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12 Pages plus Supplements

# The NOVI NEWS

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Photo by BRYAN MITCHELL

Lynn Barton gets in the holiday spirit by giving away Safe Drive memberships

## Women make a gift of stickers

By SUZANNE HOLLYER  
Staff Writer

Lynn Barton and Joyce Chmel probably don't even know you. But they want to give you a gift valued at \$50.

The duo are the founders and owners of Safe Drive, a program intended to encourage safe driving habits among new drivers.

For \$50, parents can purchase a bumper sticker that will help them sleep when their 16-year-olds are out at night.

The sticker asks anyone with a complaint about the vehicle's driver to call 349-LIVE or 1-800-LIV-SAFE. Identification numbers also are printed on the stickers.

Chmel and Barton believe that the first year of driving is the most dangerous. They encourage parents to buy a \$50 sticker and Safe Drive membership for the first year their child is driving.

The response has not been overwhelming.

"We will keep these holiday kids safe for a whole year. We truly believe in it or we wouldn't be giving them away . . . This is a \$5,000 gift to the community."

Joyce Chmel

They gave away 50 memberships when they opened early this year. Then they doubled their membership in sales.

"We're paying our bills," Chmel said. "I think the holidays slowed things down, or it could be the recession."

But they believe in what they are doing, and

they want to continue even if their profits are low. That is why Chmel and Barton are giving away 100 memberships at the year's end.

The first 100 people to call 349-5483 will get a free one-year membership.

"We will keep these holiday kids safe for a whole year," Chmel said.

"We truly believe in it or we wouldn't be giving them away."

After the bumper stickers are given away, Chmel and Barton will monitor their phones for a year. If anyone calls to complain about a driver, they will inform the parents.

The idea has caught on in Livingston County. The county probate court is going to make the bumper stickers mandatory for new drivers with problems adjusting to traffic laws, Barton said.

But parents in Oakland County can prevent problems before they happen.

"This is a \$5,000 gift to the community," Chmel said.

"We just thought we would do our part."

## Conventions beat a path to Expo Center

By JAN JEFFRES  
Staff Writer

Conventioneers appear to be beating a path to Novi's new Expo Center.

While the formal start-up date for the center isn't until Sept. 1, 1992, the facility has already booked for March the two-day Metropolitan Detroit Landscape Association's show. A food show is slated for April.

And before all that, the Motorsports Museum is holding a fundraising bash there in January.

Not that there isn't a long way to go before Cobo Hall has serious suburban competition.

Blair Bowman, of Thompson-Brown Realtor's Novi office, representing Novi Expo Center Inc., told the city's Planning Commission Dec. 15 that a permanent use variance will be sought from the Zoning Board of Appeals to enable the operations to go forward in what is now an area zoned for light-industrial (I-1) use.

"There is not particular ordinance within the city that will encompass all the intended uses," Bowman said.

These uses include the Motorsports Museum, the convention center, offices such as the Novi Chamber of Commerce and a warehouse. Storage will continue in the building, he explained, to ensure a steady source of income.

Since the city council recently mixed a proposal that Nov's con-

■ A flooding problem in the area of Nine Mile Road has made neighbors apprehensive about the proposed Vasilos Estates Subdivision. The developer recently won approval for woodlands and wetlands permits from the Novi Planning Commission, as well as tentative preliminary plat approval. The story is on page 3.

sulting engineers, JCK & Associates, be added to the Expo Center's payroll, the new private corporation has recently hired as engineers Cunningham-Limp, Bowman said. Architects have also been commissioned to design the phased improvement of the former Mohawk Liquor plant.

Phase one calls for the refurbishing of a total of 300,000 square feet: a 200,000 square foot exposition area, a 100,000 square foot hall, and two to four halls of 28,000 to 38,000 square feet in size.

Lots of parking space is planned, but a parking deck may ultimately be needed to accommodate all that traffic. But that's in a future phase, Bowman said.

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## Northville woman loses battle for life

By CRISTINA FERRIER  
Staff Writer

Last week's slippery road conditions led to the death of a local woman, who lost a three-day fight for her life.

