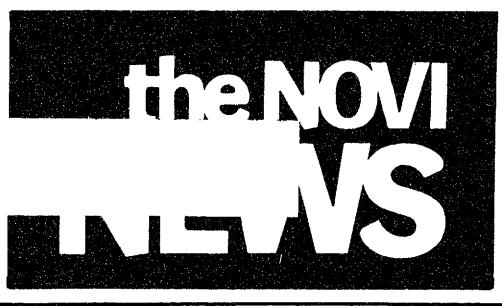
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MONDAY March 2, 199

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Volume 3 Number 8 Two Sections 12 Pages plus Supplements



Opinions Assess COST OF PICKUP TO HEAVIEST USERS / 5A

Dining a PEPPER OF ANY COLOR TASTES AS SWEET / 1B

Update EMMETT LIPPE STARTS IN NOVI SCHOOLS JULY 1 / 3A

دي On ice يو Fisherman A. Walled Lake

Fisherman A. David Waldecker was pulling bluegilis out of Walled Lake relatively easily last Thursday, apparently unconcerned with the effects warming weather might have on stay off it. Only one incident has occurred in Oakland since the weather warmed, he said. A truck fell through the ice on White Lake in White Township. But he still suggested that those who do go out on the ice should first check the thickness and wear lifejackets. Waldecker reported the ice on Walled Lake was approximately 15 inches thick.

Power lines to be buried, council says

By JAN JEFFRES Staff Writer

A series of electrical blackouts has Novi officials looking for ways to encourage — or require — Detroit Edison to bury more lines underground.

The City Council and Planning Commission in a joint meeting Wednesday directed the city attorney to investigate whether Novi could legislate the burial of lines along roadways.

Current ordinances enable the city to call for underground power lines as part of the site plans for new subdivisions. But areas outside of the property included in the site plan are not regulated.

"It would be great if we could have them put underground so we when we have the ice storm, power isn't going out — or when a neighbor forgets to pay the bill or a bird sits on the line, which is how it seems in the older areas," Lakes Area Residents Association President Sarah Phelps told the city officials.

Edison agrees that underground lines are 70 percent less likely to have power disruptions. Since 1970, new subdivisions have been served by underground distribution lines, Edison spokesperson Scott Simons said. Burying existing "It would be great if we could have them put underground so we when we have the ice storm, power isn't going out — or when a neighbor forgets to pay the bill or a bird sits on the line, which is how it seems in the older areas.

> Sarah Phelps President of LARA

have a line along the arterial (road), that would have to be done to it," Planning Commissioner Ernest Aruffo said explaining how a city ordinance might require burial of lines. Simons doesn't think that is likely to happen.

"Those probably would not be buried. It would be 10 times the costs to bury them. The costs would be transfered to people who bought property in that subdivision," Simons said.

the condition of the ice. Sgt. Anthony Valet, of the Oakland County Sheriff's Department Marine Division, said last week that the early arrival of spring-like weather this year has made the ice on area lakes unsafe and he recommends that people lines could costs billions of dollars, the company estimates, which would then be passed on to consumers. "Any new subdivision if they Edison is currently locked in negotiations with Farmington Hills and Oakland Community College,

Continued on 6

Strain stands mute in his arraignment

By SUZANNE HOLLYER Staff Writer

Judge Terrance Boyle will accept motions from the prosecutor and defense until'April 10 in a second degree criminal sexual conduct case against Novi High School's former band director.

Craig Strain stood mute last week to the felony charges before Judge Harvey Tennen in the Frank Murphy Hall of Justice in Detroit. The case was assigned to Boyle for a trial. trial. ter by Livonia offic second degree cri duct is a felony years in prison. The alleged v case told the co

Any plea bargain offers will have to be made before April 24 when all motions will be argued, said assistant Wayne County prosecutor Ralph Elizondo. Elizondo, who works with the child abuse unit in the Wayne County Prosecutor's Office, said no offers have been made for Strain to plead guilty to a lesser charge.

The court also will decide on April 25 whether Strain will be tried before a jury or a judge, Elizondo said. But the prosecution can require that the case be tried before a jury. Strain resigned from his position as band director and teacher at Novi High School after a student accused him of sexual misconduct. He received \$25,000 and retired on Jan. 9 as part of the settlement.

Criminal charges brought against Strain were investigated by the Novi Police Department and later by Livonia officers. The charge of second degree criminal sexual conduct is a felony punishable by 15 years in prison.

The alleged victim in Strain's case told the court she went to Strain's home, which was in Livonia at the time, after a football game in September 1989. At the time the girl was 15 years old and performed in the pep band, which was under Strain's direction.

The alleged criminal sexual conduct occurred at Strain's home. The victim alleged at a preliminary exam that Strain was "imitating a sexual act on (her) leg."

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

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now the

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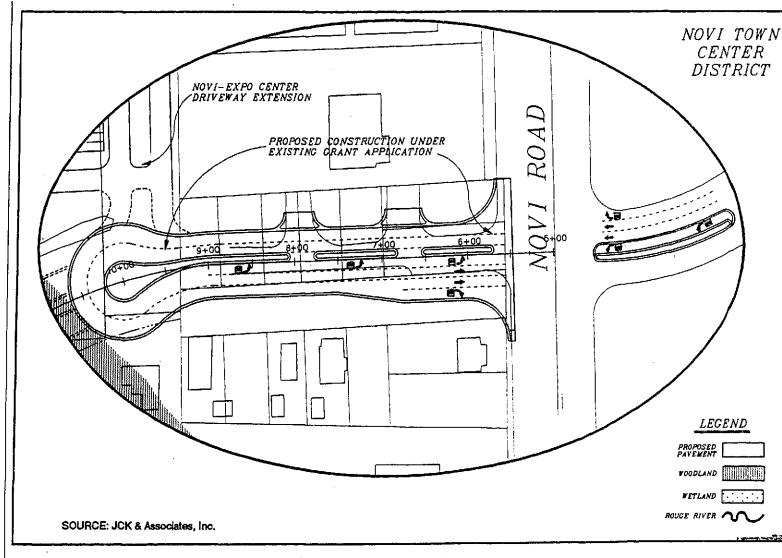


Photo by HAL GOULD

Plans for improvements to the Novi Expo Center's entrance road.

State awards Novi Expo road grant

By JAN JEFFRES Staff Writer

The future contribution of the Motorsports Museum and Hall of Fame to Novi tourism took the city to the finish line in a 1991 round of state grants, winning a half a million dollar "trophy" for road improvements.

The money will rebuild Fonda Drive, a small street running west from Novi Road to the Novi Expo Center, into a four-lane extension of Crescent Boulevard.

As the next step in the city's plans for a ring road to circumvent the Grand River Avenue/ Novi Road intersection, the \$489,255 Michigan Transportation Economic Development Fund grant will turn into concrete another piece of the dream of a downtown Novi.

The state transportation commission determined that while the Novi Expo Center is a commercial venture — and therefore not one of the target industries permitted under the Category A guidelines — tourism in the form of the Motorsports Museum is.

"I think it's great. When we have the showplace, access to visitors is going to be very important. If they can get in and get out of there easily, that will make their experience much more enjoyable," Ron Watson, Executive Director of the Motorsports Museum said.

Novi was the only community in Oakland County to win a grant, Sam Wallace, transportation planner for the Office of Economic Development said Friday.

The museum is expected to create 40 jobs here, including its own staff and crews in support services such as restaurants. That, and the fact that road design seemed "reasonable" in light of existing and future traffic flow at Novi Road was the kicker in handing over the funds. Wallace said.

The total cost of project is \$655,009. The grant covers construction and part of the engineering costs. Additional contributions will come from the city for engineering and the Expo Center and the Motorsports Museum for the road right-ofway.

Crescent Boulevard today curves around Novi Town Center, ending near the Wyndham Garden Hotel.

Improvements will be made to the intersection of Crescent Boulevard and Novi Road.

Blair Bowman, director of the Novi Expo Center, predicts the road improvements will ease traffic congestion in the area.

"That is really going to make the intersection operate at an acceptable level. Even at a peak period, that intersection will be operating," he said.

Continued on 6



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2A-THE NOVI NEWS-Monday, March 2, 1992

Community Calendar

Today, March 2

VOICE: The regular monthly meeting of the Village Oaks VOICE organization will take place at 7:30 p.m. in the library of the elementary school building.

City Council: Novi City Council meets in the civic center at 8 p.m. Senior Parents: Senior Parents will meet in Room 107 of Novi High School at 7 p.m.

Choir Boosters: The Choir Boosters will meet in the Novi High School library at 7 p.m.

Tuesday, March 3

.Center Seniors: Novi Center Seniors will hold their general meeting at 11 a.m. in the Novi Civic Center.

Board of appeals: The Novi Zoning Board of Appeals will meet in the Civic Center at 7:30 p.m.

Jaycees: The Novi Jaycees will hold a membership meeting in the Novi Civic Center at 7:30 p.m.

Novi Woods PTO: The PTO of Novi Woods Elementary School will meet in the community room of the school building at 12:30 p.m.

Middle School PTO: The members of the PTO of Novi Middle School will meet at 7:30 p.m. in the school building.

Orchard Hills PTO: The members of the PTO of Orchard Hills Elementary school will meet at 7:30 p.m. in the school building.

Parent conferences: Parent-teacher conferences will be held in Novi High School in the Commons from 6-9 p.m.

Wednesday, March 4

Parent conferences: Parent-teacher conferences will be held in Novi High School in the Commons from 6-9 p.m.

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

Board of review: This is the last day to submit petitions for appointments to appear before the Novi board of review to appeal this year's property tax assessments. The deadline is 5 p.m.

Novi Players: The Novi Players will present "Shay" in the Novi Circle Theater in the Expo Center on Mohawk Drive.

Thursday, March 5

Board of education: The Novi board of education will meet at 7:30 p.m. in the Educational Services Building on Taft Road.

Boosters rescheduled: The regular meeting of the Novi High School Athletic Boosters Club has been rescheduled for today at 7 p.m. in room 107 of Novi High School. The high school athletic boosters normally meet on the first Wednesday of each month.

Band concert: The Novi Meadows/Middle School band will hold a concert in the Fuerst Auditorium in the Novi High School building at 7:30 p.m.

Friday, March 6

Half day of school: Students of Novi High School will be dismissed from school after third hour at 10:25 a.m.

Saturday, March 7

Dance for Heart: The Third Annual Dance for Heart Aerobic-thon will be held in the Novi Civic Center from 8:30-11:30 a.m. The event will be limited to 100 participants. The event is a three-hour fund-raiser for the American Heart Association of Michigan. The event consists of warm-up exercises, an aerobic workout, muscle repetitions and a cooldown with floor stretches. Those interested may pick up pledge sheets at the Novi Parks and Recreation office in the Civic Center prior to March 7. For more information, call 347-0400 or 349-2193.

Novi Players: The Novi Players will present "Shay" in the Novi Circle Theater in the Expo Center on Mohawk Drive.

Bluebird workshops: Learn how to bring the bluebird back to Michigan at a 4-H Bluebird Workshop at 1 p.m. in the Novi Public Library. The workshop will discuss why bluebirds have fled the state and how these birds can be brought back to Michigan. Bluebird house kits will be available for \$4,50. To register, contact the Oakland County 4-H office at 858-0889 by March 6. For more information, contact the Oakland County 4-H office at 858-0889.

Sunday, March 8

Novi Players: The Novi Players will present "Shay" in the Novi Circle Theater in the Expo Center on Mohawk Drive.

Monday, March 9

Community education: The Novi Community Education Advisory Committee will meet at 7 p.m. in the Educational Services Building on Taft Road.

Debate boosters: The Novi High School Debate Boosters will meet in the library of the high school building at 7:30 p.m.

