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Trammell star fading from City of Novi

By JAN JEFFRES
Staff Writer

The Trammell Crow Company's role as a star of the Novi business community has been reduced to that of supporting actor.

The Dallas-based development firm's local retail showpiece, Novi Town Center, reverted to the Aetna Insurance Company on Jan. 2, after Trammell Crow defaulted on its mortgage.

Three Trammell Crow office complexes — Lake Pointe Office Center, Novi Business Park and Garden Office Park — also went back to another lender at that time.

Trammell Crow had been the second largest taxpayer in Novi, shelling out annually about \$320,000.

"They'll drop way down," Dave Hieber, of the Novi assessor's office.

In 1990, the firm owned 14 properties here valued at about \$62 million.

Crow failed to meet payments on a \$24.426 million mortgage held by Connecticut General Life Insurance Company on the office complexes north of Grand River between Meadowbrook and Novi roads.

Crow continues to manage the office complexes and still owns two vacant parcels on Grand River, one on Novi Road and four between Crescent Boulevard and the freeway. Some of the sites are targeted by restaurants.

The firm also remains a shareholder in Novi Garden Hotel Limited

"This is the way I look at it. The Trammell Crow Company was incredibly good at developing. That was its forte. Then once a project is up and developed, their strong point is not in the leasing and managing of it."

Jane Schimpf
Town Center Manager

Partnership, owners of the Wyndham Garden Hotel. The hotel is managed by the Dallas-based Wyndham Hotels. No ownership changes for the Novi hotel are foreseen, general manager Al Moustafa said.

Aetna on Jan. 3 named the Indianapolis-based Linder Company as managers of the 500,000 square-foot, 56-acre Novi Town Center. Aetna Insurance Co. had already gained control in 1988 of the land on which the Town Center and Vic Tanny's sits.

Former Crow property town

Continued on 2

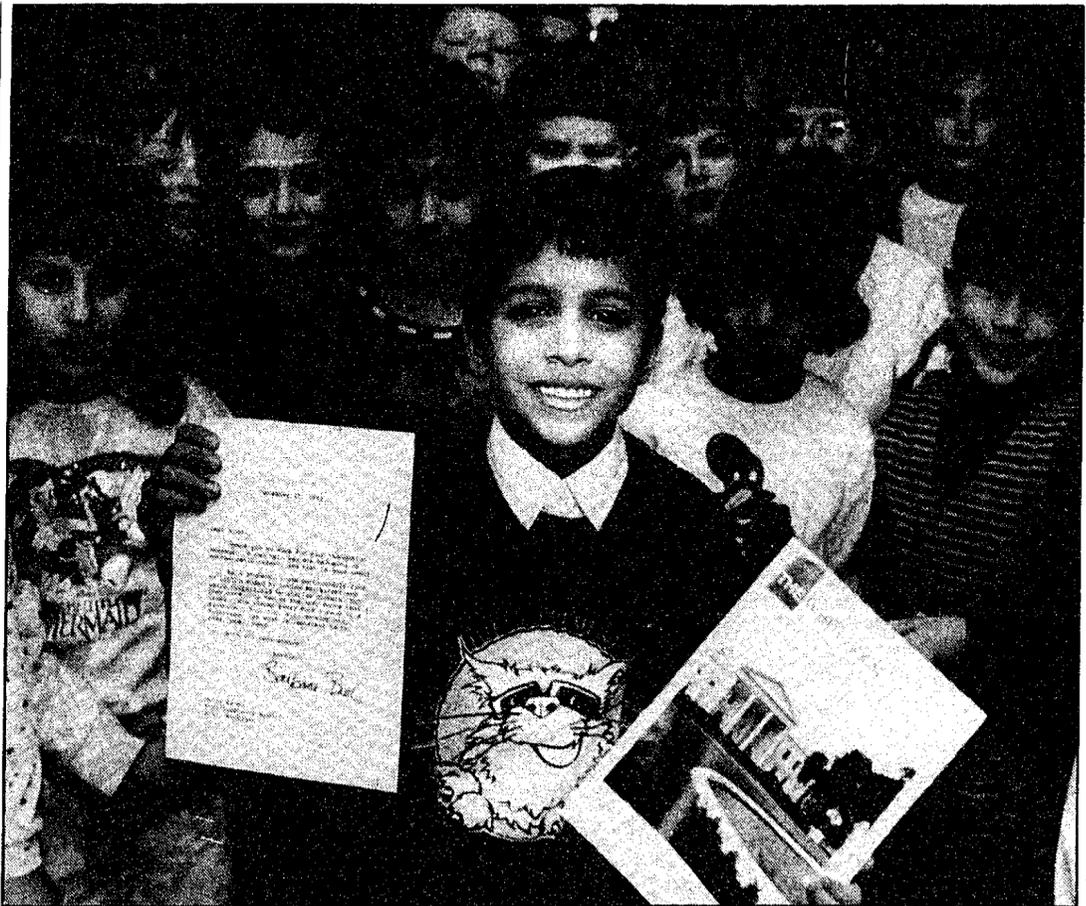


Photo by BRYAN MITCHELL

Kunil Raval, 6, and his classmates show off the letter they received from Barbara Bush.

Barb Bush answers student letter

By SUZANNE HOLLYER
Staff Writer

Orchard Hills Elementary School student Kunil Raval is only 6½ years old, but already he has a story for his grandchildren.

When most of Ann Prine's class wrote letters to their grandparents last fall, Raval wrote to First Lady Barbara Bush.

The students wrote to their grandparents as part of a social studies project, Prine said. The goal was to learn about life when these children's grandparents were first-graders.

Raval's grandparents live in Bombay, India, and the assignment was somewhat confusing to

the first-grader, said Raval's mother Tiba. So, Raval chose Bush as his pen pal because she is the president's wife, he said.

Raval was especially interested in the American presidency, Tiba Raval said. The family recently moved to Novi from Ottawa, Canada, where the government is headed by a prime minister.

In his letter to the White House, Raval told Barbara Bush he enjoys reading. In fact, reading is Raval's favorite subject.

"My other favorite thing is writing," Raval added in a Wednesday interview.

In mid-December, Raval received a written response from Bush at Orchard Hills on White

House stationary. Bush told Raval she also enjoys reading.

"As a student, I was particularly fond of *Little Women* by Louisa May Alcott and *David Copperfield* by Charles Dickens, but they were only two of the many books that I loved," Bush wrote.

"You, too, will develop many favorites, but what is important is to read, read, read."

"I can tell you are becoming an enthusiastic reader, and that is good news!"

The first lady has written to Novi schools in the past. She wrote last year to congratulate Village Oaks Elementary for its pledge to develop a "kindergarten school."

Harassment is topic of roundtable

By SUZANNE HOLLYER
Staff Writer

Failure to set up a sexual harassment policy can be legally dangerous to businesses operations in the 1990s, attorney Carole Chiamp said.

Chiamp, a former member of the Michigan Civil Rights Commission and past president of the Michigan Bar Association, will be on hand to discuss the ramifications of sexual harassment for businesses at a Wednesday Chamber of Commerce roundtable discussion.

Local businesses are welcome to attend the discussion, which is sponsored by the chamber's Small Business Committee, but reservations are required.

Chiamp is a partner in the Detroit law firm Chiamp & Associates, and she has frequently spoken to classes at the Detroit College of Law and Wayne State University about sexual harassment.

She said a 1991 Michigan Court of Appeals case re-examined the issue of sexual harassment when a



CAROLE L. CHIAMP

woman brought suit against her employer. For the first time in Michigan, the court used a standard of unacceptable behavior based on the "reasonable woman" and not that of a "reasonable person."

The difference, according to the court, is that sexual overtures in the workplace prevent women from being treated as equals because of women's "historical vulnerability in the work force."

Sexual harassment places women in the role of sexual objects rather than that of credible workers, the court decided.

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Senator monitors circuit judge

By STEVE KELLMAN
Staff Writer

Not everyone at the Feb. 11 sentencing of Kenneth Loveday was there to hear what Judge Francis X. O'Brien had to say about the case.

Some were there to hear how he said it.

State Sen. Robert Geake, R-Northville, sent two aides to the Feb. 5 date first scheduled for Loveday's sentencing to monitor the judge's performance. O'Brien's behavior during Loveday's trial was the subject of a column in *The Novi News*, a column that may have caught the senator's eye.

"The conduct of the judge is what caught his attention," said Geake's top administrative aide Bill Sullivan, who monitored the hearing along with legislative aide Bill Kordenbrock.

The two men did not see the actual sentencing that day. O'Brien recessed the court just after 4 p.m. to read a number of letters sent to the court on the victims' behalf urging that Loveday be given the maximum sentence, and he did not return to court.

The sentencing was held Feb. 11, and Sullivan

"I personally of course have been very concerned that this seems to be a very light sentence, considering that two people were killed and that Mr. Loveday had a record of marijuana abuse and other driving violations."

Sen. Robert Geake
R-Northville

was there to hear it. Geake said the aides were there in part "to provide moral support to the family and the community."

But other reasons included the nature of the

crime and the fact that Loveday was convicted of negligent homicide despite the original, more severe charge of involuntary manslaughter with a motor vehicle.

Involuntary manslaughter with a motor vehicle is a felony punishable by up to 15 years in prison, while the maximum sentence for the misdemeanor charge of negligent homicide is two years.

"I personally of course have been very concerned that this seems to be a very light sentence, considering that two people were killed and that Mr. Loveday had a record of marijuana abuse and other driving violations," Geake said.

"There seems to be a widespread feeling among observers familiar with the case that the sentence was very light . . . The prosecutor felt, and I believe most witnesses to the trial felt, that the most appropriate verdict would have been involuntary manslaughter with a motor vehicle," he said.

O'Brien sentenced Loveday to 15 to 24 months in prison Feb. 11 — one month less than

Continued on 2

Defendant has a history of scams

By CRISTINA FERRIER
Staff Writer

Franklin Purther, who is charged with embezzling over \$47,000 in credit card cash withdrawals from a former Novi company, has a past that includes time spent in jail for embezzling millions of dollars in the early- and mid-1980s.

In addition, police said he currently faces other embezzlement charges that bring the total up to \$70,000.

Purther's scheduled Feb. 13 pre-trial hearing before Oakland County Circuit Court Judge John

O'Brien was delayed last week after Purther's attorney withdrew from the case for unknown reasons. A new date has not yet been set.

In July, 1985, Purther was sentenced to 4-10 years in prison for embezzling thousands of dollars from a Southfield couple. According to a July 18, 1985 article in *The Detroit News*, Purther told then-Oakland Circuit Judge Frederick Zimm that he was "sorry for what he did" and that he planned to make restitution.

Purther had previously been sentenced to three years in prison for embezzling and selling unregis-

tered securities. That case involved approximately \$2 million.

Purther, 59, who was an accountant and general manager for Mr. Bracket, is now accused of using a company credit card to obtain over \$47,000 in cash withdrawals from the Manufacturer's Bank on Haggerty Road.

He also allegedly embezzled \$23,000 in other funds from the company for a total of \$70,000, said Novi Detective Jack Grubb, who is currently investigating the cash withdrawals that took place in Novi.

According to Novi Police, Purther obtained the company credit card

in April, 1989. He used the card, which had the company owner's name on it, for personal use beginning in September, 1989 and continued through June, 1991. Mr. Bracket moved from Novi to Farmington Hills in March, 1991.

Purther was reportedly given the card for one-time use at a company function, but he did not return it.

The owner of Mr. Bracket reportedly told police that he was unaware until last June that Purther was continuing to use the card because the bills were being spread out in such a way that he did not notice the extent of the charges.

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Community Calendar

Today, February 17
President's Day: Offices of the City of Novi will be closed due to President's day. The Novi Public Library will remain open.

Band Boosters: The Band Boosters for Novi High School will hold their regular monthly meeting at 7 p.m. in room 511 of the high school.

