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MONDAY  
July 6, 1992

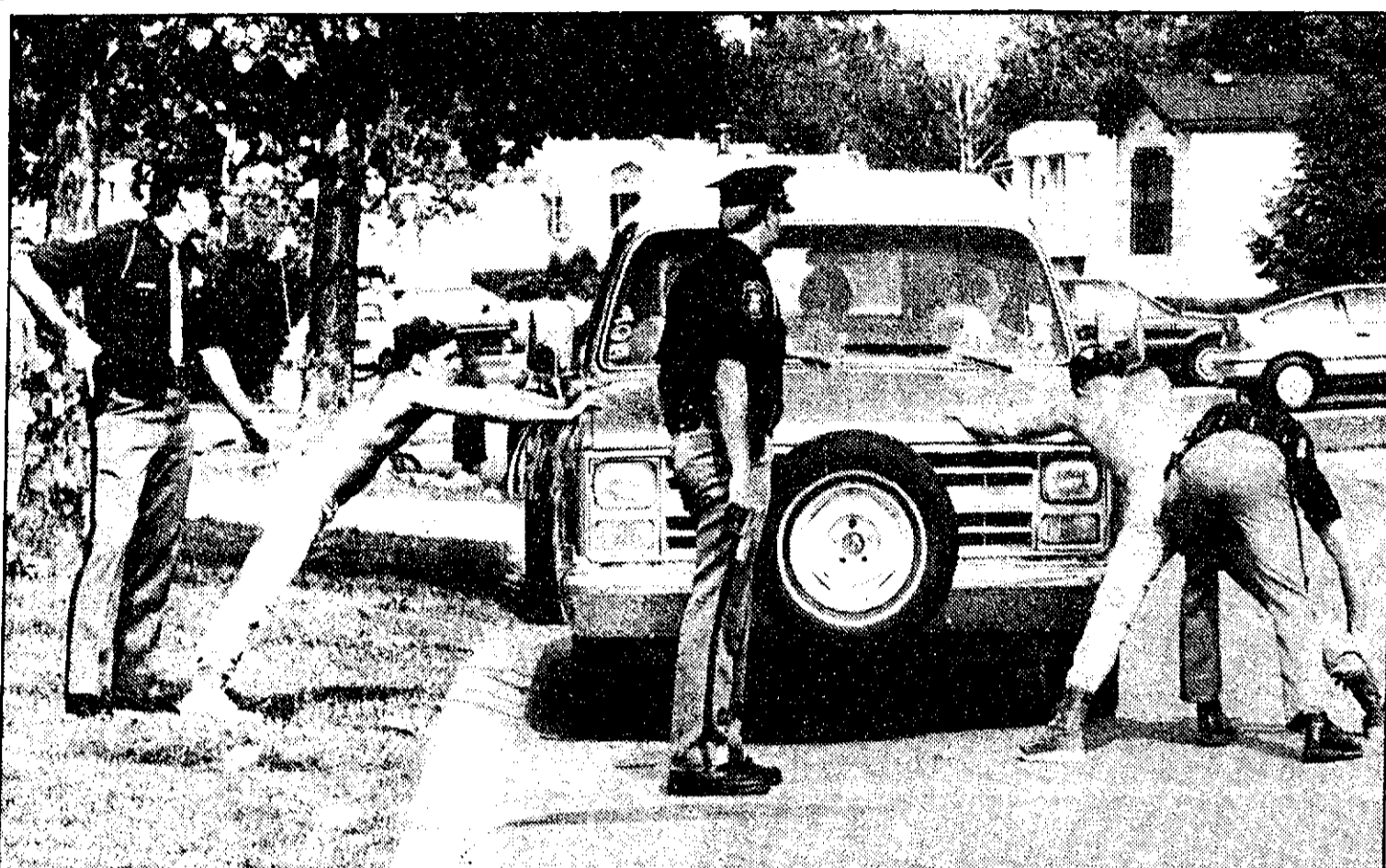
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12 Pages plus Supplements

# the NOVI NEWS

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Dining NOVI STUDENT  
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State Police officers frisk suspects in Wednesday's carjacking/robbery. Occupants of truck were bystanders.

## Cops nab fleeing thieves

### Suspects caught in chase through Novi

By JAN JEFFRES  
and CRISTINA FERRIER  
Staff Writers

A Wednesday carjacking at Twelve Oaks Mall followed by a bank heist in Farmington Hills led to a police chase on car and foot through Novi and a full-scale manhunt throughout the Thirteen Mile and Decker Road area.