Eleanor Delphine Kunzi, 65, died Wednesday at Botsford Hospital as a result of injuries sustained in an early-morning accident on Ten Mile Road, Monday, Dec. 16.

According to Novi Police, Kunzi was heading east on an ice-covered Ten Mile Road when she lost control of her vehicle. The accident occurred just east of Novi Road.

Police said Kunzi, who was driving a 1992 Ford sedan, slid across the center line into the westbound lane and into the path of a vehicle driven by Novi resident Janice Cole, 36.

Two children, 10-year-old Car-

men Eden and 12-year-old Samuel Cole were passengers in Cole's vehicle.

Police said Janice Cole and Eden were uninjured, but Samuel Cole, who was sitting in the front seat, was transported to Providence Hospital in Novi where he was treated for injuries.

Kunzi, who was a 6-year resident of Northville, was a retired Ford Motor Company employee. She was very active in senior citizen activities and Northville Town Hall.

Funeral services were held Friday, Dec. 20 at Casterline Funeral Home in Northville. She was buried in Lakeside Cemetery in Howell.

Kunzi is survived by a daughter, Lauren Brockner; a brother, William Malchuk of Novi; two sisters, Isabel Miles of Brighton and Dolores Rhode of Evart; and one grandchild.

## Churches host long list of services

Many local churches are planning special services for the upcoming holidays. Following is a list of services in Novi and Northville churches:

**Good Shepherd Lutheran Church,** Nine Mile and Meadowbrook; Pastor Gene Jahnke: Christmas Eve worship service with children's play at 7 p.m. A carol and candlelight service will be held at 11 p.m. Christmas Festival worship service will be Christmas morning at 10 a.m. The message is "Precious is the Child."

**Fairlane Assembly West,** 41355 Six Mile; Rev. Paul Bryant: Christmas

Eve worship service is titled "Candles, Candles and Communion" from 6 to 7 p.m.

**Novi United Methodist Church,** 41671 Ten Mile at Meadowbrook; Rev. Charles Jacobs: A family-oriented Christmas Eve service will be held at 7 p.m. featuring a service of carols, scripture, music, story and a festival of lights.

**Orchard Hills Baptist Church,** 23455 Novi Rd.; Pastor Kenneth Stevens: Candlelight Vesper Service at 6 p.m. Christmas Eve.

**First Presbyterian Church of Northville,** 200 E. Main, downtown

**Northville; Dr. Lawrence Chamberlain,** pastor: Christmas Eve services are at 5 p.m. (children's service and pageant), 7 p.m. (featuring youth choirs), 9 p.m. (lessons and carols), and 11 p.m. (featuring the chancel choir). The 7, 9 and 11 p.m. services are by candlelight.

**Our Lady of Victory,** 770 Thayer, Northville: Christmas Eve mass will be held at 4 p.m., 7 p.m., and midnight. Christmas day masses will be at 9 and 11 p.m.

**St. Paul's Lutheran Church,** High and Elm streets, Northville (behind Hardee's); Pastor T. Lubeck: Christmas Eve services with Holy Com-

munion will be held at 6 and 8 p.m. A candlelight worship service will take place at 10 p.m. On Christmas morning there will be a 10 a.m. communion service. A 6 p.m. communion service is also scheduled for New Year's Eve.

**First United Methodist Church of Northville,** Eight Mile at Taft; Dr. Douglas Vernon, pastor: Christmas Eve candlelight services are scheduled for 5 (family service with pageant), 8 (lessons and carols) and 11 p.m. (communion).

**Meadowbrook Congregational Church,** 21355 Meadowbrook Rd.;

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### Sweet revenge

The Novi Wildcats' cager and spiker squads each got a taste of sweet revenge last week, defeating their rivals from Northville High School. At right, the girls of the Novi volleyball team celebrate their 2-games-to-1 victory over their neighbors from across the Baseline. Novi won the third game 16-14. It was an equally close contest in boys' basketball, since Novi downed Northville 47-46. The victories even the score a bit for the defeat Northville handed Novi in the Baseline Jug contest during the football season. Complete details will be in Thursday's edition of the Novi News.



