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the NOVI NEWS

Two Sections
12 Pages plus Supplements

Opinions BREAK DRIVERS OF THE EAST LAKE DRIVE HABIT / 5A

Dining PREPARING A MEAL FROM THE HUNTING FIELDS / 1B

Update SCHOOL COMMITTEE SPURS PARENTAL DISCUSSION / 3A

East Lake Dr. closure has drivers miffed

By JAN JEFFRES
Staff Writer

East Lake Drive, long a major headache for homeowners, since its recent closing now has a number of local — and non-local — officials and drivers reaching for their Excedrin.

Monday's city council is expected to be a time when these frustrations are vented. A good-sized turn-out of residents from both Novi and neighboring communities is anticipated, Mayor Matthew Quinn said.

The Walled Lake City Council on Oct. 8 unanimously passed a resolution condemning Novi's 90-day closure to non-residential traffic along Thirteen Mile to Fourteen Mile Road.

Walled Lake has called for a third party to do a traffic study of the area.

"As several council members stated, it's putting a Band-Aid approach on it, causing a problem for a whole lot of other areas. It's not a good solution to traffic control," Walled Lake City Manager Phil Vawter said Friday.

"We're receiving a lot of calls from our residents, wondering what can be done."

The Novi City Council agreed to the trial measure on Sept. 30, fol-

"I used to drive there regularly to the (district) court in Walled Lake. I can verify there's more traffic on Decker Road. It's really carrying a heavy load right now. I guess it shows the rerouting is working. The police have given out a good number of tickets to people using it."

Matt Quinn
Novi Mayor

lowing East Lake homeowners' pleas for traffic relief.

The residential, 25 mph road is widely used as a north/south connector. Homeowners who live on East Lake Drive in both Walled Lake and Novi have complained to their

Continued on 4



Photo by BRYAN MITCHELL

A haunting we will go . . .

The Novi Jaycees launched its annual Haunted House Thursday, but this year the program is located at Tollgate Farms, on the northwest corner of 12 Mile and Meadowbrook roads. Two

barns are in use, one for children, another for adults. The haunted house will remain open through October 31.

Schools suspend band director

By SUZANNE HOLLYER
Staff Writer

Novi High School band director Craig Strain was suspended Thursday morning following allegations of misconduct by a student.

The district has to "investigate a situation" before officials will elaborate, said acting Superintendent William Barr. School district officials would not specify the nature of the charge.

School board President Stephen Hitchcock said Strain was suspended with pay.

Strain was not in school Wednesday, Thursday or Friday last week, but high school principal Robert Youngberg said he had not received word of an official suspension as of Friday.

"If it's official, I would have seen a memo," Youngberg said.

The Novi Police Department and school district officials are investigating charges made by a student. The student has been interviewed by police, said police chief Doug Shaeffer.



CRAIG STRAIN

Both groups hope to complete the investigation by Tuesday. The school board, at its regular meeting last Thursday night, scheduled a special meeting for Tuesday at 7:30 a.m. to review the charges.

"We hope to finish the investigation by then," Hitchcock said.

Parents involved with the band responded with shock to news of the charges.

Band Boosters member Nina Harris said her daughter, not the student who made the charge, has gained a "good foundation for being a good person" in Strain's class.

"I don't think there was anyone she learned more from," she said.

The school board will review the case at a meeting in the Education Services Building, 25345 Taft Road. The meeting can be closed at Strain's request.

Techlink change spurs debate

By SUZANNE HOLLYER
Staff Writer

The public's right to know should have outweighed the school district's need to hurry construction on a new technology center, parent Terri Galido told the school board Thursday.

The board voted 4-3 to approve a change in concept of the building that will join Novi Meadows and Novi Middle schools at an Oct. 3 meeting.

Changes will include increased technology that will be accessible to every school in the district.

The original construction was touted as a "tech link," not only joining two buildings, but also joining students to the technology of the future. The link and four new classrooms constructed at Novi Woods Elementary were funded by a 1990 voter-approved bond issue.

Galido said she did not object to the technol-

ogy center idea but wished the board had provided an opportunity to receive input from the community.

"That topic was not on the agenda," she said, adding the board should only have addressed the topic as an information item.

Board President Stephen Hitchcock defended the board's action saying the vote to approve the project's new concept did not etch the change in stone.

"We won't even be voting tonight to see if we will or will not proceed along those lines," Hitchcock said. The vote was an approval of concept.

Cost figures must still be approved, he said. Final plans will require the support of at least four board members, he said.

"There is going to be a lot more discussion on it," he said.

But parent Sally McInnes, who was at the Oct. 3 school board meeting where the new concept was approved, said she felt the decision to imple-

ment the new plan was firm.

"I did not get the feeling that this was something we could go back on," she said.

Parent Patricia Cortland said her interpretation of the meeting from a *Novi News* article left her wondering if the board was sacrificing the needs of middle school students for district-wide technology.

She also wondered if the board was violating the language of its bond proposal.

"I don't like to second guess the board, but are you leaving the perception we can't trust you on another bond issue," she said.

Board Secretary Craig Foreback said he had the same concerns, but he feels the administration addressed them at the Oct. 3 meeting.

Board President Stephen Hitchcock agreed saying, "I've read the *Novi News* a lot of times, and I've wondered if they were at the same meeting I was at," he said.

Continued on 4

Arrest 'nightmare' becomes reality

By CRISTINA FERRIER
Staff Writer

Richard Blackwell had been having nightmares.

"I dreamed this would happen before it happened," he said.

And his wife, Cheryelle, knew something was wrong.

"I knew he didn't sleep right," she said. "And he would talk in his sleep. He would say, like, 'It's just something in my past. I don't wanna talk about it.'"

"I had a dream one night that they were trying to drag me away by my foot," he said. "I woke up, and I was kicking at the bed, kicking really hard. I didn't want them to take me."

Then it happened. On Sept. 8, when he was driving home from his job at Charter House of Novi, he was pulled over by Novi Police Officer Terry Whitfield because he had a small stuffed bear hanging from his rearview mirror.

Through a computer LEIN check, Whitfield discovered a 1969 South Carolina warrant for Blackwell's arrest.

And Blackwell's nightmare became a reality.

He is wanted in South Carolina because, 22 years ago, he escaped from the South Carolina State Penitentiary. He served nine years of a life sentence for a murder he swears he did not commit.

Blackwell was lodged in Oakland County Jail until Oct. 9, when Oakland County Circuit Court Judge Francis X. O'Brien released Blackwell on a \$5,000 cash bond with the stipulation that he not leave the state. Blackwell now is back in the home he owns in Detroit, with his wife and two sons. He awaits a Dec. 9 rescheduled extradition hearing.

Newspapers reported Blackwell's arrest, describing him as a man who had been on the run for 22 years. But Blackwell, who is known to his friends and family as Eddie Barnes, says that is not the case.

"They should have said I was re-arrested," he said. "Because this is not the first time this has happened."

According to Blackwell and his attorney, Michael Jaffee, he was arrested on the same warrant in 1971 and 1976, and was able to remain free in Michigan because then-governor William Milliken denied Blackwell's extradition to South Carolina.

"I thought this was over then," Blackwell said. "I was having those dreams, but I thought this was over. I didn't even know it was really happening in my real life."

"I thought I was through with South Carolina. I used to go to the calendar, and add up the days. I would say, it's been 21 years since

Continued on 6



RICHARD BLACKWELL, a.k.a. EDDIE BARNES

inside

- CALENDAR 2A
- CLASSIFIEDS 3B
- COLUMNS 5A
- DINING 1B
- EDITORIAL 5A
- NOVI BRIEFS 4A
- POLICE NEWS 4A
- SPORTS BRIEFS 4A

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Community Calendar

Today, October 21
City Council: Nova city council is set to meet at 8 p.m. in the Civic Center.
Tuesday, October 22
Candidates night: The Novi Jaycees and the League of Women Voters will be hosting a candidate's night for the six running for City Council in the November election. The questioning begins at 7:30 p.m. in the Novi Civic Center. The public is invited and encouraged to attend. The League will moderate the panel discussion and take questions from the audience. The one-hour presentation will be taped and shown on Cable Channel 12 on Wednesday, Oct. 23 at 5 p.m.; Thursday, Oct. 24 at 7 p.m.; Monday, Oct. 28 at 6 p.m.; Tuesday, Oct. 29 at 9 p.m.; Monday, Nov. 4 at 6 p.m. Fridays at also request day at MetroVision. Call 553-7303.
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 Wyndham — 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, November 9
Scouting for food: All Boy Scouts and Cub Scouts of the Clinton Valley Council will be conducting a food collection drive throughout the City of Novi. The scouts will drop off bags on Saturday, Nov. 9 to homes in Novi and will collect those bags Saturday, Nov. 16. The food collected will be donated to the regional food bank for distribution to needy families.
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. The location is has been changed to the new Hickory Woods Elementary School, on the west side of Decker Road between Thirteen and Fourteen Mile roads. Non-members are encouraged to attend.

Saturday, November 16
Scouting for food: Boy Scouts and Cub Scouts of the Clinton Valley Council will be completing their food collection drive throughout the City of Novi. Scouts who dropped off bags at area homes the previous Saturday will return to collect the bags and carry them to the collection site, at the Big Boy Restaurant at 26401 Novi Road. Collection sites will receive the bags from 9 a.m. to 4 p.m.
To get your event listed in the Community Calendar, send information regarding the event, activities to be included, who is sponsoring it, location, time and date, ticket information and the purpose to which any proceeds will be put to the Novi News at 104 Main Street, Northville, 48167.



