

50¢

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# the NOVI NEWS

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## Planners vote on 24 concerns with director

By SUZANNE HOLLYER  
Staff Writer

Novi Planning Commissioners worked until late into the night June 3, voting point by point on a list of concerns about the planning and community development department and its director.

Of 24 points, the full commission found an existing need for improvement in five of the listed concerns.

A February letter written by Commissioner Judith Johnson raised the points used as a basis for the discussion. Chair Edward Kramer placed the issue on the agenda at 11:30 p.m. during the commission's most recent meeting.

He said "unwarranted questions" and "innuendos" had surfaced at the council and in the newspaper after the letter was made public. Kramer hoped a discussion would help determine what issues the entire commission wants the planning department to address.

"I would like it to be clear whether there are 20 or two (concerns of the entire commission)," Kramer said.

Johnson said her contention was never that the department needed to work on 24 specific problems. She said voting on each point was a "poor way to clear up" the problems. The discussion should have been placed on the agenda to allow interested members of the council and public to attend, Johnson said.

Commissioner Kathleen McLallen said the Wednesday night discussion was the result of "manipulation by many, many people" following the release of Johnson's letter.

"As much as you don't want it to become personal, Ed, the manipulation has made it personal," she said. "I regret that very much because I do not think the commissioner whose name shows up as the author of this letter acted alone."

Johnson's name was the only one on her letter, but McLallen said many commissioners agreed with the concerns raised about the planning department and Director James Wahl.

"In hindsight all who agreed should have signed," McLallen said.

Johnson said she discussed the letter privately with senior members of the commission prior to distributing it to the full commission.

The letter was reviewed for errors and omissions by long-time commissioners prior to its release, Johnson said.

"There was a lot of discussion before it ever came to the table and if people did not agree, that was the time to say it," she said.

After more than an hour of discussion last week, the commission decided Wahl should address five concerns. Commissioners asked Wahl to bring a plan of action.

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## With one license left, Dragon City is rejected again

By MICHAEL MALOTT  
Managing Editor

The Dragon City Chinese Restaurant in the West Oaks mall has again been turned down on its request for one of Novi's 22 Class C liquor licenses, but the decision has led to a dispute over exactly how many licenses are still available.

City Manager Ed Kriewall told Novi City Council last week there was only one license left to be allocated. Council members suggested that since Novi will not get more licenses to hand out until the year 2000 — or in 1995 if the city chooses to conduct a mid-decade census — council should hold on to that final license until what it described as a truly "unique" project comes along.

Councilmember Carol Mason, however, argued that Novi actually has three licenses available. She contacted the Escrow and Quota Division of the Michigan Liquor Control Commission last week and learned that Novi has a total of 22 Class C liquor licenses. Of that number, 16 are in use, three are

"I find the entire process has been flawed from the very beginning. Liquor licenses in this city are about as valuable as water taps."

Nancy Cassis  
Novi Council Member

"reserved" — for the Lone Star Bar-B-Q, the Novi Expo Center and the Cherry Blossom Restaurant — and three are available, according to Mason.

Kriewall counted it differently. Sixteen are in use, he said, and five have been reserved or recently allocated. Among those reserved are licenses for Lone Star, the Expo Center, Cherry Blossom and the Link of Novi golf course. The recent

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Sara Deringer smiles while practicing lab work at Novi High School.

## Students will spend summer studying

By SUZANNE HOLLYER  
Staff Writer

Five Novi High School students will not be spending much time relaxing at the beach this summer. Instead they will be hard at work studying at Michigan universities.

Sara Deringer will be paid for her efforts. Deringer was selected to receive a paid internship at the University of Michigan in Ann Arbor.

The Novi High School junior will work in a campus laboratory. She hopes to work in the field of genetics, but has not yet been assigned to a specific area of study.

Deringer will stay on campus in a dorm during her six-week internship. It will be her first time away from home.

The university will pay Deringer more than \$1,100 for her efforts.

Although Deringer excels in English classes, she expects to someday become a science researcher and has high hopes of discovering a cure for AIDS.

Four other Novi High School students received scholarships to study at Michigan universities, but they will not be paid during the programs.

The school district's gifted and talented program will fund \$125 of the costs. Students will pay \$25 and the state is picking up the remainder of the tab on the \$600 program.

Matt Pierle, a junior, participated last year. He said his television production class at Hope College was not that informative, but he calls the experience "the best two weeks of my life."