Tuesday, February 18
State of the City: Novi Mayor Matt Quinn will give his annual State of the City address before the Novi Chamber of Commerce at noon in the Red Timbers Restaurant, 40380 Grand River Avenue.

Chess Club: The Novi Chess Club meets Tuesday nights from 7-10 p.m. in the Novi Civic Center. There is no charge to attend and all players are welcome. For more information, call Tim Sawmiller, 344-9833 evenings after 6 p.m.

Register to vote: Today is the last day to register to vote or to declare a party preference to vote in the March 17 presidential primary election.

Garden Club: The Novi Garden Club will meet in the Novi Civic Center at 1 p.m.

Wednesday, February 19
Harassment: Sexual Harassment in the Workplace will be the topic of a roundtable discussion sponsored by the Novi Chamber of Commerce in the chamber offices in the Novi Expo Center. Arlene Corley Champ will serve as the discussion leader. James Lair, CPA, will act as the moderator. The discussion begins at 5:30 p.m. Attendance will be free to members, although non-members will be charged \$10. Call 349-3743 for reservations.

Planning: The Novi City Planning Commission will meet in the Novi Civic Center at 7:30 p.m.

Thursday, February 20
NMU Open House: Northern Michigan University will hold an open house in Novi for prospective students and their parents in the Sheraton Oaks at Novi Road and I-96. Presentations, videos and discussions will provide information on the many aspects of college life at the university. Reservations for the open house can be made by calling the admissions office at 1-800-682-9797.

Historical Society: The Novi Historical Society will meet in the old town hall building, west of the Novi Public Library on Ten Mile Road, at 7:30 p.m.

Monday, February 24
Classes resume: Students in the Novi school district return to the classroom from mid-winter recess.

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

Tuesday, February 25
Chamber board: The board of directors of the Novi Chamber of Commerce will meet in the Wyndham Garden Hotel in the Novi Town Center at 6 p.m.

Youth Assistance: The board of Novi Youth Assistance will meet in the Novi Civic Center at 7 p.m.

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

Thursday, February 27
Board of Education: The Novi school board meets in regular session at Novi Meadows Elementary school at 7:30 p.m.

Newcomers: The Novi Newcomers Club will meet at 7:30 p.m. in the Novi Civic Center.

Historic district study: The Novi Historic District Study Committee will meet at 7:30 p.m. in the Novi Civic Center.

Friday, February 28
Novi Players: The Novi Players will present "Shay" in the Novi Civic Theater in the Expo Center on Mohawk Drive.

Property taxes: Today is the last day property taxes will be payable at the Novi city treasurer's office.

Saturday, February 29
Novi Players: The Novi Players will present "Shay" in the Novi Civic Theater in the Expo Center on Mohawk Drive.

Wednesday, February 26
Exchange club: The Japanese Cultural Exchange club will meet at 7:30 p.m. at Novi High School. The group will have a discussion about secondary education. For further information, call 348-1200.

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.

Abortion waiting period proposed

By TIM RICHARD Staff Writer

A parliamentary ruling by Sen. David Honigman set the stage for a state law requiring a one-day waiting period for an abortion.

The bill also requires doctors to give patients photos of fetuses and a long list of possible side-effects of abortions.

Senators passed the bill, which one opponent denounced as "Big Brother" legislation.

Here's how Honigman, a freshman senator from western Oakland County, played a key role.

The Senate last May passed a one-day waiting period bill 22-12 and sent it to the House. But pro-choice committee chair Michael Bennane, D-Detroit, refused to take it up.

Meanwhile, the House passed HB 4280, amending code in a Senate committee. Right to Life supporters, headed by Sen. Jack Welborn, R-Kalamazoo, tackled on the abortion delay language as an amendment.

Honigman was presiding officer in the recent Senate Committee-of-the-Whole session when Sen. Jack Faxon, D-Farmington Hills, whose district includes Novi, challenged the amendment as being "not germane."

Countered Welborn: "It regulated doctors when it came to the Senate, and it still regulates doctors."

Honigman, dipping into Mason's Rules of Order, ruled against Faxon, called the amendment germane, and was upheld by the full Senate, 23-11, in an unrecorded vote.

The Senate gave HB 4280 final approval and sent it back to the House for concurrence in the abortion delay amendment. This week, the bill will go directly to the House floor instead of Bennane's committee.

Chances are strong the House will pass it, although neither chamber could muster the two-thirds majority to give the bill immediate effect. Gov. John Engler is expected to sign it.

The Senate vote was 24-10. Honigman voted yes while Faxon voted no. Senators rejected an amendment



Novi High School's pompon squad has jump and twirled its way into a state-level contest in the squad's first year in competition.

Novi pompon squad makes state contest

By SUZANNE HOLLYER Staff Writer

Novi High School's pompon squad jumped and twirled its way into a state-level contest in the squad's first year in the competitive arena.

The team was not ready for competition before this year, said coach and Parkview Elementary School teacher Jill Rossin. The team has been in existence for just five years, and Rossin has been coaching for two years.

Until this year, the 15-girl team was limited to in-school performances.

But the girls did so well at Mid American pompon camp last summer Rossin began signing them up for competitions.

Since that time, the team has been competing with pompon squads statewide. But because gym time is in great demand at the high school, the pompon squad also competes with basketball and volleyball teams for practice time on the gym's hardwood floors.

Friday, the day before a state-level competition, the girls warmed up in the Parkview Elementary School media center. They rushed to the high school for an hour of practice in the gym.

The first pompon competition for the Novi squad was Dec. 21 at the Palace of Auburn Hills. They did not rank among the top performers.

"That was just experience for us," Rossin said. "Their second competition was more rewarding. At a regional pompon competition in Southgate on Feb. 1, the Novi squad did well enough to qualify for the state competition.

The girls were scored against a list of standards at the Southgate contest, not against other teams. They had to earn a score of at least 80 percent to qualify for the state competition.

Saturday, the team went to Saginaw's Heritage High School for the state meet. The state meet is more competitive. Teams compete against each other, rather than against a scoresheet. The first eight teams were recognized with 18 teams competing.

"We've already come much further than expected," she said. "The squad agrees, but the girls have high hopes. Their biggest rival is Mercy High School in Farmington Hills. Mercy's pompon squad was expected to perform at Saturday's competition.

"You have to create a name for yourself," Rossin said. "It's our first time out, and we kind of have to prove ourselves."

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Circuit judges criticize prosecutor's approach

Are citizens getting their money's worth from the Oakland County prosecutor?

In this era of tightened budgets, is justice being served?

Such questions are valid, according to some Oakland County judges and defense attorneys, who fear courts are increasingly burdened with cases.

"My goal is to enforce the law and send a clear message. People who violate the law in Oakland County will pay for their crimes. They will be held accountable by the system. Otherwise, you lose control of the streets."

Thompson supports his position with certain statistics.

"We have a 93 to 95 percent conviction rate.

More people plead guilty as charged than in any other county in the state. We conclude more criminal action than any other county."

His role, he said, is to enforce the law. He does not have a pocket veto for laws he might feel are unreasonable or don't agree with.

In defense of allegations that minor crimes are overcharged, Thompson maintains "every step of every action is reviewed" prior to a case reaching circuit court.

There are preliminary exams. District court judges could dismiss at that level. If not, it

he was to be charged. It was the only charge that could be applied. But the evidence did not warrant any charge, as shown by the verdict," Patterson said.

Assistant prosecutor Gregory Townsend defends the charge.

Kuhn was originally assigned the stolen newspaper case, but to ease his crowded docket, reassigned it and two additional cases to a visiting judge, Ziem. There were no funds for visiting judges last year and may well not be this year, Kuhn said.

Former Oakland County prosecutor L. Brooks Patterson said the office reflects wishes of the citizenry. "They want a tough prosecutor" and Thompson "has probably taken (thompson) a step further" than when Patterson was prosecutor.

"I see the office a tad tougher to negotiate with," he said. Patterson is now in private practice and provided defense during the eavesdropping trial last November. The defendant was found not guilty.

"My client was not overcharged. I thought the charge was reasonable."

legations of overcharging, reluctantly suggested "things could obviously be made easier. I think they might be handled another way."

Last year, 16 judges on the Oakland circuit bench were assigned an estimated 32,000 cases or some 1,950 each. Of the total number, nearly 8,000 were criminal cases, with 439 going to trial. The Oakland County Commission has approved two additional judgeships, but no relief is in sight before January 1993, if then.

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Richard Thompson defends his style

Just look south to Detroit, said Oakland County prosecutor Richard Thompson, and his tough stance on crime makes sense.

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Trammell Crow's star is fading from the City of Novi

Continued from Page 1

manager Jane Schimpf was kept on the job by Linder.

"This is the way I look at it," said Schimpf. "The Trammell Crow Co. was incredibly good at developing. That was its forte. Then once a project is up and developed, their strong points is not in the leasing and managing of it."

"It's just what all development companies are going through right now, the downside. I think Trammell Crow just happened to be one of the big players. So you hear it more often with Trammell Crow."

Schimpf in a Jan. 28 letter to the Novi City Council called Linder "the first choice for management among ownerships seeking to revitalize ailing yet potentially viable shopping centers. . . . Aetna is acutely aware of

the strong but still incomplete product they inherited in Novi."

"The 500,000 square-foot Novi Town Center is 93 percent leased, featuring big names like Children's Palace, Highland Superstore, F & M and T. J. Maxx. Last year, it was 95 percent occupied.

Because of its "middle-America" price mix, Schimpf said the stores have been weathering the retail recession and achieved a "pretty good Christmas."

Linder expects to increase the marketing and promotions budget at the Town Center by "200 percent," she said, and plans to go "gung'ho" on the Michigan '50s fest, a Spring Break Carnival in April and the Novi International Festival.

The management company will study the center's merchant mix and see if the store-to-store placement

can be improved.

"With Linder coming on line, I'm sure you'll see a lot of changes in the next six months. They understand about taking a shopping center and keeping it alive and well," Schimpf said.

"That's what the Linder Company started out doing. Their only goal is to take a project and run it."

Linder manages 1.5 million square feet of retail space in Ohio and Indiana. With the addition of Novi Town Center and the Pontiac-based Oakland Pointe shopping center — another former Crow property — Linder will almost double its portfolio.

The firm estimates that the annual household income within a five-mile radius of the Novi property is \$53,000 — in 1990 dollars.

It was big news back in 1985 when Trammell Crow started sniffing ar-

ound Novi. In May of that year, the company seemed interested in developing a convention center adjacent to the Sheraton Oaks Hotel. That didn't happen but the firm did buy 157 acres at Novi Road and Grand River Avenue, where the old Novi Elementary School once stood.

This was Crow's first sally into the Detroit area. The development company, one of the largest in the nation, followed its typical practice of creating different partnerships for each project. The office complexes, for example, were owned by Wolverine V Limited Partners, TCC Lake Pointe I Limited Partners, and Crow Division Partners Limited Partnership.

Trammell Crow became a key player as the city formulated plans to develop a downtown in the Grand River/Novi Road area.

Novi Mayor Matthew Quinn, a

member of the Town Center Steering Committee, which guides the city's downtown plans, said that after reading about the company's national work in Forbes and the Wall Street Journal, he was not surprised by Crow's local pull-out.

"Trammell Crow's troubles nationally began to be a cause of them cutting back locally," Quinn said. "I'd venture to say it had a lot to do with it. I can remember Trammell Crow people saying when they asked for funds for anything new, it was entirely impossible to get."

He said that Linder has "expressed an interest to remain very cooperative" in Novi's downtown development plans. The firm will remain bound by Crow's contract with Novi

for landscaping and other amenities at the Novi Town Center.

"After acquiring easements and an option to purchase the Annapo station at Novi Road and Grand River, adjacent to Novi Town Center, the city put its option up for bids. There were no takers, but Trammell Crow appeared interested in buying that corner."

"That deal now is in a flux. I don't think there's been any talk of it yet. They're still getting their feet wet. All that happened fairly quickly," Quinn said.

Schimpf agreed that the Amoco question is on the back burner, for now.