Photo by BRYAN MITCHELL

# Community Calendar

**Today, December 23**  
**City Council:** Novi city council meets at 8 p.m. in the Novi Civic Center.

**Tuesday, December 24**  
**Christmas eve:** City offices and the Novi public library will be closed.

**Wednesday, December 25**  
**Christmas Day:** City offices and the Novi public library will be closed. Have a happy holiday.

**Tuesday, December 31**  
**New Year's Eve:** City offices and the Novi public library will be closed.

**Wednesday, January 1**  
**New Year's Day:** City offices, school and the Novi public library will be closed. Have a happy holiday.

**Athletic Boosters:** The regularly scheduled Novi High School athletic boosters meeting will be cancelled due to the holiday break. The meeting will be rescheduled for January 8.

**Monday, January 6**  
**Choir Boosters:** The Novi High School Choir Boosters will meet in the library in the school building at 7 p.m.

**Senior parents:** Senior parents of Novi High School students will meet in the high school in lecture room A at 7 p.m.

**City Council:** The Novi City Council will be meeting at 8 p.m. in the council chambers of the Novi Civic Center with its various appointed boards and commissions.

**Party planning:** The parent planning committee of the Novi High School senior all-night party will hold its organizational meeting at 7 p.m. in the Fuert Auditorium of Novi High School. Volunteers are needed to make this all-night party a success. Contributions and donations are also needed. Tickets for the party will be sold at the meeting for \$25. For further information, contact Kathy McCarthy, 348-6525 or Lisa Willard at 478-7087.

**Tuesday, January 7**  
**Quest speaker:** Pat Hinz of the Family Works Counseling Center in Novi will be the monthly Quest speaker before the Middle School PTO. Hinz will speak on the topic of parenting skills at 7 p.m. in the school's media center.

**Financial aid:** A college financial aid workshop will be held in Novi High School in lecture room A in the high at 7 p.m.

**Wednesday, January 8**  
**Athletic Boosters:** The Novi High School Athletic Boosters Club will meet at 7 p.m. in Room 107 of the high school.

**Planning Commission:** The Novi city planning commission meets in the council chambers of the Novi Civic Center at 7:30 p.m.

## Services planned for the holidays

Continued from Page 1

**Holy Family Catholic Church, 24505 Meadowbrook Fr. John Budde; Fr. Jerome Slowinski, assoc.: Three Christmas Eve masses are scheduled. The first is at 4 p.m. and the second is at 6 p.m., featuring the Junior Choristers at 5:50. Midnight mass will include music and choir beginning at 11:30. Christmas day masses are scheduled for 8:45 a.m., 10:30 a.m., and 12:15 p.m.**

**First Baptist Church of Novi, 45301 Eleven Mile; Dr. Gary Elmer, pastor: No Christmas or Christmas Eve services are planned because the church is emphasizing that families be together and worship together on Christmas. A Watchnight Service is scheduled for New Year's Eve, which will include games for all ages, service and communion.**

**Faith Community Presbyterian Church, 44400 W. Ten Mile; Pastor Richard J. Henderson: Christmas Eve services include family and children services at 6 and 8 p.m. and a Holy Communion service at 11 p.m.**

**Northville First Baptist Church, 217 N. Wing, Northville; Pastor Stephen Sparks: A special Christmas Eve service is scheduled for 6 to 7 p.m. Watchnight service is from 9 to mid-**

**Spirit of Christ Evangelical Lutheran Church, 40700 W. Ten Mile; Pastor Thomas Scherger: Christmas Eve services at 6:30 and 11 p.m. The 6:30 p.m. service is a family worship service and the 11 p.m. service is a candlelight service.**

**St. James Roman Catholic Church, meets at Parkview Elementary School on Eleven Mile west of Taft; Fr. James F. Cronk: Christmas Eve mass at 4:30 (children's mass) and 8:30 p.m. Christmas day masses at 9 and 11 a.m.**

**City Council:** The Novi City Council will meet in regular session at 8 p.m. in the council chambers of the Novi Civic Center.

**Library board:** The Novi library board will meet in the library building.

**Tuesday, January 14**  
**Out early:** Novi High School students will be dismissed from classes at 10:55 a.m.

**Wednesday, January 15**  
**Out early:** Novi High School students will be dismissed from classes at 10:55 a.m.

**Thursday, January 16**  
**A day off:** Novi High School students get the day off as teachers will be taking in-service training.

