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NOVI NEWS

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Escorts arrested in Novi hotel

By CRISTINA FERRIER
Staff Writer

Novi Police were involved in a large-scale arrest of several prostitutes working out of a Ferndale-based company called Executive Choice Escorts May 6.

Novi Officers Thomas Lindberg and Larry Lemerand worked in conjunction with the Ferndale and Madison Heights police departments in what Ferndale Police Lt. Daniel Paterson described as an ongoing attempt to shut down the business.

Paterson said Executive Choice Escorts advertises in *The Metro Times* and operates in a manner similar to that of the former Novi-based Jasmine's Companions.

Jasmine's Companions was the subject of a *Novi News* investigation in January. The company, which also advertised in *The Metro Times* as an escort service, offered prostitutes on an outcall basis. It has since moved out of town.

Continued on 4



Photo by BRYAN MITCHELL

Crunch!

Mike Sill fights off a check in the Novi lacrosse team's game Wednesday with Detroit Country Day. The lacrosse team, which is in its second season, will play Our Lady of Sorrows today on the road. They hit the road again Wednesday to play Birmingham.

Wahl to move, home's future mulled by city

By JAN JEFFRES
Staff Writer

While Novi Community Development Director and tenant Jim Wahl is preparing to pack his bags and move out of his city-owned residence, the future of 1810 E. Lake Drive is unclear.

Some council members say the property should be sold and the profits diverted to parkland purchases. Others want to keep it and ultimately extend a public beachfront along Walled Lake.

City Manager Edward Kriewall Wednesday asked Novi City Council to consider placing \$4,000 in the 1992-1993 budget to demolish the building. Thursday, they nixed that expenditure.

Council Member Nancy Cassis said she wasn't prepared to set aside the \$4,000 for pulling down the house. "It's become an embarrassment. We're saying we want to demolish it and bury the evidence."

Cassis and Council Members Carol Mason and Tim Pope say the

house should be sold, leaving the future owner with the option of restoring or tearing it down.

"I don't think the city should be in the business of owning land like this," Pope said.

Among the ideas being kicked around is letting the Oakland County Sheriff's department use the site for their lake patrol. Mason suggested using the house as a police substation.

Wahl, who has paid \$200 a month to rent the home, said he is moving out within 90 days. His tenure there has been the subject of controversy recently.

The two-room residence may not be up to city code and would need so much work that it can not be rented out to a non-city employee, Mayor Matthew Quinn said.

"It would need a dramatic upgrading if anybody was going to live there," Wahl said, adding that he spent several thousand dollars on carpeting and paint when the building was flooded three years ago.

Continued on 3

Crawford's pay vote tossed out

By JAN JEFFRES
Staff Writer

Mayor Pro Tem Hugh Crawford's Wednesday night vote on an across-the-board 4-percent pay raise for Novi employees was thrown out by the city attorney Thursday night, as a violation of the city charter.

Crawford's wife Kathy Crawford, a parks and recreation special recreation coordinator, has worked for Novi for 10 years.

Because his spouse was not singled out for a special salary alignment, Crawford, who has been on the council since 1985, said he didn't "see an across-the-board wage proposal as singled out... we're talking about all the employees in the city."

Mayor Matthew Quinn said he was advised that the parks and recreation department's salaries should have been set aside for a separate vote, with Crawford abstaining. Crawford remains free to vote on the entire budget.

"It would be as if the individual hadn't voted on that particular matter. There is no point in re-voting unless someone changed their mind," City Attorney David Fried said.

Council Member Nancy Cassis brought up the issue Wednesday.



HUGH CRAWFORD

based on an April 29, 1991, legal opinion. Her colleague Carol Mason echoed Cassis' discomfort.

"If there is something out of line we'll bring the matter up for a vote again," Quinn said at the time.

Cassis protested: "It's something like kind of a dictatorial tone and we don't work that way on the council. We work on agreement. To have the attorney review after the fact isn't a good procedure."

However, Fried said Thursday that since the matter passed by 5-2, there was no need for a revote as the majority still ruled even if Crawford's "aye" was disqualified.

Continued on 3

Council wraps up city budget

By JAN JEFFRES
Staff Writer

Deciding "what's in" and "what's out" for 1992-93 isn't just the domain of West Coast trendsetters.

Novi City Council had a crack at it Thursday, as the new \$12.044 million budget began to take its final shape. What's in above all else is \$70,000 for a one-year payment on park land. This would supplement a \$220,000 down-payment proposed for an as yet undisclosed site.

What's on its way out is the \$37,000 which the city administration has been instructed to tear from its budget by Monday — anywhere it chooses.

A public hearing on the budget, originally scheduled for tonight, has been pushed back to May 18.

After much sparring, the council has opted to keep the budget at the Truth-in-Taxation benchmark and maintain the city's fund balance as close as possible to what has been described as a

"It's not a fair proposition for people who have been here many years and would like to stay in their homes."

Carol Mason

"\$100,000 over truth-in-taxation isn't going to force anyone out of the city. We're talking \$5 or \$10 per household."

Hugh Crawford

venue remains constant. This can be overruled by the local government following a public hearing.

Mayor Matthew Quinn, Mayor Pro Tem Hugh Crawford and Council Member Joseph Toth were prepared to make the move above the benchmark by approximately one-tenth of a mill (\$150,000) but were overruled. The council then unanimously agreed to stay below truth-in-taxation with some heavy-duty reprioritizing of expenditures.

One mill equals \$1 in property taxes for every \$1,000 of state equalized valuation of property (50 percent of market value).

Crawford contended that keeping the tax level below the benchmark might be "politically correct" but was also irresponsible.

"One hundred thousand dollars over truth-in-taxation isn't going to force anyone out of the city. We're talking \$5 or \$10 per household," Crawford said.

Continued on 3

Board to redraw school boundaries

By SUZANNE HOLLYER
Staff Writer

Parkview Elementary fourth graders who began their education at Orchard Hills Elementary may find themselves back at their original school when classes open this fall.

District administrators proposed a plan Thursday that would send all students kindergarten through fourth grade living in the northeast part of the school district back to Orchard Hills. The area was moved into the Parkview district when the school opened two years ago on Eleven Mile Road.

Already reaching its population limits, Parkview will be unable to accommodate all of the students in its boundaries this fall. District officials are negotiating a contract with architects to build an addition on Parkview. A bond proposal to fund the construction could come before voters as soon as December.

In the meantime, Superintendent William Barr proposed to move the excess students to Orchard Hills. Another redistricting of school boundaries would be needed when the Parkview addition is complete.

