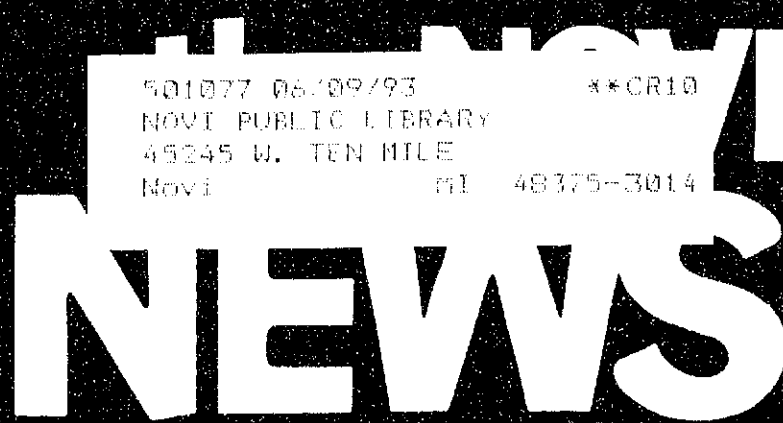


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MONDAY  
June 22, 1992

Volume 37  
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Two Sections  
12 Pages plus Supplements



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WORST OF THUNDERSTORM / 3A



Photo by BRYAN MITCHELL

**Trying out**

Students from across the area were on hand Wednesday for the final auditions for the Twelve Oaks Youth Pops Orchestra held at Novi High School. Twelve Oaks is forming the orchestra, to include 16 musicians and four vocalists, to perform beginning in late July as part of the mall's 15th anniversary celebrations. Among the students who tried out were Karen Sperber (above) who auditioned on the viola. At right, Novi students selected for the orchestra talk with Joyner. From left to right, trombonist Sandy Kessler, Joyner, vocalist Kristen Patee and guitarist Evan Hirschelman.



**Novi historic sites unveiled by consultant**

By JAN JEFFRES  
Staff Writer

Novi's remaining historical sites may not be "world-shaking and nationally significant," but a good deal of what's left is well worth saving, according to an architectural historian now surveying the city.

Robert Donohue has already taken six rolls of film and put in 50 hours driving and tramping throughout town. Some of his findings were presented at a Historical District Study Committee meeting Thursday.

Keeping bits of the past peppered in with Novi's present is seen as a way to keep the local character intact in the midst of a development boom.

"The reason you've formed is you don't want Novi to become just Anywhere, USA," he said.

The committee, appointed in summer 1990, recently won council approval to hire professional help. The seven-member advisory group is on the ground floor of a state-approved process possibly leading to the creation of a Historic District Commission which would monitor alterations of designated local sites.

Locating these is the first step. About 400 to 500 pre-1950 structures are expected to be documented in the survey, which is scheduled for completion this month. The buildings may be historic, but the techniques aren't. The results will be logged into a computer.

"The city can say to a developer we are interested in saving that particular house, how can we make it advantageous to you? You have to find a way to make it politically feasible and economically feasible. We're going to have to be selective about the battles we choose to fight if we're going to be successful."

Kathy Mutch  
Committee Member

Committee members concede that not every 1800s and early 1900s building in the city can be spared. An example is the boarded up and battered 19th century farmhouse at the northwest corner of Twelve Mile and Haggerty roads.

"Old house, no hope. From an economic standpoint of picking up that house, moving it down the road

Continued on 4

**Planners vote to endorse themselves**

By SUZANNE HOLLYER  
Staff Writer

The Novi Planning Commission voted Wednesday to endorse three of its members for reappointment.

The Novi City Council is expected to select four planning commissioners today. Three current members applied to be reappointed, including commission Chair Edward Kramer and members Ernest Aruffo and Lodia Richards. Twelve others also applied.

Commissioner John Balagna, who is not up for reappointment, asked the commission to endorse its three sitting members.

He said the commission has made similar recommendations in the past, although long-time commission member Judith Johnson said she did not remember such an action.