Tuesday, March 10

Kindergarten Roundup: Kindergarten roundups for youngsters to register for kindergarten next year will be held at Novi Woods Elementary school at 7 p.m. and at Parkview Elementary school at 7:30 p.m. Camera Club: The Novi Camera Club, sponsored by the Novi Arts ceeds will be put to the Novi News at 104 Main Street, Northwille, 48167.

Council, meets on the second Tuesday of every month in the Novi Civic Center at 7:30 p.m. Wednesday, March 11

Talent show: Novi Meadows Elementary school will hold its talent show in the Fuerst Auditorium in the Novi High School Building at 7 D.M

Monday, March 16

Kindergarten Roundup: Kindergarten roundups for youngsters to register for kindergarten next year will be held at Orchard Hills Elementary school at 7 p.m. and at Village Oaks Elementary school at 7:30 p.m.

Non-critical parenting: Judith Cox of Wise Mothers Inc. will conduct a parenting workshop entitled "Becoming a Non-critical Parent." from 7-9 p.m. in the cafeteria of Novi Wood Elementary School. The program is sponsored by the PTOs of Novi Woods, Orchard Hills, and Parkview elementary schools. The purpose of the program is to teach parents how to recognize critical statements and replace them with productive praise. The program is free.

Tuesday, March 17

School concert: Novi High School and the Novi Middle school will host a concert in Fuerst Auditorium in the high school building at 7 p.m.

Meadows PTO: Members of the Novi Meadows PTO will meet at 7:30 p.m. in the elementary school building. Wednesday, March 18

Parent-teacher conferences: Parents of Novi Middle School students will be able to meet with their teachers from 6-9 p.m. in the cafeteria of the middle school.

Thursday, March 19 Parent-teacher conferences: Parents of Novi Middle School students will be able to meet with their teachers from 6-9 p.m. in the cafeteria of the middle school.

Friday, March 20

Career day: Students of Novi Middle School will have an opportunity to explore a variety of career options during Career Day at the school.

Thursday, March 26 Board of education: The Novi schools board of education will meet in regular session at 7:30 p.m. in the Novi Woods Elementary school building.

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 pro-



Simplified contract includes \$106,000 salary

By SUZANNE HOLLYER

Community School District's superintendent July 1 with a \$106,000 annual salary.

three-year contract with Lippe, who currently is finishing board approval. a superintendency with the Williamston School District. Lippe was hired after former Superintendent Robert participate in a reasonable amount of school district Piwko left to lead an Illinois school district last June. Lippe was selected from a field of 87 candidates. Lippe's \$106,000 salary sounds higher than Piwko's salary at first glance. Piwko retired last June with a \$96,500 reported salary.

But Piwko had a much more financially detailed contract, said board President Stephen Hitchcock.

contract negotiations in Novi schools. "We wanted to simplify the contract," Hitchcock said. Lippe can put some of his \$106,000 salary in a tax- the community," Hitchcock said.

The school board advertised for a new superintendent last year offering a pay rate starting in the \$90,000 range. "We knew we weren't going to be able to hire anyone for Emmett Lippe officially comes on board as the Novi \$90,000," Hitchcock said. "We were setting a floor."

The contract binds Lippe to the Novi school district through the 1994-95 school year, but his \$106,000 sal-The Novi Board of Education approved on Thursday a any can be increased after June, 30, 1993, with school Under the contract, Lippe is required to "attend and

functions or other civic activities having relation to the school district's interest within the Novi community." Lippe's attendance at school district meetings and activities is included in his salary and he will receive no additional pay. The contract prohibits Lippe from writing, lecturing or

working as a consultant for more than 25 hours during Lippe will receive none of the annuities or car allow. his first two years with the district. After two years, Lippe ances that Piwko had accumulated through 11 years of can use vacation time or time outside of his regular work hours to participate in outside activities. "We wanted to make sure (Lippe) immersed himself in

deferred annuity plan, but the annuity payments will be included in his base salary, Hitchcock said. The contract lists four professional organizations that Lippe may join at the expense of the school district. Lippe



The remains of a fire at 30253 Celeste, probably started by a short in a lamp cord that caught the couch on fire, according to one neighbor.

Fire hits two mobile homes

By JAN JEFFRES and CRISTINA FERRIER Staff Writers

A mobile home in Old Dutch Farms and another in Chateau Estates were devastated by fire last

The residence on Mariga Street in Old Dutch Farms was nearly a total loss, Fire Chief Arthur Lenaghan

The fire broke out Feb. 22 at 12:30 o.m. at the Mariga home, destroying \$30,000 worth of property. No one was at home and the cause is undetermined, Lenaghan said. According to a Novi police report,

Margaret Kathleen Johnston was living in the mobile home. Her boyfriend, Brian Andrews of New Hudson, told police that he had left the rereturned shortly after 12:30 p.m. to the blaze, and was treated and re- be the way it runs."

find it in flames. leased Andrews told police that, when he Center. arrived, several other people were already standing in front of the trailer

watching it burn. Both Johnston and Andrews told trical problems in the mobile home during the previous days. They said had lost half of their electrical power and could not restore it.

They said a representative from Detroit Edison checked the power up to the meter and found everything to be in order. They then called an electrician, they said, who told them that cal box was "disconnected and

burned at the end." They told police that when the electrician hooked the wire back up, full power was restored.

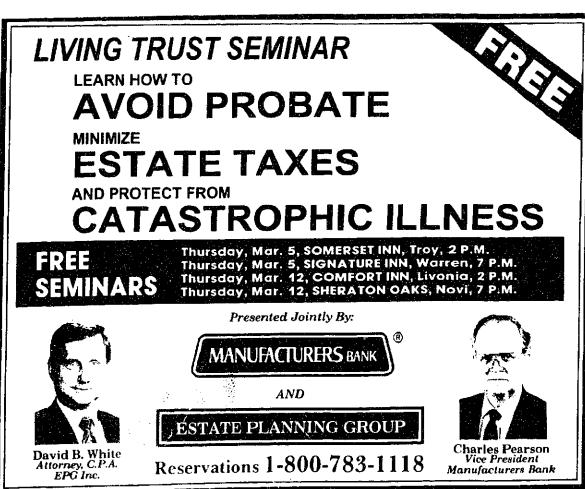
leased by Providence Hospital Nov On Feb. 24 at 8:13 p.m., a Celeste Court home in Chateau Estates was left with \$18,000 worth of devesta-

tion to the dining and living rooms, police that they had been having elec- along with smoke and water damage throughout. The flames broke out in a couch. Though the exact cause rethat, beginning two days earlier, they mains undetermined, investigators believe a cigarette may have sparked the fire.

The owner, Jeffrey Spaight, was at home at the time but was uninjured, Lenaghan said. Ten years ago, there was a "spate"

of mobile home fires in Novi - which one of the wires in the outside electri- has more of this type of housing than any other Oakland County community — but this had slowed down over the past two years.

He added that mobile homes are not more prone to fires than any sidence that morning around 8 a.m. A firefighter suffered an eye injury other type: "I don't now if it's any dif-and everything was fine. He said he from ceiling material while fighting ferent than any place else. It seems to







. 644-5950

.616-228-6700

... 973-9340

. 885-0300

... 616-941-1999

... 517-337-9696

4A-THE NOVI NEWS-Monday, March 2, 1992

Caped Crusader will press charges

A Dearborn man known as "The Caped Crusader of Love" told police Feb. 23 that he intends to press

Feb. 23 that he intends to press charges against a Novi man who reportedly punched him in the face. According to police, the man and two female assistants had been hired onto her yard. to entertain at the suspect's birthday party. However, the suspect allegedly became upset when the "Caped Cru-

sader" arrived late, so the suspect struck him. that he called the suspect at 11 p.m. Fini in Twelve Oaks Mall Feb. 21. and informed him that they were running late, and asked if he still the suspect walked out of the store wanted the service. The suspect al- carrying a full Hudson's bag and set legedly said that he still wanted them off the sensor alarm.

to entertain at his party. The entertainers arrived approximately 40 minutes later, police said. The "Caped Crusader" told police that the suspect began to verbally abuse them for being late.

The suspect told police he became fnistrated because they were late. and when he started to complain the "Caped Crusader" began "mouthing off," then he struck him in the face.

remorseful about the incident. But the "Caped Crusader," who reportedly had a swollen eye and bloody nose, told police he was "in fear" and OUIL: A 33-year-old Novi man was wishes to prosecute.

POP BOTTLE BOMBS: A resident on Cutlass. Brookforest reported Feb. 19 that

suspects or witnesses.

SHOPLIFTING: Novi police arrested OUIL: A 37-year-old Wixom man The "Caped Crusader" told police a Saginaw woman for shoplifting at A manager at Fini told police that

> She said she followed the suspect into the store next door, and saw her walking away from a rack. The manager said she walked over to the rack. looked down, and saw two Fini dresses lying on the floor.

SHOPLIFTING: Police arrested a woman at TJ Maxx for shoplifting after store personnel allegedly saw her and another suspect selecting and conce-Police said the suspect was very aling merchandise, then leaving the store without paying.

> arrested Feb. 21 for OUIL. Police said the man was driving southbound on Haggerty in a 1980 Oldsmobile

JCPenney. The suspect was ap-She said the bottles exploded with prehended by store security, handed a loud popping sound. There are no over to police, and later released to her father

> was arrested Feb. 24 for OUIL. He was driving on Grand River near Novi Road in a 1989 Oldsmobile.

LARCENY: A resident in the Stonehenge Condominium Complex reported Feb. 23 that someone stole various property including a personal check, which was allegedly cashed.

Items reported missing included the check, a sewing kit, two diamond rings, a man's jewelry box, and a gold the vehicle. chain necklace.

OUIL: Novi police arrested a 29-year-old Novi man Feb. 23 for climbed over a barbed wire fence to OUIL. He was driving north on Beck reach it. Road

Speedway gas station on Haggerty trailer was reportedly vandalized. Feb. 23.

The suspect is described as a white someone threw two plastic bottles SHOPLIFTING: Novi police arrested female in her 20s, who is five-foot- above incidents are urged to call the

She allegedly grabbed the cigarettes and ran out of the store to a waiting blue car.

SHOPLIFTING: Novi police arrested a suspect at Sears after she was reportedly seen concealing \$27.75 in merchandise and attempting to leave without paying. Police said the suspect has a prior shoplifting convic tion from 1989.

OUIL: Novi police arrested a Richmond, Mich., man Feb. 21 for OUIL. Police said he was heading west on Meadowbrook in a 1985 Ford pickup

LARCENY FROM VEHICLE: A resident in the Saddle Creek apartment complex reporter Feb. 24 that someone stole a stereo from his 1991 Isuzu Amigo. Police said the thief apparently unzipped the rear window of

MDOP: Novi police said the Cellular One building on Eleven Mile was vandalized Feb. 24 after someone

Police said the transmitting and relaying building had several slashed screens and damaged air condition-LARCENY: Novi police are searching ingunits; and a small trailer had two for a suspect who allegedly stole se- tires slashed. In addition, the entry ven cartons of cigarettes from the door of a small building on a flatbed

Citizens with information about the

Novi Briefs

A real traffic stopper: On Feb. 24, a construction crew was stringing a high-power Detroit Edison line when the line energized and fell into a puddle of water. The pole was set on fire and a construction trailer on site was energized, Novi Fire Chief Arthur Lenaghan said. Three or four power poles were charred.

The location was convenient for local rescue workers - right in front of Novi Fire Station Number One on Grand River Avenue. An Edison crew arrived on the scene within 10 minutes and deenergized the line.

"It tied things up for half an hour. You don't want to touch it. It's really kind of tough," Lenaghan said. "We just stood by while they figured out how to shut the power out."

Driver ed: Registration for driver education will be held March 2-16. Registration formers are available at the high school in Room 211 or in the main office.

