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the NOVI NEWS

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District court due for relief next year

By SCOTT DANIEL
Staff Writer

Relief for overworked staff at Walled Lake's 52-1 District Court may be on the way for next year. According to Kay Schmid, Novi's representative on the Oakland County Board of Commissioners, a vote on additional staffing for the court may come within the next two weeks. The additions may include a full-time magistrate, clerks and probation officers.

Schmid said the new workers would be transferred to the court from within the county.

"It's not a matter of getting extra people," she said. "It's a matter of changing the system."

Commissioners are currently working on next year's budget. The additions to the court would come in the form of a budget amendment from county Executive Dan Murphy.

The amendment request was before the Finance Committee Friday.

The committee will make a recommendation to the county board on the request. Schmid said the board will then vote on the final budget for the county this week or next.

Schmid declined to predict how the vote would go. She said the proposal would more likely be approved if it didn't increase the county budget.

"If they can make it revenue neutral," she said, "it will have a better chance."

District Court Judge Brian MacKenzie said the additions wouldn't likely cost the county a penny.

Oakland County will save thousands of dollars by turning over probation services to the court, he said. MacKenzie said that savings should make up for the cost of additional staff.

Besides additions for next year, 52-1 could gain further staff in 1993.

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Band-A-Rama

The Novi High School jazz band makes its debut appearance this year at the Band-A-Rama on Nov. 13. The event begins at 7:30 p.m. in the high school's Fuerst Auditorium and features several of Novi's band. Pictured is the

Jazz band practicing for the event. Although they have been practicing since school began in September, Band-A-Rama will be the jazz band's first performance.

Schools seek input on tax hike proposal

By SUZANNE HOLLYER
Staff Writer

Novi school officials want you, the taxpayer, to tell them what to do.

The district will not have enough money to operate in the 1992-93 school year if it chooses the do-nothing approach.

School board members and administrators agree that slowing development in Novi and state financing plans have put the budget in dire straits.

But what they don't agree on is how to remedy the problem. Thursday at a regular meeting they discussed the situation.

Interim Superintendent William Barr suggested raising the tax levy from 27.73 mills to 28.44 mills. The increase would bring the district an estimated \$709,954 that would be "banked" this year to fund operations next year.

The levy legally could be raised to 29.72 mills. But to increase the levy

Three factors combined to make a balanced budget impossible in the next 1992-93 school year if the district chooses a do-nothing approach. "You will have a great difficulty operating next year, or at least operating with a balanced budget," Interim Superintendent William Barr said. The story is on page 6.

at all, the district would be required to hold a truth-in-taxation hearing.

The hearing would give taxpayers an opportunity to have their say on possible tax hikes. After the hearing, the school board could levy 28.44 mills or anything under that.

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Novi heroin smuggler get 10-year sentence

A 23-year-old Novi woman faces ten years in prison for attempting to smuggle Thai heroin into Detroit.

Laura Jean Richards was sentenced Oct. 30 by Federal District Court Judge Avern Cohn.

Richards pleaded guilty to the charges. Returning from Bangkok via Tokyo, she was stopped at Detroit Metropolitan Airport in Nov. 1990 when customs agents found the narcotic hidden in her suitcase.

She was a member of Nigerian ring of drug smugglers. Co-

defendent Christopher Nwankpa, a Nigerian alien, has also plead guilty. Richards' boyfriend, Charles Okezie, a Nigerian student of the University of Michigan, was found guilty in a jury trial in August.

Both men await sentencing by Cohn. Two other Nigerian gang members are fugitives — Ugochukwa Ogbonna and Victor Nwankpa.

The judge permitted Richards to remain on bond and voluntarily report for her imprisonment.

Boy finds pin in Halloween candy

By CRISTINA FERRIER
Staff Writer

An 8-year-old boy in the Old Dutch Farms mobile home park bit into a Tootsie Roll from his Halloween candy collection Nov. 1 and found a straight pin, according to Novi Police.

The boy told police that he received Tootsie Rolls from several different homes in the area, and was not sure where the candy with the needle had come from.

The boy was not injured. "Investigators have looked into it, and the kid doesn't have any idea where the candy came from," Novi Police Chief Doug Shaeffer said Friday. "It's just too hard to figure it out."

Shaeffer said the boy did his trick-or-treating within Old Dutch Farms.

His stepfather said he checked through the rest of the boy's candy and did not find any others that appeared tampered with.

However, police reports said, the boy threw away the rest of his candy because he didn't want it any more.

"It's just really a shame people have to do stuff like that," Shaeffer said.

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Joint parks buy offered by S. Lyon

By JAN JEFFRES
Staff Writer

Novi officials are pricking up their ears and listening to South Lyon Mayor Jeffrey Potter's pitch about creating a three-community alliance for park land purchases.

With land prices leaping, Potter suggests that Novi, South Lyon and Lyon Township get together and buy a large tract of vacant township land while it's still affordable. This could be used as a green belt and park for residents of all three communities.

At present, Novi is still trying to pull together a deal for acreage in the west end of the city. Mayor Matthew Quinn said, but might be interested in Potter's proposal should those plans crumble. City officials are attempting to wing an installment payment plan with owners of an undisclosed parcel.

"If that deal should fall through, then we would be in a quandry," Quinn said.

"By far the best and efficient way to control land usage is to buy it. People keep talking about urban sprawl and when they want to do something about it, it's too late."

Jeffrey Potter
Mayor of South Lyon

"That (consortium) type of funding might work. It would be a bit of difficulty working out funding, control and maintenance."

The state Department of Natural Resources has already rejected the city's application for a grant for the land purchase, leading to a

retrenchment of Novi's plans, Quinn said. The city has accumulated a fund of \$200,000 to spend on property acquisition.

Potter first discussed his proposal with Quinn at a Michigan Municipal League conference earlier this fall before submitting a letter to the city.

Potter, who grew up in Ann Arbor, says he is impressed by that city's foresight in purchasing park lands years ago in what was once the outskirts but is now part of the city proper.

He suggests that the three municipalities might leapfrog west ahead of the bulldozers and preserve a green space for the region, sort of heading off urban sprawl at the gap. Lyon Township is likely to have the largest — and cheapest — tracts of land, he explained.

While the South Lyon mayor praised Novi as progressive in its success in encouraging developers to donate land to the city, he pointed out that legally a municipality can only bring a lim-

CSX 'death train' alters its route

By MIKE TYREE
Staff Writer

Novi soon will be free of the "death train's" ominous shadow.

Most rail shipments of poisonous, hazardous, and flammable liquids traveling a southeast Michigan route — which includes Novi and Northville — are scheduled to cease Dec. 1, a Dow Chemical Company official said Friday.

Toledo to Midland uni-train routes will be scrapped in favor of a path that begins in southwestern Michigan and winds through Battle Creek, Lansing, Flint, and on into Dow's Midland facility.

A uni-train is a string of Dow Chemical-only cars. Critics of Dow and the uni-train concept have long warned of the potential danger to humans and the environment should a derailment or other mishap occur.

Dow officials cited an economic slump as the

main factor in its decision to derail local ties to the controversial chemical shipments.

Limited, occasional shipments of Dow materials will continue to rumble through the area. But the nearly 3,500 cars and tankers that annually passed through the area on Dow's uni-trains will disappear.

"The uni-train will be discontinued for at least the short-term," said Matt Davis, spokesperson for Dow Chemical's Michigan division. "Shipments (from Texas suppliers) are almost cut in half. It makes no sense to keep the uni-train going."

Davis did not rule out a reappearance of the train if the economy shows dramatic improvement.

"That is a possibility at this point, but I don't see in the short-term going back to that process," he said.

CSX Railroad annually transported millions of tons of hazardous chemicals, gasses and liq-

uids along its southeastern Michigan route, which extends from Freeport, Texas to Midland.

Potentially dangerous shipments traveled through the area on varying schedules Dow termed "light, medium, and heavy." An average of 60-70 chemical-laden railroad cars currently pass through the Northville/Novi area on a weekly basis.

Local emergency services workers and government officials were understandably pleased by word of the route change.

"That's a big relief; some of the chemicals on those trains were pretty bad news," said Rick Rosselle, Northville Township fire chief. "I'm glad the death train's out of here."

"It's good news for the township," said Northville Township Manager Richard Henningsen. "I think that certainly takes a load of pressure off our fire chief. Everybody had a concern with the potential danger."

Continued on 3

inside

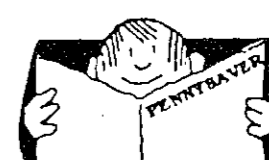
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Woman's car chased by assailant

A Walled Lake woman reported Nov. 2 that an unknown man tried to hit her car with a baseball bat as she drove east on South Lake Drive.

She said she was driving there shortly after 11 p.m. when the man ran towards the passenger side of her vehicle from the south side of the street, swinging the bat at her window.

She said she accelerated, and the man started to chase her, but then he stopped and started chasing after two other cars.

Police News

LARCENY: A 41-year-old Wixom woman appeared at the Novi Police station Nov. 1 to file a report that her car had been broken into and several items had been stolen.

The woman said she parked and locked her car near the Kmart store in West Oaks II for a brief period to buy a can of pop, and returned to discover numerous items, including a car phone, a radar detector, a bag of new clothing and a leather jacket missing. She said the car was

undocked when she returned.

A Novi police officer reported that the woman became extremely nervous when he went outside to look at her car. He said there was no sign of forced entry to the car, and when he looked inside he discovered a bag of clothing that matched the one she said was stolen.

He reported that the woman, who was shaking and refused to look at the officer, then claimed she purchased another bag of clothing to replace the one that was stolen. She said the first bag of clothing was from the Novi Fashion Bug store, and the second was from the Farmington Hills store.

When the officer asked her if the employees at the Farmington Hills store would remember her due to the

distinctive sweatshirt she was wearing, she said she had changed clothes between stores.

Finally, he reported, the woman became angry and told him to forget about the report. However, he reported, after he explained his reasons for questioning her she changed her mind and filed a report after all.

The report said the Farmington Hills store had no record of the woman's purchase.

LARCENY: A construction employee reported Nov. 2 that a chainsaw was stolen from a trailer at a site on Waverly in the Maples of Novi subdivision.

Police said all of the windows in the trailer had been broken and there were several sets of small footprints

leading into the Chateau Estates mobile home park.

There are currently no suspects.

STOLEN PURSE: A Salem Township woman reported Nov. 3 that her purse was stolen from the movies at Novi Town Center.

She told police she left the theater office with the assistance of her group.

However, Council Member Nancy Cassis has also been endorsed by CRD. Cassis took office in 1985. In her 1989 re-election bid, she had the backing of CRD.

MIDOP: A Novi woman reported Nov. 3 that her 1988 Oldsmobile, parked at her home on Glen Haven in the Country Place condominium complex, was vandalized when someone threw a large rock through the driver's side rear window.

There are currently no suspects or witnesses.

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

Novi Briefs

Clarification: A Nov. 7 Novi News article referred to council members Tim Pope, Carol Mason and Robert Schmid as Citizens for Responsible Development-supported candidates (CRD). The organization was formed to combat a proposed shopping center at Ten Mile and Beck roads.

The three were the only new CRD-launched council members to take their seats following the 1989 controversy.

Pope, elected in 1989, and Mason, elected Nov. 5, both won their first elected office with CRD endorsements. Schmid, a former mayor, staged his comeback with the assistance of the group.

