

Police say race had nothing to do with arrest

By CRISTINA FERRIER
Staff Writer

Richard Blackwell of Detroit was pulled over by a Novi police officer Sept. 8 and arrested for a 1989 South Carolina murder warrant. But he wasn't pulled over because of the warrant. Blackwell, a Charter House of Novi employee who also goes by the name Eddie Barnes, claims he was pulled over because he and his three passengers were black.



RICHARD BLACKWELL

He is currently out on bond, awaiting a Dec. 9 extradition hearing. Police reports indicate that the officer, Terry Whitfield, pulled Blackwell over for a vision obstruction on his rearview mirror. In other words, there was something hanging from the mirror. Whitfield told the Novi News last week that he regularly pulls over motorists and gives them warnings about vision obstructions.

"(Blackwell) first got my attention because he had a loud muffler," Whitfield said. "In fact, I didn't even know they were black men in the vehicle."

Whitfield's written report of the incident does not indicate the loud muffler.

Blackwell, who said the only thing hanging from his rearview mirror was a small teddy bear, said he has been warned by friends not to drive in Novi with a car full of black people.

"After he pulled me over, we were sitting there watching the other cars go by, and every third car had something hanging from the mirror," he

said. "There was nothing to stop me for."

Whitfield said Blackwell had more than just a small teddy bear hanging from the mirror.

"There was a lot of stuff hanging from that mirror," he said. "I wouldn't say he had a whole supermarket there, but he had more than just one thing. He's trying to make it sound like I pulled him over for just one little thing."

Chapter 257, section 709 of the state motor vehicle code prohibits "dangling ornaments or other suspended objects, except authorized by law, which obstruct the driver's vis-

Novi draws few minorities

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"I don't think there is a racial issue to be shown in Novi."

Ann Wettlaufer, co-director of the Oakland County Center for Open Housing, didn't agree with Richards. She listed discrimination and apprehension about moving into "white" communities as reasons for small black populations in the suburbs.

Wettlaufer said blacks are more often turned down for mortgage loans in trying to purchase homes. She also claimed real estate agents "steer" minorities away from traditionally white suburbs.



LODIA RICHARDS

"Minority people are still discriminated against," Wettlaufer said. "Detroit is probably the most segregated city in the nation."

The charge of her agency is to build county understanding and support for fair housing, she said. The agency, which opened last year, focuses on blacks, helping them find affordable housing.

To achieve higher integration, Wettlaufer said, Oakland County needs to change its philosophy on fair housing.

"The county needs to take a posture that is open and welcoming," she said.

ion." The law is also adopted by the City of Novi as a local ordinance.

Whether or not the object obstructs the driver's vision is a judgment call that would be up to the police officer, said Novi Police Lieutenant Tom Hesse.

"The best thing is not to hang anything there at all," Hesse said.

"Every reason I pulled him over was legitimate," Whitfield said. "I pull people over for vision obstructions all the time. I pull thousands of people over."

Whitfield added that he most often stops people driving cars with large, fuzzy dice or handcuffs hanging from

the rearview mirror.

According to a Jan. 21, 1980 article in the Pageland, S.C. Progressive Journal, Blackwell was originally arrested for the shooting death of 17-year-old Robert James Shield. He was later convicted and sentenced to life.

Blackwell said he never knew Shield, and claims he is innocent of the murder charge. He escaped from the South Carolina State Penitentiary in 1969 and eventually fled to Michigan, where he married, bought a house, held several jobs and had two children.

He has been arrested in Michigan

twice before — in 1971 and in 1976 — but then-governor William Milliken's office denied his extradition to South Carolina. Blackwell said he was allowed to go free as long as he remained in the State of Michigan. The reasons remain unclear.

Other than those arrests, he has lived in Michigan without incident.

Whitfield said Blackwell used a driver's license with his alias, Eddie Barnes. When he ran the license through the computer, the name came up as an alias, and he discovered the warrant.

"He tried to lie at first," Whitfield said. "He said 'I'm not that man

(Blackwell) and I don't know what you're talking about."

"But then he admitted he was that person, and he knew about the warrant."

Whitfield said he contacted South Carolina and they said they would extradite him, "and that's all I needed to know."

