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Sixty percent of recyclables get landfilled

By JAN JEFFRES
Staff Writer

Possibly as much as 60 percent of the recyclables to be recycled at the Novi Recycling Center end up in a landfill, undermining the environmental concern which sparked the creation of the facility over two years ago.

That's because the recyclables are "polluted" by the would-be recyclers' sloppy practices, as well as downright misuse of the center's bins, according to city employees.

Some of the dumpsters are so contaminated that their contents must be handled as hazardous waste — at a higher cost to the city's taxpayers.

Recycling coordinator Jim Cheyne calls the situation "a horror story." Cheyne says that early this winter an entire load of plastics had to be sent to a landfill because so much of the material was dirty or was not the acceptable Number One or Number Two plastic.

"These guys don't want to mess with it. . . . It takes that much time to sort it out," he said.

Novi's 24 hour a day, seven day a week operation, in the parking lot of the Novi Civic Center, does not have staff on duty. But explicit instructions are posted on the bins, and brochures on how to recycle are available on the site.

The issue came to the forefront recently when the four-student Novi Meadows Recycling Committee wrote to Mayor Matthew Quinn

"If these items are going to a landfill, then the residents of Novi are wasting time and energy transporting items to the recycling center."

The members of the Novi Meadows Recycling Committee

to find out if rumors they had heard about recyclables ending up in landfills were true or not.

According to a memo by Director of Public Services Anthony Nowicki to the Novi City Council, the story was more than a myth.

"It's no real secret that a lot of things go to the landfill. It's a mess. It's really discouraging. It's disheartening," Nowicki said.

Nowicki has suggested the city council reconvene the original recycling committee to evaluate the effectiveness of the center, which opened in May 1989. No action has yet been taken.

The problem is highlighted by the fact that mandatory curbside recycling for single-family homes — once scheduled to begin here in

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Photo by BRYAN MITCHELL

Recycling Coordinator Jim Cheyne points out the instruction placard many Novi recyclers miss . . . or ignore

Acceptable

Glass food and beverage containers can be easily recycled by glass container plants. Generally speaking, metal caps and lids should be removed but labels can remain.

Soda bottles, Beer bottles, Juice containers, Ketchup bottles, Wine and liquor bottles, Food containers.

Not acceptable

The following materials are not recycled by glass container plants and should not be mixed in with container glass.

Ceramic beer and wine caps, Ceramic cups and plates, Clay flower pots, Crystal, Light bulbs, Mirror and window glass, Heat resistant ovenware, Drinking glasses

Schmid's influence grows

By JAN JEFFRES
Staff Writer

For a freshman Oakland County commissioner, Novi's Kay Schmid is already well-positioned to influence policy.

She was just appointed vice-chair of the board of commissioners' Republican caucus, a key job. Nineteen of the 27 commissioners are card-carrying members of the GOP, meaning the caucus invariably blazes the trail for the board majority.

Schmid was also tapped this month to take over as a board representative to the Southeast Michigan Council of Governments (SEMCOG). Disgruntled over SEMCOG's Regional Development Initiative (RDI), the board ousted their past reps, including Marilyn Gosling, R-Bloomfield Hills, a leader of the committee which drafted the controversial study.

"There's some talk in Oakland County that we will pick up our marbles and go home if you (SEMCOG) won't listen. But that's not a

board decision," Schmid said.

She was elected in 1991 to speak for District 24, which encompasses Novi, Novi Township, a portion of Northville within Oakland County, Lyon Township and South Lyon. But that may change next year. Based on population increases tallied in the 1990 census, the board Republicans support a plan to cut back to 25 from 27 commissioners and redistrict the county. Each commissioner would then represent 42,000 people, rather than 38,000.

The lines would also be re-drawn to group cities with cities and townships with townships. Schmid's district would drop Lyon Township and South Lyon and pick up Walled Lake.

The redistricting plan was drawn up by the county treasurer, prosecutor and clerk — all Republicans, along with representatives from each party. The Democrats have not been thrilled with the prospect, arguing that they will lose seats, Schmid said.

"The Republicans have a four-to-

one majority on that," she explained. "They (Democrats) don't particularly like it. They also don't like the elimination of two commissioners. We feel its a cost saving thing."

If approved by the Michigan Court of Appeals, the plan could go into effect with the next election.

Schmid could be put into a sensitive position if she adds Walled Lake to her constituency. Both cities — and Wixom — have told Oakland County they would like to be home to the new 52-1 district court.

The county is asking developers to submit plans for the new courthouse by Jan. 23. Fifty bidding packages have been submitted.

A state statute calls for the courthouse to be placed in the community with the largest population, and Novi definitely qualifies.

"It's really a tough situation," she said. "Personally, for the fact I live in Novi I would like to see the courthouse here but being that I'm going to represent Walled Lake next year, I understand their problems, too.



KAY SCHMID

"If they lose that courthouse, it's going to be devastating to their business community. . . . The City of Novi is not going to be devastated like the City of Walled Lake. You have to be sensitive to the whole area.

"If you take something away, you've got to put something back."

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Fire leaves Novi family homeless

By JAN JEFFRES
Staff Writer

The New Year is off to an unhappy start for the Holland family.

Novi's first fire of 1992 on Jan. 15 — sparked by a faulty wood-burning stove — destroyed the Eight Mile Road farmhouse they were renting, as well as all their possessions.

While none of the eight family members were injured, this was another slap of hardluck. The father, Donald Holland, is currently unemployed and the low-income family were already being assisted by Civic Concern of Northville.

Now, the American Red Cross and the Northville school district are also helping the Hollands through this tough time. The family has no insurance.

"We just lost everything we had. The Red Cross and the firefighters

said everything was destroyed. We lost it and there was nothing we could do," said mother Maxine Holland, whose three children attend Northville schools.

Also living in the home were Holland's mother, a brother, a sister and her husband, Donald.

Sister Janet Roberts, 16, a student at Northville High School, was awakened by smoke, Holland said, and called the others.

The fire, apparently caused by a defective flue pipe in a heating stove, broke out at about 12:30 a.m. Flames leapt up the wall of the living room, where the stove was located, climbing into the second story of the house and out the roof through the attic.

An estimated \$80,000 in damage was done, Novi Fire Chief Arthur Lenaghan said. About 35 percent of the older farmhouse was destroyed.

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Board buys out Strain's contract

By SUZANNE HOLLYER
Staff Writer

Novi High School's former band director was paid \$25,000 and given the opportunity to receive retirement benefits, including a \$25,000 a year salary, as part of an agreement requiring him to resign from his position.

Craig Strain's resignation was approved Jan. 9 by the school board. Strain had been suspended with pay from his position as band director since October when a student accused him of sexual misconduct.

Strain and the school district reached a settlement prior to the Jan. 9 meeting. Terms of the agreement were released to the Novi News Thursday following a request under the Freedom of Information Act.

Board President Stephen Hitchcock explained the school district approved a settlement to bring "finality" to Strain's case. If the district had fired Strain, then the band program would "be up in the air" for as long as three years during the appeal process, Hitchcock said.

The settlement included a provision prohibiting Strain from bringing future legal action against the school district.

Board President Stephen Hitchcock explained the school district approved a settlement to bring "finality" to Strain's case. If the district had fired Strain, then the band program would "be up in the air" for as long as three years during the appeal process, Hitchcock said.

If the district had fired Strain, the former band director could have appealed the board's decision to the teachers' tenure review board. Legal fees during such an appeal process would have cost more than the \$25,000 the school district gave Strain, Hitchcock said.

The agreement, printed in a document called a "Memorandum of Understanding," said the

school district was to pay Strain \$25,000 prior to Dec. 31.

The school district also agreed to continue paying Strain's \$54,870 salary through Jan. 17. The agreement prohibits Strain from coming onto school district property.

Strain has until April 30 to apply for early retirement benefits under the Michigan Public Schools Retirement Act. Benefits will include health, dental and vision insurance, and approximately \$25,000 a year (based on Strain's salary and a formula supplied by Hill) for the rest of Strain's life.

Department of Education official Laurie Hill said school district employees are eligible for early retirement benefits when they have 30 years of service in public schools.

Strain is 50 years old and has worked in Michigan public schools for nearly 27 years. Purchasing three years of school district service would cost a 50 year old over \$30,000, Hill said.

The cost per year is based on an employee's wages and age, Hill said.

The settlement may have allayed some of Strain's financial concerns, but he still faces

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TAKE A NEW LOOK!





Photo by BRYAN MITCHELL

Staying warm

Community Emergency Medical Services of Novi is donating 150 orange crew member coats to the Community Clothes Closet in Northville in the hopes they can be used to help some needy area residents stay warm during the winter months. The Community Clothes Closet is sponsored by the Church of the

Holy Family. Anyone who has a need for such a coat may contact Carol Ann Donnelly at 349-8553. Shown above are CEMS employees Donna Lawrence, Heather Ford, Richard Dunn and Greg Beauchemin as they load up the coats for transport.

Assault alleged in Dr. Death case

Were grand jury witnesses assaulted or not when called to answer questions about the role of Dr. Jack Keovorkian and the latest physician-assisted suicides?

That's the underlying question in the latest flare-up in the dispute between the lawyer for the so-called "Doctor Death" and Oakland County prosecutor's office.

Keovorkian's attorney Geoffrey N. Fieger claims two witnesses who support the physician's advocacy of physician-assisted suicides were "slammed" or "pinned" against the wall during a visit to the offices of Oakland Prosecutor Richard Thompson.

The two were also placed under arrest, Fieger said, when they wanted to leave the prosecutor's office.

Not so, said Assistant Prosecutor Larry Bunting, head of the grand jury looking into the Oct. 23 deaths of Sherry A. Miller and Marjorie Wanz. Miller and Wanz died in the presence of Keovorkian and others at Bald Eagle Recreation Area in Oakland Township.

"Nobody was touched," Bunting said. "Nobody was placed under arrest."

The disputed confrontation occurred about 10 a.m. at the prosecutor's office on Elizabeth Lake

Road where the two women had been subpoenaed to testify before the grand jury. Keovorkian appeared, but again declined to testify without first being granted immunity.

At a press conference in Fieger's Southfield office four hours after the confrontation, the attorney and the two witnesses gave their account of the altercation.

"Several large men who work for Richard Thompson shoved me against a wall and arrested me," Nelson said.

"I was assaulted today by Prosecutor Richard Thompson's staff," said Welsh. "I was terrified and intimidated . . ."

Fieger said he is "shocked, saddened and outraged by the vicious and unprovoked assaults."

He said he holds Thompson personally responsible, although he was not present at the time.

Fieger said he filed a complaint with the sheriff's office and called on the prosecutor to take swift disciplinary action against the people who manhandled his clients.

Fieger and the two witnesses said as many as 10 "burly" assistant prosecutors or police officers were involved in the incident, although just one or two actually touched his clients. The only person they could identify was Bunting.

Fieger said he thinks the confrontation occurred because the women wanted him to represent them — and be present — when they appeared before the grand jury. Both women agreed.

Bunting, while denying anybody was manhandled or arrested, agrees there was a lot of contact.

"But the cause was Fieger," he said. "He was out of control . . . shouting and yelling."

Burning said an order signed by Richard D. Rubin, presiding judge of the Oakland Circuit Court, prohibits Fieger's continuing to represent the two women.

"We tried to tell the women they had to get another lawyer," Bunting said, "and Fieger went crazy."

A spokesman for Oakland County Sheriff John F. Nichols acknowledged Fieger and the women contacted the department.

But after determining none of the four sheriff's deputies assigned to the grand jury was involved in the incident, the department has no further role, said Undersheriff Billy J. Nolin.

"If they want to file a complaint, they'll have to go to the city of Pontiac; that's where it (supposedly) happened."

Community Calendar

Today, 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.

Tuesday, January 21

Chamber lunch: The general membership meeting of the Novi Chamber will be held at noon at the Red Timbers, 40380 Grand River.

Garden club: The Novi Garden Club meets at 1 p.m. in the Novi Civic Center.

Wednesday, January 22

Prayer Breakfast: The Novi Ministers Association will host a Prayer Breakfast at 7:30 a.m. in the Novi Civic Center. The Reverend Harry T. Cook, Episcopal Priest and columnist for the Detroit Free Press will speak on the topic of "Possibilities for Effective Unity in a Community under Siege." The cost is \$10. For more information, call 349-5666.

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

Senior Citizens: The Novi Senior Citizens Club will hold their monthly business meeting at 1 p.m. in the Novi Civic Center.

Thursday, January 23

Panel discussion: Representative Willis Bullard, R-Highland, will be the guest expert on the Michigan single business tax at a Novi Chamber of Commerce panel discussion on proposed reforms of that tax. The discussion will be held in the chamber offices in the Novi Expo Center and will begin at 5:30 p.m.

Friday, January 24

Historic district: The Historic District Study committee meets at 7:30 p.m. in the Novi Civic Center.

School board: The Novi Board of Education will meet at Novi Middle School at 7:30 p.m.

Saturday, January 25

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

Sunday, January 26

Youth Assistance: The Novi Youth Assistance meets at 7 p.m. in the Novi Civic Center.

To get your event listed in the Community Calendar, send information regarding the event, activities to be included, who is sponsoring it, location, time and date, ticket information and the purpose to which any proceeds will be put to the Novi News at 104 Main Street, Northville, 48167.

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Stove fire leaves family homeless

The fire department had difficulty getting to the house and clocked a 13-minute response time, due to bad road conditions caused by the severe snowstorm last week, Lenaghan said.

Eight Mile Road remained icy and heavily snow-covered in the area as late as Thursday.

"Everybody was up most of the night. We had to cut through the walls to get through to the fire. It was a lot of work," Lenaghan said.

The Hollands are staying with family members in South Lyon. As of Friday, so many clothes have been donated by families of the children's classmates at Cook Middle School, Moraine Elementary School and Northville High School, that Holland hasn't had time to sort through them yet.

Holland expects the family will be able to move Monday into a new rental house down the street from their gutted house.

Civic Concern has already paid the electric bills on the destroyed residence so the lights can be turned on at the new home. Plenty of food has also been supplied to the family.

Civic Concern Director Marlene Kunz said, "The Hollands will need more than food and clothes, however. Civic Concern is gathering funds for a security deposit on the rental home."

At present, the Hollands have no furniture or household goods. Kunz said Civic Concern hopes that donors will be able to deliver these straight to the family's new residence.

If you wish to assist, checks should be made out to Civic Concern with a memo that the money is for the Holland family. Kunz said, Civic Concern's address is 215 W. Cady Street, Northville, 48167.

Or if you have furniture to donate, call Kunz at 344-1033.

Strain's contract is bought out

Strain stood mute to charges of second degree criminal sexual conduct Jan. 3 in the 16th District Court.

The case resumes with a preliminary exam Feb. 11 at 9 a.m. in the Livonia courthouse.