Homeless benefit: Bettye Montgomery, better known as "B-Bop" the clown, will be collecting both food and money donations for the homeless Nov. 16 and Nov. 17 at Kroger's.

Montgomery is working in coordination with the Salvation Army. She encourages Novi residents to stop by and make a donation for the needy. For more information call 960-0714.

Senior party planning: 1992 Novi High School senior party planning committees are being formed. All adults interested in making the party a spectacular event should contact Kathy McCarthy, 348-6525, in the evening or Lisa Willard, 478-7087, in the evening.

Food bank needs space: The food bank of Northville Civic Center is in desperate need of a new location.

It is currently located in the Senior Citizens Center on Cady Street. There is not adequate space at the center for storing and sorting the donated food stuffs. The group currently has a storage area upstairs measuring 8 feet by 14 feet by 5 feet high.

The organization seeks a rent free, heated, ground floor area large enough for standing, sorting and storing. If anyone can help with a storage area in the Northville-Novato area, call 349-1509.

Volunteers Needed: Northville Civic Center is asking for volunteers to help on the second and fourth Fridays of the month to sort donated food stuffs and prepare food sacks for the needy of the area.

Usually the hours are in the morning from 9 to noon. Civic Center is located in the Senior Citizens Center on Cady Street. The group is especially in need of people who are able to lift sacks of groceries and boxes of food donated. They must be picked up, brought to the center, and sorted. If you can volunteer to help with this project, call 349-1509.

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Offices cancelled by downturn

By SCOTT DANIEL
Staff Writer

An office-hotel project in west Novi has been shelved because of the county's weak economy.

Developers of Westbrooke Place asked for and were granted a one-year extension on preliminary site plan approval by the planning commission Wednesday night. The offices are proposed for Grand River west of Beck Road.

Novi Planning Consultant Bran-

don Rogers recommended approval of the extension.

"I recommend continuance of this project," he told commissioners, "in consideration of the soft office market."

Westbrooke was granted preliminary approval in October of 1988. Since then it has received two extensions on the approval.

A third extension request was tabled last month by commissioners for review of current plans.

Joseph Gerak, co-partner for

Westbrooke, said phase one of the project would include nearly 100,000 square feet of office space. He said a 135-room hotel would also be included.

A total of 350,000 square feet of office space would be included in Westbrooke at completion, Gerak commented. He said commercial development would act as a "supplement" to offices and hotel users.

Just more than 13 acres would be used in the project. Gerak said more than half the site is made up of regu-

lated wetlands. "There are seven-and-a-half acres of wetlands on the site," he said. "It will not be disturbed at all."

Rogers described Westbrooke as a major office project in the city. He said financing for Westbrooke would be difficult until the economy improves and the demand for office space increases.

Gerak said he was unsure when the project would be able to move forward.

City to enforce handicapped parking

By JIM JEFFRES
Staff Writer

Handicapped parking violators could soon face their comeuppance in Novi.

The transgressors, while widely considered to be annoying, do not pose an actual threat to public safety, city officials said.

The city do circumvent the purpose of the reserved parking, which is to shorten trips from car to destination

for those with real disabilities.

"It's a constant aggravation to everyone," the police department gets considerable complaints about the handicapped spots being occupied, particularly during busy times, when people want to just run in and out," Mayor Matthew Quinn said.

The police don't have the manpower to do a really good job with it... the police should really be out on the road ticketing speeders."

Novi's new police Chief Douglas Shaeffer is proposing to follow the example of other communities by shifting the ticketing task either a team of senior volunteers or part-time workers who are themselves disabled.

In addition, shopping center security could be authorized to issue the city tickets, Quinn said.

Farmington Hills has had success with part-time parking "cops," while

West Bloomfield draws on senior volunteers.

"A lot of communities are trying the same type of system we are considering. It's nationwide," Shaeffer explained.

The enforcers would range throughout the city, not just in the large shopping centers.

"It wouldn't make any difference where it was, as long as it was a reserved spot," the chief said.

Cities could join forces to buy parkland

Continued from Page 1

ted amount of pressure to bear.

"By far the best and efficient way to control land usage is to buy it," Potter said.

"People keep talking about urban sprawl and when they want to do something about it, it's too late."

South Lyon has a .45 mill tax dedicated for park land acquisition. This brings in \$60,000 per year. That's not enough to buy sufficient parks for the city, Potter said. He'd like to see as much as a square mile of land held in reserve by the three communities.

"Imagine what a gift that would be for our future citizens," Potter said.

Both Quinn and Potter agree that a consortium of communities might have better luck in leveraging development funds from the state or county.

City Manager Edward Kriewall said the Novi administration will likely study Potter's suggestion and report to the city council within the next two to three weeks.

"I think it's worth looking at. I don't know how quickly we can react to it, but we'll take a look at it. What we have to do first is set up a meeting

with Mr. Potter and maybe the supervisor of Lyon Township, look at it together," Kriewall said.

"I think it is a good idea, provided everybody can cooperate and work out all the concerns in it. Some communities might be more suitable for parks than the others."

The big issue to figure out is how the three communities would split the financial side of the deal. This could likely involve a formula based on each community's state equalized valuation, population and distance from the park, Kriewall said.

Novi voters have twice rejected a one-half mill tax increase to buy parklands. The city has been trying to bank money for land for the last five years, Kriewall said, but land costs continue to outpace the savings account.

"Communities to the west of us have the same dilemma," he added.

As Potter sees it, a park outside city limits but just next-door would not be inconceivable for Novi citizens: "The Novi library is five or six miles from some residents and yet it's used very widely by all parts of the city."

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Opinions

5A
MONDAY
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As We See It

School board wants to know what you think

The Novi school board asked for this. It asked to be on the editorial page.

The board is facing a tough decision, and it wants as much input as possible from the public before making it. We don't think the board is really interested in our opinion at this point, and that's fine. On this issue, we're no more certain than Novi residents are feeling that the board is right now.

But the board has expressed more than just a willingness to listen to the community. In fact, board members hope to pack the house with community members interested in providing input. They're just not sure what you think. They have a difficult decision to make, and they don't want to second guess the Novi taxpayers and voters.

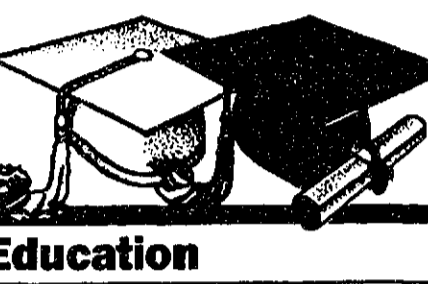
The issue is one most people have an opinion about. You should have no problem thinking of something you want to tell the board. Based on a lot of factors, the school district is considering a tax hike above and beyond the tax increase it approved this summer.

One thing should be clear. If they raise taxes now, they are only doing what you have already approved in previous elections. But because the Novi school district has sold most millage approvals and renewals based on its history of levying the lowest possible millage, the district is looking for some input now.

If it chooses to go with the tax increase, the district would be able to save on the \$209,964 it would earn. Acting as a savings account for the voters met with disapproval by some board members last summer, but they're working with an entirely different set of ground rules now.

A tax freeze will prohibit the district from raising the levy after January 1. The freeze also holds assessments at their 1990 level. Based on future growth expectations, the district will be in the red next year if it doesn't raise the levy now.

But the issue isn't cut and dry. School officials do have other options. They could try to live off the district's fund equity. The fund is reserves that show up on paper as surplus money. In reality, things like buses and other capital make up the bulk of the fund balance. District administration recommend against operating off the fund equity.



Education

What do you think?

Novi schools also could wait until spring when it knows exactly how much money it will need next year. Then it could ask for your opinion more directly — by having a vote. This plan might save you some money this year, but next year the levy could be even greater. Then again, it might not. Would you rather the district avoided the expense and inconvenience of a special election? Or would you prefer to wait and see what the state has in store for Novi next year before agreeing to a tax increase? The school board wants to know what you think.

And they are not kidding about wanting your opinion. Many school board members said at a Thursday meeting that they would welcome input on the issue. They even asked us to write this editorial encouraging tax payers to attend their Nov. 19 hearing. Others said they don't know how they will vote if this turns out to be a typical truth-in-taxation hearings — devoid of any public input.

We want to give the school board a pat on the back for seeking public input on this issue. Novi voters traditionally have been supportive of the schools, but times are changing. Voters just defeated a plan to build a veterans memorial facility that would have cost more than two and a half times less than this proposed school tax increase. We congratulate them for actively seeking your input before raising taxes.

But more importantly we hope to encourage some of you to attend their hearing. You must have an opinion. Is Novi exempt from the anti-tax movement, or are you just very happy with the way your schools handle their finances? The school board wants to know.

The truth-in-taxation hearing will be held Nov. 19 at 6:30 p.m. in the Educational Services Building, 25345 Taft Road. Put it on your calendar.

Delving into the ol' mail bag



Phil Jerome

Time for a little catch up this week, folks. Time to delve into the old mail bag and report on some of the hundreds of cards and letters I receive daily from across the world.

Okay, that "around the world" stuff may be a slight exaggeration. But I got a letter from Keith Kraus in Pennsylvania a couple of months ago and this week I've got one from Ohio, so what the hey — if you wanted 100 percent accuracy you wouldn't be reading this column in the first place.

ITEM ONE: Let's start with the letter from Ohio — Westerville, Ohio.

Long-time readers — and I mean really long-time readers — may recall that I wrote a column more than five years ago about the cinnamon rolls my mother used to make for breakfast on Christmas morning.

The column was about holiday traditions and how those cinnamon rolls were a big part of the tradition at the Jerome home. When I wrote it, I noted that the recipe apparently had been lost when my mother passed away and how much I missed those cinnamon rolls.

The column provoked a lovely response. People started sending me cinnamon roll recipes in hopes that one of them would be the recipe my mother used to have. I even got a letter with recipes from Spain — from a former Novi resident who still subscribed to the paper to keep up on events in her hometown.

All of which takes me back to Westerville, Ohio. In the mail last Friday was a letter from Mary B. Hollis who sent me a recipe for cinnamon rolls along with a note that said she always thinks of me whenever she sees a recipe for cinnamon rolls.

Many also included a recipe for potato fudge and said both recipes were from the October issue of Americana magazine.

ITEM TWO: This letter hit the mail bag more than a month ago. I have not mentioned it earlier because it's another cheap shot at my tennis skills and I'm getting pretty sick of the cheap shot artists out there.

So why am I running it at this time? Because it's from Wes Henrikson, one of Northville's leading insurance tycoons. Like I said, I wasn't going to print his trash, but then I started thinking that of Wes I was probably going to start winning if I don't print his letter... and I'd rather have a toothache than listen to him whine.

Wes was co-chairman of the Northville Rotary Tennis Tournament from 1972-1980, and it's just my luck that he kept copious records of those events. The gist of his letter was that I didn't play very often in those tournaments, and when I did, I didn't play very well.