"I don't believe at the time anyone is reviewing it. With the turnover our hands are full right now," she said.

Judge's behavior attracts state senator's attention

Continued from Page 1

the maximum — and credited him for the six months he had spent in jail awaiting trial.

Loveday, 20, was convicted Jan. 9 of negligent homicide in the June 5 deaths of Hanania and Abdelnour on Eight Mile Road just east of Beck Road. His westbound Jeep Wrangler struck the two joggers after

Loveday swerved off the road into their path.

He claimed that he swerved to avoid a gray pickup truck, but the claim was not supported by other witnesses to the incident. Passenger Michael Gibson testified that the two had smoked marijuana minutes before Loveday struck the joggers.

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Sex harassment to be discussed

Continued from Page 1

Champ suggests employers develop a strong policy against sexual harassment to reduce sexual harassment claims.

"The best thing they can do is have a policy," Champ said. "Not only a policy that they announce, but a policy that has teeth."

Champ tells employers they should look at sexual harassment the same way they look at theft.

"If they want to rid the workplace of problems, they should treat sexual harassment as seriously as they do theft," she said.

Eliminating harassment from the workplace is in the best interest of employers, Champ said. Victimized employees become non-productive.

Champ's office publishes a brochure on sexual harassment. She said sexual harassment is so pervasive that many people, her clients included, need information on the issue. The brochure is available at

her Detroit office, 3610 Cadillac Tower, or by calling 961-5660.

The roundtable discussion will be held Feb. 19 at 5:30 p.m. at the Novi Chamber of Commerce office, 43700 Expo Center Drive. Call 349-3743 for reservations. The cost is \$10 to non-members. Chamber members can attend for free.

Monthly Allergy Tip
 If you never stop fighting the cold war, it's time to question if it's really a cold you are fighting!

Coughs and chest congestion are often caused by respiratory infections. If symptoms appear too frequently or are difficult to control, it may be that allergies or asthma are involved.

Why suffer?
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Michael S. Rowe, M.D.
 Michael J. Hepper, M.D.
 both certified by the American Board of Allergy and Immunology specializing in adult and pediatric practice.

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 Harper Woods Eastland Center 372-8686
 Novi Twelve Oaks Mall 344-1171
 Waterford Summit Place Mall 681-3535
 Ann Arbor Briarwood Mall 741-1852

The Wooden Bird

Merchandise missing in break-ins

Two businesses in the Novi Square shopping complex were reported broken into and burglarized Feb. 11. Police said Fashion Tan and Patti's and Associates Hair Care were both broken into during the night of Feb. 10-11.

The owners of Fashion Tan reported that, upon arriving at the building shortly before 8:30 a.m., numerous items including clothing, jewelry and stereo equipment were discovered missing. The owners then discovered that the lock had been pried from the front door. In addition to the other missing items, a wastebasket had been taken from behind the counter.

At approximately 8:45 a.m., employees at Patti's and Associates discovered the lock missing from the front door. It, too, had been pried off. Inside the business, a large quantity of professional hair styling aids were discovered missing, and a cash register was found lying empty on top of the register.

In this case, also, a wastebasket was stolen from behind the counter.

STOLEN AUTO: A 1982 Toyota Tercel was reported stolen from a home on Elm Circle in the Bradford Hills subdivision, Feb. 11, then recovered in Northville.

The owner of the vehicle told police he left home around 8:30 p.m., leaving his garage door ajar so his dog could get in and out.

He returned about an hour later and discovered the garage door completely open and the car gone.

Northville police recovered the car later that night in the parking lot of the Northville Board of Education building on Main Street. The vehicle reportedly had a broken steering column and damage to the radio.

EMBEZZLEMENT: Novi police are investigating an embezzlement case involving over \$1,000 stolen from

Police News

Mary Feldman Chevrolet on Grand River.

Police said a former cashier is suspected of keeping money from cash purchases during a period from Oct. 18 through Jan. 3.

Police said that cashier was suspected because she was the only one who had worked every shift during which money had disappeared. The woman was reportedly contacted by police several times, but she would not come in for questioning.

Shortly after contacts were made, an administrator reportedly told police that attorney Rick Levitt had contacted the business on behalf of an anonymous person he said had information regarding the alleged embezzlement.

Police said Levitt told them that the money would be returned immediately if there was no further police involvement.

However, police said they are seeking a warrant for the suspect's arrest.

SUSPICIOUS CIRCUMSTANCES: A resident on Highcreek reported Feb. 12 that someone put a condom containing a hot dog in his mailbox.

The homeowner told police that he believed someone may be trying to get him into trouble with the post office because his carrier is female. He said he has also received numerous suspicious phone calls lately, but he does not know who the caller may be.

STOLEN TRUCK: A Milford man reported Feb. 10 that his 1988 GMC pickup truck was stolen from a location on Lakewood at The Springs apartment complex.

The man told police he parked there around 10:30 p.m. Feb. 9 and returned the next morning at 6:40 a.m. to discover it missing.

Police found no evidence at the scene.

MDOP: A Novi man reported Jan. 25 that someone punctured the area around the back window his 1991 Acura Legend while it was parked at Twelve Oaks Mall.

Police said puncture marks were present on both the driver and passenger sides of the rear window.

SHOPLIFTING: An employee at The Coach Store reported Feb. 10 that a green leather binocular bag had been stolen from the store.

Employees said an unknown suspect had taken it from a shelf and left without paying for it.

LARCENY: Approximately 100 packs of cigarettes were stolen from the Total gas station on Novi Road Feb. 3, police said.

A 19-year-old cashier reported that a gold fob was pulled into the station lot and a man went into the station. The cashier said the man asked her for directions. When she turned to point out the window, she said, he grabbed a display rack full of cigarettes and fled from the store.

LARCENY FROM AUTO: A resident on Woodland Glen Drive reported Feb. 11 that someone broke the front passenger side window of his 1989 Ford Taurus, then stole several items.

Reported missing from the vehicle were a pair of sunglasses and a radar detector.

CITIZENS WITH INFORMATION: About the above incidents are urged to call the Novi Police Tip Line at 349-6887.

Novi Briefs

Screening required: Parents planning on enrolling their child in kindergarten next fall must have the child's vision tested before school begins in September.

Michigan's public health code requires vision and hearing screening for kindergarten entry.

The Oakland County Public Health Department will screen all kindergartners for hearing problems during the school year. But vision will not be tested.

So, parents are required to provide evidence of vision screening for their child to be admitted to school.

Oakland County offers free vision screening in June for new kindergartners. Screening is on a walk-in basis, no appointment is necessary.

Walk-in hours are June 15-18 from 9-11 a.m. and 5-7 p.m. at the Southfield office of the health department, 27725 Greenfield.

A Pontiac office located at 1200 N. Telegraph Road will be open for free testing on June 22-25 during the same hours.

Call 242-7070 for more information on vision requirements or free vision screening.

"Break TV": The Novi Planning Commission's "Break TV" made its cable debut Feb. 5 with a short talk show focusing on the role of the commission.

Planning Commissioner Ernest Aruffo developed an idea to present informative talk shows during live broadcasts of Novi Planning Commission meetings on Channel 13 to MetroVision subscribers.

Last week, Aruffo played moderator in a discussion between commission Chairperson Edward Kramer and planning consultant Brandon Rogers.

Rogers and Kramer discussed their roles as city planners, and the role of the commission. "Break TV" airs during the eight to 10 minute breaks during live broadcasts of Novi Planning Commission meetings.

The next commission meeting will be held on Feb. 26.

Hunting rules delayed: The Novi Ordinance Review Committee has delayed for another month an ordinance on a proposed new ordinance which could prohibit or restrict firearms hunting within the city limits.

Police Chief Doug Shaeffer, who proposed the ordinance, was out of town and unable to attend the committee meeting last Thursday. So members delayed action until the committee's next session, for which a date has not yet been set, according to City Clerk Gerry Stipp.

City council member Carol Mason did ask the police department to provide statistics to the committee regarding the number of hunting violations the city has seen in recent years, Stipp said. Mason asked for a report of the locations of the complaints and the number of arrests, weapons confiscations and fines which have resulted.

The committee also asked city attorney Dennis Watson to draft wording which would continue to allow hunting with shotgun shells containing BBs, the shortest range weapon used for hunting. Area hunters have asked for this amendment to the proposed ordinance. The draft would still bar the use of rifles and shotguns with slugs or buckshot.

Nominations accepted: The Novi Jaycees are putting out the call for nominations for the 20th annual Distinguished Service Award (DSA), the most prestigious award in the City of Novi. The DSA is presented annually by the Jaycees to honor an individual whose dedication to serving humanity during the previous calendar year will serve as a lasting reminder and inspiration to others in the community.

Individuals who live or work in the city may be nominated by groups of individuals. Nominations must be for individuals, not groups. Nominating forms are available at the Novi Public Library, at the Novi Parks and Recreation and Recreation Department in the Novi Civic Center and by calling 348-3121.

Deadline for nominations is Feb. 25, 1992.

As We See It

We see the folks back in Washington and up in Lansing fall into this trap more frequently. When a problem arises, they seem to think the answer lies in passing more laws. Forget the questions about whether existing law already addresses the problem or whether the existing law is being enforced, lawmakers at the state and federal levels often seem to feel more legislation is the answer.

Now we see it happening here in the City of Novi. Pending before City Council's Ordinance Review Committee is a proposal to ban pit bulls. If passed, it apparently would make ownership of American pit bull terriers illegal within the city limits.

The issue was raised when residents of Bernstadt Street complained about a neighbor who owned 17 dogs. . . . And two adult pit bull dogs and 15 half-breed pit bull puppies. The residents of Bernstadt, understandably, say they feel threatened when they pass near their neighbor's fenced yard and the dogs charge at them through the fence. They say they believe the dogs could jump the fence to get to them or their children.

What we find odd about the call for a pit bull ban is that the owner of these dogs was already arrested in January and charged with a violation of a city ordinance. That ordinance already bars the keeping of dangerous animals within the city. And the charge against the owner is now pending in court.

The ordinance also prohibits dog owners from letting their animals run loose and bars the keeping of more than three dogs at a single residence, although puppies under 6 months old are exempt.

We could understand the city's efforts to come up with a new law if the existing one failed to resolve the problem. If the court wouldn't enforce the ordinance or if the city somehow was unable to force the owner to get rid of his animals or keep them under control, we could understand why the council would want to go back and take another look at it.

But the case has not yet been resolved, so it isn't clear why council members feel there is a need for further ordinance writing.

By the way side to help developers profit at our expense. We have Haggerty Road already in place, why not up-grade it? The people who bought along Haggerty knew it was a busy road and subject to expansion, so be it.

We have a lot of problems with traffic in our area, but the M-5 is not the solution. No road is worth the price M-5 is asking. We cannot let the wetlands go

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theNOVI NEWS

104 W. Main Street
Northville, Michigan 48167
(313) 349-1700

Opinions

As We See It

Don't fix a law when it isn't really broken

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Tales of Hug and valentines



Phil Jerome

Sorry, folks, but I don't have enough for a whole column this week. But I do have enough for two half columns, and if my recollection of high school math is correct, two half columns equal one whole column. So, here goes.

FIRST HALF: Bruce, our dispatch driver, was the one who told me about it. "Hey," he said, walking into my office. "Did you know they've got your picture hanging up in the middle of town?"

"What picture hanging up in the middle of town?" I asked.

"Right down stairs," he said. "At that photo studio on Center Street. They've got this picture of you holding a big orange cat hanging on the wall."

Relief. Nothing to worry about. What happened is that one of the Christmas presents I got for my wife this year was a portrait of myself holding Huggie, one of our cats.

I picked Hug (which is short for Hugo because he arrived during that big storm a couple of years ago) for the picture because he's the only one of our seven cats who clearly likes me best.

When I was making arrangements for the portrait, they asked me if it would be alright to display the picture in their window. I said okay, not only because it was but also because I've always liked walking past the store and looking at the portraits they have on display.