The class is free and lasts four weeks. Session one will be very day from 8-10 a.m. from June 15 to July

Session two will be at the same time from July 13 to August 7. Students must be 15 years old by June 15, 1992 and be a resident of the Novi school district to participate. Class lists will be published in the main office window May 1. Daily schedules will be distributed to students on the first day of class.

Students are required to complete 30 hours of classroom and six hours of on-the-road training. Students will be placed in classes by age. Community Education appointments: Members to the

Community Education Advisory Council were approved by the school board Thursday. Appointed to three-year terms were Sher Watkins and Gary Rick-

ard. Paul Hendricks was appointed to a two-year term and Rawland Storm was reappointed for a three-year term. Candidates are being solicited to fill the position of a recentlyresigned advisory council member. A name will be submitted to the school board when interviews are complete.

Call Community Education at 344-8330 for more information. **Dues due:** Novi Chamber of Commerce President Ray Davis has an-

filled with acid and pieces of tin foll a juvenile Feb. 20 for shoplifting at seven with a thin build and fair hair. Novi Police Tip Line at 349 6887. Lawyers ready sex case for trial

Continued from Page 1

touched her breasts.

court lestimony earlier this month.

Strain's attorney said, and the girl agreed, that Under cross examination, the girl said Strain she had maintained contact with Strain after had kissed her in school on several occasions in dropping out of the band. She spoke with him ab-1989. But when questioned in 1989 by school ad- out once a month. In October 1991, the girl asked ministration, a school lawyer and her parents, the for and received a letter of recommendation for colgirl denied Strain had kissed her, according to her lege entrance from Strain.

Elizondo said his main interest is in finding out the details surrounding the case. Prosecutors have no conviction-rate quotas to meet. "We're here to ascertain the truth and ensure

that justice prevails," Elizondo said. On the advice of his attorney, Strain declined to hats penants, seat cushions and pompon will be available soon through the Boosters Club. For more information about the club and its activities, contact Susan Luebkert at 347-0784.

Novi man faces assault charges

By CRISTINA FERRIER Staff Writer

oldest son and then allegedly forced his two youn- her husband attempted to strangle her, and that ger children to also beat the son, will face trial on he was physically abusing their oldest son. two misdemeanor charges of assault and battery Shahid Vahidy told police that they were arguin Walled Lake 52-1 District Court.

in addition, he will face two counts of contribut- Police arrested Shahid Vahidy because, according to the delinquency of a minor. Shahid Musheer Vahidy, 37, pled innocent to sistent with his wife's allegations. the charges at a Feb. 14 arraignment. A preliminary examination was held Feb. 19, after which intoxicated when he came home that evening, and Vahidy posted \$5,000 cash bond and was that she went upstairs with her oldest son in order released.

According to court records Vahidy's wife, Nargis Vahidy, was present at the examination and asked upstairs and assaulted and verbally abused her the court to allow him to return home. No trial date has yet been set. The court is repor- police.

tedly in the process of finding an interpreter for Vahidy, who is a native of Pakistan. Novi police responded to a call from the Vahidy

A Novi man alleged to have beaten his wife and home Feb. 13, when Nargis Vahidy told police that ing, but that he did not hit his wife or his children. sex with his mother.

> ing to police reports, physical evidence was con-Nargis Vahidy told police that her husband was

> to avoid an argument. However, she told police that her husband went

and her son repeatedly until she finally called the

Among the offenses Nargis Vahidy alleged included charges that Shahid Vahidy punched and kicked her son, attempted to strangle her, and threatened to kill her. Among the obscenities and insults that she alleged her husband said during the assaults in-

cluded a statement that he wanted the son to have Shahid Vahidy also allegedly told the two youn-

ger children to punch, kick and hit their brother and to pull his hair. Police said he gave the youngest a plastic tube used for scuba diving and told her specifically to hit her brother with it. Shahid Vahidy allegedly told his wife that the

police would not do anything to him because he is a taxpayer and pays their salaries. He also is alleged to have told his wife that, if police did arrest him, he would get out quickly and "get even" with



GREEN SHEET CLASSIFIED

(313) 348-3022



Cagers lose: Northville's basketball team gained a measure of revenge against the Wildcats Tuesday night with a 64-63 triumph. Novi beat its border rival 47-46 in December. Noviled by as many as 10 in the second hall, but couldn't hold of the mus tangs. Matt Schramm hit a turnaround jump shot with about six seconds

left to win the ballgame. Novi missed a last second attempt to win. Mike Kramer led the Wildcats with 24 points. The 'Cats are the Kensington Valley Conference champs. Their overall record stands at 13-5 and 10-0 in the KVC.

District action begins March 9.

ADVERTISEMENT FOR BIDS

1. Notice is hereby given that sealed bids will be received on Tuesday, March 10 1992 by Northville Public Schools, 501 West Main Street, Northville, Michigan 48167. They will be received in the Administration Offices at the Business Office on the Second Floor --- Room No. 305 by or before 3:00 P.M., local time, for Bid Package No. 1 -Phase II: the new Thornton Creek Elementary School. 2. Proposals will be prepared in accordance with contract documents prepared by Coquillard/Dundon/Peterson and Argenta, 3000 Town Center - Suite 1515, Southfield, Michigan 48075. 3. Bid proposals will be publicly opened and read in the Board Meeting Room directly after receipt of bids at 3:00 P.M., local time, by Northville Public Schools, Barton Malow Company, and the Architects. Recommendation of awards will subsequent

be made to Northville Public Schools at their Board meeting of March 24, 1992 at 7:30 M., local time. BID PACKAGE NO. 1 - PHASE II THORNTON CREEK ELEMENTARY SCHOOL

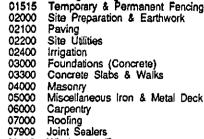
 Contract documents will be available for examination and distribution on or at r Tuesday, February 18, 1992. Examination may be made at Barton Malow Com pany Main Office, 27777 Franklin Road, Southfield, Michigan 48034 on the 12th Floor at Coquillard/Dundon/Peterson and Argenta, 3000 Town Center-Suite 1515 Southfield, Michigan 48075, Builders Exchanges, Plan Rooms, and Industry Ac rancement Organizations. Distribution will be made from Barton Malow's Main Offic on the 8th Floor. 5. A Pre-Bid Conference will be held at the Board Meeting Room at 501 West Main Street, Northville, Michigan 48167 on Tuesday, March 3, 1992 at 3:00 P.M., local

time. Bidders are encouraged to attend. 6. Bid proposals shall be on forms furnished by the Construction Manager, Bid security by a qualified surety in the form of a bid bond, cashier check or certified check in the amount of five percent (5%) of the bid amount shall be submitted with the proposal. Bidders shall agree not to withdraw bid proposals for a period of ninety (90) days

after date for receipt of bids. 7. Accepted bidders will be required to furnish in the amount of 100% of contract price, satisfactory Performance Bond and Labor and Material Payment Bonds on contract form AIA Document A312/CM Performance Bond and Labor and Material Bond. dated December, 1984 by a qualified surety. This project is subject to state sales tax

and/or use tax. 8. Barton Malow Company has been contracted by the Owner to organize and di-rect the complete construction of the project, and as such, will act as a representative of the Owner in those matters so designated. 9. The successful bidder will be required to enter into a contract with Northville Public Schools on AIA Contract form A101/CM Standard Form of Agreement between

Owner and Contractor, 1980 Edition. 10. The right to reject any or all bid proposals, either in whole or in part, or to waive any informalities or irregularities therein is reserved by the Northville Public Schools and Barton Malow Company. 11. Bid Package Categories for Bid Package No. 1 are: 01515 Temporary & Permanent Fencing



08400 Windows & Entrances 09200 Lath, Plaster & Drywall 09300 Tile & Marble

09500 Acoustic Ceilings 09650 Resilient & Carpet Floorcovering

09900 Paint & Wallcovering 10100 Chalk & Tackboards 10150 Toilet Partitions

10600 Operable Walls 10910 Rolling Steel Counter Shutters 10920 Rolling Security Grilles 11000 Gym Equipment

15000 Mechanical Electrical 16000 12. Bid Package No. 1 — Phase II includes the work to construct the new Thorn-on Creek Elementary School in Northville, Michigan complete. BARTON MALOW COMPANY

12000

in death of boy, age 4 Circuit Court Judge Deborah Tyner's By CRISTINA FERRIER courtroom. A clerk in Tyner's office said VanSickle answered the ar-A local man is currently facing raignment by mail. A trial date has charges of second degree murder in not yet been set. According to the Oakland County connection with the Sept. 30 death of a 4-year-old Waterford boy in Com-Sheriff's Department, VanSickle was

merce Township. Mark VanSickle, of Novi, was bound over to Oakland County Cir- killed the boy. cuit Court Feb. 10 by Walled Lake 52-1 District Court Judge Brian OUIL. MacKenzie.

that was above the legal limit of .10. He was scheduled for arraignment

Friday, Feb. 28 in Oakland County



Inside Counties \$22.

allegedly failed and he struck and VanSickle was also charged with Prosecution in the case charges He faces allegations that he was that VanSickle knew he had a probknowingly driving a truck with faulty lem with his brakes, and that he had equipment and, according to police, a bottle of brake fluid in the truck was driving with a blood-alcohol level with him at the time of the incident.

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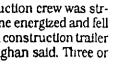
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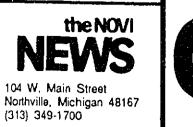
Publication Number USPS 396290



nounced that the deadline for membership dues is March 15. Current members who fail to make payment by that date, Davis warned, may

start to lose chamber benefits shortly thereafter. Boosters make donations: The Novi High School Athletic Boosters Club recently purchased a basketball shoot-a-way machine and a baseball pitching machine, both to be used in practice sessions, for the Novi High School's athletic program. Also purchased and donated was a motivational board for the wrestling team. New "spirit" water bottles,

DAVID L. FORDON PROJECT MANAGER



the NOVI NEWS 104 W. Main Street Northville, Michigan 48167

As We See It

We'd still prefer true 'user fee' for pickup

Bravo. Last Monday, the Novi City Council decided to seek the approval of voters for the funding mechanism for its new consolidated trash and recycling services. The question will appear on the ballot in November.

That's great. Not only should voters have the opportunity to view and review the proposal, the council's decision should eliminate any possibility that the program could end up delayed or derailed by a court fight. Now the only decisions left are how and how much should be charged to residents for the services. As we editorialized in this space last week, we'd rather the decision came from the public than from the council or the courts.

As positive as that decision was, one aspect of it was bothersome. And that is that the council appears to be moving further from a user fee system and more towards a tax. That means homeowners will pay for the service based on the value of their home and land, which bears little or no relationship to the amount of trash that household will actually produce. So, we'd rather council was shifting in the opposite direction, toward a user fee system in which the heaviest users of the system would pay the heaviest price to support

Let us explain. Originally, the cost of the trash and recycling pick-up program was to be assessed to homeowners through a "user fee" which operated more like a "tax." That is, each homeowner would have been charged a flat \$34 fee for the trash and recyclables hauling service.

Because the fee was to be charged to every homeowner, regardless of whether they actually used the system, some saw it as a tax in user-fee clothing. Among them was Taxpayers United, the Farmington Hills property tax advocacy group which sponsored the Headlee Amendment tacked on to the Michigan Constitution in 1978. The organization threatened to sue Novi if voters did not get a chance to vote on what it believed was really a tax increase.

Since it's going to be on the ballot, some council members are talking about just like any other property tax. In Monday's meeting, discussion of the idea resulted in suggestions the rate should be capped at a maximum of 3 mills by the ballot language. But that decision has vet to be made.

Now, 3 mills would produce an annual tax bill of \$225 for the owner of an average \$150,000 house in Novi. And that's a pretty far cry from the \$34 originally discussed.

the wrong direction. Rather than chang- value of his land or home. And it ing it from a "user fee" that acts like a shouldn't be assessed that way.