He still keeps in touch with other students from the program

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## Robber orders girl to withdraw funds

By CRISTINA FERRIER  
Staff Writer

A man who told Novi Police dispatchers that he "passed out from exhaustion because he'd had a gun to his head for five hours" said he was robbed of \$5,500 by an acquaintance who went into his home in the Woodland Glen apartment complex.

The victim told Novi Police Officer Lou Bigjardi that he was out with his girlfriend the previous night until 3 or 4 a.m. when she went home. At approximately 5 a.m., he said, she called him and said she had to come over and talk to him.

When she arrived at his apartment, she reportedly walked in and a man they knew only as "Mario" re-

portedly walked in with a gun. He told them both to lie on the floor.

Mario then reportedly began pulling out all of the drawers in the apartment, searching for money. The victim said he told Mario that he only had the money that was in his pocket, so Mario told him to give his ATM cards to his girlfriend and give her the PIN numbers. She then reportedly left and withdrew a total of \$500 from his account, then returned and turned it over to Mario.

The victim told police that Mario then, for unknown reasons, said they owed him \$5,000 so he wrote out a withdrawal slip for that amount and gave it to his girlfriend. She then reportedly took it to the

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## Legends inducted to Motorsports Hall

By RICK BYRNE  
Copy Editor

Detroit Grand Prix weekend got a jump start last Wednesday with the induction ceremony for the Motorsports Hall of Fame of America.

The Hall, which is based in the Novi Expo Center, welcomed 10 new inductees into its elite place of honor with a banquet at the restored State Theater on Woodward Avenue in Detroit. The theater, formerly known as Clubland pulled out all the stops with a laser light show, fog-makers and an earth-shaking sound system that brought the sounds of roaring race engines to life.

"All the comments I've heard from guests were that they were so pleased, and it was a terrific show," said Ron Watson, a Novi attorney and Executive Director of the Hall of Fame. "I haven't heard a single negative comment."

Honorary Chairman of the event was defending CART champion Michael Andretti. With his opening comments, he kicked off a nostalgic and festive evening honoring

ing legends of motorsports on land, sea and air.

Chris Economaki, considered the dean of American motorsports journalists, served as master of ceremonies. He announced the inductees one by one as video presentations, some with footage dating to the early 1900s, highlighted the careers of each new member.

In addition to living inductees Bobby Allison, Parnelli Jones, Carroll Shelby and Connie Kalitta, friends and relatives accepted awards for Amelia Earhart, Joe Petrali, J.C. Agajanian, Bill Cantrell, Ralph DePalma and Bill Vukovich Sr.

Those presenting the awards were nearly as noteworthy as the legends themselves. Indy 500 winner Danny Sullivan presented the "Horsepower" trophy to Parnelli Jones. Daytona 500 winner Davey Allison did the honors for his famous father Bobby, and Lyn St. James, this year's only female entrant in the Indy 500 (and the race's Rookie of the Year), gave the award



Sports car legend Carroll Shelby (left) chats with Michael Donohue, whose father Mark was a Motorsports Hall of Fame inductee in 1990, at the mayor's reception in the Novi Sheraton Tuesday.

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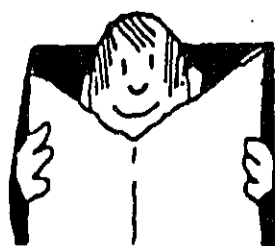
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THE  
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CABLE WEEKLY







## Planners ask for action plan from Wahl

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tion back to their group within one month detailing how he plans to address the issues.

Several of the items were deemed "non-issues" after a vote of the commission. But during the review of each point, commissioners often agreed that the issues had been a concern when Johnson's February letter was written.

One issue Wahl will address is his perceived unwillingness to seek input from new residents.

Johnson said Wahl does not show interest in seeking input from newer

residents of Novi on the direction the city is going.

"I remember standing here in the lobby and hearing the direct quote, 'You would have to re-invent the wheel,'" Johnson said of a conversation she reportedly had with Wahl.

Wahl said he is happy with the master plan, which leads the city in its overall planning efforts. But he does seek input from new residents on day-to-day planning issues, Wahl said.

Commissioners John Balagna and Timothy Gilberg voted that the issue was not a problem. The remaining commissioners, with the exception of Eric Schaefer who was absent, agreed with Johnson's contention that Wahl should be more open to new residents.