At any rate, if you want to see a great looking portrait of a distinguished-looking, grey-haired man holding a large, rather unhappy looking orange cat, all you've got to do is stop by Fox Portrait Studio in downtown Northville.

SECOND HALF: What I want to know is why Chris Gazy is sending Valentines to my wife. I've known Chris a great many years. We attended high school together, although, as memory serves me, he was (and is) a couple of years older than I.

I was checking the mail after getting home from work last week when I found this Valentine with a picture of a man wearing boxer shorts covered with hearts on the front. I figured it had something to do with the column I wrote several weeks ago about the great debate on boxer shorts vs. briefs.

When I looked inside the card, I discovered it was signed by none other than Chris Gazy. And when I checked the envelope, I discovered it had been sent to my wife.

My response was to do what any normal American male would have done. I called Chris' wife Cheryl and asked if she knew her husband was sending Valentines to my wife. "Is that the card with the little man wearing the boxer shorts with hearts all over them?" she asked.

"Aha," I exclaimed, "you're already on to his deceitful ways."

"Actually," she replied, "I thought it was kind of cute." And there's the dilemma, folks. Semi-distinguished local citizen mailing Valentines to my wife with the full support of his wife.

I'm still trying to make sense of this rather unusual situation, but in the meantime I've decided to look at the bright side — it's a lot better that he's sending Valentines to her instead of me.

William Kurtz of Novi Meadows walks his dog Fritz, or is it Fritz walking William?

'Fritz and Bill'

It's a little bit after 5 p.m. In the newspaper, reporters are clacking away at their keyboards, wrapping up the week's news.

Then comes the interruption. In the editors' office down the hall the police scanner squeals with its piercing emergency tone.

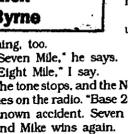
I look up at the clock. Rush hour. I know what's coming. Reporter Mike Tyree looks up at me. He knows what's coming, too.

"Seven Mile," he says. "Eight Mile," I say.

The tone stops, and the Northville Township dispatcher comes on the radio. "Base 20 to all monitors. Report of an unknown accident. Seven Mile and Haggerty."

And Mike wins again. This little bit of gallows humor goes on the newsroom with, pardon the pun, alarming frequency. Anytime you hear the Northville Township emergency tone around rush hour, the call will undoubtedly be an automobile accident at one of three places: Six Mile and Haggerty, Seven Mile and Haggerty or Eight Mile and Haggerty.

And those calls come often. Sometimes there's one every other day. Other times it just seems that way. Although there hasn't been a fatal accident at those crossings in the short time I've been here, there have been a number of serious injuries. This is, by the way, no secret to the people at the Wayne County Road Commission. The



Rick Byrne

commission's own studies reveal the Northville Township segment of the Haggerty corridor to be one of the most accident-prone in the county.

Last fall, the commission responded with the installation of an extra traffic light, on Eight Mile just west of the Haggerty intersection. It helps to regulate some of the traffic coming in and out of Meijer.

That's a good first step, although the light shuts off at 10 p.m. most nights. If you're a late-night shopper at Meijer, as I often am, and you happen to be leaving at about 11 p.m., good luck making that left turn onto Eight Mile. My guess is that someone at the road commission measured traffic volume on Eight Mile during the summer. That doesn't take into account the racetrack traffic that flows east when Northville Downs lets out every night from November through March.

And to think all this fine work is going to be negated by the township-approved driveways to the new Meijer gas station going in on the corner.

But I digress. Sure we need better traffic lights and left-turn signals up and down Haggerty in Northville Township. But the long term solution will probably come from Oakland County. As I see it, the best way to eliminate the traffic accidents along Haggerty is to eliminate the traffic. It's my admittedly unscientific theory that the completion of the Haggerty Connector will better distribute some of the traffic that now spills off I-275, M-102, I-696 and I-96 and into the intersections on Haggerty Road. For me (and my insurance company) the Haggerty Connector won't be built fast enough. And besides, I'm getting whacked by Mike in our little game of "Guess the Intersection."

By Hal Gould

By Hal Gould

'Panting' may lead to charge

By CRISTINA FERRIER Staff Writer

A male Novi High School special education student may face assault and battery charges in connection with a report that he pulled down a female student's pants in school, Novi police said.

Police said the male student claimed that it was called "panting" and that "everybody" was doing it in school.

However, Novi High School assistant principal Jennifer Cheal said this was the only incident of its kind that she was aware of.

According to police reports, the student walked up behind the female student, who was standing by the classroom door during the last few minutes of the sixth hour class. He reportedly grabbed both sides of the elastic waist of her sweat pants and pulled them down to her knees.

Police and school officials said the girl was wearing underwear, which was left in place. She reportedly responded to the attack by pulling her pants back up and telling the male student that he was "very rude." Police said her parents intend to press charges against him.

Cheal said such an incident would be very "humiliating" and that she is sure that if it had happened any other times, students would have reported it.

"The kids don't want that going on," she said. "They are quite outspoken, and I know they are not going to tolerate incidents like that."

A recent episode of the television show "Cheers" referred several times to "panting" as a joke involving pulling down someone's pants.

Cheal said the student involved in the incident made no reference to the television show.

The class in which the alleged "panting" occurred had six students, and a substitute teacher at the time of the incident.

Spikers win: The Wildcat volleyball team got back to its winning ways Feb. 10 with a two-game sweep of Hartland.

Novi won game one by a 15-11 margin and game two 15-4. The 'Cats were led by Diagne Bassett's nine points and Aleds Johnson's eight.

Novi now stands at 5-3 in the Kensington Valley Conference. The Wildcat host league leader Brighton tonight at 6:30 p.m.

Volunteer Notes

Novi lock up: The American Cancer Society is seeking volunteers to help implement the Great American Lock Up, March 3-6, at the Sheraton Oaks Hotel in Novi. The Sheraton Oaks is one of 14 sites in the metro Detroit area involved in the event.

Volunteers will not only have the chance to help in an event which raises funds for cancer research, education and service programs, but they will also be able to act as dispatchers, balliffs, clerks, jail-keepers or even judges.

For \$25 a friend or foe can be sent to the "slammer" at one of 14 Lock Up sites in the metro Detroit area, where they will be sentenced to raise bail in the form of pledges to the Society.

For more information, contact Karen Rose at the American Cancer Society at 557-5353

NOTICE OF ADOPTION ORDINANCE 92-18.104

NOTICE IS HEREBY GIVEN that the City of Novi Council has adopted Ordinance 92-18.104, an Ordinance to amend subsection 2401-3 of Ordinance No. 84-18, as amended, the City of Novi Zoning Ordinance, to revise the standards for Adjusted Lot Size Developments within the City of Novi.

A Public Hearing having been held pursuant to the provisions of Section 4 of Act 207 of the Public Acts of 1931, as amended, the provisions of this Ordinance become effective fifteen (15) days after its adoption. The Ordinance was adopted on February 10, 1992 and the effective date is February 25, 1992. A complete copy of the Ordinance is available for public purchase, use and inspection at the office of the City Clerk during the hours of 8:00 AM to 5:00 PM, Local Time.

MICROFILM COPY

FOOD CREATIVE DINING

B

MONDAY
February 17, 1992

HomeTown
Newspapers
Rick Byrne, Copy Editor
349-1700

Eleanor & Ray Heald/Wine

Disney finds goldmine with Silverado label

After 10 years in the wine business, the Disney family is no longer prospecting in the Napa Valley. They have struck paydirt.

Although fantasy permeates other Disney projects worldwide, Silverado Vineyards, the Disney family winery, has been quietly and consistently producing some of California's great wines.

In the mid-1970s, Walt Disney's widow Lillian Disney, in partnership with her daughter and son-in-law, Diane and Ron Miller, purchased vineyards in Napa Valley and grew grapes that Napa's finest vintners converted to award-winning wines.

By 1981, encouraged by success and confident that their estate vineyards would yield quality wines, they built Silverado Vineyards winery on the east side of Napa Valley's Silverado Trail. With vineyards in the prestigious Stags Leap District, the wines exhibit significant consistency throughout the product line.

The winery name, easily pronounced and suggestive of the west, originates from the Silverado silver mine, operated on Mount St. Helena near Callistoga in the 1870s. Robert Louis Stevenson popularized the name Silverado in his book *The Silverado Squatters* and inextricably linked it to Napa Valley and, as such, was the first writer to romanticize Napa Valley wines.

From chardonnays boasting balanced oak and fruit to mildly varietal sauvignon blanc with accents of honeydew melon to velvety, blackberry-laden cabernet sauvignon, the wines of Silverado Vineyards speak for themselves without glitz, glamour or hype.

The man who has molded the Silverado style is winemaker Jack Stuart, a native Californian whose first love was English literature rather than a French oak barrel.

Stuart earned a bachelor's in English at Stanford University, taught English in Japan and was editing books prior to becoming a winemaker. "In the early '70s, I was working as a manuscript editor for a small publishing company in San Francisco," he relates. "I wasn't getting anywhere. I didn't enjoy the books, and I wasn't well paid. It was fun living in the city, but I wasn't going anywhere in publishing."

"My interest and enthusiasm for wine grew as I tasted and read about wine, but the event that pushed me over the edge was a night school wine class I took at San Francisco State University taught by a University of California-Davis graduate. Suddenly, drinking wine wasn't enough. With my wife's blessing, I quit my job and enrolled at U.C. Davis, working each harvest at a different winery."

In 1981, Stuart joined Silverado Vineyards as its first and only winemaker. Stuart modestly proclaims that the style of Silverado wine has been molded around the quality fruit grown in the Stags Leap District estate vineyards.

Continued on 3

WINE SELECTIONS OF THE WEEK

1990 Silverado Vineyards Sauvignon Blanc (\$10) showcases pear and tropical fruit aromas with mirrored flavors. The finish is smooth and tasty.

1990 Silverado Vineyards Napa Valley Chardonnay (\$16) exhibits balanced fruit and oak with lively pineapple, pear and ripe apple flavors. It finishes solid and lengthy.

1988 Silverado Vineyards Stags Leap District Cabernet Sauvignon (\$18) has showy blackberry and black cherry aromas and flavors. This is a big, juicy, fruity, eminently drinkable pour.



Photo by BRYAN MITCHELL

Patty Petro demonstrates proper fish-handling technique practiced by most area merchants

Making sense of the scare Area merchants think report was fishy

Some area fish market owners and managers are reeling over a Consumers Union study of fish in February's *Consumer Reports* magazine. A few have noticed a drop in business and fear some of their customers are assuming bad things about fish.

The article focused on the bacteria counts of 113 samples of seven different kinds of seafood — salmon, flounder, sole, catfish, swordfish, lake whitefish and clams, bought at 40 randomly selected stores in New York and Chicago. *Consumer Reports* said their analysis showed 30 percent of the fish was "already spoiled" and "9 percent was on the verge of spoiling."

The magazine also reported it found harmful levels of mercury in 90 percent of the swordfish samples it tested. Investigators found polychlorinated biphenyls, or PCBs — potential cancer-causing and reproductive hazards — in 43 percent of the salmon tested, 25 percent of the swordfish and 50 percent of the lake whitefish.

In conclusion, the report said there were abuses in handling seafood, which is largely unregulated by the federal government.

Brad Vargo, manager of Jack's Seafood Market in Farmington Hills, said some of his customers were talking about the article. Anna Georgiou, owner of Anna's Fresh Seafood Market in Redford, said the same thing.

"We run a very clean store," said Georgiou. "I get compliments galore. Customers say this doesn't smell like a fish store. My employees do not touch fish without gloves."

Vargo invited us to visit his store, and meet Roy Phillips, vice president of purchasing for Salasnek Fisheries, processors and packers of fish and sea foods, based in Detroit. Salasnek supplies fish to Jack's Seafood Market, Meijer, A&P, Kroger, Farmer Jack, and lots of area restaurants.

The store was immaculate, and didn't smell fishy. A table near the entrance was filled with helpful information about buying and cooking fish. There were lots of recipes too.