But Balagna was certain other boards and commissions have made similar recommendations, if not the planning commission. Kramer suggested he, Aruffo and

Richards should not vote on the motion.

But assistant city attorney Dennis Watson said they are exempted from voting only if the motion has to do with their conduct or a possible financial interest in the issue up for a vote. Since the commissioners are not paid, it was determined they had no financial stake in their reappointment.

Johnson questioned her ability to vote on the issue because she allowed commission-hopeful Rob Mitzel to use her as a reference in applying for appointment. Johnson decided she could support the reappointment of the three commissioners as well as Mitzel because four positions are open.

Also seeking appointment to the commission are Kevin Crain, Gerald Shulman, Richard Clark, Laura Lorenzo, Michael Wick, Randi Holzman, Robert Taub, Edward Phelps, Glen Bonaventura and Larry Czeka. John Adoulos applied but did not show up for an interview with the council.

**Cyclist struck, injured by van**

By CRISTINA FERRIER  
Staff Writer

A Farmington Hills youth was critically injured Wednesday when the bicycle he was riding was struck by a van on Haggerty Road.

Novi police said 13-year-old Anastasios George Liangis was attempting to cross Haggerty from the east side of the road just north of Eight Mile.

He was reportedly struck by the van, which was heading north on Haggerty.

Novi Police Lieutenant Al Rasmussen said Liangis apparently rode out in front of the van, and the driver had no time to stop.

"It appears that the boy pulled out in front of him," Rasmussen said.

A 46-year-old Milford man was killed Thursday when he was crushed in machinery at a construction site on Haggerty near Ten Mile Road. Police said the victim, Dale Shettler, died instantly. The story is on page 3A.

Novi Police Chief Doug Shaeffer said Liangis was apparently leaving Taco Bell when he dashed into the road.

The driver of the van was identified as a 67-year-old Livonia man. Police said alcohol was not a factor in the accident.

Police officer Kenneth Meier, who responded to the accident scene, said Liangis was suffering from head injuries.

He was transported by ambulance from the scene to St. Mary's Hospital, then by life flight to University of Michigan Hospital in Ann Arbor, police said.

Liangis was listed in critical condition Wednesday, and was upgraded to serious condition on Thursday. A hospital spokesperson said he was being kept on a respirator.

The bicycle-van incident was the first of two accidents to occur on Haggerty Road in two days. On Thursday, a construction worker on Haggerty near Ten Mile was crushed to death when he either fell or was pulled into some machinery. Both accidents remain under investigation.

**Lippe hires several administrators**

By SUZANNE HOLLYER  
Staff Writer

In his first action as Novi school superintendent, Emmett Lippe interviewed and recommended for hire a new high school principal and a new assistant superintendent.

High school principal Robert Youngberg retires at the end of June, and the assistant superintendent position has been officially empty during the past year with William Barr filling the superintendent's seat.

The newcomers will be James Koester, a director of business and operations from the Ypsilanti school system, to fill the assistant superintendent's spot. Arthur Miller, principal of East Detroit High School will become the new principal

at Novi High.

Lippe attended his first regular school board meeting on June 16. He became involved with the hirings because of their importance to the superintendent.

"That concerned me because you're losing two key people," Lippe said.

The school board approved both recommendations. Board Vice President Robert Schram said Lippe's first job may have been his most important.

"I think we've said the most important thing (the school board) can do is hire a superintendent," Schram said. "It could also be said the most important thing you will do is hire your assistants."

Koester, a former Novi Community Schools

employee, was selected from a field of 40 applicants for the position of assistant superintendent.

He will earn \$81,600 in his new post. Koester currently holds the director of business and operations position in the Ypsilanti Public School district.

Lippe reviewed applicants and selected eight for an hour-long interview. Five were interviewed by a committee who narrowed the field to two. Lippe selected Koester from the final pair of applicants.

In 1973, Koester first worked for Novi schools under Barr, the man he will now replace. Koester served as an administrative assistant to Barr until 1977.