A second concern that received the backing of the majority of the commission was that committees need agendas and background information when they meet.

Balagna was the sole commissioner voting that the issue did not need further consideration. He said his committees did not have a problem with insufficient direction.

The remaining commissioners agreed committees could use additional information when they gather.

"There is lots of room for improvement," Gilberg said.

Of less serious concern to the commission were claims that the planning department does not provide sufficient graphics during meetings, that woodlands and wetlands maps are not provided and that plans are rushed onto the agenda at the last minute.

Kramer and Aruffo said graphics,

in general, could use improvement. The commission's meeting room often does supply the necessary lighting and structure to make graphics useful, they said.

But the lack of graphics altogether when they are needed by the commission is a separate issue, Johnson said.

One particular map provided by the department came at the commission's request after a development proposal was tabled because of a lack of information. The map, once pro-

vided, was an excellent example of what the commission needs to make decisions, Balagna said.

"I think we need to see more of that," he said.

Guidelines for allowing additional site plans to be placed on the agenda are in the city ordinance and the commission's rules.

But occasional exceptions are made. The commission asked that a formal procedure be established for determining when exceptions will be made.

Staff planner Mike Csapo said the commission could set a policy establishing guidelines. Gilberg suggested limiting the length of the agenda to prevent additions where they would burden an already busy commission meeting schedule.

The commission directed Wahl to bring a plan for addressing the issues to a meeting next month.

"I very much like that we've turned it over to Jim. That's where it should be, and I think he will handle it very well," Aruffo said.

### CITY OF NOVI NOTICE OF ENACTMENT ORDINANCE 92-45.14

NOTICE IS HEREBY GIVEN that the Novi City Council has adopted Ordinance 92-45.14, an Ordinance to amend Subsection 4.05A of Ordinance No. 77.45, as amended, the City of Novi Subdivision Ordinance, to modify the standards for the construction of pedestrian safety paths within Subdivisions. The amendment of this Ordinance shall not apply to subdivisions which have received tentative preliminary plat approval or adjusted lot size concept plan approval prior to the effective date of this Ordinance.

The provisions of this Ordinance shall become effective fifteen (15) days after its adoption. The Ordinance was adopted on June 1, 1992 and the effective date is June 16, 1992. A complete copy of the Ordinance is available for public use and inspection at the office of the City Clerk.

(6/8/92 NR, NN)

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Varietal intensity is the principal characteristic of mountain-grown fruit. As a direct result of more pronounced sun exposure, grape berries are smaller, more deeply colored and thicker skinned. This heightens and intensifies their flavor.

These elements are well-integrated in the mountain fruit of Gauer Estate Vineyard and are best illustrated in the winery's handsome chardonnays and cabernets.

Gauer Estate Vineyard pioneered mountain-side planting in the Alexander Valley. The various vineyard parcels are located in the Mayacamas Mountain Range of Sonoma County above the Alexander Valley at elevations from 400 to 2,400 feet. Compressed ash or volcanic tuffs, remnants from the fiery eruptions of Mount St. Helen can be found in some areas of the vineyard and contribute to the richness of the mountain earth.

Lack of water, however, can overstress grape vines. At Gauer, drip irrigation from spring-fed ponds is used to maintain the vines at levels just above stress, thus producing small berries with concentrated flavors.

Different mountain slopes create varying angles from which the sun can penetrate a vine. Gauer's terraced vineyard sites range from 15 to 22 percent with the choicest vineyards planted at a 30 percent slope. Here cabernet sauvignon, cabernet franc and merlot thrive on west and south-facing slopes while chardonnay, benefitting from cooler temperatures, is better suited to north-facing sites.

Mountain grape growing is an arduous, expensive, time-consuming task requiring extended patience. Many years pass between soil cultivation and the first harvestable crop. Today, Gauer Estate is reaping the rewards of patience in their richly styled wines. "We're attempting to bottle the essence of our exceptional vineyards," comments winemaker Kerry Damskey.

"I believe the marketplace has many good chardonnays. Therefore, we need to have something different. The lower vigor of Gauer's estate vineyards adds a dimension of strength to the wines. They are somewhat light when young, but are more European in style than most California chardonnays. Essentially, they are more French because they tend to taste better with some bottle age. You won't find a tropical nature in the chardonnays from Gauer Estate."