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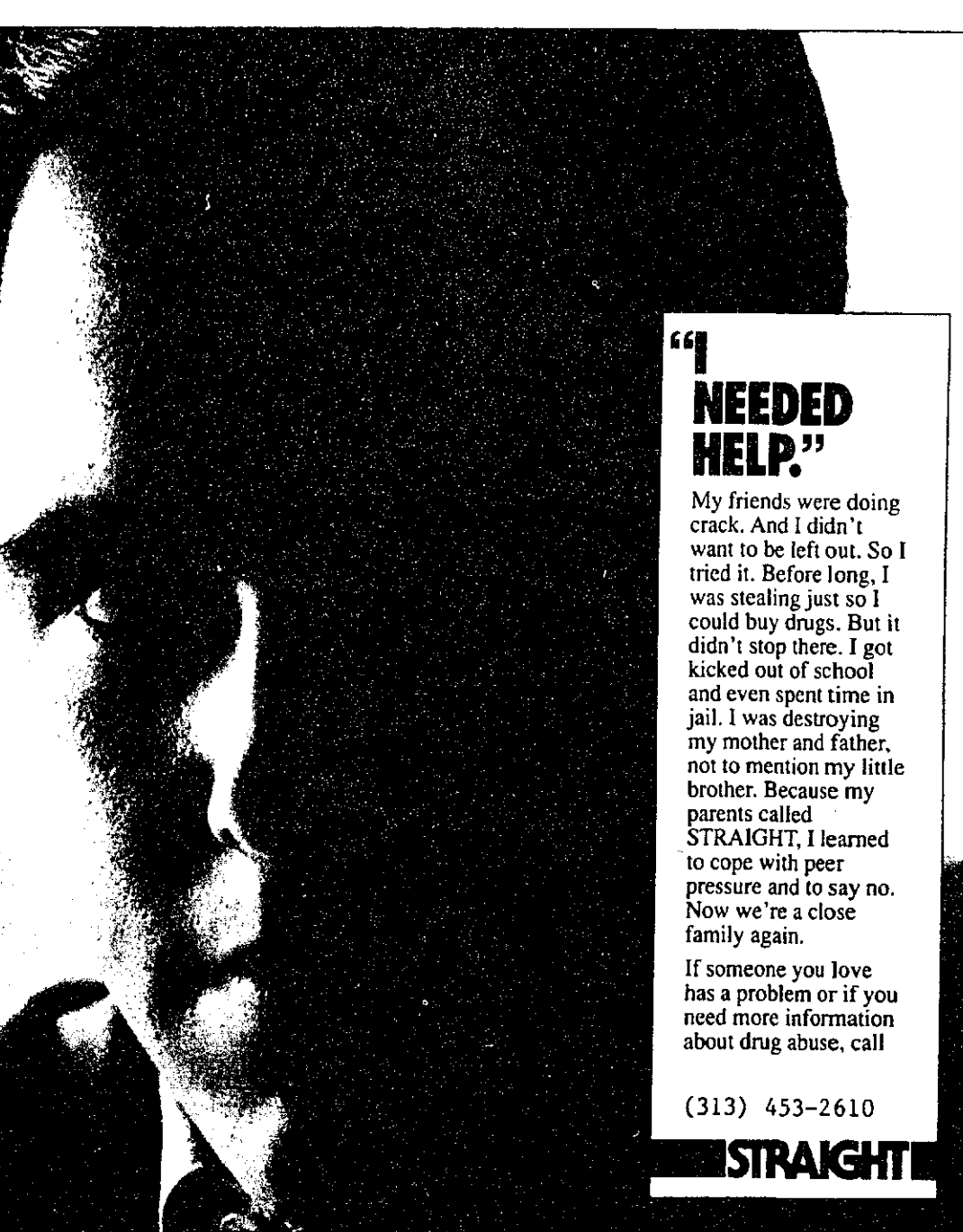
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When you purchase an ad in this feature you will also receive FREE an "informational blurb" which will appear on the same pages as the advertising that highlights in editorial form basic information about your business. Don't hesitate, call today to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

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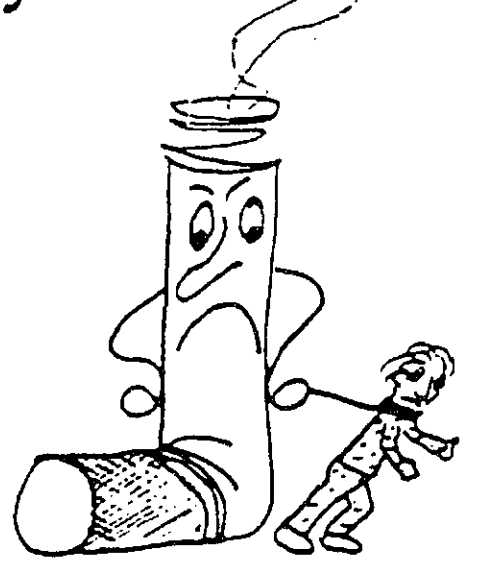
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Circus is in the air

An authentic, antique circus callopolo built around the year 1900 was brought in to the Novi Village senior citizens complex to entertain residents earlier this month. Shown above are residents Bertha and Barney Plautz as they listen to the music. The callopolo, a rare 53-whistle National, the largest of its air callopolos, was at one time located in the fun-house of the old Eastwood Gardens Amusement Park in Detroit. It was later owned by Detroit Edison and used for parades and special events. The instrument is now owned by Carl and Mary Lou Borsodi of Garden City.

Photo by KAREN LANGER

Condo docks win approval

A north Novi condominium development received a favorable recommendation from the Planning Commission Oct. 16 for the installation of seasonal boat docks.

Commissioners voted unanimously to grant revised final site plan approval for the docks at South Pointe condominiums. The commission also recommended that the City Council grant a waiver for delinquent lake frontage area at the site for establishing a lakefront park.

"If we don't establish a lakefront park, the residents of South Pointe can't legally step into (Walled Lake)," said Gary Phillips, a former city planning commissioner who represented developers at the meeting. "Period."

The senior citizen housing development is located on South Lake Drive, west of Novi Road. Currently, 44 units are occupied with 26 more condominiums planned in phase two of the project.

In a report to commissioners, Novi Planning Consultant, Brandon Rogers said that for South Pointe to establish a lakefront park on its property, two city standards would have to be met.

The park, he wrote, must have 25 feet of lake frontage and 150 square feet of area for each condominium in the project. Secondly, Rogers said, the park must have 200 feet minimum of lake frontage and 20,000 square feet minimum area.

The proposed park would be more than 5,000 square feet short of the area requirement, the consultant said. Rogers added that it wouldn't meet fire department requirements as well.

Debate continues on school/business policy

By SUZANNE HOLLVER
 Staff Writer

A committee was formed Thursday to determine whether grocery store receipts will become as collectible as Campbell's soup labels in Novi schools.

School board President Stephen Hitchcock decided to allow Parent Teacher Organizations to have three representatives on the committee that will also be made up of a band booster, an athletic booster and a choir booster. Hitchcock said he plans to contact presidents of each group for committee membership recommendations.

"Two uninterested citizens also will serve on the committee. And board Vice President Robert Schram will chair the group.

The committee was formed after discrepancies were found in the district practice of prohibiting commercial activities. PTOs were permitted to collect soup labels as part of a Campbell's soup promotional activity. The same groups were prohibited from participating in grocery store promotions that provide computers in exchange for cash register receipts.

After discussing the issue, board members began seeing other areas that might warrant more or less control. The district's liability for students involved in fund raisers was discussed.

"It appeared the issue went far beyond Farmer Jack's receipts," Hitchcock said, adding he had no intention of controlling parent support groups.

And Schram suggested the district should have more authority over student groups representing the district in competitions and performances with other schools. He used the Color Guard uniforms as an example, calling them "atrocious."

Parent Sally McInnes said the discussion had gone too far at an Oct. 3 board meeting.

"I cannot figure out how we went from Farmer Jack receipts to Color Guard uniforms," she said.

Parent Ginger Barrona argued against a hands off policy by the board of education in relation to extra-curricular groups.

She said the board should maintain control over fundraisers, the types of equipment used by students and the uniforms worn by students.

Genie Pylar, parent of a Color Guard member, disagreed.

"I'm concerned with the words used to describe the Color Guard uniforms," she said.

The uniforms were not paid for by the school district or the band boosters, she said. Pylar, and at least one parent of each Color Guard, approved the uniform.

She urged a hands off policy, at least when it comes to the Color Guard.

"I don't feel it has to be policed this way," she said. "These are young girls who made a decision, and their parents supported it."

Schram said a Novi News article that encouraged a hands off policy did a "diservice."

"The hands-off approach is ludicrous. Our only job is to look at what is best for the school district," Schram said.

In response to his comment about the Color Guard uniforms, Schram said, "sometimes it's a personal opinion."

But he added choir members have been in his home and at meetings who he said were "embarrassed" with the clothes they have to wear.

He said the News was premature in writing about the policy that may or may not eventually be recommended by the committee.

"I think it was inappropriate to write an article at this time," Schram said.

The committee was charged with identifying groups affecting the image of Novi schools. It also will recommend policies and practices that will have a positive influence on the image and potential legal liability of the district. Finally, the committee will identify what policies, if any, would be needed to define, regulate, support, encourage and assist the activities of these organizations.

Fish planting gets DNR go ahead

Department of Natural Resources. This makes it all official.

Fall is fish-planting season, so he's busy rounding up the approximately 35 pledges he collected over the summer. The goal is to add up to 2,000 walleyes per year over a three-year time frame.

"A lot of people are waiting for pay day. As soon as the last pledges pay up, I'll call the fish farmer on the same day," Phelps said.

So far he's collected \$750. The buckets of juvenile walleyes — or fingerlings — will then be dumped in the lake while volunteers wade through the schools to disperse the fish.

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NOTICE TO BIDDERS
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SENIOR CITIZEN CENTER JANITORIAL SERVICE

NOTICE IS HEREBY GIVEN that Northville Community Recreation will receive bids to provide janitorial service for the Community Center building at 303 West Main Street, and the Senior Citizen Center at 215 West Gandy Street until 4:00 p.m., EST, on Friday, November 8, 1991, at which time the bids will be opened and read in public.

Bid specifications and bid forms are available at the Recreation Department office, Monday through Friday, 8:30 a.m.-5:00 p.m.

The Community Recreation Department reserves the right to accept or reject any or all bids.

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Blazer nabbed from Vic Tanny lot

An employee of Vic Tanny reported that his 1983 Chevrolet Blazer was stolen from the parking lot Oct. 17. The employee told police he arrived for work at 7 p.m. and was followed from the parking lot by a man who asked to use the telephone. The man went into Vic Tanny and used the phone, then, according to police reports, continued to stand around the lobby area near the coat rack. The employee told police the man watched him take his coat off and put his car keys in his coat pocket. At 11 p.m., the employee said he discovered his keys and his car missing. The suspect is described as a black male, approximately 6 feet tall, very thin, appearing intoxicated and wearing a brown coat with a fur collar.

Police News

LARCENY: Two hydraulic jacks were reported stolen from Suburban Rent-It on Grand River Oct. 14. The owner said he last definitely saw the jacks on Oct. 5. They are valued at \$200 each. There are currently no suspects or witnesses.

SUSPICIOUS CIRCUMSTANCES: A resident on Lamier in the Chateau Estates mobile home park reported Oct. 15 that a man in a white garbage truck knocked on her door and attempted to enter her home. The woman said she refused to let him in, and he left the area. Police reported that the vehicle was gone on arrival.

FOUND PROPERTY: A 1982 Honda reported Oct. 12 that he found a mobile phone in a field near his home. Police were unsuccessful in locating the owner.