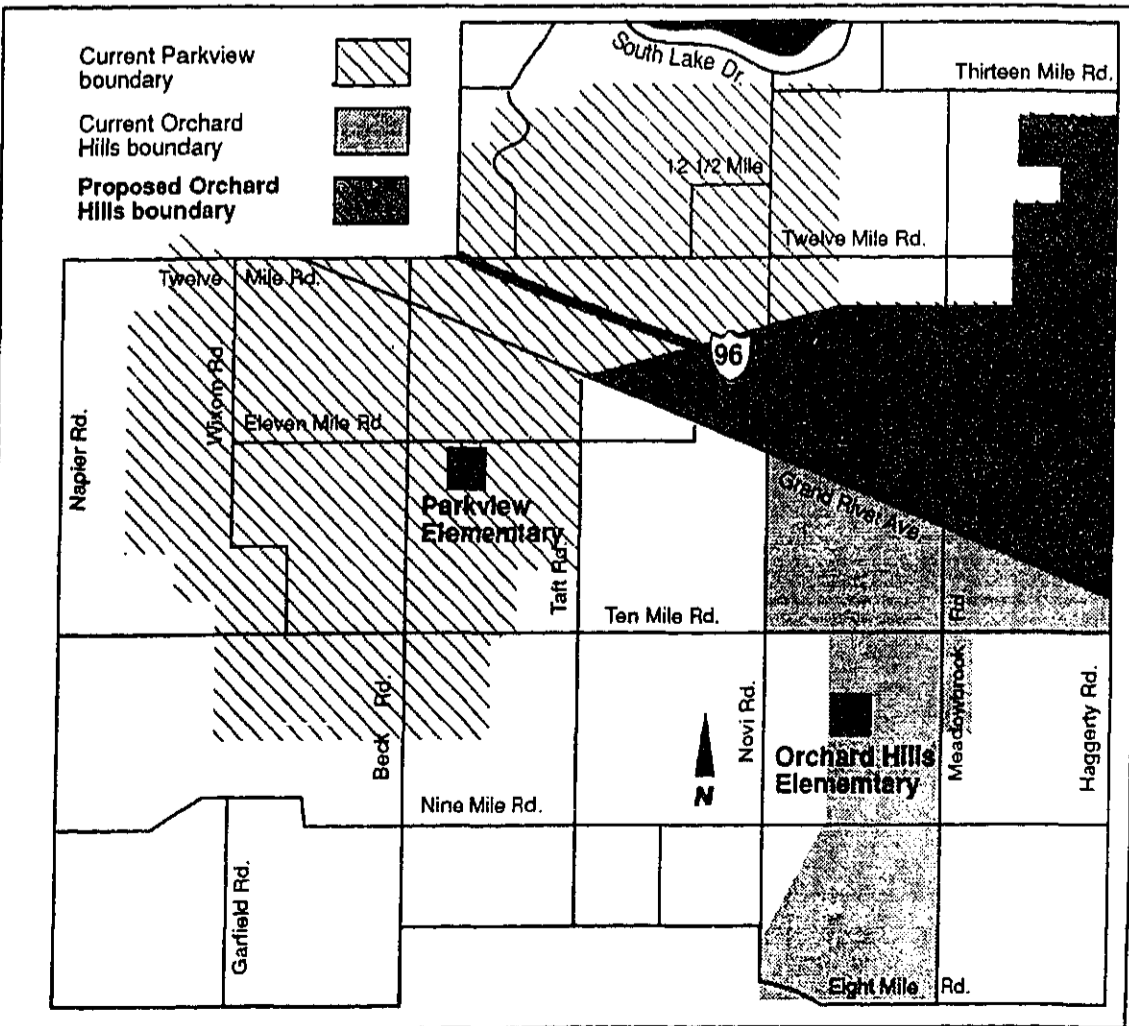
Barr planned to meet with parents and bring back a recommendation for school board approval at its May 21 meeting.

But the plan met with a chilly reception from some school board members.

Trustee Sandra Thornton said the plan would provide an awkward transition for fourth graders, who have already changed schools once.

Continued on 6

Boundary Change



Map by CHRIS BOYD

inside

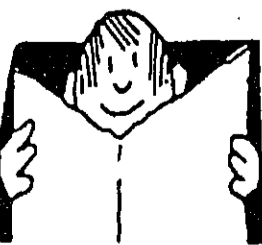
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DON'T FEAR!

INSIDE:
THE
SUBURBAN
CABLE WEEKLY



SCHOOL BOARD CANDIDATES

What do you see as the number one problem facing Novi schools and how would you be able to remedy that problem as a school board member?

Adequate funding is the No. 1 problem facing Novi schools. As the government attempts to bring equality in education to Michigan's students, Novi schools are losing money by having to pay for their own retirement benefits and Social Security.

Tax base sharing funds are being held in escrow awaiting a court decision.

Novi, being an out-of-formula district, stands to lose over \$1 million in state aid in the 1992-93 school year.

As a board member, I would seek input from the residents of Novi for direction as to where money should be spent concerning education.

What, if any, new programs do Novi residents want? Will they accept a tax increase to help programs from being cut? I will use my best judgment as a member of the team to deter-



Julie Abrams

mine the best way to offer quality education in Novi.

The biggest problem facing Novi schools is the uncertainty of school financing created by the state Legislature and the governor's continued meddling with school funding. Novi could lose in excess of \$2 million, or approximately 10 percent of its operating budget, if plans being discussed in Lansing are enacted.

I serve on the Michigan Association of School Boards Legislative Committee and in that capacity have been able to voice the concerns of the citizens of Novi to our legislators and the governor's office.

This position also has provided me with meaningful information that I provide to board members and the community to keep Novi better informed. My re-election to the board would allow me to continue serving as a conduit between Lansing and Novi in dealing with financial



Raymond Byers

matters affecting education.

Money — specifically the state financing game — is the number one problem facing Novi schools. Coupled with our rapidly increasing student enrollment, financing the education of our children is a major concern in our community.

No one local board member can remedy this legislative financial nightmare. As a board member, however, I have united with other leaders to repeatedly inform our representatives in Lansing of the devastating effects of each new proposed financial diversion.

To be pro-active in meeting the financial needs of this district, it is imperative we all continue to support and utilize avenues of open communication within our community which draw us together. As a board member I strongly support fiscal responsibility at all levels.



Sandra Thornton

Students may move from Parkview to Orchard Hills

Continued from Page 1

The fourth graders would have to re-adapt to Orchard Hills for a year before they head to Novi Meadows in two years.

Trustee Raymond Byers said he wants input from parents.

"I have a real problem telling these people in two weeks this is what we're going to do," said Trustee Raymond Byers.

Byers suggested the effected parents be provided a forum before the school board.

Barr said the parents would have the opportunity to protest after he meets with them, but before the resolution is adopted.

"If they pack this room to the rafters, so to speak, you might not take any action," Barr said.

Board members discussed placing relocatable classrooms outside Parkview to accommodate the overflow of students.

Barr said the two relocatable, trailer-like classrooms could be moved to Parkview at a cost of about

\$14,000.

