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MONDAY
March 23, :

Volun
Numb
Two Sections
12 Pages plus Supplements

the NOVI NEWS

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Drillers strike oil; neighbors protest noise

By JAN JEFFRES
Staff Writer

The Southern Michigan Oil Company's (SOMOCO) six-year battle to drill an oil well in Novi has paid off.

The company hit just under a million barrels or so of oil and gas deposits in a fossil reef west of Echo Valley Estates Subdivision. SOMOCO vice-president Gary Gottschalk said Friday.

"It's a very good well," he said. "The reserves are very good. We could wish it had a little more pay. We're slightly disappointed it didn't have a little more in it."

"It's a very good well. The reserves are very good. We could wish it had a little more pay. We're slightly disappointed it didn't have a little more in it."

Gary Gottschalk
Vice-president
SOMOCO

What it does have will be shared with almost all of the homeowners in the western 20 acres of Echo Valley, who have signed oil and gas leases with SOMOCO. Those who haven't joined up yet will get another offer from SOMOCO in the mail soon, Gottschalk said.

The reserve is believed to sit under 65 homes in the subdivision and under land to the west.

The 24-hour drilling and the installation of casing and the well-head were completed March 14, not without disturbing some residents

with the noise.

"They're making a racket," said Frank Brennan, president of the Echo Valley Estates Homeowners Association. "If you look back into the record, they indicated there'd be some problems with noise during the drilling process. Last week, it was pretty loud."

Continued on 6



Jennifer Telling demonstrates her award-winning mailbox invention.

Photo by BRYAN MITCHELL

Inventors seek to remedy problems

By SUZANNE HOLLYER
Staff Writer

Mike Marchak saw an elderly woman using a heavy walker for support.

The Novi Middle School seventh grader also saw a problem he could remedy.

"First of all, the walker was as big as her, and when she got tired she could only stand to rest," Marchak wrote in an essay describing an invention he designed for a school contest.

Marchak won first place in the school's Invent America! contest for his collapsible walker. The walker collapses into a chair when a handicapped or elderly person needs a place to sit. Marchak's prototype walker was built out of cardboard, but he suggests graphite, aluminum or titanium would be useful for mass production.

The contest is sponsored by the United States Patent Model Foundation, K mart, Binney & Smith, and Polaroid. Novi Middle School judges were assistant superintendent for Novi schools Rita Traynor, Kmart manager David Haluska and local inventor Candy Vanderhoff.

Invent America! was launched in 1987 to encourage creative thinking skills among students. Novi Middle School first participated last year when former seventh grader Sara Blumer took her invention all the way to the national level.

Seventh grader Jennifer Telling participated in the school contest. Telling hates to walk to her

street-side mailbox just to find it empty. Telling designed a pressure-sensitive mailbox with a light. The light, which would be installed facing toward her house, would be activated when mail was placed in the box.

Telling's mailbox also can be opened from the back for safety. With a rear-opening mailbox, a homeowner can check the box without walking in the street. Telling's mailbox won second place in the middle school competition.

Tim Kushman and Peter Wickman were the school's highest ranking eighth grade inventors. The pair won third place in the overall school competition, and will represent the district in Invent America!'s state competition. They invented a set of goggles that come complete with attached ear muffs.

Kushman and Wickman learned the art of sales as well as inventing with their project.

The invention is "created meticulously by hand in the U.S.A. by our skilled workers who slave untiringly to bring you the best possible quality for way under minimum wage," they wrote in a sales pitch that accompanies their goggle display, adding that refusal to purchase their product will send "dozens of hard working AMERICAN families to a life on the cruel, hard streets."

Tying with Kushman and Wickman, Ken Myers won third place overall on the school level for an electromagnetic ice control system. Using

super-conducting coils, a truck would melt ice on Michigan winter roads. The truck also would drop wood chips to absorb the water and prevent the road from refreezing.

Myers said the woodchips are more environmentally sensitive than the salt currently used to de-ice Michigan roads. The chips would provide fertilizer to roadside plants.

Seventh grader Marchak, and eighth graders Kushman and Wickman will represent the school in the statewide Invent America! contest. If they win, they could go on to compete regionally and nationally.

Last year, seventh-grade winner Blumer represented the school with her invention of a new voting system. Blumer's Vote Tech system would allow people to vote by phone.

Blumer took her invention through the state and regional contests. Eventually, Blumer won a trip to Washington, D.C., where her Vote Tech system was scored against other seventh-grade projects.

Because of Blumer's success, this year's Novi school winners will receive certificates, program materials, books for the school library, educational materials and an Invent America! classroom banner and flag of excellence. Blumer was recognized in a ceremony at Novi Middle School last week.

About 30,000 schools nationwide participate in Invent America! each year.

Firm sanctioned for two fuel spills

By JAN JEFFRES
Staff Writer

Following two recent fuel spills, the Novi Fire Department has told a Grand River Avenue truck rental company to construct secondary containment around its outdoor storage tanks.

Fire Chief Arthur Lenaghan said Thursday that Suburban Rent-It was issued a violation after 25 gallons escaped into water-filled drainage ditches along the road on March 14 and another 10 gallons oozed out March 18. Rainy weather on March 15 helped spread the fuel.

The fire department filtered the product from the groundwater with absorbent materials and called in the state Department of Natural Resources (DNR). The fluid appeared to be a mixture of kerosene and diesel fuel, Lenaghan said.

"As far as we can tell, it's coming from Suburban Rent-It," the fire chief said.

"They have been put on notice that we want action taken."

DNR environmental quality analyst Tim Jaski, who was called to the site both times, said he is preparing a letter requesting both secondary containment and a written

plan from the company detailing an emergency procedure for controlling future spills.

The tanks are small and contain under 500 gallons of fuel, Jaski said.

"They need to have them under better control than they have right now," he said.

"They weren't leaking. The tanks were okay. It was more likely a spilling from the dispensing hose. They're just sitting in the yard and — bingo — anything that spills quickly washes away."

Jaski said he doubts if the DNR will seek legal enforcement against the company.

"It depends a lot on the company's response. They've been cooperative so far," he said.

The drainage ditch is located along Grand River Avenue between Clark and Lanny's streets.

The fire department will re-inspect the site within two weeks. The absorbent material contaminated with the fluids was bagged and left for disposal by the company, Lenaghan said.

Jaski was called to the scene by the city because state and federal laws prohibit discharge of pollutants into the groundwater.

City delivers pregnancy policy

By JAN JEFFRES
Staff Writer

After a labor of three long, difficult discussions the Novi City Council March 16 delivered medical insurance coverage to staff members on unpaid disability leaves, provided the employee is off "probation."

Concerns that a new hire — including an expectant mother — could instantly qualify for the extended coverage led the council to limit the benefit to "seniority" employees.

"This is a liberal benefit but in my opinion it's a needed benefit for a special certain group of people," Mayor Matthew Quinn said. "It's not a worker's comp. They are getting absolutely no money. That's the reason we feel we should allow the medical coverage to continue to go to the doctor so they can go back to work."

"I think this is something whose time has come."

Seniority employees are job-holders off probation, which varies from one year to six months, depending on the union contract under which the staff member works. Assistant City Manager Craig Klaver said.

Lawsuits brought by Novi police officers Karen Koester and Deanna

"I think we're losing something. When you take off for disability of any sort it is no picnic. You want to get back to work as soon as possible because you are not drawing a salary."

Nancy Cassis
Novi Council Member

Hall had nothing to do with the overhaul of the policy, Klaver said. The idea came to the forefront after the city hired a new controller, Kathy Smith-Roy, he said.

"It's a concept we've been kicking around a year or so. She brought it up six months ago. She's reviewing all our policies," Klaver added.

"The first question that came up in my mind was what impact if any it might have on the litigation. I called the attorney and he said it would have no impact whatsoever. It will have no bearing on the trial."

If there is an impact, it would likely be in the city's favor, he predicted. Koester and Hall have charged the city pushed them off active duty on the police force while they were pregnant, leaving them with no salary or health insurance. Both have filed lawsuits alleging sexual har-

assment. Koester's civil suit comes to trial in April.

The policy, which was approved "in concept" by the council earlier this month, passed by a slim margin. Holdouts against adoption were council members Carol Mason, Joseph Toth and Robert Schmid.

The council ruled that the employee must use up all of his or her vacation and sick time before taking the unpaid disability leave of up to six months. A doctor's letter is needed before the employee can take the benefit.

Schmid's concern that the privilege might be inappropriately used by someone new to the staff prompted the qualification that he or she must be off probation. He remained opposed to the new policy.

"The city had a very good medical program before this provision. It's

very comparable to many, many businesses, including the one I happen to work for," Schmid said. "We're becoming a little loose with the taxpayers' money because of one incident which has generated a lot of emotion in the council."

Toth and Mason said they didn't want to support the issue until actuarial figures requested by Toth were brought in by the administration.

"I feel this puts an extra burden on the taxpayer and possibly gives us an open checkbook that may hurt us in the months to come," Toth said.

Mason said the employee should be on the payroll at least three years before such a benefit might kick in: "Here we are sitting here handing away the taxpayers' money again and this is not a very responsible thing to do."

Council Member Nancy Cassis, who has earlier called for a city maternity policy, supported the extended coverage.

"I think we're losing something. When you take off for disability of any sort it is no picnic. You want to get back to work as soon as possible because you are not drawing a salary," she said.

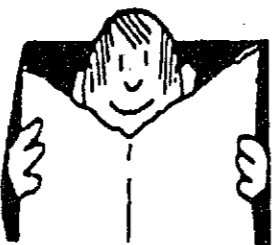
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INSIDE:
THE
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CABLE WEEKLY



Community Calendar

Today, March 23
City Council: The Novi City Council will meet in council chambers in the Civic Center at 8 p.m.
Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

Tuesday, March 24
Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

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

Saturday, March 28
Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

Wednesday, April 1
Planning Commission: The Novi Planning Commission will meet in the Novi Civic Center at 7:30 p.m.

Friday, April 3
Youth theater: The full-length production of "Picnic at Hanging Rock" will be presented by Performance Plus, the new youth theater program at 8 p.m. on the Novi Civic Center stage. Admission is \$7 for adults, \$5 for senior citizens and children under 12. Proceeds used for production costs and towards the enhancement of the youth theater program. Tickets are available through the Novi Parks and Recreation Department.

Monday, April 6
Village Oaks PTO (VOICE): The will meet 7:30 p.m. in the Village Oaks School Library on Willowbrook Road.

Tuesday, April 7
Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

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

Wednesday, April 1
Youth baseball: The board of directors of Novi Youth Baseball meets at 7:30 p.m. in the Novi Civic Center. The meeting is open to the public.
Thursday, April 2
Parks Commission: The Novi Parks and Recreation Commission will meet in the Novi Civic Center at 7:30 p.m.
Historical Commission: The Novi Historical Commission will meet in the Old Town Hall, in the Novi city complex to the west of the library building, at 7:30 p.m.

Monday, April 13
City Council: Novi City Council will meet in the council chambers of the Civic Center at 8 p.m.

Tuesday, April 14
Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

Wednesday, April 15
Planning Commission: The Novi City Planning Commission will meet at 7:30 p.m. in the Novi Civic Center.

Friday, April 17
Good Friday: Novi city offices will be closed today.

Tuesday, April 21
Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

Monday, April 27
City Council: The Novi City Council will meet in the Novi Civic Center at 8 p.m.

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

Compromise reached on wetlands proposal

By TIM RICHARD
 Staff Writer
 Local governments would have limited powers to control building on wetlands under a bill before the Michigan Senate.
 "No one's completely happy," said Sen. David Honigman, R-West Bloomfield, who won high praise from most interest groups for engineering a compromise.
 "I think on balance it's reasonable and fair. I'm happy wetlands will be protected. Developers are entitled to some decision (on building permits) on an expeditious basis," said the chair of the Senate Local Government Committee.

The panel last week gave the bill 50 approval after two hours of public comments. Among the yes votes was George Z. Hart, D-Deerborn.
 Environmentalists were the only unhappy ones, but even they promised not to seek amendments on the Senate floor.
 "Given the starting point, this is the least destructive bill possible," said David Dempsey of Clean Water Action, and a former adviser to ex-Gov. James Blanchard.

The "starting point" was Senate Bill 522 which would have prohibited all local wetlands regulations. Sponsors by Sen. Paul Wartner, R-Fort St. Vrain, and backed by real estate and development interests, it cleared another committee and was close to Senate passage when Honigman had it sent to his committee for revision.
 "It's superfluous. Reject it," said Elizabeth Chouinard, a Novi resident who summed up the position of most environmentalists: Protect all wetlands permanently; no state limits on local ordinances.

Don Hoves of Waterford, vice president of the Michigan Lakes and Streams Association, called SB 522 "a scam by development interests to fill in wetlands" and Honigman's compromise as a "lesser of two evils" technique. "We've lost 50 percent of the wetlands in this state. I propose we say 'enough is enough,'" said Hoves.

The compromise would:
 ■ Require local units to adopt the state definition of a wetlands.
 ■ Allow local units to enforce state law on wetlands of five acres or more.
 ■ Allow local units to regulate wetlands of two to five acres.
 ■ Require local units to issue permits for wetlands smaller than two acres unless they can show that a wetland function would be impaired by building.
 Environmentalists attacked this provision because it put the burden of proof on government, not the developer.
 ■ Require local units to decide on an application to fill in a wetland within 90 days of its submission. The 90-day clock would begin running even if the permit were incomplete on submission.
 ■ Limit local units to a two-step process instead of a series of hurdles such as a wetlands board, a natural features board, the township board and zoning appeals board.
 ■ Require local units with ordinances to adopt a non-binding wetlands map as a guide.