The criminal sexual conduct charge is a felony carrying a penalty of up to 15 years in jail and mandatory AIDS testing.

The Livonia Police Department has not responded to a Freedom of Information Act request to see the police report the department will use against Strain in the criminal case.

Strain declined to comment on his settlement with the school board or the pending criminal case on the advice of his attorney.

Strain lived in Livonia two years ago at the time the alleged sexual misconduct occurred.

Strain's contract with the school board was bought out by the school district.

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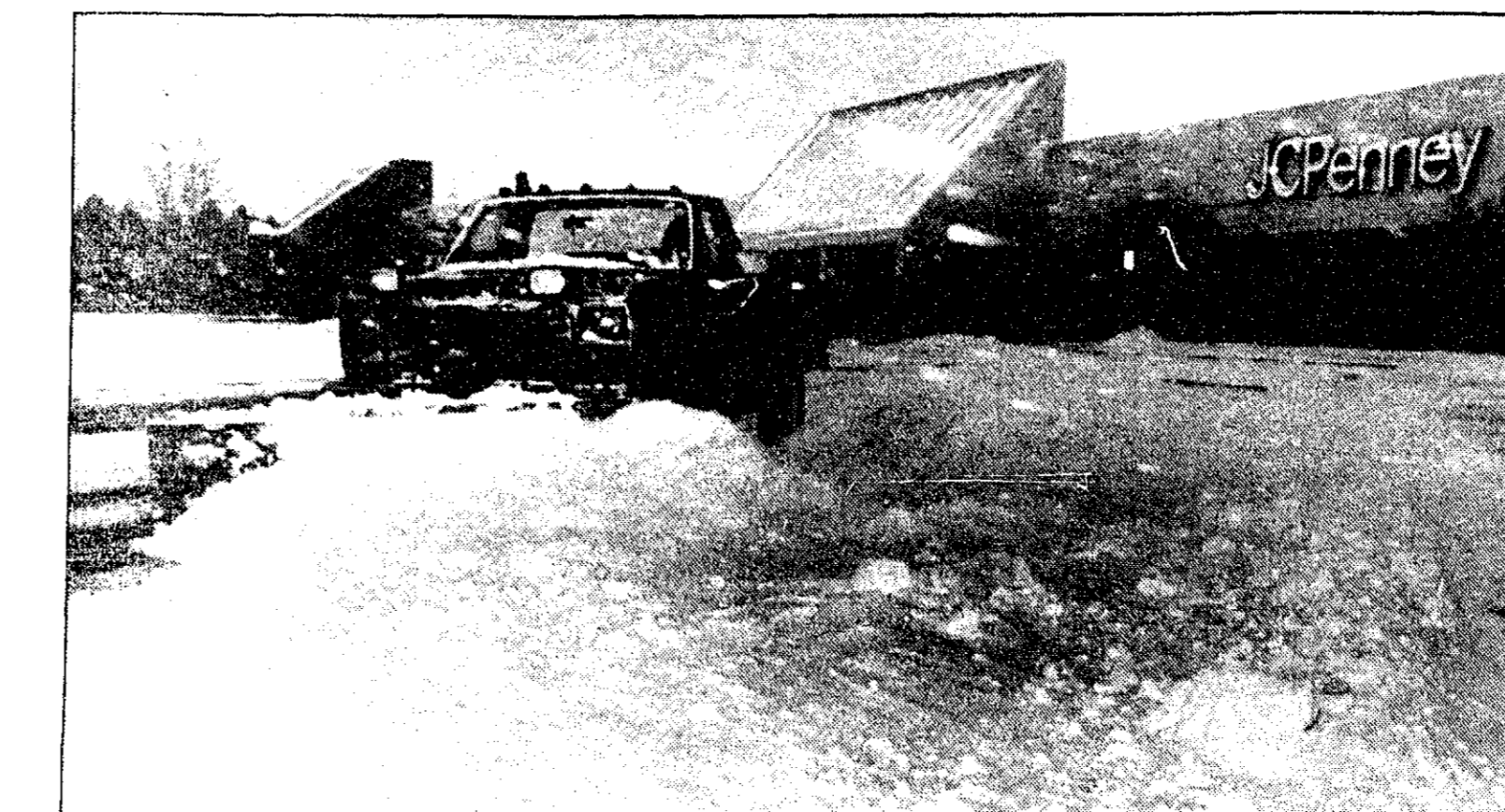


Photo by BRYAN MITCHELL

Digging out

Novi was still digging out at week's end, after eight to nine inches of snow hit the city Tuesday. Several additional inches fell Thursday and Friday mornings. On top of all that, temperatures

dropped to as low as zero Friday morning, making the task of getting about all the more miserable.

Breaks to be filled with TV talk

By SUZANNE HOLLYER Staff Writer

Planning Commission meetings will turn talk show during future cable broadcasts of the two-monthly meetings.

Commissioner Ernest Aruffo asked a few commission watchers what they liked best about the meetings, which are broadcast live on channel 13 to MetroVision cable subscribers.

The surprising response was that many enjoy the short breaks held in the middle of meetings because that is when commissioners informally chat with each other.

Early on in broadcasts of planning commission meetings, commissioners did not realize that their microphones remained on during breaks. They

would chat in the council chambers, unaware that the interested Novi public was tuned in to their every word.

Now the microphones in the council chambers are turned off during breaks. But Aruffo does not want to ruin all the fun.

The senior planning commission member hopes to use breaks to educate viewers about planning issues in the form of a 6-8 minute talk show.

The format will be a non-political forum arrangement with a commissioner, an expert and a moderator appearing each session.

The sessions will be informal and unrehearsed, Aruffo said.

For example, Aruffo might discuss a local traffic concern with Novi traffic consultant Rodney Arroyo.

Other issues that might be discussed are the environment, the Walled Lake sector of Novi or land planning issues, Aruffo said.

Once the process catches on, the commission will be looking for ideas for future shows.

The format of the shows is not finalized, but Aruffo said members of the public might be welcome to speak during "Break TV," the tentative name for the commission's new show.

"We might have some spirited citizens featured," Aruffo said.

Aruffo said all of his goes as planned the first episode of "Break TV" should be ready for production at the commission's first meeting in February.

The commission meets the first and third Wednesday each month. The first February meeting will be at 7:30 p.m. on Feb. 5.

Hearing set on new state districts

By TIM RICHARD Staff Writer

A three-judge state Court of Appeals panel will hold public hearings next week in Detroit on plans to reapportion the Michigan legislature.

Judges Harold M. T. John Levenski and William Peterson will meet in Detroit in public sessions to hear arguments on Monday through Wednesday, Jan. 27-29.

The Legislature itself was unable to agree on new districts by the Jan. 15 deadline, as required by the Michigan Supreme Court.

"It's still real early," said Rep. William Bullard, R-Highland, whose district includes Novi and is the GOP point man on the House reapportionment panel.

"Our (Republican) technical experts think we have a plan that meets the court's criteria better. We could have come up with a politically gerrymandered plan to help us take control. But it would be rejected by the court."

The Court of Appeals panel has until Feb. 15 to make a recommendation to the Supreme Court. It may choose one of the parties' plans, pick another plan or draw up its own plan.

Hood is a sitting Court of Appeals judge. Levenski is former lieutenant governor and retired chief justice of the Court of Appeals, and Peterson is a former northern Michigan circuit judge.

"Our plan came up with six Republicans in each others' districts (none locally)," Bullard said.

Rep. Lyn Bankes, R-Livonia, agreed the GOP plan is mathematically better. "The Democrats wrote incumbent-protection plans. The Republicans wrote computer plans," she said.

She said Republicans Georgia Goss of Northville and Barbara Dobb of West Bloomfield seemed safe under either plan.

Bankes said she would have a more difficult time under her own party's plan because it threw her into the same district as a Democrat from Redford.

Bullard said population growth in western Oakland means "I have to lose something." Under the GOP

plan, he would lose three northern townships (Grovefield, Holly and Rose), retain the Millard area and pick up the city of Walled Lake.

Two moderate lawmakers — Sen. John Kelly, D-Grrosse Pointe, and Rep. Tom Power, R-Traverse City — tossed their own plans into the hopper.

Rep. Maxine Berman, D-Southfield, chair of the House panel on legislative redistricting, said she expects more plans to be presented by such groups as Common Cause or minorities.

The number of state legislators will remain the same: 38 senators and 110 representatives. But population shifts are expected to cost Detroit one of its five Senate seats and four or five House seats.

Bullard said northeastern Oakland County is expected to gain one House seat.

"I haven't seen the whole Republican plan, and I'm in the dark on the Senate plan," Bullard said.

Republicans hold a 20-18 majority in the Senate; Democrats have a 61-49 edge in the House.

McDonalds won't ban area students

By SHARON CONDRON Staff Writer

Corporate officials at McDonald's say a shift manager's action last week banning Northville High School students from the restaurant at Eight Mile and Haggerty roads was the product of a manager speaking without the authority or power to enforce a policy that was non-existent in corporate handbooks.

"Our policy is to treat all customers fairly. We treat incidents on a one-to-one basis," said Danny Howell, Marketing Manager for McDonald's Southeastern Michigan operations.

The Taylor was out of the restaurant until the vandals were identified. According to Taylor, a men's restroom was vandalized, and a picture hanging in the lobby near the south side entrance was stolen.

Doonan said, "I've had problems that can't be solved by asking the person to leave the store, we call the police. We have a good working relationship with the police."

Doonan said that despite Taylor's accusation that the vandals were Northville students, he couldn't point a finger at anybody because he wasn't there to witness to the incidents in question.

"I can't attribute that. I can't attribute anything unless they are caught. I wasn't there so I don't know who did it," Doonan said about the recent disappearance of the picture.

"Our policy is if somebody is being belligerent or if someone is vandalizing property, we request them to leave. If they don't, we call the police," Doonan said.

Peggy Cuadra, Brandon's mother who was outraged by the incident, said Thursday the district and the entire Northville student body deserve an apology from McDonald's for the treatment her son and his friends received at McDonald's staff last Saturday night.

"I think the Northville students in general deserve an apology. They (McDonald's officials) painted them all with the same brush. And lumped them all together with those who are doing the vandalizing," Cuadra said.

Howell said Friday morning. "The issue has been brought to the managers' attention at all levels and discussed in detail. We are working at addressing that issue (an apology)."

Doonan said as soon as he got word of the news, he contacted Peggy Cuadra at home Tuesday night. Regional corporate officials were tied up in meetings in the early part of the week which accounted for the delayed response to Cuadra's complaints and inquiries about the incident to regional corporate officials.

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**CITY OF NOVI
NOTICE OF ADOPTION
ORDINANCE NO. 92-37.13**

NOTICE IS HEREBY GIVEN that the Novi City Council has adopted Ordinance No. 92-37.13, an Ordinance to add subdivision (V) to Division 4, Article 11 of Chapter 34 of the Novi Code of Ordinances, to provide a Debt Service Charge for Users of the Novi Road Water Main Arm.

The provisions of this Ordinance shall become effective fifteen (15) days after its adoption. The Ordinance was adopted on January 13, 1992 and the effective date is January 28, 1992. A copy of the Ordinance is available for public use and inspection at the office of the City Clerk.

(1-20-92 NFR, NN) GERALDINE STIPP, CITY CLERK

Buy 4 Classes - Get 4 Classes FREE

New Students only at participating franchises. Not good with any other offer. Expires Feb. 29, 1992

Birmingham 682-1261 Plymouth 788-2445
Novi 426-9096
Farmington 788-2445 Southfield 477-7787

Burning Outdoors?

You Need A Burn Permit!

MICHIGAN LAW requires you to first obtain a burn permit (FREE) from your local fire agency each and every time you burn debris (grasses, brush, leaves) outdoors. Contact your local fire agency for more information.

Debris burning is the #1 cause of Michigan Wildfires

Sponsored by Michigan's Seven Fire Fighting Agencies

Booked at Borders Novi

TITLE TALK: Emily Bronte's Wuthering Heights
With Jodi Wyatt. Wednesday, Jan. 22, 7 p.m. Preregister.

MEET GLORIA STEINEM!
Signing Revolution from Within. Sunday, Jan. 26, 2-3 p.m.

WHAT'S NEW WEDNESDAY: New Hardcover
With Dave Kielyka. Wednesday, Feb. 5, 7 p.m. Preregister.

TRUE LOVE: Poetry for Valentines, by Area Poets
Wednesday, Feb. 12, 7 p.m. Preregister.

CIVIL WAR LETTERS:
A Lecture on Major Henry Livermore Abbott
By Editor-Historian Robert Garth Scott.
Wednesday, Feb. 26, 7 p.m. Preregister.

BORDERS BOOK SHOP
Novi Town Center • 347-0780

This Is A Happy Retirement

It's the peace of mind you get knowing you have saved for the future. It's a U.S. Savings Bond. With just a little from each paycheck, you can invest in Bonds through the Payroll Savings Plan where you work. And they will keep earning interest for up to 30 years. Make an investment in your future with U.S. Savings Bonds today. Ask your employer for details.

U.S. Savings Bonds

SAVE MONEY and HELP a good cause!

\$5.00 off **AET** **Auto Emissions Testing**

2 weeks only! Jan. 20-Jan. 31

EMISSION TEST SPECIAL \$5.00 Reg. \$10

Your \$5.00 savings goes to:

D.A.R.E. - Drug Abuse Resistance Education - Police, Parents & the School System working together to keep kids off drugs.

NEW HOPE - Non Profit Housing Corp. rebuilding neighbor hoods by rebuilding abandoned houses.

For 2 weeks only, when you stop in at Marty Feldman Chevrolet and get an emissions test for '90 (Reg. \$10), Marty Feldman Chevrolet and GM Parts will donate \$5.00 to these two deserving in-county charities. Emission tests are good for 6 months. Plan ahead and help us do something good for our community while getting your AET test.

Marty Feldman Chevrolet **Geo 348-7000**

42355 Grand River • Novi *Mr. Goodwrench*

March Tire Co. GOODYEAR

NOW COMPLETE MAINTENANCE AT AN AFFORDABLE PRICE!

Oil, Lubrication, Filter Change & 4 Tire Rotation Save \$18 Save \$18 Lubricate chassis, drain and refill with up to five quarts of major brand motor oil, and install the oil filter. Rotate tires and check tire tread wear. Inflate tires to correct pressure. FREE balance and alignment. Most cars and light trucks. Coupon expires 3-31-92. DDC-001	4-Wheel Computer Spin Balance Save \$14 Save \$14 Adjust tires to proper pressure, spin balance at 100 mph, rotate four tires. May include wheel alignment. Most cars and light trucks. FREE balance and alignment. Most cars and light trucks. Coupon expires 3-31-92. DDC-001	Cooling System Maintenance & Anti-Freeze Save \$19 Save \$19 Drain and refill coolant with up to 12 quarts of major brand coolant. Check
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Police review mail tampering case

Novi Police are investigating a mail tampering case on Pleasant Cove.