"Our fish is federally inspected," said Phillips. "We have a full-time inspector on our payroll. He checks it, watches how we handle fish, he smells it, cooks it, tastes it, and will reject it if it's bad."

Vargo, Phillips, Georgiou and other fish sellers have said they were upset with the article in *Consumer Reports* because the conclusions were based on a small sampling of markets. Fish markets in Michigan were not tested.

"I'm not arguing we have problems," said Phillips. "But we work very hard to educate people to put out high quality fish. This is a very competitive market. People in the industry work very hard to have a good quality product."

On the positive side, Phillips said the article brought out the need for mandatory seafood inspection.

"A few people aren't doing a good job and they're ruining it for everyone," said Phillips. "This is a wake-up call for the retailer. We all want to see regulation; we welcome it."

Fish markets in Michigan are inspected by the Michigan Department of Agriculture Food Inspection Division at least once every four months. If violations are found, the markets are inspected more frequently.

"I feel proud to be associated with this department," said Harold Zorlen, regional supervisor. "We do a tremendous amount of sampling. Michigan is one of the leaders in food inspection. We feel good about our fish industry. I've been with this department for 30 years, and I've noticed a tremendous improvement in fish quality and handling."

Here are some tips for buying and handling seafood from the National Fisheries Institute.

When purchasing whole fish, look for eyes that bulge a little and are clear. This is usually a good indication that the fish is fresh. Some varieties of fish have naturally cloudy eyes, such as walleyed pike.

When purchasing whole fish or fish fillets, look for firm, shiny flesh. Dull flesh

Here's a recipe submitted by Brad Vargo, manager of Jack's Seafood Market in Farmington Hills.

"It's very simple; you can make it in one pan," said Vargo. "This recipe is lean and healthy."

RAINBOW TROUT VALENCIA

- 4 large boneless rainbow trout fillets
- 1 tablespoon olive oil
- 2-3 cups seasoned bread crumbs
- 1/4 cup frozen concentrated orange juice
- 1/2 cup white wine, Chablis or Piesporter
- 2 oranges, sectioned

Brush trout with oil. Dredge trout in bread crumbs, coat well. Blend wine and orange juice. Place trout in non-stick oven tray with sides. Pour wine and orange juice around trout. Bake in 375 degree oven for 12 to 15 minutes. Be sure trout is thoroughly cooked.

Transfer trout to serving platter. Top each trout with sectioned oranges. Pour orange sauce over trout.

Serves four adults

Continued on 3

Chef Mary Brady

Tea off in the mornings with a fresh brew



Each morning is started off with a soothing cup of tea. My husband is usually downstairs first, and has turned into quite a brewer. The wonderful smells of a fruit-based blend are a great eye-opener.

The drive to work affords me just enough time for the second cup, a nice relaxation technique before a hectic onset.

During the day, tea gives me a lift when the energy flow is low. And at night, a cup of Sleepy Time acts as a slumber provoker. I don't care if it is my imagination. It works for me.

Kristi and Michelle, two of my waitresses, even gave me a tea garden for Christ-

mas. The seeds are just starting to poke through the soil. By the spring, peppermint and spearmint will be ready for transplanting to the outdoors. I look forward to brewing tea with the minty leaves.

Although tea will never be as popular as coffee in our country, over the past several years, we have seen the trend toward less caffeine and more flavored teas. The Lip-ton "Flow Thru" bags are no longer the norm. Now it is Oolong, Lapsang, Darjeeling, Rose Pouchong — much more exciting than the standard "breakfast blend."

Tea drinking originated in China centuries ago, but did not come to America until the 17th century. Tea has been cultivated there for more than 1,500 years. China dominated tea trading until 1850, after which other countries started to nose their way into the market.

China still grows what are considered the most marvelous teas in the world; black, green and oolong are manufactured

commercially, along with smoked and scented. They are best without milk, and with a bit of lemon. Oolong is considered a cross between a black and a green.

India is the world's largest producer and exporter of tea. The British planted tea as early as 1830. There are three main teas that are indigenous to India: Assam, Darjeeling and Nilgiri. Assam, the first and largest amount of land devoted to tea-growing, produces strong black teas. The medium grades are the mainstay of blended English teas and hold up well to milk.

Darjeeling in the foothills of the Himalayas, produces India's most prized teas. Due to the high altitudes, some of these varieties take up to 10 years to mature.

Nilgiri is the high plateau in the south of India. Its teas are used exclusively for blending.

Ceylon (Sri Lanka) is the world's third largest producer and second largest ex-

porter of teas. Tea was first planted there in the 1870s and became a principal cash crop when blight wiped out the country's coffee crop. Early growers and merchants set a high standard of excellence which is still recognized today. Ceylon teas are "high grown," and are strong but delicate, with a bit of bitterness. They are good with milk, but not so with lemon.

Tea has been grown and drunk in Japan since the 9th century. It has long played an important role in Japanese life. Green tea is principally produced and the demand is so great that little, if any, is exported.

Exotic teas have been produced for centuries. An early example is Earl Grey, a recipe given to the second Earl Grey in 1830 by a Chinese Mandarin. It is a blend of fine black teas covered with the oil of the Bergamot orange. Ginger, mint, spices, honey, lavender and almond are illustrations of other essences.

Fruital teas, such as lemon, orange, apple and coconut are some of my favorites, although flower teas are lovely too. Rose and jasmine can fill a room with summer.

Tsannes, or herb teas, have been used for centuries to relieve every form of distress known to man. They can be made from almost any edible plant. Elderflower is a mild stimulant, chamomile is a sedative, orange blossom helps ulcers and gastric problems, rosehips are a rich source of vitamin C, cowslip is recommended for skin disorders, and the list goes on and on.

Herbs such as fennel, a blood cleanser; peppermint, good for headaches; and rosemary, a spirit lifter, have been in medicine throughout the years for those who believe in their powers.

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

The Refrigerator Door

NEW FEATURE TO DEBUT: This paper will debut a new feature in the Creative Dining section next week. Known as HomeTown Cooking, it will feature recipes contributed by readers. With that in mind, we'd like to take this time to ask that anyone with a recipe that they'd like to share with all your friends in the Northville/Novi area please send it, along with your name, address, and phone number, to HomeTown Cooking, 104 W. Main St., Northville, MI 48167.

Any recipe will do. Perhaps you have a dinner-time favorite, or a recipe for bread that's been passed down through your family for generations, or maybe just a good, fast worknight cost cutter. Send it in, and we'll feature it on these pages.

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, 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 Reili 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.

T-FRUIT IS IN SEASON: Florida T-fruit, including tangerines, tangelos and temple oranges, are now available at local supermarkets for a limited time, according to the Florida Department of Citrus. Florida T-fruit, also known as specialty fruit, are hybrids of other citrus varieties, and as a result, combine the best qualities of all citrus fruit, said Dr. Dan Gunter, executive director of the Florida Department of Citrus. Temple oranges will be available now through March.

CLASSES AT SCHOOLCRAFT: Schoolcraft College's award-winning Culinary Arts Department is offering several classes this winter.

Chinese Gourmet Cooking is a one-day workshop on Saturday, Feb. 22. Techniques to plan and cook a five-course meal with ease will be demonstrated, and cultural information about China will be presented. The workshop will be held from 9 a.m. to about 1 p.m. The fee is \$45.

Pastries for Everyone will offer practical demonstrations of elegant, yet simple desserts. Use of pastry creams, fresh fruit, chocolate, pastry doughs and unique serving suggestions will be included, as well as ideas for individual plated desserts. The five-week course will begin Wednesday, March 18 and meet from 6-8:30 p.m. The fee is \$90.

There are also classes designed for the professional chef: Culinary Arts Salon Competition, taught by Certified Master Chef Jeff Gabriel, will prepare professional chefs, apprentices and culinary arts students to display platters at the American Culinary Federation approved competition. Participants will learn to plan, organize and execute award winning platters. Ten hours of independent study is required. The four-week course will meet Saturdays, from 9 a.m. to 2 p.m. beginning Feb. 29. The fee is \$150.

The Nutrition Cuisine for the Health and Fitness seminar will explore innovative cuisine for the 90s. Instructed by Certified Chef Gabriel and N. Mercer, meal preparation will be supported by lectures on nutrition and its relation to heart disease, cholesterol levels and body metabolism. Ten hours of independent study are required. The five-week course will begin Saturday, April 11, meeting from 8 a.m. to noon. The fee is \$200.

To register or obtain further information, contact Continuing Education Services at 462-4448. Schoolcraft College is located at 18600 Haggerty Road, between Six and Seven Mile Roads in Livonia.

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

Recipe grew by trial and error

By RICK BYRNE
Copy Editor

For the debut of our new HomeTown Cooking feature, I thought I'd put my own culinary skills on the line.

People think it's kind of amusing that I'm as serious as I am about cooking. Young, single guys, they say, can't be trusted in the kitchen. Most of us think the four major food groups are Hamburger Helper, frozen TV dinners, pizza and beer.

Well, I'm here to debunk the myth, and perhaps offer some encouragement to my brethren. Mainly through trial and error, and a little hustle, I've learned that cooking is not only possible, but fun and a lot easier than our single males might think.

My own foray into that Adventureland known as the kitchen began when I was in high school. I'm the only son of a single mother, and when I was old enough to take care of myself, she decided to go back to night school to complete her degree in economics.

As many as four nights out of the average week, she'd leave me a live-spot to get my own dinner. In the beginning, I took the easy route: pizza from the local pizzeria, a burger at the diner on the corner, maybe a TV dinner. Usually I'd soaked up most of the live bucks.

Nowadays, the same principles apply. I can be shrewd and economical (I get by on less than \$100 a

HomeTown COOKING

Rick Byrne, Northville "Rick's Quick Curried Chicken"

As I crissed the aisles of the supermarket, though, I realized I could get a jar of sauce and some spaghetti for about two bucks, and pocket the difference. Then I bought a 35-cent can of tomato sauce and made my own spaghetti sauce, increasing my dividend.

Soon I developed into a cooking fiend. The shrewder I was with my food shopping, the richer I got. Mom was getting the degree in economics. But I was getting the lesson.

The cat got out of the bag when she figured out who was riling her co-workers all the time (how many suspects could there be?). Before long, she had me cooking dinner for the both of us.

File this one in your recipe box under "B" for Bachelor Dinners. If you're just dying to share or see in print, send it to us at HomeTown Cooking, 104 W. Main St., Northville 48167. Even if it's not an exciting re-

cipe, but has a unique story behind it, send it in.

RICK'S QUICK CURRIED CHICKEN

1/2 cup white onion, chopped
1/2 cup green pepper, chopped
1/2 teaspoon ground ginger
One whole breast of chicken, basted and fat removed, cut into bite-size chunks
One teaspoon chicken bouillon mix
1/2 cup water
1/2 of an Ida Red or other cooking apple, diced
1/2 cup light sour cream
1/2 teaspoon curry (or more, to taste)

Prepare bouillon with base mix and water and set aside. Sauté onion, pepper, garlic and ginger in a little bit of oil until tender. Add chicken, and continue cooking until chicken is almost cooked through.

Add bouillon to chicken and vegetables. Bring to a boil over a medium flame.

Turn heat to low and add apples, sour cream and curry (I use a full tablespoon of curry, but that's too spicy for most tastes).

Heat through (about five minutes) then serve over a bed of cooked brown or white rice with a little chutney on the side.

minutes. Prepare rice according to package directions omitting butter. Drain meat, reserving marinade. Heat oil in large non-stick skillet until hot but not smoking. Add meat; cook and stir until lightly browned, 3 to 4 minutes. Combine remaining 1/2 tablespoon cornstarch and the water with meat marinade; mix well. Add to skillet with water chestnuts and pea pods. Cook and stir until sauce is thickened and clear. Stir green onions and bell pepper into rice. Serve meat mixture over rice. Makes 6 servings.