"tax" into a "tax" that acts like "tax," we'd like to see it transformed into a "user fee" that looks and acts like a "user fee."

There are two distinct advantages to the user-fee approach. For one, a true user-fee system would assess the cost of the program proportionately to those who use the system, so that the household which produces little trash would pay less and the residence which turns out large amounts of garbage would pay more.

It only seems fair to us that those who use the system most should pay the largest share of the cost of supporting the system.

For another, a strict user-fee system would provide an incentive to Novi residents to reduce their trash output. If they could actually save money by trimming back on the number of bags they set at the curb each week, they might be motivated to find ways to do just that.

And of course there are ways. Looking for methods to reuse old housewares, rather than just throwing out the old and buying new, is one way. Keeping in mind packaging materials - which just end up in the trash anyway — as they make their purchasing decisions is another.

Ideally, if the system is set up properly, residents would get billed - say, monthly — for exactly how much trash and recyclables they set out for pickup. The argument against this will likely be that it would require a fair amount of administration to keep track of all those trash bills house by house.

There may be less labor-intensive alternatives. For example, homeowners might prepay for their pickup services. based on an estimate of how much they'll be putting out weekly. A homeowner who thinks he'll need to put out four bags per week gets a marker he can put on his assessing the charges as a millage rate, trash can to tell the collector that is how many bags he has paid for and how many he is allowed. If he finds a way to cut output, next month he can pay for only three. Or if he needs more, he can add as well.

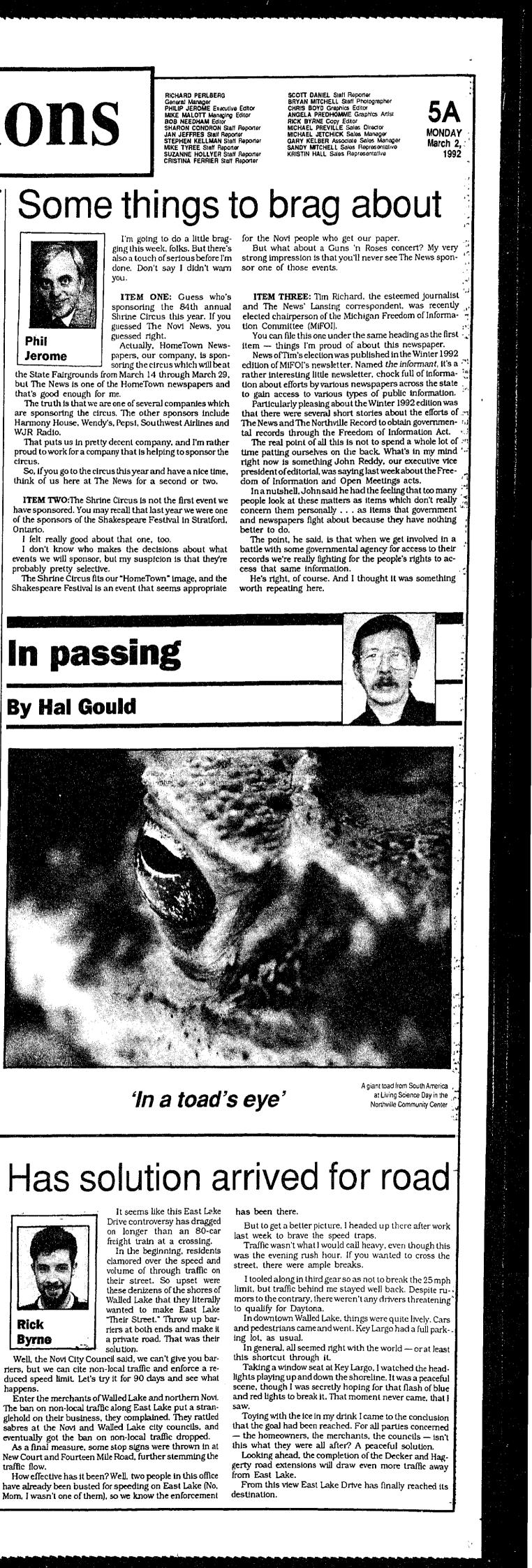
There may be other possible systems for a user-fee structure. But one thing is certain, the amount of trash a homeowner creates, and therefore the degree to which he uses the system and for which he should support the system, Still, in our mind, that move is in bears no relationship to the monetary



I felt really good about that one, too.

probably pretty selective.

cess that same information



Talk to Michigan Bell It's bad enough that you can't fit all code following existing exchange bound-

of Novi in one telephone book, now Mi- aries. Northville exchanges in Novi chigan Bell is talking about creating a would stay with Wayne County in the new area code which would also split up 313 area code. Walled Lake exchanges in the city.

If put into effect as proposed in 1994, the plan would force residents in northern Novi to dial an area code to get in touch with residents and businesses mean you'll have to dial more numbers. in southern Novi, and vice versa. An example of how bad it would be is that resi- the age-old complaint that Novi is split dents of the Walled Lake area would have to use an area code to call Twelve Oaks mall. Elsewhere in the city, even subdivisions would be split by area code.

We can appreciate why Bell is considering this. The growth of telecommunications devices - car phones, faxes, pagers - is gobbling up available phone numbers. And Bell will be out of new numbers to assign by 1994. Bell wants to split the old 313 area

Novi would go with the rest of Oakland County into a new code.

The phone company points out the change won't raise rates, it will only

But when you combine this with into two different telephone directories. you can see the move would indeed be a frustration here.

And we have to believe some kind of accommodation can be made to unify the City of Novi within a single dialing district and directory.

Bell is taking input on the change. Call 1-800-831-8989 and let them know that this would have a detrimental effect on our community.

Letters to the editor We welcome your ideas, as do your neighbors. That's why we offer this space on a weekly basis for opinions in your own words. We will help by editing for clarity. To assure authenticity. we ask that you sign your letter and provide a contact phone number. The writer's name may be withheld from publication if the writer fears bodily harm, severe

persecution, or the loss of his or her job. The writer requesting anonymity must explain his or her circumstances. Submit letters for consideration by 4 P.M. Monday for that Thursday's paper.

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



eventually got the ban on non-local traffic dropped.

traffic flow. have already been busted for speeding on East Lake (No.

6A-THE NOVI NEWS-Monday, March 2, 1992

Local officials get their shot at school aid

By SUZANNE HOLLYER and TIM RICHARD Staff Writers

Local school officials and the

public will have their first shot at Gov. John Engler's school ald proposal Tuesday before a state Senate panel, and the interests of the Novi Community School District will be represented.

The \$3.5 billion spending plan has Engler's fingerprints all over it: ending categorical aids like Social Security and a special Detroit program, increasing the general aid pot, adding money for "schools of choice."

The hearing will begin at 1:30 p.m. in Room 301 of the Capitol. Sen. Dan DeGrow, R-Port Huron, set a second hearing for early April and plans to have the bill before the full Senate later in April.

Novi Community Schools may be represented directly by Superintendent William Barr. But Barr said on Friday that if he cannot make the session, the district will be represented by the Michigan Out-of-Formula District Association.

DeGrow chairs the K-12 appropriations subcommittee that handles school aid. Other members are Jack Faxon, D-Farmington Hills, and John Schwarz, R-Battle Creek.

The bill, which senators studied for the first time Tuesday, impacts all districts, even those which get nothing from the state aid formula.

Reason: Engler proposes to shift the state's burden of \$442 million in Social Security payments to local districts. He would put all that money into the state aid pot. The 70 percent of districts that get state aid would get the pot.

The 30 percent out-of-formula would have to pay for Social Security themselves out of local property tax revenues. That includes Novi and most suburban area districts.

Barr said school districts like Novi "screamed to high heaven" when the state began reimbursing school districts for Social Security payments about five years ago rather than making the payments directly to the federal government.

"That was the beginning of taking away (money used to

make Social Security payments from school districts).* Barr said.

In return, Engler proposes to:

Abolish the tax-base sharing law passed last year at the urging of DeGrow and Schwarz, and bitterly opposed by Faxon. The "Robin Hood" law requires richer districts to share half the growth of their business tax base with poorer districts. Novi will lose about \$400,000 to the taxbase sharing law this year.

Quit "recapturing" categorical aid money from richer districts to the tune of \$60 million. Categorical aid covers special education, transportation, bilingual, pregnant teen and other specialized programs.

Here are other major changes, according to a Senate staff analysis:

The school aid formula would be raised to assure an average district (levying 34 mills) \$3,810 per student, 7 percent more than the current \$3,544,

A \$20 million "municipal overburden" program aiding Detroit would be killed. The program was hatched in the 1970s to help schools in cities with extremely high city tax loads.

\$20 million is allocated for transportation for "schools of choice" programs. Under these, parents could elect to send their children to any school in a district and, in some cases, within an intermediate district. Purpose is to encourage specialized programs and competition. The "choice" program would continue to get \$600,000.

\$6 million would go for pliot "extended school year" programs - adding several days to the current 180-day school year.

\$2 million would go for "charter" schools. Under this Engler plan, a faculty of certified teachers would contract with an elected school board to set up a specialized school. It's a management variation of the "schools of choice" plan.

Under Michigan's complex financial system, K-12 schools would get a total of \$3.5 billion from Lansing up 4 percent.

The breakdown: \$2.36 billion from the school aid fund, which includes allocated taxes and the lottery; \$1.03 billion from the general fund; and \$80 million in federal aid.

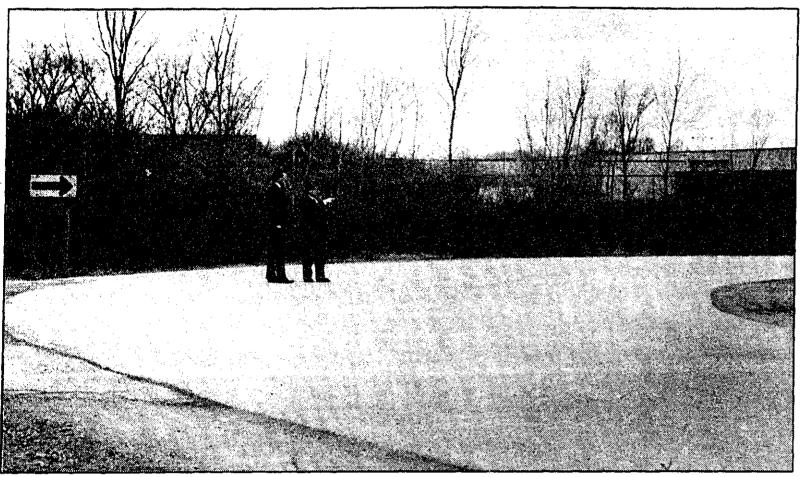


Photo by HAL GOULD

Ron Watson and Blair Bowman inspect the current entrance road to the Novi Expo Center and the Motorsports Museum and Hali of Fame. The road will be improved with a recently approved state grant.

Expo entrance grant approved

Planners reject grill's request for Haggerty access

By SUZANNE HOLLYER Staff Writer

The bottom line was money. Developers of the proposed Romano's Macaroni Grill Restaurant said they need access to their eatery off Haggerty Road to ensure the restaurant's financial success.

But the Novi Planning Commission said 4-2 that other concerns were more important than the financial success of the Macaroni Grill developers.

City traffic consultant Rodney Arrovo said the restaurant's proposed Haggerty Road access just north of Chill's Restaurant would create a traffic hazard when the remaining vacant land on Haggerty is developed as an office complex. Macaroni Grill would face Haggerty and sit south of the Novi Hilton.

The proposed office complex is on hold due to the economy, planning consultant Brandon Rogers said. But when it was first proposed, the plan did not include a Haggerty Road access point.

Commission Secretary Timothy Gilberg said he is tough on health and safety issues.