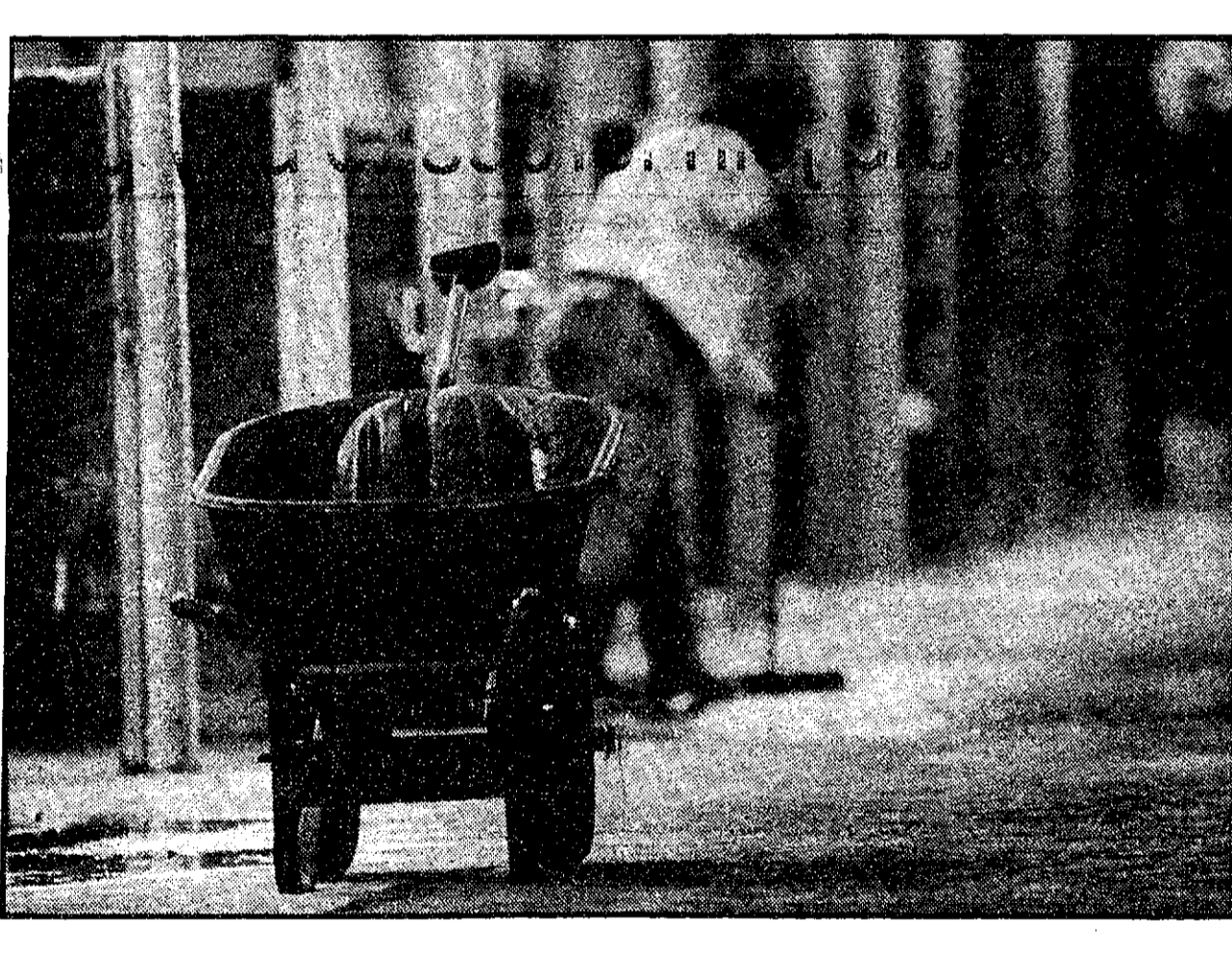
According to Wes, I only played twice: The team of Jerome & Jerome (that would be my brother David and myself) lost to the team of Boll & Norton in the first round of the men's doubles novice tourney in 1972. And, in 1973, I played in the "C" ladder and finished sixth out of eight players, beating Mark Murray in the first round.

Henrikson concludes his little note (which, incidentally, was written in crayon) with one final cheap shot, noting that the eighth player in that 1973 tournament was disqualified.

Wes' records may or may not be accurate, but I'll tell you one thing — I really stomped on poor Mark Murray.

In passing

By Hal Gould



Clearing up at the end of a night of racing at Northville Downs

I'll try not to be a crybaby



Rick Byrne

Well, I'm officially a crybaby. Or at least that's the way I've always thought of people with allergies. That's kind of insensitive, I know, but now I've learned I'm one of them. It looks like I'm going to have to rethink my views.

I played the happy pin-cushion for about two hours with Dr. Michael Hepper at the Allergy and Asthma Center of Southeast Michigan in Novi last week. It was a good experience. I learned that I'm allergic to mold, dust mites and weeds, among other things.

It also put my mind at ease, as I learned that my allergies were the cause of the mild asthma symptoms I've had off and on for the last four years.

I've known since I was about 8 that I'm allergic to penicillin, but I figured as long as I never got gonorrhea, I was OK. Now I have some new allergies, but I'm still having a problem dealing with my consernation toward allergic people.

I can remember when I was younger, there was always one kid in class or in camp who had allergies to all sorts of weird things — yogurt, tuna, grass, my sweater. These kids really used to frost me.

In camp, they were always the ones that were holding back the rest of the group. When we all wanted to hike into the woods and catch garter snakes or poison ivy or whatever, Chris would pipe up that he couldn't go because he

was allergic to trees.

Then the rest of us would face this big moral dilemma: do we desert our friend in the name of garter snakes and male bonding, or do we stay back in solidarity with our crippled comrade. Needless to say, Chris got real good at solitude.

On the other side of the coin, kids in school were practically treated like visiting ambassadors if they turned up allergic to anything — to the envy of those of us who weren't. They didn't have to eat cafeteria food, they skipped out early when they had reactions, and stayed home completely during hay fever season.

It made me wish I was allergic to something. I pleaded my case for peas and homework with little success. Claims of a penicillin reaction were hard to prove, too, considering how few 8-year-olds contract gonorrhea.

More recently, I had a girlfriend who was allergic to everything but her own shadow. I wasn't a major problem at first. In fact, I could exploit it to my advantage pretty well, stating loud and often that I deep-cleaned and dusted my apartment, "just for you, honey."

"One just for you, honey" was always worth a peck on the cheek and a "you're so sweet."

But then she turned the tables on me. She started using allergies as an excuse for wild mood swings. The day she threatened to blow up a convenience store that was out of Doritos — then tried to blame the behavior on a reaction to hay fever season — was the day I moved on.

So now I'll have to make a few lifestyle changes, and while I'll try not to be a crybaby about it, I still won't eat any peas.

NOTICE OF PUBLIC HEARING: ON INCREASING PROPERTY TAXES

Please take notice that on Tuesday, November 19, 1991 at 6:30 o'clock p.m. at the Novi Educational Services Building, 25345 Taft Road, Novi, Michigan, the Board of Education of Novi Community School District will hold a public hearing on: 1) the levying in 1991 of an additional proposed millage rate at 28.44 mills for operating purposes pursuant to Act 5, Public Acts of Michigan, 1982.

The Board of Education has the complete authority to establish that 28.44 mills be levied in 1991 from within its present authorized millage rate.

The maximum additional proposed millage rate would increase revenues for operating purposes from ad valorem property tax levies in 1991 otherwise permitted by Act 5, Public Acts of Michigan, 1982, by 2.93 mills.

The purpose of the hearing is to receive testimony and discuss the levy of an additional millage rate. Not less than seven (7) days following the public hearing, the Board of Education may approve all or any portion of the proposed additional millage rate.

This notice is given by order of the Board of Education.

Dated: 11/7/91

CRAIG FOREBACK
SECRETARY

(11-11 & 11-14-91 NN)

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LETTERS TO THE EDITOR

This newspaper welcomes letters to the editor. We ask, however, that they be issue-oriented, confined to 400 words and that they contain the signature, address, and telephone number of the writer. The writer's name will be withheld from publication if the writer fears bodily harm, severe persecution, or the loss of his or her job. The writer requesting anonymity must explain his or her circumstances. Submit letters for consideration by 4 pm Monday for that Thursday's paper. We reserve the right to edit letters for brevity, clarity, libel, and taste.

The week prior to an election, this newspaper will not accept letters to the editor that open up new issues. Only responses to already published issues will be accepted, with this newspaper being the final arbiter. This policy is an attempt to be fair to all concerned.

Submit letters to: Editor, The Novi News, 104 W. Main, Northville, MI 48167.

Truth-in-taxation meeting set by district

Continued from Page 1

The increase would be retroactive to last summer, so taxpayers would see a one-time double increase on their winter bills.

A second option would be to do nothing. The district could operate on paper out of its fund equity. But the fund is capital, like buses, and other reserves that are intended to get the district through times of financial crisis. Because the money is not cash, Barr recommended against operating out of the fund.

"It is not prudent to do it in that manner," he said. Finally, the district may have a third option. Novi schools has a 13-mill renewal scheduled to be decided by voters next spring. Typically, Novi levies less than the full 13 mills. Barr is checking with attorneys to see if Novi could wait until the 13-mills are renewed and then levy the full amount. This plan assumes voters will, in fact, approve the renewal.

He said the full effects of new legislation are not clear. Even those who passed the laws often don't understand their full effect, he said.

"I want to hear what residents think. My reading of the residents of Novi is they don't want to reduce the quality of education in Novi."

Robert Schram
School board Vice President

"I've asked a lot of people about the effects of tax base sharing, and I just get stares," he said. He hopes to have more definite information this month.

Trustee Sandra Thornton moved at Thursday's meeting to accept Barr's plan to hold a hearing that would allow the board to increase the levy to 28.44 mills.

The motion was met with silence. Board members finally agreed to the hearing, but not without qualifying their support.

"I want to hear what residents think," said Vice President Robert Schram, who eventually seconded the motion.

Schram later added that he believes Novi taxpayers would be willing to support an increase if it helps continue the programs in place in the schools.

"My reading of the residents of Novi is they don't want to reduce the quality of education in Novi," he said. But Trustee Michael Meyer said that sentiment might be losing out to anti-tax feelings.

Meyer said Novi voters did not approve on Nov. 5 a proposal to build a veterans memorial home.

That plan would have raised taxes by .28 mills. By holding a truth-in-taxation hearing, the school district is considering hiking taxes by .71 mills more than twice the amount rejected by voters just days before the Thursday meeting.

"I think we have to be more realistic," Meyer said. "I really think this is not the time we should do this."

Meyer was the sole board member voting against the hearing. But he said he wants a "full house" if the truth-in-taxation hearing is held.

Trustee Raymond Byers agreed and said if no one comes to the hearing, he will have a "terrible time" supporting a millage increase, although he added that an increase in the levy up to 29.72 mills already has been approved by voters.

Treasurer John Streit said he would support the hearing, but he wants the public to "know what's involved."

"I want citizens to know why we're banking money," he said.

"I want the public to know we won't be back next year."

The board did agree on one thing — it wants to hear what taxpayer have to say about a tax increase.

"I'm going to vote for the hearing. That doesn't necessarily mean I'm going to vote to raise the levy," Schram said.

The truth-in-taxation hearing will be held Nov 19 at 6:30 p.m. in the Educational Services Building, 25345 Taft Road.

Three factors caused district budget crunch

By SUZANNE HOLLYER
Staff Writer

The Novi school budget faces some tough times next year.

Interim school Superintendent William Barr told the Novi school board why on Thursday.

Three factors combined to make a balanced budget impossible in the next 1992-93 school year if the district chooses a do-nothing approach.

"You will have a great difficulty operating next year, or at least operating with a balanced budget," Barr said.

The major factors affecting Novi's budget are:

■ A tax base sharing plan will cost Novi schools about \$400,000 in lost revenue. The plan shares half of all revenue from growth in commercial and industrial taxes with poorer school districts. In past years, Novi has relied on this growth to accommodate a growing population of students without raising the levy to the maximum number of mills permitted by law.