All new owners who have been denied a permit to ask for downward reassessment of the property.
 ■ Close a loophole under which a wetland can be farmed for a year and then developed.
 Carla Clis — representing the Environmental Protection Council of Oakland Counties, 19 cities and villages with wetlands ordinances — praised the state-local approach in the compromise. Local ordinances don't halt development, she said. "We've tested four times as many permits after it passed a wetlands ordinance than before."
 Peggy Johnson, speaking for the Clinton and Rouge River Watershed Councils, gave "explicit concurrence."
 Gene Thornion, lobbyist for the Michigan Townships Association, said the compromise "went 7-5 against me" but supported it. So did Don Stypula of the Michigan Municipal League.
 Lynn Edgett of the Michigan Association of Home Builders was "very happy you pulled together this committee."

"This is the best job that could have been done under the circumstances," said Rick Moore of Michigan Union Conservation Clubs. "We've pledged not to be the first to offer amendments."
 "I'm not happy," said Jack Walker of the Michigan Association of Realtors. But he praised the section shifting the burden of proof to government in protecting wetlands under two acres.
 "We're fairly comfortable," said Vicki Fontz of the Farm Bureau. "We wanted statewide standards and uniform procedures."
 The Michigan State Chamber of Commerce supported it.
 "It unnecessarily restricts local home rule," said Jack Smiley of the Detroit Automobile Show. "But the statewide definition is acceptable."

Novi teams top Odyssey contest

High school places first, third in state level competition

Novi High School was well represented at this year's regional Odyssey of the Mind competition Saturday, March 7, with the school's two teams placing first and third.
 Receiving first place was the "Alice in Wonderland" fantasy, including an original poem, something that increases in size, a manufactured item that comes to life, a humorous invention, sound effects, a tree or flower that shows one or more human characteristics, and an eccentric character. The "Alice" team will advance to the State Tournament Saturday, April 25 at central Michigan University.

Compelling in the Classics problem were: Brenden Best, Erin Floko, Brian Grems, Angela Peavey, Sandy Stine, Raehel Streit and Chris Williamson.
 Novi High School also had a team competing in the engineering problem "Delayed Reaction." The team had to use the action of one falling weight to initiate the completion of eight tasks in a delayed manner. The reactions including causing some-



Mission Success
Novi Meadows students practice for "Mission Success," a talent show performed at Novi High School March 10-11. The show was based on the school's mission statement, hence the name. Photo by BRYAN MITCHELL.

Bill would halt adults buying liquor for minors

By TIM RICHARD
 Staff Writer
 Adults who buy booze for teen parties face mandatory \$200 fines under a bill approved 99-1 by the State House of Representatives.
 Chief excitement was a Republican-sponsored amendment to require a \$500 fine, which passed 58-40. Lawmakers later reduced the amount to \$200.
 "We have a major problem with teen parties," said Rep. Donald Van Sickle, R-Grant. "The problem is the person of age who buys the booze and brings it to the party."

The bill goes back to the Senate for concurrence in several House amendments but could wind up in a conference committee.
 Opponents argued that the minimum mandatory fine was too stiff.
 "I have a problem with a \$500 minimum if someone who's 22 gives a beer to someone who's 20," said Rep. Perry Bullard, D-Ann Arbor. "But there are cases where a \$500 fine makes sense."
 Rep. David Jaye, R-Utica, called the fine "reasonable. He (Bullard) probably wants a fine like the \$55 pot (marijuana smoking) fine in the city of Ann Arbor."

The bill doesn't apply to licensed beverage dealers, who are subject to Liquor Control Commission penalties for selling to minors.
 The House increased the maximum fine for illegal possession of alcohol to \$100 from \$25 but didn't establish a minimum fine.
 One major difference is that the House removed the Senate's mandatory 90-day driver's license suspension for underage drinkers. The District Judges Association opposes lifting of drivers' licenses for offenses that have nothing to do with driving or misuses of the license.
 Here is how area lawmakers voted on the \$500 fine amendment:

Voting yes were Republicans Willis Bullard of Highland and Georgina Goss of Northville.
 Voting no were Democrats Clark Harder of Owosso and Kirk Froit of Ypsilanti. Not voting was Sue Munsel, R-Howell, who is paying her own way to Germany to study vocational education.
 The bill is part of a package sponsored by Sen. James Barcia, D-Bay City.
 Supporting it were law enforcement agencies, Mothers Against Drunk Driving, and retail organizations who complained they bore the brunt of law enforcement.

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Colon Cancer Education & Screening

Early detection will enable 75 percent of the people diagnosed with colon cancer to be cured. The University of Michigan Health Center at Northville is presenting a program on colon cancer education.

Monday, March 30 7-8 p.m.

This program will outline who is at risk for colon cancer, its signs and symptoms and suggestions for prevention. Dr. Raymond Hobbs, internal medicine physician and certified gerontologist at the health center will present the program. Pre-registration is required. \$3 fee. Call 344-1777.

Monday, March 30 thru Friday, April 3
 To aid in early detection, the health center has screening kits for \$7. These take-home kits are easy-to-use, painless and can be done in the privacy of your home and mailed to the health center for analysis. Results will be available 3-4 days after the sample is received.

Stop in the U-M Health Center at Northville to pick up your kit during the following hours:
 Monday 9:30 a.m. - 4:00 p.m.
 Tuesday 9:30 a.m. - 4:00 p.m.
 Wednesday 9:30 a.m. - 4:00 p.m.
 Thursday 1:30 p.m. - 7:00 p.m.
 Friday 9:30 a.m. - 4:00 p.m.

The University of Michigan Health Center at Northville 650 Griswold Northville, MI 48167 (313) 344-1777

Police believe Cougar was torched

Police News

Novi police are investigating the possible arson of a 1991 Mercury Cougar that burned March 11 while parked at a residence on Fountain Park.

The owner of the vehicle, a Warren woman, was reportedly visiting her boyfriend at the residence when they suddenly heard a crashing noise. They did not know what the noise was until they saw the car was on fire.

Police said a burn pattern was visible in the vehicle where gas had apparently been poured over the seats. The driver's door was open and the passenger side floor boards.

The owner and her boyfriend told police they did not see anyone around the car but a neighbor reported that she saw a suspect run from the car to the southeast corner of the building. She disappeared. She described the suspect as a white male of medium height, wearing a dark jacket, ski mask and dark gloves.

Police reported that four hours later, the woman's boyfriend called and reported that the tire of his car was flat.

LARCENY FROM VEHICLE: A resident on Huronwood reported March 11 that someone stole his camera from his 1986 Chevrolet van, which was parked in his driveway.

The resident told police he parked his van there March 10 at 3:30 p.m. and the camera was behind the

BREAKING AND ENTERING: A resident on Sibley reported March 11 that someone stole a collection of baseball cards from her son's closet.

According to police reports, someone apparently entered the home between March 4 and March 6 and took the collection, including several valuable cards, from her son's closet. Nothing else was reported stolen.

LARCENY FROM VEHICLE: Police reported that a Jeep parked in the Pine Edge Plaza shopping center was broken into March 11 between 5 and 9 p.m. A radio was reported stolen from the vehicle.

VANDALISM: The rear window of a 1982 Oldsmobile parked on Dumura was shot out March 14, police said. The damage was believed to have been done with a BB gun.

BREAKING AND ENTERING: A home in the Beachwalk apartment complex was reportedly broken into March 10. Police said the unknown suspects stole stereo and sports equip-

ment, and ransacked some storage cabinets.

VANDALISM: A storage area at a residence on Manor Park was reportedly broken into March 8, and several items were damaged. Police said the doors of the unit were pried open and Christmas lights inside were cut. Some luggage and a lampshade were apparently slashed with a knife.

MISSING PURSE: A Novit woman reported March 17 that her purse was stolen while she was shopping in the Novi Town Center.

She told police she wasn't sure when or where the purse was stolen because her mother drove and made purchases, and she had no use for her purse while shopping. She said she didn't realize it was gone until she got home.

DRUNK DRIVING: The driver of a 1983 Ford was arrested on southbound Novit Road March 16 for operating under the influence of liquor (OUIL). Police said it was at least the third offense for the man, who was also using a revoked driver's license.

Mahaffey comes to Novi: Maryann Mahaffey, president of the Detroit City Council, has accepted an invitation from Novi Council Member Nancy Cassis to visit the city during an upcoming council meeting. Mahaffey will appear before the Novi Council at 8 p.m. Monday, March 23 for an exchange of thoughts about the issue of city/suburban relations.

A special reception for Mahaffey will be held at 7:30 in the Civic Center Auditorium outside the Council Chambers. Light refreshments will be served.

Correction: A March 5 *Novi News* story should have said the restaurants in a newly-developing restaurant district in the Novi Town Center do not need to seek City Council approval after receiving Planning Commission approval of their site plans.

Mobile home destroyed: A short circuit of an electrical outlet which serviced a refrigerator was the probable cause of a noon-time fire at 24705 Charlotte in Chateau Estates mobile home community. Fire Chief Arthur Lenaghan said.

The fire tore through the kitchen, dining room and hallway. About \$22,000 worth of damage was done to the home and its contents. "I would imagine it would be a total loss," Lenaghan said.

Owner Donald Potter was not home at the time. A firefighter was injured when a piece of glass pierced his boot. Scott Quillen had minor surgery on his toe at Providence Hospital Novi Center and was released shortly thereafter.

Answers for veterans: Local veterans will muster on March 25. The Veterans Alliance of Novi is bringing in state service officers from the American Legion, AMVETS and the Marine Corps League as consultants on veterans' benefits.

Ex-servicemen and women are invited to ask the experts questions about benefits including mortgages, education and medical assistance. The open house will be held between 2-8 p.m. at 23580 Novit Road, south of Grand River Avenue in the "Old Novit Farm Hill."

Breaking family patterns: A program for parents who find themselves repeating old patterns learned in their childhood will be offered March 30 at Novi Meadows.

Novi Youth Assistance and Novi Community Education are sponsoring a parenting workshop for adults who find themselves repeating their parents' behavior. The program will be led by instructor SueAnne Magyar-Hull, a clinical psychologist in private practice.

The program will be held to recognize Parenting Awareness Week, which is the week of March 22-28. The class costs \$5 and runs from 7-9 p.m. in the Novi Meadows cafeteria. Call 349-8398 or 344-8330, Ext. 13, for more information.

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

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Call 424-7070 for more information on vision requirements or free vision screening.

Ex-boyfriend accused of rape

By CRISTINA FERRIER Staff Writer

A woman employed as a night worker at a group home in Novi told police she was raped by her ex-boyfriend when he broke into the home March 13.

The woman told police the suspect came to the home while she was working, and got into an argument with her when she refused to have sex with him. She said she made him leave the house and locked the front door, but he then came back in through a back door.

Once he was back in, the woman told police, the suspect pulled her clothing off, forced her to the floor, held a knife to her neck, started choking her, and finally raped her.

Police later arrested the suspect, who still had the knife concealed in his pocket. The suspect denied his ex-girlfriend's allegations, saying she willingly had sex with him.

Residents of the home were also questioned about the incident, but were unable to provide any information.

Police said that, according to the woman's statement, she originally told the suspect to leave around

11:30 p.m. About an hour later, she said she heard noises in the basement and went to the stairs to discover the suspect crawling up the stairs.

She said he came back into the living room and they began to argue, which led to a physical fight during which he pulled off her clothes, then knocked her to the floor and grabbed her in a choke hold from behind, pulling the knife to her neck.

She said the suspect dragged her into two different rooms, while she tried to scream, before she finally managed to knock the knife out of his hand. However, she said he rela-

liated by choking her so that she couldn't breathe, at which point she finally stopped fighting him and told him to "do whatever he wanted."

After the rape the suspect allegedly attempted to tie her up with her shoelaces and a scarf, but she escaped.

She said they sat at opposite ends of the couch until he finally left at 8 a.m., at which time she called the police.

The woman, who police described as "extremely distraught," reportedly wrapped herself in a blanket and crouched on the floor in the basement until police arrived.

Police reported that she was also interviewed by a detective who was at the scene, was taken to a neighbor's house.

Police reported that Merritt became apologetic as he was being taken to jail, stating that he "should have known better than to touch a cop." He also allegedly stated "I don't even remember the accident" and "I had a couple of drinks, then I drove home. I didn't even realize I went left of the center line."

In addition to the assault and battery citation, Merritt was also cited with obstructing a police officer.

Man cited for punching Novi cop

By CRISTINA FERRIER Staff Writer

A Novi man was arrested and issued a citation for assault and battery March 17 after he reportedly punched a Novi police officer in the chest.

Police said Novi Officer Victor Lauris approached Edward William Merritt's home on Sandpoint Way because he was helping the Farmington Hills police department investigate an accident that had occurred on Nine Mile earlier in the evening. Merritt's vehicle was believed to be in-

olved in the accident. Lauris reported that when Merritt answered the door of his home he appeared to be "highly intoxicated."

When police informed Merritt that his car would be impounded, Merritt allegedly stood in his front yard and yelled more obscenities. Lauris reported that when he told Merritt to lower his voice, Merritt responded with more obscenities, called him a "punk," and punched him in the chest.

At that point Merritt was arrested and forced into handcuffs. His

5-year-old daughter, who was also at the scene, was taken to a neighbor's house.

Police reported that Merritt became apologetic as he was being taken to jail, stating that he "should have known better than to touch a cop."

He also allegedly stated "I don't even remember the accident" and "I had a couple of drinks, then I drove home. I didn't even realize I went left of the center line."

In addition to the assault and battery citation, Merritt was also cited with obstructing a police officer.

Novi Briefs

Mahaffey comes to Novi: Maryann Mahaffey, president of the Detroit City Council, has accepted an invitation from Novi Council Member Nancy Cassis to visit the city during an upcoming council meeting. Mahaffey will appear before the Novi Council at 8 p.m. Monday, March 23 for an exchange of thoughts about the issue of city/suburban relations.

A special reception for Mahaffey will be held at 7:30 in the Civic Center Auditorium outside the Council Chambers. Light refreshments will be served.