**Friday, January 17**  
**A day off:** Novi High School students get the day off as teachers will be taking in-service training.

**Saturday, January 18**  
**Winter Dance:** Novi High School will host its Winter Dance in the high school Commons from 8-11 p.m.

**Chilly Willy Festival:** The Novi Parks and Recreation Department will be hosting its annual Chilly Willy Festival at the Novi Civic Center and in Power Park behind the civic center. The event will include a snowball softball tournament. Teams must register for the event at least four days ahead of the tournament. Contact the parks and recreation department for more information at 347-0400.

**Monday, January 20**  
**Semester begins:** The second semester begins in Novi schools.

**Band Boosters:** The Novi High School Band Boosters will meet in room 511 of the high school at 7 p.m.

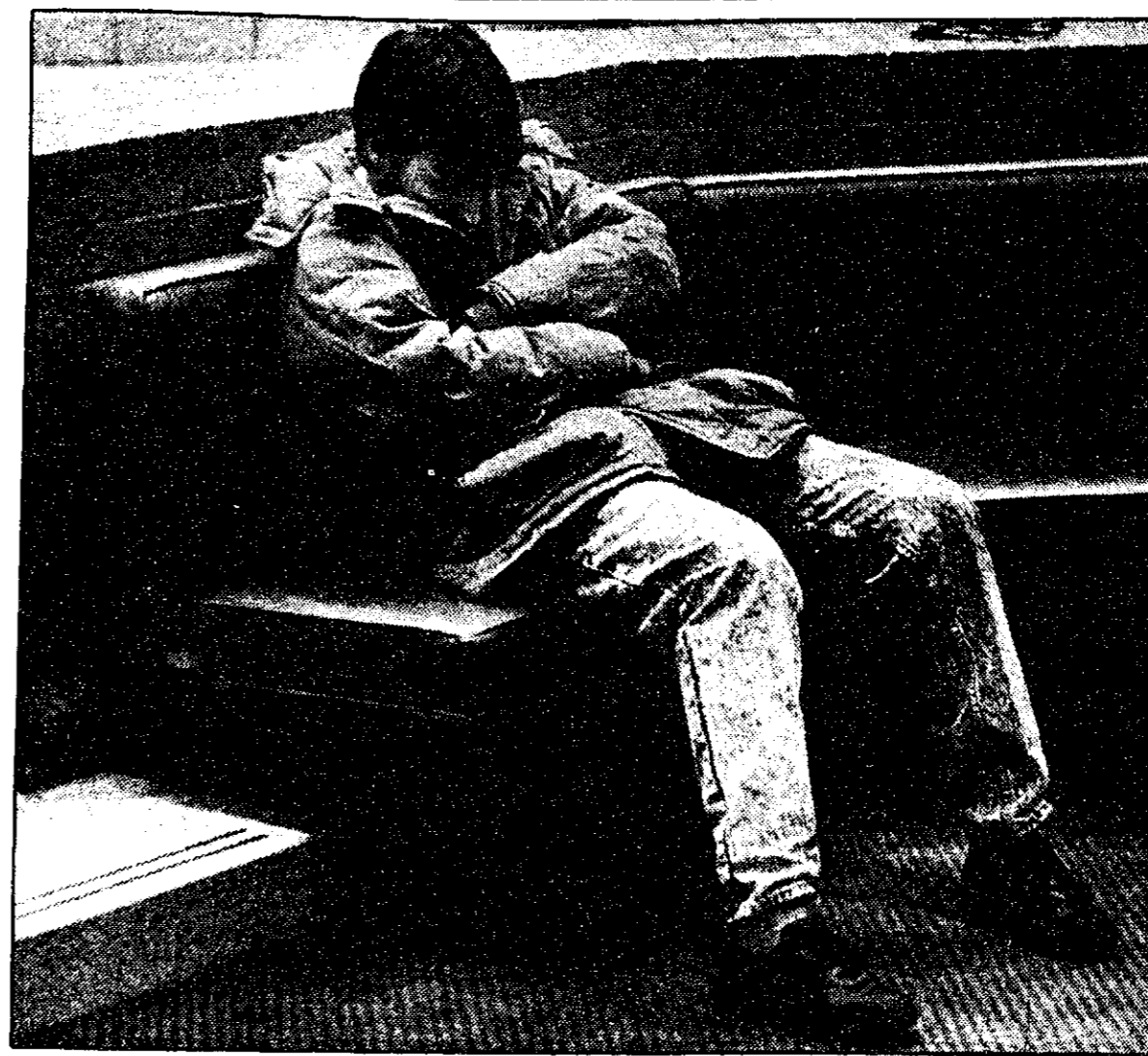
**Debate Banquet:** The Novi debate team will host a banquet dinner in the Novi High School Commons at 6:30 p.m.