Continued on 4

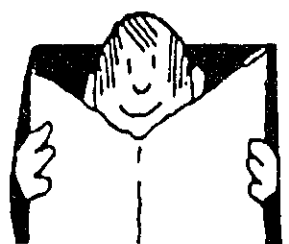
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INSIDE:  
THE  
SUBURBAN  
CABLE WEEKLY









### Karate tourney

Lucas McLaren showed his skill in the martial arts during a karate tournament sponsored by the Novi parks department and held in the Novi High School gym in May. Above, McLaren is

competing in the junior weapons competition. Derek Gates won first place in that category and Leszie Richmond placed second.

## School board outlines plan to expand Novi High School

By SUZANNE HOLLYER  
Staff Writer

Studies are under way for an addition onto Novi High School estimated to cost \$10 million.

Architects for Tower, Pinkster, Titus and Associates told the school board at its June 16 meeting they are working with teachers to determine possible locations for additions onto the high school.

One proposal has a two-story addition of classrooms onto the area between the high school and its existing, western parking lot. The addition would not extend into the existing parking lot.

Architect William Garzalone said the addition could be used for chemistry, biology and physics labs. Existing science rooms, which are on the school's second floor, could be used for math or English instruction, Garzalone said.

Garzalone was the architect who designed the high school nearly 20 years ago. He was hired to design the additions and has been working with

teachers to gain input on the need for certain types of rooms.

"These are just initial thoughts," he said of his proposals for the additions. "Now we will start to name (uses for) the rooms."

One proposal includes a two-story gymnasium complete with an indoor track and a full-size basketball court. Part of the gym would be below ground level with an entrance onto the track, Garzalone said.

No changes have been proposed to date for the industrial arts wing of the building, Garzalone said. Earlier school board discussions suggested the industrial arts department may be reduced or eliminated to provide space for academic instruction.

But Garzalone said the industrial arts program may be meeting an important enough need for some students to justify its use of space at the high school. Expected proposals for the industrial arts wing could change the existing plans, he said.

Trustee Michael Meyer asked for cost estimates for each of Garzalone's proposals. But the architect said he

will come back to the school board at a future meeting with information on the cost of each possible option.

Trustee Raymond Byers said construction costs likely will run between \$90 and \$100 per square foot. A proposal for a 108,000 square-foot addition would cost about \$10 million, Byers projected.

A proposed addition at Parkview Elementary likely would cost about \$1 million, Byers predicted. Technology needs could increase the total cost to \$14 million, Byers said.

Superintendent William Barr would not provide an estimate on how many mills would be necessary to fund a bond sale for the project.

Barr said the cost to Novi taxpayers would depend on the bond market, which he has not yet researched. A proposal could be before the school board as early as July, Barr said.

A sale of bonds to fund the project would require voter approval. Board members have suggested an election could be scheduled for late this year.

## Temporary signs approved

By SUZANNE HOLLYER  
Staff Writer

Sellers of Christmas trees and summer roadside fruit stands will have an easier time advertising their products under an amendment to the sign ordinance recommended for approval by the Novi Planning Commission.

City Council must still approve the ordinance change which will allow seasonal, temporary signs to be approved by the building department.

The building department currently can approve the temporary use of facilities for seasonal sales. But signs for the temporary uses must be approved by the Zoning Board of Appeals (ZBA) under the existing ordinance.

Often a person wishing to sell Christmas trees would come to the city for permission to hang a temporary sign. But the next ZBA meeting

would not be until after the season ends in January, Watson said.

The ordinance change, if approved by council, would allow the building department to approve a temporary sign up to 24 square feet and 5 feet in height.

Another change in the sign ordinance also was recommended for approval by the commission to council.

The proposed change would allow one business in a center to hang a sign facing the adjacent street if the development faces away from the street.

The Peachtree Center, a 25,200-square-foot strip shopping center on the west side of Meadowbrook Road south of Ten Mile Road, is one example of a development that could benefit from the change.

Peachtree sits on Meadowbrook, but the building is oriented so the front entrances to each shop face away from the road.