A resident on that street reported Jan. 13 that he found various letters opened and laying on his lawn.

On the previous day, he said a resident down the street returned portions of mail addressed to him, saying he found it laying near the roadside. The mail consisted of various bills, advertisements and personal letters that he had not seen before.

The man told police he'd noticed other mailboxes in his area were open.

LARCENY: A resident on Onaway Court reported Jan. 14 that someone stole her snowthrower from her garage.

The snowthrower, a red and black Toro, was last seen in the garage at noon, Jan. 12. It was discovered missing at 8:30 a.m. Jan. 14.

OUIL: Novi Police arrested a South Lyon woman who "cried often in booking" Jan. 3 for OUIL after observing her driving erratically down Grand River.

According to reports, the woman was clocked at speeds varying from 30 mph to 65 mph in a 50 mph zone.

Police reported a strong odor of driver's coming from the driver, who was described as having glassy, bloodshot eyes.

Police arrested the woman after administering a blood-alcohol test. They would not release the results of the test.

Police broke the woman's driver's license into pieces before her arrest, and later issued her a temporary, 30-day permit.

MDOP: An 18-year-old Canton man reported Jan. 11 that he was driving east on I-96 when another vehicle came up next to him. He said the other vehicle was swerving all over the road, and a blonde female passenger rolled down a window and threw a bottle at his car.

The bottle reportedly struck the driver's side door of the Canton man's vehicle, making a dent.

At that point, police said, the Canton man began following the vehicle to obtain a license plate number. He reportedly followed them for a period of time, but then the other vehicle got behind him and the other driver began to chase him.

He said he became frightened and fled southeast on Twelfth Mile.

At the Twelfth Mile and Oak intersection, a deer reportedly ran in front of his car, and he struck it.

Novi Police arrived at the car-deer accident scene, where they discovered the Canton man was driving on a suspended license and arrested him.

Police News

REPORT WATCH: Of the 232 police incident reports for which the Novi News filed Freedom of Information Act requests on Jan. 3, 224 reports have been released. The department has accounted for the remaining eight with a written explanation that they are "not in yet," meaning the responding officer has not yet turned in written information.

The Novi News filed 213 additional FOI requests on Wed., Jan. 8 and Monday, Jan. 13.

On Friday, Jan. 17, Novi Police released 641 incident reports, including many reports requested in the FOIs and others containing new information.

Police are still searching for the identity of the people who reportedly threw the bottle at the man's car.

STOLEN VEHICLE: A Novi man reported Jan. 4 that his 1986 Ford Mustang was stolen from the Twelve Oaks Mall parking lot on Dec. 5.

Police said the man discovered his vehicle missing on that date, and reported it to Twelve Oaks Mall security, believing they would file a report.

However, after a month passed, the man's insurance company contacted him to tell him there was no police report filed, so he contacted Novi Police.

MDOP: An Oscoda woman reported Dec. 30 that someone damaged her 1991 Dodge Caravan while it was parked outside Twelve Oaks Mall.

She told police she parked her car at 12:45 p.m. and returned at 2:30 p.m. to discover the damage.

CONFISCATED MARIJUANA: Novi Police stopped a Detroit man Dec. 30 for expired license plates and confiscated a marijuana joint, roach clip and Zig-Zag papers.

Police reported they searched the man's vehicle after noticing a marijuana odor coming from the interior of the vehicle.

A passenger in the vehicle, who did not speak English, was found to have a switchblade knife in his pocket, but police reported that the switch was not operable.

BREAKING AND ENTERING: A resident on Cottisford reported Dec. 27 that someone broke into his home by smashing in a garage side door.

Police said a bedroom in the home appeared to have been ransacked, and a collection of jewelry was missing.

BREAKING AND ENTERING: A resident on Fountain Park reported Dec. 26 that someone smashed open his front door and broke into his apartment.

Reported missing were a variety of the can before they arrived.

Police confiscated the can and took it back to the police department. Upon investigation they discovered that the can's clear plastic lid had a hole punched through it in the center. Three wires—one black, one white and one red—led into the can and attached to a small circuit board containing several diodes and transistors.

Although the item caused the homeowner enough concern to call

the can before they arrived.

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was found to have a tested blood-alcohol level of .18.

SHOPLIFTING: Novi Police arrested an Illinois man Dec. 27 for shoplifting a pair of earrings and a baseball cap from Kohl's department store. The items were valued at \$28.49.

Also, check smoke detectors and furnace filters, he advised. And keep those fireplaces well-cleaned. "People are using more fireplaces and things like that. They just need to be careful," Lenaghan said.

Traffic study: Novi City Council agreed Monday to meet with members of the Walled Lake City Council on Feb. 3 at the Novi Civic Center at 8 p.m. The meeting was requested by Walled Lake after Novi closed East Lake Drive as an experiment last year. After a public outcry, from both Novi residents who do not live on East Lake and residents of communities to the north, the road was reopened. The two councils will discuss regional traffic concerns focusing on East Lake.

Stuffers give to charity: Novi Community School District employees participate in the United Foundation Torch Drive each year. In the 1991-92 school year, 82 district hourly employees gave \$1,723.25 to the drive and 237 salaried employees gave \$1,640.65 to the drive. Total contributions from Novi schools totaled \$13,383.90.

Advisory Council members sought: The Novi Community Education Advisory Council is looking for new members to fill the positions vacated by resignations and the expiration of terms. The council exists to assess and identify needs, interests, resources and problems within the community, and to establish programs to meet those needs. The group meets the second Monday of each month, and members serve for a term of three years. Contact Clara Porter, Novi Community Education Director, at 344-8330, Ext. 13.

D.A.R.E. Dinner: The Novi Optimist Club and the Novi Council on Substance Abuse will host "D.A.R.E. to Care," the third annual D.A.R.E. Dinner, from 6-9 p.m. on Feb. 16 at the Novi Community Center. The cost of \$25 per person (a tax-deductible donation includes entertainment, a buffet dinner, door prizes and socializing. The proceeds will benefit D.A.R.E. (Drug Abuse Resistance Education), a collaborative effort on the part of Novi's police, city administration and school system to educate youngsters in the dangers of substance abuse.

Tickets are available now at the Novi Parks & Recreation Department, Novi Police Department and the Novi Fire Department, 41370 Ten Mile, east of Meadowbrook. Judy Maxwell (348-8585) or Pat Oberg (349-7038) from the Novi Council on Substance Abuse will also deliver tickets anywhere in Novi.

Confused about school finance?: If the terms in-formula, out-of-formula, recapture, categoricals and tax base sharing have you confused, then we have just the thing you need. The Novi News in conjunction with the Novi Community School District will be answering questions about school finance in a clip-and-save article to be published in a future edition of the paper.

Send any questions you have about school finance to Suzanne Holtyer at the Novi News, 104 W. Main St., Northville, Mich. 48167. Questions will be answered by Novi school's financial guru William Barr in a future edition.

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

Please contact Jan Jeffers or Scott Daniel at 349-1700.

Novi Briefs

Novi Fire Chief Arthur Lenaghan reminds homeowners to make sure their furnaces, fireplaces and heating stoves are well-maintained and are in proper working order, now that winter has come in with a vengeance.

Also, check smoke detectors and furnace filters, he advised. And keep those fireplaces well-cleaned. "People are using more fireplaces and things like that. They just need to be careful," Lenaghan said.

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Obituaries

Mary C. Bohland
Mary C. Bohland, 52 of Northville, died Dec. 21 in her home. She was born May 22, 1939, to Charles and Kathleen Fraley.

Survivors are her sister, Barbara Tibus of Novi, and five nieces and nephews of Livonia, Farmington and Novi.

Her visitation and funeral were Jan. 9 at Thayer-Rock Funeral Home in Farmington.

Memorials may be sent to the Michigan Humane Society.

Clarence W. McTavish
Clarence W. McTavish, age 86, of Novi, died Jan. 14 at home. He was born April 6, 1905, in Marquette, to the late William and Cecilia Smith McTavish.

McTavish moved from Detroit to the Novi area in 1973. He worked for Ford Motor Co. as a draftsman until his retirement in 1971.

Survivors of McTavish are his son Gerald McTavish of Sterling Heights, his daughter Ln Henderson of Belleville and three grandchildren.

Services for Clarence McTavish were Jan. 16 at 3 p.m. at the Ross B. Northrop Funeral Home in Northville. The Rev. Charles R. Jacobs of the Novi United Methodist Church officiated. Burial was at Roseland Park cemetery in Berkley. Visitation was Jan. 17.

Memorials to the Michigan Cancer Foundation would be appreciated.

Daniel D. Deriks
Daniel D. Deriks of Hamtramck died Jan. 8 at Huron Valley Hospital in Commerce Township at the age of 64 due to gastric carcinoma.

He was born Dec. 26, 1927, in Canada and later moved to Detroit. He retired from his position as a driver at the Chrysler Jefferson Avenue plant after 30 years. He was

an Air Force Officer Candidate and attended the University of Michigan and was a former member of the UAW Local 7.

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Opinions

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Sales Representative
KRISTIN HALL
Sales Representative

5A
MONDAY
January 20,
1992

As We See It Creative solutions to improve recycling

What a disappointment. Perhaps as much as 60 percent of the material turned in to the Novi Recycling Center ends up in a landfill anyway.

Not only is the material itself which is recyclable and could of course be saved being wasted, so is the time, effort and good intention of a lot of Novi residents concerned enough about the environment to put recycling into practice.

And it is happening all because of a few people who are being sloppy about the way they recycle, and a few others who are downright abusing the service.

Among the problems caused by sloppy recyclers, despite the fact they may mean well, is the contamination of loads of materials. Users fail to separate lids from recyclable containers or do not rinse out the containers before depositing them at the center. Some forget to separate out the glossy inserts from newspapers before bundling them up.

Abusers have actually dumped construction materials and auto parts at the center. In one notorious case, a dozen 55-gallon drums with an unknown fluid were left at the center. It cost the city \$2,000 to have the liquid analyzed and disposed of.

The problems are bad enough that Tony Nowicki, Director of Public Services, is asking that Novi's recycling committee, which first set up the center, be reconvened to evaluate its effectiveness. Ron Caramanago, of Waste Management Inc., has suggested the city station employees at the center for several weekends in order to educate regular users on how to better utilize the center.

We'd suggest that the city take a lesson from other nearby communities which have experienced similar types of problems, and have come up with a number of creative solutions.

Fred Morin, Director of Public Services in Milford Village, said his community experienced similar problems with its recycling center when it ran the center as a 24-hour, 7-day unmanned program. But in the year and half since that community limited access to the facility and reduced its hours, Milford has not had a single rejected load.

The key is that the center is manned at nearly all times it is open. That allows the center workers to educate recyclers on the proper use of the center, and to turn away improper materials before they get into the bins. Education is indeed an important ingredient for a successful program, Morin said. And nothing provides an education like an instructor, or in this case, a recycling center worker.

The idea of staffing a recycling center

Just another birthday. NOT!



Phil Jerome

I put up the first sign exactly one week before my birthday. "JUST SEVEN MORE SHOPPING DAYS 'TILL PHIL'S BIRTHDAY," it said.

And underneath that it suggested that everybody chip in and buy me a lot of presents. "C'mon, everybody," it said. "Let's show Phil how much we really like him by all pitching in and buying him really expensive birthday presents. I think a new car is a little much, but there are lots of other nice things we can get him. Let's buy him some nice new sweaters and sport coats. Let's buy him some interesting posters for the wall in his office. C'mon, everybody. He's a swell guy. Let's show him we really care."

Actually, there was more than one sign. There were 10 of them to be exact. I waited till everyone had left the building and then I put them up everywhere I could think of. All the bulletin boards. On the door to every bathroom. Everywhere. It was virtually impossible to step foot inside the building and not know that my birthday was just seven shopping days away.

A couple of signs got torn down. And a couple of them were defaced with comments about my age or what I truly deserved for my birthday.

But, for the most part, people were good-natured about them. I, of course, claimed total innocence. "Geez, I have no idea who put those signs up. Who would have done such a thing?"

And I also exhibited great humility. "I really appreciate the thought, but, honestly, folks, I really don't expect anything special just because it's my birthday." And, of course, I updated the signs daily. "SIX MORE SHOPPING DAYS." "FIVE MORE SHOPPING DAYS." Etc. Etc. Etc.

All the way down to the big day, January 17, Ben Franklin and me.

And guess what? They surprised me . . . by actually having a birthday party. What I had expected was the silent treatment, particularly after all the signs. What I had expected was to hear nary a word about the birthday.

But the silent treatment is not what I got. What I got was a full-fledged party.

I stepped into my humble office in the morning to find it jammed with people and balloons. And presents. Lots and lots of presents. Just about everybody, it seems, had bought me some kind of present.

And there weren't any "old age" jokes either. Not a single bottle of Geritol. What I got was toys, coloring books, crayons, a Little Lone Ranger kit, a plastic telescope, a whistle ball, a whistle ball. Really useful stuff.

In the midst of the party — when I was about half-way through opening all the gifts, my telephone rang. That was when I noticed they had also wrapped my telephone. And the celebration continued throughout the day. Cupcakes. Dozens and dozens of cupcakes. Everyone somebody new came to work, they brought a couple dozen cupcakes with them.