SHOPLIFTER: A security guard at Sears in Twelve Oaks Mall reported Oct. 16 that a woman concealed several items in her clothing and left without paying. The suspect was described as a heavyset white female wearing a red sweater. There are currently no suspects and no information on the woman's vehicle.

Citizens with information about the above incidents are urged to call the Nov. Police Tip Line at 349-6997.

Novi Briefs

Error: An Oct. 14 News story mistakenly stated that Nov. Community Development Department would seek funding for a water table study of Walled Lake. The study, if approved, would be part of the planning commission's budget. We regret the error.

New Planning Clerk: Nov. its new planning clerk was formally introduced at the planning commission's Oct. 16 meeting. Stacia DeNoyer is replacing Karen Tindale as clerk. Tindale recently vacated the post to move to Montana with her family. DeNoyer is a former Nov. Police dispatcher.

Superintendent candidates: Nov. 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.

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. 26 from 8 a.m. to 11 a.m. at the Spirit of Christ Evangelical Lutheran Church, 40700 Ten Mile Road. Organizer Mary Bohme said the Nov. 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 chefs. 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.

Home Watch: The Nov. 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 Nov. Police Department's Crime Prevention Office at 349-7100. 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.

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.

Cloggin' the night away: For the first time, Novi Parks and Recreation is now offering nighttime clog-dancing classes. High-stomper can go through the paces on Tuesdays until Nov. 26 — and it's not too late to sign up. The evening session for beginners is at 6:30-7:45 p.m. and costs \$24 for Novi residents. An intermediate session and an open dance drop-in runs from 8-10 p.m. at a \$2.50 per week charge. The daytime howdown still gets down on Mondays and Wednesdays. For information, call 347-0400.

Living with a worst-case scenario: The Nov. 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.

Novi arts council: The Novi Arts Council will be launching a new program this January, holding a dinner-dance to raise money for a new scholarship fund of the Arts Council and to help raise money for future programming. The event has been scheduled for Jan. 18 at the Hotel Baronette. Information and tickets will likely be available as of early November.

Buckle up: Motorists on Michigan city streets, county roads, and state highways are the focus of a special law enforcement effort to increase safety belt use. The program, entitled "The Blitz," involves state, county and local law enforcement agencies in paying special attention to the non-use or misuse of safety belts. Motorists not buckled up or having infants and children not buckled up can expect appropriate enforcement action, according to Acting Nov. Police Chief Doug Shaeffer. The Blitz is a national seat belt usage campaign coordinated by the National Highway Traffic Safety Administration. "It may sound cliché, but safety belts save lives. In Michigan, we spend more than \$750 million on medical costs due to the non-use of safety belts," Shaeffer said. "We want to make citizens aware that the Nov. Police Department will not look the other way when it comes to belt use. We want the public to get used to using seat belts. It's the law and they save lives."

Casino memories: Do you remember the golden years of the Walled Lake Casino? If you worked, played or performed at Nov. its most renowned entertainment center at any time during the 1920s through the 1960s, the Nov. News would love to hear from you for a special nostalgia project. We are also looking for old photographs, brochures, posters and other memorabilia of the casino to be re-copied. Please contact Jan Jeffers or Scott Daniel at 349-1700.

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Novi 'automall' a step closer

By SCOTT DANIEL Staff Writer

Planning Chair Edward Kramer may have found a way to help make Novi's first "auto mall" a reality. The project, proposed by Farmington Hills Buick dealer Bill Cook, would contain four dealerships at one site on Haggerty Road between Grand River and Ten Mile roads, Mitsubishi, Infiniti, Lexus and Chrysler would be housed by the Bill Cook Novi Auto Mall.

Commissioners voted last month to grant preliminary site plan approval for the development. They had previously tabled plans because of traffic issues. Despite gaining the preliminary approval, the auto mall must still garner a Zoning Board of Appeals waiver for an overhead bay door on the Infront dealership. City ordinance doesn't permit such a door to face a major thoroughfare, and that door would face Haggerty Road. While not eliminating the need for the waiver, Kramer suggested that use of a canopy over the bay doors would help hide them from the public. He said the canopy should extend from the Infront dealership's showroom to the service doors. "It would mitigate the impact of the doors," Kramer said.

Commissioner Judy Johnson said a review of the ordinance may be in order. She said because the bay doors of the dealership would be hundreds of feet from the road, they wouldn't have a large visual impact. Johnson said the city may want to consider changing the ordinance for projects where doors are long distances from roadways. Gilberg agreed. He motioned that the commission make a favorable recommendation to the ZBA to grant the waiver because of the doors set back from Haggerty Road. Commissioners voted unanimously to support the motion. The ZBA will rule on the waiver request Nov. 7.

Board debates concept change

Continued from Page 1

A story in the Oct. 7 Nov. News quoted Acting Superintendent William Barr, who said the district would stay within the language of the bond issue by housing the new bond-financed equipment in the new facility.

But board Treasurer John Strell said he did not feel all of his concerns had been addressed, specifically issues he has raised about use of the media center. "I have some real concerns about the change in concept," Strell said. "I really am upset about this. We're changing the concept especially from what we told citizens when the bond issue passed." Strell said he did not want to see the issue come up as an item requiring board action at the next meeting. Trustee Raymond Byers said construction will not be held up by waiting on concept changes. The shell of the building remains the same regardless of the technology used within it. "What bothers some of us is what will be inside that shell," he said. An administrative report of the "tech center" showed the change in concept was a "done deal," Strell said. Board Vice President Robert Schram said early in the discussion in response to the Nov. News article, "It's almost too early for word to get out (about the changes)." He later said the changes in concept were a "done deal." "The concept has already been approved," he said. "You're right, it's a done deal as far as the concept." The board had only to approve the additional cost, he said. Trustee Sandra Thornton said she would like to see other options. She suggested moving the band room into the proposed media center and storing computer equipment in the current band room. Hitchcock said options presented

by the administration should be addressed. "We have to presume they have studied this," Hitchcock said. Hitchcock said the item will be back on the agenda at the next meeting. Discussion of the technology center will be on the agenda at least as an information item, Hitchcock said. He also expressed an interest in bringing the issue to the board as an action item requiring a vote. "We do need to move it along because they're beginning construction," he said. The meeting will be held Nov. 7 at 7:30 p.m. at the Educational Services Building, 25345 Taft Road.

Area drivers protest drive closure

Continued from Page 1

respective city officials about the traffic speed and volume. Many of recent gripes rushing into the Novi city hall from irate East Lake travelers — including residents of Walled Lake, Wolverine Lake, Commerce Township, White Lake Township and Union Lake — were routed to the home of Sarah Phelps, president of the Lakes Area Residents Association (LARA). "Some of them weren't very vocal about the whole affair. Some comments can't be repeated in a mixed company," said Phelps' husband, Edward, who wasn't keen on getting all the calls. "One gentleman from Wolverine Lake said I just added 45 minutes to

his drive time. I said 'whoa, I didn't do it.' ... Realistically, it does affect the entire north-west quadrant of Oakland County up here. It is a major thoroughfare. Realistically, there are no alternatives for traffic." Local businesses are hurting due to the shutdown of East Lake, Craig Cassidy, an operating partner of Key Largo restaurant said. "It's had an impact on our business. The biggest problem is to give verbal directions to a lot of guests who come here. A lot of our traffic comes from 696. It makes getting into Walled Lake a lot harder," he said. "A lot of the smaller businesses (on East Lake), they could really put a hurt on these guys. It effectively cuts off their main artery getting into Walled Lake. We would have preferred to see them speed up their enforcement a little bit more." Quinn said the city administration planned to meet with East Lake business owners on Friday to discuss the situation. "Some businesses say business dropped in half since the closing," he said. Much of the East Lake traffic has been re-routed to Decker Road. The 90-experiment prohibits left turns from Thirteen Mile to East Lake Drive. Left turns at Endwell Street and restricts all but residential traffic along East Lake Drive from Thirteen Mile to Fourteen Mile Road. "I used to drive there regularly to the (district) court in Walled Lake. I can verify there's more traffic on Decker Road. It's really carrying a heavy

load right now. I guess it shows the rerouting is working. The police have given out a good number of tickets to people using it," Quinn, an attorney, said. LARA president Sarah Phelps, calling the restriction "too little, too late," said she hated to see all the traffic re-routed to Decker Road past the Hickory Woods elementary school. "I still see people turning left all the time. I honestly don't know what the solution, unless it's a moratorium on development and a total closure of all the roads around the lake," she said. "It's not just a Nov. problem, it's a Walled Lake problem and a Commerce Township problem, etc., etc. It's got to be addressed on a regional basis."

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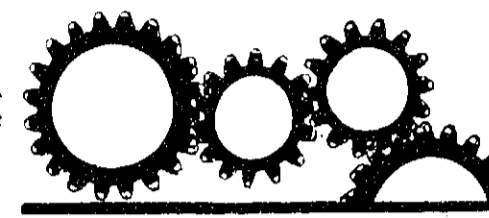
Opinions

As We See It

Like old habits, East Lake is hard to give up

Old habits are hard to break.

That is the only reason we can think of to explain why residents of the City of Walled Lake, Commerce Township, Wolverine Lake Village and even White Lake Township would rather use East Lake Drive than Decker Road, a mere quarter mile to the east, to get through the Walled Lake/northern Novi area as they make their way south to Twelve Oaks Mall and the I-96 expressway.



Development

Decker Road, between Thirteen and Fourteen Mile roads, was built specifically to relieve traffic congestion on East Lake Drive. It is nice and wide, straight and smooth, and relatively safe. It has a speed limit of 40 mph.

Or would it tell us exactly what the traffic volume is on East Lake Drive, whether it is the 6,000 found in one study or the 12,000 found in a study in May 1990? Well, what difference would that make? Either number is too heavy.

East Lake Drive is an accident waiting to happen. Homes are densely packed all along its length. Some are extremely close to the road. The road actually separates homes from their own beaches. And the result is that kids have to cross a road, that until recently was being used as a thoroughfare, to get to their play areas.

Of course, the speed limit there is 45 mph. And with all that, it is hard to believe that drivers can pick up any time at all by driving East Lake instead of Decker.

But they still seem to prefer it. And Novi City Council is expected to hear from them this evening. Residents of the northern communities have been saying they will attend the city council meeting tonight to protest the recent 90-day experimental closure of East Lake Drive through traffic. They'll bring with them complaints from Walled Lake business people to get to town. And they'll bring with them a resolution passed by the Walled Lake City Council, asking that Nov. participate in a regional, third-party traffic study before it reaches any decision to close East Lake permanently.