But Barr must check on whether or not the relocatables would hamper construction at Parkview.

A third alternative also was suggested. Parkview's art and music rooms could be used as regular classrooms. Art and music would be taught by teachers traveling from room to room.

But the "art on a cart" plan met with some criticism by board member Sandra Thornton. Art classes would have to be limited to clean mediums in the carpeted Parkview classrooms, Thornton said. Paint and clay would have the potential of ruining the carpet, she said.

Board member Craig Foreback suggested some parents might not oppose the redistricting plan. The board should hear what parents have to say, Foreback said.

"If redistricting isn't desirable, maybe the alternative is less desirable," Foreback said.

Talk of overpopulation in Parkview led to concerns about the future population stability in Novi

schools.

Byers suggested the board look at acquiring property in the north end of the district. He said a new school will be needed within five years to accommodate students coming from proposed housing developments in the area.

Byers also suggested trading a 10-acre plot of land owned by the district on Ten Mile Road with Providence Hospital's Ten Mile and Haggerty Road property. The property is currently home to a branch of Providence Hospital, but the building is expected to close when the Providence Park medical facility opens at the corner of Beck Road and Grand River Avenue.

Hospital officials have said they would consider using the facility for Novi Youth Assistance activities.

Barr will contact parents affected by the proposed redistricting plan. The item likely will be back at the board's May 21 meeting. The meeting will be held at 7:30 p.m. at Orchard Hills Elementary, 41900 Quince.

Novi makes sharing payment

By SUZANNE HOLLYER
Staff Writer

Novi schools will make its tax base sharing payment — but not happily.

The district will be the last in its eastern Michigan region to make a second payment to the state tax base sharing plan. The first payment was made in December. The second was due March 15.

Tax base sharing, a plan mandated by state law, requires districts considered to be property wealthy by the state funding formula to share half of all new commercial and industrial taxes with other school districts in the state.

Michigan is divided into two regions for sharing taxes. Oakland

County is in the eastern region, while Wayne County is in the western region.

The plan will cost Novi schools close to a half-million dollars this year.

The payment came before the school board for approval Thursday at the request of Trustee Robert Schram. Some Wayne County districts have not paid their share because a citizens' lawsuit is under way, preventing payment.

No such lawsuit exists in Oakland County, but the constitutionality of tax base sharing is in the courts.

"It's on the agenda," said Superintendent William Barr. "Quite frankly, I think it's on the political agenda."

Schram suggested saving the money in a district escrow fund until the lawsuit is resolved. But Novi would be financially penalized by the state for withholding a payment, Barr said.

And the district would have nothing to gain because its tax base sharing payments are being held in an interest-bearing, county escrow account pending resolution of the lawsuit.

Board Trustee Sandra Thornton "begrudgingly" motioned to approve the payments to what she called the "tax base giving" plan. The motion passed 4-3 with Trustee Raymond Byers, Schram and Secretary Craig Foreback casting protest votes against the plan.

DIVE INTO THE FUTURE



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FOOD CREATIVE DINING

Lois Thieleke/Nutrition

The No. 2 drink in the world? It's in the bag

Tea is the world's second most popular drink, next to water. Consumers have a wide variety of tea products from which to choose: instant tea, iced tea mixes, specially and flavored tea bags, loose tea, and the traditional tea bag. Herbal teas are not considered true teas, but instead are caffeine-free blends of one or more herbs with flavor and spices added.

The tea tree is actually an evergreen tree and a member of the Camellia family. For ease in plucking, the bushes are kept to heights of about three feet, but if a tea tree is left untouched, tea plants can grow up to 50 feet high and live for over 100 years. The oldest known tea tree in Southwest China is calculated to be 800 years old! Legend has it that tea was discovered in 2737 B.C. by a Chinese emperor when some tea leaves accidentally fell into boiling water. He then noticed that people who drank the tea brew enjoyed better health, and tea was born. From China it spread to Japan and other far Eastern lands.

The tea bag was an accidental find; tea was put in little silk bags as a cheaper method of distributing samples. To everyone's amazement, people started leaving the tea in the bag rather than removing it. When silk was too expensive to use companies switched to gauze, and now a high tensile strength filter paper is used for tea bags.

Asian teas are widely sold in America. Most supermarket tea is blended tea in a disposable bag; however, many markets do stock loose tea. Some of the most popular teas such as English breakfast, Irish breakfast and Earl Grey are blends of tea leaves from various sources. Individual teas are named for the place of origin: Darjeeling, Ceylon, Keemun etc. (Darjeeling is one of the choicest teas and comes from the foothills of the Himalayas.)

The name of a black tea sometimes reflects the size of the tea leaves. Souchong denotes large leaves, Pekoe is medium sized leaves and Orange Pekoe teas are made from the smallest leaves. Pekoe does not refer to the flavor of the tea, only the grade and size of a tea leaf.

Black tea is the type most familiar to Westerners. The tea leaves wither in the sun; then they are bruised to break the leaf cells and left in a warm place to ferment. During the fermentation process, the leaf color deepens and the flavor develops. They are then fired to stop fermentation and preserve them. Black teas have a rich reddish brown color and full aroma and flavor.

Green tea leaves are of course easy to identify. These leaves are steamed immediately after harvesting to prevent fermentation. The leaves are crushed, then fired and dried. Green teas have a pale color and less aroma and flavor than black tea. Oolong tea is somewhere between green and black tea in process and in color, flavor and body. They are fermented partially and then steamed to stop the fermentation. All teas should be stored in airtight containers in a cool dry place. If properly stored, they will be good up to a year without loss of flavor. Caffeine is also a natural part of a tea leaf. The way the tea is brewed will determine the amount of caffeine per cup. Herbal teas are caffeine-free.

A perfect cup of tea begins with fresh water. Fill the teapot with hot water and let stand while fresh cold water is brought to a full rolling boil. Empty the teapot, add the tea bags or leaves and pour in the boiling water. Immediately cover and brew from three to five minutes depending on how strong you like your tea. Remove the tea leaves or bags and serve. Your guests will have a wonderful cup of tea to go along with dainty tea sandwiches, cookies, cakes or hot buttered scones. Herbal teas are a nice change of pace for afternoon tea, pick a variety that will complement foods you are serving.

Here are some interesting ways to use tea either hot or cold. Soak dried fruit in brewed tea rather than water; it gives a delicate flavor. Blend some low-calorie lemon-flavored tea mix with plain yogurt to make it really zesty.



Macaroni and cheese is nutritious, and can be fun to eat too.

VARIATIONS ON A CLASSIC

Updating macaroni and cheese

By RICK BYRNE
Copy Editor

Let's face it. Rigatoni with radicchio and linguine with lobster may be the rage among today's trattoria-crazed food mavens.