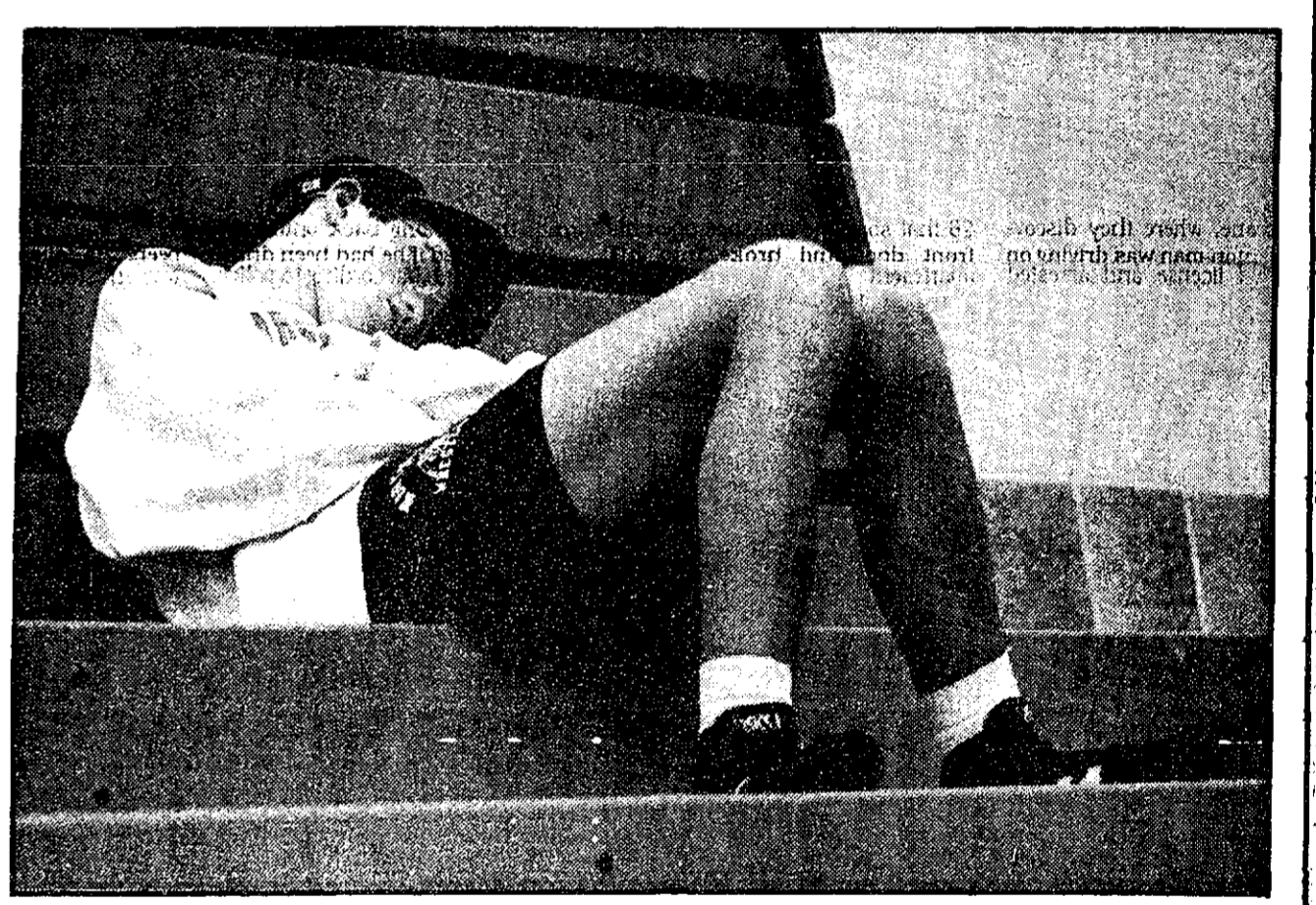
In all, it was a grand and glorious birthday. A couple of people even had the nerve to ask how old I am now. And I was so overwhelmed by the outpouring of love and affection that I owned up and told 'em the truth. Forty-two.

In passing

By Hal Gould

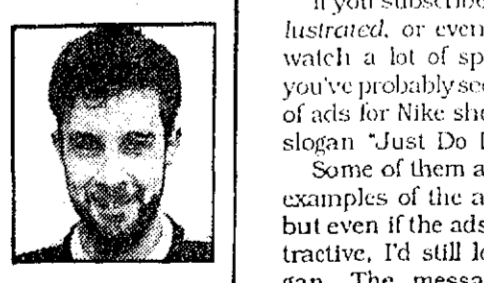


Ted Downs, of Northville, wrestling his eye catches some shut eye during a recent match



'Cat Nap'

'Just Do It' is my slogan



Rick Byrne

If you subscribe to Sports Illustrated, or even if you just watch a lot of sports on TV, you've probably seen the series of ads for Nike shoes with the slogan "Just Do It."

Some of them are exquisite examples of the adman's art, but even if the ads weren't attractive, I'd still love the slogan. The message is that there's no excuse for not doing the right thing. If there's something you want to accomplish

in life, don't make excuses, don't put it off. "Just Do It." Three words. Eight letters and two spaces. And yet I've found them to be a great inspiration when fear and laziness try to hold me back. For every evening from vacuuming the living room to asking out a lady friend, they seem to work.

A couple of years ago I decided I wanted to do some charity work, so I just did it. Twice I served on the allocation board for my local United Way chapter, and found it an incredibly rewarding experience.

When I moved to Northville I promised myself I would find a new charitable organization to be involved with. When I learned that the Motorsports Hall of Fame of America in Novi was forming a volunteer organization called SPARK (the Society for the Preservation of American Racing Knowledge), a 3,000-horsepower pulling tractor couldn't have kept me from Just Doing It.

Those who know me know that my reasons for being involved with the Motorsports Hall aren't entirely altruistic. Get me around cars, and I'm like a kid in a candy shop. Come to think of it, when I was a kid I spent more time hanging around garages and car dealerships in my neighborhood than at the candy shop!

Until this year, every dollar that the Motorsports Hall took in went to pay for the annual banquet where new members were honored. SPARK's first order of business was to raise operating funds and help the Motorsports Hall settle into its new home in the Novi Civic Center.

Our first fund-raiser was Saturday's Pro-Grand Opening Celebration which featured a dance, a car show, a buffet and an auction. It was no easy task to pull off. Planning began in September, but the serious work took place in the last month. We had to pull together 50 classic and modern race vehicles, send out hundreds of invitations, solicit donations of door prizes and auction items, and erect VIPs. On top of that there was manual labor: building a stage for the band, hanging curtains, and showing 50 race cars and boats (some of them valued in the millions of dollars) into place.

At every work session, no one sat around with their hands in their pockets. The attitude was simple. Just Do It. Last summer, when I attended the Hall's annual induction banquet at the Renaissance Center, I remarked in this space that the evening was a class act. Saturday's event sustained that reputation, and raised nearly \$200,000 in the process. Maggie Champagne, chairperson of SPARK and a veteran of many years of work in nonprofit fund raising, said earning \$20,000 in the first year of any nonprofit event is unheard of. And in a recession year, no less. The Motorsports Hall of Fame has hit the track at full throttle. Whenever we work all the bugs out and come back next year with another dance and auction, we could earn twice that much. As for the future, who knows? What can the Motorsports Hall of Fame of America and SPARK do for a supporter?

Recent new members. Go to the Grand Fun. Get a national sponsor. Acquire the finest collection of historic racing vehicles anywhere. Just Do It. Become Novi's showpiece. Become a destination for visitors. Issue a set of trading cards. Sell stock. Just Do It.

Fake bomb found on Novi home

By CRISTINA FERRIER
Staff Writer

Novi Police are investigating a local man's discovery of a red can with wires running out of it attached to the gas meter of his home on Upland Hills.

But they are certain the device is no cause for alarm.

According to police reports, the man discovered the unidentified contraption around 11:30 a.m. Saturday, Jan. 11. Police said he removed

the can before they arrived.

Police confiscated the can and took it back to the police department. Upon investigation they discovered that the can's clear plastic lid had a hole punched through it in the center. Three wires—one black, one white and one red—led into the can and attached to a small circuit board containing several diodes and transistors.

Although the item caused the homeowner enough concern to call

the can before they arrived.

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Glitz & Glamour

Christa Evans, 22, of Novi shows off the new Toyota Previa mini-van during the Detroit Auto Show in Cobo Hall. Evans got hired for the show through the Affiliated Model Agency of Troy. Each model in the show must audition for the car company whose product they will display. Evans has worked the auto show circuit for the past three years, traveling from city to city to join car shows from October through May.

Photo by BRYAN MITCHELL

SEMCOG reacts to critics of RDI

The Southeast Michigan Council of Governments' (SEMCOG) recent study of urban sprawl has taken it on the nose lately from suburban communities, including Novi's city council.

But SEMCOG officials said the Regional Development Initiative (RDI), which posits that growth in the suburbs has led to the erosion of the core cities such as Detroit and Pontiac, is misunderstood.

The Oakland County Board of Commissioners was so disgruntled by the report that it recently ousted SEMCOG representatives Marilyn Gosling of Bloomfield Hills and Lawrence Pernick of Southfield, replacing them with Kay Schmid of Novi and John Olsen of Huntington Woods.

Some Novi council members have argued that Detroit must help bail itself out — but not at the expense of the suburbs.

A Jan. 8 letter circulated by SEMCOG's executive director, John Amberger, while agreeing that the RDI language may have been "unclear" and that the study was placed on the "fast track," seeks to clarify the so-called "misperceptions."

Amberger wrote that the study is not a blueprint for action but a series of ideas which, if implemented, could change the pattern of urban sprawl.

One common "misperception," according to SEMCOG officials, is that the report labels suburbanites as racists. Rather, it suggests that the historic pattern of racism restricted black families from leaving the inner city but prompted some white families to move out.

Another misunderstanding, Am-

The Oakland County Board of Commissioners was so disgruntled by the report that it ousted its SEMCOG representatives and replaced them with Kay Schmid of Novi and John Olsen of Huntington Woods.

berger states, is that the RDI proposals could erode home rule. According to the letter, the capacity of local governments would be "extended," not "supplanted," by regional authorities along the lines of, for example, the Huron Clinton Metropolitan Authority.

While SEMCOG itself is not seeking veto power over area development, the report does call for a mandatory review of projects along the lines of the Auburn Hills mega-mall.

The RDI also recommends that tax base sharing should be considered and that public funds should be directed to the older, core cities as a first priority, two proposals that have not sat well with some of Oakland County's affluent local governments.

SEMCOG itself, however, Amberger reiterated, can only recommend but not implement the actions.

The RDI is currently under review by several SEMCOG advisory councils.

Schmid's power growing quickly

Continued from Page 1

Novi and the county may find themselves of somewhat different minds over solid waste disposal.

Novi is a member of the Resource Recovery and Recycling Authority of Southwest Oakland County. RRRASOC is already experimenting with taking its solid waste to the Detroit incinerator, although the voter-approved, Oakland County solid waste management program includes a new waste-to-energy incinerator.

The county stands to lose a tremendous volume of combustibles if RRRASOC keeps sending the trash of its seven-member communities to Detroit.

"It's my hope that RRRASOC will join the county solid waste program. We're waiting now for our incinerator permit. I think we've got a tremendous plan," Schmid said.

Schmid speculates that RRRASOC may have gone off on its own because it seemed as if the county would never complete a solid waste plan.

"This is our county, this is where we live. We don't want to pollute it. We feel the incinerator when built will be much better. The costs are going to go up for RRRASOC if they use the Detroit incinerator," Schmid said.

She predicts that if, as has been discussed, the state bars landfilling outside of a county, RRRASOC may play ball with Oakland County.

"Should that happen we feel we're going to have a system; here that when things don't go right, RRRASOC will join us," she said.

Schmid and other county commissioners hope they will be able to redirect SEMCOG's RDI plan. Novi, Milford, Wixom, West Bloomfield, Independence Township and Bloomfield Township officials have come out against portions of the urban sprawl study.

Proposals in the report include tax base sharing, regional planning and the redirection of public money to help renovate the older, urban core cities.

Schmid has been dissecting the plan, paragraph by paragraph, finding, she says, a series of "false conclusions" which cast doubt on the recommendations.

The RDI posits that one reason people moved from the core city to the fringes was racial discrimination. Schmid disagrees, contending that the majority sought open spaces and a crime-free community.

"Nobody likes it," she said. "It's like the basis to begin with is we're bad so we're going to get punished. Wait a minute, we're not bad. For 20 years, the City of Novi has had planning. We've instituted ordinances to protect our environment."

"SEMCOG used data I think that came from people with a vested interest. A lot of us feel that before we should start punishing us, we feel we should be helping the city of Detroit get its act together. Nothing's going to happen in the City of Detroit as long as you've got the present administration with this kind of attitude."

Oakland County alone pays \$329,147 annually to SEMCOG. Add in the membership fees paid by the county's local government and that

figure grows to \$441,897. Schmid said she hopes this will make SEMCOG stand up and take notice of the county's dissatisfaction with the RDI.

Schmid says she enjoys situations where she can negotiate something beneficial for her constituents. This summer, she helped the city work with the county to come up with a possible compromise to the dilemma which arose when Oakland County announced plans to site a 300-foot communications tower here.

Residents on Decker Road didn't want the radio tower near them, as was originally proposed. Schmid's husband, Robert Schmid, who sits on the Novi City Council, learned from Assistant City Manager Craig Klaver that it might be possible to place the tower near Novi's radio tower on city-held land.

Schmid contacted the county, which is now evaluating the city's proposal.

"They're trying to work together to help each other. That kind of thing, if you can facilitate that, that makes you feel good that you could help your constituents," she said.

Schmid also serves on the board of commission's planning and building committee, as well as the general government committee, a liaison with the state, local and federal government.

The county commissioner's Republicanism is on display in her elegant living room — she collects elephant statues.

She's also busy gathering the herd together statewide. Schmid and fellow commissioner John Olsen, R-Huntington Woods — perturbed that the Michigan Democratic County officials have an organization and the GOP doesn't — with the blessings of Gov. John Engler are kicking off a new Republican group in February.

"I happen to be fortunate enough that I'm not working another job so I have more time than other people to get involved," Schmid said. "I pick and choose what I get involved in. If I say I'm going to do something, I do it. This is my here to work."