We'd advise Novi City Council to stand its ground. Now some alternative suggestions to total closure have been made, such as the placement of more stop signs along East Lake, which may be worth consideration. But ultimately, the goal of Novi's council members should still be to discourage the use of East Lake Drive as a thoroughfare and to do what they can to encourage drivers to develop the new habit of using Decker.

What, after all, would a study tell us that we don't already know? Would it tell us that residents of northern communities still utilize East Lake Drive to travel north and south through the area? We think not.

Prejudice, bias aren't 'cool'



Scott Daniel

Prejudice comes in many shapes, sizes and forms. Sometimes it's subtle, sometimes it isn't. In talking to someone recently for a story, I encountered a definite case of prejudice. It was anything but subtle. The story I was working on was about the possible development of a Nov. Teen Center. A group of high school students had complained to the Parks and Recreation Commission a few weeks ago about the lack of activities for them in the city.

They said that after football games there was no place in Novi for them to go and socialize or have fun. The teens said they often drive around town or over to Pinckney to hang out. Parks and Recreation Director Dan Davis told me the question of creating a teen center would be studied by the commission. He said the Novi Expo Center could potentially be a solution to the problem. City Manager Ed Kriewall agreed with Davis, saying it was "do-able."

That's pretty much covered the city's side of it. To round the story out, I wanted to talk to one of the students directly. Fortunately, I was able to get in touch with one of them.

In passing

By Hal Gould



Guides from last year's Maybury Madness at Maybury State Park. This year's event runs Oct. 25 and 26.

'Mummy and Deady'

Some alternatives have been suggested. The idea of turning East Lake Drive into a cul-de-sac was considered and rejected years ago. But it is still one worth keeping in mind. Of late, residents have asked that more stop signs be installed along East Lake Drive. City council has balked on that idea because it perceives a potential liability. Frankly, we think there would be a higher liability potential from a failure to take action to resolve the problem along East Lake.

The complaint of Walled Lake businesses, that customers are having a hard time getting to town, is legitimate enough. We don't want to damage their business. But it seems to us that problem could be addressed through some additional signage, directing drivers to the Walled Lake business district via the new route up Decker to Fourteen Mile or Fifteen Mile.

In any case, Novi council can expect a throng tonight. Like smokers deprived of their tobacco, they'll be begging one last puff of East Lake Drive. Novi council should tell them that East Lake Drive is a habit they are going to have to give up sooner or later, so they might as well make it now.

Thank heaven for Al Stephens, that is. You're probably thinking that Al is a guy. She's not. Al is one of my neighbors out on Westview Drive just off Eight Mile. Ed and Al Stephens. I'm not sure what her first name really is. It might be Alice or Allison or Alma, but it really doesn't make any difference because everybody just calls her "Al." At any rate, I could have guessed. When was the last time you said anything funny? Huh? C'mon, phrase your answer in the form of a question. When was the last time you said something funny? Can't remember, can you? "Well, if you want to know the truth, it used to be a lot funnier when you were younger. Besides, you haven't written anything about me or this class in a long time. How come you don't write about my class anymore?" "Well, maybe it's because you never say anything funny. Jeanne," I replied. "Did you ever think about that? When was the last time you said anything funny? Huh? C'mon, phrase your answer in the form of a question. When was the last time you said something funny? Can't remember, can you?" "Well, did you ever stop to consider that just about everything funny that happens in this class comes from me or Richard? Richard's funny. I'm funny. But you're not funny. All you ever want to talk about is your stupid old marathons?" I was getting warmed up, so I just let the words continue to roll. "Anybody can run a marathon? Richard and I could run a stupid old marathon if we wanted. But we don't want to. We'd rather be funny. We'd rather say funny things. All you ever say is dumb things. Like, 'Do your sit-ups, Jerome.' Like, 'You're falling behind, Jerome.' Like, 'Get off the floor, Jerome.'" "And I'll tell you and Georgianne something else," I shouted, getting mad by the minute. "You'd better start reading my column everyday from now on 'cause I'm gonna get ya. And I'm gonna get you good." "Geez I love the power of the press.

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Blackwell tells of S. Carolina arrest and trial

Continued from Page 1

this happened. But I would go to bed and I would dream about it." Jaffee said that, although he has paperwork that indicates the extraditions were denied both times. It is unclear exactly why due to the amount of time that has passed.

One clue might lie in a documented confusion about Blackwell's age. While South Carolina prison records indicate his date of birth to be March 17, 1943, census records show that he was born in 1947.

If Blackwell was born in 1947, he would have been 14 years old when he was sentenced to life on a South Carolina chain gang.

Blackwell remembers the incidents leading to his arrest in 1960.

It was January, and he was in his home town of rural Chesterfield, S.C. riding in a car driven by a man named William Blaney, he says. The car was stopped by police and Blackwell, who was reportedly on probation for being involved in passing bad checks with a group of other teenagers, panicked and ran away.

"I went home, and I told my father the police stopped me and I ran away," he remembers. "And my father said, 'go to bed, don't worry about it.' He said we would straighten it out tomorrow."

The next day, he said, his father took him to the sheriff to clear up the matter. Blackwell said that neither knew the owner of the car, 17-year-old Robert James Shield, had been murdered.

In fact, Blackwell said, neither of them even knew Robert James Shield at all.

Blackwell and his wife, who are both black, describe Chesterfield as a remote, rural area where many people were "like country bumpkins" and not educated about their rights.

Blackwell said the local sheriff, who was white, put him in jail where he was interrogated, beaten and denied food in an attempt to make him confess to the murder.

"I was there two or three days before I even knew a boy had been killed," he said.

Finally, Blackwell recalls, his attorney, a white man, entered a guilty plea before a white judge, who sentenced him to life in prison.

"The attorney told me he'd plead me guilty, and I'd go to a youth home," Blackwell recalls. "But they sent me to prison."

He said he never had a trial, and he never said anything in court.

"The judge talked about executing me, and I was scared," he said. "I thought I was going to a youth home. I didn't even know I was up for a life sentence. . . . They told my father I was going to a youth home."

Blackwell recalls passing a lie detector test and being told that the lie detector test must be lying along with him.

There is no proof that Blackwell's conviction may have been racially

"I just want this nightmare to be over. If they want to take me, they can take me; if they want to let me live in peace, then let me live in peace."

Richard Blackwell

motivated, and Blackwell himself does not claim it was. However, "down south, that's the way they would do things," Blackwell said.

"I don't even know today what happened," he added. "I would be so confused. There's nothing I know about (the murder). I couldn't make a statement because I didn't know anything about it. If I said anything, it would be a lie, and I don't want to lie."

In spite of this, Blackwell claims that if his son came to him and told him he was stopped by the police and he ran away, he would do the same thing his father did.

"I would have to take him in," he said. "I would be supportive, and I would help him, but I would still advise him to go to the sheriff."

Blackwell claims he didn't intend to run away from prison the day he escaped. He said he reached trustee status at the work farm, and managed to leave to visit his uncle, intending to return before they knew he was gone.

He said he never made any previous escape attempts, in spite of his claim that he is innocent, because his family offered hope that they would get him out.

The day he ran away to visit his uncle, he said, he stayed too long and was afraid to go back. He never returned.

Blackwell said he will not run this time.

"I just want this nightmare to be over," he said. "If they want to take me, they can take me; if they want to let me live in peace, then let me live in peace."

His wife doesn't like him to say that.

"I don't want him to go back," Cheryelle said. "I want to fight. I feel that, if you're right, you just keep on pushing."

"I want it to go away, too, but I don't want him to go back," she added. "When this first happened, it was like a dream. I kept thinking I would wake up and it would just be a bad dream."

Cheryelle said she knew about her husband's past, but she also believed it was behind them.

Blackwell said he has not been out of the state of Michigan since 1970 because he was told not to leave the state after the extradition was first denied in 1971.

Tears ran down his face when he



Photo by HAL GOULD

Will Richard Blackwell (left) be extradited back to South Carolina. Wife Cheryelle certainly hopes he isn't.

spoke of his family in South Carolina, some of which he saw for the first time in 22 years at his Oct. 9 hearing. "When I walk out that door of my house, I don't have a family," he said. "I just get out and drive. I don't have a family to go to. . . . I can't even go to (South Carolina for) funerals."

South Carolina officials have said Blackwell will be arrested if he sets foot in that state.

Blackwell said he can't understand why his past keeps coming back to haunt him.

"How can they bring this back after 20 years?" he asked. "There are

people out on parole who can't stay out two years. Here I've been out for 22 years."

"He's made himself a place in the community," Cheryelle added. "People look up to him. . . . He's friendly, outgoing, and when the neighbors need a car fixed, they call him. If

something is broke, they call him and he fixes it."

Now, Blackwell and his family must wait until Dec. 9 to see if their nightmare is over.

"My son's been asking me, 'Daddy, what's going to happen?' and I just tell him I don't know," he said.

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Eleanor & Ray Heald Wine

Flint native find success in Napa Valley

Charles Shaw was born in Flint, graduated from Davison High School in 1961, graduated from West Point in 1965, and in 1978 founded Charles F. Shaw Vineyard and Winery in California's Napa Valley.

Shaw's interest in wine began during a two-year stint in France, where he worked as an investment banker. While in France, with his wife Lucy, Shaw had the opportunity to visit the French wine regions and was enchanted by the wines of Burgundy, especially Beaujolais.

In Napa Valley, Shaw specializes in making wines styled after the French Beaujolais he came to love.

Since the origins of the California grape varieties, Napa Gamay and Gamay Beaujolais, are in doubt, Shaw devised an elegantly simple solution to his problem of using the genuine varietal. In 1981, he succeeded in procuring vine cuttings from Beaujolais and thus imported to California the first vines that are unquestionably the true grape of Beaujolais, namely gamay noir a jus blanc.

Shaw's winemaking technique duplicates the methode beaujolaise to achieve the characteristic fresh-fruit quality of true Beaujolais wine. In this method, also called carbonic maceration, whole grape bunches are put into a deep, stainless steel fermentation tank and blanketed with carbon dioxide gas, the same gas produced during fermentation.

Crushed by the weight above, 20 percent of the grapes at the bottom of the tank release their juice, which begins to ferment. The remaining 80 percent of the grapes begin carbonic maceration, or fermentation within the whole, uncrushed berries.

The carbonic maceration technique preserves the full, fresh, fruitiness; spicy, peppery nuances; ripe berry aroma, and bright garnet color of the wine. Brief aging in large oak tanks imparts the structure and backbone necessary for increased longevity. "Don't believe the myths that nouveau wines won't age for more than six months," Shaw says. You can test this by trying the 1990 Harvest Wine Gamay Beaujolais Nouveau.