"introducing another curb cut on Haggerty does not meet my standards," Gilberg said.

"It's up to the commission to ensure harmony and proper function, and all I see is disfunction."

Commissioner Ernest Aruffo said the final decision should be up to the City Council. Aruffo suggested approving the plan contingent on councll approval of the Haggerty Road entrace.

In the final vote, Aruffo and Commissioner Judith Johnson were the sole supporters of approving the project.

Commissioner Kathleen McLallen voted against the plan.

"Our ordinance does not address your economic needs," McLallen said.

The plan failed 4-2, with Macaroni Grill developers planning to appeal the decision to the City Council. But assistant city attorney Dennis Watson said that the only avenue to council in this case is through positive commission approval.

Commissioners Lodia Richards. Gilberg, Steven Gorgas and McLallen voted against the plan and refused to give Macaroni Grill permission to appeal to council.

light on the power outage problem.

But as early as April 1990, Novi attor-

neys were researching the under-

Health and safety issues are lead-

'We have some (lines), I believe,

"I don't think it would be difficult to

that represent imminent danger.

There was a home in Novi that was activated by a fallen line," Planning

Commissioner Tim Gilberg said.

argue that the line was in an awk-

ward position and presents a hazard

In Meadowbrook Glens on Park

Ridge Court, the Bealor home was hit

by a fallen high-voltage line in both

March and July 1991. Over \$30,000

in damages were done to the resi-

dence. No one was injured, but family

members are frightened by the pro-

ximity of the power line to the house.

and should be buried."

ground lines issue for the city.

ing the city to push the issue.

Continued from Page 1

Originally, Novi asked for \$2.149 million, hoping to extend the new road over the Rouge River all the way to Grand River Avenue. State officials suggested the scaled-down plans after visits to the site.

"In the future, we'd like it (the ring road) to go all the way to Grand River and swing it around through the southeast and southwest sectors," said Mike Csapo, Novi's Assistant Director of Community Development.

At this time, no projects are proposed for the south end of the town center which might qualify

for additional state funding, he added. The grant was written by members of the Community Development Department.

Comparisons of the Motorsports Musuem to the ProFootball Hall of Fame in Canton, Ohio, and the Baseball Hall of Fame, in Cooperstown, New York, apparently seemed a touch "pie in the sky" to

grant evaluators at this stage of the game. "We thought that some of the estimates they made for the Hall of Fame were optimistic, so we cut the numbers down some," Wallace said.

"We felt initially the museum will not probably attract as many people as those facilities that have been in place for decades."

Announcement of the application's success was met with applause at the joint city council/ planning commission meeting Wednesday.

City Manager Edward Kriewall said the roadwork is expected to be completed by mid-summer.

Twenty-seven grants totalling \$26.8 million were given out by the state transportation commission. The number was whittled down from an original 52 applications.

A 1987 hike in driver's license and vehicle registration fees was created to build up the fund, which targets transportation improvements to spur economic growth.

Bill would expand job training

By TIM RICHARD Staff Writer

The key words are "Business must. . ." Educators and business should provide vastly expanded job training to prepare high school students for the world of work -- "a seamless transition from high school to further education or the world of work."

The proposal comes from state Rep. William Keith of Garden City and the top State Capitol Democrat, House Speaker Lewis Dodak of Birch Run. Keith led Dodak's Blue Ribbon Commission on Career-Technical Education, which submitted its recommendations recently.

They blister high schools' "general" track as useless, equating it with dropping out. They advocate preparing every student -- girls, too -- for the world of work, a change that will require "redefining the purpose of education."

Keith, a trade school graduate, is a former school board president and 19-year legislator.

Keith admires Germany's vocational-ed system, in which industries give students paid hands-on experience half the week. They go to class the other half. The report says:

- "As a major consumer of the educational product, business must invest in the educational system by helping to develop new models which expand the concept of apprentice/internship programs, assist in teacher training and furnishing ongoing information on the transformations in the workplace."

While many corporations - notably General Motors - have extensive training programs, Keith complains that they're not part of an overall system available to every student.

Without such a system, Keith said, "our standard of living, individual earning power and economic stability may fall behind that of other countries."

The report mentions House Bill 4165, which calls for expanded vocational training. Cosponsors are Keith and Rep. Glenn Oxender, R-Sturgis.

A longer school year - 200 days versus the current 180 - should be in store for Michigan students, the report says. It echoes the recommendation that Donald Bernis, former superintendent of public instruction, to add five days a year for four years.

The report notes:

"In the 1950s, the U.S. had the longest school year and the longest school day of all the countries. Today, studies show we have the shortest school year and the shortest school day.

"In Japan, high school students attend school 242 days a year, 41.5 hours a week and some 30 days of teacher in-service is required over and above the 242-day school year. In the U.S., our students attend school 180 days a year, 26.2 hours a week."

No cost figures were included -- deliberately.

"Funding cannot be addressed without understanding what exists today and what will be needed in the future," says a key recommendation. A state cabinet - appointed by the governor and legislative leaders - first must determine what job skills are needed and how well existing programs meet the need before new costs can be determined,

Educators, union leaders and industrialists were represented on the committee. Among other members were Betty Ong, Royal Oak vocational ed teacher; Renee Lerche, manager of education planning for Ford Motor Co., and Bruce Stine. AFL-CIO.

Phil Power, chairperson of Suburban Communications Corp. and a University of Michigan regent, put his stamp on the report: "The focus of education must be on the achievement of 'compentencies' and 'mastery of skills' that students will need in the 21st century. We can no longer afford to graduate students based on 'seat-time.'

Council wants Edison to bury power lines

Continued from Page 1

which are demanding the sinking of a new distribution line to be extended along Interstate 696. Edison contends that's cost prohibitive.

Council Member Joseph Toth had a local solution --- assess Detroit Edison property as "improved" when the lines are up and "unimproved" when they are below ground. The firm is a major landholder in Novi.

"You're hitting them in the pocketbook. I think in the long run Edison has an awful lot of property so it would behoove them to stick it underground," Toth said.

Assistant City Attorney Dennis Watson questioned the legality of such a requirement, as the city assessor must follow state guidelines.

The July 1991 electrical storm which hit Novi hard — cast a harsh

Obituary

Arthur W. Seiler

Arthur W. Seiler, age 72, of Northville died Feb. 25 at St. Mary's Hospital, Livonia. He was born July 15, 1919, in Detroit to the late John and Mary Seiler.

Mr. Seiler was an Army Air Corps Sergeant in World War II. He graduated from Wayne State University in Detroit. The Seiler family moved to the Northville area in 1971 from Novi.

Arthur was a bench hand with Lamina Tool and Die Company in Oak ter 30 years of service.

Survivors include his daughters Patricia (Christopher) Brzozowski of Center Line: Lawrie (Jeffery) Parker of Sumerduck, Va.: Sharon (Philip) Catlett of Virginia Beach, Va.; his brother Judge John (Carol) Seiler of Prescott, Ariz.; his sister Marie (Charles) Wickham of Dearborn Heights and nine grandchildren. Services for Mr. Seiler were Feb. 29 from St.Paul Luthereran Church in Northville. Pastor Kinne officiated the

service. Memorials to the St. Paul Luthe-Park until his retirement in 1984, af- ran Church would be appreciated by the family.

Volunteer Notes

Cancer Society 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, jall-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 Soclety at 557-5353

Classroom spanking bill proposed

By TIM RICHARD Staff Writer

Teachers will have limited authority to use force to maintain classroom order under a bill on its way to Gov. John Engler.

A gallery packed with members of the Michigan Education Association applauded as the House of Representatives Thursday gave 82-15 approval to Senate Bill 338.

"That's what the people want. The very first goal is a disciplined environment for learning - 86 percent said that," said House Education Committee chair William Keith, D-Garden City, citing a state Department of Education survey.

The bill, which generated more and more opposition as it wound through legislative corridors, allows teachers, other school personnel and

contractors to use necessary force to no-spank law. She blistered teachmaintain order in classrooms, buses and school functions.

Among area representatives voting yes were Clark Harder, D-Owosso; Georgina Goss, R-Northville; and Barbara Dobb, R-West Bloomfield. None of the no-votes came from area representatives. Willis Bullard, R-Highland, had an excused absence, and Susan Munsell, R-Howell, did not vote.

Here is how area senators voted a day earlier when the Senate adopted it 32-4:

YES - Fred Dillingham, R-Fowlerville, Robert Geake, R-Northville, Jack Faxon, D-Farmington Hills. NO - David Honigman, R-West Bloomfield, and Lana Pollack, D-Ann Arbor.

ers' unions for "a campaign of misrepresentation ... with repeated charges of hardship on teachers. charges that were never documented, a campaign that showed all the reasons that the big money interests in Lansing have gotten out of control."

But a supporter, Sen. Nick Smith, R-Hillsdale, said Pollack's original law never should have been passed in the first place.

"Within a few months, teachers . were calling me and saying, Nick, this is a mistake. Students are now testing teachers to see what the limits are.' I agree."

The sticking point for many was a section telling adjudicating authorities - such as the school board and Pollack, the only area senator to court - to give deference to a speak, was sponsor of the original teacher's word when it conflicts with

a student's.

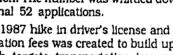
"That bothers me," said Rep. Lyn Jondahl, D-Okemos. "Not even in law enforcement do we do that. We don't give deference in child abuse cases. We don't give deference in spouse abuse cases,"

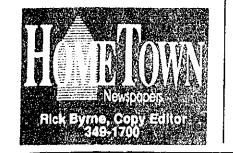
Not so, replied Keith, citing a 1984 law telling state courts to defer to federal rulings in anti-trust cases.

"Our professionial staffs need this clarification to maintain order and control in the classroom." He said the bill clearly prohibits use of force as a method of punishment.

Keith said the bill asks the state Department of Education to draw up a "model list of alternatives" to the use of force.

The session had to be gaveled to order several times as members buzzed over their first glimpses of reapportionment maps.





FOOD **CREATIVE DINING**

管理 的复数 医脑内的



Eleanor & Ray Heald/Wine

Ruffino seeks to make its Chianti classy

For well over 100 years, the House of Ruffino has maintained and nurtured its position at the forefront of the Italian wine industry. Founded by cousins Ilario and Leopoldo Ruffino in 1877. the young company set up headquarters in the Tuscan village of Pontassieve, 10 miles from the city of Florence.

Ruffino grew rapidly, acquiring vineyards yielding top quality grapes and expanding throughout Italy and other parts of Europe, They became official purveyors to the Italian and Swedish Royal Houses as well as the Vatican.

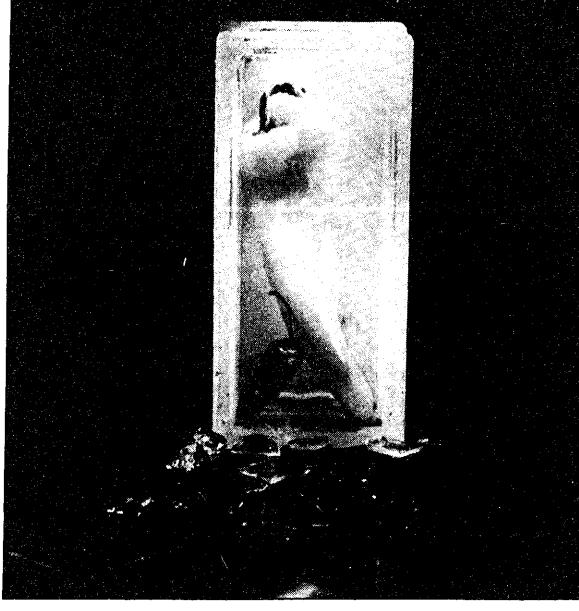
In 1913, the Ruffino name and wineries were purchased by the Folonari family. From the beginning, they had a 20th century approach to both viticulture and marketing. Ruffino was the first firm to market chianti worldwide before World War I.