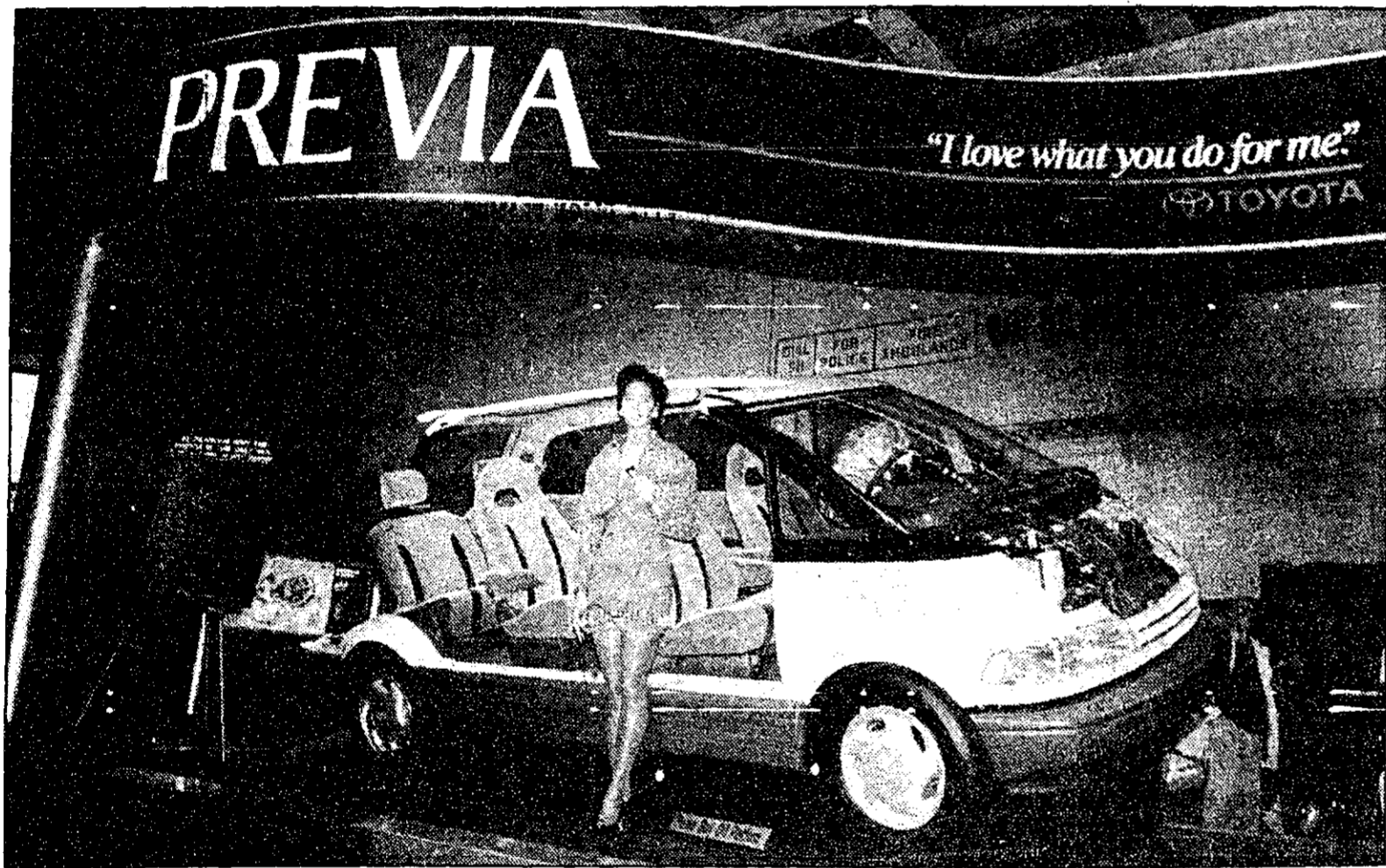
As a two-politician family, the Schmid's are influential in local affairs. But they've been caught in the steamroller of state government. Two weeks ago, they sadly acceded to the Michigan Department of Transportation's condemnation of their property.

The proposed Haggerty Connector will take 1.5 acres of the Schmid's rolling front yard on Summit Drive. A redirected Summit Drive will come within 10 feet of the Schmid's parking area, wiping out the view from their picture window of the sweep of lawn and stately willow trees and replacing it with a major thoroughfare.

Schmid, emotionally wrenched by this devastation to her home of 20 years, says she won't remain to look at the concrete.

"I'll have four roads to look at and count cars. I told Bob I will not stay here and listen to it. How will they protect us from sound?" she said.

Finding a replacement home with a four-acre yard will not be easy. While Schmid can live anywhere within the communities she represents, her husband's city council job will keep them in Novi.



Board looks for Rewold's successor

An emotional and laudatory send-off for Roy Rewold — who resigned as county commissioner as well as chairman of the Oakland County Board — turned a tad rancorous recently as Republicans and Democrats squabbled about picking his successor.

Republicans, who prevailed, want commissioners — specifically GOP commissioners — to select Rewold's successor.

Anyone interested in the job should submit a resume for consideration at the next GOP caucus on Feb. 13, according to commissioner John C. Pappageorge, R-Troy.

Picking Rewold's successor that way will save taxpayers the expense of special elections, he said, and assure a qualified replacement.

Democrats, who were outvoted, wanted a special primary and general election even though the regular elections are months away, August and November, respectively.

Expenses could be minimized, they said, if the special elections were coordinated with those already scheduled, like the March 17 presidential primary.

Democrats joined in tributes and the standing ovation for the outgoing Rewold, 63, who was a commissioner for nine years and chairman of the board for five. His district is the 16th, which includes Oakland and Orton townships as well as Lake Angelus and Auburn Hills.

Rewold submitted his resignation last month, saying he needed to de-

vote more time to his construction business in Rochester.

Democrats agreed Rewold had done a good job. "But we want the people to select his successor," said commissioner Lillian Jaffee Oaks, D-Southfield.

Oaks privately accused Republicans of already having a successor in mind, and setting up an outwardly objective application process as a charade. "They've done it before," she said.

While Rewold's replacement as a commissioner will not likely be known until late February, his successor to the board's top leadership position was formally elected at the organizational meeting.

He's commissioner Larry Crake of Waterford who was nominated for chairman of the board at a Republican caucus Dec. 10. Commissioner Ruth Johnson of Holly — also nominated at that caucus — was elected vice chairman.

Republicans outnumber Democrats on the board 19 to 8, so the GOP nomination is tantamount to election.

In partisan voting, Crake was elected over Democratic Teresa Krause of Troy, 18 to 8, and Johnson defeated Democrat Rudy Serra of Ferndale, 17 to 8.

Johnson replaces commissioner Nancy McConnell of Bloomfield Hills who did not seek re-election as vice chairman.

"I enjoyed my tenure," said McConnell, holding a bouquet of

long-stemmed roses presented by her colleagues.

"I'm really excited about this new alignment," said commissioner Donn L. Wolf, R-Farmington Hills. "Roy did an outstanding job and we'll miss him. But Larry will be very good."

Wolf characterized the rancor of Democrats as "typical political squabbling. . . I expected something like this."

Once they're finished posturing, Wolf predicted, "Democrats will be excited about the coming year too. We've got some exciting times ahead."

In his outgoing remarks, Rewold said he thoroughly enjoyed his years on the board, especially expanding and remodeling the jail and developing the \$500 million solid waste program he said will serve the county into the next century.

He urged commissioners to look for ways to streamline the judicial system and to ease jail crowding by finding alternatives to incarceration. "I think we can accomplish both without giving up tough law and order," Rewold said.

Several times during his farewell address, Rewold appeared to be on the verge of tears. "I am emotional," he said, "but I also have a cold."

He thanked the commission staff for their cooperation over the years and, chuckling, said, "they kept me out of trouble . . . although I managed to find some on my own."

Rewold was referring to a closed meeting on March 17 at which com-

missioners discussed the county's \$500 million solid waste program, the most expensive and controversial public project in county history.

That meeting generated at least two complaints from residents who claimed the gathering violated the Michigan Open Meeting Act and led to legal action by the county prosecutor who agreed.

The humbling result was a consent judgment in which Rewold and other commissioners agreed to henceforth obey the law.

The episode was a humorous footnote at Rewold's farewell, but an embarrassing faux pas at the time.

That private meeting was also one of the complaints cited in at least one of four unsuccessful recall attempts aimed at Rewold.

In his first address as board chairman, Crake lauded Rewold and promised to continue some of his projects, including the solid waste program.

Crake also said he would do something else Rewold had done. "I won't drive a county car," Crake said. "I don't need it and I'll drive my own."

The chairman of the board normally gets a new car in addition to the \$20,964 annual salary. When the car is rejected — as Crake and Rewold did — money allocated for it is returned to the general fund.

FOOD CREATIVE DINING

Eleanor & Ray Heald/Wine

Wine writer puts emphasis on enjoyment

Success hasn't spoiled Robert M. Parker Jr. He is the most-read wine writer in America. Even with the rigors of European travel, daily tastings and publishing the wine newsletter that started it all, he remains enthusiastic, upbeat and excited about wine.

We spoke with Parker while he autographed 600 books for people attending a tasting of 1989 Bordeaux sponsored by the Cloverleaf Market of Southfield at Detroit's Rattlesnake Club.

"I am a product of the Ralph Nader generation and I never tire of the chase," Parker said. He states emphatically that wine is pleasure and meant to be enjoyed. "If it isn't, you're drinking the wrong wine."

Until 1984, Parker practiced corporate law in Monkton, Md. He followed the love of his life to Europe, married her and fell in love with French wine. By 1978, his love of wine had blossomed into a wine newsletter that he called "The Wine Advocate."

"Actually, I wanted to use the French word, *avocat*," Parker said, "which translates as lawyer or barrister. At first, I sent my newsletter free to my friends and anyone who was interested. When I retired from law, I made wine my full-time occupation. I am proud that I remain an independent critic, paying my own way on all European trips and paying out of my own pocket for 75 percent of the wine I critique."

"The Wine Advocate," with a circulation over 28,000 (including 4,700 foreign subscribers), is completely subscriber-driven. It is remarkable that Parker has been able to survive publishing an independent newsletter without one shred of advertising revenue.

It is evident by the twinkle in his eye and the pride in his voice that Parker is pleased that he is not a part of the wine trade, as are the British Masters of Wine, who have set wine opinion for the last 100 years. He is also happy that he, as an American (not British) has become one of the world's foremost wine critics.

Parker, a prolific author of wine books, has written six books in as many years. His first book on Bordeaux, published by Simon and Schuster in 1985, was recently updated to include 2,700 tasting notes on the wines of 67 chateaux from the 1961 through 1990 vintages.

"I learned about the wines of Burgundy and the Rhone Valley first, but I established my credentials more easily by writing about Bordeaux," he said.

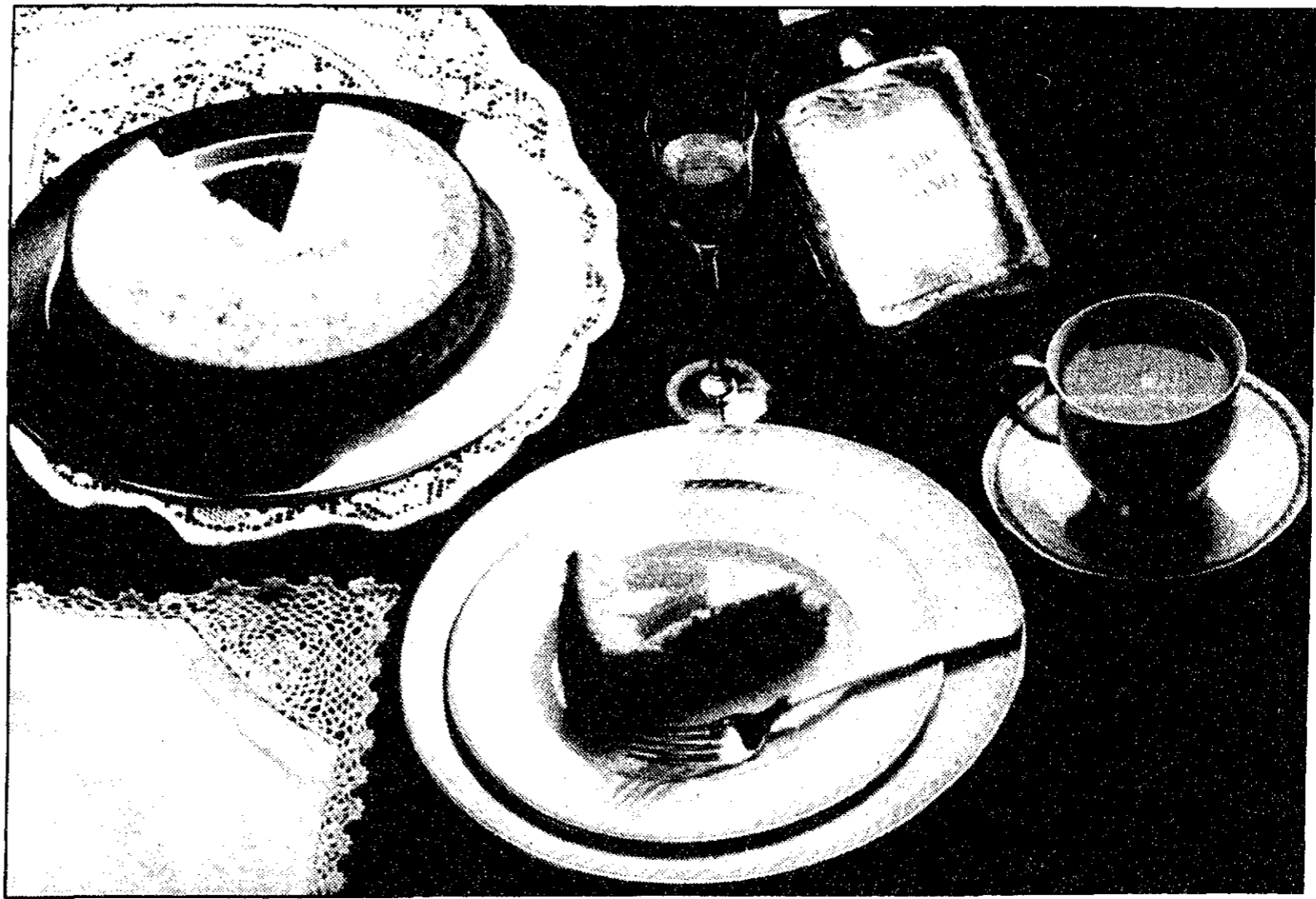
Parker has also published books on the wines of Burgundy, the Rhone and Provence.

"Bordeaux vintages can be divided into heat-wave years producing wines with richness and early drinkability (1961, '82, and '87) and years producing hard, concentrated wines (1986) that require patience," said Parker.

Parker is well-known for his opinion that there are "too many disappointing California wines." However, he does find many distinctive California zinfandels. Perhaps this is because there is no French counterpart for comparison!

WINE SELECTIONS OF THE WEEK

Although Parker ranks the 1989 Haut-Brion (\$79) as one of the best of the vintage, at half the price we'll take the 1989 Cos d'Estournel (\$38). Not all Bordeaux wines are this expensive. A visit to your wine shop will attest to that. Several values taken from the Parker tasting include: 1989 Bordeaux (\$16), 1989 La Dominique (\$22.80) and Pheasant (\$15.40). The best buy has to be the 1989 Grand-Mayne (\$14.80), a rising star whose price has not caught up with its quality.



Amaretto adds the sweetness of apricots and bitterness of almonds to a rich cheesecake recipe

Cordially yours

A splash of liqueur puts dash in your dinners

By JAN STEPHENSON
Copley News Service

Cordials — those sweet, syrupy spirits that come in a seemingly endless variety — have moved from the back of the liquor cabinet to a prominent place in the kitchen. Chefs are using cordials to flavor everything from fruit salad to entrees to desserts. So get out those bottles, blow off the dust, and get ready to start cooking with cordials.

What exactly are cordials? Cordials are spirits that are created with extracted flavors that are added to a base of alcohol and then sweetened.

According to U.S. law, cordials must contain at least 2.5 percent sugar. Although cordial is the preferred term in the United States, cordial and "liqueur" have become synonymous.

You might think cordials got their name because they are served in a friendly, cordial atmosphere or because they put you in a cordial mood. Actually the word is derived from the Latin stem "cor," meaning heart, and the original cordials were created for medicinal uses. One of the oldest known cordial recipes dates back to Hippocrates, about 420 B.C.