In France, the wine-growing region known as Beaujolais is at the southern end of Burgundy. Several styles of Beaujolais include: light and fruity nouveau, released the week before Thanksgiving, always the first wine of the harvest; Beaujolais Villages, released about one year later, richer with greater depth; Cru Beaujolais, the most serious and ageable wine of Beaujolais, with one of 10 village names on the label. The 10 "cru" villages are Fleurie, Regnie, St. Amour, Chiroubles, Morgon, Moulin-A-Vent, Brouilly, Cote de Brouilly, Julienne and Chenas.

Charles F. Shaw Winery offers three levels of California Beaujolais — a nouveau-style released in mid-October, a Villages-style regular bottling and a super-premium estate bottling in the style of a Fleurie.

Not to be known as "Johnny One Note," Shaw also produces estate-bottled Napa Valley sauvignon blanc and chardonnay. The 1988 Sauvignon Blanc (\$11) is a delicately soft sipper that highlights citrus, melon and a touch of hay. The 1988 Chardonnay (\$12) is a tasty, well-priced wine that exhibits fresh fruit with a balanced touch of oak.

WINE SELECTIONS OF THE WEEK

1990 Charles Shaw Harvest Wine Gamay Beaujolais Nouveau (\$6) boasts beautiful fresh raspberry aromas with exuberant flavors of raspberries and cherries. This is the most French-like nouveau from California.

1988 Charles Shaw Gamay Beaujolais, Napa Valley (\$8.50) shows characteristics of raspberries, cherries and strawberries with the depth of a Beaujolais Villages. While most red wines are served at cellar temperature (65 degrees F), we recommend serving these wines slightly chilled.

Game birds offer wide variety

Ready. Aim. Clean out your freezer! It's time to make room for the special delicacy of the season — wild game. Whether you're a hunter or not, you can still enjoy the flavor of a well-cooked pheasant, the buttery taste of quail or even plain holiday goose.

As well as having a special flavor, wild game birds are healthier than farm-raised birds. The U.S. Department of Agriculture estimates that wild duck has only five grams of fat per serving, compared with 25 grams for domestic duck. Pheasant and quail are similar in fat content to chicken.

The lower fat content also means that you should cook wild game birds either in a liquid or fat covering, such as bacon, or use a cooking bag to keep the meat moist.

Robert Baure, manager of propagation at the Illinois Department of Conservation, reminds hunters that, for safety's sake, the birds should be field-dressed right away, cutting open the stomach cavity to remove the entrails.

"Most hunters stuff the body cavity with dry grass to cool the body temperature," Bauer said. Grass can also be used to clean out the bird.

"If a bird does not act normal and has a lackluster appearance, I would not take it home to eat. That bird is probably diseased or injured," Bauer said. "Look for a bird that flushes well, and has bright eyes and a good appearance."

Baure estimated that 75 percent of all the game birds harvested each year are young. The age of a wild bird is important: A younger bird will be tender enough to broil or saute, while an older bird will need to be stewed.

A good way to estimate the age of a bird is to grab the rear tip of the breastbone (not the backbone). If it is flexible, the bird is young. If it is brittle, plan to stew the bird. On pheasant and quail, you can also tell the age of the bird by the length of its spurs.

Buck and Mike started hunting with their fathers and grandfathers when they were kids, and have continued to include hunting as a family event. "We take our dads and enjoy ourselves."

Mike said the flavor of wild game birds is so special he tries not to add much seasoning. "I like the basic. Salt and pepper, maybe some paprika or garlic powder. Game birds just don't need much seasoning. I wouldn't want to cover up the flavor of the bird."

Diners should watch out for lead shot left in the birds. "My kids think it is a big thing to get shot," Mike said, "so when we sit down to eat the kids just start looking for it."

What's the difference between farm-raised and wild? "It's hard to describe, but there is a definite difference," said Mike. "For example, the meat is very rich and lean. Unlike farm-raised birds, the meat on wild duck or goose is all dark meat. That makes a big difference when you start cooking them. You have to keep in mind that they are pretty dry to start out with. You have to add moisture when you cook them, or they will be inedible."

Because it is illegal for restaurants in some states to buy wild game from hunters, restaurants often purchase both wild game imported from other countries such as Scotland and farm-raised game birds.

Pheasants from the wild have a flavor reminiscent of chicken, but with something more. If the birds are wild, you may marinate them in liquor overnight to eliminate the heavy gamey flavor.

A popular dish is pheasant served with a brandy-orange sauce and chestnut dressing. This sauce is a reduction of brandy, with a base of orange juice and pheasant stock (made from the bones/caracass). If necessary, the pheasant stock could be replaced with chicken stock. The sauce could also be used over other wild game birds.

Brandy-Orange Sauce

- 1 cup brandy
- 1 cup orange juice
- 1 cup stock
- Salt, pepper, Worcestershire and Tabasco, to taste
- 1 tablespoon arrowroot or cornstarch
- 1 cup heavy cream or half-and-half
- 1/2 pound butter, room temperature, cut into tablespoon-size servings.

Yields 4 servings.
Reduce the brandy over heat down to a tablespoon or so. Add orange juice and stock and season with salt, pepper, Worcestershire sauce and Tabasco. Stir in arrowroot or cornstarch to thicken.

Cream the sauce by stirring in the cream. Continue stirring until thickened. Once the sauce has returned to a low simmer, remove from heat. Add butter, one tablespoon at a time, and stir. Serve over pheasant.

The next glaze, like the brandy-orange sauce, uses a cordial for added flavor. You'll be surprised by the taste of Kahlua combined with the strong flavor of wild game birds.

Kahlua Glaze

- 1/5 cup apricot jam



Game birds offer many opportunities for a different type of entree.

1/3 cup Kahlua (or other coffee-flavored liquor)
Yields enough for two large geese or four smaller birds.
Strain jam through a sieve or smooth it in a food blender. Add Kahlua and mix well. Use it as your baste throughout. Make gravy as usual. Can be used for any game bird or turkey.

This is the type of dish that is easy to make, yet has an elegant touch. The sauce has a light, lemony flavor that works well with the heartier flavor of wild pheasant. One pheasant often retains a few small feathers. These should be removed by hand, and if the flesh has any visible hairs, carefully pass the bird over a low flame and brush the singed hairs away.

Pheasant in Onion Sauce

- 1 cleaned, ready-to-cook pheasant, about 2 1/2 pounds.
- Salt and freshly ground pepper to taste
- 1 tablespoon vegetable oil
- 2 sprigs fresh thyme or 1/4 teaspoon dry thyme
- 1 small bay leaf
- 1/4 cup dry white wine
- 3/4 cup heavy cream
- 3 tablespoons lemon juice

Yields 1 to 2 servings.
Preheat oven to 425 F. Sprinkle cavity of pheasant with salt and pepper. Rub pheasant with oil. Sprinkle outside with salt and pepper. Put thyme and bay leaf inside and truss bird well.

Place pheasant in a roasting pan and roast in oven for 15 minutes on each side. Turn breast side up, scatter onion around it, and cook for another 15 minutes.

Remove pheasant from pan and keep it warm. Deglaze roasting pan with wine and reduce over medium-high heat by half. Remove bay leaf and thyme from inside pheasant and add them to sauce while reducing.

Add cream to sauce and reduce over medium heat. Add lemon juice and reduce sauce to 3/4 cup. Strain. Adjust seasoning and pour over pheasant.
From Pierre Franey and Bryan Miller's "Cuisine Rapide" (Times Books).

If you do have an older goose, don't despair. Before the introduction of the turkey into Europe, goose was the

bird always used for festive occasions. Add a little extra to your holiday celebrations with a centerpiece of cherries and goose. The alcohol in the brandy will cook out, leaving a marvelous mix of cherries and brandy flavor.

Branded Goose

- 1 large old goose, cut into pieces
- 2 tablespoons brandy
- Flour
- 2 tablespoons butter
- 2 tablespoons cooking oil
- 3 cups chicken bouillon (low salt is preferred)
- 2 tablespoons steak sauce
- 3 tablespoons dry sherry
- 1/8 teaspoon marjoram
- Salt and pepper to taste
- 2 bay leaves
- 3 tablespoons cornstarch
- 1 pound can sweet cherries (pitted)

Yields 6 to 8 servings.
Marinate goose overnight in brandy to tenderize and eliminate gamey flavor.

Cut goose into pieces. Roll pieces of goose in flour and brown in butter and oil in a Dutch oven. Brown just a few pieces at a time. Add bouillon, steak sauce, sherry, marjoram, salt, pepper and bay leaves to pan. Heat.

Return goose to pan, cover and place in 325 F oven for 2 1/2 hours, or until tender. Remove goose piece from pan. Mix cornstarch with cherries and add to pan juices with brandy. Stir and heat over low flame until sauce is slightly thickened. Return meat and baste with sauce. Simmer for 15 minutes, basting several times.

Place goose on a heated platter and spoon a little sauce over each piece. Serve rest of sauce in a gravy boat to be ladled over hot goose.

Either cook the birds in liquid or cover them in sour cream, which gets crunchy. For this kind of meal, you want to roll up your sleeves, eat, and maybe watch a football game. It is perfect around 3 p.m. on a Sunday afternoon, after you get back from hunting.
Roast Duck A La Buck
Dressing:

Continued on 3

Chef Mary Brady

Several factors become important when buying fish

Soon after writing my article last week I received a call from the Foley's salesman in Boston. I believe I mentioned that our fish is flown in fresh several times a week. At first this seemed extravagant to me. It is not reasonable to ship fish packed in ice. I questioned my judgment. Was it worth it? Would our guests be able to tell the difference?

There are several factors that are extremely important when purchasing fish. A basic rule of thumb is to buy from a reputable house. Foley's has been in business since 1906. Not a small accomplishment these days. Fish is, and has been, their only concern for the last 80 years.

The process starts with the buying of fish. Buyers are positioned at all the key New England ports so that the highest quality for the fairest prices can be obtained. All fish must pass the "eye, smell, and touch" tests.

They look for fish with a natural shine. Yellowing or

browning is an indication of age. Many fishermen engage in the practice of soaking fish in a brine to mask off odors, add weight and induce a fake shine.

The saying "the nose knows" could not be more true than when procuring fish. Fresh fish does not smell. Any fish with uncharacteristic odors are rejected. Fishy, sour or ammonia odors are not natural.

The touch test indicates whether fish have been brine-soaked. Brined fish are tacky and sticky. Bringing hides imperfections.

After purchase, the fish is transported to the plant in refrigerated trucks, where it is iced in special 12-degree flaked ice. The plant itself is kept at 50 degrees year-round.

The importance of temperature cannot be overemphasized. Fish should be stored at a minimum of 32 degrees. One day of shelf life (and thus flavor) is lost with every two degrees above 32 in which you store fish during a 24-hour period. With the best fish there is about a five-day maximum.