Today, third-generation Ambrogio Folonari oversees all facets of the family's wine business. In fact, the Folonaris are largely responsible for a proactive role in seeking a deservedly serious image for chianti, the wine many Americans still equate with old-style pizza parlors.

As a wine-producing company, Ruffino realized that the picturesque straw-covered bottle detracted from perception of chianti as a wellmade, serious yet versatile wine. In 1975, they were the first producer to introduce chianti in a new, stylish Florentine bottle.

Production and warehouse facilities are thoroughly modern. However, original 18th century cellars are still in use since they offer optimum wine aging conditions.

With 3,000 vineyard acres in the Tuscan



Fresh red, yellow and green peppers add a trendy touch to your recipes

Plentiful Peppers Exotic varieties hit mainstream

By RICK BYRNE

red, they acquire a sweeter, milder size. With more flesh it will be

hills, the heart of Chianti Classico, Ruffino is one of the largest land holders within this appellation. Here they have their Montemasso and Zano estates, the origin of most of the limited supply of Ruffino's flagship brand Chianti Classico Reserve Ducale.

Prior to 1957, when it was first launched in the U.S. wine market, it was the wine reserved for the private use of the Duke of Aosta who, during his frequent journeys to visit the pope, would travel through the Ruffino estates. The wine became his favorite, hence the name Riserva Ducale, the "Duke's Reserve."

This classically made Chianti Classico with its handsome gold label is produced only in the finest vintages and showcases elegant fruit maturity with a soft, appealing finish. It is 90 percent sangiovese, 7 percent canaiolo and 3 percent trebbiano.

Some Chianti prices have gone through the roof, but priced at \$14.50, the 1987 Chianti Classico Reserva Ducale is a price winner highlighted by dark cherry aromas and flavors.

Continued on 2

WINE SELECTIONS OF THE WEEK

1990 Ruffino Chianti (\$9) presents a younger, fruitier bottling than the Riserva Ducale. It's produced from the three traditional chianti grapes in roughly the same percentages as the Riserva Ducale. It's stylish, with spicy, red berry characters and a hint of violets in the aroma. The soft tannins in the finish make it an ideal accompaniment to any red meat, game birds or medium-flavored cheeses.

Peppers are hot.

But then, you already knew that if you're a fan of the firey chili and pungent jalapeno varieties.

What we're talking about are peppers of all varieties, and we're talking about hot, as in trendy.

Once considered exotic, red bell peppers are now as plentiful in most grocery stores and supermarkets as their green brothers. The yellow, purple, orange and brown varieties, once only found in out-of-the-way gourmet groceries, can be found at Kroger and Meijer. They even go on special occasionally.

But before you go stocking your crisper with this shiny vegetable, it might help to know your pepper nomenclature.

Indeed the word pepper itself is confusing. Sweet peppers - also known as bell peppers - are botanically related to chilis, but vary in their usage.

Sweet peppers can be the centerpiece of a dish, as in stuffed peppers. Drying a sweet red pepper and grinding it up gives you fresh paprika.

Chilies, on the other hand, are prized for their hot, spicy qualities. The potent ground cayenne pepper is made from dried, ground chilles.

A friend of ours once said, "If you want your guests to think yours is the best salad they've ever eaten, dice up some red bell pepper in it."

In truth, there's nothing quite so magical about red peppers. They're simply matured green peppers. They are left on the vine longer, and in the process of turning bright, fire-engine

taste

All the other colors have been grown for their color only, and have no appreciable taste difference. The possible exception here is the golden variety, which is supposed to be the sweetest of all.

Since we eat with our eyes, though, most stores command a premium for the colored peppers - two, three, even four times as much as the green variety.

Chili peppers are another story, though.

"Chili peppers differ in flavor and spiciness, depending on type," says Sylvia Treltman, home economist with the Oakland County Cooperative Extension Service. "The more mature the chili, the hotter it is. If you don't want ones that are really hot, pick ones that aren't as developed."

Treitman adds that all peppers are rich in Vitamin C. Red peppers are a good source of Vitamin A as well.

All peppers are also low in calories. A whole green or yellow bell pepper has just 35 calories, while a large red bell pepper has about 50. The long, thin, green chili peppers pack about 21 calories apiece, while it would take about four little jalapenos to equal that number.

Treitman advises shopping for peppers carefully.

Basically, they should be bright and glassy and firm and wellshaped," she says. "There should be no soft spots, gashes or visible decay. If peppers are spotled, they will show black, gray or soft indications.

"Also, get one that is heavy for its size rather than light for the same

meatier. "You should avoid anything that

looks shriveled up." Peppers also freeze well, according to Treitman.

They're one of the few vegetables you can freeze without blanching," she says. "You can cut them up and put them in the freezer and they'll do fine."

The popularity of Southwestern and Tex-Mex styles of cooking have also introduced us to the option of roasted peppers. This technique, oftused by gourmet chefs, is easily imitated at home for a chic snack, and works with all varieties and colors of pepper. Chef Mary Brady of Northville uses it in dishes at her restaurant, Diamond Jim Brady's,

"At the restaurant, we roast any peppers that we're not going cook any further," she says. "We have a goat cheese appetizer that uses roasted peppers.

The reason you're roasting the peppers is to take off the skin. You couldn't peel a pepper unless you roasted it. It intensifies the flavor, and some carmelizing occurs."

The best way to roast peppers, Chef Brady advises, is to put the whole peppers under a broiler. Keep turning them until all the skin is black, and then remove them to a brown paper bag. In the bag, they will continue to steam so that the skin peels off with ease.

Another pointer when roasting and peeling peppers: as you take off the skin, do so on a dish or in a bowl so as to collect the juice that runs off. It makes a sweet and tasty ingredient for marinades (see recipes, page 2B).

Chef Mary Brady

Sophisticated cooks need class



ask my recommendation. It wasn't for food. She was already done with dinner. Instead, she wanted to know who she should sign up for

on the upcoming chefs seminar at Schoolcraft.

This is the fourth year it is being held. It was hard to make a choice and suggest one over the other. Each chef is celebrated in his or her own right.

Detroit is one of the most famous "Chef Ellie, a regular customer and high Towns" in the nation. The state is honored to be the home of seven master chefs. That school culinary is almost one quarter of those certified in arts instructor, the country. These men are the maestros called me over to of cooking.

What I admire about each of them is their unselfish sharing of knowledge. Also, they still have the desire to learn. Last week, while attending a Culinary Olympic Team meeting at school, I had the opportunity to watch ChefLeopold work. He was teaching an international cooking class. What a delight. He can work many of the younger people under the table, and he is retired." What a wonderful role model for our profession.

As chefs, we need to be teachers on a daily basis. Our kitchens are our classrooms. If we nurture our "students," they

will one day do the same for the next generation, only with their own little twists and shortcuts. Although it is important to let them experiment, the basics must always be adhered to. The classical methods will never die. There may be variance, but the fundamentals won't change.

Cooking in a restaurant is no different than at home, only it's on a larger scale. Recipes must be followed, quality products purchased and proper procedures observed. Consistency is so important. If your family likes your meatloaf one day, and the next time you make it you leave an ingredient out, chances are they'll notice. The same goes for a commercial kitchen. The equipment is bigger, but it does the same job. Pots and pans must still be

things never change.

Monday, March 9, is an opportunity to learn from some of these innovative chefs. They will share their skills in the established art of food preparation. Eight chefs will teach, of which students may choose any four. Each of the eight chefs has his or her own style and area of expertise.

All are expert cooks, and have tremendous knowledge in all areas of culinary arts. They have been educators of food science for years, and can share what they have had to learn through trial and error. Give yourself a treat and spend a day at school.

Northville resident Mary Brady is a certified executive chef and co-owner of Dia-

Registrations are being accepted for Schoolcraft College's fourth annual Chef's Seminar for Sophisticated Cooks, 8:30 a.m. to 4:30 p.m. Monday, March 9. Star-quality chefs will be present to share their culinary talents. Eight workshops are offered in the day-long seminar, with registrants selecting four workshops of their choice. The \$150 fee includes seminars, and a luncheon.

SESSION 1: Carolyn Haskins, CEC, Townsend Hotel; or Keith Famie, Les Auteurs.

SESSION 2: Edward Janos, CEC, Too Chez; or Elwin Greenwald, Elwin's Tu-Go. SESSION 3: Rick Halberg, R.I.K.'s; or Marcus Haight, The Lark.

SESSION 4: Peter Loren, Opus One; or Matthew Prentice, Unique Restaurant Corp

For more details on Monday's program, or for registration information, call 462-4448. Schoolcraft College is at 18600 Haggerty Road between Six and Seven Mile Roads in Livonia.

mond Jim Brady's.

washed, the dishwasher loaded. Some

28-THE NORTHVILLE RECORD/THE NOVI NEWS-Monday, March 2, 1992

The Refrigerator Door

NEW FEATURE: A new feature is appearing in the Creative Dining section of this paper. Known as HomeTown Cooking, it will feature recipes contributed by readers. With that in mind, we'd like to take this time ask that anyone with a recipe that they'd like to share with all their neighbors 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 dinnertime favorite, or a recipe for bread that's been passed down through your family for generations, or maybe just a good, fast work-night cost-cutter. Send it in, and we'll feature it on these pages.

CLASSES AT SCHOOLCRAFT: Schoolcraft College's award-Minning Culinary Arts Department is offering several classes this vinter and spring:

Wines of the West Coast and Great Lakes: Participate in comparitive wine tasting and learn how the 700 wineries on the West Coast and Great Lakes region are impacting the international marketplace and the local consumer. Current developments, contributions to the wine industry, and the history of the regional wineries will be discussed. The five-week course will meet Monday evenings from 7-10:10 p.m. beginning March 6. The fee is \$89.

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 ls \$90.

The Nutrition Cuisine for Health and Fitness seminar will explore innovative cuisine for the '90s. Instructed by Certified Chefs 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.

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 sesslons. 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/Sysco, Canton. Chef Kelli L. Lewton. Tuesday, Nov. 10, Victory Celebration, St. Joseph Mercy Hospital, Pontlac. Chef Mario Eternad.

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

AMERICAN HARVEST OPEN: Schoolcraft College's American Harvest Restaurant, featuring gourmet specialties prepared by Schoolcraft's Master Chefs and Culinary Arts students, is now open for lunch, Tuesday through Friday Noon to 1:30 p.m. A variety of entrees are offered, with prices ranging from \$6 to \$10. On Fridays, a gourmet buffet is offered for \$8.25. Reservations can be made by calling 462-4448.

American Harvest is displaying artwork of painter Saundra Weed and 13 of her watercolors and those of painting students Weed is an art Instructor in the College's Continuing Education Services division. Her students have created landscapes, still lifes and fantasy art. The artwork can be purchased by calling the Office of Institutional Advancement at 462-4417, 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.

Colorful peppers sweeten any pot

MARINATED ROASTED PEPPERS

2 green, 2 red, 1 yellow pepper

'A' cup olive oil ¼ cup balsamic vinegar 4 cloves of garlic, finely minced 2 tablespoons chopped fresh herbs (mix and match your favorites from among parlsey, basil. rosemary, thyme, chives or whatever

6 chopped scallions

Roast peppers, then remove skin and seeds, saving juice. Julienne roasted peppers, then mix with remaining ingredients and pepper juice. Let marinate overnight.

Serve cold or at room temperature with a loaf of good french bread, speread with goat cheese or your favorite soft cheese. Make a meal out of It. Roasted mushrooms also make a good addition, too.