But it's plain old macaroni and cheese — crusty, bubbling and rich — that has been warming the bodies and souls of Americans for generations.

Macaroni and cheese will be the ultimate comfort food long after pasta primavera has gone the way of all flashes in the pan.

Nutritionally speaking, it's especially good for young people. Older folks probably shouldn't make it a staple, but it's still relatively healthy for them, too, according to Sylvia Tretman of the Oakland County Cooperative Extension Service.

One cup of homemade macaroni and cheese has 430 calories. Though it contains 22.2 grams fat and 1,086 mg of sodium, it also adds 362 mg calcium, 1.8 mg of iron, 322 mg of phosphorus, .20 mg of thiamine, .40 mg of riboflavin and 1.8 mg of niacin. It also contains 860 IUs (international units) of vitamin A.

For a girl ages 11-14, a dish of macaroni and cheese would give her about a third of her recommended daily allowance of calcium, about 43 percent of her day's protein, and about 17 percent of her needed calories for the day.

"Macaroni and cheese is good for calcium and protein," said Tretman. "They don't have any RDAs that I'm aware of specifying fat. But as a home economist looking at it, it might be a little high in fat content. If you're eating it on a daily basis that might be a problem. But for a growing boy or girl I don't see it being a problem."

For an older person watching their sodium intake, the sodium content is a little high. But for nearly everyone else, careful selection of accompaniments could make macaroni and cheese an almost ideal meal, according to Tretman.

"Generally speaking, it's a nutritious food," she said. "You could team it up with a tossed salad or a green vegetable. Not a starchy vegetable like a potato or corn. Green beans or broccoli would do well to balance the heaviness. Add some fruit for dessert and according to basic diet needs, you've covered all the basic groups."

Best of all, there are ways to dress up the classic and make it an easy alternative to frozen and packaged products.

Jeffrey Baldwin of Walled Lake is corporate chef for Norman's Restaurants which operates the Salvatore Scallopini in Novi (along with Norm's Diner in Farmington Hills, Salvatore Scallopini in West Bloomfield and Southfield, Norm's Oyster Bar & Grill in Southfield, Norman's Elton Street Station in Birmingham and Nifty Norman's in Walled Lake).

He designs menus, decides what the restaurants will feature, trains staff, and looks after the day-to-day operations of Normans' restaurants.

In his junior year at Walled Lake Central High School, he enrolled in the culinary arts program at Southwest Oakland Vocational Education Center in Wixom. He later studied at the Culinary Institute of America in Hyde Park, N.Y. At the time, he was the youngest student ever to be accepted into the program.

As part of his training, he worked in a restaurant in Charlevoix, and later moved to Lake Tahoe. He opened two popular Detroit restaurants, Van Dyke Place in 1981, and The Whitney, in 1982.

Below, he shares with us a recipe that he calls "the macaroni and cheese of the '90s." His mostacioli with smoked turkey uses a pungent gorgonzola cheese to create a flavorful mouthful.

Brad Ogden also has some ideas about macaroni and cheese. Ogden is author of *Bradley Ogden's Breakfast, Lunch and Dinner* (Random House), one of this season's hottest cookbooks.

"I grew up on Kraft macaroni and cheese,"

he said. "And I guess my kids got an early taste of Kraft at their friends' houses, because when I made macaroni and cheese from scratch for them, and it turned out real good, they wouldn't touch it."

Ogden came up with three original recipes. All are quick and easy to make. They can be prepared ahead of time and baked just before serving, and they're ideal for large family parties, when both serving ease and budget are considerations.

All three recipes start with a simple white cream sauce made with milk or half-and-half. Different types of shredded cheese can be substituted for those Ogden suggests. Roasted chilies can be substituted for roasted tomatoes. Grilled ahi can fill in for sauteed salmon.

The salmon-flecked version is an upscale rendition of a decidedly low-key favorite.

"I got the idea from the old tuna casserole," Ogden said. "You remember, the one your mother used to make with canned tuna, noodles and peas."

Ogden gained renown by peddling pot roast and mashed potatoes during a decade when Italian, French and other Mediterranean cuisines were in vogue. He's still in love with simple, hearty American fare.

"Things like meat loaf, macaroni and cheese, pot roast and corned beef hash," he said. "Sure, we revise (the recipes) a little, make them a little lighter, but it's still the same familiar, wholesome, good-tasting food. I don't think it will ever lose its charm."

Copley News Service also contributed to this story.

MOSTACIOLLI WITH SMOKED TURKEY

- 1/2 cup smoked turkey cut into 1/4-by-3-inch strips
- 1 1/2 cups cooked and drained mostacioli
- 1 tablespoon garlic
- 2 tablespoons fresh basil, chopped

Continued on 3

Chef Mary Brady

Assistant emphasizes value of teamwork



The Michigan Culinary Olympic Team's last practice session before Chicago culminated at the Grosse Pointe Yacht Club last Monday.

The Chicago competition is international and is a qualifying "meet" for Germany. Our team must do extraordinarily well. There can be no mistakes. If all goes as well as the practice, we

should do well.

Once again, over the last several days, I was reminded of how important teamwork is. Our team does not stop with the six members. There are apprentices, administrators, the community and peers in the culinary field.

They all devote time and resources because they believe in us. We can't let them down.

For me, the most significant team member is my assistant, Pat Wzolek. Pat worked for the Brady family at our restaurants on Seven Mile, in the Prudential Center and now in Novi. Her jobs have spanned from waitress to bartender and in recent years to the kitchen.

When I started competing five years ago, she expressed interest in helping. As an assistant, she spends nearly as many hours as I do, and knows everything about my display.

Pat could virtually do many of the components in her sleep. She probably dreams about it. I do, but usually it is more of a nightmare: not being ready on time, having a disaster occur right before we are ready to display.

Pat starts weeks ahead of time doing "dough" pieces. These are the little crackers and garnishes that are the finishing touches to many of the main courses. They are fragile and break easily. They'll have to make the drive to Chicago in one piece or

else . . . so packing correctly is critical.

Once there, Pat and I have lists of things that must be accomplished. One is for her and one for me. They are broken down by day. We don't go to bed until it is done. If we finish early we move onto the next day's list.

As you read this, we have put in days of work and the fun is just starting. We pack up tomorrow to leave by 7 a.m. for Chicago. By noon, we will be in the kitchen that we'll work out of for the next three days, and we'll work there until midnight.

The schedule doesn't get any easier as the week goes on. Pat takes care of me. She

preps all my vegetables, cleans my plates, stands by my side as I'm setting up. She is there for me. She notices the little things that I may miss and vice versa.

Each team member of our team has his or her assistant. None have been together as long as Pat and I. We have literally traveled the world together. We have had our ups and downs while doing shows. Our elation and crushed egos. We've been through it all.