"When I pulled Mr. Barnes over, I didn't know he had a warrant for anything. How would I have known that? If he was clean, I probably would have just warned him and he would have been on his way," he said.

"I was just trying to do my job." The Novi Police Department has received various traffic safety awards for number of tickets issued for a city in its size group. In 1989, Novi police issued more tickets than any other city in its size group. Last year, they were second place.

"We stop a lot of cars and write a lot of tickets," Whitfield said, adding that in addition to vision obstructions, he also pulls over a lot of people with defective equipment.

Whitfield said Blackwell's accusations of racism disturb him.

"Of all the people he would point a finger at, I'm really the wrong guy. I'm really not that kind of person."

He said he believes Blackwell is trying to claim racism in an attempt to shield himself from the consequences of his past.

"It's a shame he has to use the color of his skin like that," he said. "I know he's upset, and I have nothing against the man. I don't even know him, except for when I pulled him over."

CITY OF NOVI
NOTICE OF PUBLIC HEARING
1992 COMMUNITY DEVELOPMENT FUNDS

PLEASE TAKE NOTICE that the City of Novi will hold a Public Hearing on the Housing and Community Development Funds. The Hearing will be held on Monday, November 4, 1991, at 8:00 p.m., EST, at the Novi Civic Center, 45175 W. Ten Mile Road, Novi, Michigan 48375, for the purpose of encouraging citizen input in the proposal to spend federal funding to be received from the Housing and Community Development Act.

All interested citizens are requested to attend this Hearing. Comments will also be received in writing or in person at the City Offices, 45175 W. Ten Mile Road, Novi, Michigan 48375, until 5:00 p.m., prior to the Hearing.

GERALDINE STIPP
CITY CLERK
(10-28-91 NR, NN)

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12 alternatives to lashing out at your kid.

The next time everyday pressures build up to the point where you feel like lashing out—STOP! And try any of these simple alternatives.

1. Take a deep breath. And another. Then remember you are the adult...
2. Close your eyes and imagine you're hearing what your child is about to hear.
3. Press your lips together and count to 10. Or better yet, to 20.
4. Put your child in a time-out chair. (Remember the rule: one time-out minute for each year of age.)
5. Put yourself in a time-out chair. Think about why you are angry: is it your child, or is your child simply a convenient target for your anger?
6. Phone a friend.
7. If someone can watch the children, go outside and take a walk.
8. Take a hot bath or splash cold water on your face.
9. Hug a pillow.
10. Turn on some music. Maybe even sing along.
11. Pick up a pencil and write down as many helpful words as you can think of. Save the list.
12. Write for prevention information: National Committee for Prevention of Child Abuse, Box 2866L, Chicago, IL 60690.

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Eleanor & Ray Heald/Wine
Tasters choose their favorites new products

A wise man once said that "professionals and critics both may wax upon the attributes and composition of wines, but it is the consumer's perception which decides each wine's worthiness for enjoyment."

Because of the thousands of wine brands available in Michigan, many consumers use the rankings of wine writers, the advice of friends or the experience of a wine merchant to make purchasing decisions. The majority of consumers do not make their own wine buying decisions because they have limited opportunities to personally taste a wide sampling of brands.

Once each year, Dennis Walsh, owner of Ye Olde Wine Shoppe (South Blvd. and Crooks Road) sponsors what he calls "The Great Wine Shoot-out." Recently, at Glen Oaks Golf Club, 225 wine consumers paid to taste approximately 60 newly released wines from California. Each participant cast a secret ballot to select "the People's Choice" of red, white and sparkling wines.

Walsh, a longtime advocate of reasonably priced, quality wines, invites 12 metropolitan distributors to each pour five of their best new wines. In many cases, these wines have just arrived from the West Coast.

"This is the most popular consumer event that I run each year," said Walsh, who also sponsors "The Winetasters" club. For information about The Winetasters and their dinner and tasting events, call Dennis Walsh at 852-5533.

We participated in this year's "Great Wine Shoot-out" and sampled many quality wines. But more importantly, let's mention the wines that won the People's Choice Award according to the secret ballot taken at the close of the evening. It should be pointed out that attendees tasted and voted for wines without knowing retail prices. They based their choices on their perception of the wine's quality alone.