Correction: A March 5 *Novi News* story should have said the restaurants in a newly-developing restaurant district in the Novi Town Center do not need to seek City Council approval after receiving Planning Commission approval of their site plans.

Mobile home destroyed: A short circuit of an electrical outlet which serviced a refrigerator was the probable cause of a noon-time fire at 24705 Charlotte in Chateau Estates mobile home community. Fire Chief Arthur Lenaghan said.

The fire tore through the kitchen, dining room and hallway. About \$22,000 worth of damage was done to the home and its contents. "I would imagine it would be a total loss," Lenaghan said.

Owner Donald Potter was not home at the time. A firefighter was injured when a piece of glass pierced his boot. Scott Quillen had minor surgery on his toe at Providence Hospital Novi Center and was released shortly thereafter.

Answers for veterans: Local veterans will muster on March 25. The Veterans Alliance of Novi is bringing in state service officers from the American Legion, AMVETS and the Marine Corps League as consultants on veterans' benefits.

Ex-servicemen and women are invited to ask the experts questions about benefits including mortgages, education and medical assistance. The open house will be held between 2-8 p.m. at 23580 Novit Road, south of Grand River Avenue in the "Old Novit Farm Hill."

Breaking family patterns: A program for parents who find themselves repeating old patterns learned in their childhood will be offered March 30 at Novi Meadows.

Novi Youth Assistance and Novi Community Education are sponsoring a parenting workshop for adults who find themselves repeating their parents' behavior. The program will be led by instructor SueAnne Magyar-Hull, a clinical psychologist in private practice.

The program will be held to recognize Parenting Awareness Week, which is the week of March 22-28. The class costs \$5 and runs from 7-9 p.m. in the Novi Meadows cafeteria. Call 349-8398 or 344-8330, Ext. 13, for more information.

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the NOVI NEWS

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5A
MONDAY
March 23,
1992

As We See It

View of money depends on just who's making it

"People sure act funny when they grab hold of some money. Don't they baby. Yea, they do. People sure do squeal when they grab that dollar bill. Don't they baby. Yea, they do . . ."

-B.J. Thomas

Government

A curious thing, money. Whether it is good or bad often seems to depend on exactly who is making it.

If we are the ones making the money, we tend to see that as good . . . very good. No doubt, when you are making money, you see it pretty much the same way.

Have you ever known someone to turn down a pay raise? Have you ever known someone to reject a cash prize, lottery winnings or an unexpected inheritance? Have you ever heard of someone not taking money just because they didn't really earn it? Let's just say it's pretty rare.

But if it is somebody else that stands to make a buck, well that would seem to be a whole 'nother matter. Not only is that not as good, many seem to take the view that the prospect of other people making money is downright bad. Perhaps it is human nature, but when someone else stands to make the buck, we humans seem to have a capacity to ascribe to them all manner of evil, nefarious intent. At that point, saying someone has a profit motive becomes almost an accusation.

Keep this in mind as the Novi City Council continues its debate over proposed revisions to the city sign ordinance. When four proposed changes to the sign law cleared the Novi Planning Commission, to be sent on to the council for review and approval, ordinance review committee member Eric Schaefer contended that none of the four changes were designed to help businesses, only customers.

The Novi Chamber of Commerce had proposed several changes to the ordinance, contending the problem was that drive-by customers often have a hard time finding the store or business they are looking for because of Novi's restrictive sign rules. And the Chamber's proposed changes were geared toward making it easier for those customers to spot their destination.

That's great. We've already endorsed that concept on this page. And we're glad to see the planning commission agreed to the four changes.

But what is getting a little bothersome is the view — unstated but apparently present in the debate nonetheless — that it would be a bad thing to pass an amendment to the ordinance based on the idea it would help Novi businesses.

Novi City Council viewed the proposed sign revisions last week and accepted two, but sent the other two back for more work by the ordinance review committee. The two amendments accepted would increase the maximum size of a business sign from 30 square feet to 40 square feet and would allow

In fact, doesn't it seem downright hypocritical for a city, in which so many commute to businesses out of town to get to high paying jobs, to appear so set against the idea of working with businesses here and helping them to make a bit of profit?

No treatment was ever too good for this car. Dad changed the oil religiously, and kept it washed, waxed and garaged. He knocked out a wall in the basement to expand the garage so he could store the Olds every winter. As far as I know, the car has never seen snow. To this day, it still runs and looks like the day it came from Lex Depp's. Anytime we were going someplace special, Dad would always chirp up with "Let's take the convertible." And at Mendham Township's annual Fourth of July parade, Dad



Hope fades for Mr. Universe



Phil Jerome

I had the best of intentions. It's just that things didn't go the way I had planned.

What happened was that I was in my aerobic weight-lifting class last Thursday, and things were going really well. It usually takes about 30 minutes to complete three circuits of 11 exercises with 12 reps per exercise.

But I was running ahead of schedule and had finished my first two circuits in 16 minutes, leaving a full 14 minutes to finish the third and final circuit.

"Terrific," I thought. "I'm ahead of schedule. I feel good. I'll increase my weights on the third circuit."

So that's what I did. I went up 15 pounds on the bench press; 10 pounds on the leg curls, lateral pulldowns and tricep extensions; 20 pounds on the leg extensions and 80 pounds on the toe press.

I was feeling a bit tired, but the big challenge was immediately ahead . . . the curls.

Optimistically, albeit somewhat apprehensively, I increased the weight 10 pounds, grabbed the bar and set it out to do 12 good curls.

Ten pounds is not much on some exercises, but it's a whole lot on something like curls. I could feel the additional pounds on the first rep, but made it through seven reps before I really started feeling it. I got through eight, nine and 10. But then the additional weight began extracting a heavy toll.

Repetition 11 was hard. But I completed it. By now, my biceps were killing me. But what the heck, I thought. I've made it this far. Just one to go. I could do it.

It was as I was starting the twelfth and final curl that the ill-fated plan occurred to me. Having seen weightlifters on television, I knew that you can get an extra surge of strength but letting out a yell at the crucial moment.

And so, as the bar reached the half-way point, I decided to let out a mighty scream to make sure I completed that twelfth repetition.

"EEEEEE-yahhhhh," I screamed at the top of my lungs. And it worked . . . sort of. The bar shot all the way up. I had completed the twelfth repetition.

But the mighty scream scared the living daylights out of everyone else in the room, who suddenly turned around and started staring in my direction.

And that's the good part. The bad part was that I felt something pop in my stomach — like an abdominal muscle maybe — when I let out the scream. The strain had been too much.

I dropped the bar, fell off the seat and started staggering around the weight room, doubled over in pain, clutching my sides and looking for a good place for a crash landing.

I finally found an unoccupied bench and flopped on top of it, still clutching my stomach and howling loudly. It was agony, pure and simple.

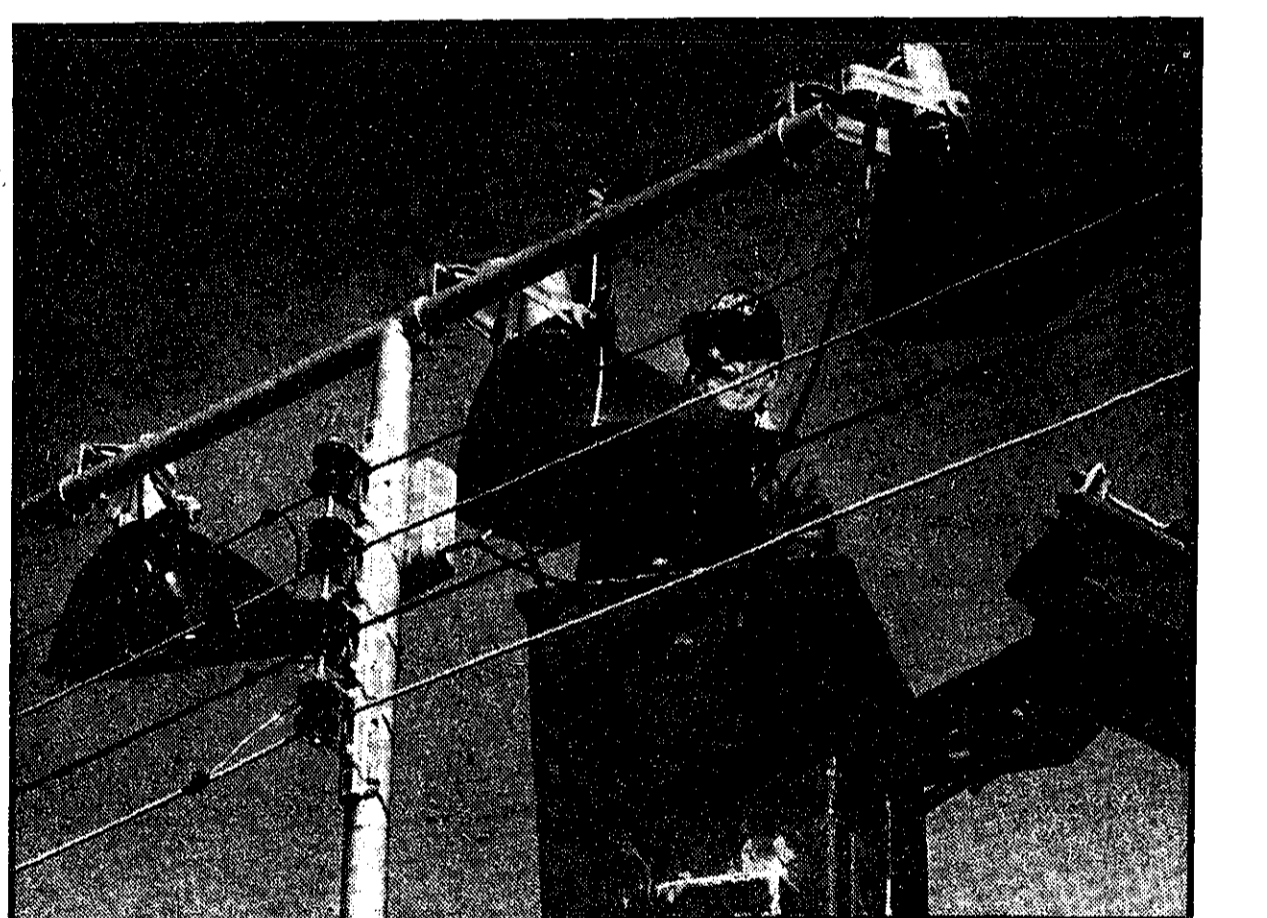
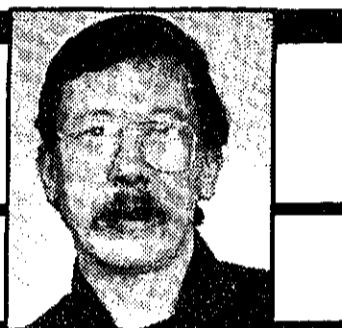
Now I hadn't done any of this in hopes of gaining any sympathy. My only objective had been to add 10 pounds to my curls. And it's a good thing, too, because any hopes of sympathy were about to dashed cruelly.

As my walls subsided and my vision cleared, I became aware that my wife was standing over me. Was there a look of concern on her face? Has her voice filled with anxiety about my physical wellbeing?

Au contraire, mes amis. "Nice going, Arnold," she said, shaking her head in disgust. "Looks like you're not quite ready for the next Mr. Universe contest."

In passing

By Hal Gould



Rick Byrne, electrical for Northville Downs, repairs several of the track lights.

Rescuing a family member



Rick Byrne

By the time you read this, I'll be in California. I've gone out there to bring back a family member who's fallen on hard times.

He's a stout 18-year-old named George who, though he looks fine from the outside, has taken a bit of a beating the past couple of years. I should probably explain that George is a 1975 Oldsmobile Delta 88 convertible.

George came into our family in March of 1975 when Dad bought him new from Lex Depp Oldsmobile in Morristown, N.J. Dad was always a raptom man. From his first 1951 Ford to the Cadillac he now drives, I can't remember him not owning one.

But the Olds holds the family longevity record, and though you probably couldn't get him to admit it, Dad has probably hung on to it because it's always been his favorite.

No treatment was ever too good for this car. Dad changed the oil religiously, and kept it washed, waxed and garaged. He knocked out a wall in the basement to expand the garage so he could store the Olds every winter. As far as I know, the car has never seen snow. To this day, it still runs and looks like the day it came from Lex Depp's.

Anytime we were going someplace special, Dad would always chirp up with "Let's take the convertible." And at Mendham Township's annual Fourth of July parade, Dad

would dress the car up with streamers and carry his fellow members of the school board.

I can only remember driving the car three times when I was at home. I had long since left for college when Dad turned it over to the younger Byrnes.

Therein lies George's downfall. Although Chris took good care of the car (and was the one to christen it "George"), Susan managed to smash it twice. Once she claimed to have been "thrown off by a high curb." In truth it was more like a tall skinny one with a light on top of it. Jim had it for a little while, but she associated a certain stigma with taking a hand-me-down from his older sisters, and bought his own.

Kat, the youngest, got it last year, and as the family party animal, she found a convertible just seems to draw a crowd. Unfortunately, it drew vandals at a party Thanksgiving weekend. They put a slash in the top and broke off both side mirrors.

Somewhere along the line, the electric seal has gotten jammed, and the switch for the top has broken off. For months Dad has kept it under a tarp in the driveway. Every time I talked to him, he made noises about selling it, but he never did anything about it.

Finally, I offered to take it and do a ground-up restoration. When Dad said come and get it, I could hear a great sigh of relief over the phone line.

"You know what I was really hoping for," he said. "I was hoping it would either go to a family member, or maybe some guy who wanted to fix it up."

Well now, you're getting both. Dad. Just give me the directions to the Fourth of July parade.