ROSEMARY CHICKEN STIR-FRY
1 Family Size bag boil-in-bag rice
1 1/2 tablespoons vegetable oil
1 cup carrots, cut into short, thin strips
1/2 cup sliced celery
1/2 teaspoon dried rosemary,

chopped
1/2 pound boneless, skinless chicken breasts, cut into thin strips
1 cup sliced mushrooms
1/2 cup sliced green onions with tops
1 can (10-1/2 ounces) condensed chicken broth
Cook rice according to package directions. While rice is cooking, heat oil in large skillet over medium-high heat. Add carrots, celery and rosemary; stir-fry until vegetables are crisp-tender. Push vegetables to one side and add chicken; stir-fry 3 minutes or until no longer pink. Add mushrooms and green onions; stir-fry 3 minutes. Stir broth into cornstarch in small bowl until smooth; add to skillet. Cook and stir over medium heat until mixture thickens, stirring frequently. Serve chicken mixture over rice. Makes 4 servings.

Nutrition Information Per Serving:
Calories, 255; Protein 19g; Carbohydrate, 38g; Fat, 4g (15 percent of calories); Sodium, 550mg.

Nutrition Information Per Serving:
Calories, 250; Protein 19g; Carbohydrate, 28g; Fat, 7g (25 percent of calories); Sodium, 550mg.

Wok some stirfries into your diet

Stir-fry suppers, those colorful quick-cooking combos of vegetables and meat, poultry or seafood, point the way to light and healthy eating. When served atop mounds of fluffy rice, they're right on target with nutrition experts' recommendations that we boost carbohydrate consumption to at least 55 percent of daily calories and limit fat to no more than 30 percent.

An excellent source of energizing complex carbohydrates, rice contains virtually no fat or sodium and provides only about 100 calories per satisfying half-cup serving. When rice is a bigger part of the diet, light and healthy eating is easy, enjoyable and, importantly, satisfying.

See for yourself how delicious healthy eating can be with two new savory stir-fry recipes to serve over rice. Steak and Snow Peas Stir-Fry boasts a bright mix of Oriental vegetables and the vivid flavors favored at Chinese restaurants. Rosemary Chicken Stir-Fry stars all-American flavors and vegetables, and it's ready

to serve in only about 15 minutes.

STEAK & SNOW PEAS STIR-FRY
1/2 pound lean, well-trimmed boneless beef top round steak
2 tablespoons cornstarch
1/2 cup water
1/2 teaspoon dry sherry
1/2 teaspoon sugar
1 cup rice
1 tablespoon vegetable oil
1/2 cup water
1 can (8 ounces) water chestnuts, drained and sliced
1 package (6 ounces) frozen pea pods, thawed
2 tablespoons thinly sliced green onions with tops
2 tablespoons dried red bell pepper

Freeze meat until slightly firm. Cut diagonally across grain into very thin slices; place in shallow baking dish. Combine 1 tablespoon of the cornstarch, soy sauce, sherry, sugar and salt; pour over meat. Let stand 30 mi-

minutes. Prepare rice according to package directions omitting butter. Drain meat, reserving marinade. Heat oil in large non-stick skillet until hot but not smoking. Add meat; cook and stir until lightly browned, 3 to 4 minutes. Combine remaining 1/2 tablespoon cornstarch and the water with meat marinade; mix well. Add to skillet with water chestnuts and pea pods. Cook and stir until sauce is thickened and clear. Stir green onions and bell pepper into rice. Serve meat mixture over rice. Makes 6 servings.

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Florine Mark/Weight Watchers

Healthy meals melt away cold

February can be such a dreary month — if you're like me. The sun never seems to shine, and the damp, dreary weather can be most depressing. A great way to brighten up the grays of February is with colorful foods.

VEGETABLE MELANGE (2 servings)

1 cup thawed Spaghetti Squash (recipe below)
1/2 cup broccoli florets, blanched
1 cup cauliflower florets, blanched
1/2 cup sliced carrots, blanched
1/2 cup sliced zucchini
1/2 cup sliced yellow squash
1 tablespoon sliced scallion (green onion)
2 tablespoons reduced-calorie margarine
2 teaspoons lemon juice
Dash pepper
1 teaspoon grated lemon peel

In 4-quart microwavable casserole combine all ingredients except lemon peel. Cover and microwave on medium (50 percent) for 5 minutes, stirring once every 2 minutes. Add lemon peel and stir to combine. Let stand 1 minute before serving or serve at room temperature.

Each serving provides (including spaghetti squash): 1/2 fat, 3 vegetables
Source: Simply Light Cooking, 1992.

SPAGHETTI SQUASH (1 spaghetti squash (about 3 pounds))

Cut squash in half lengthwise. Remove and discard seeds. In microwavable baking dish

large enough to hold them, set squash halves, cut-side down. Add 1 cup water and microwave on high (100 percent) for 20 minutes, rotating casserole 1/4 turn every 5 minutes, until squash is tender.

Remove from oven and let squash stand for 5 minutes. Remove squash from water and let stand until cool enough to handle. Using a fork, scoop out pulp.

CONFETTI SWEET AND SOUR SLAW (2 servings)

3 cups finely shredded red cabbage
1/2 cup shredded carrots
1/2 cup julienne-cut (matchstick pieces) red or yellow bell peppers
2 tablespoons golden raisins, plumped
2 teaspoons vegetable oil
1/2 teaspoon each granulated sugar, apple cider vinegar and honey
1/2 teaspoon lemon juice
Dash pepper

In large glass or stainless-steel bowl combine all ingredients; stir to combine. Cover and refrigerate until flavors blend, 30 minutes or overnight.

Stir salad just before serving. Each serving provides: 1 fat, 4 1/2 vegetables, 1/2 fruit, 15 optional calories.
Source: Weight Watchers Healthy Life-Style Cookbook, 1990.

Blow the lid off pressure cooking myth

Mention "pressure cooker" to a dozen people, and 11 of them will respond — "My mother had one; they explode."

Toula Patsalis is doing her best to dispel the old fears about pressure cookers. "High tech has entered the kitchen," said Patsalis, cooking school director of the Kitchen Glamour stores in Novi and elsewhere. The same technology that brought us compact disc players and microwave ovens has been applied to the pressure cooker which ranges in price from \$100 to \$200. Please put it in capital letters: THERE IS NO WAY A NEW PRESSURE COOKER CAN EXPLODE — EVER, EVER, EVER.

About four years ago, Kitchen Glamour was approached by eight manufacturers of pressure cookers, proposing that their products be used in the cooking classes conducted in the four Kitchen Glamour stores in Rochester, West Bloomfield, Redford and Novi.

"We try to be open to anything new, so we agreed to test them and consider classes in pressure cooking. Well, they're a great toy; I played with them at home for a whole summer, and while I loved the cookers themselves, I also saw how ineffective were the manuals that accompanied them. They were either so simplified that the user was limited, or so technical that the user was put off entirely."

Patsalis began collecting recipes, sometimes modifying them to taste, and developing recipes of her own. The results, 235 recipes ranging from soups to chutneys to cheesecake, were compiled into a cookbook, "Joys of Pressure Cooking."

"I was really a convert to pressure cooking," said Patsalis. "It's the ideal cooking method for today's lifestyle. We're all concerned with nutrients. Pressure cooking offers one of the best ways to cook vegetables: the colors remain vibrant, the nutrients are retained, and most vegetables cook within a few minutes."

"And we all work. It's hard to get a meal on the table, synchronized with everything else we do. A pressure cooker can reduce the cooking time by as much as 70 percent."

Patsalis has offered the pressure cooking class in each store twice a year for three years. Average class size is 70 people, ranging in age from 25 to 70. Some of the older women

are still using their 50-year-old Prestos.

"The new generation of pressure cookers are stainless steel with an aluminum core," said Patsalis. "Aluminum conducts heat, but if there is acid in a recipe, cooking in aluminum alone will impart a metallic taste to the finished dish."

"If I have a class of 80 people, and ask how many are afraid of pressure cookers, 40 people will put up their hands. If I ask how many of them have never cooked with a pressure cooker, the same 40 will show their hands," said Patsalis.

An enthusiastic alumna of Patsalis' class is Shirley Nachman of Southfield.

"I never put my pressure cooker away. I even bought one for my daughter who lives in Florida so I can cook with it when I visit her," said Nachman. "She's a working mother, and she's worked to pressure cooking also."

Nachman, who's working to establish a local chapter of the American Institute of Wine & Food, owns upward of 1,000 cookbooks. She gives the highest praise to Patsalis' book.

"It's a wonderful book to read as well as cook out of. Everything I've tried has been a success; the recipes are foolproof, and the flavors are intense because the cooking time is minimal. The cheesecake is the creamiest ever."

Patsalis insists that it's all a matter of confidence. "Most problems come from overcooking; that means you have the timing down pat. It's essential that you acquire a good timer along with the cooker. You can't put it on the stove and go to church."

"Everyone looks for different textures in foods. If you love veggies crisp, shave a few seconds off the time. Experiment — you'll be forever grateful."

Patsalis' book is available at most area bookstores. Autographed copies are available at Kitchen Glamour stores. For information, call 557-1300.

Cut fat, calories but keep the flavor

Remember munching on cookies dipped in whole milk, pie a la mode, chups 'n dip and homemade candy? Those are food memories of yesterday's foods, but times are changing.

A kitchen scale can help with portion size. It is particularly helpful if you're watching calories and want to control the intake of fatty foods. A skimmer/sifter removes congealed fat from the tops of soups and stews. This can substantially reduce fat content and number of calories in soups and stews.

Don't forget the microwave oven for helping to reduce fats and calories. Since the microwave cooks with moist heat, there is no need to use butter or oil. The fat cooking also helps preserve vitamins and minerals in foods. A hot-air popcorn popper keeps the popcorn snack low in calories and free of fat since no oil or butter is required.

Reduce sugar by one-quarter to one-third in quick breads, cookies, pie fillings, custards, puddings and fruit crisps. Do not reduce sugar in yeast breads as it acts as food for yeast. Sugar provides flavor, volume, improves texture, tenderness and browning in baked goods. However, lowering the sugar amount will not destroy your product. If you have decreased the sugar, increase the amount of cinnamon or vanilla in a recipe to enhance the impression of sweetness.

When using a non-sugar sweetener, it's best to choose recipes especially tested for use with them. Do not omit salt in yeast breads because it helps control the rising action of yeast. Do not reduce or omit salt in cured meats or pickled or brined vegetables but, salt may be omitted or reduced in most recipes. If a recipe calls for one teaspoon of salt, try one-half teaspoon. Reduce the amount gradually and you'll adjust quickly to the less salty flavor.

Choose fresh or low sodium version of soup, broth, soy sauce, canned vegetables and tomato products. Use garlic or onion powder instead of garlic and onion salt. Rely on herbs and spices rather than salt for flavor. Instead of using broth or bouillon, use fruit juices or wine for cooking liquid.

If a recipe calls for one-fourth cup of solid fat, use three tablespoons of oil. For best results for a cake or pie, use a recipe that specifically calls for oil because liquid fats require special mixing procedures and a different proportion of sugar.

There are also nutrition-wise kitchen tools. Use non-stick pans for sautéing meats, or making omelets. These pans allow foods to be fried with very little oil or use a non-stick spray. Using an inexpensive vegetable steamer can limit the nutrient loss as they cook with a moist steam heat.

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When using a non-sugar sweetener, it's best to choose recipes especially tested for use with them. Do not omit salt in yeast breads because it helps control the rising action of yeast. Do not reduce or omit salt in cured meats or pickled or brined vegetables but, salt may be omitted or reduced in most recipes. If a recipe calls for one teaspoon of salt, try one-half teaspoon. Reduce the amount gradually and you'll adjust quickly to the less salty flavor.

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It's carnival season at the Novi Hilton

The Swan Restaurant inside the Novi Hilton presents a taste of Carnival season in Rio and Mardi Gras in New Orleans with its latest special menu.

Chef John Silvia will prepare his own interpretations of these creatively tantalizing cuisines, featuring succulent shrimp, savory rice and delectable carambola star fruit.

