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MONDAY
February 2, 1992

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Two
12 Pages plus Supplements

the NOVI NEWS

Opinions CALL A PUBLIC VOTE ON NOVI RECYCLING PLAN / 5A

Dining AREA CHEFS PREPARE FOR CHARITY SKI RACE / 1B

Update ENGLER TALKS ABOUT EDUCATION FUNDING / 3A



Photo by BRYAN MITCHELL

Pompon squad goes to state

Novi High School's pompon squad came in 13th in a state pompon competition last weekend. The girls competed against 18 teams from around the state. Novi team members said they are very happy with their score because it is the first time the

5-year-old squad has been involved in competition. The squad's next performance will be Feb. 21 during the halftime of a home basketball game against Redford Union High School.

Council may put recycling on Aug. ballot

By JAN JEFFRES
Staff Writer

As the threat of a lawsuit from Taxpayers United hovers over their heads, members of the Novi City Council will decide tonight if mandatory recycling fees will be left to the voters' choice.

The Farmington Hills-based Taxpayers United, led by Richard Headlee, contends that the annual \$34 assessment for single family homes would violate the 1978 Headlee Amendment to the Michigan Constitution. The law forbids levying a tax not authorized by the law or city charter without an election.

"It walks like a tax. It talks like a tax. It is a tax. It is a bill the government sends you because it is a piece of property," Patrick Anderson, a director of Taxpayers United, said Thursday.

While Novi's City Attorney David Fried advised the city council that the fee as a rate — not a property tax — doesn't violate the Headlee Amendment, Mayor Matthew Quinn said Friday that the city council will likely go for the Aug. 4 election.

Quinn said Fried warned the council that Novi could face a substantial legal liability if the city went ahead and contracted with Duncan Disposal and then fought — or even lost — a protracted lawsuit brought by Taxpayers United. The city has already given a tentative approval

"It walks like a tax. It talks like a tax. It is a tax. It is a bill the government sends you because it is a piece of property."

Patrick Anderson,
Director of
Taxpayers United

to Duncan for citywide garbage collection.

"The attorney said we (the city) would be responsible for paying the contractor directly and we would then have to turn around and collect the money from the citizens without a legal right to do so," Quinn said.

"To delay was the better part of discretion."

To start up service in Novi, Duncan will have a hefty investment in heavy equipment and employees.

By tagging the recycling question onto the already scheduled state primary, the city costs will be much less than the legal fees any lawsuit entails. The work surrounding an election generally leads to between \$10,000 and \$15,000 in labor and

Continued on 3

Ma Bell will split area code in Novi

By JAN JEFFRES
Staff Writer

Novi residents may have to let their fingers do a little extra walking to reach their neighbors on the other side of the city, if Michigan Bell's proposed realignment of telephone area codes goes into place in early 1994.

Novi would be one of four metro area communities divided by the new system. Residents who live within the "Northville" telephone exchanges — 344, 347, 348 and 349 — would retain the 313 area code.

But phone customers who are now in the Walled Lake exchange district — 624, 669 and 960 — would have a new, as yet undetermined, area code.

The split will not result in a rate increase for local calls, Marcia Buhl, Bell public relations director said Friday.

Population growth and new technology such as fax machines, cellular phones and paging devices have been gobbling up available

phone numbers within the 313 area, Buhl explained. One exchange prefix such as 349 can only handle up to 10,000 customer telephone numbers.

Oakland, Wayne, Macomb, St. Clair, Sanilac, Genesee, Lapeer, St. Clair, Oakland, Macomb, Washtenaw, Wayne and Monroe would be divided primarily north and south along Eight Mile Road by the change.

But because the boundary line follows exchange districts, much of Novi north of Eight Mile would remain in the 313 area. In Livonia, a fragment of the community south of Eight Mile Road which is within the Farmington exchange would be re-grouped with the new area code.

Along with Novi and Livonia, the other communities to be cut in two are Wixom and St. Clair Shores.

Changing the codes along exchange district boundaries is designed to reduce customer confusion, as most people know which exchange district they live in, Buhl said.