Novi police are still investigating the carjacking and Farmington Hills police are investigating the bank robbery.

According to Novi Police Lt. David Butler, an elderly woman was forced from her 1985 Buick in the mall's blue lot around 2:15 p.m. Wednesday by a male suspect. Butler said the suspect did not show a weapon or imply that he had one.

The Michigan National Bank on Orchard Lake Road north of Twelve Mile in Farmington Hills was held up approximately 45 minutes later by a suspect matching the description of the carjacker, and the suspect fled in a vehicle matching that of the car.

Minutes after the robbery, Butler said, Novi officer Kevin Hebert spotted a motorcycle at Thirteen Mile and Haggerty. The motorcycle reportedly had two riders and no license plates, and the passenger appeared to be carrying a long gun. Hebert said he decided to stop the motorcyclist on a hunch, be-

cause he knew about the armed robbery.

"They (the robbery suspects) might have ditched their car. I tried to pull them over and they started running from me," he said.

"I chased them into the (Chateau Estates) trailer park and they started driving in the trailer park over the grass."

Hebert said he then jumped from his car and sprinted after the motorcycle. The rear passenger got off and Hebert continued to run after the man, who appeared to be carrying a shotgun.

"Of all the people he could have had running after him, I was lucky to be in shape. I run five or six miles a day," Hebert said.

Hebert said he wasn't nervous about the shotgun, although he paced himself to keep a safe distance.

"It happened so fast I didn't have time to think. I wanted to catch them. That's all I was thinking," he explained.

Novi Police were withholding the suspects' identities Thursday afternoon. Butler said the case remains under investigation.

According to Farmington Hills Police Lt. Martin Bledsoe, the bank robbery was bungled. In their haste, the suspects reportedly dropped some of the money.

Bledsoe spoke to the *Novi News* Wednesday from a temporary com-



Officer Kevin Hebert guards a suspect he apprehended.

mand post set up at Hickory Woods Elementary School on Decker Road.

"We got the money back. Some of it ended up on the ground in their escape," he said.

Joining in the chase with the Novi and Farmington Hills police departments were the Michigan State Police, the Oakland County Sheriff's Department and the Wixom and Walled Lake police.

Representatives from the Federal Bureau of Investigation and the Michigan State Police Emergency Services in Ypsilanti were also called to the scene.

Police helicopters based out of Detroit Aviation were still circling the scene as late as 6 p.m.

Chateau Estates resident Wayne Dreasky and a friend watched as

the motorcycle careened through the mobile home community, entering the second exit off of Thirteen Mile the "wrong way."

"A car was chasing after them. They cut through the park. One guy fell off the back of the bike," he said.

His visitor, Kevin Smith of Westland, said he saw one of the men run across the street into Hickory Woods.

The red motorcycle was dumped off at 29806 Charlemagne Drive.

"That's my stepson's house where they dropped the bike and that's not his bike. He's working," Chateau Estates resident Robert Morrissey said.

Continued on 4

## MDOT slates session on M-5 wetlands

By JAN JEFFRES  
Staff Writer

Novi's mayor, two council members, the city engineers and the leaders of the Michigan Department of Transportation (MDOT) will put their heads together in a July 13 negotiation session on the Haggerty Connector.

The subcommittee will thrash out where and how wetlands to be lost to the roadwork will be mitigated and what solutions to the road's sound pollution can be found.

The high-level talk was scheduled following a June 22 Novi City Council resolution questioning the transportation department's conclusion that wetlands lost locally to M-5 can best be replaced on state land near Lake St. Clair.

As is "typical" procedure with work sessions, the 3 p.m. meeting at the Novi Civic Center is not open to the public, Mayor Matthew Quinn said July 2.

A member of the Haggerty Road Connector/M-5 Support Group will be invited to sit in as an observer. The M-5 support group is planning an intense lobbying campaign in support of the project between then and now.

"The idea is to go through all the documents and do some negotiations and see if we can get some-

thing to put in front of the full council," Quinn said.

Representing MDOT at the session will be Director Pat Nowak, Chief Deputy Director Bob Adams and transportation planner Hank Lotoszinski.

Quinn said he had not yet appointed the two council members who will join the subcommittee.

Lotoszinski said in a telephone interview he couldn't discuss before the Novi meeting what — if any — concessions MDOT may be willing to make.

Results obtained in the meeting will be unveiled at the city council meeting that night, Quinn said.

Any action taken then will not be unobserved.