■ For the second year, Novi schools will have to match the social security payments made by district employees. In 1956, the state began paying the federal government to match school employees social security payments as an employer would match his or her employees payments.

But the state is not putting as much

money, as a percentage of the overall budget, into school finances as it has in the past. Property taxpayers have shouldered more of the burden for funding schools and the difference in per-pupil spending between the rich and the poor has increased.

In an attempt to equalize funding of school districts, the state has taken money once allocated to go to districts like Novi and used it to fund the schools that fall within the state's funding formula.

In 1990, out-of-formula school districts which are considered property wealthy by the state funding formula were required to begin making social security payments for their employees. That cost Novi close to \$1

million last year and again this year.

■ Novi schools has been able to accommodate both tax base sharing and recapture plans within its budget. But a tax freeze scheduled to go into effect this January was the proverbial straw that broke the camel's back.

The district can legally levy 29.72 mills. The school board has approved a 27.63-mill levy. One mill is equal to one-one thousandth of a dollar. So the owner of a home assessed at \$100,000 would pay \$2,763 a year in school taxes.

That levy will provide enough money to accommodate the school district this year. But new students will enroll in Novi's schools next year, and many classes are

already near capacity. Between six and eight new teachers will need to be hired, Barr said.

Inflation and other increasing costs faced by the district each year usually are \$2 million or more, Barr said.

Normally, increased assessments help make up that balance. But this year assessments on existing property will not increase due to a tax freeze approved by the state Legislature.

In past years, the district has had the option of increasing the levy without voter approval. But the tax freeze also holds the levy at this year's rate.

Northville family buries brother lost in World War II

By BILL SLIGER
Special Writer

At 5:20 p.m. July 10, 1944, an American Army Air Corps B-26 Marauder medium bomber is flying in formation enroute to its target, a railroad bridge in northern Italy.

The aircraft sustains a direct hit at 10,700 feet. The left wing is torn off just outside the engine. The plane slips into a 60-degree bank, levels off, loses altitude and dives into a densely wooded mountainous area, crashes and explodes with its full bomb load.

No parachutes emerge from the aircraft.

On board the plane is Staff Sgt. Wesley B. Hoffman, the son of Clarence and Flossy Hoffman of Livonia.

At 10 a.m. July 9, 1991, in Northville Township, Mich., a mortuary program specialist from the U.S. Department of the Army explained to Bill and Lois McAllister of Northville, Warren Hoffman of Menominee and C.A. Hoffman of Plymouth that their brother, Staff Sgt. Wesley B. Hoffman, could finally be given a proper burial.

Sergeant Hoffman, a gunner-radio operator on the Marauder, was flying his 51st mission of a 50-mission duty assignment.

The Hoffmans — with the exception of Lois — attended his funeral at Jefferson Barracks, Mo., in 1949.

"I was pregnant and had rheumatic fever and couldn't get out of bed," said Lois McAllister, who, along with her husband, Bill, owns and operates McAllister Brothers Market on Northville Road in Plymouth Township.

It was Douglas L. Howard, a specialist whose job it is to notify next of kin and arrange for proper burial, who contacted Lois McAllister in Northville Township last summer.

Howard, a mortuary program specialist at the Casualty and Memorial Affairs Operations Center in Alexandria, Va., told her that remains of her brother, Wesley, had been found.

Lois McAllister said her first thought was "what kind of hoax is this?" She called U.S. Rep. Carl Pursell's office. Staff members checked it out and said Howard was for real.

How could the body of the young airman, who was declared missing-in-action 47 years ago, twice buried in Italy and reburied with his crewmen in their home base, suddenly be rediscovered?

Credit the determination of Bruno Bartolotti and Sauro Becchri. Becchri witnessed the crash in 1944 as a boy in his native village near the site.

Immediately after the crash Germans kept the curious away. They had buried remains of crew members in three graves. In 1947 the graves were discovered. American specialists determined that the remains were mixed and specific identifications would not be made. A group burial took place at the U.S. Military Cemetery in Castelnuovo, Italy.

In 1949 the remains were transferred to the crew's home base at Jefferson Barracks.

But in 1990 Bartolotti and Becchri set out to explore the rugged area again. They remembered that two years after the plane crashed, two more bombs exploded at the site. They expected to find parts of weapons.

Instead they discovered human bones and an identification tag: Murray B. Wigton, O-687724, the pilot of the B-26.

The find was reported to American officials and a search and recovery team was dispatched from the Frankfurt Mortuary to the remote site near Bologna.

Guided by the Italian explorers, the team arrived at the site described in the report as "on Monte Giovine, San Marzabato in a heavily wooded area of sapplings with approximately a 60-degree incline on the mountain side."

The specialists inventoried and photographed each discovery at the site, including the ID tag, a medal bearing the inscription "Woolridge Sunnyvale, Calif.," and numerous body parts. The inventory lists more than two dozen parts.

The detailed report included color photographs of the area.

The newly discovered material was forwarded to the United States Central Identification Laboratory in Hawaii, where experts made positive identification. Dental molars found at the site belonged to Hoffman.

On July 9, one day short of the 47th anniversary of the fatal crash, the remaining family members sat down to determine the final resting place for Staff Sgt. Wesley B. Hoffman.

Wesley Hoffman was the oldest of the four children of Clarence and Flossy Hoffman of Livonia. The Hoffmans, a proud, close-knit, Midwestern family, were all athletically inclined.

Clarence Hoffman owned Livonia Lanes on Plymouth Road. While the family lived in Livonia the children attended Plymouth schools. The Hoffman kids were excellent bowlers. Lois bowled for a professional team.

Upon graduation from Plymouth High School in 1940, Wesley worked for his dad. But he was quick to sign up when the war broke out the next year.

"We were all so proud of Wes. My parents never said a word about the fact that he was killed flying his 51st mission, when he was only supposed to fly 50. But it always bothered me. I loved him very much."

The senior Hoffmans died more than a decade ago.

In their family meeting with Howard, the family was given a choice of where to bury their brother's remains. They chose Arlington National Cemetery. On Oct. 1, a full

military service was held.

In addition to the immediate family and their spouses were the McAllister's daughter and son-in-law, Karen and John Romeri and their children Angela and John; Wesley Hoffman and Jill Hoffman Schick, Warren's children; and Congressman Carl Pursell and his executive secretary Diane Williams. C.A.'s daughter, Patty, a teacher in Anchorage, Alaska, was unable to attend.

Family members were given flags flown over the capitol in honor of Hoffman and a book containing all the details of the crash and the events leading to the latest discovery. Howard explained that the search

for missing U.S. service personnel is a continuing effort. He said there are groups of volunteers who regularly explore battle areas, particularly in the South Pacific.

In his day-to-day routine Howard said the discovery of the remains of Hoffman and his fellow crew members was not unusual.

"You can't believe the patience and professionalism of Specialist Howard and the help of Congressman Pursell and his staff. Everyone was so considerate."

Bill Sliger, former owner of the Northville Record, is a longtime friend of the McAllister family.

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NOVI PUBLIC LIBRARY ADVERTISEMENT FOR BIDS FOR CUSTODIAL SERVICES

Sealed proposals will be received by Novi Public Library, as owner, until 3:00 p.m. prevailing eastern time on Monday, December 2, 1991, at the Novi Public Library reception desk, 45245 West Ten Mile Road, Novi, Michigan, 48375 at which time said proposals will be opened and read.

Novi Public Library seeks proposals for the following:

Custodial Services for One (1) Library Building for a One (1) Year Period with Renewal Options

Proposals, contract form and specifications under which the work will be done are on file and may be obtained at the mandatory pre-bid conference to be held on Thursday, November 21, 1991 at 10:00 a.m. at the Novi Public Library, 45245 West Ten Mile Road, Novi, Michigan, 48375.

All bids must be signed by a legally authorized agent of the bidding firm. Envelopes must be plainly marked "Custodial Services Contract", and must bear the name of the bidder.

Address all bids to:

Novi Public Library
Attention: Brenda Evans, Director
45245 West Ten Mile Road
Novi, MI 48375

No bidder may withdraw his proposal within ninety (90) days after the date set for the opening thereof. The Novi Public Library reserves the right to accept any or all alternative proposals and award the contract to other than the lowest bidder; to waive any irregularities or informalities, or both; to reject any or all proposals; and in general to make the award of contract in any manner deemed by the Library, in its sole discretion, to be in the best interest of the Novi Public Library.

BRENDA EVANS
LIBRARY DIRECTOR

(11-11-91 NN)

Eleanor & Ray Heald/Wine

Winegrower learns through trial and error

Dale Goode grows grapes in a northern Sonoma County growing region known as Alexander Valley. He grew up in California's central valley near Bakersfield, a very warm area for growing premium wine grapes, but a great climate for table grapes. The Bakersfield area climate aggravated Goode's severe allergies. Occasionally, he took trips to the coast to get relief.

On one such trip, Goode met Russell Green and his career in winegrowing had its start. Green was a summer resident of Healdsburg, Calif., in the heart of Sonoma wine country. He and friend Harry Wetzel had purchased orchards in the Alexander Valley from the descendants of Cyrus Alexander with the intention of converting them to vineyards. Green and Wetzel needed someone to guide their grapegrowing efforts. Dale Goode was their man.

In the fall of 1965, Goode began to plant Green's and Wetzel's properties, now known as Alexander Valley Vineyards and Hoot Owl Creek, to wine grape varieties such as chardonnay, gewurztraminer, riesling, merlot, chenin blanc and cabernet sauvignon.

"We were the first growers in Alexander Valley to train vines on wire trellises," explains Goode. "The old timers here, who were growing zinfandel like small bushes, said grapes wouldn't grow when trained on wires. Today, that's the accepted method."

"Viticulture (grape growing) is a constant experiment. We made guesses about the best locations for each variety. At first, we planted the white varieties on the hillsides and the red varieties on the valley floor. Now, this is all reversed."

"We are still learning how to grow grapes to make great wine. It takes a lifetime of experimentation in one location to eventually get it right. New trellis systems, farm equipment, buried irrigation and organic growing techniques are the hot topics in farming these days. It will probably take another 20 to 25 years before we have fine tuned our understanding of what grows best on each specific site."

Speaking of organic farming, Goode explained that organically grown table grapes, fertilized with manure, have a better flavor and hold up better in cold storage. He has yet to find out if this is true with wine grapes.

In 1979, Goode embarked on a joint venture, Murphy-Goode Vineyard, with friend and fellow Alexander Valley winegrower Tim Murphy. They developed 150 acres of well-drained, gravelly soil, on the Russian River in Alexander Valley and planted it for chardonnay, sauvignon blanc and pinot blanc.

Murphy and Goode are justifiably proud of their vineyard location which boasts neighbors like Jordan Vineyards, Robert Young Vineyards and Clos du Bois.

Continued on 3

WINE SELECTIONS OF THE WEEK

1990 Murphy-Goode Chardonnay, Alexander Valley (\$15). Sweet, spicy oak aromas blend with melon and tropical fruit. A buttery character on the palate ends crisp and clean with lingering fruit.

1990 Murphy-Goode Fume Blanc, Alexander Valley (\$11). One of the best fume blancs produced in California. It features grapefruit and crisp citrus flavors with an extended finish.

1990 Murphy-Goode Reserve Fume Blanc, Alexander Valley (\$15) is a barrel-fermented sauvignon blanc that shows an earthy rather than fruity character. It is the perfect complement to a dish of angel hair pasta with seafood sauce.