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Monthly Allergy Tip

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

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

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Michael S. Rowe, M.D. Same-day appointments, as well as early-morning, late-evening, and Saturday office hours
Michael J. Hepner, M.D. Same-day appointments, as well as early-morning, late-evening, and Saturday office hours
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CONTACT YOUR LEGISLATORS

Winners of DSAs

By CRISTINA FERRIER
Staff Writer

The Novi Jaycees' Distinguished Service Award (DSA) breakfast, held March 14 at the Wyndham Garden Hotel, was a morning of honors for Novi residents and employees who have contributed to the city and its people.

Honored with the prestigious DSA was longtime resident Kathy Mutch. She was honored for a long list of contributions, including active involvement in the Novi Adventurers 4-H club (including "Kinder-Clowns," Folk Patterns, Ingersoll Pioneer Festival and 4-H Exploration Days); many school committees in addition to the Bulldog Aquatic Club and Kensington Soccer Club; organizer of Brownie Troop 481; and president of the Novi Historical Society. As a historical society member, Mutch has organized and chaired the Friends of Sally Thornton House and was active in the restoration of the old Town Hall.

Winners of Outstanding Service Awards (OSA), given to the other top contenders for the DSA awards, were Gretchen Opperman, Ron Ward and Warren Ledger.

Opperman was honored for her part in a backyard wildlife habitat program at the Novi Library, as well as her work with 4-H club members. Her biggest 4-H project is an older youth clowning project.

Ward was presented with his OSA for helping form the Agape Smiles singing group in addition to his post of district officer of the Novi Rotary Club.

Ledger won a OSA for his work on the Novi Arts Council, for which he arranges and publicizes concerts. He is also involved with the Novi International Festival, of which he is a board member.

Other nominees for the DSA honored at the breakfast were Paul Bosco, Bob Friess, Connie Lake-Noble, Tim May, Robert Pfeiffer, Nancy Polcyn, Jeff Russell, Becky Staab, Jacqui Schaefer, Terri Schaefer, Dyan St Clair and Janis Wagner.

A special presentation was given to Connie Lake-Noble for her actions in rescuing 6-year-old Brett Schneider, who was injured last September when he touched a live electrical wire.

Other awards presented at the breakfast included the Outstanding Youth award to Rachel Streit; the Outstanding Firefighter award to Gordon Peters; and the Outstanding Law Enforcement Officer award to Victor Lauria. Essay contest winners were Rachel Bissi and Zareen Mistry. Essay contest runners-up were Chip Lind and Emily Parker.



Ron Ward receives his Outstanding Service Award from Jaycees President Sally Dale.

Photo by HAL GOULD



Gretchen Opperman is presented her plaque.

Photo by BRYAN MITCHELL

Planners submit their equipment, facility requests

By SUZANNE HOLLYER
Staff Writer

Novi city department heads hope to fund parks, audio / video equipment, sidewalks and soccer fields through a capital improvements plan that will go before the council tonight.

Also on the list are automatic weapons and a firing range for the police department, a new voting system, and a drive-through window for the city treasurer's department.

The Novi Planning Commission recommended approval of the plan at its March 18 meeting.

A Capital Improvement Program (CIP) is required by state law for any municipality with a planning commission. Capital improvements suggested by Novi department heads are listed in the plan.

A committee of Council Members Nancy Cassis and Hugh Crawford, Planning Commissioners Edward Kramer and Eric Schaefer and Department of Public Service Director Anthony Nowicki worked on the report, which addresses possible capital improvements.

Capital improvements are defined as expenditures over \$5,000 on "real property" with a life expectancy of at least five years or expenditures over \$20,000 on "personal property" with a life expectancy of at least 10 years.

Funding for such projects could come from the general fund, which is limited this year, according to the report. Funding could also come from grants, bonds, the private sector or from Special Assessment Districts.

Staff planner Mike Csapo said, although the items listed in the reports are considered necessary by department heads, the city budget may not be able to accommodate everything.

CIP committee members put park land acquisition at the top of their list of important capital improvements. The proposed cost is \$600,000 spread out over five years. The 1992-93 budgeted amount would be \$120,000 under the committee's plan.

No. 2 on the committee's list is funding for audio / video equipment for the council chambers. The expected cost is \$31,000 to be funded through the 1992-93 general fund budget.

The committee's third priority is funding for sidewalks and safety paths. They recommend \$746,506 spread out over six years for the project.

Commissioner Ernest Aruffo said he hopes additional money is spent

to clear city-owned sidewalks of snow in the winter.

"It might help some people say, 'gosh, this year we can walk on the sidewalks,'" Aruffo said.

Fourth on the committee's list of capital improvements is \$50,000 in funding for Power Park soccer fields. The committee reports show the money coming out of the 1992-93 general fund budget.

Other proposed expenditures include a \$15,000 drive-through window for the city clerk, a \$105,600 voting system, police and fire department improvements totaling more than \$1 million, road improvements topping \$16 million and building improvements.

In all, the committee report recommends \$29,700,608 in capital improvements over the next six years.

The police department's submission for new weapons would allow Novi officers to move from revolvers to semi-automatic handguns. The department asked for \$82,445 out of the 1992-93 budget to equip officers with semi-automatic handguns and related equipment and to form an equipped Special Response Team for action during special situations like hostage crises and drug raids.

A firing range requested by the police department would cost \$135,500 out of the 1994-95 budget. But the department's report said the local firing range could increase Novi officers' time on the range and save money in overtime and training sessions.

The department currently uses a range at the Farmington Hills Police Department for training. Police officials estimate \$22,500 to \$23,800 could be saved in overtime and training session costs with an in-house range.

The CIP committee also asked the council to consider "special needs" projects that the budget may or may not be able to accommodate.

"The idea is to give priorities to council, which can decide on dollar amounts for each," explained commissioner Kramer.

Included in the special needs section of the committee report is funding for road improvements, a Town Center parking deck, a new fire station and wall partitions for the community center.

The council meets tonight at 8 p.m. in the Civic Center's Council Chambers. The Capital Improvements Program will be on the agenda with the city's budget.

SOMOCO strikes oil, but drilling noise raises ire

Continued from Page 1

"It seemed like they would start around 4 in the morning and it would run most of the day."

Gotschalk said that state-mandated production capacity tests will be run at the site early this week, which could lead to some odor from a controlled flaring of the gas. After that, the well will be closed until a pipeline along a Detroit Edison easement can be built to carry the fuel from the Ten Mile Road site to the company's production facility at Eleven Mile and Wixom roads.

"Hopefully, folks understand that if they even catch a whiff, it's a temporary, two-day thing," Gotschalk said.

Ninety feet of oil and gas deposits were found in a 300-foot Niagan reef. SOMOCO would have preferred to find 200 feet of the fuel, Gotschalk said.

Based on calculations of the drop in pressure as the petroleum is pumped and the number of barrels taken out, it will take 18 months to two years of operations to determine exactly how much black gold is down there.

Oil prices in Michigan have remained stable at about \$19 a barrel since the company began pursuing the petroleum but gas prices have sunk to a real low. If a million barrels of oil alone are waiting underground,

leaseholders could have \$19 million to share.

Initial predictions from SOMOCO that the royalties would pay each homeowner's property taxes were off base, Gotschalk said, because the firm's Illinois-based partner didn't realize taxes were higher here.

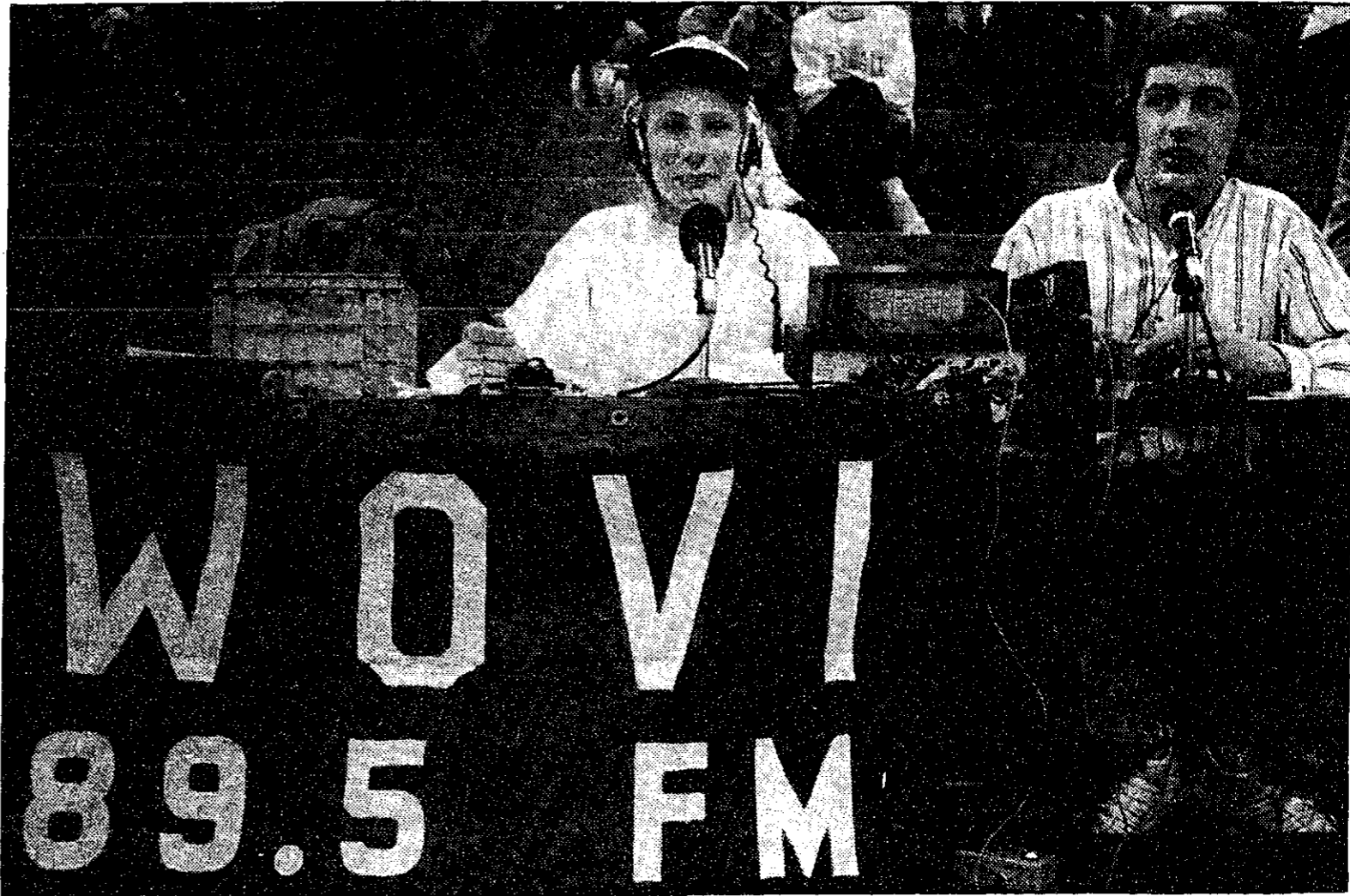
"Let's put it this way. What they will receive in royalty income should help to offset if not fully finance all their heating bills for a lot of years to come," Gotschalk said.

Brennan said the contracts had more generous terms than those originally offered by the Traverse City based-firm six years ago and also contained an agreement to abide by all operational requirements set by the Novi City Council.

"If they're going to take our reserve," individual homeowners should make the decision whether they want to be included or not," Brennan said.

After the Novi City Council refused SOMOCO permits in October 1990, the firm sued the city two months later. In November 1991, the council released the permits.

Council Member Tim Pope said recently he's concerned that the lawsuit has not been rescinded. Now that the well is in, the firm's attorney is proceeding to withdraw the case, Gotschalk said.



Play by play

Live coverage is not just the province of the networks and the big-league basketball stars. Novi students Matt Pierle, left, and Nate Hurt gave play-by-play coverage to the Novi Wildcats ba-

sketball team over the high school radio station, WOVI, during a special game during the season, the recent face off with the 'Cats Northville High School rivals.

Business expo scheduled for high school this week

By SHARON CONDRON
Staff Writer

A host of local eateries, some familiar, some new, will offer samples of their finest fare at the second annual Business Expo this Wednesday at Northville High School.

The list of eateries participating in the expo has grown nearly twofold over last year's premiere event, said Laurie Marrs, executive director of the Northville Community Chamber of Commerce, the sponsor of the event.

Good Time Party Store, Juan Carlo's, The Rose Cottage Tea Room and Sundowner Restaurant are on the list of restaurants debuting at the expo along with a host of old favorites like Gentili's, Crawford's and Crawford's Bakery Connection, Little Italy, Papa

Romano's, Edward's Caterer, Heavenly Bakery and Subway.

"The purpose of the expo is to allow people to realize and understand the multitude of businesses that are in Northville," Marrs said. "There are a lot of people who don't know about many of the businesses here in the community."

This year, in addition to area businesses, the expo will feature a number of non-profit organizations that offer auxiliary services to the community.

Some 18 non-profit organizations have reserved booths at the expo in an effort to gain exposure and recognition in the community. Civic groups like the Northville Parks and Recreation Department, Northville Action Council, Toastmasters, ACORD (A Community Organization Recognizing

Diversity), American Association of University Women, and the League of Women Voters, are among a list of non-profit booths scheduled to appear at the expo.

"There really is quite a diversity of business being represented," Marrs said. "We have attorneys, photographers, child-care businesses and florists."

Marrs said since businesses will be offering free demonstrations, samples, and giving away promotional packages.

"There is nothing for sale. It's really nice you don't have to come with your pockets full. Everything is free," she said.

After the expo's debut last year, Marrs said the Chamber of Commerce realized there was a need for additional space and decided to move the event to the high school to accommodate the demand for additional

space.

In planning for the event the chamber sent out notices to the 450 businesses in the community advertising the expo. More than 50 business responded and reserved booths that filled the limited space the chamber had planned for the annual event. A waiting list with additional businesses still interested in wanting to reserve space is still pending on Marrs' desk.