The fish we receive is layered in metal, versus plastic, containers and packed in ice. Metal is a much better conductor of cold than is plastic, so the fish has a better chance from the start.

All fish is processed by hand. This ensures workmanship, since the employees share in the profits. There are no ragged edges or blood spots in the filets. Foley's employs a bacteriologist to monitor bacteria counts and to ensure the effectiveness of the bacteria retardation system.

Unlike the meat industry, which is regulated by the USDA, the fish industry is not government-supervised. As a result, handling practices, and consequently quality, vary tremendously among boat owners and fish processors who are free to set their own standards. This is scary. It also brings us back to the first rule: Buy from someone you trust.

Getting back to the phone call from the Foley's

salesman, he was calling not for an order, but to say he would be in town the following week and would like to visit our restaurant. Mike Moloney stopped in twice. Was everything up to standards? Was I happy with the product? Could he help in any way? All the way from Boston to check on something that could have been handled over the phone. This is service. This is caring about your customers. We share a common philosophy.

To answer my own question... Yes, it is worth the extra effort and expense to buy from Boston. The quality difference is outstanding. Speaking as a cook, the fish is beautiful. It tastes like candy. Sweet and mild. Mike dined at Brady's Wednesday. Guess what he ate?

Northville resident Mary Brady is a certified executive chef.

The Refrigerator Door

COOKING CLASSES: The following cooking classes will be offered by Williams-Sonoma: 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 (Laurel Park Place), 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 Treiman, home economist for the Extension Service, offers several suggestions for healthy snacks.

- Keep low-fat crackers, baked 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 soft muscle meat from selected lean cattle, then makes it tender and flavorful through a process called Vacuum Marbled 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. 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 Treiman is available to speak to your group. Call the hot line for details.

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Sausage can be microwaved

There once was a newspaper article that suggested, "If you want to see something sickening, cook sausage in a microwave. It comes out gray." Well, yeah, it does. Tastes fine, but doesn't look so hot.

One solution is to brush link sausages with a browning agent (equal parts water and brown bouqnet sauce works well) or cook on a microwave-safe broiling grill for more appetizing color.

Browning dish: To microwave sausage patties or links in a broiling dish, preheat utensil according to manufacturer's instructions. Add sausages or patties and microwave on high setting for 1 1/2 to 2 1/2 minutes for four uncooked sausage links. Turn over halfway through cooking time.

To microwave sausage patties: arrange six sausage patties (1/2 to 3/4-inch thick) on a roasting rack. Brush with equal parts brown bouqnet sauce and water. Cover with waxed paper and microwave on high setting two minutes; turn over and brush with browning mixture. Cover and microwave two to three minutes longer. Let stand several minutes before serving.

Bulk sausage microwaves as quickly as ground beef, and spicy Italian sausage can be a tasty change of pace in your favorite microwave spaghetti sauce.

To defrost 1 pound of frozen raw bulk sausage, place in a 1-quart microwave-safe casserole and microwave on high setting three minutes (30 percent power) setting. Let stand three to five minutes. Scrape off any thawed portions, break up block, and return to oven for one to three minutes longer. Let stand several minutes before cooking.

To micro-cook 1 pound raw bulk sausage, crumble into a 1-quart microwave-safe casserole. Microwave on high setting three minutes; stir and microwave one to three minutes longer. Drain off fat and break up large chunks with the back of a spoon.

Frankfurters: Place frank on a paper plate and cover with waxed paper. Score in diagonal slashes or

pieces in several places with a fork before microwaving, to prevent exploding. Four regular size wieners (10 to 12 per pound) will microwave on high setting in one to two minutes for two, three to four minutes for four, four to six minutes for six to eight wieners.

To microwave frank in bun, place wiener in bun. Wrap in a paper towel and microwave on high setting 1 1/2 to two minutes for one, two to three minutes for four. Rearrange halfway through cooking time.

COMPANY BRUNCH BAKE
1 (12 ounce) package seasoned bulk pork sausage
1/4 cup chopped onion
8 eggs
1/2 cup milk
1/4 teaspoon dried parsley flakes
1/8 teaspoon each salt and pepper
1 (4-ounce) can mushroom stems and pieces
1 1/2 cups shredded longhorn cheddar cheese
Yields 4 servings.
Preparation time: 10 to 15 minutes.
Cooking time: 16 to 24 minutes (plus 5 minutes standing time).

Open setting: High (100 percent power); medium (50 percent power); low (25 percent power). Microwave safe browning skillet (do not preheat); add onion. Cover and microwave at high setting 3 to 5 minutes, or until meat is no longer pink, stirring every 2 minutes. Spoon off grease, then break cooked sausage into small pieces. Spread cooked crumbled sausage over bottom of browning dish.

In medium-size microwave-safe mixing bowl beat together eggs, milk, parsley flakes, salt and pepper. Cover with waxed paper and microwave at medium setting 5 to 8 minutes, stirring every 2 minutes, until egg are set. But still very moist. Stir in mushrooms and shredded cheese.

Four mixture over sausage. Cover and microwave at medium setting 8 to 11 minutes, or until center is set but top is still slightly moist, rotating dish 1/4 turn every 4 minutes if oven does not have automatic rotation. Let stand, covered, 5 minutes before serving.

CABIN ONIONS
6 large yellow onions
1/4 cup water
1/2 pound raw bulk pork sausage
2 tablespoons chopped green pepper
1/2 cup shredded Monterey Jack cheese
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1/4 teaspoon each salt and pepper
6 tablespoons tomato sauce
6 tablespoons seasoned dry bread crumbs
1 1/2 tablespoons butter or margarine, melted
Paprika
Yields 6 servings.
Preparation time: 15 to 20 minutes.
Cooking time: 26 to 34 minutes (plus 5 minutes standing time).
Open setting: high (100 percent power).

Peel onions and cut off 1/2 inch from top (scallion ends). Trim bottom (root end) so that onions will sit flat.

Arrange prepared onions in 13X9X2-inch microwave-safe baking dish. Pour in water and cover dish with plastic wrap, leaving 1 corner open to vent. Microwave 13 to 18 minutes, rearranging onions halfway through cooking time. Onions should be crisp-tender when pierced with fork.

Scrape out centers of onions, then pop out centers of each onion. Leaving 1/2-inch shell. Chop reserved onion centers and combine with sausage and green pepper in 1-quart microwave-safe casserole. Cover and microwave 5 to 6 minutes, or until sausage is no longer pink, stirring every 2 minutes. Spoon oil fat, then stir in cheeses, parsley, salt and pepper. Stuff prepared onions with sausage mixture.

Top each onion with 1 tablespoon of tomato sauce and sprinkle with 1 tablespoon of bread crumbs. Microwave butter or margarine in small glass custard cup until melted, about 1 minute. Drizzle a little butter over each onion and sprinkle with paprika. Cover loosely with waxed paper and microwave 7 to 9 minutes, or until onions are heated through. Let stand, covered, 5 minutes before serving.

Schoolcraft chef recognized in print for work

Northville resident and Schoolcraft College Executive Chef John Vanderwouw was featured in an article in the September 1991 issue of The National Culinary Review. The article highlighted Vanderwouw's expertise in assisting the Epicurean Club of Boston prepare a Dutch gourmet banquet sponsored by the Royal Netherlands Embassy and the Netherlands Chamber of Commerce.

The banquet raised \$2,300 for the Epicurean Club of Boston's building fund.

The meal was made with Dutch products imported especially for the evening's menu, including cheeses, fresh fish, produce, breads, chocolate, coffee and tea, making a marvelous menu. Hors d'oeuvres consisted of a large assortment of Dutch cheeses and Holland rusk with halibut and curry coussinelle.

One of the salads was made with Holland beefsteak tomatoes and Arona goat cheese in raspberry vinaigrette.

Entrées included a ragout of Holland shrimps, Holland Dover sole with lobster scallop coucourse in a champagne sauce of mushroom caps and julienne of truffe; sautéed pork medallions glazed with apricots and risotto saffron. Tortes with fruits, filled meringues and assorted liquor-flavored pastries and chocolates were offered for dessert.

The Royal Netherlands Embassy and the Netherlands Chamber of Commerce has organized and put on these dinners in three other U.S. locations in order to familiarize American chefs with Dutch products and promote their availability.

"These are unbelievable products and they were flown in for this event," said Epicurean Club President Chuck Leonardo, assistant director of foodservice at Northeastern University. "The fish and produce were very fresh."

Working alongside Vanderwouw were Leonardo, Brian Thruerer (Cafe Escadrille of Burlington, Mass.), Leon Risberg (Sellers of Stouffville, Erie, Pa.), and Jim Leonard (Northeastern University Henderson House).

"We were very excited about putting on this dinner," said Chuck Leonardo. "It was a successful evening for us and a great opportunity for the Netherlands Chamber of Commerce to show their products to professional American chefs. This was one of our best attended meetings, and we raised a good amount of money for the Epicurean Club's building fund. A chance to sample elegant food in the elegance of Northeastern University's Henderson House made for a marvelous evening for everyone."

The embassy flew Vanderwouw to Chicago to help prepare the banquet of imported Dutch delicacies, which included Holland beefsteak tomatoes, Arona goat cheese and Holland shrimp.

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Lots of opportunities with Oriental-styled sauces

Love the flavor of your favorite Chinese restaurant dishes? You can replicate some of these flavors at home when you add prepared Chinese sauces to your own cooking.

In addition to the well-known soy sauce, some other popular Oriental concoctions are plum sauce, hoisin sauce, oyster sauce, chili sauce and sesame oil. All of these prepared sauces are available at Oriental markets, and most can now be found in larger grocery stores.

Soy sauce is an excellent addition to marinades and gives a nice, deep brown color to microwaved meats. Made from fermented soy beans, wheat flour, yeast, salt and sugar, the soy sauce used by Chinese cooks comes in three grades: light, dark and black (the last is not really darker in color, but is instead thicker in texture with added solids, including molasses). Japanese soy sauce is a cross between light and dark, and may be substituted in most recipes.

Plum sauce, also known as duck sauce, is sweet, red and spicy. Made from plums, sugar, vinegar, hot peppers and spices, it is often used as a dipping sauce for finger foods like spring rolls. It is also blended with other ingredients as a barding sauce for stir-fry dishes. Plum sauce may be purchased in bottles or cans, favor varies according to brand or you can make your own microwave version using the recipe below.

Plum Sauce: 1/2 cup water, 1 tablespoon vegetable oil, 1 small onion, finely chopped, 1/2 teaspoon Chinese five-spice or 1/8 teaspoon each ground anise, ginger, cloves and cinnamon, 1/4 teaspoon each dry mustard, ground cumin, and ground nutmeg, 1/2 teaspoon pepper, 1/4 cup tomato-based chili sauce, 1 1/2 teaspoons each soy sauce and Worcestershire, 1/4 teaspoon liquid hot pepper.