1988 Murphy-Goode Cabernet Sauvignon, Alexander Valley (\$19) showcases blackberry jam aromas and flavors spiced with French oak and a hint of tobacco. The hearty mouthfeel calls for good old American beef-steak.

HOT COCOA for cold nights

Old fashioned fun comes from hot new flavors

By RICK BYRNE
Copy Editor

Lately it seems the whole nation has been on some sort of countrified back-to-basics kick.

The fad has seen some interesting developments. We have, on the one hand, found some pretty dubious uses for gingham checks and the classic duck or goose motif.

On the other hand, some restaurants have made a fine reputation for themselves filling out their menus inventive twists on old favorites like meat loaf and mashed potatoes, or chicken-fried steak.

One retro trend we hope to see more of, though, is the rising popularity of hot chocolate. Something about the scent of hot chocolate brings back memories of childhood, when you'd take a break from skating, sledding or snowball fights with a hot cup of the soothing liquid. If you made it from milk as opposed to water, you were a serious hot chocolate connoisseur.

Not so long ago, the demand for hot chocolate had dried up so much, there were only a couple of national brands of instant chocolate mix competing with each other.

Nowadays, you're not just limited to Swiss Miss and Gvick in the paper envelopes or Hershey's syrup. There are gourmet flavors as well.

At the Coffee Beanery in Novi, you can pick up an attractive foil packet of the store's own brand for 60 cents each, or drink some in the store for just 70 cents. The hot chocolate comes in a half-dozen flavors including Irish Creme, Amaretto, Cinammon and Mint. They also come in boxes of six packets to take home.

Linda Simpson, assistant manager at the store says the gourmet hot chocolates have been very popular, especially since the cold has set in.

In some gourmet stores, you can even find cans of "old fashioned" unsweetened cocoa that are intended to be made into syrup for hot or cold chocolate. Add sugar and milk, and heat the mixture together.

But did you know that it's almost as easy as heating up instant to make your own hot chocolate mix. You don't even need the machine that makes those paper envelopes.

The recipe included here is so tasty and rich, you may never have instant again. It's like trading in your Chevy for a Porsche.

The kids will love it garnished with a dollop of whipped cream, a candy cane or mini marshmallows. Adults who are still kids at heart can try a dash of kahlua, triple sec, creme de menthe or Irish whiskey.

Best of all, it makes enough for 16 servings, and will keep for up to a week in the refrigerator. It's like making your own mix.

HOMEMADE HOT CHOCOLATE MIX

- 1 6-ounce package of semisweet chocolate morsels
- 1/2 cup sugar
- 1/2 cup water
- 1 teaspoon vanilla extract
- 1 cup whipping (heavy) cream
- Hot milk

To make the mix, heat the chocolate morsels, sugar and water in a small saucepan until the chocolate is melted. Allow to cool until lukewarm, then stir in the vanilla.

In a separate bowl (preferably one you can cover), whip the heavy cream until stiff. Then whip in chocolate mixture. At this point, you can cover and store everything for up to a week.

To serve, heat 1 cup of hot milk per person just until small bubbles start to appear at the edge of your pan. Stir in one tablespoon of chocolate mixture per serving. Yields 16 servings.



Chef Mary Brady

Business requires learning a new language

Well, I have had a whole week to brush up on my restaurant lingo. It's been a lot of fun. Last week, I asked everyone for all the restaurant jargon they could possibly come up with, and did they ever. Chris, a waitress, contributed the most. She was still reeling them off as I left last evening.

The "front of the house" staff has a whole different dialect than the "back of the house." It's not uncommon to hear the waitstaff refer to their tables as two-, three-, or four-tops. This merely means that there are that number of people sitting at that table. Each table in the restaurant has a number.

Depending on the number of waitstaff (in our case, there's one waiter, Toby), the floor (all the tables) is divided into sections. Each section is assigned to a waitress or waiter (in our case, there's one waiter, Toby). These "stations" become their personal businesses for the shift. This is where they make their living. The better they manage the business, the more money they make.

The No. 1 responsibility of the waitstaff is to do whatever possible to make you happy.

Along with this, they are salespeople and conversationalists. In many instances, they are athletes, too. They literally run when it gets busy.

Although being a waiter or waitress may look easy, it isn't. As with any job in the restaurant, they must be coordinators and organizers. The timing of the appetizer, salad and main entree is critical, as are clearing of plates, offering desserts and assembling them, smiling, being a team player and helping out someone who is "in the weeds." There is no worse feeling than being behind.

Everyone who has ever worked in a restaurant has experienced nightmares of getting "buried." Even with best-laid plans, this sometimes happens. The only way out is for everyone to keep their cool and work toward the common goal of correcting the situation.

Part of having a business is to keep it in tip-top shape. The waitstaff's role in this is "sidework." They replenish their stations with salt, pepper, sugar, condiments, butter and creamers. Each person has a duty. Needless to say, it is very, very important that

they take this seriously.

After working a busy shift, the last thing anything wants to do is clean. It has to be done, though. Tables and chairs are checked for cleanliness, and make sure they have no crumbs or food. The floor in their station is swept. Only then can they "check out." It's rewarding, but hard work.

My "back-of-the-house" and "front-of-the-house" staffs get along great with each other. They have fun. However, they don't speak while working. My job as an expeditor is to coordinate the front with the back. Imagine that you, as a saute cook, have to answer nine waitresses asking questions or demanding food. It wouldn't leave much time to cook, so only one person does the talking — me. It makes everyone's job easier.

The waitstaff can devote their time to service and the kitchen crew to cooking, just what they're supposed to do.

At the beginning of a shift, I take my post at the counter that separates the kitchen from the front. As the food "comes down," or is put "in the window," I check to be sure the plate

and the food are hot (or cold if that's the case), that the food is cooked properly, and that the plates are clean. No drips of sauces are allowed!

Food presentation is so important. You eat with your eyes first and your mouth second.

As the orders are trayed, I call for the waitress or waiter to deliver the food. If they are not immediately available, another person will "run the food" and serve it to the appropriate table. This ensures that food is served hot and at its optimum quality. The longer it sits, the more it loses.

There are bound to be mistakes. If a wrong order is put into the "POS," (point of sale, or cash register), it becomes my job to correct the error. I'll call for a needed item "on-the-fly," meaning right now.

Last week, a waitress requested capers on a burger. When the burger came up, the waitress asked what the little beads were. "Capers," we replied. But she said, "I wanted mushrooms," a big difference. Later that evening, I explained that capers were pickled floral buds, and we all had a good laugh.

From where I stand, I have the advantage of seeing the front line of the kitchen, and 90 percent of the front-of-the-house floor. The tables directly in front of the kitchen are referred to as the "chef's" since I am close enough to visit with whomever is seated there, and still watch the food that is put in the window.

I make it a point to speak with as many of our guests as possible. I've gotten some great ideas and feedback. For example, thanks to conversations with every child under 10, we developed a children's menu. It isn't extensive because the same items come up all the time. Do all kids live on grilled cheese, spaghetti and chicken wings? You'd sure think so from talking to them.

That is what I do as an expeditor. It is fun — the best of both worlds. Right now my "dogs" are tired so I'm going to take a break.

Chef Mary Brady is a Northville resident, restaurateur and a certified executive chef.

The Refrigerator Door

MIDDLE EASTERN COOKING: A class in Middle Eastern Cooking will be held 7:30-9 p.m. Tuesday, Nov. 12, at the West Bloomfield Township Library, 4600 Walnut Lake Road.

Julia Najor, author of "Babylonian Cuisine," will share her knowledge of the culture and cooking of the Middle East. Advance registration is required. Call to reserve a space at 682-2120.

GINGERBREAD HOUSE CONTEST: Northville Merchants Association will sponsor a Gingerbread House Contest this holiday season.

Entrants can be individuals or families. No culinary arts students, professional caterers or restaurateurs, please. Contact Ronnie Cambra at the Kitchen Witch for instructions if you need them.

The Northville Historical Society will also be offering a class in gingerbread house making at the Kitchen Witch. Call 348-0488 for more details.

Contest rules are available at the Kitchen Witch, 107 N. Center.

NEW FOOD GUIDE: Bring on Healthy Food Choices! Oakland County Health Division has updated the American Red Cross Food Wheel for healthful eating. The revision is the work of the Health Division's registered dietitians. The colorful one-page handout features plenty of grains, fruits and vegetables.

Are you confused about fats? Where are they hidden? How do make trade-offs? The new Food Wheel will show you how. A special section describes fat serving sizes.

The guide is based on the new U.S. Department of Agriculture and Health and Human Services Dietary Guidelines for Americans and the American Cancer Society recommendations. The daily plan is easy to follow. It shows suggested numbers of servings from each food group for different ages.

For your free copy, if you're an Oakland County resident, send a self-addressed stamped (29 cents) business envelope to:

Food Wheel, Materials Center, Oakland County Health Division, 27725 Greenfield Road, Southfield 48076.

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.

NUTRITION INFORMATION: The Food Marketing Institute, the American Academy of Pediatrics and the American Dietetic Association recently launched a nationwide nutrition campaign aimed at encouraging families with children ages two to six to make better food choices.

Four free booklets offer information concerning reducing fat and cholesterol, avoiding arguments about food and healthy food choices. To obtain free copies of the brochures, you must include the brochure code in the address where directed. The codes are Good Nutrition, Healthy Foods, Food Hassles and Cholesterol. Send a self-addressed, stamped, business-size envelope to the American Academy of Pediatrics, Department C—(Brochure Code), P.O. Box 927, Elk Grove Village, Ill. 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-size envelope to the Michigan Beef Industry Commission, 2145 University Park Drive, Sulle 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 for free from the Oakland County Cooperative Extension Service, 1200 N. Telegraph, Pontiac, MI 48341. Questions about food, nutrition or food safety can be directed to the Food Hotline, 858-0904.

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

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

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

Three cheers for the 'A Team'

Recipes for (vitamin) A Team

See related story.

SWEET POTATOES AND APPLES
6 medium-sized sweet potatoes
Boiling salted water
2 tablespoons molasses
¼ cup butter
4 medium-sized red apples, cored and cut into ½-inch-thick slices
¼ cup orange juice
1 tablespoon grated orange rind
¼ teaspoon salt

Scrub the sweet potatoes, cover with the boiling salted water, cover, and simmer for 30 minutes, or until the potatoes are tender.

Meanwhile, heat 1 tablespoon molasses with ¼ cup of the butter in a skillet. Add the apple slices and turn to coat with the mixture. Simmer very gently until barely tender, about 10 minutes, turning twice during the cooking.

Drain the potatoes, peel and mash or puree them. Add the remaining butter, remaining molasses, spinach and broccoli. Stir in the vitamin A. Beat until light and fluffy. Mound the mixture on top of the apple rings and serve immediately. Yield: About 10 servings.

ZUCCHINI-CARROT MUFFINS (Makes 24)
1½ cups whole wheat flour
¼ cup unbleached white flour
4 tablespoons powdered milk
1 tablespoon baking powder
¼ teaspoon sea salt
¼ teaspoon nutmeg
1 teaspoon cinnamon
3 eggs
¼ cup safflower oil
¼ cup mild honey
4 heaping tablespoons orange or ginger marmalade
1 teaspoon vanilla
¼ cup milk
1 cup grated carrot
1 cup grated zucchini
¼ cup chopped walnuts

Preheat oven to 375 degrees Fahrenheit. Butter muffin tins.