Being an assistant, you don't get the glory. Her joy is in seeing me do well. She doesn't get to hang a medal on her wall, but she is so important in the procuring of it. Enough thanks cannot be conveyed.

The Refrigerator Door

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 dinnertime favorite, or a recipe for bread that's been passed down through your family for generations, or maybe just a good, fast work-night cut-cutter. Send it in, and we'll feature it on these pages.

MICHIGAN CULINARY TEAM PRACTICE: Before the Michigan Culinary Team enters the World Culinary Art Salon in Frankfurt, Germany, next October, it will have to hold some practice sessions. As such, chefs on the team will host practices, and display and discuss them with guests. The practices are open to the public at a cost of \$30 per person, or \$25 per person when purchasing four or more tickets. Cocktails and hors d'oeuvres will be served. The proceeds will be used to raise funds to send the team to Frankfurt. Sessions will be from 6:30-8:30 p.m. on the following schedule:

- Monday, 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 Noon to 1:30 p.m. A variety of entrees are offered, with prices ranging from \$6 to \$10. On Fridays, a gourmet buffet is offered for \$8.25. Reservations can be made by calling 462-4448.

American Harvest is displaying artwork of painter Sandra Weed and 13 of her watercolors and those of painting students. Weed is an art instructor in the College's Continuing Education Services division. Her students have created landscapes, still lifes and fantasy art. The artwork can be purchased by calling the Office of Institutional Advancement at 462-4417. Schoolcraft College is located at 18600 Haggerty Road between Six and Seven Mile Roads in Livonia.

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 entree using a minimum of four eggs or one per serving. Top finishers 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., Zeland, MI 49464.

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 Hassles 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.

A Week of Thanks For A Lifetime Of Caring

St. Mary Hospital celebrates National Hospital Week May 10 - 16

Thank you

...to our physicians, employees and volunteers...

When the road gets rough, people lean on their friends. And on some of the roughest stretches of road they'll ever travel, they haven't got a better friend than you. Your individual efforts make a difference every day, not only in the lives of the people who walk in our doors, but in the lives they touch when they walk out. We commend you -- our physicians, employees and volunteers -- for providing our community with the very best in healthcare and for living out our mission and 'I Care' philosophy every day. May God bless you for a lifetime of caring.

St. Mary Hospital Livonia, Michigan Sister Mary Modesta President and CEO St. Mary Hospital

Florine Mark/Weight Watchers

Lemons brighten up dull days

As the grays of winter melt into the blossoming colors of spring, we often have found ourselves in the midst of a rainy day. But you can create a little early sunshine of your own using sunny yellow lemons. Every course of any meal can come alive with a squeeze from this flavorful citrus!

Lemons are wonderful on salads, but if you prefer a dressing with more substance, try Lemon Salad Dressing. Just a splash of lemon makes this creamy dressing a tangy topping for a green salad or crisp cucumber slices.

Hen with Lemon-Dill Sauce is ideal for a special spring dinner. Prepared in 15 minutes, it's a simple romantic entree that won't keep you in the kitchen for hours.

So pucker-up, lighten-up and 'lemon-up'!

LEMON SALAD DRESSING

1/2 cup plain low-fat yogurt
1 1/2 teaspoons freshly squeezed lemon juice
1/4 teaspoon granulated sugar
1/4 teaspoon salt
dash pepper

In small bowl combine all ingredients; covered with plastic wrap and refrigerate until chilled. Yields about 1/2 cup.
Each 2-tablespoon serving provides: 25 optional calories.

Source: *Weight Watchers Quick and Easy Menu Cookbook, 1987.*

Schoolcraft benefits from program

Donald M. Coe, president of Hiram Walker & Sons, announced the establishment of the Hiram Walker Foundation, dedicated to supporting minority education in the food-service and retail industries. Schoolcraft College received one of the initial Foundation donations, along with the Michigan State University School of Hotel Management, The Culinary Institute of America and Brown's Restaurant Servers Academy.

The Hiram Walker Foundation is designed to recognize and ensure the continuation of culinary excellence by investing in the future talent of the hospitality industry," Coe said. "We believe that the Hiram Walker Foundation is an excellent method for encouraging minorities to enter and develop professional careers in the culinary field."

Recipients were selected after meeting selection criteria such as: a state-accredited program in culinary arts leading to at least a two-year associate's degree; a significant minority enrollment or minority recruitment program; an active alumni and outreach program willing to assist in local community efforts. The grant may be used by each institution to support or develop programs, or to provide student scholarships.

HEN WITH LEMON-DILL

cornish hen (1 1/4 pounds), cut in half
1/2 cup canned ready-to-serve chicken broth
1 tablespoon each all-purpose flour, freshly squeezed lemon juice, and sour cream
1 teaspoon chopped fresh dill or 1/4 teaspoon dillweed
1/2 teaspoon each salt and white pepper

On microwavable baking sheet arrange hen halves skin-side up; cover with vented plastic wrap and microwave on High (100 percent) for 10 minutes, until cooked through, rotating baking sheet 1/4 turn halfway through cooking. Set aside and keep warm.

In small microwavable mixing bowl combine broth and flour and stir to dissolve flour; microwave on High for 2 minutes, stirring halfway through cooking. Stir in remaining ingredients.

To serve, remove and discard skin from hen. Arrange hen halves on serving platter and top with sauce. Makes 2 servings.

Each serving provides: 4 protein, 40 optional calories.

Source: *Weight Watchers Meals in Minutes Cookbook, 1989.*

LEMON PIE

1/2 cup plus 1 tablespoon all-purpose flour, divided
1/4 teaspoon salt

In separate bowl beat whites until stiff; gently fold into yolk mixture. Pour filling into crust and bake at 350 F for 30 minutes (until a cake tester, inserted in center, comes out clean). Let cool on wire rack. Makes 8 servings.

Each serving provides: 1/2 protein, 1/2 bread, 1/4 fat, 1/4 milk, 70 optional calories.

Source: *Weight Watchers Favorite Recipes Cookbook, 1986.*

LEMON SALAD DRESSING

1/2 cup plain low-fat yogurt
1 1/2 teaspoons freshly squeezed lemon juice
1/4 teaspoon granulated sugar
1/4 teaspoon salt
dash pepper

In small bowl combine all ingredients; covered with plastic wrap and refrigerate until chilled. Yields about 1/2 cup.
Each 2-tablespoon serving provides: 25 optional calories.

Source: *Weight Watchers Quick and Easy Menu Cookbook, 1987.*

The marketability and fundraising strength of Hiram Walker & Sons Inc. will be used to support the Foundation," Coe said. The Foundation's commitment to the schools will extend beyond its donation by providing speakers and arranging educational forums, as well as assisting scholarship recipients in internship and apprentice placement. As a funding sponsor of the Distinguished Restaurants of North America (DRNA) awards program, Hiram Walker will use its participation to increase internship opportunities for Hiram Walker Foundation scholarship recipients. Schoolcraft College is located at 18600 Haggerty Road, between Six Mile and Seven Mile roads in Livonia.