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**WINE SELECTIONS OF THE WEEK**

1989 Gauer Estate Vineyard Chardonnay (#18) displays toasty-oak aromatics over intensely varietal fruit. The flavors are rich and creamy with an extended, lengthy finish. Early on, the 1989 vintage was literally damned by some wine authorities. Writing off a whole vintage is narrow-minded. This is one of the greats that will age for some years to come.

1988 Gauer Estate Vineyard Cabernet Sauvignon (#20) showcases a mountain berry nose with intense cassis elements. It's richly flavored and extracted with a complex, enticing finish.

**UNCOMMONLY DELICIOUS**

**Best of chefs still turn to the common carrot**

By CHARLES BRITTON  
Copley News Service

So here it is, the latest sensation among ingredients, the veggie that has food mavens clustering around exhibition kitchens in trendy restaurants and rummaging through the produce in upscale supermarkets.

It's the carrot. Only kidding, of course. No vegetable has less chance of making it into the upper echelons of culinary fashion to join arugula and bell peppers in various improbable colors. And the reason isn't hard to figure out:

The carrot is "too common," said Hans Rockenwager, whose Los Angeles restaurant goes by his surname.

"It's not trendy in this trendiest of cities," said Chef John Sedlar of St. Estephe and of Bikini about Los Angeles' regard of the carrot.

"It doesn't require finesse in cooking," said Robert Bell, chef of Chez Melage and Fino, Misto and the Depot. That's the downside of the carrot.

Yet every chef spoke up in its favor. It's inexpensive, it's nutritious, it's available all year round and, most important from a culinary perspective, it gets into more dishes than any other vegetable except for the onion, with which it is often partnered.

Chopped carrots and onions, often with the addition of celery, make up mirepoix, the sauteed mixture of aromatic vegetables that form the start of countless dishes in classic cuisine. Carrots with onions, and, often again, celery flavors soups and cooking liquids that in turn become sauces.

The carrot rates a nod over the onion in one respect: Alone among vegetables, it goes into a popular dessert, the omnipresent Carrot Cake.

Along with its other remarkable qualities, the carrot has a higher sugar content than any other vegetable but the beet. As a consequence, it makes an easy transition into sweet dishes. A traditional recipe, now largely forgotten, is Carrot Flan or Pie, a custard filled with sweetened puree, sometimes covered with thin slices of glazed carrot. This can be served as a side dish or, in more sugary versions, as dessert.

The carrot has been cast in supporting roles so long that no one believes it has star potential. But it may have dramatic possibilities: carotene, the substance that gives the carrot its bright orange color, is getting a lot of attention from researchers and food faddists.

The theory is that antioxidant qualities of carotene are valuable in preventing a number of serious diseases. The contention is less than proven, but adding a few more carrots to the diet certainly can't hurt.

The carrot offers probably the most inexpensive ways of bringing color to the plate — another bonus of all that carotene. Overcooked and underseasoned, it often does little more than add a visual accent.

Properly made, though, the carrot becomes a sensation. With the following general procedure, you won't be able to make enough carrots to satisfy family and guests. That's a promise.

**Glazed carrots:** With a vegetable peeler, shave off the skin of as many carrots as you wish to cook. Be generous. Slice them into fairly thin rounds. Place in a large frying pan with enough water barely to cover them. Add salt to taste. Add two or three tablespoons of butter and about one tablespoon of sugar for a large pan.

Proportions don't matter greatly, but you don't want to make so much sugar as to make the dish cloying. Bring to a boil and cook over medium heat until the water evaporates and the carrots are tender. The sugar and the butter will form a caramel in the pan.

Continue to cook, tossing, until the carrots are lightly browned and well glazed. Add salt and white pepper to taste. Serve as a side-dish with practically anything.

**Peas and carrots:** This is probably the most boring of vegetable side dishes, but it can be worth eating. Prepare the carrots as directed for glazed carrots.

I use small frozen peas in loose packages; place the peas, unthawed, in a large frying pan about one layer deep. Add salt and pepper to taste. Toss over brisk heat until the liquid evaporates and the peas are heated through. Serve mixed with or along with the glazed carrots.

**Carrot Vichy:** This is an entry from the classic French kitchen. The carrots are cooked as in glazed carrots but, in principle, with highly alkaline mineral water from Vichy. (It was imported in the days before mineral water became fashionable, but I can't recall seeing it lately.)