CHINESE PLUM SAUCE
1 can (about 1 pound) whole plums
1/4 cup water
1 tablespoon vegetable oil
1 small onion, finely chopped
1/2 teaspoon Chinese five-spice or 1/8 teaspoon each ground anise, ginger, cloves and cinnamon
1/4 teaspoon each dry mustard, ground cumin, and ground nutmeg, 1/2 teaspoon pepper, 1/4 cup tomato-based chili sauce, 1 1/2 teaspoons each soy sauce and Worcestershire, 1/4 teaspoon liquid hot pepper

Rice wine vinegar is another popular ingredient. If you don't have any on hand, a good white wine vinegar will do as a substitute.

The recipe for Chinese Plum Sauce comes from "Sunset Microwave Main Dishes," Sunset Publishing Corp., 1990. Use this sauce with duck, chicken or pork, brushing over meat during the last 10 minutes of cooking. Or use as a barbecue sauce.

The recipe for Broccoli with Oyster Sauce and Sesame Bok Choy comes from Patricia Tennison's "Oriental Vegetables in the Microwave," Contemporary Books, 1987. (Recipes in this column are tested in 625- to 700-watt microwave ovens.)

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Game birds can make delicious entrees this fall

Continued from 1
1/2 cup cooked brown rice
1/2 cup cooked wild rice
1/2 celery stalk, chopped
1/4 medium onion, chopped
Duck
4 clean whole ducks
1 cup sour cream
Yields 4 servings

Mix together all dressing ingredients. Precook dressing until almost done, about 35 minutes. Let dressing cool.

Preheat oven to 350 F. Stuff ducks with dressing mixture. Completely cover ducks with sour cream. Cook uncovered, in a large roaster for approximately 1 hour. Duck is done when you can stick the breast with a fork and juices run clear.

Mike's favorite game bird is quail. "Quail is definitely the best. It has the ultimate flavor. It is just superb. I really have no words to describe quail."

With it is kind of like eating the perfect Cornish hen — but better.

When cooking quail, plan on at least two equal per person.

Baked Quail
8 cleaned quail
1/2 cup flour
2 tablespoons cornmeal
1 tablespoon oil
1 can chicken broth
Sour cream
Yields 4 servings

Preheat oven to 350 F. Shake quail in flour and cornmeal until covered. Brown birds in large skillet. Add chicken broth and dab sour cream on any parts not covered by broth. Cover and bake until brown, about 20 minutes.

This next dish would be a great meal for guests. Everyone will enjoy the dramatic finish of flaming the brandy, and "ooh and ah" over the flavor of quail. Serve with wild rice.

Sauteed Quail
8 cleaned quail, split in half
2 tablespoons vegetable oil
2 tablespoons butter
1 bunch green onions, chopped
1 pound sliced mushrooms
2 ounces dry sherry
1 1/2 teaspoons salt
Yields 4 servings

Saute birds in oil and butter in large skillet until brown on both sides. Add chopped green onions and saute for 3 minutes, covered. Add mushrooms and cook 4 minutes on high heat.

Remove pan from heat and add sherry. Replace lid and simmer. Just before serving, add brandy and flame. From the Illinois Department of Conservation.

If you are lucky enough to have any leftovers from a meal of wild game birds, wild birds make an excellent base for a pate. Goose and pheasant could be used in place of duck in this recipe. Serve with toast points or your favorite cracker.

Wild Duck Pate
4 cups cooked leftover duck meat
1/2 cup celery, cut up
1/2 cup green onions, cut up
1/4 cup sweet green peppers
2 tablespoons fresh lemon juice
1 teaspoon salt
1/2 teaspoon Tabasco sauce
1/2 cup mayonnaise
1 tablespoon Worcestershire sauce
1/4 tablespoon freshly ground black pepper
Yields 4 servings

Combine all ingredients in blender or food processor, and blend for 1 minute or until smooth. Spoon into 1-quart mold; chill for 4 hours overnight.

From Jim Bryant's "The Wild Game and Fish Cookbook" (Little Brown Co.).

SUITE WEEKEND DEAL
Great Fun For the Whole Family

\$69.00

- ★ A two-room suite. Private bedroom for Mom and Dad.
- ★ Separate living room with sofa bed for kids.
- ★ Free, cooked-to-order breakfast in Cascades Restaurant.
- ★ A two-hour manager's reception nightly.
- ★ Two TVs, wet bar with refrigerator, microwave and coffee maker.
- ★ Indoor pool, sauna, whirlpool and spacious tropical atrium.

*Price is per suite, per night. Friday and Saturday only. Rates based on availability. †Subject to state and local laws.

EMBASSY SUITES®
Livonia-Metro/West
19525 Victor Parkway
Livonia, Michigan 48152
Located in Victor Corporate Park
(313) 462-6000

FOR HEALTHY BABIES...

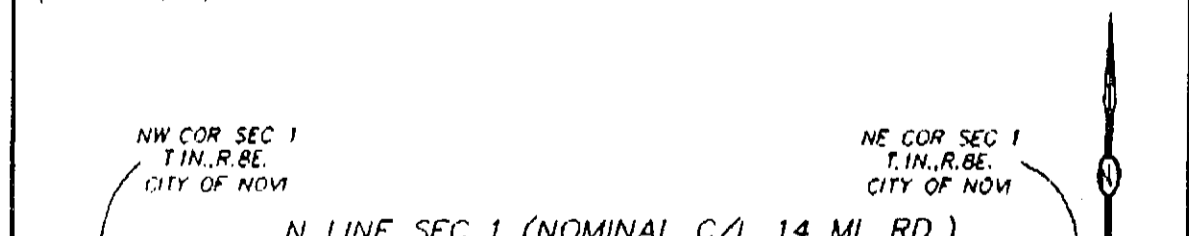
build a strong foundation with good prenatal care.

March of Dimes
Preventing Birth Defects

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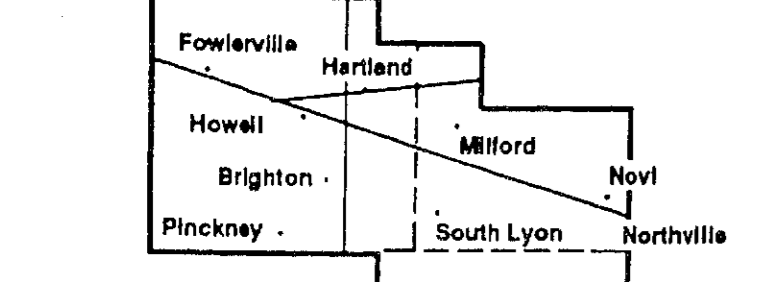
CITY OF NOVI NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, November 6, 1991 at 7:30 p.m. in the Novi Civic Center, 45175 W. Ten Mile Rd., Novi, MI to consider MAP AMENDMENT NO. 18,500, a proposed rezoning request by Selective Group, for property on south side of 14 Mile Rd. between Decker & Haggerty Rds. (Sizable No. 22-01-100-004) from R-A Residential Agricultural District to R-4 One-Family Residential District, or any other appropriate zoning district.



MONDAY Green Sheet

Phone Numbers:



One local call places your classified ad in over 63,000 homes every Monday throughout Livingston County and the South Lyon, Milford, Northville and Novi areas...

To place your classified ad:

Brighton, Pinckney, or Hartland	(313) 227-4436
Howland	(517) 548-2570
South Lyon area	(313) 437-4113
Milford area	(313) 685-8705
Northville/Novi	(313) 348-3022
24 Hour Fax	(313) 437-9460

To place your circular or display ad:

Livingston County	(517) 548-2000
South Lyon area	(313) 437-2011
Milford area	(313) 685-1507
Northville/Novi area	(313) 349-1700

For delivery service, call:

Brighton, Pinckney or Hartland	(313) 227-4442
Howland	(517) 548-4809
South Lyon area	(313) 349-3627
Milford area	(313) 685-7546
Northville/Novi area	(313) 349-3627

Place classified ad Monday 8 a.m. to 5 p.m.

Tuesday - Friday 8:30 a.m. to 12:00 p.m.
Deadline: Friday 3:30 p.m. for Monday Green Sheet

Index:

Personal	001
Free Ads	002
Political Notices	003
Public Notices	004
Births	005
Car Pools	006
Child Care	007
Lost	008
Real Estate For Sale	009
Real Estate For Rent	010
Recruitment	011
Business	012
Automotive	013
Home Services	014
Real Estate For Rent	015

Arts	016
Classified	017
Community	018
Construction	019
Education	020
Finance	021
Food & Beverage	022
Health	023
Home Services	024
Industrial	025
Insurance	026
Legal	027
Medical	028
Real Estate	029
Religious	030
Services	031
Sports	032
Travel	033
Utilities	034
Weather	035
Workshops	036
Yoga	037

Antiques	101
Art	102
Books	103
Business	104
Classified	105
Community	106
Construction	107
Education	108
Finance	109
Food & Beverage	110
Health	111
Home Services	112
Industrial	113
Insurance	114
Legal	115
Medical	116
Real Estate	117
Religious	118
Services	119
Sports	120
Travel	121
Utilities	122
Weather	123
Workshops	124
Yoga	125

Arts	126
Classified	127
Community	128
Construction	129
Education	130
Finance	131
Food & Beverage	132
Health	133
Home Services	134
Industrial	135
Insurance	136
Legal	137
Medical	138
Real Estate	139
Religious	140
Services	141
Sports	142
Travel	143
Utilities	144
Weather	145
Workshops	146
Yoga	147

Arts	148
Classified	149
Community	150
Construction	151
Education	152
Finance	153
Food & Beverage	154
Health	155
Home Services	156
Industrial	157
Insurance	158
Legal	159
Medical	160
Real Estate	161
Religious	162
Services	163
Sports	164
Travel	165
Utilities	166
Weather	167
Workshops	168
Yoga	169

Arts	170
Classified	171
Community	172
Construction	173
Education	174
Finance	175
Food & Beverage	176
Health	177
Home Services	178
Industrial	179
Insurance	180
Legal	181
Medical	182
Real Estate	183
Religious	184
Services	185
Sports	186
Travel	187
Utilities	188
Weather	189
Workshops	190
Yoga	191

Arts	192
Classified	193
Community	194
Construction	195
Education	196
Finance	197
Food & Beverage	198
Health	199
Home Services	200
Industrial	201
Insurance	202
Legal	203
Medical	204
Real Estate	205
Religious	206
Services	207
Sports	208
Travel	209
Utilities	210
Weather	211
Workshops	212
Yoga	213