GET THE CONTROL LOSE THE WEIGHT

When you're serious about losing weight, there's one thing you've got to get. Control. And right now at Weight Watchers, it's never been so easy. Our new Quick Control™ plan is simple and structured so there's little weighing and measuring. Or, if you want more flexibility, try our Full Choice option. Either way, you can buy your food from the supermarket or eat out at your favorite restaurant. Join now and get started for just \$12. That's a savings of \$14.

JOIN NOW FOR ONLY \$12

CALL YOUR PHONE 1-800-487-4777

Weight Watchers®

Come to the Weight Watchers meeting nearest you. NEW MEMBERS: PLEASE ARRIVE 30 MINUTES EARLY FOR REGISTRATION AND WEIGH-IN.

BRIGHTON WEIGHT WATCHERS CENTER
CHARRINGTON SQUARE
6912 E. Grand River
Mon: 6:30 p.m.
Tue: 10 a.m. ♦♦, 6 p.m.
Wed: 12:15 p.m. ♦, 5:30 p.m.
Thur: 10 a.m., 7 p.m.
Sat: 9:30 a.m.

HARTLAND HARTLAND INSURANCE BLDG.
2532 Old US 23
Thur: 6 p.m.

HIGHLAND UNITED METHODIST CHURCH
680 Livingston Rd.
Mon: 7 p.m.

HOWELL ST. JOSEPH CHURCH
440 E. Washington
Tue: 10 a.m.
Wed: 5:30 p.m. ♦, 7 p.m.

MILFORD UNITED METHODIST CHURCH
1200 Atlantic
Mon: 10 a.m.

NORTHVILLE COMMUNITY CENTER
303 W. Main
Wed: 9:45 a.m., 6 p.m.

NOVI WEIGHT WATCHERS CENTER
Novi-Ten Shopping Center
41720 W. 10 Mile Rd.
(Corner 10 Mile & Meadowbrook)
Mon: 7 p.m.
Tue: 7 p.m.
Wed: 10 a.m.
Thur: 10 a.m., 6 p.m. ♦
Fri: 7:30 a.m. ♦
Sat: 9:30 a.m.

SOUTH LYON CROSS OF CHRIST LUTHERAN CHURCH
24155 Griswold
Mon: 7 p.m.

WALLED LAKE ST. MATTHEWS LUTHERAN CHURCH
2040 South Commerce Lake Rd.
Thur: 7 p.m. ♦

♦ Parents & Tot: Parents with small children welcome! See city listings for meetings and times.
♦ Express Meeting

AT-WORK MEETINGS
Lose weight where you work. Weight Watchers will set up a meeting for you and your fellow employees. Call for further information.

SMALL PERSONALIZED GROUPS
A unique approach to weight loss in a small, personalized group of 10 to 12 like-minded people. A premium Weight Watchers service. For more information call toll free 1-800-533-4544.

WORK WALK
To celebrate National Employee Health & Fitness Day, come walk with Weight Watchers on your lunch hour May 12th or 13th. Call 1-800-487-4777 for details of your local area "Work Walk."

Chefs honored for charity work

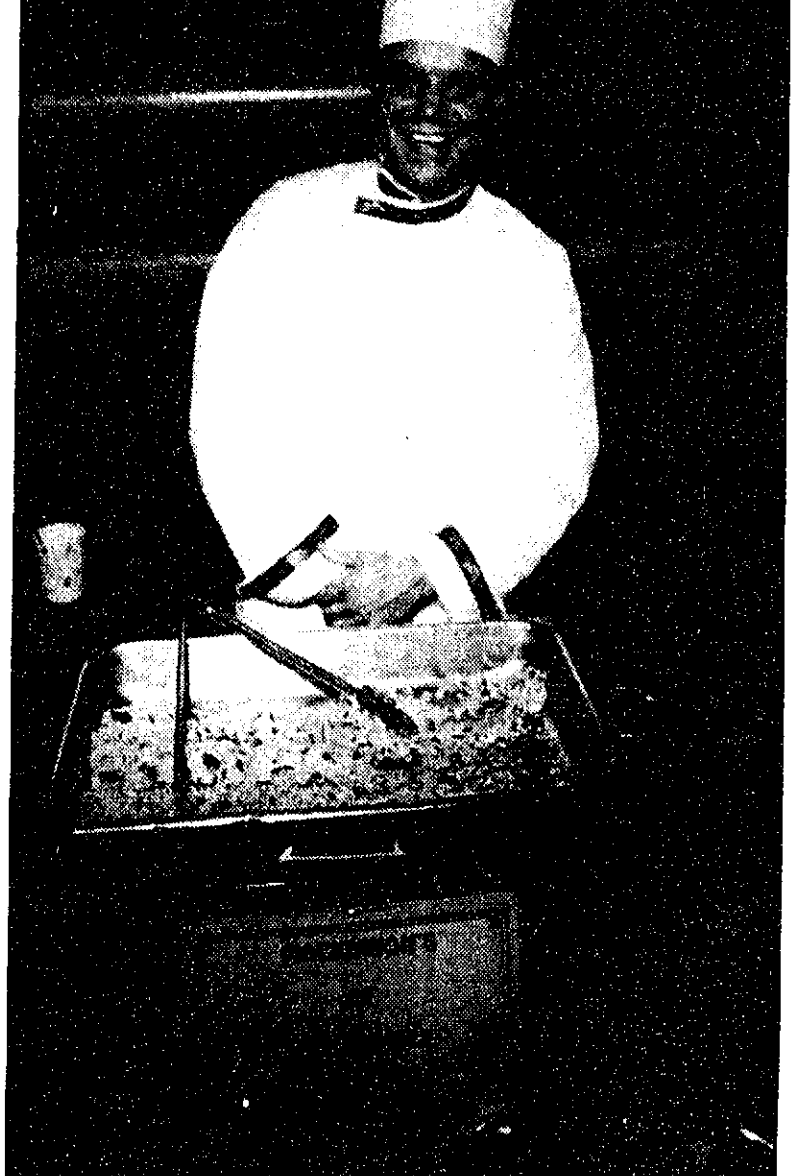
Janos, Benson feted by cystic fibrosis group

The Metropolitan Detroit Chapter of the Cystic Fibrosis Foundation presented the first "Hats Off to Our Chefs" recently at industry nightclub in Pontiac.

Six metropolitan area chefs, including Ed Janos of Too Chez, Northville's Richard Benson of Schoolcraft College, Keith Fanie, Brian Polcyn, Matthew Prentice and Milos Cibicka, were honored for their outstanding contributions to charitable events, especially those for the Cystic Fibrosis Foundation.

Honorary chairperson of the event was Toni Wisne, owner of Too Chez in Novi.