Most American cordials are very sweet and are made from various fruits, beans and herbs, ranging from cherry to chocolate to mint.

The use of cordials in your kitchen can be as simple as a topping for ice cream, flavoring for a glaze or sauce, or to replace an extract such as vanilla in your baking.

For example, the next time you make cheesecake, add a bit of

Bailey's Original Irish Cream or Kahlua instead of vanilla to the cream cheese blend. Then, drizzle a bit of the cordial over each slice as you serve the cake.

Cordials, with their intense sweetness, are a natural ingredient to add to desserts. But don't be afraid to try them in the main course, with vegetables, or just to sip after dinner.

Some matches are obvious: a bit of fruit cordial added to a fruit salad, Calvados (apple cordial) sprinkled over a pork and apple dish. Cordials are especially good for barbecues. The sugar in the cordial caramelizes, coating the food with a sweet, thick glaze.

Dishes with cordials can have dramatic flair, and cordials are often used in flambes. Flambe is French for flaming the food with a liqueur during preparation or when brought to the table for serving. The alcohol evaporates during flaming, leaving your food with the subtle flavor of the liqueur without the calories of alcohol.

Never pour cordials directly from the bottle into a flaming dish! And for easy lighting, always warm the cordial in the pan first before you try to light it.

Have a fire extinguisher nearby, just in case. A long stick match is also helpful when flaming.

Drambuie is the oldest and probably the most famous whiskey-based cordial. The recipe for Drambuie originates from Prince Charles Edward Stuart, Bonnie Prince Charlie.

Drambuie — Gaelic for the "drink that satisfies" — has a rich flavor that is tangy and honey-smooth. Combined with a bit of honey and

mustard, Drambuie adds extra "punch" to this easy-to-prepare recipe.

BROCHETTE DIJON FLAMBE

4 garlic cloves
1 teaspoon dried thyme
2 tablespoons lemon juice
¾ cup plus 4 tablespoons
Drambuie
1 cup Dijon mustard
2 tablespoons honey
2 pounds lamb or chicken, cut into
1 ½ inch cubes
Salt and pepper
Yields 6 servings

In saucpan, combine garlic, thyme, lemon juice and Drambuie. Cook over medium heat about 10 minutes until reduced slightly. Stir in mustard and honey and simmer for a few minutes.

Sprinkle lamb/chicken with salt and pepper and toss with mustard mixture. Thread meat on skewers and grill or broil 8 to 10 minutes on each side.

Flambe by heating 4 tablespoons of Drambuie until warm. Light Drambuie and pour over meat.

Some of the best-known herbal cordials contain aniseed — dried anise fruit used to flavor licorice. Said to have stomach-soothing qualities, these cordials include the Italian-produced Sambuca and French Pernod.

Many popular oyster recipes use aniseed-flavored cordials, including Oysters Rockefeller. This simplified variation on Oysters Rockefeller can be served as either an appetizer or light main dish.

OYSTERS WITH SPINACH AND PERNOD

24 oysters
1 pound fresh spinach in bulk, or
1 package (10-ounce) fresh spinach.
¼ cup dry white wine
3 tablespoons finely chopped
shallots

1 cup heavy cream
1 tablespoon Pernod
Salt and Pepper
Yields 4 servings

Have oysters opened and loosened from their half-shells. Leave them on half-shells. Preheat oven to 425 degrees F.

If bulk spinach is used, break off and discard any tough stems and blemished leaves. In any case, wash spinach well in cold water. Bring enough water to boil in saucpan to cover spinach when it is added.

Add spinach and cook about 1 minute. Drain and run under cold water to cool. Squeeze to extract excess moisture. Chop spinach with a knife, or use a food processor. Set aside.

Arrange oysters close together in large baking dish in one layer. Sprinkle with equal amounts of wine. Place in oven and bake about 5 minutes. The oysters should be barely heated through.

Put shallots in a skillet. Remove oysters from the oven and carefully pour onto shallots liquid that has accumulated on half-shells around oysters. Cook briefly, then add cream. Cook down over high heat, stirring, to about ¾ cup. Add spinach and stir. Add Pernod and salt

Continued on 3

Chef Mary Brady



It seems very appropriate that after writing about whiskey punch, we get the nastiest weather in 20 years. I hope you've tried it.

Actually, I'd rather be in the damp cold of Ireland than this bitterness. Usually, I am very defensive about weathercasters and their sensationalizing. Nine times out of 10, they urge people to stay home unnecessarily. Obviously that is not good for business.

This time I'd have to agree with them, though. We didn't get a snow day last Tuesday. Only a few employees were unable to make it in, so we opened up the

doors. Thankfully, some people ventured out and dinner business was brisk.

It seems that heartier, basic meals are the most popular in this weather. Pot roast, short ribs, pot pies, lamb shanks and my favorite, osso bucco. These dishes bring to mind Mom's cooking. Warm and tasty sit-on-the-stove-all-day food. Better-the-second-day stuff.

The cooking methods and the cuts of meat are what make these dishes unique. Both dry and moist heat are applied to less tender, and thus less expensive, cuts of meat. These dishes are often referred to as "peasant" dishes, and traditionally have a robust, hearty flavor. They are truly winter meals.

Combination methods are most often used for foods considered flavorful, but only after long cooking times. The first step in most cooking of this type is to sear the main item. This would not be the case in, say, a chicken pot pie. Searing serves as a sealer for the meat's juices. As the protein

touches the hot pan, the surface is seared, or closed, preventing any of the wonderful juices with all the flavor from escaping.

When searing, always have a very hot pan, and use a little bit of fat. Be careful of the splatters of fat that will pop out at you.

When braising, the item is then cooked in a liquid medium. Braising is used for the cuts of more exercised portions of an animal, or older, mature birds and fish. The main benefit is that the less tender cuts become tender as the liquid penetrates the tough connective tissues. A relatively small amount of liquid is needed in relation to the size of the main item. Stocks, vegetable juices and wine are examples of good braising liquids. Mixing and matching is permissible.

A bed of vegetables, called a mirepoix, is placed on the bottom of the pan first. This provides additional flavor and moisture to the product. Although braising has been a traditional cooking method for tough cuts,

chefs today are using braising on delicate seafood and fish. It is important to reduce the oven temperature, cook for a shorter period of time and decrease the amount of liquid.

Braising is a nice, low-calorie cooking technique. The steps to follow are simple: sear the meat, remove from the pot, and sweat a mirepoix of carrots onions and celery, at least. Add other vegetables as you see fit. Add the cooking liquid, cover the pot, and place in a moderate oven until tender. The longer the item will need to cook, the larger the cut of the vegetable should be.

Tomatoes are often included in braises as a natural tenderizer. Add other vegetables to cook with the meat as it nears readiness. Save the liquid. Strain and thicken with arrowroot or cornstarch in a cold liquid, or as a healthful alternative, puree the mirepoix and return to the liquid.

Stewing is similar to braising and uses the same cuts of meat, but cut into bite-sized pieces. The technique is nearly identical, with differences mainly apparent in the origin of the stew. For instance, a blanquette is a white stew made from white meat, veal or chicken, and is garnished with mushrooms and pearl onions. The sauce is thickened with egg yolks and heavy cream. Bouillabaisse is a Mediterranean style fish stew. Fricassee is a white stew often boasting dumplings, and goulash is a hungarian stew colored and seasoned with paprika. Ragout, a french term for stew, literally translates as "restores the appetite."

Writing this column has gotten my mind and taste buds stirring. Gotta go cook. Stay warm.

Northville resident Mary Brady is a certified executive chef and co-owner of Diamond Jim Brady's.

The Refrigerator Door

WINE TASTING CLASSES: Tasting French Wines is a five-session wine course taught by Eleanor & Ray Heald at the Oakland Community College Orchard Ridge Campus starting 7:30-9:30 p.m. Wednesday, Jan. 22. Featured French regions will be Alsace, Burgundy, Bordeaux, Loire, Rhone and the emerging southern France. Limited enrollment. Cost is \$95. For more information phone OCC, 471-7561.

KITCHEN GLAMOR: The Kitchen Glamor store at the Novi Town Center will host the following demonstration classes: Jan. 23, 7 p.m., Cuisinart Italian Style with chef Fabrizio Botter; Jan. 28, 7 p.m., Low-Fat Cooking with International Flair with dietitians Anne Minibiale and Tina Shepard; Feb. 2, 1 p.m., Valentine Desserts with caterer Nancy Bayer.

Cuisinart Cooking Italian Style will be a free class, while all other classes will cost \$3. The fee includes recipes, portion tasting and a 10 percent discount on merchandise immediately before and after the session.

MICHIGAN CULINARY TEAM PRACTICE: Before the Michigan Culinary Team enters the World Culinary Art Salon in Frankfurt, Germany, next October, it will have to hold some practice sessions. As such, chefs on the team will host practices, and display and discuss them with guests. The practices are open to the public at a cost of \$30 per person, or \$25 per person when purchasing four or more tickets. Cocktails and hors d'oeuvres will be served. The proceeds will be used to raise funds to send the team to Frankfurt.

Sessions will be from 6:30-8:30 p.m. on the following schedule:

- Monday, Jan. 27, 11 Centro, Detroit. Chef Joe Beato.
- Monday, March 16, Sterling Inn, Sterling Heights. Chef Ramon Hollingsworth.
- Monday, May 4, Diamond Jim Brady's, Novi. Chef Mary Brady.
- Monday, July 20, Miesel/Syco, Canton. Chef Kelli L. Lewton.
- Tuesday, Nov. 10, Victory Celebration, St. Joseph Mercy Hospital, Pontiac. Chef Mario Elemad.

To purchase tickets, contact the manager or hostess at the above locations.

BEEF COOK-OFF: Enter your favorite beef recipe in the 1992 Michigan Beef Cook-Off. There are three areas in which to enter — indoor, outdoor barbecue and microwave. The cook-off will be Saturday, April 25, at the Meridian Hall in Okemos. First place winner receives \$500 and expense-paid trip for two to compete in the National Beef Cook-Off in Sacramento, Calif., Sept. 17-19. Other prizes include \$200 for second place and \$100 for third place.

For a complete set of rules visit to Michigan Beef Industry Commission, 2145 University Park Drive, Suite 300, Okemos 48864.

Last year, Eleanor Froehlich of Rochester placed second. Here's her recipe:

DEVILED STEAK STRIPS
3 pounds sirloin steak, cut 1 inch thick
Devil's Sauce
Garnish — cherry tomatoes, parsley, peppers and mushrooms

Remove bone; trim steak. Cut into 1-inch strips, 3 inches long. Combine Devil's Sauce ingredients. Line baking dish (10 by 15 by 1) with foil; brush with sauce. Lay steak strips on top; brush sauce over exposed surfaces. Roast in hot oven (425 degrees) 30 minutes, brushing with sauce every 5 minutes. Arrange on serving platter. Garnish with tomatoes, parsley and sauteed peppers and mushrooms.

DEVIL'S SAUCE
1 cup tomato catsup
1/2 cup each chili sauce and Dijon-style mustard
1/2 cup finely minced green onion
1/2 cup prepared horseradish, drained
2 cloves garlic, finely minced
1 tablespoon Worcestershire sauce
1 teaspoon hot pepper sauce

MICHIGAN TRAVEL: The Michigan Travel Bureau and Farmer Jack/A & P have produced a new Michigan Travel Calendar that will be distributed free at the grocery stores. The calendar, designed to help promote Michigan tourism, contains many interesting facts about the state.

Did you know that Michigan has over 40 downhill ski resorts, 4,200 miles of groomed snow-covered trails and 1,500 kilometers of groomed cross-country trails? Or that there is a continuous 3,200-mile freshwater "seacoast" bordering Michigan? At any point inside state boundaries, you are only six miles from one of its 11,000 inland lakes or from its 36,000 miles of rivers and streams.

For information about this book and other holiday offerings at Farmer Jack/A & P, contact Elise Minch, 644-5140.

RED LOBSTER RECIPES: Red Lobster restaurants are offering free seafood recipes for entertaining. The brochure is available at all Red Lobster restaurants, or may be requested by mail by sending a self-addressed stamped No. 10 envelope (4 x 9 1/2 inches) to "Entertaining Ideas," P.O. Box 593330, Orlando, Fla. 32859-3330.

FOOD GUIDE: Bring on Healthy Food Choices! Oakland County Health Division has updated the American Red Cross Food Wheel for healthy 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, 2725 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 Trellman, home economist for the Extension Service, offers several suggestions for healthy snacks.

- Keep low-fat crackers, boxed juices, microwave natural popcorn, fresh and dried fruits and nuts and seeds on hand at work for healthy snacking.
- Use microwaves and slow cookers to make easy one-dish meals instead of buying fast food from restaurants.
- Keep plastic bags of cut vegetables in your refrigerator for easy snacks.
- Stay away from vending machines unless they offer fresh fruit or yogurt.

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 in this newspaper, 104 W. Main Street, Northville, Mich., 48167. Photos or other artwork welcome.

School puts the art in culinary arts

Chef's tips can help jazz up ordinary plates

Just as an artist works with brushes and paints, chefs work with pastry brushes and frosting.

As in creating beautiful paintings, there's a lot of planning involved in creating elegant desserts, appetizing platters, crystal-clear ice sculptures and intricate vegetable carvings.

Culinary arts can be learned, but to be a true artist, "you have to feel it," said Bob Kozak, executive chef at Fellows Creek Golf Club in Canton Township.

"It comes to you, it flows. You're working under a lot of pressure in the kitchen. You don't have two hours to put something together. Sometimes the only gratification a chef gets is seeing that platter leave the kitchen."

Then there are those like pastry chef Joe Decker, an instructor at Schoolcraft College, who believe culinary arts are like other arts — 10 percent talent and 90 percent hard work.

"You acquire skill on how to hold the pastry bag," said Decker.

To make desserts look picture perfect every time, chefs use Plexiglas or cardboard templates to trace and transfer their designs. A pastry chef might put Plexiglas over a drawing, trace it, let the chocolate set and then place it on the dessert.

Melted chocolate can be poured on to a baking sheet, chilled in a freezer and cut into shapes or formed into curls with a teaspoon or the blade of a knife held at an angle.

But unlike other arts, culinary arts are fragile. "There's chemistry involved with artistry to make sure everything is in sync," said Decker. "It's important to know the functionality of the ingredients. You need to get used to how to work with things."

Food has a limited lifespan. If a sauce sits too long it loses its shimmer. Vegetables wilt, and fruit turns brown.

When making elegant chocolate desserts, success depends on the pliability of the chocolate. "If it is too cold and hard, it will break. If it is too soft, it will not cut and will stick to the spoon," writes Helen S. Fletcher in her book *The New Pastry Cook* (William Morrow and Company, \$24.95).

