUS \$100 REBATE, TITLE AND PLATE FEES. 48,000 MILES ALLOWED. MILEAGE PENALTY \$11 PER MILE. CLOSED END LEASE. Stk. #2081</p>	<p><b>\$500 CASH BACK</b> or FINANCING FOR UP TO 48 MONTHS NON 6 CYL. <b>7.9%*</b> Annual percentage rate <b>1992 TEMPOS</b> 24 AVAILABLE</p>	<p><b>1992 TEMPO GL 4 DR</b> Air conditioning, automatic transmission, tilt wheel, interval wipers, dual electric mirrors, electric rear defroster, am/fm stereo cassette, polycoat wheels, light group, luggage rack, center armrest, power lock, much more WAS ..... \$13,247 DISCOUNT ..... \$2548 REBATE ..... \$500 Now <b>\$10,199*</b> Stk. #2250</p>	<p><b>1992 TEMPO GL 4 DR</b> Air conditioning, automatic transmission, tilt wheel, interval wipers, dual electric mirrors, electric rear defroster, am/fm stereo cassette, polycoat wheels, light group, luggage rack, center armrest, power lock, much more LEASE <b>\$229<sup>65</sup>**</b> FOR 36 months "The Arithmetic" BASE MONTHLY PAYMENT \$228.88, MONTHLY USE TAX \$2.30, TOTAL MONTHLY PAYMENT \$231.18, REFUNDABLE SECURITY DEPOSIT \$280. TOTAL OF PAYMENTS \$8677.88, TOTAL DUE AT INCEPTION FROM CUSTOMER \$106.78 PLUS \$100 REBATE, TITLE AND PLATE FEES. 48,000 MILES ALLOWED. MILEAGE PENALTY \$11 PER MILE. CLOSED END LEASE. Stk. #2250</p>
<p><b>\$500 CASH BACK</b> or FINANCING FOR UP TO 48 MONTHS <b>7.9%*</b> Annual percentage rate <b>1992 MUSTANG</b> 8 AVAILABLE</p>	<p><b>1992 MUSTANG</b> Air conditioning, automatic transmission, sun roof, power windows, power locks, cruise control, electric defroster, am/fm cassette, graphic equalizer, cast aluminum wheels, light group, much more WAS ..... \$14,981 DISCOUNT ..... \$2582 REBATE ..... \$500 Now <b>\$11,899*</b> Stk. #2154</p>	<p><b>1992 MUSTANG</b> Air conditioning, automatic transmission, sun roof, power windows, power locks, cruise control, electric defroster, am/fm cassette, graphic equalizer, cast aluminum wheels, light group, much more LEASE <b>\$285<sup>38</sup>**</b> FOR 24 months "The Arithmetic" BASE MONTHLY PAYMENT \$288.38, MONTHLY USE TAX \$2.88, TOTAL MONTHLY PAYMENT \$291.26, REFUNDABLE SECURITY DEPOSIT \$280. TOTAL OF PAYMENTS \$11,229.84, TOTAL DUE AT INCEPTION FROM CUSTOMER \$116.76 PLUS \$100 REBATE, TITLE AND PLATE FEES. 48,000 MILES ALLOWED. MILEAGE PENALTY \$11 PER MILE. CLOSED END LEASE. Stk. #2154</p>	<p><b>\$500 CASH BACK</b> or FINANCING FOR UP TO 48 MONTHS <b>7.9%*</b> Annual percentage rate <b>1992 TAURUS</b> 30 AVAILABLE</p>	<p><b>1992 TAURUS GL 4DR</b> Power windows, power locks, cruise control, air conditioning, full size spare tire, electric rear defroster, cast aluminum wheels, am/fm stereo cassette, light group, much more WAS ..... \$18,805 DISCOUNT ..... \$3206 REBATE ..... \$500 Now <b>\$15,099*</b> Stk. #2090</p>	<p><b>1992 TAURUS GL 4DR</b> Power windows, power locks, cruise control, air conditioning, full size spare tire, electric rear defroster, cast aluminum wheels, am/fm stereo cassette, light group, much more LEASE <b>\$346<sup>69</sup>**</b> FOR 24 months "The Arithmetic" BASE MONTHLY PAYMENT \$348.88, MONTHLY USE TAX \$3.49, TOTAL MONTHLY PAYMENT \$352.37, REFUNDABLE SECURITY DEPOSIT \$400. TOTAL OF PAYMENTS \$13,710.80, TOTAL DUE AT INCEPTION FROM CUSTOMER \$155.58 plus \$100 rebate, title and plate fees. 48,000 miles allowed. mileage penalty \$11 per mile. closed end lease. Stk. #2090</p>
<p><b>\$500 CASH BACK</b> or FINANCING FOR UP TO 48 MONTHS <b>7.9%*</b> Annual percentage rate <b>1992 AEROSTARS</b> 40 AVAILABLE</p>	<p><b>1992 AEROSTARS</b> 7 passenger, power windows, power locks, air conditioning, power mirrors, privacy glass, cruise control, tilt wheel, electric defroster, rear wiper washer, am/fm stereo cassette, much more WAS ..... \$19,032 DISCOUNT ..... \$2933 REBATE ..... \$500 Now <b>\$15,599*</b> Stk. #T2237</p>	<p><b>1992 AEROSTARS</b> 7 passenger, power windows, power locks, air conditioning, power mirrors, privacy glass, cruise control, tilt wheel, electric defroster, rear wiper washer, am/fm stereo cassette, much more LEASE <b>\$366<sup>21</sup>**</b> FOR 24 months "The Arithmetic" BASE MONTHLY PAYMENT \$368.22, MONTHLY USE TAX \$3.68, TOTAL MONTHLY PAYMENT \$371.90, REFUNDABLE SECURITY DEPOSIT \$400. TOTAL OF PAYMENTS \$14,183.80, TOTAL DUE AT INCEPTION FROM CUSTOMER \$175.58 plus \$100 rebate, title and plate fees. 48,000 miles allowed. mileage penalty \$11 per mile. closed end lease. Stk. #T2237</p>	<p><b>FORD EMPLOYEES AND RELATIVES</b> SAVE EVEN MORE WITH YOUR A OR Z PLAN</p>		

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<p><b>ESCORT LX 2DR</b> WAS ..... \$10,500 Discount ..... \$2101 Rebate ..... \$400 Now <b>\$7999*</b> Stk. #11138</p>	<p><b>ESCORT GT</b> WAS ..... \$13,959 Discount ..... \$2760 Rebate ..... \$600 Now <b>\$10,599*</b> Stk. #11199</p>	<p><b>TEMPO 2DR</b> WAS ..... \$9796 Discount ..... \$1397 Rebate ..... \$400 Now <b>\$7999*</b> Stk. #1688</p>	<p><b>TAURUS GL 4DR</b> WAS ..... \$17,624 Discount ..... \$3925 Rebate ..... \$400 Now <b>\$13,299</b> Stk. #11148</p>	<p><b>RANGER SUPER CAB</b> WAS ..... \$15,085 Discount ..... \$3686 Rebate ..... \$400 Now <b>\$10,999*</b> Stk. #T11013</p>	<p><b>AEROSTAR 7 PASSENGER</b> WAS ..... \$19,309 Discount ..... \$4010 Rebate ..... \$400 Now <b>\$14,899*</b> Stk. #T1306</p>



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