The well-attended event of over



Chef Brian Mackle of MacKinnon's Restaurant



Novi's Shea Holland, Dennis Quain, Toni Wisne (honorary event chairperson), Laurence Goss and Tori Goss helped salute six area chefs for their charitable work.

Macaroni and cheese captured in '90s style

Continued from 1

2 tablespoons sun-dried tomatoes
2 tablespoons olive oil
2 tablespoons gorgonzola cheese
2 tablespoons Parmesan cheese
Freshly ground pepper to taste
1/4 roasted pepper cut into 1/4-inch strips
1/2 cup small diced tomatoes
1/2 cup chicken stock
2 tablespoons white wine

Heat oil in pan. Sauté garlic, add basil, turkey, pasta, white wine and chicken stock. Simmer until half the liquid is cooked out. Add Parmesan, season and toss with sun dried and diced tomatoes. Put on plate and sprinkle with gorgonzola and Parmesan cheese. Garnish with fresh basil sprig and garlic toast.

CREAM SAUCE
4 tablespoons unsalted butter
3 tablespoons flour
2 cups hot milk or half-and-half
2 small onions studded with 2 whole cloves each
1 pinch fresh grated nutmeg
Kosher (coarse) salt and fresh cracked black pepper

Place small, heavy-bottomed saucepan or top of double boiler over medium heat. Add butter. When butter melts, stir in flour with wooden spoon. Cook for two or three minutes, until roux is smooth and foamy, but don't allow it to brown. Remove from heat, and whisk in hot milk or half-and-half.

Return saucepan to heat. Whisk until sauce is smooth and comes to a simmer. Lower heat, and simmer for three minutes, stirring frequently to avoid scorching.

Place pan over a pot of simmering water. Add onions. Cover and cook for 20 minutes, stirring occasionally. Season with nutmeg, salt and pepper. Strain and let cool.

Put sheet of buttered paper or plastic wrap on surface of sauce to prevent a skin from forming. The sauce may be refrigerated for a day or two. Yields 1 1/2 cups.

PENNE WITH VERMONT WHITE CHEDDAR CHEESE
1/2 pound penne (or other tube noodles)
1 1/2 cups cream sauce, with three or four drops Tabasco added
Kosher (course) salt
Freshly ground black pepper
Cayenne pepper, to taste

2 cups shredded Vermont white cheddar cheese
1/2 cup homemade bread crumbs
2 tablespoons melted butter

Butter 9-inch round or square baking dish.
Cook noodles in salt, boiling water according to instructions on package. Drain noodles well and transfer to a large bowl.

Toss noodles with cream sauce (which need not be heated), salt and pepper to taste, a generous pinch of cayenne and both cheeses.

Mound mixture in baking dish. Toss bread crumbs with melted butter. (Fresh bread crumbs are available in many French bakeries.)

If desired for some garlic flavor, butter may be melted with a clove or two of garlic, then allowed to sit for 15 minutes. Strain and discard garlic clove.)

Top casserole with bread crumbs, distributing evenly. Bake at 350 F for 20 minutes or until bubbling. Yields four servings.

SHELL PASTA WITH SALMON AND AGED JACK CHEESE
1/2 pound shell-shaped pasta

2 cups cream sauce
1 1/2 cups shredded aged Jack cheese
1/2 cup grated imported Parmesan cheese
Kosher salt and freshly ground pepper, to taste
Cayenne pepper
1/2 pound salmon fillets
2 tablespoons butter or olive oil
1/2 cup homemade bread crumbs
3 tablespoons melted butter

Butter 9-inch round or square baking dish.
Cook noodles in salted, boiling water according to instructions on package. Drain noodles well and transfer to a large bowl.

Toss noodles with cream sauce (which need not be heated), both cheeses, salt and freshly ground pepper to taste, and a generous pinch of cayenne.

In small frying pan, sauté salmon fillets in two tablespoons of butter or olive oil until surface of salmon is crusty but inside remains moist. Break salmon into chunks and fold gently into noodle mixture.

Mound mixture in baking dish. Toss bread crumbs in 3 tablespoons melted butter. Spread crumbs evenly over top of casserole.

Bake at 350 F for 20 minutes or until bubbling. Yields four servings.

FARFALLE WITH ROASTED TOMATOES, SMOKED GOUDA CHEESE AND SAUSAGES

1/2 pound farfalle (butterfly-shaped noodles)
2 cups cream sauce
2 cups shredded smoked gouda
3 cups grated imported Parmesan cheese
Kosher salt and freshly ground pepper, to taste
Cayenne pepper
4 plum tomatoes, roasted (recipe follows)
1/2 pound to 1/3 pound maple link sausage or other small, mild pre-cooked sausage

Butter nine-inch round or square baking dish.
Cook noodles in salted, boiling water according to instructions on package. Drain noodles well, and transfer to large bowl.

Toss noodles with cream sauce (which need not be heated), both cheeses, salt and pepper to taste and generous pinch cayenne.

Preheat oven to 500 F.
Place tomatoes in single layer in shallow baking dish. Sprinkle with garlic and herbs. Season with salt and pepper and drizzle evenly with vinegar and olive oil.

Roast tomatoes for eight minutes until they are lightly caramelized but still keep their shape. Remove from oven and cool. Yields four servings.

TAKE VINCE AND LARRY'S CRASH COURSE IN SAFETY BELTS.

LESSON NO. 1

"As you know, Larry, pretty soon all cars will come with automatic safety belts or air bags—and I don't mean your mother-in-law!"

"That's right, Vince, but these new automatic gizmos only do part of the job to keep you from being a windshield warror. You've still got to make sure your safety belt is buckled up."

LESSON NO. 2

"Larry, do you know what works best when they fit tightly?"

"My Uncle Bernie's false teeth?"

"No Larry, safety belts. You've got to always make sure that yours is snug and that whatever safety belt system your car comes with is in a-ok-working order."

YOU COULD LEARN A LOT FROM A DUMMY. BUCKLE YOUR SAFETY BELT.

"The boy who delivers the crack, he's eleven. He makes \$300 a day but now he's dead. These kids are not learning nothing except how to be hopeless."

How to die. You don't need to go to no school to learn that. And that's just it. These kids aren't going. So I went to the schools to see what I could do. Me, a man who's seen his neighborhood go from bad to worse. But now I'm tired of it and I'm going to start with the kids. They're the hope. I go to the junior high and just show up in class and tell them to take pride in themselves. Pride in what they are and to have dignity. They can wake up in the morning and either go out and be mad at the world or do something to make it good for them. These kids just don't know better. And that's no good because how are our children going to have good lives if they don't stay in school? There is a reason to stay. And I'm going to tell them.



This is W.W. Johnson's real-life story. He is one of the little answers to the big problems facing every community in America. And because there are more people than problems, things will get done. All you have to do is something. Do anything.