**Martin Luther King Day:** City offices will be closed.

**Wednesday, January 22**  
**Planning commission:** The Novi city planning commission will meet at 7:30 p.m. in the council chambers of the Novi Civic Center.

**Thursday, January 23**  
**School board:** The Novi Board of Education will meet at Novi Middle School at 7:30 p.m.

**Monday, January 27**  
**City Council:** The Novi City Council will meet at 8 p.m. in the council chambers of the Novi Civic Center.



## Flooding worries neighbors

By JAN JEFFRES Staff Writer

A flooding problem in the Nine Mile Road area has made neighbors apprehensive about the proposed Vasilios Estates Subdivision.

On Wednesday, the developer won unanimous approval for woodlands and wetlands permits from the Novi Planning Commission, as well as tentative preliminary plat approval.

But planning Commissioner Kathy McLellan urged that the project be handled cautiously. The northern segment of the property is on a floodplain.

"Due to the sensitivity of this site, I would hope that extra care all along the process would be taken. Basically, the site moves around in a storm situation," she said.

The tiny sub, to have just six houses on one-acre lots, would be on 23 acres on the north side of Nine Mile Road between Beck and Garfield roads.

The area has been plagued with overflow problems, Nine Mile resident Bruce Butske said. Concerns were raised that the septic systems from the subdivision could pollute run-off and contaminate wells at adjacent homes.

"There's no systematic process of eliminating stormwater run-off on the residences. You find yourself in the position of watching other people raise their property, diverting the water towards your property. The whole hydrogeology of the area is very, very curious," Butske said.

Nearby Hummingbird Estates subdivision at times has standing water at the entrance way, he added, adding that the state department of natural resources was notified but did not act upon the information.

The proposed development would remove 1.53 acres of trees, 14 of them over eight inches in diameter and protected by city regulations.

Cliff Seiber, engineer for the developer, said that a permit from the Oakland County Health Department will be needed for the septic system. The county requires 7.5 feet of clay above the aquifer before a well can be dug, planning commissioner Joseph Balagala said. "It's not just as easy as going out and digging a well... They have to go through really stringent soil tests and water testing before they can get a permit."

## Last minute shopping

It's the end of a long, exhausting holiday shopping season for patrons of Novi's Twelve Oaks mall. And this shopping (who remains unidentified because our photographer chose not to wake him to get his name) portrays what many shoppers are feeling.

**Peace on Earth**

May you and your loved ones have a safe and joyous Holiday Season, a healthy and prosperous New Year.

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**HOME TOWN**  
Newspapers

**Eleanor & Ray Heald/Wine**

*All cognac is brandy; not all brandy is cognac*

"Brandy is the heart of wine — its quintessence," said Claire Coates, communications director for the Cognac Bureau. "People who drink wine and are attracted to its taste, eventually continue this enjoyment with brandy. Although cognac can be produced only in France, brandy can be made anywhere in the world. All cognac is brandy, but not all brandy is cognac."

Ugni blanc, known elsewhere as Trebbiano, White Hermitage or St. Emilion, is the principal grape variety in Cognac. "Only natural yeasts are used in the fermentation process," Coates said. "Any chemical additions are concentrated during distillation and would give poor tastes and aromas. We add nothing; everything is perfectly natural."

Vineyard sites in the Cognac region are arranged in concentric circles with the very best, those with chalkiest soil, at the center and those of lesser distinction near the perimeter. In decreasing order of importance the sites are Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois and Bois Ordinaires.