Sift together flour, powdered milk, baking powder, salt and spices.

Beat together eggs, oil, honey, marmalade, vanilla and milk. Stir in grated carrot and zucchini.

Quickly stir wet ingredients into dry and fold in walnuts. Spoon into muffin tins, filling ¾ full and bake in preheated oven 20 minutes. Cool

on a rack, or serve warm.

Gourmet Vegetarian Feasts, Martha Rose Shulman

BOILED GREENS
2 pounds collards, turnip greens, or mustard greens, prepared for cooking
¼ cup boiling water
¼ teaspoon salt
pinch pepper
2 tablespoons bacon drippings or melted margarine

Wash greens well in cool water to remove grit. Discard tough stems and leaf midribs; cut large leaves into bite-size pieces.

Place in a large pot, add water and salt, cover and simmer until tender (10-15 minutes for turnip or mustard greens; 15-20 minutes for collards; very young leaves may cook in 5-7 minutes).

Drain, add pepper and drippings, toss to mix.

For low-calorie greens, use white wine vinegar in place of bacon drippings.

Calories 138, dietary fiber 8.36 g, excellent source of vitamin A 1769 IU, cholesterol 42 mg, fat 1.8 g, 8.55 g. Yield: 4 servings.

Recipe from Meijer

You don't have to dig too deep to find a good source of vitamin A. Give three cheers for the 'A Team' — best greens, carrots, sweet potatoes, and turnip greens — they're vegetables certainly worth rooting for.

Studies have shown that food containing vitamin A may lower the risk of cancers of the larynx, esophagus, lung and bladder," said Monalee Prange, director of public education for American Cancer Society, Wayne County.

Mom was right. Carrots are good for your eyes. They're an excellent source of vitamin A, which aids in the ability to see, especially in dim light.

"Vitamin A also promotes tooth and bone development and assists in the formation and maintenance of healthy skin, hair and builds resistance to respiratory infections," said Linda Millard, a registered dietitian at St. Mary Hospital in Livonia.

"The vegetables highest in vitamin A are the darkest green or darkest yellow — like carrots, sweet potatoes, spinach and broccoli," said Lois Thielcke, home economist for the Michigan Cooperative Extension Service, Oakland County. "They contain beta-carotene, a compound that converts to vitamin A in the body. A carrot a day will give you all the vitamin A your body needs," said Millard. One whole fresh carrot contains 2,025 RE (retinol equivalent), a measure of vitamin A activity; the amount of retinol that vitamin A will yield after conversion in the body. One medium carrot contains 31 to 40 calories. The Recommended Dietary Allowance is 1,000 RE for adult men and 800 RE for adult women.

When selecting carrots, look for those that are firm and clean, with a smooth texture and good color. Deep orange carrots contain more vitamin A than paler ones. If they become wilted, they can be crisped in cold water.

Pass the sweet potatoes on Thanksgiving. Sweet potatoes and white potatoes contain 120 to 140 calories per four-ounce serving.

One baked sweet potato contains 2,488 RE of vitamin A, more than a carrot. When shopping for sweet potatoes, look for ones that are thick,

chubby and tapered toward the ends. Do not refrigerate.

When it comes to greens most people cut off the top, throw away the greens and pickle or cook beets and turnips.

"The greens are the good part," said Thielcke. "They are very high in nutritional value."

Turnip greens can be found in markets year round, with peak availability from November through March. They perish quickly, so don't buy them unless they'll be cooked in a few days.

Look for relatively small, tender leaves that are moist and well coated. If kept in a warm place, the greens dry out and get bitter and tough. Avoid heavy stems and yellowed leaves.

Wrap the greens in damp towels, then a plastic bag and keep in the vegetable crisper or bottom of the refrigerator. Or freeze them by blanching a few minutes in boiling water. Cool well in ice water, drain, then chop and pack into freezer containers. Freeze for about six months. Turnip greens are low in calories, with only 30 per cup, cooked. Besides vitamin A, one cup cooked contains 792 RE. Turnip greens are a very good source of vitamin C and contribute small amounts of calcium, iron and riboflavin.

Treat harder to find beet greens gently. They too are high in vitamins A and C. One cup cooked contains about 734 RE vitamin A. Beet greens contain about 25 calories per one cup serving.

The American Cancer Society has a number of free pamphlets on eating smart and cancer prevention. For information, call 425-6830, or 1-800-4-CANCER.

ROASTED RED PEPPER MAYONNAISE
1 cup light or cholesterol free reduced calorie mayonnaise
½ cup roasted red pepper
2 tablespoons coarsely chopped fresh basil

In blender or food processor, blend mayonnaise, red pepper and basil until smooth. Cover; chill to blend flavors. Serve with grilled or roasted meats or poultry or use as a sandwich spread. Store covered in refrigerator up to 2 weeks. Makes 1½ cups.

HERB MAYONNAISE
1 cup light or cholesterol free reduced calorie mayonnaise
2 tablespoons chopped fresh dill
2 tablespoons chopped fresh parsley
2 teaspoons lemon juice

In small bowl combine mayonnaise, dill, parsley and lemon juice. Cover; chill 2 hours to blend flavors. Serve with grilled or roasted meats, poultry, seafood or vegetables. Store covered in refrigerator up to 1 week. Makes 1 cup.

CHUTNEY MAYONNAISE
1 cup light or cholesterol free reduced calorie mayonnaise
½ cup chutney, finely chopped
2 teaspoons grated fresh ginger
1 teaspoon grated lime peel

In small bowl combine mayonnaise, chutney, ginger and lime peel. Cover; chill to blend flavors. Serve with grilled or poached seafood or poultry or use as a sandwich spread. Store covered in refrigerator up to 1 week. Makes 1½ cups.

LEMON MAYONNAISE
1 cup light or cholesterol free reduced calorie mayonnaise
1 tablespoon grated lemon peel

In small bowl combine mayonnaise and lemon peel. Cover; chill 2 hours to blend flavors. Serve with grilled or roasted poultry, seafood or vegetables. Store covered in refrigerator up to 1 week. Makes 1½ cups.

SAUCEY CHICKEN ROLLS
2 ounces thin deli-sliced ham
4 skinless, boneless chicken breast halves

Combine butter, green pepper and onion in a two-quart microwave safe casserole. Cover and microwave about one minute, until onion is just soft. Stir in pineapple, water chestnuts, soy sauce and ginger. Combine comarsh with two tablespoons reserved pineapple juice and stir into sauce.

Cover and microwave three minutes. Add chicken pieces, turning to coat with sauce. Cover and microwave seven minutes. Turn and rearrange chicken. Cover and microwave five to eight minutes longer, or until chicken is tender and meat near center is no longer pink. Let stand, covered, five minutes before serving. Serve over hot cooked rice.

POLYNESIAN CHICKEN BREASTS
1 teaspoon butter or margarine
¼ cup chopped green pepper
¼ cup chopped onion
1 (eight ounce) can crushed pineapple, with juice
1 (eight ounce) can sliced water chestnuts
2 tablespoons comarsh

Each of today's recipes use four skinless, boneless chicken breast halves (one whole breast, split, yields two halves).

Recipes in this column are tested in 625- to 700-watt microwave ovens. To reheat cooked chicken without

Keeping abreast of chicken trend

According to the Department of Agriculture, last year for the very first time Americans ate more chicken than beef. This is a promising health trend since, compared to red meats, chicken is higher in protein and lower in fat — especially when the skin is removed.

Three ounces of microwaved light meat chicken (no skin) contain four grams of fat; the same amount of lean beef will have twice as much: around 8 grams of fat.

Another plus: Chicken is less expensive than most cuts of beef. Microwaving is perhaps more successful with chicken than with any other meat — chicken cooks quickly, always retaining its natural tenderness and juices.

My favorite chicken part for microwaving is the breast. These are available fresh or frozen, with or without skin and bones.

I prefer to purchase chicken breast frozen, skinned and boned. In fact I buy them in quantity in large plastic bags and keep them on hand in my freezer for a quick dinner any time. Since they're frozen separately, I can take out just the right amount: enough for two or a whole crowd.

Defrost frozen boneless/skinless breast halves at defrost (30 percent power) setting about two minutes per piece, turning over after one minute. Let stand several minutes, then rinse and pat dry before cooking.

Skinless, boneless breasts microwave in mere minutes, and they're better for you, since the skin contains most of the fat. To skin breasts most efficiently, use a knife to loosen skin, then with a paper towel simply pull the skin off, along with any fat.

To microwave plain chicken breasts for use in recipes, salads or sandwiches, rinse and pat dry. Place on a microwave-safe plate, cover with plastic wrap, and microwave about 2 to 3 minutes per boneless half breast (about 4 minutes for 2 half breasts, 6 minutes for 4 half breasts).

Always be sure chicken breasts are thoroughly defrosted before microwaving. Cook with thickest portion of breast facing toward outside of basting dish for even cooking. Standing time may be necessary to complete cooking of delicate chicken breasts. When standing time is called for, be sure to follow recipe.

Each of today's recipes use four skinless, boneless chicken breast halves (one whole breast, split, yields two halves).

Recipes in this column are tested in 625- to 700-watt microwave ovens. To reheat cooked chicken without

cooking further, wrap meat in plastic wrap or waxed paper and microwave at HIGH (100 percent power) setting 15 seconds at a time. Microwave only until heated through — watch carefully to avoid overcooking. Serve immediately.

MARINATED LUNCHEON CHICKEN SALAD
4 skinless, boneless chicken breast halves
¾ cup dry sherry
2 tablespoons soy sauce
1 clove garlic
Dash ground ginger
Dash black pepper
1 small head red leaf lettuce
1 medium avocado, diced
1 stalk celery, diced
1 medium tomato, chopped
1 cup sliced mushrooms
¼ cup sliced green onions
sesame seeds

Yields four servings
Preparation time: 15 to 20 minutes (plus marinating time)
Cooking time: 4 to 5 minutes (plus 3 minutes standing time)
Oven setting: HIGH (100 percent power)

Rinse and pat dry chicken breasts. In a 10-inch glass pie plate combine sherry, soy sauce, garlic, ginger and pepper. Add chicken breasts, turning to coat. Cover with plastic wrap and refrigerate up to 2 hours, to marinate.

Drain off marinade and discard. Cover pie plate loosely with waxed paper. Microwave chicken 4 to 5 minutes, rotating ¼ turn after 2 minutes, until meat in center is no longer pink. Let stand, covered, for 3 minutes. Set aside.

Wash and pat lettuce leaves dry. Tear into bite-size pieces; arrange on each of four large salad plates. Top each with an equal amount of prepared avocado, celery, tomato, cut shrooms, and green onion.

Each cooked chicken breast crosswise into bite-size strips. Arrange over top of each individual salad and sprinkle with sesame seeds to garnish. Serve immediately with your favorite salad dressing.

SAUCEY CHICKEN ROLLS
2 ounces thin deli-sliced ham
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Combine butter, green pepper and onion in a two-quart microwave safe casserole. Cover and microwave about one minute, until onion is just soft. Stir in pineapple, water chestnuts, soy sauce and ginger. Combine comarsh with two tablespoons reserved pineapple juice and stir into sauce.

Cover and microwave three minutes. Add chicken pieces, turning to coat with sauce. Cover and microwave seven minutes. Turn and rearrange chicken. Cover and microwave five to eight minutes longer, or until chicken is tender and meat near center is no longer pink. Let stand, covered, five minutes before serving. Serve over hot cooked rice.