In the red category, the preferred wine was the 1989 Leonetti Merlot (\$21) from Washington State. Following close behind were the 1990 Markham Merlot (\$16), the 1986 Simi Reserve Cabernet Sauvignon (\$30) and the 1987 Chateau St. Jean Cabernet Sauvignon (\$23).

Washington State has a record for producing excellent merlot. Napa Valley's Markham Winery has made amazing quality improvements in recent vintages and is now one of the value leaders from the center of the California wine industry.

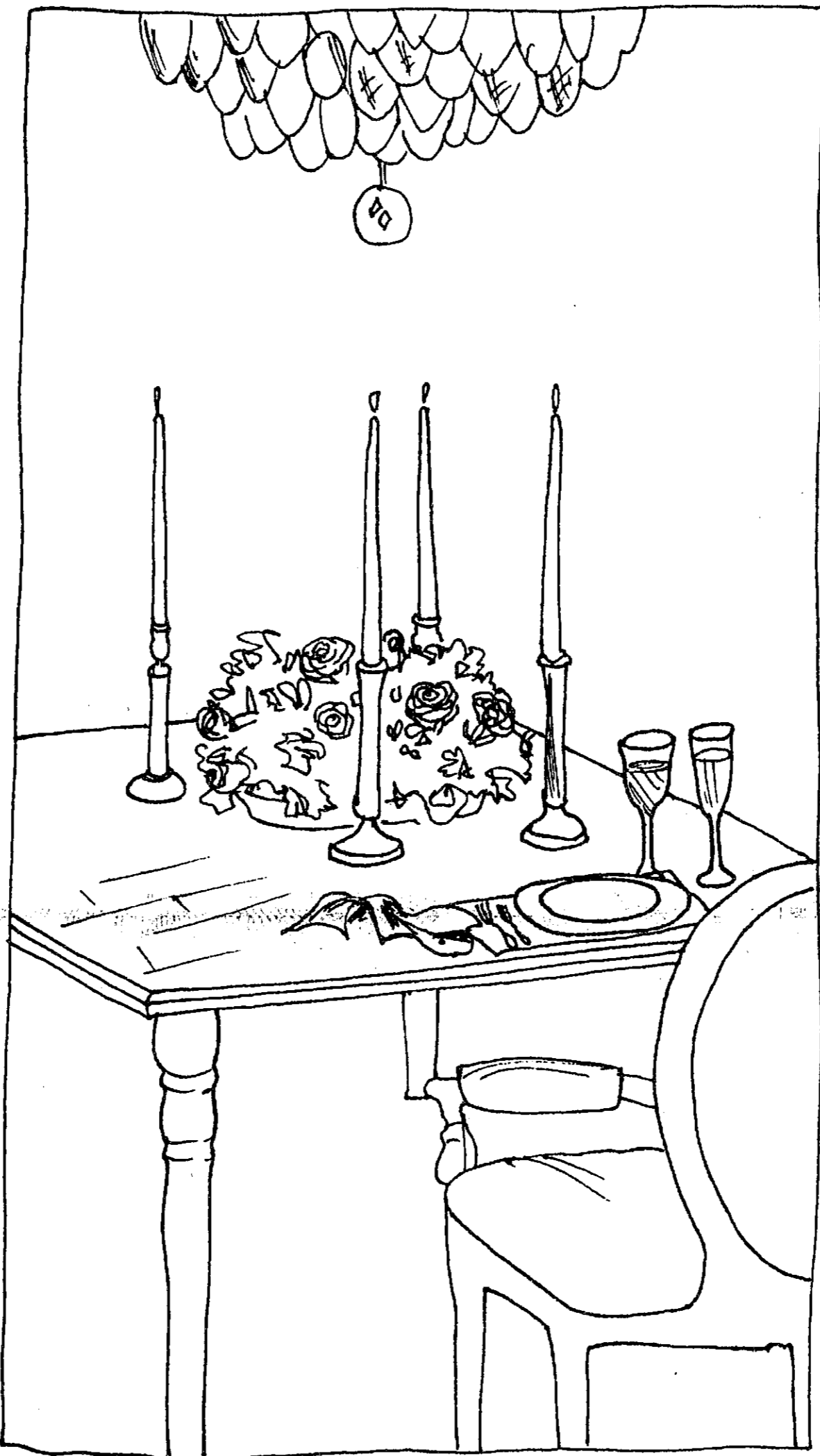
Tasters noted by their vote that chardonnay is still queen of white wines, but they were looking to other grape varieties and styles to pique their flavor interests. The top white wine was the 1988 William Hill Reserve Chardonnay (\$21), a wine that has been a top vote getter for the past several years.