In the Cognac region, the term "champagne" translates as "open field" and has no reference to sparkling wine.

Demand for cognac produced exclusively from the Grande and Petite Champagne is increasing. The term Grande Champagne refers to cognac produced entirely from grapes grown in the appellation Grande Champagne. The same is true for Petite Champagne. Fine Champagne contains at least 50 percent Grande Champagne, the remainder being only Petite Champagne. The term Fine Cognac on some cognac labels has no legal meaning.

The distiller uses a traditional pot still, made entirely of copper, to separate the essence of the wine. A first distillation results in a milky, 28-percent alcohol liquid.

In a second distillation, the head and tail distillates are separated from the heart having an average strength of 70-percent alcohol. It is then aged and blended to produce the brandy called cognac. Distilled water is gradually added over a period of years to bring the cognac to the desired 40 percent alcohol before bottling.

Cognac is aged entirely in 90-gallon Limousine or Tronçais oak barrels, some as old as 50 years. Barrel aging gives tannin, allows oxidation, and adds color to the otherwise colorless spirit. Approximately four percent (28 million bottles) of cognac evaporates annually from the aging barrels as "the angels' share."

Cognac's consistent taste is maintained by a master blender who has at his disposal a flavor bank of more than 350 cognacs of different age and origin. The process of blending these cognacs depends more on the blender's nose than his taste. Very little is tasted in the task that requires many years of training and apprenticeship. The skill is frequently passed from father to son for generations of master blenders employed by a given cognac house.

Continued on 3

**WINE SELECTIONS OF THE WEEK**

Zinfandel is a true American original. No other country in the world grows or makes zinfandel. This deep red grape is the fruit source for volumes of bluish wine; however, we think that the only real zinfandel is red.

**1988 Beringer Zinfandel, North Coast (\$9.50).** Rich, ripe, blackraspberry fruit is complemented by a generous portion of French oak and spice.

**1988 Clos du Val Zinfandel, Stags Leap District (\$14).** This wine majors in flavor. Berry and bramble aromas introduce fruit flavors and spice in a balanced, stylish pour.



Sweet and savory homemade treats are one of the high points of the holiday season

**HOMEMADE FOR THE HOLIDAYS**  
Goodies from the heart make good presents

Gifts from the home equal gifts from the heart at times like these. With the economy in a recession, excessive glitz seems inappropriate to some. More than one friend or business associate has announced she is taking the gift list to the kitchen this year.

As one person put it: "All that fancy stuff went out with Trump."

One caterer said some of his regular clients have told their employees, "It's a big party or a bonus this year." The caterer added: "The employees say, 'Give the bonus and make the party a potluck.'"

If you've decided "homemade for the holidays" will be your motto this year, here are some suggestions and tips to make sharing easier.

Give your food gifts — homemade or store-bought — special treatment by wrapping them in a seasonal dish towel or pretty napkin instead of the usual paper. Or wrap it in an apron. For an added

touch, include the recipe. (Or at least include a note with serving suggestions if the recipient needs to finish the preparation, such as with a rice mix or homemade spices.)

With a minimum of preparation and expense, you can make your own gourmet food items as gifts. Packaged in attractive baskets, bowls or glass bottles, and dressed up with colorful ribbons and fabrics, they'll look like they came from an expensive food emporium.

Containers need not be expensive. Card shops and supermarkets sell plastic and cardboard ones imprinted with holiday designs for about \$1 each (or less).

Also consider straw baskets, in particular the tight-woven and multicolored ones with lids, and inexpensive ceramic bowls, all of which are useful once the food is gone. Cover the bowls with clear or colored plastic wrap, tied at the center with a ribbon. Wicker baskets lined with

colored plastic wrap or foil become beautiful gift baskets when filled with cookies, candies and other small treats.

Inexpensive decorative tins and holiday cookie jars can be purchased in supermarkets and dime stores. Both can be used again by the recipient. Empty jelly jars are easy to decorate with acrylic paint and ribbon, making festive candy jars. Oversized tumblers and coffee mugs are other examples of attractive containers that can be used again and again.

You can make your own labels with colored paper, cut with pinking shears, or buy fancy labels at a stationary store. What better way to express good wishes this holiday season than to offer a gift under your own label?