Continued on 4

Anita Hill inspired student's charge

By SUZANNE HOLLYER
Staff Writer

The accuser in a criminal sexual conduct case against Novi High School's former band director told a district court judge the charges brought by Anita Hill against Supreme Court Justice Clarence Thomas prompted her to speak out.

Sixteenth District Court Judge Robert Brzezinski last week released a transcript of Craig Strain's preliminary examination Feb. 11 which was closed to the public at the request of Wayne County Prosecutor Andrew Telek.

Strain stands accused of second degree criminal sexual conduct, a felony punishable by 15 years in prison.

Only Strain, the alleged victim and her parents were present at the exam.

The girl, who was one of Strain's students at the time of the incident, said she told a high school teacher about the incident in October of 1991. The teacher reported the case to the Department of Social Services. She said she first told her parents about the incident after the Hill conference during Thomas' appointment hearings to the Supreme Court.

■ Even as the Novi News was preparing to file motion in district court to get a transcript of the closed preliminary examination of former Novi High School band director Craig Strain, Judge Robert Brzezinski reversed his decision and agreed to open the file of the hearing he had earlier ordered closed. The transcript was completed and released Wednesday. The story is on page 3A.

Hill charged the now Supreme Court justice with sexually harassing her when she worked for him in the 1970s.

The girl said her confession to her parents was brought about by watching Hill on television. "I felt that something had to be done before it happened to someone else," she said in court.

The girl told the court she went to Strain's Li-

vonnia home after a football game at Walled Lake Western in September of 1989. A 15-year-old at the time, she had performed in the pep band, which was under Strain's direction.

Strain drove the girl home from the game. "I was being driven home, and . . . I asked if I could see his baby grand piano," she said, according to the transcript. "I was offered to see it."

The girl said Strain played the piano, which was in his basement, as she sat on a couch and listened.

"And then he stopped playing and came over and sat next to me, and the television was on," she said.

"And then he started kissing me, and then he leaned over and was on top of me, and . . . then we were on the floor."

"He was kissing me and imitating a sexual act on my leg."

The girl said she and Strain had their clothes on during the encounter. She also said Strain touched her breasts.

Assistant Prosecutor Andrew Telek asked if she gave Strain permission to touch her.

Continued on 3

Legislators to move to keep their districts

By SUZANNE HOLLYER
Staff Writer

A redistricting plan unveiled Thursday leaves Novi's House of Representatives seat vacant, but puts the area's current representative in competition for his seat.

A Michigan Supreme Court-appointed panel of judges drew new district lines. The plan has not been approved by the high court and will not go into effect until 1993, but already some local state legislators are shuffling to keep their jobs.

States must draw new district lines every 10 years when census figures are calculated to show shifting population counts. Michigan's total of 110 House districts and 38 Senate districts does not change.

The Michigan Supreme Court, which rejected separate plans designed by Democrats and Republicans, must approve the proposed new lines.

Novi loses its legislator in the Mi-

chigan House of Representatives by the new plan, but Rep. Willis Bullard, R-Highland, said it is "very, very likely" he will relocate so he can fill the vacant seat in the newly-formed district.

Novi shares House District 38 with Lyon Township, Milford Township, part of the City of Northville, South Lyon, Walled Lake and Wixom.

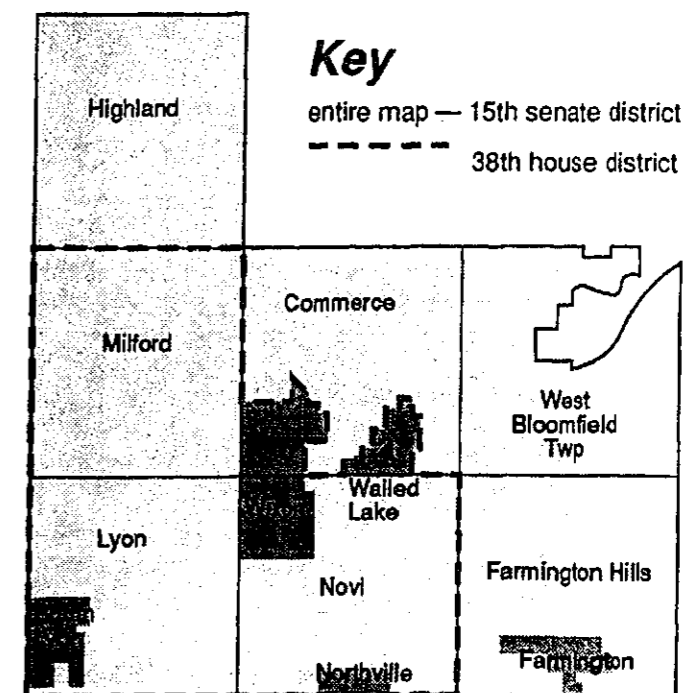
Bullard said over 80 percent of Novi's new house district has been represented by Bullard in the past. If Bullard decides to move, his new constituents would include Wixom and Walled Lake residents.