The all-you-can-eat salad bar, featuring Cajun-spiced peaches and eat shrimp, roast pork Caribbe salad, mixed green salad, crayfish and rice salad, seafood salad, assorted cheese and fruits, vegetables and assorted dips. The salad bar

comes with all entrees... Entree choices include pan fried catfish, blackened ribeye of beef, caribbea chicken and seafood paella.

The Swan's wine cellar has been stocked with several selections to complement this fine cuisine.

The Taste of Carnival menu is available at The Swan every evening from Feb. 2 through March 6. The Swan's hours are Monday through Thursday 5:30-10 p.m. and Friday and Saturday 6-11 p.m., closed on Sunday.

Reservations are highly recommended and can be made by calling 349-4000.

of Silverado's estate vineyards. There is a thread of distinctiveness from vintage to vintage. Stuart reports, "Our young vines showcase cherry, cassia, raspberry and blackberry fruit plus notes of cedar and mint with a soft structure."

"My job has been to listen to what the vineyard is telling me," Stuart contends. "It is my goal to make the wine in a manner that best expresses the quality and characteristics of the vineyards. This is especially true of our cabernet sauvignon, a single-vineyard wine."

Silverado's style of cabernet sauvignon is characteristic of the Stags Leap District and, more particularly,

Checking for fresh fish

may mean the fish is old. Check to make certain that there is no darkening around the edges of the fish or brown or yellowish discoloration, especially if these areas appear dry or mushy.

If you are still uncertain about how fresh the fish is, ask to have it rinsed under cold water and then smell it. Fresh fish should have no fishy or ammonia smell.

Shellfish should be lively. The shells of hard clams, mussels and oysters should be closed, or close when their shells are tapped. The necks of steamer clams should twitch when their shells are tapped. Crabs should move when touched, and when picked up, lobster tails should curl under their bodies.

When buying frozen fish, whole fish should be clear of ice crystals with no discoloration. Fillets or steaks should be solidly frozen in the

March Tire Co. GOODYEAR

COMPUTERIZED FRONT END ALIGNMENT \$25.95 REG. \$39.95

4-WHEEL BALANCE AND ROTATION \$19.88 REG. \$34.95

Most Cars & Light Trucks
Robot Alignment At Additional Cost

March Tire Co. 7:30 a.m. - 7:00 p.m. Sat. 8:00 a.m. - 5:00 p.m. We honor most auto warranties

Plymouth 767 S. Main 455-7800
Farmington 33014 Grand River 477-0670
Southfield 28481 Telegraph 353-0450

Canton 5757 Sheldon Rd. 454-0440
Westland 35235 W. Warren 721-1810

27th ANNUAL SPA & POOL SALE

FLOOR MODEL DISCOUNTS 30-35% OFF
1991 Retail Price On

COLEMAN Spas

20% OFF ALL Chemicals Toys Games Floats

Kayak or Hendon replacement LINERS • \$499 NO MONEY DOWN BANK FINANCING

30-50% OFF SWIMMING POOLS

BEAT THE HEAT

With a custom-built in-ground swimming pool. Established in 1965, we have the expertise to design, engineer, construct, install and service your pool. We would like the opportunity to make your backyard into your own personal resort.

PRICES STARTING FROM **\$12,999**

2750 West 12 Mile Road 2 1/2 blks. west of Coolidge
BERKLEY 398-4577

48270 Van Dyke at 21 1/2 Mile Road UTICA 939-3131 • 739-5333

SINCE 1965 DAILY 11:17 - SAT. 11:3 - SUN. 12:3

LIVING TRUST SEMINAR

LEARN HOW TO AVOID PROBATE MINIMIZE ESTATE TAXES AND PROTECT FROM CATASTROPHIC ILLNESS

FREE SEMINARS

Thursday, Feb. 13, SOMERSET INN, Troy, 2 & 7 P.M.
Thursday, Feb. 20, GEORGIAN INN, Roseville, 2 & 7 P.M.
Thursday, Feb. 27, HOLIDAY INN, Livonia West, 2 & 7 P.M.

Presented Jointly By:

MANUFACTURERS BANK AND **ESTATE PLANNING GROUP**

David B. White Attorney at Law, EPC Inc.
Charles Pearson Vice President, Manufacturers Bank

Reservations 1-800-783-1118

100 **U.S. SAVINGS BONDS** SERIES EE

This Is A New House

Or a college education. Or a comfortable retirement. It's the secure feeling you get knowing that you're providing for your family and your future. It's a U.S. Savings Bond, and it pays competitive interest rates with a guaranteed minimum rate of return when held five years or more. For more information, pick up a free Buyer's Guide at your local bank and ask about the Payroll Savings Plan where you work.

U.S. Savings Bonds

168 Office/Clerical

SECRETARY, part-time, area youth camp. Flexible hours, 20 per week. Some computer skills necessary. Word Perfect, Lotus, works, page maker. Must be dependable, accurate, organized. Send resume to: YMCA Camping Services, 7300 Hickory Ridge Rd., Holly, MI 48442. Attention: Dave Himes.

SECRETARY, full time, general office duties. For personal interview call (313)344-4600.

SECRETARY wanted for growing Howell plumbing/piping contractor. Non-smoking office. Experience with computers, Word Perfect 5.0 and Lotus required. Database IV experience helpful. Send resume and salary requirements to: AMR Resume, Suite 2W, 101 Lucy, Howell MI 48843.

STRONG WORD PROCESSING needed with good telephone skills (517)546-6571.

SWITCHBOARD OPERATOR Contingent. Must be available to work on-call/as-needed for a 24-hour department. Weekends hours available. Apply at:

DMC Health Care Centers
41935 W. 12 Mile Rd.
Novi, MI 48377
(located 1/2 mile & Novn Rd.)

Affiliated with The Detroit Medical Center, an Equal Opportunity Employer.

169 Help Wanted Part-Time

JANITORIAL, weekends, two 14 hr. openings, good job for retired person. Taking applications Thurs., 8am-2pm, westbound I-96 rest area 141.

PART-TIME delivery driver, weekends only, Sat/Sun, day shifts. \$5 per hr. Applications accepted daily, 8:30am-4:30pm. No phone calls please.
QUALEX INC.
43045 W. 9 MILE RD
NORTHVILLE

170 Help Wanted General

ABSOLUTELY GREAT JOBS
ADIA needs experienced CNC lathe operators. We have immediate openings in the Farmington Hills area. All shifts available. Permanent openings for qualified individuals. Call today for immediate appointment.

(313)442-7800
ADIA
The employment people
EOE

No fee.
ABSOLUTELY NEW AVON, computerized. Select your earnings. \$335. Brighton, Howell, Farmington Hills and areas N. of Cal. Today! (313)735-4057 or (313)750-0259

ASSISTANT teacher and day care person needed, 7am-12:30pm. Experience in school required. Please call (313)349-3033.

AUTO Mechanics, experienced, certified, references. Am & pm shifts. Up to \$12 per hour. Apply to Joe at Harland Sunoco, M-59 at U.S. 23. (313)632-5504.

BBQ & Kids Bedrooms at the 12 Oaks Mall has a full time opening. Earn \$250 to \$300 per week to start. Excellent benefits. Will train. For info, call Dave. (313)349-2515.

BRIGHTON based company looking to fill our positions in our custom service department. Salary at \$1,350 per month. Positions are part and full time. Must be high school grad. For interview call (313)227-8650.

CARRIER needed for porch delivery of the Monday Green Sheet in the following Farmington Hills area: Lance Lane, Terry Ave, Manor Dr., and Alans. (517)546-4809.

CARRIER needed for porch delivery of the Monday Green Sheet in the following Farmington Hills area: Cedar River. (517)546-4809.

CARRIER needed for porch delivery of the Monday Green Sheet in the following Farmington Hills area: N. Collins, N. Grand Ave., North St. and South St. (517)546-4809.

CARRIER needed for porch delivery of the Monday Green Sheet in the following Farmington Hills area: Grand Shire Estates Mobile Home Park. (517)546-4809.

CARRIER needed for porch delivery of the Monday Green Sheet in the following Farmington Hills area: South Christine, Margo, Dann, Jennifer, Kathleen. (517)546-4809.

CARRIER needed for porch delivery of the Monday Green Sheet in the following Farmington Hills area: South Bernard, Court, E. Sibley, and E. Washington. (517)546-4809.

CARTER plumbing is now hiring 2 non-smoking people for inside sales & warehouse work. Will train. Resume must be submitted to pick up application. Apply 1471 N. Territorial Rd., Whitmore Lake.

CASHIER position needed weekends and afternoons ONLY. Apply 710 W. 8 Mile Rd. at Tall, Northville.

COSMETOLOGIST wanted for a busy salon, full or part-time. Apply within at Brighton, Fantastic Sams

DELIVERY driver, stock clerk, 40 hrs. \$5.50/hr. No nights or Sundays. Apply to: Box 3585, c/o Northville Record, 104 W. Main, Northville MI 48167.

DIRECT care worker needed, full or part-time, \$5.30 an hr. to start. Must have drivers license & GED or diploma. Call (313)685-0182 ask for Cheryl or Diana.

168 Office/Clerical

DIRECT Care Workers needed for group homes in the Howell area. GED or high school diploma, car & telephone required. First & third shifts available for part-time positions. Experience with mentally & physically handicapped preferred but not necessary. Phone (313)750-6312 between 8:30am & 5pm, Mon-Fri.

DIRECT care staff needed for White Lake area, competitive wage, excellent benefit package. We train. Must be 18 or older & have valid Michigan's drivers license. Call (313)889-2338 for interview appointment.

DRIVERS

\$35,000 PER YEAR ***
NO EXPERIENCE NEEDED. Local & nationwide FULL TIME & PART-TIME. Drivers license required.

1-800-992-8005

EASY work! Excellent pay! Assemble products at home. Call toll free (800)467-5566 ext. 610.

EXECUTIVE Secretaries needed to work long short and temp-perm assignments in L'vo-na, Nov and Farmington Hills. Excellent pay. Call today to begin an exciting assignment with ETD Temporary Service, (313)454-7078 EOE.

FACTORY JOBS

DAYS/AFTERNOONS
Brighton, Whitmore Lake

ADIA
(313)227-1218

FIBERGLASS boat repair help needed. Full time. No experience needed. (313)666-2220.

FULL time bakery and deli help needed. Call after 2pm (313)348-0545.

GIRLS WANTED
From Ohio & Michigan, between 7-19, to compete in this year's 1992 Toledo Pageants. Over \$20,000 in prizes and scholarships. Call today 1-800-PAGEANT - Ext. 0772.

GRAPHIC Artist, full time position with growing publication in Brighton. Position requires a creative person with degree and proven skills in design and layout. Computer experience using Quark Illustrator and free hand desirable. Dark room and pre-press stripping helpful or must be willing to learn. Send resume to: D & F, P.O. Box 64, Brighton MI 48116.

HAIR stylist wanted, up beat personality, commission or booth rental. Some clientele helpful. Jan's Little Hair House. (313)624-9126.

HOUSEKEEPER needed part-time to clean occupied and vacant apts. and common areas. Friendly, professional personality desired. References required. Call apt. manager at: (313)347-6811 for more information.

INDUSTRIAL/Manufacturing Engineer, creative, dynamic environment seeks 2-5 yrs. of experience with methods & standards development ability to design fixtures & generally support manufacturing of custom products. Keena Stewart Co., 3001 S. State, Suite 44, Ann Arbor, MI 48108. Fax (313)665-5360 or Phone (313)330-2808.

IRRIGATION Foreman/Service. Positions for experienced aggressive individuals with excellent leadership capabilities. Job includes large commercial and residential installations. Salary commensurate with experience and knowledge. Call or send resume to 2305B Parview Rd., Middleton, WI. 53562. 1-608-831-4007.

JANITORIAL help, Tues., Thurs., Sun. Approx. 2 hrs. \$5.00 to start. (313)887-9230 Wixom.