Busy cooks have to do some of the gift cooking in advance. Here are some storage ideas so you can set up your calendar for preparation.

**STORING COOKIES AND CANDY**

To store cookies short-term for one week: Cool cookies completely. Do not mix soft and crisp varieties in the same container or the crisp cookies will soon become soft. Store soft cookies in a container with a tight-fitting lid. Store crisp cookies in a container with a loose fitting lid. Store bar cookies in the pan in which they were baked; cover pan tightly with aluminum foil or plastic wrap.

To store cookies long-term for six months: Both frosted and unfrosted cookies can be frozen and stored up to six months. Arrange in a container lined with plastic wrap or aluminum foil; separate with layers of aluminum foil or plastic wrap. Tightly seal container, label and freeze. Thaw cookies by allowing them to stand loosely covered on a serving plate for about 20 minutes.

To store candies: Individually wrap

Continued on 3

**Chef Mary Brady**

**Soup will warm the soul this Christmas Eve**



I am very happy that it is the Monday before Christmas. We decided a few weeks ago to give everyone a break and close down for Christmas Eve. Hopefully the video store will have a few good movies to rent. It's time to "veg out" for a few days. Since most of my family will be out of town, there will be no big get-togethers. No leftovers either. I have been elected to do the Christmas Eve dinner. Usually this is a lavish affair ending with everyone moaning that they have

eaten too much. Well, I swear this year I won't do it. A good pot of soup and assorted sandwiches will be just fine. Add a salad and a light dessert, and the meal is complete. Better yet, I can sit on the couch most of the day while the house fills up with the smells of the soup cooking itself. Lucky for me, I can bring some of the stock home from the restaurant and have a head start. The only thing I need to figure out is what flavor to make. One of my favorite soups is a consomme of clear bouillon. One swallow warms me from head to toe, and it is good for you. In the old days, clear broths were thought to have medicinal powers. Understandably so. They revitalize without heaviness. Soups of vegetable purees are also very nourishing and nutritious. When is the last time you made a carrot or parsnip soup? Or better yet, a combination. Swirl one into the

other for a real taste treat. Or minestrone. I always think of the original Larco's in Detroit, which made a lovely soup, chock full of vegetables and pasta in a rich broth. It was sprinkled with some fresh parmesan, and that great Italian bread was perfect for dipping. I haven't been able to duplicate it yet, but I'm still experimenting. Or how about a good fish chowder, full of fresh fish or clams? Last week we had a request for borscht. Admittedly, neither myself, Laura or Pat had ever made it. Well, we pulled out the cookbooks, found a good recipe and went at it. I don't care for beets at all. Never have and never thought I would. Borscht changed my tune. We took a chance and ran it for the soup of the day, and the raves are still coming in. Even chicken noodle sounds good, with big chunks of chicken and thick egg noodles.

Add a grilled cheese with tomato sandwich and some rice pudding for a real comfort food meal that's right at your fingertips. Or... I could go on and on. Some quick soup facts before you start. The best soups are made from the best ingredients. Meat soups should use cuts from the neck, hocks (shank) or short ribs. Depending on the soup, beef, lamb or pork are the common animals used. Stewing hens provide the best meat for chicken-based soups. Fish and shellfish should be fresh and odor-free. Choose beautiful vegetables with good flavor. Too many people use the "garbage" left in the vegetable bins in soup just to get rid of it. The soup suffers. Spices and herbs, called aromatics in the business, are added to soups to increase flavor, and in many instances to reduce the need for salt. Cook soups at a gentle simmer, just long

enough to develop good flavor and appropriate body. Stir the soup to prevent scorching, and use a ladle to remove and skim that forms. Don't be afraid to taste the soup frequently as you go. When the soup is done, either serve or store it. There is no benefit to having soup cook away for hours. Flavor deteriorates. Finally, don't forget the garnish. Garnishes make a good soup great. They should be added just at service. A sprinkle of fresh herbs, grated cheese, homemade croutons or chopped bacon are some examples. Use your imagination. Merry Christmas to all. Have a wonderful holiday. Mary Brady is a certified executive chef and a Northville resident.