"We had limited space," Marrs said, "but that was quickly filled. We had so many requests we had to start putting booths up in the hallways."

The response for booths has prompted Marrs to start making plans for the third event even before the second one takes place.

"We already have a waiting list for next year's expo," she said. She expects atten-

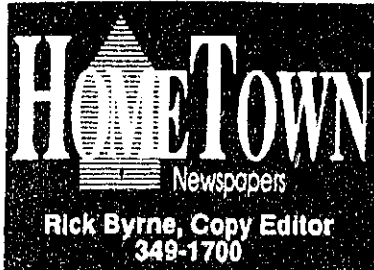
dance records to mirror 1991's total and may even surpass the 600 people who went to the first expo.

"Over 600 people attended the first one. We expect that many or more at this one," she said.

There are many incentives for people to attend the expo, excluding the \$5 admission price. A bunch of give-aways, promotional packages, and free samples are just a taste of what's in it for patrons.

Raffle drawings for valuable prizes — including color televisions and jewelry — will be called all evening long.

The Networking Northville Business Expo is Wednesday, March 25, at Northville High School from 5 to 8 p.m. Admission is \$5 per person, \$4 for seniors. For more information call 349-7640.



FOOD CREATIVE DINING

B
MONDAY
March 23, 1992

Eleanor & Ray Heald/Wine

There's more to Ireland than just green beer

Who invented the green beer served on St. Patrick's Day? Not the Irish. There are only two Irish beers (and they are not green) readily available across the United States. They are Harp Lager and Guinness Stout.

Harp Lager is amber-golden in color with intense barley aromas. It's a medium-weight brew that's fully flavored with a solid finish. Guinness Stout is a very dark, very malty tasting ale. Both the flavor and color come from the addition of roasted barley to the brew. Its appeal is the refreshing, slightly bitter finish.

The term whiskey is Gaelic in origin and there's no doubt that the Irish make some of the most distinctive. There is a common misconception that Irish whiskey is a potato whiskey. The Irish do refer to moonshine as poteen, but this word refers to the small, easily dismantled pot still, not potatoes.

Similar to Scotch whisky, Irish whiskey is distilled from a fermented mash of grains such as malted and unmalted barley, corn, rye, wheat and oats. By Irish law, it must be aged for a minimum of five years in previously used cooperage (such as sherry casks).

However, it is usually aged for seven or eight years and up to 12 years or 15 years for the heavier distillates requiring extended time to achieve roundness, and the essential smoothness.

Prestige Irish whiskeys are pot still single malts with a small amount of single grain whiskey added to enhance the malt character. They are distilled three times as compared to the double distillation used to make Scotch whisky.

Since 1608, in the small village of Bushmills, Ireland, the art of whiskey distilling has flourished in the Old Bushmills Distillery, home of both Black Bush and Bushmills Irish whiskeys. While they have the same home, they are different and appeal to different audiences.

If you are unfamiliar with either, our recommendation is to start with Bushmills. Drink it neat in a snifter. It's lighter and gentler with an elegant, finesseful finish. Once you've gained some experience, try Black Bush served the same way.

You'll notice the bigger, bolder aromas and flavors, many of which originate in the hand-picked sherry casks used during the aging year. If you like cognac, armagnac or single malt scotches, you'll take to Black Bush immediately.

Enhance the aroma appreciation of both of these whiskeys with a few drops of water added to the snifter after the whiskey has been poured. Irish whiskeys may also be served on the rocks.

The big difference in taste between Scotch whisky and Irish whiskey stems from the fact that in Scotland the barley is dried over peat. The smoky or peaty character of Scotch whisky is absent in Irish whiskey.

Irish Mist is a blend of spicy-flavored Irish whiskey and heather honey liqueur from Tullach Mhor. In 1692, the tale goes, the original recipe was lost during an exodus of warriors. Some time later, it was discovered in Austria and returned to Ireland.

Today, Irish Creams originating in Ireland are very popular as after-dinner pours. Fresh cream is blended with whiskey and stabilized so that it does not need refrigeration on the shelf.

Bailey's is the original Irish Cream. After it was first released, it was so popular that new cream liqueurs were developed. They were made with imported spirits, mixed with American cream and bottled in the United States.

Besides Bailey's, there's Saint Brendan's, Emets, Carolans and O'Darby. Our favorite for its excellent chocolate malt, white chocolate and toasted coconut character is Saint Brendan's, easily recognized in the flagon-shaped bottle.

"Ireland sober is Ireland free!" James Joyce wrote. While this column speaks only of the Irish in terms of their famous alcoholic products, we maintain that the best celebration of St. Patrick's Day is one that enjoys the spirits of the Irish in moderation.

Pear-ing off

Sweet fruit makes the most of meals

By TRISH BARR
Copley News Service

A pear a day keeps the doctor away. Wait a minute. A pear? No fooling. "If eaten daily, pears and other fruits containing pectin help prevent high blood pressure and atherosclerosis by preventing the uptake of dietary cholesterol from other foods," the Encyclopedia Americana tells us.

One medium-size pear contains only 95 calories, no cholesterol, and is virtually fat- and sodium-free. Each pear provides 23 grams carbohydrates, 194 milligrams potassium and 6 grams dietary fiber.

No one knows the origin of the pear, but Greek poet Homer described the fruit as "A gift from the gods." Ancient Greeks believed pears had medicinal powers; the Romans introduced them throughout Europe. European royalty and the wealthy grew pears — indeed, French emperor Charlemagne ordered his subjects to plant pear trees in their gardens.

California, Oregon and Washington state produce 95 percent of the commercially grown U.S. pear crop. Varieties include the Bartlett, California's premier pear, and its cousin, the Red Bartlett; the Anjou, Bosc, Cornice, Nelis, Forelle and Seckel pears.

Unlike many other fruits, pears do not ripen on the tree and must be harvested green, though mature. (Maturity is determined by testing for appropriate natural sugar levels.) They then are held in cold storage to prevent ripening before reaching the supermarket.

When choosing pears, select well-formed fruit free of cuts and bruises and complete the ripening process at home. To do this, place pears in a loosely closed paper bag or ripening bowl and leave at room temperature for several days.

Check the fruit daily; at the proper stage of maturity, pears will yield to gentle pressure at the stem end. (Color changes do not always indicate when a pear is in the best condition for eating.)

Once they've ripened, store pears in the refrigerator, where they will keep from three to 14 days.

Pears pair beautifully with cheeses, for appetizers as well as desserts. Some cheeses that go particularly well with pears include blue, Brie, cheddar, Gouda, Gorgonzola and Swiss. Other quick treats include:

Broiled Bartletts: Halve and core fresh pears, sprinkle cut sides generously with orange juice and small amount of brown sugar; dust with ground ginger and dot with butter. Broil until browned and bubbly.

Quick Salad or Dessert: Fill cavities of cored pear halves with seedless grapes. Top with plain low-fat yogurt mixed with a bit of honey. Sprinkle with chopped nuts.

Toast Toppers: Spread hot toast with a small amount of chunky-style peanut butter and top with thin slices of pears.

The Sweet Sandwich: Soften cream cheese or Neufchatel cheese with orange juice. Spread on date or brown bread. Cover with thin slices of pears and sprinkle with ground nutmeg or ginger.

Pears to Go: Halve and core fresh pears and pack cavities with cream cheese or Neufchatel cheese; place halves together, cover with plastic wrap and carry in lunch boxes or knapsacks.

A reminder: When cooking with pears, the fruit should be firm.

FRESH START

1 medium Bartlett pear, peeled and sliced
1 tablespoon lemon juice
¼ teaspoon lemon peel
½ cup crushed ice
2 eggs
¼ teaspoon ground cinnamon
Dash ground nutmeg



Pears can be eaten alone, but the pair well with elegant dinners as well

3 ounces frozen apple juice concentrate, undiluted, defrosted (half a 6-ounce can)
¼ to 1 cup milk

Yields 2 breakfast drinks
Blend pear, lemon juice and peel in blender until smooth. Add crushed ice, eggs, spices and apple juice concentrate; blend. While blender is running, add milk and blend until foamy.

CHICKEN AND PEARS WITH MUSTARD CREAM SAUCE

1½ pounds chicken breast, skinned and boned
salt, pepper and paprika to taste
2 firm Bartlett pears, cored and sliced (see note)
water
¼ cup chopped onion
2 tablespoons butter or margarine
1 tablespoon fresh chopped basil or 1

teaspoon dried, crushed
2 tablespoons flour
1 cup half-and-half
1 tablespoon Dijon mustard

Yields 4 servings
Season chicken breast to taste with salt, pepper and paprika. Arrange with pears in microwave-safe dish. Microwave, covered, on high 7 to 10 minutes or until chicken tests done and juices run clear.

Pour juices from chicken into 4-cup microwave-safe measure; add water to equal ½ cup. Add onion, butter and basil; microwave on high 3 to 4 minutes or until onions are tender.

Blend in flour; stir in half-and-half and mustard. Microwave on high 3 to 5 minutes or until thickened. Adjust seasoning. Pour over chicken and pears.

Note: Bosc and Anjou pears may be substituted.

LEMON CHICKEN WITH PEARS

3 tablespoons vegetable oil

1 chicken breast, skinned, boned and cut into 1-inch cubes
½ pound fresh Chinese pea pods or green beans

3 green onions, green parts only, cut into 1-inch lengths
2 fresh Bartlett pears, cored, sliced
Cooking Sauce (recipe follows)

Yields 4 servings.

Heat 2 tablespoons oil in wok or large skillet. Add chicken and stir-fry over high heat 2 minutes or until chicken turns white. Transfer chicken to plate. Add remaining oil and stir-fry pea pods 1 minute over high heat.

Reduce heat to medium, add cooked chicken, onions, pears and Cooking Sauce. Stir-fry until mixture is heated through and sauce is glossy, about 3 minutes.

Continued on 3

Chef Mary Brady

Culinary team learns the value of practice



The phone call came Monday at lunch time.

It was from Mario Entemad, captain of Team Michigan, which is preparing for the World Culinary Art Salon in Frankfurt, Germany.

"We need to report to Schoolcraft Wednesday morning," he said.

This was three days earlier than first planned. Needless to say, I was a bit put

out. How could I possibly leave the restaurant for four days? It was bad enough that I had to be gone over the weekend, our busiest time.

I tried to negotiate a later starting time, but to no avail.

"Make your decision, Mary," he said. "You knew it may come down to this when you made the choice to be on the team."

Well, enough said. When the coach feels the team needs more practice, then so be it.

Tuesday was a scramble, tying up loose ends at work. Things like schedules, orders, payroll and bill-paying were all done in one day. My organizational skills were put to the test. Then I packed up my tools,

and food to take with me.

Finally at 10 o'clock Wednesday, I said farewell to my employees. All had been instructed what to do if this or that happened. They promised to hold down the fort, and I pledged to call at least once a day.

That day, the team worked until 12:30 a.m. I quickly understood why our coach, Dan Hugelier, wanted us all together. First, I got more accomplished in ten hours than I had in the last week. I had no interruptions — none. What a relief.

Second, the quality of work greatly improved over what I had done while dodging questions and phone calls at Brady's.

And, most importantly, the other team

members offered their support and backing. Still, while driving home, I felt that there was so much more to do. And there was.

On Thursday the pieces I had made Wednesday were cut into and checked. Each item was "run by" Chef Dan for his suggestions and approval. Many were made over, and then over again. Each time they got better. My techniques became more refined.

Organization is very important while competing, so we make lists of things that need to be finished within certain time frames. Part of the "fun" is to cross off everything on your list for that day. Anything not finished is put off until the next day,

and consequently you start off behind.

Part of the list is for helpers, or apprentices. They are at our beck and call to do what ever we need. Chopping vegetables, washing pots, making batters. Each day, as a labor of love, they work through their own lists, never complaining, and staying there to the end for us.

At the end of Thursday, about half of my work was completed. Already 35 hours had been devoted, and the hard part hadn't even started yet.

Friday was another long, long day. We were starting to get tired, but the excitement was on overdrive. We couldn't wait to

Continued on 3

The Refrigerator Door

TASTE OF SPRING 2: The Community Center in Farmington Hills announces the arrival of spring with its "Taste of Spring 2" fundraiser on April 4 at 7 p.m. This is your opportunity to become acquainted with the world of wines as John Janna of the Merchant de Vino presents a well-rounded assortment of wines for tasting accompanied by a wide array of foods specially prepared to complement each wine.

While you are sampling, enjoy the music of the renowned jazz ensemble The Steve Wood Trio. Cost is \$35, and is tax-deductible. Proceeds will go to The Community Center. Call 477-8404 by March 27 to reserve tickets.

RECIPES WANTED: 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 to 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 dinner-time 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-winning Culinary Arts Department is offering several classes this winter and spring.

The Nutrition Cuisine for Health and Fitness seminar will explore innovative cuisine for the 30's. Instructed by Certified Chef's 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.

WINE TASTING: Wednesday's Wine Bar at the Rattlesnake Club in Detroit continues 5:30-7:30 p.m. at \$15 per person for six wines and whimsical appetizers, no reservations required. March 25. French wines from Gascony, the Loire, Alsace and Bordeaux.

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

Sessions will be from 6:30-8:30 p.m. on the following schedule:
• Monday, May 4, Grosse Pointe Yacht Club, 884-2500.
• Monday, July 20, Renaissance Club, 259-4700.
• Tuesday, Nov. 10, Victory Celebration, Detroit Athletic Club, 963-9200.

To purchase tickets, call the numbers listed above at least seven days in advance.

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 from 11:30 a.m. to 2 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 Sandra Weed and 13 of her watercolors and those of painting students. Weed is an art instructor at 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.