The Haggerty Road Connector support group has plans to turn out in full force. The organization of citizens and members of the business community was dismayed when the council passed the resolution without notifying them first, as had been requested earlier this year.

"This group worked very hard to say the residents of this community want the project. We need to not only fill the room, we need to have people standing," Martha Hoyer, the group's founder said in a July 1 strategy session.

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## Today is last day to register for primary

Today is the last day to register for the upcoming August primary election.

The Aug. 4 ballot will ask voters to decide Republican and Democratic candidates for county, state and federal positions. The selected candidates will face off on Nov. 3 in a general election.

The deadline to register for the primary is today at 5 p.m.

Any unregistered Novi resident may register by applying at the Novi City Clerk's office, 45175 W. Ten Mile Road, in the Novi Civic Center. Registrations also are accepted at any Secretary of State office.

U.S. Citizens 17 years of age who will be 18 on or before Aug. 4 are eligible to register for the primary election.

As of March there were 5,793,029 registered voters in Michigan. This is 84.7 percent of Michigan's voting age population of 6,835,532.

The primary will decide the fate of Novi resident Michael Meyer, who is making a bid for a seat in the U.S.

Congress. Meyer, a Democrat, faces Walter Briggs IV in the primary.

On the Republican side of the same race, former Circuit Judge Alice Gilbert, state Sen. David Honigman and Joseph Knollenberg will have a runoff to represent the newly-formed 11th district in a race.

State Rep. Willis Bullard faces two Republicans in the 38th district primary. Jim Ash, a businessman who supports legalized casino gambling and John Riley, a former Milford Village Council member will compete for Bullard's seat.

Democrat Robert Harvey is running unopposed in the primary.

In a bid for county commission, Republican incumbent Kay Schmid faces no one in the primary. Likewise, Democrat William Brinker, Schmid's opponent in the general election, is running unopposed in the primary election.

The regular election will be held Nov. 3 and will include tax cut proposals and an election for U.S. president.

## GOP hopefuls face off in primary

### Ash backs business

By CRISTINA FERRIER  
Staff Writer

Jim Ash is a Wixom businessman who, along with Milford resident John Riley, is challenging incumbent Willis Bullard for his seat in the Michigan House of Representatives. If Ash wins the August primary, he will face off against Democrat Robert Harvey.

This is Ash's first major bid for public office. He has previously served on Wixom's charter revision commission. He is the owner of a computer repair business.

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■ With this Issue the *Novi News* kicks off its coverage leading up to the Aug. 4 primary election. In the coming weeks, we'll examine all of the races. Today, we begin with the State House race pitting incumbent Willis Bullard against Jim Ash and John Riley.

### Bullard eyes cut-and-cap

By CRISTINA FERRIER  
Staff Writer

Five-term incumbent Willis Bullard faces two Republican challengers for his seat in the state House of Representatives, Jim Ash and John Riley. If he beats them in the primary, he will go on to face Democrat Robert Harvey in November.

Which plan, if any, for cutting property taxes do you support?

I support the cut and cap plan.  
Can you explain that?

Well, basically what it does is two things. The cut is a 3 percent cut in school operating taxes that's phased in over five years, and that amounts, at the end of the five years, to roughly a 20 percent cut in most peoples' property taxes.

Continued on 6

### Riley seeks gambling

By CRISTINA FERRIER  
Staff Writer

John Riley is a former Milford township trustee and village councilman who works as an electrical contractor. He and Wixom businessman Jim Ash are both challenging Republican incumbent Willis Bullard for his seat in the Michigan House of Representatives.

If Riley wins the August Republican primary, he will run against Democratic challenger Robert Harvey in the November election.

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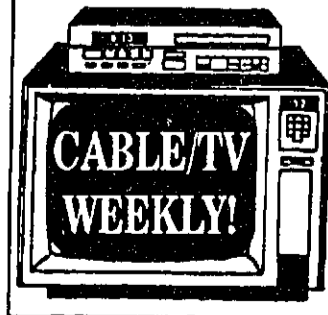
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## WHAT'S INSIDE?









**Lois Thieleke/Nutrition**

**Don't wait;  
refrigerate to  
keep food safe**

Food poisoning, not a very pleasant thought! Maybe it sounds better if we call it a food borne illness — no matter, you're sick. Approximately seven million Americans suffer from a food borne illness a year and 85 percent of them could have been avoided if food were handled properly.

According to the Centers for Disease Control, these numbers have been escalating since 1980. At the right temperature, bacteria you can't see, smell or taste can multiply to millions in a few short hours and cause illness.