Under the existing ordinance, none of the shops are permitted to hang a sign on the wall of the building which faces Meadowbrook Road.

If the change is approved by council, then the store which owns the building closest to Meadowbrook Road will be able to forfeit one of its signs on the front of a building and hang a sign on the Meadowbrook Road side of the building.

The original ordinance did not include such a provision to prevent the "visual clutter," which assistant city attorney Dennis Watson said would result from strip malls hanging a sign advertising each of the building's tenants.

"This is a compromise," Watson said.

Both sign ordinance changes were unanimously recommended for approval by the Novi Planning Commission. City Council must grant approval before the changes are official.

## Planners give nod to outdoor dining

By SUZANNE HOLLYER  
Staff Writer

Diners at Diamond Jim Brady's will soon be able to enjoy their food al fresco.

The Novi Planning Commission at its June 17 meeting granted unanimous approval for a special land use at the Novi Town Center restaurant.

Temporary planters will be border the area in front of the restaurant to be used for outdoor dining. The outdoor restaurant will be closed as soon as the weather turns cold, owner Tom Brady told the commission.

A 5-foot minimum sidewalk is needed to accommodate handicapped pedestrians. The restaurant's site plan showed a 5-foot sidewalk would be left after the outdoor restaurant is constructed.

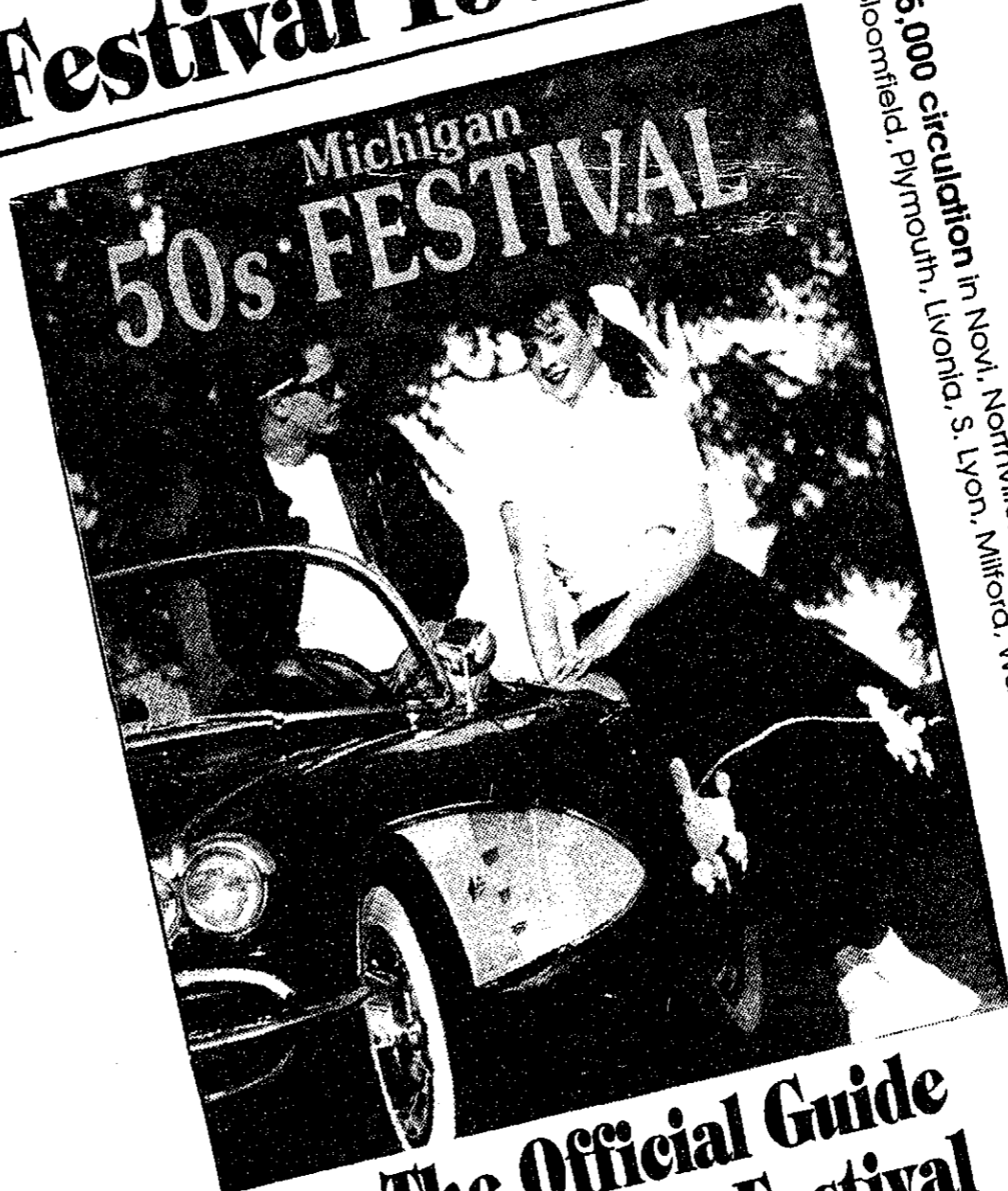
But city planning consultant Brandon Rogers said vehicle overhang from the parking area could reduce the sidewalk area to as little as 2 feet.