The 1989 Bonny Doon Muscat Canelli "Ice Wine" (\$17/375ml) is a deliciously sweet dessert-style wine that swept people off their feet. Who says that people don't like well-styled sweet wines? Placing third and fourth were the 1989 Dehlinger Chardonnay (\$14) and the 1990 Caymus Conundrum (\$25).

We believe the popularity of Conundrum points up the fact that since tasters didn't know the prices, they judged the wines strictly on what they found attractive. For this wine, there is little price/quality relationship.

WINE SELECTION OF THE WEEK

1990 Flora Springs Sauvignon Blanc (\$11) is the wine we liked second best to the 1988 William Hill Reserve Chardonnay that captured the Great Wine Shoot-out award in the white wine category. The fact that this wine didn't show among the top three leaves us wondering whether people are still walking by Sauvignon Blanc because they're turned off by grassier styles. We encourage those of you who are bored with the sameness of many chardonnays to try the 1990 Sauvignon Blanc from Flora Springs. It has bright, melony aromas and fruit flavors. With generous mouthfilling fruit complexities and a solid, satisfying finish, it will harmonize with grilled fish, chicken or pasta with cream sauce.

COOKING FOR ONE

It's survival of the fittest in single kitchens

 By RICK BYRNE
 Copy Editor

Whether Mama Bird shoved you out of the nest or you decided to fly off on your own, you probably didn't give much thought to what you were going to eat while feeding for yourself.

A whole new set of rules applies when you try to cook for one — and the rules aren't published in any book either. Statistically speaking, people are waiting longer to get married, and the average age at which people marry gets higher every year. Considering the ever-increasing number of singles, there are surprisingly few cookbooks out there that emphasize cooking for one.

So it becomes a matter of survival of the fittest. Some can't hack it on their own. They're the ones who eat out all the time. Not that there's anything wrong with singles who eat out. If you know one, you can always count on him or her to know which are the best restaurants in town.

Unfortunately, it's not the most economical choice. Remember, you're paying for the cook's labor, the restaurateur's rent and tips for the server. What you spend in a week in restaurants could get you by for a month or more if you cooked at home.

If you're counting calories, watching your cholesterol or generally just want to know for sure what goes into your food, eating out isn't the answer either.

Besides, there's something vaguely adolescent about someone who still has someone else cooking all their meals for them. Makes you wonder if they can dress themselves, make their own beds or do their own laundry as well. Is it any wonder, then, that these people are still single?

A number of singles turn to packaged and frozen dinners. Indeed, if they ever build a museum dedicated to singlehood, its biggest icons will likely be boxes of Hamburger Helper, Kraft Macaroni & Cheese and Swanson Frozen Dinners.

If you're using any of these wonders of modern culinary marketing, you've taken a good first step. Prepared food, however, is neither an economical choice nor an entirely healthy one. For one thing, you're paying for advertising, packaging and preparation. For another, you have to do a lot of label reading to find foods that have acceptable levels of sodium, cholesterol and processed sugar.

But if you've already taken the steps to venture into the kitchen, why not take the next step and make your own? You know, even if you like Hamburger Helper, you can make your own faux version from spices you probably already have in your cupboard, but never use.

You just have to approach the kitchen with a positive attitude. Now, I know the singles' view of cooking is probably tempered by a long line of wrecked roasts and undercooked drumsticks. And after a long, hard day at work, the sight of the stove makes you want to dial 911 and ask them to deliver a pizza.

To help you get started, here are some pointers and philosophies I've gleaned in 15 years or so of cooking for myself. Just follow them, and you should have no problem surviving to the day when you will be cooking for two or more.