LOOKING for caring individuals to work with infants and toddlers. Part-time, 20-30 hours per week. Call between 9:30-3pm. Milford. (313)584-6319.

LUMBER sorters & nailers needed for outdoor work in Millard area. \$4.75 per hour to start, steady work with chance for advancement. (313)559-7744.

MACHINIST/TOOL and Die maker, experience necessary press dies. PM shift, 40 hours a week plus over time and benefits. (313)684-0555.

MAINTENANCE person needed in Howell full time. Apply within: 307 Holly Drive, Howell. (517)546-7660.

MENTAL Health Staff for residential program in Brighton for adults with mental illness. (313)231-1170.

MANAGER TRAINEES NEEDED

Growing corporation expanding in area. No experience necessary. Top managers earn \$4,000+ per mo. Call (313)662-6708.

MILFORD manufacturing plant needs full time machine operators, shipping and receiving experience helpful. \$5.00 hourly to start. Must be 18. Applications being accepted from February 19-February 26. Apply in person AVS Wire Products, 317 E Huron St., Milford MI 48381.

NEEDED, 1 at-around maintenance person for Brighton manufacturing facility. Must be familiar with hydraulic and pneumatic equipment, air compressors, plumbing, heating and electric. Must be able to maintain not only building and equipment but records as well. Apply at: S & H Fabricating, 1279 Riccio Rd., Brighton MI.

NOW accepting applications for part-time cashiers. Position available for morning, afternoon & evening hours. Please apply in person Nov K-Mart, 43825 W. Oaks Dr.

NOW accepting applications for part-time stock replenishment position. Must be available for Morning hours. Apply in person Nov K-Mart, 43825 W. Oaks Dr.

PART-TIME year round receptionist/dispatch. Busy phones and typing. \$5.50 hourly. Call between 8am-6pm. Kensington Metro Park. (313)685-1561.

PINKNEY Molded Plastics is accepting applications for press operators for all shifts. Health benefits after 90 days. Please apply at: 3970 Parsons Rd., Howell.

PLASTIC injection molding position die setter material handler. Must have minimum 2 years experience. (313)227-2117.

RUBBER molding press operator. Experience required. Waldo Lake area. Call Karen at (313)824-4417.

SHIPPING/Receiving/Inventory. Full time position for electrical controls distributor. Experience required. Send resume or apply in person to US Systems, 3350 S. Old US-23, Brighton, MI 48116.

STARTING Pay \$6.00 per hour and up. Now hiring full time general maintenance employees. Must be knowledgeable in painting, electric, plumbing, drywall, carpeting, running heavy equipment, snowplowing, and have a valid CDL license. (313)420-0570.

TECHNICAL WRITER
For tech manuals and training programs on automation systems and test equipment.

Ideal candidate will have knowledge of, or hands-on experience with mechanical systems and pneumatic/hydraulic/electrical controls. Must be able to describe equipment function and operation using information gathered from engineering drawings. Will train the right, technically-qualified individual. Send Resumes to: ST. CLAIRE, INC. 3740 Hills Tech Drive Farmington Hills, MI 48331 Attention: Writing Manager

TELEMARKETERS wanted, excellent earnings, Brighton, Howell, Farmington Hills and areas N. of Cal. (313)735-4057 or (313)750-0259

ARE YOU WILLING TO STAY WITH IT?
I want more than just a job, I'm looking for a career where I can continue to improve my skills over time, and watch my income go up accordingly. I can't ask for charity, just the chance to work hard and help my customers leave the store happy. I presently earn around \$2500 a month and right now I'm just an average sales person. The benefits package here is the best in the industry.

If this sounds like you, we should talk.
ART VAN FURNITURE
2775 Novi Rd.
(313)348-8922
Ask for Mr. Donovan

GIANT Lifetime opportunity, Start controlling your life. Exciting income. (313)486-1043 24 hour message.

OLD Fashion icecream parlor with food. Downtown, Williamston, \$38,000. (517)655-5143.

1991 KX 80, \$1100. 1989 KX 80, \$750. (517)546-2569.

2 PLACE snowmobile trailer, \$200 or best. (517)546-8028, (517)223-3969.

ASSISTANT MANAGERS NEW YEAR NEW CAREER

New wholesale designer company, looking for 32 sharp, hard working and highly MOTIVATED individuals for management positions. \$300-\$500 weekly. No experience necessary. Start immediately. WILL TRAIN. Call Cindy. (313)442-8590.

AUTOMOTIVE SALES MANAGER USED

You must have people skills, team building ability, system selling experience, top sales trainer, master motivator, an enthusiastic winner.

An opportunity to make a high \$\$\$ figure income. Please no hoppers or personal problems need apply, just career oriented movers. Call Frank Solecki at (313)291-0300 between 2:30-5pm for an interview.

GIANT Lifetime opportunity, Start controlling your life. Exciting income. (313)486-1043 24 hour message.

If you love toys & children, this is for you. Part or full time, set your own hours, company incentives. Call Holly. (517)223-8885.

PROFESSIONAL Sales person needed for fast paced carpet store. Must be good with figures, and enjoy working with people. Experience preferred, but not required. Hourly, commission, and benefits. Apply 9-7 Mon. thru Sat. D.E. McNabb Co. 31250 S. Milford Rd. Milford. (313)437-8146.

SALES ASSOCIATE
Newly expanded home decorating store in the Farmington area seeks full and part-time sales associates with positive customer oriented attitude, good sell confidence and a healthy work ethic. Must be able to work throughout the week including weekends and some evenings. Experience a plus but will train. Hourly wage plus benefits for qualified candidates. Contact Mrs. Pecott at (313)455-4400.

WALLPAPER SALES/DETAIL
Busy home decorating store in the Novi area seeks full-time wallpaper sales person with knowledge and experience in knowing, ordering, measuring, wallpaper, books etc. Hourly wage plus benefits for qualified applicants. Contact Mrs. Pecott. (313)455-4400.

1981 IHC 5yd. dump truck. Runs good, no rust. \$1,150. (517)223-7278.

FORD 4500 leader/backhoe Serial #C208185. Very good cond. Almost new rubber, side shift backhoe boom. \$7,000. (313)347-1767.

A-OK housekeeping, bonded and insured, references. Call Doreen (313)878-3900.

HONEST, reliable individual will clean your home or office. Call Colleen, (517)548-6891.

RELIABLE honest housewife to clean homes. References available upon request. Call Robin. (313)229-0502.

187 Business Opportunities

MAKE SERIOUS MONEY
3 yr. old public Dallas based health & wellness company now ready to explode. Ground floor opportunity in a 30 billion a year industry. Be set for life. (313)478-6394.

GIANT Lifetime opportunity, Start controlling your life. Exciting income. (313)486-1043 24 hour message.

OLD Fashion icecream parlor with food. Downtown, Williamston, \$38,000. (517)655-5143.

1991 KX 80, \$1100. 1989 KX 80, \$750. (517)546-2569.

2 PLACE snowmobile trailer, \$200 or best. (517)546-8028, (517)223-3969.

1984 GMC Rally STX, 70,000 miles, air, rear heat, new tires. Exc. cond. One of a kind. \$3,800. (313)227-7414.

1977 MERCURY Monarch. Excellent condition. 37,000 mi. \$2,500. (517)546-9746.

1979 TRANS AM Bandit Addition 400. T-tops, air, stored winters, body very clean. \$3300 or best. Evenings. (517)546-8478.

1983 CADILLAC Eldorado, good cond., \$3500/best offer. (313)349-3782.

1983 FORD LTD. Auto, air, Good condition. Must see. \$1700/best. (313)878-5727 after 3pm.

1984 BUICK Century, \$1800 or best offer. (313)884-1878.

1984 FIERO Auto., loaded, 55,000 miles. Very nice condition. \$4000. (313)227-0626.

1985 CHRYSLER 5th Avenue, exc. cond., stored winters, \$4000. (517)546-4211 after 5pm.

210 Boats and Equipment

13 FT. sailboat, new sails, newly painted. \$1200. (313)632-7067.

215 Campers, Trailers And Equipment

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

220 Auto Parts And Services

1977 NOVA Front clip, good shape. \$50 Ford Bronco II or range draw light complete hitch. Chevy van new. \$75 each. (517)548-5543 after 5pm.

221 Truck Parts And Services

1978 CHEVY 4x4 transfer case, full time, rebuilt, \$100. (517)825-3951.

9 FT. Stake dump body with racks. Excellent condition. \$1400. (313)348-5272.

225 Autos Wanted

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

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

228 Construction, Heavy Equipment

1981 IHC 5yd. dump truck. Runs good, no rust. \$1,150. (517)223-7278.

FORD 4500 leader/backhoe Serial #C208185. Very good cond. Almost new rubber, side shift backhoe boom. \$7,000. (313)347-1767.

230 Trucks

1981 CHEVY 3/4 ton automatic. Good condition. Asking \$2100. (313)878-5097.

1989 CHEVY S-10, 4 cylinder, 5 speed. Ground effects package. Special paint. Asking \$5,500. (313)227-6591.

1990 F-150 1/2 ton, 300 V-6, 5 speed w/overdrive, am/fm stereo, \$8500. (517)223-3519.

233 4 Wheel Drive Vehicles

1978 CHEVY pick-up, 4x4, auto trans, 350 CID, 82 bed, \$1000/best. (313)347-0166.

1985 GMC Jimmy 4x4, 124,000 miles, \$3500. (313)349-1494

1988 DODGE Raider, black 5 speed, air, cassette, off road/trailer package, 70,000 miles. \$6995. (313)227-6342.

1988 FORD F-250 Lariat, fully loaded, auto, heavy duty suspension. Two toned red, 63,000 miles. Ford's best. \$9400. (517)548-5112 or (517)546-3839.

1990 DODGE Ramcharger, loaded, exc. cond., 20,000 miles. \$15,500. (313)878-3213 leave message.

234 Mini Vans

1986 AERO Star, 84,000 miles runs very well, \$3800. (313)632-7967.

1986 GMC Safari SLE, 70,000 miles, all power, cruise, exc. cond. \$5200/best. (313)229-5017

235 Vans

1984 GMC Rally STX, 70,000 miles, air, rear heat, new tires. Exc. cond. One of a kind. \$3,800. (313)227-7414.

1985 CAMARO, V-6, auto. New paint, tires, exhaust, 59,000 miles, sunroof, ground effects. Stored winters. Exc. cond. \$4,000. best. (313)229-7961.

1986 FORD Escort GT, 5 speed, cassette, roof air, \$2150/best. (313)661-6772 leave message.

1986 PONTIAC, Bonneville, good cond., air, am/fm cassette, clean, \$2300. (313)486-0662.

1988 CUTLASS Supreme Brougham Classic, exc. cond., 49,000 miles, \$8500. (517)546-4639 after 6pm.

1988 ESCORT GT, 5 speed, 67,000 miles, very clean. (313)685-2099

1988 MERCURY Tracer, low miles, \$6500. (517)223-0013.

1988 VW Fox GL, 4 speed, 4 door, A/C, am/fm cassette, rear delog, 45,000 miles, very clean. Call car, \$3200. (517)546-5264.

1989 ESCORT LX, 2 door, air, 3,400 mi., Asking \$5,200. (313)227-1023.

1989 FORD Probe LX, Loaded, moonroof, w/e's car. \$7,000. (313)437-7133.

1990 BUICK Riviera, Black w/red leather interior, loaded, 11,000 miles, stored winters. \$18,200. Like new best. (517)655-3662.

1990 FESTIVA, 5 speed, am/fm cassette, \$4000. (313)227-3021 or (313)485-3985.

1990 MERCURY Sable, loaded, exc. cond., 35,000 miles, \$10,500. (313)486-0862.

EASY car financing. Free consultation. Keith Robinson. (517)646-2250.

241 Automobiles Under \$1,000

1979 MONTE CARLO, bad engine, good body. New tires. \$200/best. (313)632-7776.

1979 MUSTANG, with 1986 V-6 engine. \$750. (517)223-3793.