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2 tablespoons reserved pineapple juice
4 skinless, boneless chicken breast halves
Yields 4 servings
Preparation time: 10 to 15 minutes
Cooking time: 16 to 19 minutes (plus 5 minutes standing time)
Oven setting: HIGH (100 percent power)

Rinse and pat dry chicken breasts. In a 10-inch glass pie plate combine sherry, soy sauce, garlic, ginger and pepper. Add chicken breasts, turning to coat. Cover with plastic wrap and refrigerate up to 2 hours, to marinate.

Drain off marinade and discard. Cover pie plate loosely with waxed paper. Microwave chicken 4 to 5 minutes, rotating ¼ turn after 2 minutes, until meat in center is no longer pink. Let stand, covered, for 3 minutes. Set aside.

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Our local favorites make national list

For a Detroit no other ginger ale compares to Vernor's. Those pale, lifeless drinks that others call ginger ale are unworthy of the name.

Noted conservative writer and peanut butter connoisseur William Buckley is convinced that the very best peanut butter is something called Red Wing made in Fredonia, N.Y., and distributed in the East. His pal Charlton Heston agrees.

In Illinois three canned chili companies vie for the allegiance of devoted fire eaters.

America is rich in such regional food favorites, turned out by small and mid-sized food processors for a limited geographic area. "Food Finds" by Allison and Margaret Engel (HarperPerennial, \$16 large-format trade paperback) is a bounty of information on such distinctive foods and a useful catalog for ordering everything from American-grown tea to distinctive deli meats. It is also a tribute to the much-vaunted American entrepreneurial spirit. It seems that where there's a taste, there's a producer eager to satisfy it.

The Engles, twin sisters and accomplished journalists, have compiled a book that is rich in anecdotes, peculiar facts, tempting recipes and regional flavor, in both senses of the word.

The book is originally issued in 1984 and has been expanded to include 150 companies not covered in the first edition with completely updated information. The book includes directions for those who might like to visit by and Kathryn Palmer, makers of Palmer Maple Syrup, or Snelgrove's Ice Cream Store in Salt Lake to sample a Snellee or any of the other businesses and their friendly owners. Phone numbers and addresses are also provided for mail ordering.

The range is wide, from America's first soft drink, Moxie, to Vermont Common Crackers to Chick-O-Sticks to Hell and Damnation Relish. Many Michigan products are included in addition to Vernor's including Sander's chocolate sauce, American Spoon Preserves, Red Pelican Mustard (which includes a little plug for pre-scrubbing Tiger Sandin) and the Piroggy Place.

The book is well illustrated with photographs, labels and advertising displays. The Engles capture the spirit of the independent food processors who, usually proud of their products and offer a vital alternative to the watered down national brands.

In the spirit of the catalog itself, "Food Finds" can be ordered by phone from the publisher, toll free (1-800-331-3761) during business hours. Book take, a New Cannan, Conn., firm will call orders 24 hours a day (1-800-255-2665).

Winemaker learns by trial and error

The goal of Murphy-Goode is to produce wines that showcase the unique flavors of the vineyard's particular soil structure and exposure. They aim at producing a fruitly, satiny, clean wine with a long finish accenting the ripe pear and melon flavors characteristic of the vineyard. For chardonnay, barrel fermentation, partial malolactic fermentation, and sur lie aging create a creamy texture and toasty finish. They prefer a chardonnay style that lets the fruit show through accompanied by oak, but not overwhelmed by it.

In 1985, Murphy-Goode and wine maker Dave Heston established Murphy-Goode Estate Winery to make and market wine. The first Murphy-Goode wines were the 1985 Fume Blanc and Chardonnay. In 1986, Murphy-Goode bought red grapes to produce the first cabernet sauvignon and merlot. In 1987, a winery was constructed with the capacity to produce 25,000 cases annually.

Spread mushrooms over bottom of a 9-inch glass pie plate. Arrange chicken rolls over mushrooms. In a small dish combine cream of chicken soup, sour cream and curry powder. Spoon over chicken rolls. Cover loosely with plastic wrap and microwave six minutes. Rearrange rolls.

Arrange broccoli flowerets around edges of dish. Sprinkle chicken rolls with paprika. Replace plastic wrap and microwave 5 to 7 minutes longer, or until cooked through. Let stand, covered, 3 minutes before serving over hot cooked rice.

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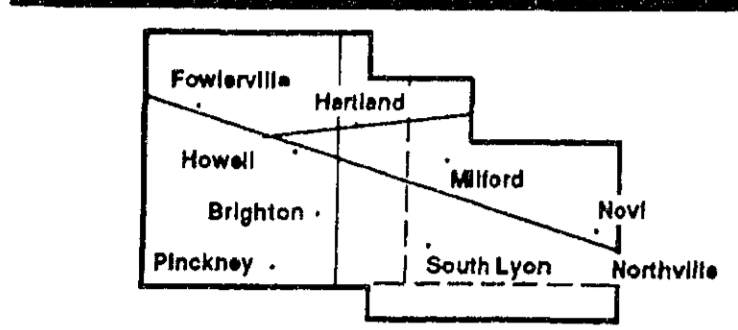
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MONDAY

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/Fowlerville (517) 548-2570
- South Lyon area (313) 437-4133
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- Northville/Novi (313) 340-3222
- 24 Hour Fax (313) 437-9460

To place your circular or display ad:

- Livingston County (517) 548-2000
- South Lyon area (313) 437-0111
- Milford area (313) 685-1507
- Northville/Novi area (313) 349-1700

For delivery service, call:

- Brighton, Pinckney or Hartland (313) 227-4448
- Howland/Fowlerville (517) 548-4809
- South Lyon area (313) 437-4133
- Milford area (313) 685-7546
- Northville/Novi area (313) 349-3627

Place classified ads: Monday 8 a.m. to 5 p.m. Tuesday - Friday 8:30 a.m. to 5 p.m. Deadline: Friday 3:30 p.m. for Monday Green Sheet

Rates:

3 Lines \$6.49
Each additional line 1.44

Wanted, Buyers Directory and Business and Professional Services. Please read your advertisement the first time it appears in the Monday Green Sheet errors immediately. HomeTown Newspapers will not issue credit for errors in ads after the first insertion.

Policies:

POLICY STATEMENT: All advertising in HomeTown Newspapers is subject to the conditions stated in the applicable rate card, copies of which are available from the advertising department. HomeTown Newspapers, 223 E. Grand River, Howell, Michigan 48843 (517) 548-2000. HomeTown Newspapers reserves the right to accept an advertiser's order. HomeTown Newspapers' advertising department has no authority to bind this newspaper and no publication of an advertisement shall constitute final acceptance of the advertiser's order. No more than one insertion of the same advertisement is ordered, no credit will be given unless notice of typographical or other errors is given in time for correction before the second insertion. Not subject to the Federal Fair Housing Act of 1968 which makes it illegal to advertise "any preference, limitation, or restriction" on the basis of race, sex, or religion. This newspaper will not knowingly accept any advertising for real estate which is in violation of the law. Our readers are hereby informed that all dwellings advertised in this newspaper are available on an equal housing opportunity basis. (FR Doc. 724983 Filed 3-31-72, 8:45 a.m.)

009 Entertainment

BLUE MOON BAND now appearing every Thursday night from 9 to 11:30. Nights on Mon. (313) 227-4436

INTRODUCING Personal Services and Personal Services II and many others. All services available at special rates. Call (313) 227-4436

FRIM Band now available to play at your location for any special occasion. (517) 548-8831

SOUNDMASTERS D.J.'s Evening. KJs (313) 437-9460

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170 Help Wanted General

SNOWPLOW drivers and sidewalk crews needed. Must have good drivers record and own transportation. Work when it snows. Earn extra money for Christmas and more. Call between 10am and 4pm and leave message (313)348-0440.

TEACHER, certified secondary math. Convenient after school hours. For more information call, Sylvan Learning Center, (313)665-7323.

THANKSGIVING EARLY DEADLINES

Monday Buyers Directory: Pinckney, Hartland, Fowlerville Shopping Guides; Pinckney, Hartland, Fowlerville Buyers Directory; and Wednesday Buyers Directory deadlines will be Thursday, November 21st at 3:30pm.

Monday Green Sheet and Wednesday Green Sheet deadlines will be November 22nd at 3:30pm.

WIXOM, full time production work. Some truck driving. Involves heavy lifting. Chauffeur's license or CDL required. Excellent driving record and references. \$6.50 per hour to start. Regular increases and bonuses based upon performance. (313)344-4688.

WIXOM, Saturday only positions. Production work \$5.50 per hour. (313)344-4688.

WRECKER/DRIVER. Full and part-time. Must be experienced. Apply in person, 5910 Whitmore Lake Rd., Brighton.

WRECKER driver. Midnight shift available for Hartland/Brighton/Fowlerville area. Excellent wages for experienced applicants, see Joe at M-59 Sunoco, M-59 and US-23.

171 Help Wanted Sales

ASST. MANAGERS/CASHIERS. We are looking for good people to join our team. We offer weekly paychecks, double time holiday pay, flexible schedule, morning afternoon and night shifts. Up to 40 cents an hour increase at 3, 6, 12 mos. Hire starting rates for experienced. Excellent opportunity for advancement. We offer medical benefits, sick benefits, paid vacations, life insurance and disability for all full time employees. If any of the above interest you, please come into our Speedway Store located at 194 and Baker Rd. in Dexter or call (313)425-4618 between 8am and 3pm, M-F. Ask for Tom.

EMPO MARKETING EOE

BUILDER seeking a full time sales person, experience preferred, in new home sales from model home in South Lyon area. Send resume to: Builder, PO Box 676, Brighton, MI 48116.

ASSISTANT MANAGER

Local men's specialty store has an opportunity for an Assistant Manager at our Novi location. Good selling skills desirable. Company offers attractive compensation package including commission. Please respond in writing or in person to: Russell's Tuxedos, 43428 W. Oaks Drive, Novi, MI 48377. Attn: John Choniere.

CHANGE YOUR LIFE!

Start a new career in real estate. Call Grace at Real Estate One, (313)684-1065.

SALESPERSON for growing carpet company. In house sales. Hourly, commission and bonus. Experience preferred, not required. Apply in person: Donald E. McHabb Co., 31250 S. Milford Rd., Milford, (313)437-8146 9am to 7pm, Mon-Sat.

SALESPERSONS dream come true. Earn quick cash selling our new advertising product. New territory, no competition, high commission, plus monthly renewals. Potential management for strong closers. (517)223-0077.

SPECIALTY SALES

- Paid training
- Bonuses
- Commissions
- Insurance
- Leads furnished

47 yrs. old company. We are expanding our sales force due to overwhelming product volume. Ask for Mr. Lewis, (313)662-3171, (313)227-4270.

173 Education/ Instruction

IMMEDIATE openings. Living Science Foundation interpreter. Science background, biology, astronomy, teaching degree preferred, not required. Call (313)748-1999.

PRESCHOOL teacher coordinator wanted for South Lyon Co-op Nursery, full time, 3 & 4 year old classes. Remit resume to: P.O. Box 215, South Lyon, MI 48178. Deadline November 13, 1991.

REPORT card grades low - let me help raise your child's self-esteem plus graded Tutoring in Math, Reading, Science & Language Arts. (313)344-4063.