Other cooks simulate the effect by adding a pinch of baking soda to the cooking water or even forgetting ab-



Carrot puree puts the shine on what chefs consider a "common" vegetable.

out it all together.

Another way to put carrots in the spotlight is with a puree, which provides an interesting taste and texture contrast to a vegetable garniture.

**CARROT PUREE**

- 4 large or 6 regular carrots
- ¼ large sweet yellow onion, sliced thin
- 2 tablespoons butter
- Grated zest of ¼ orange
- 1 or 2 tablespoons orange juice
- ¼ cup heavy cream
- 1 tablespoon brown sugar
- Salt, white pepper to taste

With vegetable peeler, shave off skin of carrots. Slice carrots thinly. Place vegetables in saucepan with little water; cook slowly, covered, until very soft. Drain vegetables well. Place vegetables in food processor or blender. Add remaining ingredients and puree until smooth. Serve at once, or pack in a casserole and allow to cool. To reheat, bake at 325 F for about 20 minutes.

Variations: This recipe may be infinitely varied. Other possible flavorings include vanilla, nutmeg and herbs.

Puree may be spread into an 8-inch unbaked pie shell and baked for about 30 minutes at 350 F, until lightly browned.

Those willing to experiment could try a sweet version by omitting onion and adding two more medium carrots. Increase sugar to taste. Omit pepper and all but a pinch of salt. This too, may be baked in a pie shell. If you like, top may be covered with overlapping layers of thin slices of carrots, cooked according to directions for glazed carrots.

Yields six servings.

Two Los Angeles chefs — Patrick Healy of Champagne and Gerr Gilliland of Gilliland's and Lula's — spoke highly of pickled carrots. Healy served baby carrots, preserved in sweet vinegar, with pale instead of traditional cornichons (tiny gherkins). At Lula's guests immediately are served plates of carrots in the Mexican style with hot peppers.

**MARINATED CARROTS**

- 2 pounds of carrots
- ¼ cup cider vinegar
- ¼ cup oil
- ¼ cup sugar
- ¼ cup chopped onion
- 1 package of Italian seasoning
- ¼ cup chopped parsley

Continued on 2

**Chef Mary Brady**



Lately I've been reflecting on the changes my philosophies concerning the hospitality industry have gone through over the years.

My "professional" experience since college has been managing corporate Steak and Ales and the privately held Diamond Jim's in Southfield. It's a nice mix of training, the big versus the small. There are lots of differences.

I find it stilling to follow "rules" with no room for flexibility. A few years of Steak and Ale was ideal. What I learned was incredible.

There is no way I'd be able to do what I do "business-wise" without that background. My training was extremely thorough.

For the first six months I was assigned to every job function in the restaurant, from dish washing to cocktail waitressing. It was an eye opener.

Then it was on to front-of-the-house management and learning the "numbers" game, otherwise known as "How much money can we make by doing so-and-so." Our living depended on percentages. If the figures weren't good neither were our pay-

checks. Money is a motivator to cut corners. Nothing drastic. The food was consistent.

Consistency was drilled into our brains. Be sure that the meal is the same each time. In fact, the edibles were so consistent that the only time the menu changed was for a price increase. No experimentation was allowed so that the public knew what was available every time. It works to this day.

Customer service was big. I probably learned more about the ins and outs of service at Steak and Ale than anywhere else I worked. They are perfectionists.

There is a true art to "working" a room. To watch and see everything. To anticipate a customer's needs.

And then I moved to Brady's. My husband Tom was opening Prudential and a mutual acquaintance suggested that he speak with me. The timing was exceptional. I was ready to move on, and excited at the challenge of opening a 225-seat restaurant.

The difference between working for an independent and working for a corporation was evident immediately. If a decision had to be made, my opinion counted. I actually had an input into the menu, uniforms, glassware, dishware and kitchen equipment. There is no dictator telling us what to do.

Freedom abounded. Work became much more fun. I especially appreciated

the difference in service philosophy. Customers became real people with first names and warm recollections of the Brady hospitality known on Seven Mile. Many have become dear friends.

My definition of service had changed. No longer was it limited to keeping plates cleared and water glasses filled. A true interest in the people and their lives became a daily practice. There is a big difference.

Webster's defines service as aid, assistance or help. I'd like to update it to read, aid, assistance or help provided by someone that cares. It is the care that counts. Without it, life is a lot less interesting and fulfilling.