Chefs spend a lot of time thinking about food presentation. "To make food appetizing and eye appealing, you consider compatibility of flavors, and contrast of texture, color and taste," said Jodi Gabriel, certified master chef and chief instructor of culinary arts at Schoolcraft.

"The trend is toward functional gastronomy. Nothing should be on the plate if it's not to be eaten to contribute to the taste of the food."

"Close your eyes and think about what would taste good with a certain food. Nine times out of 10

you'll be right. Design the menu around taste," said Gabriel.

There are lots of ways to present the average meal of meat, potato and vegetables to turn an ordinary dinner platter into a work of art.

"Combine crunchy and soft food. Instead of three piles of food on a plate, serve the meat on a bed of pasta, put the sauce under the meat instead of over it," said Gabriel. "Ring a platter of fish with asparagus or cucumbers instead of putting it on a bed of lettuce."

Consider the shape of the items being served. "As with color, variety is the key. A plate of meatballs, new potatoes and Brussels sprouts may taste good and have pleasing color, yet it is boring. Everything is round," writes Gerald Chesser in *"The Art and Science of Culinary Preparation,"* (Education Institute of the American Culinary Federation, \$32).

"By replacing the Brussels sprouts with green beans and the new potatoes with mashed potatoes. You now have not only a variety of colors, but shapes. The effect is pleasing to the eye."

Sometimes culinary arts aren't meant to be eaten, only appreciated, as is the case with ice sculptures.

In the days before refrigeration, ice sculpture kept food cold, and made it look pretty. Dishes were incorporated into the design.

Dan Hugelier, a certified master chef, teaches ice carving, sausage making, and butchering at Schoolcraft Community College. His craft requires a lot of planning.

"Chefs like to build things, put things together, but you can't take a chain saw and start wacking away at the ice," said Hugelier.

"You need a knowledge of architecture, you have to sketch your design and work from a blueprint."

Like drawing, painting, sculpting and writing, most ideas undergo numerous revisions. A chef will often redraw and redefine plans.

"Simplicity and elegance are the keys," said Decker. "Sometimes it's better to take away. Overly garnished items lose something."

Kyoto rated a favorite among area diners

Kyoto Japanese Steakhouse, on Haggerty Road north of Eight Mile, received special honor from residents of the Detroit area who use the "Entertaining Ideas" holiday guides.

In the Entertainment Publications' poll of 1991 users of its guides, Kyoto was voted one of the Favorite Ethnic Restaurants.

Joe Muer's restaurant has been voted Favorite Overall Establishment by guide users. It's the second consecutive year that guide users have chosen Joe Muer's for the top honor.

Entertainment Publications' ballots found in the Entertainment Hospitality & Service Award, Joe Bologna Ristorante and Max & Erma's for the Favorite Family Restaurant Award; Roma Cafe and Capraro's Italian Den were others named for the Favorite Ethnic Restaurant Honor; The Chamberlain, The Summit and Joe Muer's for the Favorite Fine Dining Restaurant award; and Sanders for the Restaurant with The Most Scrumptious Desserts.

A recipe for healthy snacking

Snacks can be a healthy part of the daily diet, says Mary Helen Gunkler, registered dietitian and staff nutritionist for Total cereal. Eaten in moderation, they can add variety to the overall diet. While also supplying the body with nutrients so important for good health, Gunkler recommends planning for snacks just as you would plan for meals.

Here's a new snack idea for indoor gatherings this winter. Great for family and casual entertaining, Caramel Corn-Cereal Toss is a take-off on the traditional favorite, caramel corn. It features the goodness of whole-grain cereal plus popcorn, and each serving provides no cholesterol and minimal fat.

CARAMEL CORN-CEREAL TOSS
8 cups popped popcorn
6 cups corn flake cereal
1 cup raisins
1/2 cup light corn syrup
1/2 cup honey
2 tablespoons margarine or butter
1/2 teaspoon ground cinnamon
1/2 teaspoon vanilla

Heat oven to 350 degrees. Mix popcorn, cereal and raisins in large bowl. Heat corn syrup, honey, margarine and cinnamon to boiling in 1-quart saucepan; remove from heat. Stir in vanilla. Pour over cereal mixture; toss until evenly coated. Spread in variety of jelly roll pan. Bake 15 1/2 by 10 1/2 by 1-inch. Bake 15 minutes, stirring occasionally. Spread over waxed paper; cool. Store in airtight container. About 12 cups snack.

High altitude directions (8500 to 8500 feet): heat oven to 375 degrees.

Nutrition Information Per Serving: Serving size: 1/2 cup; calories, 90; protein, grams, 1; carbohydrates, grams, 20; fat, grams, 1 (polyunsaturated, grams, less than 1; saturated, grams, less than 1); monounsaturated, grams, 19; cholesterol, milligrams, 0; sodium, milligrams, 30.

Economy foods take healthy turn

It's the beginning of another new year. If your resolutions include getting both body and checkbook off the road of excess and on the road to moderation, it's a good time to change the way you're cooking.

Economy cooking used to be time-consuming because the mainstays — soups and stews — took a long time to cook. Today, convenience and health are just as important as the budget. Fortunately, a few shortcuts and ingredient substitutions can make these and other thrifty main dishes both nutritionally sound and lightweight quick.

Light yet satisfying Shanghai Meatball Soup, for example, is ready to eat in only 30 minutes. Convenient canned chicken broth and quick-cooking meatballs save time. Healthful additions to the soup include lots of low-calorie vegetables and ground turkey in place of the more traditional ground pork.

The meatballs owe their soft, moist texture to quick or old-fashioned oats. Whole-grain oats also add fiber and several important vitamins and minerals to ground meat and poultry. By broiling instead of frying the meatballs, you eliminate excess fat and the need for tanning.

Like soup, meat loaf is another budget-wise main dish that's easy to modify to make it lower in fat, calories and sodium. Meat Loaf With Creole Vegetable Sauce takes advantage of the leaner ground beef that's readily available in the supermarket. And, healthful extenders — 1/2 cup of wholegrain oats and 1 cup of lightly cooked vegetables — stretch a pound of beef to serve six hungry adults. To cut cooking time in nearly half, the meat mixture is shaped into a long, narrow loaf.

There are other ways to get from Quaker Kitchens that can help you eat healthfully, save money and get you out of the kitchen in a hurry:

- Buy seasonal produce in its less expensive and at its peak of ripeness. Serve with the peel for extra fiber.
- Stretch more expensive ingredients like meat and poultry with vegetables and grains such as barley, oats and rice. For speed, opt for stir-fries and one-dish skillet meals. Use cooking spray and a nonstick skillet to cut fat and calories.
- Follow recommended guidelines for portion sizes. A 2- to 3-ounce cooked, trimmed serving of meat, for example, is plenty for one person.
- Make a shopping list, clip coupons (but only for items you need) and watch for unadvertised specials. Use unit pricing (the cost per ounce or cup) to compare brands and the cost per serving of foods that come in several size packages.
- Cook double batches of soups, stews and casseroles on the weekend and freeze in meal-size portions.
- Make your own fruit-flavored yogurt by stirring cut-up fruit into plain nonfat yogurt.
- Don't skip breakfast. Oatmeal is nutritious, inexpensive (just preheat a serving and top with fruit and lowfat milk for a complete breakfast).

SHANGHAI MEATBALL SOUP
1 pound ground turkey
1/2 cup oats (quick or old-fashioned, uncooked)
2 tablespoons soy sauce
1 tablespoon dry sherry (optional)
2 teaspoons sesame oil (optional)
1/2 cup ground minced fresh ginger or ground ginger
1/2 teaspoon pepper

2 1/4 1/2 oz. cans reduced-salt chicken broth
1 cup water
1 1/2 cups halved pea pods or one 6-oz. package frozen pea pods, thawed, cut in half
1 cup thinly sliced carrot strips
1 cup bean sprouts
1/2 cup thinly sliced green onion

Spray rack of broiler pan with no-stick cooking spray or oil lightly. Combine first 7 ingredients and 1/2 cup chicken broth; mix well. Shape into 1-inch meatballs; place on prepared rack. Broil 6 to 8 inches from heat 7 to 10 minutes or until cooked through. In 4-quart saucepan or Dutch oven, combine meatballs with water and remaining two cans broth; bring to a boil over high heat. Add pea pods and carrot strips; cook 1 to 2 minutes or until vegetables are crisp-tender. Turn off heat; add bean sprouts and green onion. Serve immediately. About six 1-cup servings.

NUTRITION INFORMATION: Each serving (11/8 of recipe), calories 200, calories from fat 63, protein 19g, carbohydrate 15g, total fat 7g, saturated fat 2g, cholesterol 55mg, dietary fiber 3g, sodium 700mg, 33 percent calories from fat.

MEAT LOAF WITH VEGETABLE CREOLE SAUCE
1 cup chopped onion (about 1 medium)
1/2 cup chopped bell pepper (about 1 medium)
1/2 cup chopped carrot (about 1 large)
1/2 cup chopped celery
3 cloves garlic, minced
1/2 teaspoon red pepper sauce
1 6-oz. can no-salt-added tomato

SHANGHAI MEATBALL SOUP
1 pound ground turkey
1/2 cup oats (quick or old-fashioned, uncooked)
2 tablespoons soy sauce
1 tablespoon dry sherry (optional)
2 teaspoons sesame oil (optional)
1/2 cup ground minced fresh ginger or ground ginger
1/2 teaspoon pepper

Heat oven to 350 degrees. Spray large skillet and rack of broiler pan with no-stick cooking spray or oil lightly. In skillet, cook first 6 ingredients over medium-high heat five minutes or until vegetables are tender, stirring frequently. Remove 1 cup of vegetables to large bowl. Add beef, oats, egg whites, salt and 1/2 can of tomato paste; mix well. Transfer to prepared rack; shape narrow 10-inch long loaf. Bake 30 to 35 minutes or until cooked through. Meanwhile, add steamed tomatoes, water, bay leaf and remaining tomato paste to vegetables in skillet. Bring to a boil; reduce heat. Simmer 18 to 20 minutes or until sauce is thickened, stirring occasionally and breaking up large pieces of tomato with spoon. Remove bay leaf; serve with meat loaf. Six servings.

VARIATION: For meatballs, shape into 1-inch meatballs. Bake on prepared rack 18 to 20 minutes or until cooked through. Cook sauce as directed above, increasing water to 1 1/2 cups. Add meatballs to prepared sauce. Serve with rice, if desired.

NUTRITION INFORMATION: Each serving (1/6 of recipe), calories 240, calories from fat 81, protein 20g, carbohydrate 22g, total fat 9g, saturated fat 3g, cholesterol 45mg, dietary fiber 3g, sodium 300 mg, 34 percent calories from fat.

MEAT LOAF WITH VEGETABLE CREOLE SAUCE
1 cup chopped onion (about 1 medium)
1/2 cup chopped bell pepper (about 1 medium)
1/2 cup chopped carrot (about 1 large)
1/2 cup chopped celery
3 cloves garlic, minced
1/2 teaspoon red pepper sauce
1 6-oz. can no-salt-added tomato

NUTRITION INFORMATION: Each serving (1/6 of recipe), calories 240, calories from fat 81, protein 20g, carbohydrate 22g, total fat 9g, saturated fat 3g, cholesterol 45mg, dietary fiber 3g, sodium 300 mg, 34 percent calories from fat.

BAILEY'S TRUFFLE FUDGE
For fudge:
3 cups semisweet chocolate chips
1 cup vanilla or semisweet chips
3 cups powdered sugar
1/4 cup butter
1 cup Bailey's
1/2 cup nuts, chopped (optional)

For truffle topping:
1 cup semisweet chocolate chips
1/2 cup white wine, vanilla or semisweet chocolate chips
4 tablespoons Bailey's
2 tablespoons butter, cut in pieces

Yields 8 servings
To make fudge: Melt chocolate with butter until chocolates are soft enough to stir smoothly. Do not overheat. Add chocolate/butter mixture and Baileys. Stir until smooth. Add nuts, mix well.

Place fudge in an 8x8x2-inch pan sprayed with vegetable spray. Lay a sheet of plastic wrap on top and gently press to smooth fudge.

To make Truffle Topping: Melt chocolates until smooth. Remove from heat. With a fork, beat in butter and Baileys until smooth.

FRANGELICO GLAZED VEGETABLE MEDLEY
For glaze:
1/4 cup plus 2 tablespoons Frangelico
2 tablespoons fresh lemon juice
1 tablespoon soy sauce
1 clove garlic, minced
1 tablespoon cornstarch

For vegetable medley:
3 cups mixed, chopped vegetables (such as carrots, snow peas, peppers and squash)
1 cup onion
1 tablespoon vegetable oil

Yields 4 servings
To make glaze: Combine all glaze ingredients and mix thoroughly. To make vegetable medley: Boil water and blanch vegetables, except onion, for 5 minutes. Drain and pat dry. In medium skillet, heat oil and sauté all vegetables for about 2 minutes. Add Frangelico glaze and stir until sauce thickens and vegetables are coated. Serve immediately.

Kahlua and Tia Maria both add the deliciously sweet taste of coffee to your meals. Kahlua, with its strong Mexican coffee taste,

is the top-selling cordial in the United States. Tia Maria is drier and lighter than Kahlua and made with Jamaican Blue Mountain coffee extracts.

Cordials are the perfect base ingredient for glazes and marinades. For instance, try this glaze made with Frangelico. Excellent on vegetables, it can also be used to flavor poultry dishes.

Legend has it that Frangelico lived as a hermit in the hills of Italy. He created many original drinks, the most precious of which was the cordial which today bears his name.

Frangelico is made from wild hazelnuts and a mixture of berries and herbs.

FRANGELICO GLAZED VEGETABLE MEDLEY
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Kahlua and Tia Maria both add the deliciously sweet taste of coffee to your meals. Kahlua, with its strong Mexican coffee taste,

low-to-medium heat coals. Turn frequently, grilling 30 to 40 minutes. During last five minutes, brush with BBQ sauce; turn once and brush over the Kahlua.

KAHLUA GRILLED CORN
Kahlua Zesty Barbecue Sauce (above)
8 ears corn, husked

Yields 8 servings
Prepare sauce. Boil or steam corn, but remove a few minutes before ears are done. Place on grill 4 to 6 inches above hot coals and baste with sauce. Turn and baste several times, until corn is marked and glazed, about 4 to 6 minutes.

From "The Kahlua Recipe Book"

KAHLUA CANDIED YAMS
4 medium-size yams, cooked, or 1 can (1-pound, 3-ounce) yams
1/2 cup butter
1/2 cup brown sugar
1/2 cup Kahlua
Yields 4 to 6 servings

To cook yams, put in large saucepan and boil yams until tender but still firm. Remove from pan and let cool slightly. Peel. Cut yams in serving size pieces. In heavy skillet, melt butter with sugar. Add Kahlua; cook 1 minute. Add yams; turn until brown on all sides. Cover.