The district Bullard represents under the new plan is shared with Rep. Thomas Middleton, R-Ortonville.

Bullard said Friday his final decision could be expected within a week. He said his "final, final decision" will not be made until af-

Continued on 2

New state house and senate districts



inside

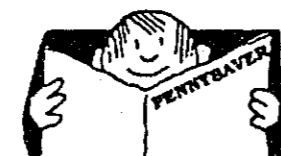
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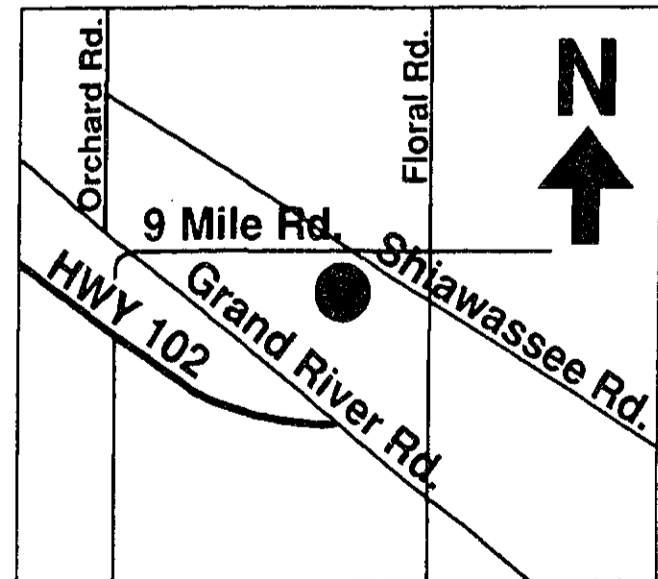
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FOOD CREATIVE DINING

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MONDAY
February 24, 1992

Eleanor & Ray Heald/Wine

Nordic folk call vodka the 'water of life'

Nearly all regional beverages developed due to an abundance of a given raw material or because the beverage paired so well with the region's food.

Scandinavian aquavit and vodkas are no exception. Vodkas and aquavit are primarily associated with northern European countries. They are well-suited to the region's hearty fare.

Aquavit, translated "water of life," is the national beverage of the Scandinavian countries and has been considered a cure for various ailments since the 16th century.

Production methods for aquavit are similar in Denmark (where it is called Akvavit), Norway and Sweden, although there are some variations in the proportion of the principal flavoring, caraway seed.

Danes have been producing a nearly neutral, colorless spirit from both grain and potatoes for about 400 years. Today's Akvavit from Aalborg is typical of the Scandinavian favorite drink.

Each potato used in its production has sufficient starch for a single shot. Aalborg makes more than 10 types of potato spirits, using the flavored caraway as well as dill, coriander, bog myrtle, fennel, angelica and cinnamon.

At their inception, Scandinavian vodkas were distilled in primitive alembics from any available carbohydrates, grains as well as potatoes. They probably had little appeal by today's refined standards.

All spirits are perfectly colorless when they run off the still. In whisky, color comes later, by extraction from wooden casks during aging or by addition of caramel.

It may be assumed that northern Europeans did not practice aging and thereby mellowing their spirits in wooden barrels because the rigors of the climate made it impractical.