"Thus there could be inadequate pedestrian and especially handicapped access," he wrote in a review of the plan.

Approval was granted subject to two conditions. The restaurant must not infringe on pedestrian access for the handicapped and wheel stops must be put in place to prevent car bumpers from overlapping into the sidewalk area.

## the NOVI NEWS guide to The Michigan 50's Festival 1992

Proof ad deadline • June 26  
Final ad deadline • June 30  
Published • July 16



**The Official Guide  
to the 50's Festival  
July 22 - July 26, 1992**  
Call (313) 349-1700 to reserve space

85,000 circulation in Novi, Northville, Farmington, Farmington Hills, West Bloomfield, Plymouth, Livonia, S. Lyon, Milford, Walled Lake, Wixom and Brighton.

### CITY OF NOVI

NOTICE IS HEREBY GIVEN that the Woodlands Review Board, of the City of Novi, will hold a meeting on Monday, June 29, 1992 at 3:30 PM in the Community Development Department, Novi City Offices 45175 West Ten Mile Road, Novi, Michigan to review the Woodlands Permit Application for the Novi Expo Center, 43700 Expo Center Drive, Novi, Michigan.

ALL INTERESTED PERSONS are invited to attend. Any written comments may be sent to the Department of Planning & Community Development, Attn: Gerrie Dent, 45175 West Ten Mile Road, Novi, Michigan 48375 until 5:00 PM, Friday, June 26, 1992.

GERRIE DENT  
PLANNING AND COMMUNITY DEVELOPMENT

### CITY OF NOVI REQUEST FOR BIDS COMMUNICATIONS CENTER ALTERATIONS POLICE DEPARTMENT

Sealed bids will be received by the City of Novi, as owner, until 3:00 P.M., prevailing eastern time, Monday, July 6, 1992, at the Office of the Purchasing Director, 45175 W. Ten Mile Road, Novi, Michigan 48375 at which time proposals will be opened and read.

The City of Novi seeks bids for the following:  
**COMMUNICATIONS CENTER ALTERATIONS**  
Contract documents and specifications under which the work will be done are on file and may be obtained at the City of Novi Administrative Offices. A MANDATORY pre-bid conference will be held Monday, June 29, 1992 at the Novi Police Department, 45125 W. Ten Mile Road, Novi, MI 48375 according to the following schedule:  
Electrical trades, 9:00 A.M.  
Mechanical Trades, 10:00 A.M.  
General trades, 11:00 A.M.

All bids must be signed by a legally authorized agent of the bidding firm. Envelopes must be plainly marked, "COMMUNICATIONS CENTER ALTERATIONS," and must bear the name of the bidder.  
Address all bids to: City of Novi, Carol J. Kalinovic, Purchasing Director, 45175 W. Ten Mile Road, Novi, MI 48375.