Reduce heat and allow to cook about 15 minutes. Turn yams once more before serving.

KAHLUA ZESTY BARBECUE SAUCE
1 tablespoon butter
1/2 cup minced onion
1/2 cup chili sauce
1/2 cup Kahlua
2 tablespoons brown sugar, packed
1 tablespoon Worcestershire sauce
1/2 teaspoon salt
Tabasco sauce (to taste)
Chicken or ribs

Yields 4 servings
In a small saucepan, melt butter and sauté onions until translucent. Blend in the remaining ingredients. Simmer five minutes, stirring often. Barbecue chicken or ribs over

FRANGELICO GLAZED VEGETABLE MEDLEY
For glaze:
1/4 cup plus 2 tablespoons Frangelico
2 tablespoons fresh lemon juice
1 tablespoon soy sauce
1 clove garlic, minced
1 tablespoon cornstarch

For vegetable medley:
3 cups mixed, chopped vegetables (such as carrots, snow peas, peppers and squash)
1 cup onion
1 tablespoon vegetable oil

Yields 4 servings
To make glaze: Combine all glaze ingredients and mix thoroughly. To make vegetable medley: Boil water and blanch vegetables, except onion, for 5 minutes. Drain and pat dry. In medium skillet, heat oil and sauté all vegetables for about 2 minutes. Add Frangelico glaze and stir until sauce thickens and vegetables are coated. Serve immediately.

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From "The Kahlua Recipe Book"

School Lunch Menus

Menus for Novi Elementary, Novi Middle School and Novi High School for Jan. 20-24 are as follows.

NOVI ELEMENTARY AND NOVI MIDDLES:
January 20: Stuffed cheese pizza, roasted turkey dog with bun, chef's salad with roll, green beans, assorted fruits or Florida orange juice and milk.
January 21: Chinese New Year. Baked chicken with sweet and sour sauce and roll, baked hamburger with bun, chef's salad with roll, Oriental rice, chilled pears or Florida orange juice and milk. Lucky Tray Day.
January 22: Mini-submarine with turkey and cheese, baked pepperoni or cheese pizza, chef's salad with roll, corn, assorted fruit or Florida orange juice and milk.
January 23: Baked chicken patty on a bun, baked hamburger on a bun, chef's salad with roll, mixed vegetables, fruit cup and milk.
January 24: Pasta bar. Hot rotini noodles with meat and cheese sauce, roasted turkey dog on a bun, chef's salad with a roll, sweet green peas, chilled peaches and milk.

NOVI MIDDLE SCHOOL:
January 20: Stuffed cheese pizza, green beans, assorted fruits or Florida orange juice and milk.
January 21: Chinese New Year. Egg roll with sweet and sour sauce and roll, Oriental rice, chilled pears or Florida orange juice and milk. Lucky Tray Day.
January 22: Mini-submarine with turkey and cheese, corn, assorted fruit or Florida orange juice and milk.
January 23: Baked chicken patty on a bun, mixed vegetables, fruit cup and milk.
January 24: Pasta bar. Hot rotini noodles with meat and cheese sauce, sweet green peas, chilled peaches and milk.

NOVI HIGH SCHOOL:
January 20: Stuffed cheese pizza, beef fajitas with cheese, lettuce, tomatoes and sour cream, mixed vegetables, french fries, assorted fruits or Florida orange juice and milk.
January 21: Chinese New Year. Egg roll with sweet and sour sauce and roll, chicken patty on a roll, Oriental rice, french fries, assorted fruits or Florida orange juice and milk.
January 22: Deli Bar. \$2.50. Kaiser roll with choice of stacked meat, cheese and condiments. French fries, assorted fruit or juice and milk.
January

171 Help Wanted

INSURANCE sales persons. Sell your own hours, unlimited income. Millard office has 2 openings, experienced preferred. (313)347-0665

MOVI based service co. desires telemarketer, experience necessary. Good hourly rate plus bonus. Call Greg Brooks, (313)347-3550

SERVICE REPRESENTATIVE

The challenging position requires both a strong customer service and sales background, coupled with the ability to learn more technology in the field of office automation. Responsibilities include interviewing and testing of applicants, personal customer contact and phone work. If you have a minimum of 2 yrs. experience in marketing, enjoy meeting new challenges and have knowledge of the Livingston County area we would like to hear from you. Please send resume and salary requirements to 719 East Grand River, Suite 200, Brighton, MI, 48116

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47 Year old company. We are expanding our sales force due to overwhelming product volume.

Ask for Mr. Preston
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WANTED marketing professionals and full and part-time retailers. Excellent opportunity with fast growing company. Call 1-800-673-7743 for free 24 hour recorded message.

180 Situations Wanted

BUSY Schedule? Don't spend your precious free time on housecleaning. (313)486-4625. Reasonable rates.

CLEANING. Don't have time to clean your house? Call us. Dependable, honest, references. (313)227-5008.

HOME caretaker for non-smoking ambulatory elderly/homebound person. Experience and references. (517)648-9372.

HOME and office cleaning. Exc. references. Quality workmanship. Livingston County area. (517)223-9494.

RELIABLE honest housewife to clean homes. References available upon request. Call Robin. (313)223-0502.

187 Business Opportunities

TIRED of trying to make ends meet? Tired of the rich becoming richer? Just don't talk about it do something, only you can change your life. Please call for a marketing business opportunity. All you need to do is listen. (517)548-3489, (313)684-1685.

205 Snowmobiles

1972 SNOW Jet & Massey-Ferguson, both run, good cond., also sled for Snow Jet, \$300 each. (517)223-9402.

1973 SKI-DOO 340TNT. \$500. Must see, looks good, runs good. (313)231-1738.

1987 YAMAHA V-MAX. Must sell. \$2500. (313)229-4100, days, (313)887-6623 evs. Bill.

1989 PHAZER 1,500 miles, must sacrifice, \$1,900 or best. (313)227-3260 ask for John, (313)231-1841.

210 Boats and Equipment

13FT. sailboat, newly painted, new sails, \$1,200. (313)632-7967.

215 Campers, Trailers And Equipment

1988 MALLARD Sprinter, 35', front kitchen, bunk house, sleeps 9, \$14,500. (517)546-7686.

UTILITY trailers, factory direct. 4x8, \$425. 5x8, \$475. 5x10, \$550. 5x12 tandem, \$825. Landscape trailers, we custom build. Nonmarco dealer. Hautmark. We accept MasterCard and Visa. (313)632-5612.

220 Auto Parts And Services

1981 ESCORT head, \$150 or best. (517)548-6647.

225 Autos Wanted

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

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.

230 Trucks

1986 FORD F-150 XLT 351, exc. cond., \$3,500. (313)437-6599.

1986 FORD Ranger 350 Chevy motor, 350 turbo trans, pro-built, \$3,000. (517)548-6551.

1987 FORD F-150 pickup XLT. 351, 7.3, 8 cylinder, power steering/brakes, am/fm stereo, cap, bedliner, \$8,800, best. (517)548-5760 after 5:30pm.

1987 TOYOTA 4x2 pick-up, great shape, am/fm cassette radio, cap cover, new upholstered front, \$2550. (517)546-7479.

1988 FORD 3/4 ton, 123,000 miles, auto air, power steering/brakes, cruise, \$4500 firm. (517)548-6423 (517)548-6699.

1988 GMC Suburban. Trailer package. 65K miles, air, clean, 1 owner, \$8,500 or best. (313)496-0019.

233 4 Wheel Drive Vehicles

1985 FORD Bronco. Good condition. \$5800. (313)229-1697.

1987 GMC Low mileage New motor. Plow \$9,000. (313)349-1755.

1989 JEEP Wagoneer, 4 door, 4x4, power everything, trailer pkg. \$11,500. (313)231-1361.

1980 4x4 EDDIE Bauer Bronco. All options, low miles, must sell, \$14,900. (517)546-5176.

234 Mini Vans

1986 FORD Aerostar, good cond., loaded, \$5,000. (313)632-7967.

1988 DODGE Grand Caravan, all options, still under warranty, exc. cond., asking \$9500. (517)546-8019.

1990 AEROSTAR extended van, many extras, \$9,500. (517)546-2181.

1980 CHEVY Lumina APV. All power, 7 passenger, stereo tape, tinted windows, \$12,000. (313)229-9337.

235 Vans

1978 CHEVY, 1 ton, Runs good. \$500. (313)229-2752.

1982 DODGE van, 6 cylinder, auto, air, stereo, good tires, heavy duty, runs great, first \$900 takes. (313)878-9289.

1986 GMC Cargo van, Automatic, air, am/fm, \$2500 or best. (313)437-4385.

1990 GMC Cargo van, Automatic, air, am/fm cassette, full power, low mileage \$11,000 or best. (313)437-4385.

239 Classic Cars

1948 FORD 2 door sedan. Partial restoration, must sell, \$1,800 or best offer. (313)349-9403.

1972 MONTE Carlo, 350, auto, power, air, new parts. Restorable. Evenings (313)449-0628.

240 Automobiles Over \$1,000

1981 MAZDA RX 7, exc. cond., many new parts \$2750, (517)546-6724.

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1986 GRAND Prix LE, 60,000 miles, V-8, loaded, black on gold, GT-4 tires, exc. cond. \$5,500 evenings (313)684-1575.

1987 BUICK LeSabre 4 door, Air, power locks & windows, 6 way seat. \$4,500. (313)684-6338.

1987 CHEVY Spectrum. Exc. Cond. 47,000 miles. Burgandy. \$2350. Garage kept. (313)878-2745.

1987 HONDA Civic, 3 dr. Automatic, 10,000 documented miles. Stereo cassette. Like new. \$4,500. (313)349-5607.

1987 MERCURY Sable wagon, loaded, 100,000 miles, mostly highway. Dependable. \$3995. (313)878-5859.

1988 BONNEVILLE. Loaded, highway miles, \$6,200. (517)548-2007.

1988 FORD TAURUS GL 3.8 L, dark blue, automatic, full power, \$5500. (313)231-9729.

1988 GRAND AM SE 2 door, loaded, low mileage, new Michelin, very well maintained, like new. \$6800. (313)227-7499.

1988 VW Fox GL, 4 speed, 4 door, A/C, am/fm, rear defog, 45,000 miles, very clean, Cal. car. \$4100. (517)546-5264.

1989 DODGE Colt, low miles, tinted windows, 5 speed, sunroof, \$4000. (517)546-6707.

1989 ESCORT LX. Exc. cond. \$4000. (517)548-4634, after 5pm.

1989 HONDA Prelude SI, auto, air, cruise, sunroof, aluminum wheels, \$9500. (313)227-3564.

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1982 ESCORT wagon. Dependable. Interior good. Some rust. \$400/best. (517)521-3767.

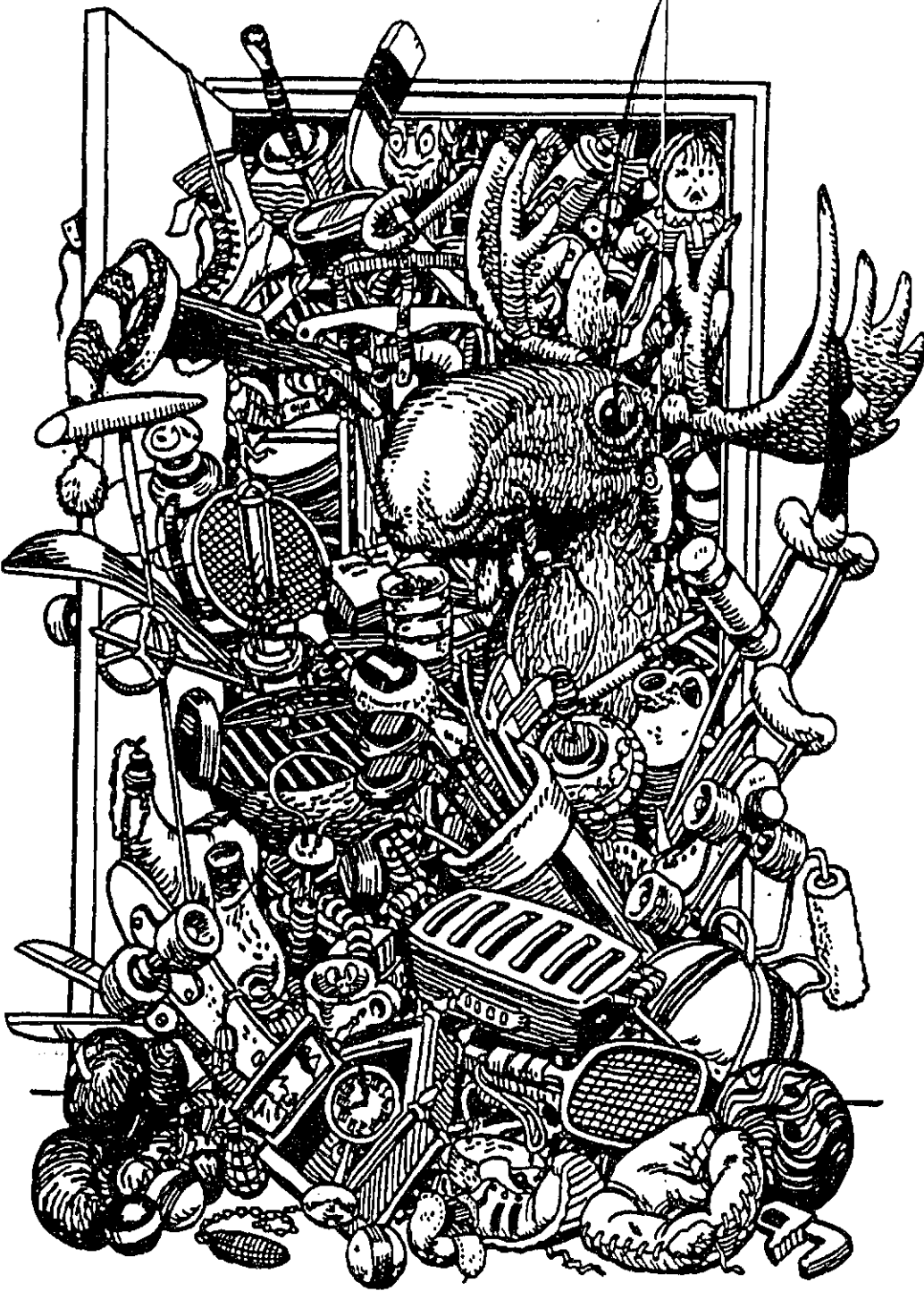
1982 HONDA Accord, 2 door. Excellent running condition. \$1000. (313)231-9706.

1982 TOYOTA Corolla, runs good, needs a clutch, has lots of new parts. \$300. (517)468-3605.

1984 CHEVY Cavalier. Very good cond., needs engine. \$300 or best offer. (517)548-0037.

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