Arts	214
Classified	215
Community	216
Construction	217
Education	218
Finance	219
Food & Beverage	220
Health	221
Home Services	222
Industrial	223
Insurance	224
Legal	225
Medical	226
Real Estate	227
Religious	228
Services	229
Sports	230
Travel	231
Utilities	232
Weather	233
Workshops	234
Yoga	235

Arts	236
Classified	237
Community	238
Construction	239
Education	240
Finance	241
Food & Beverage	242
Health	243
Home Services	244
Industrial	245
Insurance	246
Legal	247
Medical	248
Real Estate	249
Religious	250
Services	251
Sports	252
Travel	253
Utilities	254
Weather	255
Workshops	256
Yoga	257

Arts	258
Classified	259
Community	260
Construction	261
Education	262
Finance	263
Food & Beverage	264
Health	265
Home Services	266
Industrial	267
Insurance	268
Legal	269
Medical	270
Real Estate	271
Religious	272
Services	273
Sports	274
Travel	275
Utilities	276
Weather	277
Workshops	278
Yoga	279

Arts	280
Classified	281
Community	282
Construction	283
Education	284
Finance	285
Food & Beverage	286
Health	287
Home Services	288
Industrial	289
Insurance	290
Legal	291
Medical	292
Real Estate	293
Religious	294
Services	295
Sports	296
Travel	297
Utilities	298
Weather	299
Workshops	300
Yoga	301

Arts	302
Classified	303
Community	304
Construction	305
Education	306
Finance	307
Food & Beverage	308
Health	309
Home Services	310
Industrial	311
Insurance	312
Legal	313
Medical	314
Real Estate	315
Religious	316
Services	317
Sports	318
Travel	319
Utilities	320
Weather	321
Workshops	322
Yoga	323

Arts	324
Classified	325
Community	326
Construction	327
Education	328
Finance	329
Food & Beverage	330
Health	331
Home Services	332
Industrial	333
Insurance	334
Legal	335
Medical	336
Real Estate	337
Religious	338
Services	339
Sports	340
Travel	341
Utilities	342
Weather	343
Workshops	344
Yoga	345

Arts	346
Classified	347
Community	348
Construction	349
Education	350
Finance	351
Food & Beverage	352
Health	353
Home Services	354
Industrial	355
Insurance	356
Legal	357
Medical	358
Real Estate	359
Religious	360
Services	361
Sports	362
Travel	363
Utilities	364
Weather	365
Workshops	366
Yoga	367

Arts	368
Classified	369
Community	370
Construction	371
Education	372
Finance	373
Food & Beverage	374
Health	375
Home Services	376
Industrial	377
Insurance	378
Legal	379
Medical	380
Real Estate	381
Religious	382
Services	383
Sports	384
Travel	385
Utilities	386
Weather	387
Workshops	388
Yoga	389

Arts	390
Classified	391
Community	392
Construction	393
Education	394
Finance	395
Food & Beverage	396
Health	397
Home Services	398
Industrial	399
Insurance	400
Legal	401
Medical	402
Real Estate	403
Religious	404
Services	405
Sports	406
Travel	407
Utilities	408
Weather	409
Workshops	410
Yoga	411

Arts	412
Classified	413
Community	414
Construction	415
Education	416
Finance	417
Food & Beverage	418
Health	419
Home Services	420
Industrial	421
Insurance	422
Legal	423
Medical	424
Real Estate	425
Religious	426
Services	427
Sports	428
Travel	429
Utilities	430
Weather	431
Workshops	432
Yoga	433

Arts	434
Classified	435
Community	436
Construction	437
Education	438
Finance	439
Food & Beverage	440
Health	441
Home Services	442
Industrial	443
Insurance	444
Legal	445
Medical	446
Real Estate	447
Religious	448
Services	449
Sports	450
Travel	451
Utilities	452
Weather	453
Workshops	454
Yoga	455

Arts	456
Classified	457
Community	458
Construction	459
Education	460
Finance	461
Food & Beverage	462
Health	463
Home Services	464
Industrial	465
Insurance	466
Legal	467
Medical	468
Real Estate	469
Religious	470
Services	471
Sports	472
Travel	473
Utilities	474
Weather	475
Workshops	476
Yoga	477

Arts	478
Classified	479
Community	480
Construction	481
Education	482
Finance	483
Food & Beverage	484
Health	485
Home Services	486
Industrial	487
Insurance	488
Legal	489
Medical	490
Real Estate	491
Religious	492
Services	493
Sports	494
Travel	495
Utilities	496
Weather	497
Workshops	498
Yoga	499

Arts	500
Classified	501
Community	502
Construction	503
Education	504
Finance	505
Food & Beverage	506
Health	507
Home Services	508
Industrial	509
Insurance	510
Legal	511
Medical	512
Real Estate	513
Religious	514
Services	515
Sports	516
Travel	517
Utilities	518
Weather	519
Workshops	520
Yoga	521

Arts	522
Classified	523
Community	524
Construction	525
Education	526
Finance	527
Food & Beverage	528
Health	529
Home Services	530
Industrial	531
Insurance	532
Legal	533
Medical	534
Real Estate	535
Religious	536
Services	537
Sports	538
Travel	539
Utilities	540
Weather	541
Workshops	542
Yoga	543

Arts	544
Classified	545
Community	546
Construction	547
Education	548
Finance	549
Food & Beverage	550
Health	551
Home Services	552
Industrial	553
Insurance	554
Legal	555
Medical	556
Real Estate	557
Religious	558
Services	559
Sports	560
Travel	561
Utilities	562
Weather	563
Workshops	564
Yoga	565

Arts	566
Classified	567
Community	568
Construction	569
Education	570
Finance	571
Food & Beverage	572
Health	573
Home Services	574
Industrial	575
Insurance	576
Legal	577
Medical	578
Real Estate	579
Religious	580
Services	581
Sports	582
Travel	583
Utilities	

169 Help Wanted Part-Time

WE NEED HELP

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

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

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

170 Help Wanted General

5 HOUR night janitorial job. 6pm-11pm, 5 days per week. Mon.-Fri. Brighton area. (313)668-7776.

ABSOLUTELY ideal part-time job, must be available evenings. \$5.50 per hour to start. Nov area. (313)532-7070.

ACCEPTING applications, no experience necessary, seeking dependable, enthusiastic, quality minded individual for growing dry cleaning business. Extremely competitive wages. Need 1 presser to learn all aspects of dry cleaning. Apply in person at: Sneider's Cleaners, 220 S. Michigan, Howell. (517)546-1020.

AFTERNOONS
DAYS
MIDNIGHTS
\$5.00 +

We have industrial work to suit your time.

ADIA
(313)227-1218
Assistant Manager Trainee

WILD & CRAZY Can't Be Lazy

We have the best atmosphere in town. 10 positions available. \$300-\$500 weekly while in training. Looking for money motivated, hardworking individuals who can get along with opposite sex. No experience necessary.

FIRST COME FIRST SERVED Call Stacy (313)477-9905

AUTOMOTIVE counter person needs experience, positive attitude. We have full benefits, 6 locations & competitive pay. Call Stacy, 309 E. Grand River, Howell.

AUTOMOTIVE service personnel. Immediate openings for expanding Service Dept. Service manager, parts personnel, light line mechanics; all skill levels considered. Pay and benefits commensurate with past history and proven ability. Call John Mitchell for appl. (517)223-9142.

BRICK Layer and laborer needed for small commercial/residential company. (313)229-8908.

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 day time hours free. Oakland County residents only. Call HOMEFINDER at: (313)932-4410.

CAREER opportunity. Insurance sales and service, Howell area. Excellent benefits. Call (517)782-8018 ask for Jack Erwin or Don Baggett.

CARPENTER & carpenter laborer needed. Apply in person: Eagle Heights Sub., South Lyon, TX, 13, 10 Mile Rd. to Mill St. to Sub.

CARRIER needed for porch delivery of the Monday Green Sheet in the following Howell areas: E. Trabesha Circle & Livemore. (517)546-4808.

COUNSELOR, Prevention Specialist for women's agency. Duties include individual short-term counseling, educational workshops, support groups, community coordination and education. Candidate should possess Masters Degree in Social work or psychology and have an interest in substance abuse and women's issues. Send resume to: Director, Women's Resource Center, P O Box 173, Howell MI 48844.

DIE & JOB SETTER Position available for die & job setter with an established automotive parts manufacturer in Livingston County. The successful candidate will possess 5 years of setup experience of plastic injection molding machines, metal stamping & piercing presses, heat stamp roll applicators, spot welding, & sonic welding machines. Must possess knowledge of algebra, blue print reading, hydraulics & pneumatics & good organizational skills. Please send resume to: May and Scofield, PO Box 500, Howell MI 48844-0500. Attention Personnel Dept.

DIRECT Care workers. Fulltime and part-time, alternates and midnights, good pay and excellent benefits. For more information call (313)437-7535 or (313)437-5858.

DIRECT care staff for W. Bloomfield area, must be 18 yrs. or older, must have high school diploma or equivalent, and have a valid drivers license. \$5.40 to start. Afternoons/midnights available. For appointment call: (313)788-2884.

DRIVERS - RELIEF LOCAL RUNS
Leading wholesaler is accepting applications in its grocery distribution warehouse. Must have a valid CDL class A license and minimal points. Training will consist of order pulling and loading trucks. Routes will be in the Detroit metro area. \$9.00 an hour to start and full benefits. Apply in person towards the back of the facility - 3 miles north of I-94, exit 169, S. Abraham & Sons, inc., 2880 Norm Zeeb Rd., Dexter, MI.

ELECTRICIAN minimum 5 years experience commercial wiring. (517)548-6986.

ELECTRICIAN helper, minimum 1 year experience commercial wiring. (517)548-6986.

ELIZABETHS Bridal Manor is having a party and wants you to join us. The party is for our customers. We want to be the customer service champions in Northville. Pay is right, the benefits are right, the training is right. Are you right for us? Call now. (313)488-2763.

ENGINEERING firm is looking for experienced parcel person, minimum of 2 years experience required. Apply in person or send resume to: Dynamic Engineering, 3285 Martin, Suite 106, Walled Lake, MI 48390.

EXPERIENCED Hair Designer, 65% commission, S. Lyon, Changes. (313)437-6886.

EXPERIENCED sewers looking to supplement their income. (517)548-4519 leave message.

HAIR Stylist wanted, full or part-time. Call for interview. (313)227-5090.

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HARDINGE DSMA set-up person. Must be quality conscious & dependable. Only experienced need apply. Excellent pay & benefits, Howell area. (517)546-2380.

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