No bidder may withdraw his proposal within ninety (90) days after the date set for the opening thereof. The City reserves the right to accept any or all alternative proposals and award the contract to other than the lowest bidder; to waive any irregularities or informalities, or both; to reject any or all proposals; and in general to make the award of contract in any manner deemed by the City in its sole discretion, to be in the best interest of the City of Novi.

Notice Dated: June 22, 1992  
CAROL J. KALINOVIC  
PURCHASING DIRECTOR  
(6-22-92 NR, NN)

# FOOD CREATIVE DINING

**B**

MONDAY  
June 22, 1992

**Eleanor & Ray Heald/Wine**

## Wine maker produces in war-torn land

"We made a wine every year except 1976 and 1984 because the war prevented us from trucking the grapes from the vineyards to the winery. The winery is located 15 miles north of Beirut and the vineyard is in the Bekaa Valley."

Serge Hochar  
Winery owner

Serge Hochar, owner of Chateau Musar in Lebanon, explains the dedication necessary to produce wines in his war-ravaged Middle East homeland.

"I have been producing wines in Lebanon since 1958, when I took over for my father. For years, 90 percent of my wine was sold and consumed in Lebanon, but because of the war, I now export 90 percent of it."

Chateau Musar was founded in 1930 by Gaston Hochar, Serge's father, in an old Moorish castle named Mzar. The name was changed to Musar because of the strong French presence in Lebanon at that time.

War has plundered Lebanon and local demand for Musar wines. Hochar was happy to sell most of his production in Lebanon, but when circumstances changed, he was forced to change his tactics in order to stay in business.

"This all turned out to be a blessing," Hochar said optimistically. "By entering the world market, I discovered how good my wines were compared to the great wines of the world. I showed my wines for the first time in 1979, in Bristol. They were a hit because no one expected to taste such fine wines from Lebanon."

Michael Broadbent, writing in "Decanter," the prestigious British wine journal, described Musar wines as a "full soft — a bit of claret and a touch of Burgundy."

Others have debated whether the wines are more like those of Saint Emilion or Pomerol. Let's just say Chateau Musar is akin to the Middle East's Chateau Lafite.

Today, Hochar is lauded globally for overcoming the obstacles of war and producing wines that rival some of the world's best. "We made a wine every year except 1976 and 1984 because the war prevented us from trucking the grapes from the vineyards to the winery," said Hochar. "The winery is located 15 miles north of Beirut and the vineyard is in the Bekaa Valley south of Beirut — a distance of 50 miles."

In 1976, fighting cut off electricity to the winery making it impossible to process the harvest. Hochar has since installed a Diesel generator as insurance.

The Bekaa Valley is an ideal site for wine growing. An old alluvial river valley at 2,500 feet elevation, the Bekaa is watered by the rains and melting snows from two mountain ranges. There are 300 days of sunshine a year, with little or no rain between June and October. The altitude plus overcast summer weather act to moderate the extreme heat.

Muslim farmers also grow apples, pears, peaches, cherries, and melons in the Bekaa, but because of religious laws they do not drink the wines produced.

Chateau Musar wines are a blend of cabernet sauvignon and cinsault (a variety usually associated with the southern Rhone Valley in France).



Photo by BRYAN MITCHELL

Carol Meyer shows off a bounty of strawberries from Northville's Meyer Berry Farm.

## RED and READY

### Demand is high for Meyer's berry treasure

By RICK BYRNE  
Copy Editor

Strawberry fields may be forever in the Beatles' song, but in Southeast Michigan they're getting to be fewer and farther between.

That's one reason Larry and Carol Meyer are a little overworked these days. The couple owns the Meyer Berry Farm on Eight Mile Road, Northville's headquarters for picking your own strawberries for over 20 years.

This year, however, it's become more like a strawberry Mecca, drawing visitors from all over. On June 8, the farm's opening day, cars were lined up out the driveway and all the way down Eight Mile to Beck Road.