EQUIPMENT

If you're single, you probably think your best friend is anyone who can fix you up with a date.

Wrong. Your best friend is the microwave (see related story). If you don't have one, get one. Small models, just right for single serving sizes, can be had for around \$100. You'd be better off, though, to get one big enough to hold a 10-inch dinner plate. If you can store, reheat and eat leftovers all on the same plate, you save a lot of clean-up.

Speedy defrosting is an important benefit of a microwave, too. You can keep your meat in the freezer, and have it completely defrosted in under 15 minutes. This feature comes in handy when dinner plans change (like when you suddenly have a date).

Continued on 3

Chef Mary Brady
What you don't see when you visit a restaurant

Well, it has been another magnificent week. Lots of great people have become "regulars" at our humble establishment.

Many comment on their enjoyment of this column. How encouraging. Thank you.

I decided to do my own little survey. Everyone who mentioned this article was asked what they liked to read about. Amazingly, food was second to what goes on day-to-day in the restaurant business. Many have expressed an interest in buying a restaurant or becoming involved in some way.

My initial reaction is to advise them to keep their money in the bank. This is serious stuff. In addition to working ungodly hours there are all the things happening daily that are never given a second thought by the layman.

Food must not only be ordered, but checked for quality as it comes in the back door. If it isn't up to par it goes back. Usually,

it only takes one time getting something back. Then the purveyor gets the hint that you will only accept the best available. This is a definite judgement call.

For example, last week some trout came in that was not acceptable to us. It wasn't bad, just not real good. It went back.

That meant we would be out of trout on the menu which opened up a whole new bag of worms. There would be disappointed guests. The waitstaff was informed of the dilemma and were armed with alternate suggestions. Luckily, there was a good selection of fish in the house.

After the food comes in it must be rotated and stored properly. Everything gets a date. The F.I.F.O. inventory method is adhered to: First In, First Out. If this rule is not followed strictly the first out becomes throw out, for which there is no excuse. That is literally throwing money away.

The next step of the cycle is to cook the food. This is the most fun. What can we do that is new and exciting with what we have? Our burgers are great and require a degree of skill to cook them properly, but it is the rest of the menu that stimulates my outstanding team in the kitchen.

They have fun cooking because our kitchen is much like a classroom. There is an opportunity to learn on a daily basis.

Last weekend we served a wonderful bouillabaisse. The lesson began with a description of the dish. "A hearty fish stew or soup that can be served as a main course or a complete meal." A very simplistic dish, but intricate to cook.

First, all the fish must be butchered. Then the bones are made into a flavorful fish stock, or fumet. This isn't hard but it must be done correctly.

Our stock turned out cloudy so it had to be

clarified. This is a process of mixing raw egg whites, chopped herbs and leeks into the cooled stock and bringing it slowly to a boil. As the egg white coagulate they rise to the top of the stock and form a raft. Any impurities are trapped during the cooking and a clear stock is obtained. The raft is carefully removed and discarded.

The stock is flavored with a saffron-wine reduction. Saffron, the stigma of the saffron crocus, is the most expensive of all spices. Over 250,000 blossoms are required to produce a mere pound of the dried threads. Fortunately, saffron is strong and is added only by the pinch. The threads yield a characteristic yellow color and withstand long cooking periods.

Saffron is obligatory in bouillabaisse. Just the smell of the finished stock is enough. Rich, opulent.

Finally, to finish the dish off we portion the

fish. Pieces of sole, bluefish, cod and salmon are poached and placed in a hot bowl. Mussels and scallops top off the list of fresh seafood. Then the stock is carefully poured over all. A dash of fresh herb completes the dish.

Fresh croissants are slathered with a sinful hot red pepper and garlic spread (called rouille) and served for dunking. It was delicious. Better yet a great cooking lesson.

Now, it becomes the waitstaff's job to merchandise the special. We have "show and tell" before each shift. The dish is presented in all its glory and described thoroughly. The staff is quizzed. Then they taste so that they can describe it correctly. Even Michelle, who only likes fish and chips, is impressed.

However, the ultimate test comes when (the bowl) is put in front of you. Comments of "Outstanding," "Wonderful" and "Superb" were greatly appreciated. I think we passed the class.