Eventually, improved production methods and strict quality controls allowed even northern Europeans to produce colorless spirits like vodka that have a singular character.

Production methods for vodka differ from one country to another and from one producer to another. Basically, as in the case with whiskey, the grain is made into a mash, fermented and put through a continuous still.

The distillate is collected at about 190 degrees F. and is almost entirely free of the congeners that impart distinctive flavor characteristics to whiskey.

Ingestion of these congeners, or flavor elements, also happen to be the root cause of the headache experienced by many people, even those consuming at moderate levels. Dyed-in-the-wool vodka drinkers claim they never experience headaches. This is not a myth. The headache claim has its basis in scientific fact.

Absolut vodka from Sweden is our personal favorite. It has distinctive, yet delicate aromas with substantial body and elegant, sophisticated finish. Finlandia from Finland has slightly more body and flavor than American vodkas.

It's clean and dry, but in our opinion, lacks a taste distinction. Denaka from Denmark is similar.

Wine aficionados are always looking for taste and distinguishing flavors. It's in our genes!

The Eskimo word for glacier gives Gerniq, a vodka from Denmark, its name. It symbolizes the fact that its water content comes from the

Continued on 2

WINE SELECTIONS OF THE WEEK

1990 Beringer Vineyards Proprietor's Chardonnay carries a special price of \$13 where we shop. This is one of the most complex chardonnays from Napa Valley to come along at this price in a long time. Its big style, with buttery oak, citrus elements and a rich, focused fruit finish is simply delicious drinking. It really makes us wonder how so many producers can ask \$18 and more for a lot less wine.



Here's one of the more than 300 chefs who competed in last year's Grand Marnier Chefs Ski Race at Boyne Highlands

Downhill saucier Local chef heats up the slopes for charity

By RICK BYRNE
Copy Editor

Chefs around the Midwest will be trading in their oven mitts for ski gloves next weekend at the Grand Marnier Chefs Ski Race at Boyne Highlands.

This tongue-in-cheek charity event began 18 years ago when a few New York chefs got together to raise money for an injured colleague. Since then, it snowballed into a national event, which this year is expected to draw 1,500 culinarians to five regionals (of which the Boyne event is just one). Top finishers advance to a national final at New Mexico's Taos Ski Valley in April.

The competition isn't limited to chefs either. Any professional in the hotel, restaurant and bar business is welcome, from culinary student up to restaurant owner.

While NASTAR amateur skiing rules govern the competition, organizers throw in a few curves to spice things up. Skiers must race down the slalom course in a complete chef's coat, toque blanche (the traditional tall chef's hat) and an apron bearing his or her racing number.

Competition is divided into five age groups for men, and three for women. Tom MacKinnon, owner of MacKinnon's restaurant in Northville, calls the Chefs Ski Race "a blast."

"I won two years in a row, then last year I went about 20 feet and did a bunch of barrel rolls," said MacKinnon. "But even if you don't ski, there's things like the chef's coat competition."

Yes, there are points for style on the slopes. A separate award is given for the best decorated chef's coat. The coats may be festooned with feathers, lights and fur or whatever the creator has in mind. MacKinnon has won before with a hand-



Too many chefs spoil the broth, but they're a riot in the hot tub

Painted coat. "This year I've got a hot one," he said. "My partner is an artist, so he's painted one with likenesses of Bacchus and Venus."

The artwork is somewhat revealing, so MacKinnon has also designed wings onto the coat to shield the revelling Romans. When the wings open, blinking strings of LED lights frame the portrait.

Near the bar in his restaurant, MacKinnon has what he jokingly refers to as the Chefs Ski Race Museum. Past chef's coats are displayed in wooden cases, and newspaper clippings commemorate previous races. A page from the Guinness Book of World Records also appears.

"We made the world's largest crepe one year in Aspen (at the national finals)," said

MacKinnon. "I was one of five guys who worked on it, so I was in the Guinness Book of World Records for a year."

Other awards include the Grand Marnier Golden Egg Beater Award for the chef who takes the best tumble on the slopes, the Battered Sauce Pot Award for "courage in the face of alpine adversity," and the Spice if not Speed Award for the skier/chef who best exemplifies the race's spirit, camaraderie and enthusiasm.