Source: Chef Mary Brady. PEPERONATA

5 medium tomatoes 5 sweet bell peppers (green and red, or red and yellow)

2 medium onions, thinly sliced 's cup extra virgin olive oil l tablespoon tomato paste salt

fresh black pepper % cup red wine vinegar

Chop tomatoes. Seed and cut peppers into strips. Slice onions Heatoil in a large, heavy skillet.

Add onions and peppers. Saute over medium heat until onions are light gold and peppers have softened, mixing occasionally.

Add tomatoes, tomato paste and salt and fresh pepper. Cover and cook over medium heat 30 to 35 minutes, stirring occasionally. Add vinegar and mix well. Cook, uncovered, 10 minutes longer. Mixture will become thick. Taste and adjust for seasoning. Serve hot or at room temperature with mixed boiled meats, or over pasta. Yields 3¹/₄ to 4 cups, or 8 to 10 servings.

Source: "Northern Italian Cooking" by Biba Caggiano (Price, Stern).

CUMIN RICE WITH PEPPERS 4 bunches scallions, or enough to make about 1% cups chopped 1 each red, yellow and green bell pepper

2 tablespoons butter or margarine 2 garlic cloves, minced

2 cups long-grain rice 2 teaspoons cumin l teaspoon oregano 3% cups chicken broth K cup blue commeal

¼ teaspoon black pepper

1/2 cup red chill powder

6 garlic cloves, halved

Mix together oil and chopped

In a bowl, beat together egg and

In a separate bowl, mix

together blue commeal, salt, pep-

per and red chili powder. Dredge

each trout first in egg and milk

mixture, then in dry mixture so

that each is thoroughly coated.

heat, melt butter and add dried

red chilles and garlic halves.

Saute 1 minute, Add fish, Saute

fish 3 minutes, glip over and saute

another 3 minutes until golden

Serve on plates with sauteed

garlic and peppers. Yields 6

Source: San Diego Union.

In a large skillet over moderate

garlic. Brush onto each trout.

I teaspoon salt

salted butter

strips

Chop scallions. Halve, core, seed and coarsely dice peppers into ¼ - to ¼ -inch pieces. Melt butter in a large saucepan. Add onions, peppers and garlic and saute, stirring for about 4 minutes. Add rice, cumin and oregano. Stir to coat rice well. Pour in chicken broth. Bring to a boil. Reduce heat to very low, cover and cook for 20 minutes, or until all liquid is absorbed. Yields 12 side dish servings.

PAN-FRIED TROUT WITH BLUE CORNMEAL, RED CHILIES AND GARLIC

1 tablespoon vegetable oil 2 garlic cloves, finely chopped 6 whole river trout, 10 to 12

ounces each l egg ¼ cup milk

Chianti isn't just for pizza parlors anymore

Continued from 1

which involves adding juice obtained nine-month oak aging period. from selected grapes previously dried

If you think your chance

of getting breast cancer is

one in a million, the fact is,

Π

it's one in nine.

Mammography.

Your most powerful weapon.

THERE'S NOTHING MIGHTEE THAN THE SWORD AMERICAN CANCER SOCIETY

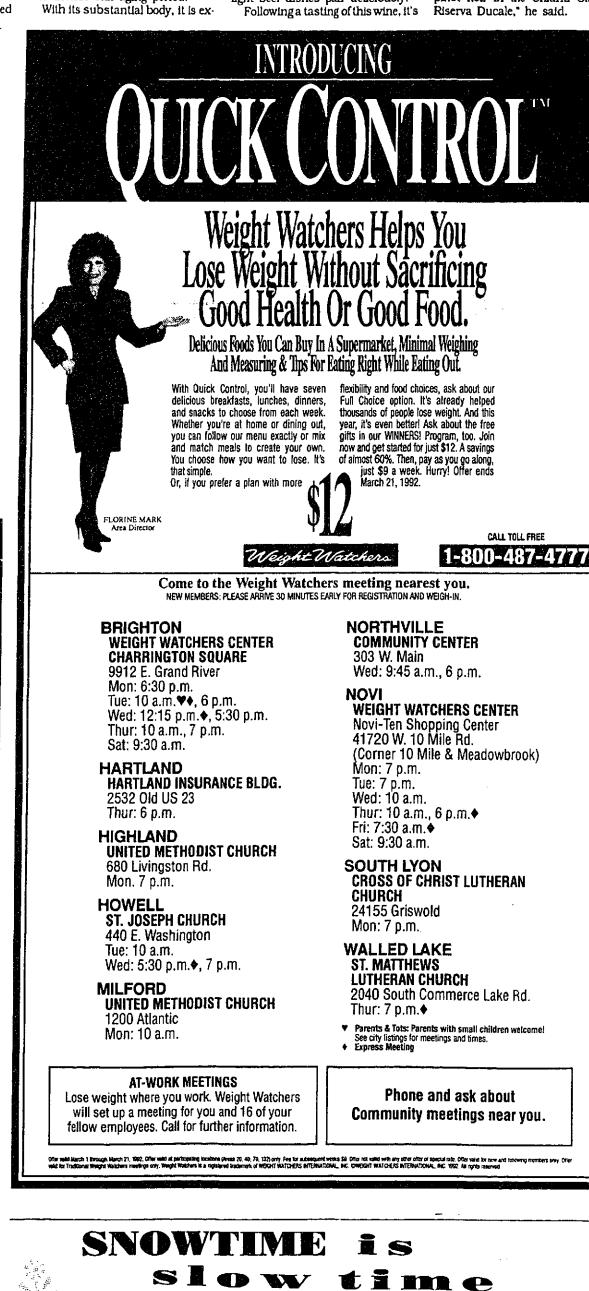
1-800-ACS-2345

on racks. This addition produces a cellent with dry and medium range easy to understand that after chianti, secondary fermentation which adds cheeses, such as Parmesan or sharp. Ambrogio Folonari's favorite wine is To produce this wine, Ruffino uses not only softness, but enhanced body aged cheddar. Rabbit in wine sauce, red Burgundy. I attempt to emulate the traditional "governo" method to the wine which is complexed by a stewed veal preparations and lamb or the velvety softness of Burgundian

light beef dishes pair deliciously.

pinot noir in the Chianti Classico

servings.



DRIVE SAFELY



349-0220

MON, -FRI. 7:30 - 6:30

TURDAY 8:00 - 4:30 SUNDAY 10:00 - 2:30 615 E. Baseline

NORTHVILLE

March Tire Co. GOODSTEAR GOODSTEAR

Comfort foods meet '90s style

Delicious and soothing, comfort foods bring back memories of the cozy childhood meals mom made. 4 tablespoons (1/2 stick) un-2 dried red chilies, seeded. favorites. stemmed and cut into 2-inch

home-style cooking? Some trendwatchers see it as an antidote to our fast-paced, frenzied lifestyles. Others point to the economy, the mini baby boom with its stay-at-home tenden-

Whatever the reason, the outcome is the same: comfort foods speak to the soul to reassure and soothe us at anv age

retrieved from recipe files and old

Cheese, developed in the Quaker MH. CN (@ 91 Kitchens, still has the requisite creamy cheese sauce but contains less fat and more fiber than the

reduced fat cheddar cheese and skim milk, and decreasing the amount of cheese and margarine. Wheat germ stirred into the sauce and sprinkled on top before baking boosts the

Wheat germ also is naturally low in saturated fat, sodium-free and a source of eight essential vitamins

and minerals little more than a salad or vegetable and fruit dessert. Leftovers reheat

Like macaroni and cheese, bread pudding has comforted young and old for generations. Pear, Raisin & Walnut Bread Pudding is more con-

LAYER CAKE !! GEN) GRAVY MASHERS $\frac{1}{2}$ به د از د مسر Today, heirloom recipes are being retrieved from recipe files and old cookbooks and updated so they are less time-consuming to prepare and lower in fat. Few foods are as soothingly rich as macaroni and cheese. 1990s Mac 'n 2 cups skim milk dish

> A few ingredient changes make it more healthful. Skim milk and egg whites cut the fat and cholesterol; a combination of fresh and dried fruit, whole wheat bread and wheat germ add fiber. Because wheat germ has a texture flavor

similar to that of finely ground nuts. just a sprinkling of chopped walnuts is needed for flavor. Serve the pudding warm with a

cinnamon-flavored sauce that's even miss the more traditional whipped cream.

1990S MAC 'N CHEESE

2 tablespoons margarine 14 cup finely chopped onion l cup low-fat cheddar cheese

teaspoon hot pepper sauce 1/2 cup wheat germ, any flavor 2 cups cooked macaroni 3 tablespoons wheat germ, any

Heat oven to 375 degrees F. Melt margarine in medium saucepan. Stir in onion; cook over medium heat ungenerous spoonful of the creamy til tender. Add flour; heat until mixture is smooth and bubbly, stirring made with low-fat yogurt. You won't constantly. Gradually add milk and heat until boiling, stirring constantly. Stir in cheeses, hot pepper sauce and ½ cup wheat germ; mix well. Stir in cooked macaroni. Spoon 270 Calories, 13g Protein, 46g Carinto 1-quart casserole. Top with re- bohydrate, 5g Total Fat, Omg Choles-

Servings.

Nutrition Information Per Serving: 410 Calories, 24 g Protein, 42g Carbohydrate, 15g Total Fat, 25mg Cholesterol, 4g Dietary Fiber, 400mg Sodium. Percent of calories from fat: 33 percent.

PEAR, RAISIN & WALNUT BREAD PUDDING

11/2 cups toasted whole wheat bread cubes (2-3 slices coarse textured bread) 34 cup wheat germ, any flavor

1% cups diced fresh pears 3 tablespoons raisins

2 tablespoons finely chopped /alnuts 1¹/₄ cups skim milk 3 cup firmly packed brown sugar

3 egg whites, slightly beaten 1 teaspoon vanilla

teaspoon ground cinnamon 's cup low-fat vanilla yogurt 1/2 teaspoon ground cinnamonp

Heat oven to 350 degrees F. Lightly spray 1% -quart casserole with nostick cooking spray. Combine bread cubes, wheat germ, pears, raisins and walnuts in casserole. Combine milk, brown sugar, egg whites, vanilla and 1 teaspoon cinnamon; mix well. Pour milk mixture evenly over

Bake on center oven rack 40 to 45 minutes or until knife inserted in center comes out clean. Combine vogurt and ½ teaspoon cinnamon. Serve yogurt sauce with warm bread pudding. 5 Servings.

Nutrition Information Per Serving: maining wheat germ. Bake 25 to 30 terol, 4g Dietary Fiber, 150mg Sominutes or until heated through. 4 dium. Percent of calories from fat: 17 percent.

NOVI ELEMENTARY, NOVI MEADOWS

MARCH 2: Double tacos on enriched shells with meat, cheese and tomatoes; roasted turkey dog/bun; chef's salad with roll; mixed fruit, milk. MARCH 3: National Pancake Day. Two pancakes with syrup and three breakfast sausages; baked hamburger/bun; chef's salad

with roll, hash brown potatoes, warm applesauce, milk. Free nutrition

MARCH 4: Funfish boat (new item) with tartar sauce and roll; baked pepperoni and cheese pizza; chef's salad with roll; Tater Tots choice or fruit, milk. Lucky Tray Prize. MARCH 5: Spaghetti with Italian meat sauce and bread; baked hamburger/bun; chef's salad with roll; tossed salad with dressing, pineapple tidbits, milk. Free Puzzle.

MARCH 6: Hot tomato soup with baked cheese sandwich; roasted turkey dog/bun; pasta salad with roll, veggie sticks with dip, peaches, milk.

NOVI HIGH SCHOOL

MARCH 2: Taco bar, \$1.95. Mexican tortilla shell with taco meat, cheese, tomatoes, lettuce, olives, sour cream, refried beans and salsa; juice or fruit; milk.