EGG CONTEST FOR KIDS: The Michigan Association of Poultry Industries in cooperation with the American Egg Board is sponsoring its eighth annual Michigan Egg Cooking Contest. The contest, which is limited to students in grades six through 12, requires entrants to produce a main dish entrée using a minimum of four eggs or one serving. Top winners in the contest will earn \$300, \$200 and \$100 for first, second and third place respectively. The winning Michigan entry will be sent to the national contest, which has a top prize of \$4,000. Deadline for entry is June 1. For more information, contact Carl C. Hoyt, project coordinator, 3658 88th Ave., Zealand, MI 49464.

BEEF COOK-OFF: Enter your favorite beef recipe in the 1992 Michigan Beef Cook-Off. There are three areas in which to enter—Indoor, outdoor barbecue and microwave. The cook-off will be Saturday, April 25, at the Meridian Mall in Okemos. First-place winner receives \$500 and expense-paid trip for two to compete in the National Beef Cook-Off in Sacramento, Calif., Sept. 17-19. Other prizes include \$200 for second place and \$100 for third place.
For a complete set of rules write to Michigan Beef Industry Commission, 2145 University Park Drive, Suite 300, Okemos 48864.

FOOD GUIDE: Bring on Healthy Food Choices! Oakland County Health Division has updated the American Red Cross Food Wheel for healthful eating. The revision is the work of the Health Division's registered dietitians. The colorful one-page handout features plenty of grains, fruits and vegetables.

Are you confused about fats? Where are they hidden? How to make trade-offs? The new Food Wheel will show you how. A special section describes fat serving sizes.

The guide is based on the new U.S. Department of Agriculture and Human Services Dietary Guidelines for Americans and the American Cancer Society's recommendations. The daily plan is easy to follow. It shows suggested numbers of servings from each food group for different ages.

For your free copy, if you're an Oakland County resident, send a self-addressed stamped (29 cents) business envelope to:
Food Wheel, Materials Center, Oakland County Health Division, 27725 Greenfield Road, Southfield 48076.

NUTRITION INFORMATION: The Food Marketing Institute, the American Academy of Pediatrics and the American Dietetic Association recently launched a nationwide nutrition campaign aimed at encouraging families with children ages two to six to make better food choices. Four free booklets offer information concerning reducing fat and cholesterol, avoiding arguments about food and healthy food choices. To obtain free copies of the brochures, you must include the brochure code in the address where indicated. The codes are Good Nutrition, Healthy Foods, Food Habits and Cholesterol. Send a self-addressed, stamped, business-size envelope to the American Academy of Pediatrics, Department C—(Brochure Code), P.O. Box 927, Elk Grove Village, IL 60009.

"The Refrigerator Door" is a list of coming events and short notes about food arts 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.

Sandwich is pocketful of flavor

Springtime freshness provides a bountiful flood of floral color, including fruits and vegetables. One of this season's most popular meats is fresh American lamb.

The concept of seasonal spring lamb is no longer applicable, but the tradition is enjoyed year-round with fresh American lamb.
Many people are choosing to add this tender, lean and healthy meat to their menus and are always looking for a variety of new ways to prepare lamb. With only 176 calories per three-ounce cooked serving and ample iron, protein, niacin, and B vitamins, lamb is an excellent nutrition source.

Whether you like to grill, broil, roast or microwave, there is no better time for trying today's lamb. Now available in a larger variety of cuts than ever before, choose from its expensive shoulder cuts, shanks, ground meat, Denver ribs, strips for fajitas and stir fry to the more upscale style of cuts including sirloin, racks and loin chops.

This versatile and easy to make sandwich can be prepared conventionally or in the microwave.

"Mediterranean Pocket Sandwiches" are filled with a flavorful combination of ground lamb, spinach, mushrooms, onion, herbs and feta cheese. Quantities can be made easily to create a serve yourself spring-time buffet or picnic. Serve with a colorful fruit salad and lots of iced tea laced with fresh mint.

MEDITERRANEAN POCKET SANDWICH

Topping:
1 cup chopped tomato
2 diced cucumbers
2 tablespoons Italian dressing

Lamb Filling:
1 tablespoon olive oil
½ pound lean fresh ground American lamb
½ pound mushrooms, cleaned and sliced
1 teaspoon Italian herb blend

¼ teaspoon garlic powder
½ teaspoon red pepper flakes
½ cup chopped onion
1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
½ teaspoon lemon pepper
1 cup (4 ounces) feta cheese, crumbled

To make topping: In small bowl combine tomato, cucumber, and Italian dressing; set aside.

Conventional preparation of filling: In large skillet with cover, heat oil. Add onion and sauté until well browned. Add lamb, stirring to crumble lamb and sauté until no longer pink; drain well. Stir in spinach, mushrooms, Italian herb blend, garlic powder, and red pepper flakes; mixing to blend well. Cover and cook 8 to 10 minutes; stirring occasionally. Add feta cheese mixing well, allow to melt slightly. Warm pita bread to soften. Stuff pita with hot lamb filling and garnish with tomato topping.

Nutritional Analysis: Calories: 312; sodium, 412 mg; protein, 16 g; iron, 2.4 mg; carbohydrates, 19 g; cholesterol, 46 mg; fat, 19 g.



FREE Deck Clinic!

Learn How the Pros Do It!

HOW TO:
• Plan your deck
• Prepare site
• Select materials
• Build your deck
• Seal & protect

FREE GUIDE ON DECK BUILDING TO TAKE HOME!
FREE CUSTOM DESIGN SERVICE AVAILABLE!

RECEIVE FREE AT THE CLINIC A \$25 CERTIFICATE TOWARDS YOUR DECK PURCHASE!

THURSDAY, March 26 7:00 pm
FREE REFRESHMENTS!
Location: Elks Lodge 41700 Ann Arbor Rd., Plymouth, MI

15% OFF Treated Lumber **10% OFF Cedar Decking**
Great for decks, fences, docks, or any other projects!
We Stock Top Quality Ponderosa Pine
Free Plans and Estimates • Delivery Available

WE GOOFED, SCRATCHED, DENTED & OVERSTOCKED SALE!

The staff at Mans Do-it Center needs your help. Scratched & dented items, overstocks and undimmed special orders have just about filled our back room this winter! We need to move this merchandise before the boss gets back from winter vacation! Bring your neighbor and take advantage of these incredible markdowns! Thanks! From the Staff.

ITEMS INCLUDE:
• Anderson Windows • Peachtree Windows • Doorwalls • Hardware
• Lumber • Kitchen & Bath Cabinets from Birch, Encore, Starmark and more - wall, linen, base
• Doors - bifold, prehung, six panel
• Floor covering remnants
• Toilets & sinks • Knick-knacks and other assorted goods, scratched & dented items and overstocks!
FREE REFRESHMENTS!

SAURDAY & SUNDAY MARCH 28 & 29

MANS DO-IT CENTER

981-5800 41900 FORD RD., CANTON

Pears appear in main courses

Continued from 1

COOKING SAUCE: In small cup, mix 3 tablespoons water, 2 tablespoons soy sauce, 1 teaspoon lemon juice, 2 tablespoons lemon juice, 2 teaspoons sugar, 2 teaspoons cornstarch, 2 cloves minced garlic, 2 teaspoons minced or grated ginger.

SHRIMP, PEAR AND AVOCADO SALAD

AVOCADO SALAD

¼ pound cooked tiny shrimp (meat)
Dressing (recipe follows)
2 fresh Bartlett pears
1 avocado
lemon juice
1 large head butter lettuce

SHRIMP, PEAR AND

Yield 4 servings.

Marinate shrimp in dressing in refrigerator for about 1 hour. Halve, core and slice pears to get about 2½ cups. Cut avocado into lengthwise slices. Coat both pears and avocado with lemon juice to prevent browning. Shred crisp (center) leaves of lettuce and put into center of 4 salad bowls lined with large outer leaves. Spoon marinated shrimp onto lettuce and arrange pears and avocado around shrimp. Serve remaining dressing on the side.

Dressing: Combine ½ cup white vinegar, ¼ cup vegetable oil, 4 tablespoons Worcestershire sauce, 1 teaspoon sugar, ¼ teaspoon salt, and ¼ teaspoon crumbled basil, and ¼ teaspoon pepper in a jar. Shake to combine.

SHRIMP POTPOURRI

½ cup chamonille flowers
½ cup marigold petals
¼ cup lemon verbena leaves
1 cup mixed yellow flowers, i.e., tulip, mimosa, daffodil
2 teaspoons ground coriander
2 teaspoons ground cinnamon
4 teaspoons powdered orris root
4 drops vetiver essential oil
A few whole dried yellow chilies, marigold heads or cinnamon sticks, for decoration

Measure petals, flowers and leaves into large bowl. Add fixative (orris root) and ground spices, plus any other dry ingredients. Mix them very well with your hands or a wooden spoon.

Add drops of essential oil and mix again. Put mixture into paper bags, loosely seal and place somewhere cool and dry to cure for 4 to 6 weeks, shaking occasionally. When potpourri is ready, add chilies, marigold heads or cinnamon sticks for decoration. The potpourri will then be ready to use.

Note: The dyes and essential oils can generally be bought at craft shops or shops that specialize in scented products, such as Laura Ashley or Crabtree & Evelyn in Twelve Oaks Mall. With the current vogue for dried floral arrangements, you might also check with your florist for local suppliers.

Betty Crocker makes potpourri plans

Real gardeners never feel cold in the winter. They have already plunged into spring with seed catalogs as their ticket to a sunny outlook.

Although many gardeners have strong ideas of what they want to put into the ground, there are the more accommodating types who ask what other members of the family might like. That is the moment to think ahead, and a recently published book can be a big help.

Betty Crocker's *Book of Flowers* by Jane Newdick (Prentice Hall) is brimming with ideas of how to enjoy your flowers inside the house as well as outside. No purchased flower ever has the aroma of those grown in your own garden, since you pick each bloom at its peak of perfection. Now, then, is the time to decide what to plant for eventual indoor enjoyment.

The *Book of Flowers* is full of inspiration. There are clear instructions on how to pick and dry flowers, cooking with flowers, decorating with flowers, flowers for special occasions and making your own potpourris. The lush photographs provide good graphic guides.
The suggestions are not so chic and difficult that you need a florist's training and tools to accomplish the finished arrangement. In the chapter on decorating with flowers, one is encouraged to "forget those great, hotel foyer set pieces put together like a painting by numbers. Instead, simply use what you have and try to

look at everything with a fresh eye." A surprisingly modest assortment of flower containers are used for the arrangements — pitchers, tumblers for small posies, tureens, baskets, fish bowls, even metal milk cans from the farm. In short, if it can hold water, it can hold flowers.

It is instructive to see how in some cases the flowers are massed together for dramatic effect. In others, a few flowers of a single color are chosen for their complementary shapes. One white example combines lilies, tobacco flowers and foxglove in a white pottery pitcher.

Flowers appear more and more on the table in both trendy restaurants and adventurous home kitchens. In bold-face type the book warns that one should beware of poisonous flowers. But instead of citing them, she suggests the reader turn to a reliable reference book. Flowers to be eaten should never be sprayed, another very good reason for growing these blooms that will be taken into the kitchen.

For easy information, note that among the most common flowers, the twelve varieties are African violet, begonia, bleeding heart, buttercup, daffodils, delphinium, larkspur, Dutchman's breeches, foxglove, hydrangea, iris, lily of the valley, lunaria, azalea, rhododendron, star-of-Bethlehem, sweet pea and wisteria.
The photograph of flowers framed in ice cubes will inspire many to prettify their drinks this way. It is

easy to do: "Put a tiny flower in each section of an ice tray. Half-fill each section with water and freeze solid. Top up with water and freeze again. Doing this freezing in two stages means that the flower will end up in the middle of the ice cube, its natural tendency being to float to the top of the water."

The section on making your own potpourris will prove especially helpful. It is explained that there are two kinds of potpourri, moist and dry.
The moist is not very attractive, though its scent is much longer-lasting. For this reason, the dull-colored mixtures are put in containers that allow the aroma to escape. This no doubt explains the name "rotted pot," which is French for "rotted pot."

Newdick explains that commercial potpourris often stink on fixatives, which are costly but vital for a good result.
"Many ready-made potpourris are nothing more than pretty mixtures of flowers and leaves with essential oils added for fragrance."

The basics of combining various flowers, spices and herbs into a deeply scented blend are explained, and the pages of beguiling photographs of potpourris will inspire you to have your gardener plant plenty of the sweetest blossoms there are. Here is one selection to consider.

Put some spring into entertaining

By CAROL CUTLER
Copley News Service

Winter is not going to go out like a lamb, you can bet on it. But when March is on the calendar, what an especially attractive cut is the tenderloin. The long, thin strip of meat is usually no larger in diameter than a skinny French baguette loaf. Once sliced, these small rolls of pink meat have a delicate air that is every fitting for the light mood you want to create.

Just now, asparagus is coming into its glory. It could be served along with the pork tenderloin or lamb. If it's a shad dinner, serve the asparagus as a separate course following the fish.

March is not a great fruit month. Winter citrus fruits are still holding in there, and local berries are a few months away. Of course, now that we have become used to berries the year-round, the old seasonal rules don't seem to apply.

But let's face it, berries that have been picked underripe and shipped long distances just don't hold a flavor punch to regional varieties picked at their full sweetness.

But taking berries or other soft fruits and turning them into sherbets gives a very refreshing and delicious twist to these not-quite-ready specialties.

Carnegie the pretty scoop of sherbet with some cooled fruit or drizzle on a fruit liqueur, preferably the clear distilled liqueurs such as kirsch, which is made from cherries.

Believe it or not, that old standby cauliflower can make the perfect first course. No, it's not especially springlike in itself, but when presented with a delicately spiced coating, it fits the March bill of fare.

Simple cauliflower takes on a rather floral appearance in the following preparation. The sauce

that covers it has a pale creamy tone, then the sprinkled egg adds a sunny color note. An extra hard-cooked egg yolk could be used to emphasize the sunshine.