But while the competitors are soaking up the skiing and apres-skiing, there's one guy at the event who's having a lousy time, MacKinnon said.

"The worst job is to be head chef at

Continued on 2

Recipes take chill off skiers

In the spirit of the Grand Marnier Chefs Ski Race, here are some apres-ski or pre-ski recipes for you to try on your next trip to the lodge.

SPICY GRILLED CHICKEN THIGHS

1/2 cup reduced-sodium soy sauce
1/2 cup Grand Marnier
2 scallions, finely chopped
2 garlic cloves, minced
1 tablespoon honey
2 teaspoons oriental sesame or vegetable oil
2 teaspoons grated fresh ginger or 1 teaspoon ground ginger
1/2 teaspoon dried red pepper flakes
8 chicken thighs
2 teaspoons cornstarch
2 tablespoons orange juice or water
Cooked rice, as accompaniment

In a non-reactive container, combine the soy sauce, Grand Marnier, scallions, garlic, honey, oil, ginger and red pepper flakes. Add chicken thighs and marinate, covered, for at least one hour, or up to 24 hours, turning often.

Position broiler rack about six inches from heat source. Broil thighs (reserving marinade), turning often, until bone shows no sign of pink when prodded with a knife (about 20-25 minutes).

Continued on 2

Chef Mary Brady



agree, but asked out of curiosity, "Why?" "Because, I hear the replies that you get. Everyone is so happy that you check on their food. There are such positive reac-

Thursday marks the five-month anniversary of Diamond Jim Brady's in Novi. Response has been very rewarding, in more ways than one.

Last evening was a perfect example. While working "the floor" a woman told me how much she envied me my job.

I'm not one to disagree, but asked out of curiosity, "Why?" "Because, I hear the replies that you get. Everyone is so happy that you check on their food. There are such positive reac-

tions. I wish that my job was as fun." She is right. Each day is full of accolades. This is not to say that there is never a mistake made.

For the most part the food that leaves the kitchen is exactly what we start out to do. However, something bothers me about the scenario. There are a lot of employees behind the scenes that never get to hear first hand the praise that is an inspiration to keep plugging away.

Over 40 people keep this restaurant going. Every one of them has an important role to play. Each part must be rehearsed and then the whole must fit together like a stage play. If one actor is missing, or weaker than the others, we all pitch in to fill the hole.

Ultimate respect for each other's perfor-

mance is mandatory, as is support from all. There cannot be one more important than the next. This philosophy must prevail for this many different personalities and backgrounds to coexist.

My crew has done an excellent job of keeping their cool during some pretty scary times. Imagine cooking in front of very warm grills, broilers, stoves and ovens for hours, never getting a break until it is time to clean up.

Some nights there are five people on the front line that walk a thousand steps within their one-foot area. And they do it extremely well. Their pride in the food that is served shows. Very seldom does any ever come back. This is their goal. No food to be returned.

On busy nights they prepare more me-

als than most people will make in a lifetime. Nine times out of 10 nothing is replaced. They care.

Then there are the "back of the house" kitchen people that support the front line. For hour upon hour they prepare food to restock what is being used at what seems to be an unearthly pace. They are continually bringing refills to the line cooks. The beautiful part is that it is done ungrudgingly, just part of the performance.

And hats off to those that wash countless dishes, pots and pans — and don't let me forget the silverware. It's a monstrous job on any shift. There is a rule of thumb, no matter how much silverware you have it is never enough. On a weekend 10,000 pieces get washed, sorted, then washed again without complaint.

The front of the house staff has a tremendous part too. Only they are "on stage," right out in the audience. They must leave their troubles at the door. Nothing can jeopardize the guest's experience. From the front door, to the bar, to the table, each phase must be flawless. Their "station" becomes their business for the shift. The rest of us are here to support them.

And lets not forget our fabulous bus-boys, without whom life would be less pleasurable. None of this comes without continuous drive, on my part and theirs.

Every person that works with us deserves a standing ovation. Please, take a bow. You're great.

Restaurants win you over with teamwork