To find out how you can help in your community, call 1 (800) 677-5515.



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DO SOMETHING GOOD. FEEL SOMETHING REAL.

Best work at the best price. **WILLICKER HOMES, INC.** (313)47-0097.

Advertisement for home services, including a phone number (1-800-677-5515) and a reference to a previous page (see p. 14).

Real estate listings categorized by area (009 Entertainment, 010 Special Notices, 023 Duplexes, etc.) and price range (009-099, 100). Includes contact information and descriptions of properties for sale.

Real estate listings categorized by area (002 Lakefront Houses, 005 Real Estate Wanted, 008 Mortgages, etc.) and price range (100-199, 200-299, 300-399, 400-499, 500-599, 600-699, 700-799, 800-899, 900-999).

Advertisement for Household Service and Buyers Directory, listing various home services like roof repair, plumbing, and landscaping with phone numbers.

103 Garage, Moving, Storage

AMCA Franchise... NORTHVILLE Community 2... NORTHVILLE Community 2... NORTHVILLE Community 2...

104 Household Goods

3 PIECE living room set... 3 PIECE living room set... 3 PIECE living room set...

105 Computers

IBM XT (40K/2MB) Mono \$225... IBM XT (40K/2MB) Mono \$225... IBM XT (40K/2MB) Mono \$225...

106 Musical Instruments

1 FLUTE, 1 Alto Sax... 1 FLUTE, 1 Alto Sax... 1 FLUTE, 1 Alto Sax...

107 Miscellaneous

16x32 POOL, 42' deep, 24'... 16x32 POOL, 42' deep, 24'... 16x32 POOL, 42' deep, 24'...

153 Horse Boarding

BOX stalls available, cleaned... BOX stalls available, cleaned... BOX stalls available, cleaned...

154 Pet Supplies

20 GALLON fish tank, 9 lamp... 20 GALLON fish tank, 9 lamp... 20 GALLON fish tank, 9 lamp...

155 Animal Services

VACATION Buddy will take care... VACATION Buddy will take care... VACATION Buddy will take care...

161 Day Care

CHILD Care in the Foxwinkle... CHILD Care in the Foxwinkle... CHILD Care in the Foxwinkle...

162 Elderly Care & Assistance

HOUSEKEEPER/Aide, Non-smoker... HOUSEKEEPER/Aide, Non-smoker... HOUSEKEEPER/Aide, Non-smoker...

163 Nursing Homes

NURSING Assistants for day and... NURSING Assistants for day and... NURSING Assistants for day and...

164 Food/Beverage

ASSISTANT Manager, Mature person... ASSISTANT Manager, Mature person... ASSISTANT Manager, Mature person...

165 Dental

DENTAL HYGIENIST, 1 day per week... DENTAL HYGIENIST, 1 day per week... DENTAL HYGIENIST, 1 day per week...

166 Medical Assistant

Willing to train, hardworking... Willing to train, hardworking... Willing to train, hardworking...

167 General

ADVERTISING TRAFFIC CLERK... ADVERTISING TRAFFIC CLERK... ADVERTISING TRAFFIC CLERK...

168 Office

30 HR/week to start Secretary... 30 HR/week to start Secretary... 30 HR/week to start Secretary...

169 Part-Time

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170 Help Wanted

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RECEPTIONIST needed

Wanted a professional appearance... Wanted a professional appearance... Wanted a professional appearance...

PAYROLL SECRETARY

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ENTECH SERVICES, INC.

Auto body/frame technician... Auto body/frame technician... Auto body/frame technician...

SECRETARY

Full-time position available... Full-time position available... Full-time position available...

SECRETARY

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SECRETARY

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SECRETARY

Full-time position available... Full-time position available... Full-time position available...

SECRETARY

Full-time position available... Full-time position available... Full-time position available...

171 Help Wanted

GIANT Llama opportunity... GIANT Llama opportunity... GIANT Llama opportunity...

173 Educational Instruction

CLASSES in 6th/7th/8th... CLASSES in 6th/7th/8th... CLASSES in 6th/7th/8th...

LAI D OFF?

Learn to drive tractor/trailer... Learn to drive tractor/trailer... Learn to drive tractor/trailer...

201 Motorcycles

1998 Sportster, Balanced and... 1998 Sportster, Balanced and... 1998 Sportster, Balanced and...

180 Situations

ATTENTION busy professionals... ATTENTION busy professionals... ATTENTION busy professionals...

WE ONLY RUN AN AD LIKE THIS TWICE PER YEAR

We offer a great, well developed... We offer a great, well developed... We offer a great, well developed...

ART VAN FURNITURE

HOUSECLEANING - Pickups... HOUSECLEANING - Pickups... HOUSECLEANING - Pickups...

187 Business Opportunities

AUTO Salvage, party stores... AUTO Salvage, party stores... AUTO Salvage, party stores...

210 Boats and Equipment

18 FT fiberglass 17' hull without... 18 FT fiberglass 17' hull without... 18 FT fiberglass 17' hull without...

225 Autos Wanted

1986 CHEVY, 4 speed, new... 1986 CHEVY, 4 speed, new... 1986 CHEVY, 4 speed, new...

234 Mini Vans

1985 VOLKSWAGON Westfalia... 1985 VOLKSWAGON Westfalia... 1985 VOLKSWAGON Westfalia...

235 Vans

1979 FORD Van, needs brakes... 1979 FORD Van, needs brakes... 1979 FORD Van, needs brakes...

238 Recreational Vehicles

1986 SUZUKI Quad, good condition... 1986 SUZUKI Quad, good condition... 1986 SUZUKI Quad, good condition...

220 Auto Parts

1985 CHEVETTE for parts... 1985 CHEVETTE for parts... 1985 CHEVETTE for parts...

221 Campers, Trailers

1971 WHEEL Camper, pop-up... 1971 WHEEL Camper, pop-up... 1971 WHEEL Camper, pop-up...

171 Help Wanted

PERSON over 18 needed to work... PERSON over 18 needed to work... PERSON over 18 needed to work...

173 Educational Instruction

PROTOTYPE Specialist... PROTOTYPE Specialist... PROTOTYPE Specialist...

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EATING RIGHT IS HIGHLY LOGICAL. Eat fewer high-fat foods. Maintain normal body weight. And live long and prosper. Recommendations: Eat high-fiber foods, such as fruits, vegetables, and whole grain products. CALL THE AMERICAN CANCER SOCIETY AT 1-800-ACS-2345 FOR FREE NUTRITION INFORMATION.

238 Recreational Vehicles

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1986 PONTIAC Grand Am. Loaded, high mileage. Great car. \$200 (313)878-2198 after 6pm.

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1985 DODGE Charger. Great body & interior, needs motor. \$500 (313)229-0224, (313)227-8490

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