There are naturally occurring bacteria in the air and water, as well as on plants, animals and people so there is a chance for contamination at any stage of food production. However, the statistics show that improper handling of cooked food, under-cooking and poor sanitation are the leading cause of food poisoning. That means that virtually all food borne illnesses are preventable. Prevention of food poisoning starts at the supermarket.

**Rule Number One:** Buy cold foods last and get it home fast! Grocery shop and take the food straight home to the refrigerator or freezer. Don't buy foods in poor condition. Make sure when you buy refrigerated food at the store that they are cold to the touch and frozen food is rock-solid. If you live more than 30 minutes from the store bring an ice chest to keep foods cold.

**Rule Number Two:** When you store food, keep it safe, refrigerate! Check the temperature of your refrigerator with an appliance thermometer. The refrigerator should run 38 degrees-40 degrees F and the freezer should be 0 degrees-10 degrees below F. For the most efficient operation, keep the refrigerator fully loaded but with enough space for the air to circulate. Freeze fresh meat, poultry or fish immediately if you can't use it within a few days. Put packages of raw meat, poultry or fish on a plate before refrigerating so their juices won't drip on other food. These raw juices can contain bacteria.

**Rule Number Three:** When you prepare food, keep everything clean and thaw in the refrigerator! Since bacteria live all around us, wash your hands with soap and hot water before touching food. Bacteria live on kitchen towels, sponges and cloths so launder them frequently. Always use clean utensils and wash them between cutting different foods. Plastic or glass cutting boards are preferable to wooden ones because wood can harbor bacteria in the grooves.

Wash the lids of canned foods before opening to keep dirt from getting into the food. Also, clean the blade of the can opener after each use. Thaw frozen foods in the refrigerator, where bacteria can't multiply. Bacteria can grow in the outer layers of the food before the inside thaws. Microwave thawing is okay but the food has to be cooked thoroughly and then used right away. Never thaw food on a kitchen counter unless you want to be sick!

**Rule Number Four:** When you're cooking, cook thoroughly! To kill harmful bacteria, foods need to be cooked thoroughly. Eating raw or partially cooked meat, poultry, fish and eggs is taking a risky chance. Do not partially cook a food, stop and then finish cooking later as bacteria can grow between the cooking steps.

**Rule Number Five:** When you serve food, never leave it out over two hours! Never leave perishable foods out of the refrigerator over two hours. Bacteria that cause food poisoning grow quickly at room temperature. Discard any cooked or chilled food that has been sitting out. If you are having a party, keep cold foods on ice or in the refrigerator. Hot foods need to be kept hot to be safe, otherwise you'll have served food poisoning to your guests.

**Rule Number Six:** When you handle leftovers, use small containers for quick cooling! Divide large amounts of leftovers into small, shallow containers. Don't pack the refrigerator, cool air must circulate around the food container to keep them safe. Store leftovers in the refrigerator as soon as possible. Do not let food cool on the counter!

**Rule Number Seven:** Reheated foods should be brought to a temperature of at least 165 degrees F. Sauces, soups and gravies need to be brought to a boil before serving. Microwave leftovers using a lid or vented plastic wrap for thorough heating. The steam this creates aids in the cooking of the food.

**Rule Number Eight:** If you have kept the food too long, throw it out! Never taste food that looks and smells strange. The cardinal rule for all food is, when in doubt, throw it out!