SUNSHINE CAULIFLOWER

1 large head cauliflower, trimmed
1 teaspoon salt
1 cup mayonnaise
½ cup plain yogurt
1½ tablespoons prepared mustard
Juice of ½ lemon
Salt and pepper
1 hard-boiled egg

Bring large quantity of water to a boil while preparing the cauliflower. Add salt to water and plunge in cauliflower. Cook until cauliflower is rather soft, but do not overcook about 15 to 20 minutes. Drain at once and cool in cold water. Drain thoroughly and refrigerate.

Prepare mustard sauce by beating together mayonnaise, yogurt, mustard, lemon juice, salt and pepper. Push hard-boiled egg through a sieve to reduce it to small pieces.

To serve, place cauliflower in deep serving bowl and spoon sauce over it. Spread sauce with rubber spatula, then sprinkle with sieved egg.

Carol Cutler is the award-winning author of eight cookbooks, "Catch of the Day," published by Consumer Reports Books, is her latest.

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Chefs make perfect at practice session

Continued from 1

our workmanship. We were to be ready when called. This meant that each component of the platter must be laid out on sheet trays, neat and clean. My turn came at 4:30 a.m. I was the fifth of six.

As I rolled my cart into the freezing cold demonstration lab, my heart beat wildly. Was my work acceptable? It looked somewhat dismal, all lined up with no direction. At the end of an hour, my platter was done. Never have I seen individual parts come together so beautifully. The colors were soft and subtle. The ultimate

question that must be answered is, "Would I eat this?" Yes, yes, yes.

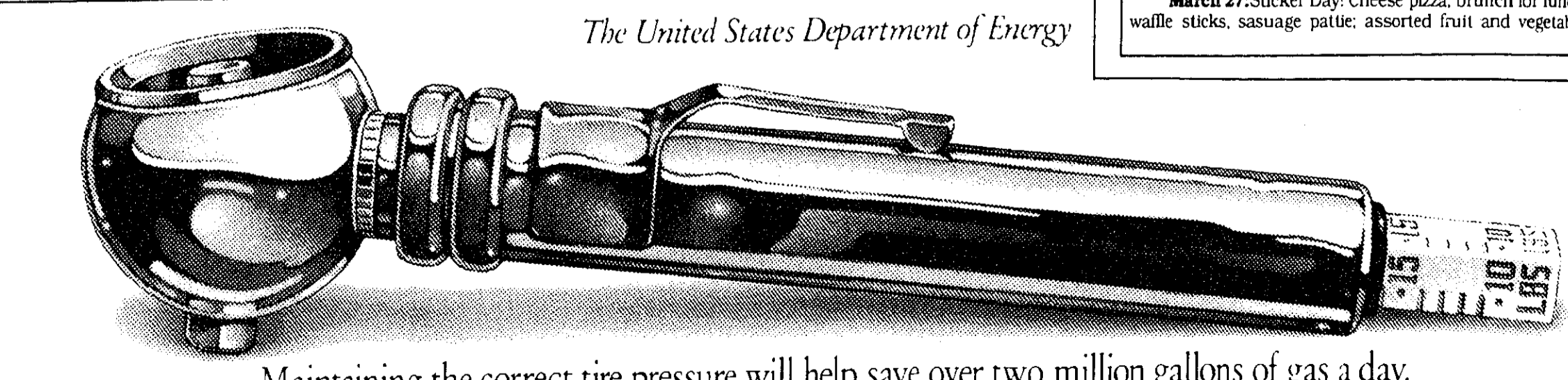
By 8:30 Saturday morning, we were unloading at the Hyatt in Dearborn. All of our labor would be on display for the public in just a few short hours. The food itself must be beautiful, but so too, the total table display. Again the maestro lent his artistry.

By the time it was all done, to be awestruck. All of our toil had been worth it. There was so much adrenaline flowing it could have been bottled. Many obstacles were overcome

last week. New directions pathed out. The first practice with two new members and a new coach had been a success.

Most of all, we realized a great respect for Chef Dan Hugelier. He is a totally devoted, kind and unselfish person. Also thanks go to his wife Katie for putting up with the ungody hours that he put in over school vacation. We're looking forward to the next time.

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



Maintaining the correct tire pressure will help save over two million gallons of gas a day. It really is this easy. That's why President Bush hopes that, together, we can make America more fuel independent. **DO YOUR PART. DRIVE SMART.**

School Lunch Menu

The following are the school lunches for March 23-27.

NOVI ELEMENTARY, NOVI MEADOWS

March 23: Baked chicken nuggets with barbecue sauce and roll, roasted turkey dog on a bun, chef's salad with roll, mixed vegetables, choice of fruit, milk.

March 24: Spaghetti with Italian meat sauce and bread, baked hamburger on a bun, chef's salad with a roll, green beans, diced peaches, milk, Lucky Tray Day.

March 25: Burrito with cheese sauce, baked pepperoni and cheese pizza, chef's salad with roll, garden green peas, diced pears, milk.

March 26: Chef's Day, Soft bagel sandwich with turkey, cheese and lettuce; baked hamburger on a bun; chef's salad with roll; veggie sticks with dip, mixed fruit, milk.

March 27: Cook's choice, roasted turkey dog on a bun, pasta salad with roll, tossed salad with dressing, pears, milk.

NOVI HIGH SCHOOL

March 23: Baked chicken nuggets with roll; soft bagel sandwich with turkey, cheese and lettuce; mixed vegetables; choice of fruit; milk.

March 24: Spaghetti with Italian sauce and bread, mini-submarine with turkey and cheese, green beans, diced peaches, milk.

March 25: Deli Soup bar, \$2.20 Kaiser roll with choice of stacked meat, cheese and trimmings; french fries, assorted fruit or juice; milk.

March 26: Soft bagel sandwich with turkey, cheese, lettuce and tomato; chili dog on a bun, french fries or tossed salad with dressing; assorted fruits or juice, milk.

March 27: Pizza bar \$1.50: Fiestada pizza, cheese pizza boat, pepperoni pizza, french fries or tossed salad with dressing, assorted fruit or orange juice, milk.

MEADS MIDDLE SCHOOL

March 23: Pita sandwich with turkey, cheese and veggies; chef salad; tossed salad; spinach salad; french fries; assorted canned fruit; apples, oranges, fresh fruit in season; milk, roll, chili.

March 24: Deli sandwiches, chef salad, tossed salad, spinach salad, french fries, assorted canned fruit, apples, oranges, fresh fruit in season, milk, roll, homemade vegetable soup.

March 25: Baked potato with choice of cheese sauce, broccoli and bacon bits; chef salad; spinach salad; french fries; assorted canned fruit; apples, oranges, fresh fruit in season; milk; roll; famous recipe bean soup.

March 26: Submarine sandwich, chef salad, tossed salad, spinach salad, french fries, assorted canned fruit, apples, oranges, fresh fruit in season, milk, roll, cream of broccoli soup.

March 27: Grilled chicken sandwich, chef salad, tossed salad, spinach salad, french fries, assorted canned fruit, apples, oranges, fresh fruit in season, milk, roll, tomato soup.

COOKE MIDDLE SCHOOL

March 23: Potato bar; Baked potato with choice of chili, broccoli and cheese sauce, nacho sauce with beef, diced ham, bacon bits, grated cheese, yogurt or sour cream; assorted fruits and vegetables.

March 24: Mexican Bar: Choice of taco with crisp shell or soft shell, taco salad, nachos with cheese and meat, shredded lettuce, diced tomatoes, chopped onion, salsa, guacamole, sour cream; assorted fruits and vegetables.

March 25: Pasta Bar: Spaghetti with meat sauce or Alfredo sauce, macaroni and cheese, Italian sausage bites, parmesan cheese, breadsticks; assorted fruits and vegetables.

Northville High School

March 23: Ravioli, chili, tossed salad, assorted salads, french fries, vegetable du jour, assorted canned fruit, apples, oranges, french fruit in season, milk, roll, cream of broccoli soup.

March 24: Italian sub, tossed salad, assorted salads, french fries, vegetable du jour, assorted canned fruit, apples, oranges, french fruit in season, milk, roll, chicken noodle soup.

March 25: Baked potato with sauce, tossed salad, assorted salads, french fries, vegetable du jour, assorted canned fruit, apples, oranges, french fruit in season, milk, roll, split pea soup.

March 26: French dip, tossed salad, assorted salads, french fries, vegetable du jour, assorted canned fruit, apples, oranges, french fruit in season, milk, roll, cream of potato soup.

March 27: Fish nuggets, turkey fajita with tortilla, tossed salad, assorted salads, french fries, vegetable du jour, assorted canned fruit, apples, oranges, french fruit in season, milk, roll, tomato soup.

NORTHVILLE ELEMENTARIES

March 23: Pizza with pepperoni, chili with crackers, assorted fruits and vegetables.

March 24: Chicken nuggetts with sauce, corn, roll with butter, mini-sub with salami, bologna, cheese, lettuce, tomato; assorted fruits and vegetables.

March 25: Northville hot dogs on a bun, potato rounds, noodles and chicken, peas, Alfredo, corn muffin, assorted fruit and vegetables.

March 26: Chicken nuggets with sauce, mixed vegetables, roll with butter, turkey fajita with tortilla, mexican rice, assorted fruits and vegetables.

March 27: Sticker Day! Cheese pizza, brunch for lunch; Belgian waffle sticks, sausage patie; assorted fruit and vegetables.

170

Help Wanted
General

ASPHALT PAVING CREW MEMBERS NEEDED Rakkers, screw and roller people. Experience only need apply. EOE G L. DuPuis Paving, Wilkinston.

ASSISTANT MANAGER WILD & CRAZY CANT BE LAZY

We have the best atmosphere in town, 15 positions available. Average \$300-\$500 weekly while in training, more as you advance. Looking for money motivated, hardworking individuals who can get along with the opposite sex. No experience necessary. **FIRST COME, FIRST SERVED CALL MARY AT (313)359-3304**

AUTO center mechanic needed Must be certified, knowledge of brakes, shocks, alignments and tune ups, experience preferred. Apply within, 222 West Grand River, Howell. (517)548-1230

AVON Representatives needed for Brighton & Surrounding areas. Investment. (313)227-6774

CARPENTERS or nail drivers for rough framing. Experienced only. (313)227-2600

CARPET warehouse help needed. No experience necessary. Apply in person at Donald McNabb Co., 31250 South Milford Rd., Milford.

CNC lathe operators ADIA needs your experience. We have immediate openings in the Farmington Hills area. All shifts available. Permanent openings for qualified individuals. Call today for an immediate appointment.

(313)442-7800
ADIA

The employment people No fee

CONTRACT hardware distributor looking for help in warehouse, shipping and receiving. Welding hollow metal frames and some installation of hardware. Century Hardware, (313)478-1530

COUNTER sales person Knowledge of building material helpful. Benefits package. Apply at: Tappan Brothers, 195 South Aloy, Fenton.

DAY Bussers needed, \$4.50 per hour plus tips, full or part-time, serious welcome. Mackinnon's Restaurant, 125 E. Main St. Northville. No phone calls please.

DIRECT CARE STAFF Community based program seeking committed individuals to provide active treatment to developmentally disabled adults who present medical and behavioral challenges. Full and part-time available. Call (313)347-6412, Anita. (313)437-5858, Kathy.

DIRECT care staff to work w/mentally impaired children and adults. Part-time, weekend positions available. College students welcome to apply. Our Lady of Providence Center, Northville. (313)453-1300

DIRECT care workers for group home for developmentally disabled in Milford. Day and afternoon shifts available. MORC training helpful or will train. \$5.25-\$5.75 per hr. Call Duane at (313)684-2159.

DRIVERS Novi based company seeking experienced tanker drivers, day & night shifts available. For more information, please contact Dave at (313)783-3651.

DRYWALL hangers, finishers, sanders, 2 yrs. minimum experience, (full time). Laborers (part-time), (313)426-5059, 6pm to 10pm weekdays.

drivers

PROFESSIONAL DRIVERS

Ryder Distribution Resources has full time employment opportunities for high quality, customer service oriented tractor/trailer drivers with its dedicated contract carriage operation.

Successful applicants will have:
• A desire to work with the best
• Minimum 3 yrs recent variable TRACTOR/TRAILER driving experience (all seasons, all terrain)
• Complete DOT certification, including CDL with HazMat
• Excellent safety record (no accidents within the past 3 years)
• Customer service/delivery experience
• Ability to pass a pre-employment drug test and physical

Ryder is offering the highest performers an opportunity to earn a highly competitive salary, a comprehensive benefits package including medical, dental and life insurance programs for you and your dependents and an excellent employee savings (401K) plan.

Hiring for these opportunities is now in progress. Ryder will offer you the opportunity to be home most weekends and some days during the week. This is not an irregular route operation. You will be dedicated to routes that will run, in most cases, daily. Please call or apply in person between the hours of 7:00 a.m. and 7:00 p.m., Monday through Friday at the general offices of:

RYDER DISTRIBUTION RESOURCES, INC.
1-800-765-0703, Ext. 14
6801 Stratton Ave.
Detroit, MI 48209

Ryder is an Equal Opportunity Employer M/F/D and encourages driver applications from minority and female applicants.

EASY work! Excellent pay! Assemble products at home. Call toll free 1(800)467-5566 ext. 610

ENTRY Level light industrial & clerical workers needed for Livingston & Washtenaw Counties. (313)663-0150, EOE. MF.

EXPERIENCED Body Shop Manager Call Dale Payne, Superior Oldsmobile-Cadillac-GMC, (313)227-1100.

EXPERIENCED person for roofing & siding. Must have truck & references. (313)227-0626.

FACTORY JOBS
DAYS/AFTERNOONS

Brighton, Whitmore Lake
Southeast Livingston County
ADIA (313)227-2118

FOWLERVILLE Cooperative Preschool teaching opening, 4 to 5 sessions per week. Must be certified. Please send resume with references to P.O. Box 98, Fowlerville MI 48836.