"We had about 500 cars on Monday," said Carol. "It was amazing. The fields are getting picked pretty clean."

Several factors have contributed to the run on strawberries this season, but perhaps the biggest is the number of other

berry farms that have closed.

"Five farms closed this year," said Carol. "We had some people come to us and say they drove to this or that strawberry patch, and now it's all condos. Or they drove to another, and they've retired."

Fortunately, berry customers are a patient and understanding lot.

"They really are a different breed," Carol said. "We have some wonderful customers. We're doing the best we can, but there's no way we're set up to handle 500 cars."

Roughly five to six acres of berries are planted and ripening now. Said Carol, "I wish we had five more acres."

Another contributor to the demand is the late crop of berries this season. Because of the frequent early rains and the dry, sunny weather that followed, there are not only a lot of berries out there, but they came about a week or two later than usual, thus building the anticipation for devotees.

"There's a time and a season to every-

thing," said Carol, "and now is strawberry time for most people."

Carol's son Tim, who also works at the farm, agreed.

"Strawberries just taste good this time of year, as you can imagine," he said. "We get a lot of people, though, who come out from the city and just like to be in the country. They like to get away."

Not surprisingly, Carol said the slump in the economy may also have added to the bushels of customers that have visited the farm.

"We sell our berries for 80 cents a pound," she said. "That's about half of what you pay in the grocery store, and it works out to a big savings."

Those in the know can tell you that fresh-picked berries beat the taste of the store-bought variety hands down. Though they may be smaller, they pack in more of that sweet tingle on the tip of your tongue. And the smaller sweeter ones are the best for jam, Carol said.

At the Meyer farm, four different varieties

of berries are available. Though the one early variety has already peaked and is fairly well picked out, other varieties are late bloomers and should be available for another week or two.

To accommodate the ripening process of the fruit, the Meyer Berry Farm keeps varying hours, and on some days doesn't open at all. Your best bet is to call the day you want to go (349-0289) to see if they are open, but remain flexible.

Even in a well-picked-over field, a veteran berry picker can come out with a trayful.

"You've got to know where to look," said Carol. "The best place to look is under the leaves because that's where they grow. It really is like a treasure hunt. You lift up the leaf and there's the little red jewel."

When you find the fruit, pluck it gently. If it doesn't come right off the plant, the berry probably isn't ripe. If the tips of the berry are white, that's another sign of

Continued on 3

**Chef Mary Brady**



Laura Merglewski works her magic in the kitchen.

Photo by BRYAN MITCHELL

## Sous chef is a cut above



I've often used the term sous chef, or assistant to the chef.

A sous chef is responsible for many things. The primary concern is to keep the chef, yours truly, happy. Other duties include food ordering, food preparation, hiring, firing and directing the rest of the staff. The job is a big one. Not easy, but rewarding.

A large part of each day is spent teaching and guiding. Sous chefs must be aware at all times what is on hand, and with each shift "go through the walk-in" and organize. We have very limited storage space so serious attention is given to perishables.

There are literally thousands of varied products at any given time in the restaurant. Much of the food has a short shelf life and must be treated with extreme care. Almost "baby-sat." Of course these items are also the most expensive that come through the

door.

*Mis en place* is another French term meaning everything in its place. Keeping a kitchen such as ours organized is a major task. Mind-boggling at times.

Unfortunately not everyone has the same commitment to order. For those of us that do there is nothing more discouraging than disrespect for food or equipment. Imagine if everyone in your home put dishes or utensils away wherever they pleased. Or food was pushed into the refrigerator with no established categorization. Eggs in the butter dish or meat in the vegetable tray or spills not wiped.

Picture that large-scale. We can't afford to have it happen. Nothing makes me more angry than wasting food. Thankfully, very little is disposed of unnecessarily. Both Laura Merglewski and Pat Wzolek, my sous chefs, have done an excellent job over the last eight months.

But I'm losing Laura as a sous chef. Her skills as a chef are extraordinary. We all respect her a great deal. I especially appreciate her dedication to our business. She has gone above and beyond the call of

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