SCHOLARSHIP ASSISTANCE

Not just for the young, all ages alike. For more information, call Barb, Mon-Fri., 6-9pm., Sat. & Sun., 9am-6pm. (313)449-2194.

180 Situations Wanted

AA-ONE housekeeping. Experienced, honest. Reasonable rates. "Let me do your dirty work" Call Pat, (313)632-6441.

CARE giver team will do house cleaning, fix meals and be companions. (517)546-9825, Lisa.

HOUSEKEEPING. Experienced, reliable, references. Call Kathy, (313)878-2183.

HOUSECLEANING, weekly or bi-weekly. Reliable. Reasonable. Free estimates. Drans, (313)878-0394 Joyce, (313)878-6316.

HOUSECLEANING. Affordable rates. References available. Call (517)223-9034 days, (313)994-2406 after 6pm.

QUALITY Cleaning with professional results. Home or office. Reasonable rates. (313)231-2232 ask for Mary.

185 Business And Professional Services

COMPUTERS: tutoring & consulting. Call Mike, (313)750-1223.

If you have a certificate of deposit that's maturing some time soon, give us a call when it matures and we'll see what we can do. If you've got an annuity you're not happy with and your past the summer charge period, call us. (517)548-1538

187 Business Opportunities

1 I SELL ME YOUR CAR, TRUCK OR VAN, 1980 to 1987, low mileage or high mileage, good condition or fair condition. Out state buyers waiting. Instant cash. Please call Dale, (517)342-6455, 8 a.m. to 8 p.m. seven days a week.

I WANT OLDSMOBILE 98'S OR CADILLAC, 1977 to 1984. Please call Dale, (517)342-6455.

201 Motorcycles

1988 HONDA NX125, 300 actual miles. (313)380-2857.

205 Snowmobiles

1987 YAMAHA Phazer PZ 480 EL snowmobile. Only 578 easy miles, just broken in. Electric start, electric hand grip warmers, cover included. Like new condition. \$3200 or best offer. (313)684-2202.

1980 ARTIC Cat, Wildcat 650, low miles, many extras, best offer, must sell. Also, 1974 Polaris 240 Cat, super clean, \$500. (313)231-3811.

210 Boats and Equipment

1989 WELLCRAFT Portolino 43ft. Loaded. All electronic instruments, custom dash, low hours, well maintained. Mr. Smith, Monday through Friday, 8am to 4pm. (313)538-8878.

215 Campers, Trailers And Equipment

1988 BANNER. Attention hunters, 14ft. sleeps 5. Make offer. Call after 5pm. (313)231-2815.

UTILITY trailers, factory direct. 4x8, \$425. 5x8, \$475. 5x10, \$550. 5x12 tandem, \$825. (313)878-0394 Joyce, (313)878-6316.

221 Truck Parts And Services

CAP for Dodge Dakota, short bed, dark blue, aluminum, \$450. (313)685-9774.

225 Autos Wanted

1981 CHEVY S-10, 2 door, Tahoe package, black in/out, loaded, \$12,900. (313)437-0066 after 6pm.

1991 SILVERADO, loaded 1/2 ton. Low mileage, 350 engine. \$15,500/best. (517)548-4539.

COMPLETE Meyers snowplow off 1984 GMC. \$750/best. (517)546-7456 or (517)223-7671.

234 Mini Vans

1985 CHEVY Astro. Conversion. Loaded. Full power, captain chairs. Very clean. 75,000 miles. \$5200. (313)380-8177.

1989 AEROSTAR, auto, 7 passenger, good condition, \$2800. (313)437-7442.

235 Vans

1984 CHEVY Beauville. 12 passenger. Loaded. New shocks, exhaust, tires, paint. 350 V-8. Looks/runs great. \$4995. (517)223-3846.

1988 FORD XLT Lorain, 29,000 miles. \$12,000 or best offer. (517)546-3665.

1989 CHEVY 1/2 ton 305 cargo van, 17,000 miles, stereo, aluminum wheels. Like new. \$8900. Sharp, must see. (313)684-1252.

1991 FORD conversion van. Loaded, push to the max. \$22,900. (313)227-5023.

238 Recreational Vehicles

1975 CHEVROLET/CASUAL, 18 ft. low miles, sleeps 6. Exc. Cond. \$4200 or best. (313)624-8321.

1990 YAMAHA Blazer 200, 3 months old, 24 hrs. use. Must sell. \$2,300. Days, (313)971-2007. Evenings, (313)632-7519 ask for Jan.

1978 GARELLI moped, \$100, or best offer. (313)349-7895.

240 Automobiles Over \$1,000

1980 FORD LTD. Excellent condition. Great buy at \$1200. (313)478-6662.

1988 DODGE 318, 8 cylinder, miles under 10,000, snowblades, new condition, \$8,000 or best offer. (517)548-2490.

1989 TOYOTA pickup, 5 speed, Excellent condition. \$7800. (313)750-6236.

1989 TOYOTA 4x4. Light bar, air, cassette, aluminum wheels, \$8,800. (313)380-2857.

1984 R Car, 19,000 original miles, air, automatic, \$4300 or best offer. (313)632-7997.

1984 RENAULT Encore. Excellent condition, inside and out. 35,000 miles. Air, power steering/brakes. \$1600/best. (313)420-3118.

1985 CAVALIER Auto, 80,000 miles, exc. maintenance, some rust, 1 owner. \$1,500 or best offer. (313)231-1923.

1985 MUSTANG GT, 76,000 miles, white & black, 5 speed, air, cruise, tilt, power steering/brakes. \$4,200, best. (313)960-3727.

1985 OLDS 88, full power, exc. cond., \$4350. (313)464-3371.

1986 CHEVY Caprice, 4 door, low miles. Excellent condition. \$4100. (517)546-4996.

1986 CUTLASS Clava Wagon, AC, am/fm cassette, power locks, good condition, \$3400 or best. (313)227-2186 after 6pm.

1986 OLDS 98. Mint cond. Full power. New tires. 38,000 miles. \$6900. (313)486-1548, 6pm.

1986 OLDS Delta 88 Brougham, loaded, low miles, excellent condition. \$5800. (313)349-8623.

1986 PLYMOUTH Turismo Hatchback, 55,000 miles, power steering/brakes, auto., am/fm stereo, rear delogger, full gauges, rally wheels. New brakes, tires, and exhaust. Very good condition. \$2200/best. (313)684-2243 over weekends.

1986 YUGO, low mileage, brown, no rust, good cond. \$1100. (313)437-6635.

1987 T-BIRD, loaded, good cond. All highway miles. \$4500/best. (313)437-6975.

1988 BUCK LeSabre, 54,000 miles, good condition, red, V-6 with overdrive, power steering/brakes/locks, air, and car phone, \$6900. (313)684-1096.

1988 BUICK LeSabre. Power steering/brakes, cruise control, air conditioning. \$2200/best. \$1,800 takes it! (313)971-9670 Mon. thru Fri. 9am to 4pm.

1988 CHEVY S-10 Blazer, 38,000 miles, clean, no rust, runs great. 2 yr. or 35,000 miles left on warranty. \$7,500. Call Bob, (313)553-7974.

1988 CHEVY CAPRICE. Exc. cond., very low mileage 17,500 (actually driven by senior citizen to/from supermarket!!) \$4995/best offer. (313)229-9371.

1988 Cutlass Calais, 2 door, auto, cruise am/fm with cassette. Loaded. \$3800. (313)426-3764.

1988 LINCOLN Town Car Signature Series. White exterior, light gray leather interior. Electronic dash, fully loaded w/air phone. \$9900 or best offer. (313)448-8682.

1989 CHEVY Beretta GT, loaded, exc. cond. 40,000 miles. \$8100 or best. (313)437-5975.

1989 CORSCIA, 4 door, sunroof, am/fm stereo cassette, low mileage, good condition. \$6900 or best offer. (313)348-8682.

1989 COUGAR, excellent condition, loaded, Blue Max edition, 60,000 highway miles, \$7,200 or best offer. (313)887-0525.

1989 PROBE LX. Blue, 5 speed, loaded, exc. cond. Must sell. \$5700. (517)548-2359 after 5pm.

1989 PROBE LX. Exc. cond. 46,000 miles, sandywood light, \$7,800. (313)349-0372.

1990 CHRYSLER Imperial, black, 4 door, loaded, ABS brakes, 32,393 miles, exc. cond. \$14,500. Call (313)229-1438 between 7:00am and 3:30pm. Ask for Mike Kerr. Sealed bids due to James Craig, 4740 Bauer Rd., Brighton, MI 48116 by 1:00pm. Nov. 14, 1991.

1990 GEO Prism, exc. cond. must sell, \$5,500. Call (517)521-3253.

1991 BUICK Park Avenue, 17,000 miles, midnight blue, GM executive car. \$18,700. (517)627-2415.

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241 Automobiles Under \$1,000

1977 GRAND Prix. Runs good. Good reliable transportation. \$500. (313)229-8636.

1977 PINTO, 2 door, 4 speed, new front brakes, shocks, tires. \$300. Reliable. (313)437-6317.

1977 PONTIAC Grand Prix. Runs great. Needs some work. \$700 or best offer. (313)486-3915.

1978 DATSUN 280Z. Rebuildable, does not run. \$500. (517)548-3817.

1979 CHEVETTE 4 door. Good running condition. \$250 or best offer. (313)632-7830 evenings.

1980 OLDS Toronado, good condition, \$700/best. (517)548-1097 after 3pm.

1981 BONNEVILLE. Looks great, runs great \$800 or best. After 5pm (313)227-3937.

1981 ESCORT. New brakes. Very reliable. \$650. (313)887-9474.

1983 MERCURY Cougar, needs work, as is. \$300/best. (313)437-7973 after 6pm.

1984 CHEVETTE, runs, needs work. \$275; 1976 Chevy 3/4 ton truck with engine, \$500. (517)546-0823 after 5pm.

1986 FORD Escort. Many new parts. Not running, could be fixed. Best offer. (313)486-0042.

1985 PONTIAC Sunbird, runs good. \$600. (313)632-5552.

Mc DONALD FORD "The Nice Place To Shop"

- 1991 TEMPO GLS 9,000 mi. only **\$8,999**
- 1989 TAURUS G.L. With extended warranty only **\$7,999**
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<p>TAURUS GL 4 DOOR</p> <p>V6, engine, power windows, power locks, power seats, air conditioning, cruise control, light group, cast aluminum wheels, 15 inch tires, am/fm stereo cassette, electric defroster, cloth seats, front wheel drive, and more</p> <p>Was \$17,554 Discount 3879 Rebate 400 NOW \$13,275*</p> <p>Stk. #11016</p>	<p>RANGER XLT SUPER CAB</p> <p>3.0 V6 engine, XLT trim, cruise control, tilt wheel, clear coat paint, automatic transmission, tachometer, chrome step bumper, rear jump seat, sliding window, Deluxe 2 tone paint, am/fm stereo cassette, much more</p> <p>Was \$15,085 Discount 3222 Rebate 400 NOW \$11,463*</p> <p>Stk. #T11013</p>	<p>1992 EXPLORER</p> <p>4 wheel drive, V6, automatic, sunroof, air conditioning, aluminum wheels, light group, privacy glass, floor console, cruise control, tilt wheel, am/fm stereo cassette, luggage rack, power windows, power locks, much more</p> <p>Was \$23,219 Discount 3620 NOW \$19,599*</p> <p>Stk. #T2302</p>	<p>FORD EMPLOYEES AND RELATIVES A, X, Z PLANS WELCOME</p>

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