MARCH 3: Nacho bar, \$1.95; Nachos with taco meat, cheese, ettuce, tomatoes and sour cream; tossed salad with dressing; juice or fruit. milk. MARCH 4: Deli-soup bar, \$2.20. Kaiser roll with choice of tacked meat, cheese and trimmings; french fries; assorted fruit or

uice, milk.

MARCH 5: Spaghetti with Italian meat sauce and bread; soft agel sandwich with turkey and cheese; tossed salad with dressing; pieapple tidbits, milk. MARCH 6: Conference day. No lunch served.

This paper will publish lunch menus on a regular basis for any public chool in the Northville-Novi districts that submit a menu. If you have a school lunch menu that you would like to appear in this space, send it to Food Editor, 104 W. Main St., Northville 48167. For more information, call 349-1700.

¹/₄ cup flour Let the microwave zap cholesterol from your diet

Many of us are more careful about choles- HDL. LDL helps circulate and deposit body does need some cholesterol to function properly, so it's not a total villain.

Cholesterol is a waxy substance that your body produces in small mounts to aid in digestion and other functions. A healthy body produces enough cholesterol on its own, but you can end up with excess cholesterol from the foods you eat - animal products like

whole eggs, poultry, meat, butter. As excess cholesterol is carried through stream it can form deposits (plag along the interiors of artery walls, increasing

your chances of heart disease. Americans tend to eat lots of saturated animal fats high in cholesterol — it's estimated that the average American diet con-Sists of 40 percent fat. Many of us begin building up excess cholesterol even in childhood, and after we reach age 30, most of us like salmon, trout and herring — foods you'll have well-developed plaque deposits inside our artery walls.

Heart disease is the number one cause of death in this country - more than half of all Garlic has been found to raise levels of HDL deaths are related to heart disease. But this and thus reduce levels of blood cholesterol. is one of the most preventable of health prob-

terol these days, and that's smart. Yet your cholesterol where you don't want it: along artery walls Some foods tend to raise LDL levels and increase deposits of "bad" cholesterol: organ

meats (like liver and kidney); lobster, shrimp and sardines, bacon and sausage; luncheon meats; "prime" and other heavily marbled and fatty cuts.

Instead of these, choose fish, lean meats and lean poultry (skin removed). Substitute ground turkey for ground beef. Or use tofu textured soy products in place of meat. While LDL contributes to plaque buildup in the arteries, HDL works to carry choles-

terol from artery walls to the liver, where it can be processed and removed from the "Good" cholesterol, the kind that prom-

otes a high HDL level, is found in faity fish want to eat more of.

And here's good news for garlic lovers: . Cut down on foods prepared with butter, lems, and you can reduce your risk by getting regular exercise, maintaining your ideal nated fats and oils like palm and coconut weight, not smoking and controlling your oils, which can raise blood cholesterol levels. Instead, use monounsturated oils like olive

Cholesterol travels through the bloods- and canola, or polyunsaturated oils like tream by attaching to liporoteins LDL and corn, sunflower, safflower.

stitute egg whites for whole eggs or egg yolks. Eat plenty of fresh fruits and vegetables, raw or lightly cooked — microwave steaming is a particularly easy and healthy method. And remember to roast, stir-fry or microwave instead of frying.

Your microwave can help steer you on the road to a healthy heart. Microwaving brings out the natural flavor in foods, retains vital nutrients, is ideal for cooking vegetables (which you want to eat more of).

Microwaving actually draws out more fat from meats that do other methods of cooking. Moreover, many foods that conventionally require fat for cooking can be micro-

waved with no additional fat at all. easy to prepare and guarnteed to please your palate, too.

Recipes in this column are tested in 625to 700-watt microwave ovens. Micro-tip of the week If you love microwaved popcorn, you can

include it in a heart-smart diet. But packaged, pre-bagged popcorn is often quite high in fat and salt. The solution: Buy yourself an inexpensive V-shaped microwave-

safe popper and pop your own from scratch (follow manufacturer's instructions carefully).

Use low-fat (1 percent) milk products, es- makes a filling, low-calorie, high fiber, pecially fermented ones like yogurt, and sub- healthy snack. And from scratch is cheaper than prepackeaged brands, too.

GARLIC AND PASTA FRESCA

2 whole heads of garlic (about 30 cloves). peeled and coarsely chopped ½ pound fresh mushrooms chopped I cup chopped fresh parsley % cup olive oil

4 cup red wine teaspoon dried basil leaves or one tablespoon chopped fresh Dash freshly ground black pepper

I pound hot cooked vermicelli 1 tablespoon grated Parmesan or Romano

Yields 4 servings

Preperation time: 20 to 25 minutes Cooking time: 7 to 10 minutes (plus time to cook pasta). Oven setting: HIGH (100 percent power)

In 2-quart microwave-safe casserole combine garlic, mushrooms, parsley and olive oil. Cover and microwave 4 to 5 minutes. stirring once, until vegetables are just tender. Stir in wine, basil and pepper. Cover and microwave 3 to 5 minutes longer, until veget-

ables are tender, stirring once. Toss with hot Without added butter or salt, popcorn cooked pasta and garnish with grated

outer edges Measure margarine into a microwave-safe custard cup. Microwave 30 seconds or so to melt. Stir in lemon juice, tarragon and pepper. Brush mixture over salmon steaks and cover dish with waxed paper, Microwave 7 to 10 minutes, rotating dish

immediately

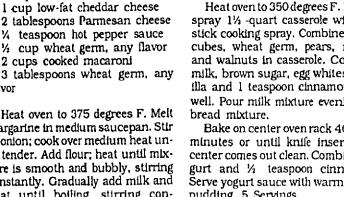
Paprika



NOW, MORE THAN EVER, FREEDOM ISN'T FREE.

THE UNITED STATES ARMY AND ARMY RESERVE





And for the past few years, cooks have delighted in finding their way home to these friendly, nostalgic Why all this yearning for basic,

cies, or even the weather.

classic. Fat busters include substituting

amount of fiber.

Easy-to-make, this dish needs

well in the microwave oven.

venient because it's prepared in one

Monday, March 2, 1992-THE NORTHVILLE RECORD/THE NOVI NEWS-3B **School Lunch Menus** The following are school lunch menus for the week of March 2.6,

cheese. Serve immediately.

LEMONY TARRAGON SALMON STEAKS 4 [1/2 inch-thick] salmon steaks (about 1 pound total) 1 tablespoon polyunsaturated margarine 2 teaspoons lemon juice 1/2 teaspoon dried tarragon

Dash ground pepper

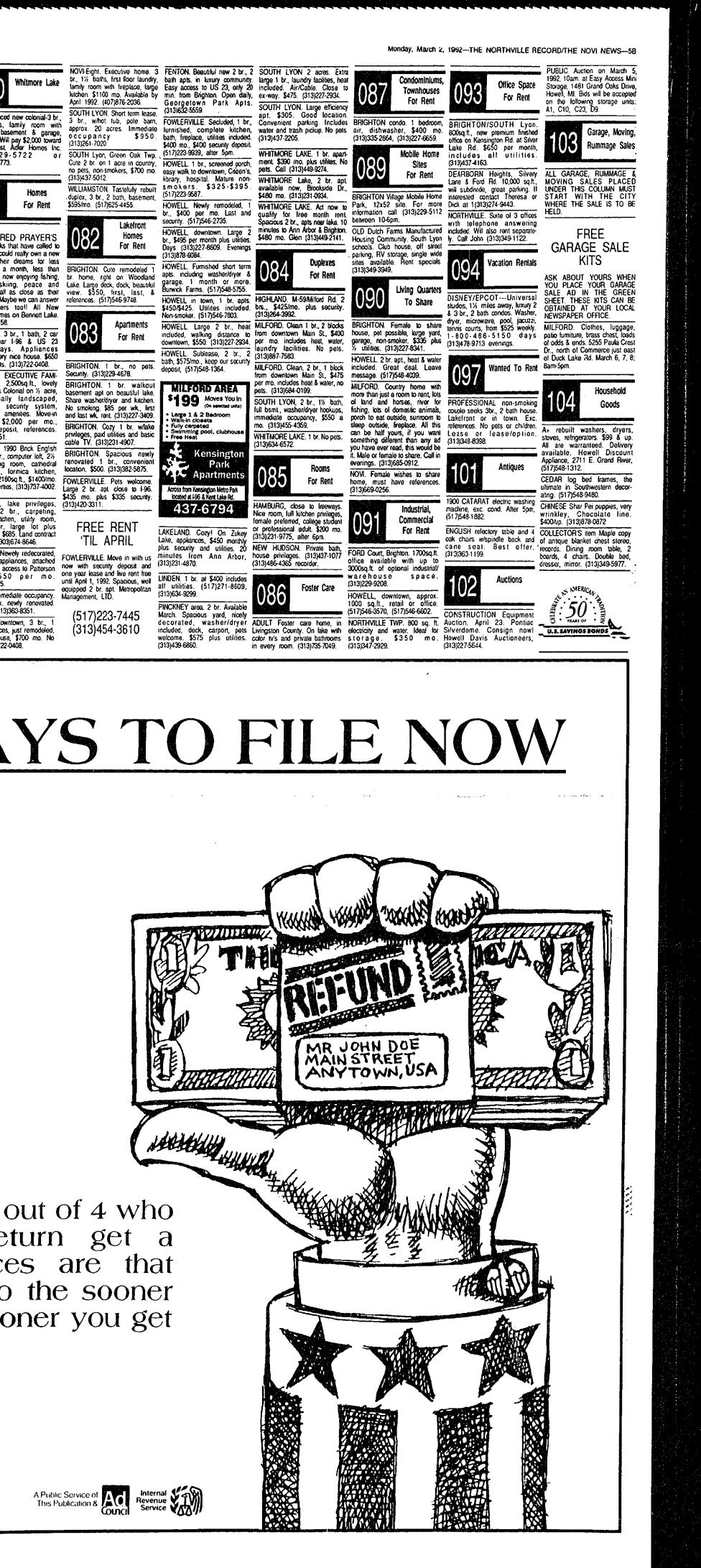
Yields 4 servings Preperation time: 10 minutes Cooking time: 7 ½ to 10 ½ minutes; Oven setting: HIGH (100 percent power) Line 12x8-inch microwave-safe baking dish with paper towels; arrange salmon steaks in dish with thickest portions toward

½ turn every 3 mintues. When done, salmon will flake easily with fork. Brush with additional lemon-tarragon sauce and sprinkle lightly with paprika to garnish. Serve









Surprise . . . 3 out of 4 who file a tax return get a refund! Chances are that means you. So the sooner you file the sooner you get money back!

6B-THE NORTHVILLE RECORD/THE NOVI NEWS-Monday, March 2, 1992



\$1400. 1985 CHEVY Cavatier 4 door, power brakes, steering, locks, air, \$1400 firm, (313)459-9205. 1985 FORD Mustang. Black, red speed, very well maintained, original owner, highway miles, nice car for student. \$2,400.

am/fm casselte. Exc. Cond.

1986 FORD Escort GT, 5 speed cassette root air, \$1995/best. 1987 DODGE Diplomat.

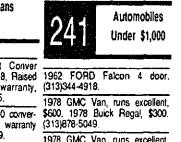
1987 NISSAN Pulsar. The

1987 PONTIAC Sunbird. 4 door,

1988 CORSICA, auto, power window delroster. Economical. Exc. cond. \$4,595/best.

1988 OLDS Cutlass Supreme SL Red, 2 door, 49,000 miles. Loaded. \$6,300. (313)229-4645. 1989 PONTIAC Sunbird, auto, air am/Im cassette, 45,000

24,750 miles, electronic, 5 speer manual, beautiful, \$9750, 1991 BUICK Le Sabre, 4 door,



\$600. 1978 Buick Regal, \$300.

light blue, 6 cylinder, good dependable vehicle front wheel drive. \$750/best (517)548-4488 1981 MAZDA GLC, Runs good,