FULL/Part-time veterinary Technician Highland Milford area (313)987-2421

GENERAL laborer - clean up & delivery. Good driving record required (313)449-0099

GENERAL OFFICE CLERKS

FULL TIME

Advertising Service Firm in Farmington Hills seeks entry level general office personnel. Please respond if you possess the following:

- High school diploma
- Good phone communication skills
- Data entry experience
- Salary \$11,440 per year
- Hours - 8am-5pm
- Good written and verbal communication skills

If you have these qualifications, contact:

(313)488-3422
between 10am - 4pm
Mon-Fri

GRAVEL train driver wanted. In-state lead w/10 Wheeler. Must be able to back up. Send resume to Box 3593, 0v Hwy. City, Press. 323 E. Grand River, Howell, MI 48843.

HAIR stylist & nail tech needed in busy full service salon. Ask for Deanna or Carolyn. (313)231-3753

JANITORIAL Part-time in Farmington, 3 days per week, 3 hrs. per night. \$5.25 to start. (313)624-1674

JOBS AVAILABLE NOW!

FACTORY/CLERICAL

Apply in downtown Brighton and we will share your skills and experience with over 12 offices in Southeast Michigan. Call for an appointment today.

ADIA (313)227-2118

LIGHT INDUSTRIAL JOBS! \$150 BONUS TOP PAY

Long and short term work available in all locations: Press Operators, Mill Hands, Warehouse, General Labor. Must have transportation, I.D., and be dependable. We offer: Holiday Pay, Over-Time Pay, Temp-Med Insurance. Call today for an appointment!

LIVONIA (313)484-2100
SOUTHFIELD (313)352-1300

SMELLING TEMPORARIES

LIVINGSTON County Lennox heating & cooling contractor has an outstanding opportunity for an installation technician earn what you are worth, the only feeling is your ability! Must be a top quality, experienced person. For interview call: LouAnne, (517)548-2114.

LONG-TERM factory assignment in Wisconsin. Days/afternoons, \$5-\$5.50/hr. Bonuses and benefits offered. ETD temporary Service, (313)464-7078, E.O.E.

MACHINE Operators. No experience necessary. Immediate openings available. Day and afternoon shift, 40 hrs. weekly, plus overtime and benefits. (313)694-0555

MACHINE Shop in Milford-Wixom area has full time opening for person with some experience with production machinery. Call: Mon, Sat-Sun & Tues, 12-3pm. (313)473-9305.

MAINTENANCE person for long term position at a large apt. complex in Brighton. Must have basic tools, and knowledge of electrical, plumbing and carpentry. Perfect for retirees. Non-smoker. Call from 9:30am-4pm. (313)229-8277.

MAINTENANCE

Well established plastic injection molding company located in Livingston County has an immediate opening for a maintenance person on the afternoon shift. This individual MUST have 3-5 years experience in hydraulic, electrical and mechanical troubleshooting plus repair of PLASTIC injection molding machines and all related secondary process equipment. Competitive wages and full company paid benefit package. Send resume and salary expectation to MAINTENANCE, P.O. Box 408, Howell, MI 48844 EOE MF

MANAGEMENT TRAINEE

No experience necessary. Corporation expanding. Need to open to two branch offices. Bonuses plus insurance. (313)662-6708.

MANUFACTURING/assembly/metal forming Day or afternoon shift. Starting rate \$5.50 to \$6.25 per hr. Shift premium reviewed quarterly for wage increases, incentive bonus monthly, paid vacations, holidays & other excellent fringe benefits. Apply in person Monday through Friday 8am to 5pm at DUNNAGE Engineering, 721 Advance Street, Brighton.

ROUTE DRIVER
HERSHEY ICE CREAM

Experienced driver wanted. Deliver Hershey ice cream to grocery & convenience stores on established routes in Michigan area. Glass 2 license & over 21 required. Must meet all D.O.T. requirements. Hourly rate & commission averages \$25,000 per year. Company paid Blue Cross, Blue Shield Family Plan, life insurance, pension plan, monthly quota prizes, Christmas bonus, route uniforms provided. (419)726-5251.

SALES INVENTORY
COORDINATOR

Immediate opening in sales office for Inventory Coordinator. Duties include coordination of inventory and inventory including product distribution. Above average typing skills and word processing with minimum 5 yrs. experience required. Experience with main frame and PC desired. Liberal fully company paid fringe benefits. Salary commensurate with experience and education. Send resume and prior salary history to: CLAIR RITCHIE MICHIGAN CRT 24800 NOVI RD NOVI MI 48375 An affirmative action employer.

MATURE individual needed to manage and maintain small farm, including 4 horses, beautiful garden with lawn and pastures. Individual must be capable self supervisor and motivation. Great job with great pay to the right person. 40 hours weekly. Please call evenings (313)750-0750

MECHANIC-skilled in small engine repair, diesel hydraulics, light and medium duty trucks, license preferred. CDL a must. (313)684-2309 7am-3pm

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

NATIONAL security company looking for individuals with security background for Novi security office position. Openings available immediately. Contact Julie Molloy, Wells Fargo Guard Services, 1(800)888-6071.

NEAT, attractive, assertive, handy people with a good smile wanted to work industrial trade show, Cobo Hall, March 30 to April 2. Work 9:00am-5pm. 1 hr. lunch Alternate with others. No experience necessary, will train. Call for appointment and interview before March 26. Training, March 27. (313)698-3200.

NORTHVILLE Co looking for a mature person to work 4 days per month, includes some Sundays. Must be able to type and work well with the public. \$4.25 to start. Call (313)448-7891.

NOVI ROAD CLEANERS & COIN LAUNDRY

is now accepting applications for the following positions:

COIN LAUNDRY Attendants

is now accepting applications for the following positions:

COIN LAUNDRY Attendants

DRY CLEANER: Counter Help
Pants Pressers
Shirt Pressers
Silk Finishers

Novi Road Cleaners, 1069 Novi Rd., Northville (313)449-8120.

NOW accepting applications for our food service dept. All shifts. Please apply in person. Novi K-Mart.

NOW accepting applications for evening positions in downtown South Lyon. Perfect attendance required. Clear speaking voice a must. Call (313)439-3627. EOE.

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

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

NOW HIRING

Full time light production, in large photo processing lab. Afternoon & midnight shifts available. Full benefit package available. Starting salary \$4.45 - \$4.65 per hr. Please apply between 8:30am and 4:30pm weekdays. No phone calls please.

QUALEX INC.
43045 W. NINE MILE RD.
NORTHVILLE, MI 48167
(Formerly Guardian Photo)

PART-TIME maintenance person for rental property in Brighton. Call between 8am and noon. (313)229-7881.

PART-TIME kennel assistant needed. Afternoons and weekends. 15-20 hours weekly. Highland Milford area. (313)887-2421.

PC PROGRAMMER

Free lance. Data base experience? Small business needs your help to customize and teach Fox Pro 2.0. Reply: CMS, P.O. Box 457, South Lyon, MI 48178. (313)632-6070.

POSITION available for energetic, fast learner. Strong secretarial skills, general office work perfect. Full time. Call for interview. (313)437-1122.

PRODUCTION - ASSEMBLY

Immediate openings are available on first and second shifts. Pilot Industries, an established plastic manufacturer, is seeking responsible individuals who are willing to learn and possess the ability to produce quality work.

We offer competitive wages including paid benefit package. Qualified applicants should submit applications at:

PILOT INDUSTRIES, INC.
Human Resource Dept.
7931 GRAND STREET
DEXTER MI 48130

ROUTE DRIVER
HERSHEY ICE CREAM

Experienced driver wanted. Deliver Hershey ice cream to grocery & convenience stores on established routes in Michigan area. Glass 2 license & over 21 required. Must meet all D.O.T. requirements. Hourly rate & commission averages \$25,000 per year. Company paid Blue Cross, Blue Shield Family Plan, life insurance, pension plan, monthly quota prizes, Christmas bonus, route uniforms provided. (419)726-5251.

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WRECKER driver, full time, experienced only. Apply: 5910 Whitmore Lake Rd., Brighton.

RESEARCHERS earn up to \$25/hr. doing full or part-time court house research. No experience necessary, will train. 1-800-933-6460

SCREW machine operator. Experienced screw machine operator positions on first and second shifts. S.P.O. and set up a plus. Medical, dental and life insurance provided. Apply in person. W. A. Thomas Co., 446 Congdon St., Chelsea, MI 48118.

SECURITY

Retirees, college students welcome! Full or part-time. Flexible scheduling. Paid training, paid vacation, uniforms furnished. 8042 Grand River, Brighton. Apply within.

STEEL Band Saw Operator. Full time employment for person to run saws, advancement available for self-motivated individual. Contact Eco Tool Co., Inc. 42525 W. 11 Mile Rd., Novi.

STEEL filter-welder, MIG & stick welding experience required. excellent wages & benefit package. Apply in person Monday through Friday 8am to 5pm at DUNNAGE Engineering, 721 Advance Street, Brighton.

STEEL supply yard person. Part-time, will work into full time position. Welding, h-i/o skills, knowledge of steel fabrication. Apply at 5079 Canterbury, Brighton MI 48116.

TELEMARKETERS wanted, excellent earnings, Brighton, Howell, Fowlerville, Hartland and areas N. of. Call (313)735-4057.

TEMPORARY health insurance for the unemployed. Low rates. (313)444-9892.

WALLPAPER SALES/DETAIL

Busy home decorating store in the Farmington Hills area seeks full-time wallpaper sales person with knowledge and experience in invoicing, ordering, measuring, wallpaper, books etc. Hourly wage plus benefits for qualified applicant. Contact Mrs. Peaton (313)455-4400.

WANTED! full time sales person with positive attitude and work ethics. Benefits, bonuses, advancement, paid vacation and training offered. No experience necessary, but helpful. Apply at Home Designs, 3500 E. Grand River, Howell.

WANT OLDSMOBILE 98'S OR CADILLACS

1977 to 1984. Please call Dale, (313)462-6455.

1990 DODGE cargo van 1 ton, 318, automatic, 86,000 miles, \$6,000 firm. (517)548-4322.

1972 INTERNATIONAL Syd dump truck, air brakes, \$3,500. (517)546-3046.

INTERNATIONAL 6 yard dump truck. Exc. for private road, horse track, etc. Underbody scraper, snowplow, good tires. \$1,500. (313)437-1317 after 6pm.

WANTED. Construction tools and small equipment, pumps, saws, lasers, generators, chains, etc. Top dollars paid. (313)358-1678.

TRAIN to BE AN AVIATION MECHANIC, 50 week program, housing & financial aid available (if qualified). High school diploma or GED required. Job placement assistance.

1-800-537-1183
RIVERSIDE SCHOOL OF AERONAUTICS
UTICA, N.Y.

1986 FORD pickup, 8 ft. bed, power steering/brakes, air, cap. (517)546-8565.

1988 CHEVROLET Silverado 1500 wheeland cab. Loaded, 52,000 miles, \$9,500. (313)747-9345.

1991 GMC Sonoma truck 5 speed, under 10,000 miles, air, cassette, \$8,500. (313)229-7102.

1985 CHEVY S-10 extended cab. New engine, 6,500 miles. Auto, \$3,950, best. (517)546-7156.

1972 CJ-5, 52,000 original miles, exc. cond. New top, windshield & more. \$2995. (517)546-3799.

1980 JEEP CJ-7, 304 4 speed, rebuilt engine, transmission & clutch, \$2,500. (313)437-8778.

1985 CHEVY S-10 extended cab. New engine, 6,500 miles. Auto, \$3,950, best. (517)546-7156.

1989 YAMAHA XLV with trailer, exc. cond., \$3,200. (313)227-2677.

2-1985 YAMAHA XLV's, 535cc, only 300 miles on each. Like new cond. Fueline trailer, full face helmets included. Must sell. \$2,500. (313)684-2288.

16FT. Starcraft 1985, 25hp. Yamaha, electric start, Magliner trailer, full new canvas. \$2100. (313)227-4815, (517)881-7526.

WEEKLY Newspaper Reporter needed. Full-time to cover meetings, write stories, features & other duties as requested. Smoke Free environment. Bachelors degree or 1-3 years experience. EOE. Send resume to Box 3593, 0v Hwy, South Lyon, MI 48178.

WHITMORE LAKE McDonalds now hiring for maintenance position. \$6.00 and hour plus benefits. Apply in person.

1989 YAMAHA XLV with trailer, exc. cond., \$3,200. (313)227-2677.

15 FT. aluminum boat, 35hp. Chrysler motor & trailer, good cond. 1300/best. (313)227-3913.

18FT. Century, 350 Chevy bowler, stereo, less than 100 hrs. \$13,000. (517)546-8810.

ALUMINUM boat, motor and preliably trailer wanted, under \$500. (313)227-9578.

BOAT Sale at Heaver Canoe Rental, 2775 Garden Road, Milford, New 12 ft. V-bottom boats, \$600 each. Weekends by appointment. Call anytime. (513)685-2379.

CANOE Sale at Heaver Canoe Rental, 2775 Garden Road, Milford, New Michigan canoes, (Blomshied), 15 ft. \$475. 17 ft. \$495. Weekends by appointment. Call anytime. (513)685-2379.

WANTED! small canoe or fishing boat. Call Jeff: (313)229-1647 eves.

1971 14FT. camper trailer, sleeps 6, good cond., \$400/best. (313)227-3813.

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

ORIN Jewelers has a sales opening for a dynamic personality as a fine jewelry consultant. If you are interested in being part of an exciting company, please come in and introduce yourself. 101 E. Main St. Northville.

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WANTED! full time sales person with positive attitude and work ethics. Benefits, bonuses, advancement, paid vacation and training offered. No experience necessary, but helpful. Apply at Home Designs, 3500 E. Grand River, Howell.

173 Education/ Instruction

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