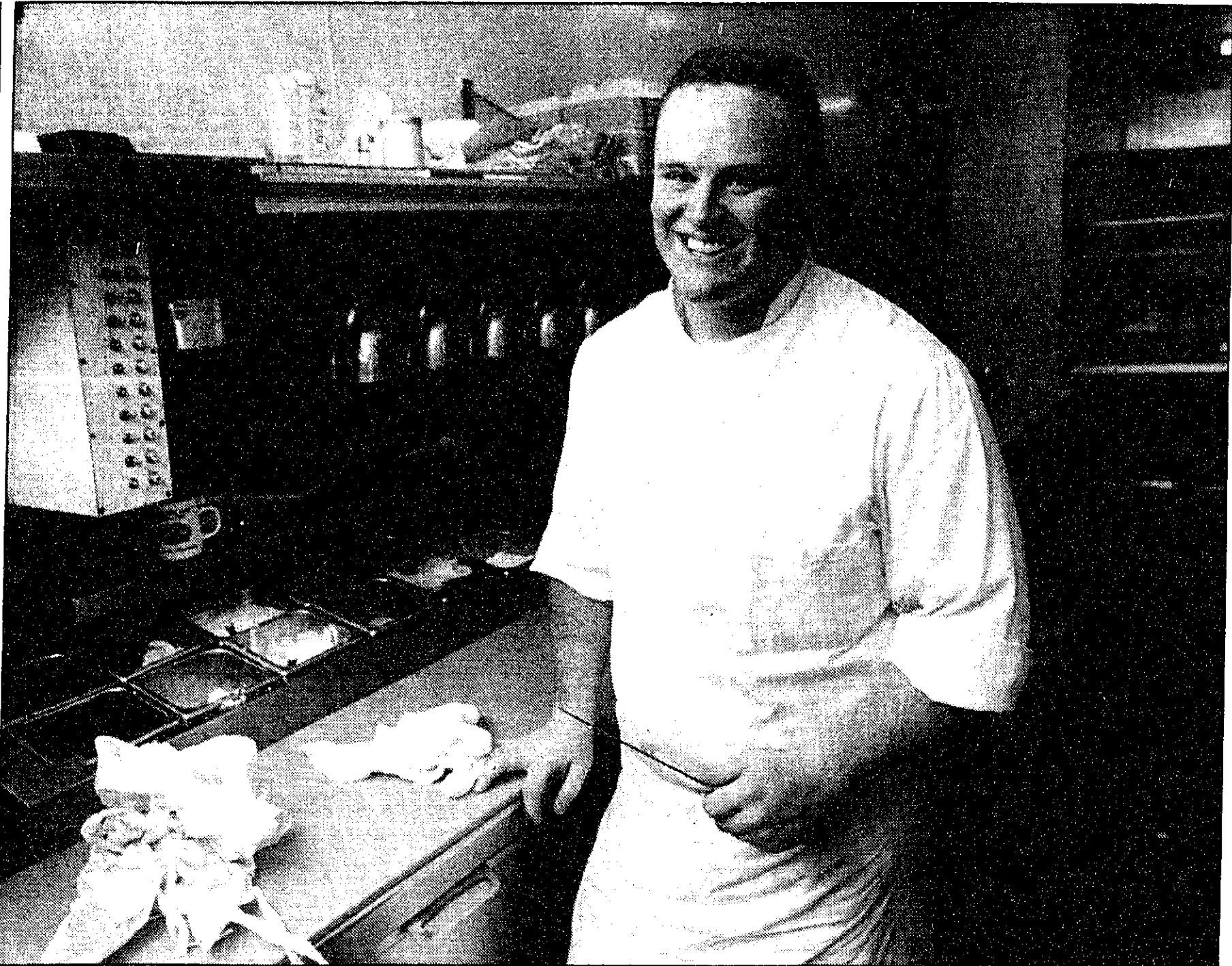


Photo by HAL GOULD

Loren Halprin has his future planned out, but for now he's cooking at Leon's in Novi.

**The kid can cook**  
Student proves that experience counts

By RICK BYRNE  
Copy Editor

What do you want to be when you grow up? Some kids are still asking themselves that question even after they've graduated college.

Loren Halprin, on the other hand, is barely graduated from Novi High School, but he's already got his career mapped out.

"In a few years, I know I'll be working somewhere cooking," he said. "I'll be working my way up the ladder. I hope eventually to become a certified Master Chef, but that's a long, long way down the road."

Indeed, Halprin is well on his way. He already has about two and a half years of experience working at Soup and Salad and Leon's in Novi. But more importantly, he's got over seven years of experience cooking for himself at home.

He's parlayed his experience into competitive cooking as well, recently winning the state's top honor in competition for a scholarship to a culinary school in Rhode Island.

The contest was organized by Johnson and Wales University in conjunction with the American Cancer Society, which offered contest guidelines. Halprin won in the Healthful Family Dinner category, which was judged on taste, cost effectiveness, nutritional value, originality and appearance.

Halprin's entry of Chicken with Greek Pasta was judged by a panel of nationally recognized food profes-

sionals and a representative from the Cancer Society.

For Halprin, cooking came out of necessity. It was only recently that it turned into something creative.

"I just always did it at home," he said. "My mom used to work all day, so rather than eat my own hand, I would cook."

"It's just something I like doing. It's always different. You never get the same recipe twice."

Admittedly, Halprin says his culinary penchant doesn't fit the mold of the typical high schooler. To his schoolmates, Halprin was the guy who liked to play football and hang out with friends, and load up his course schedule with TV and radio classes.

"A lot of people are surprised and kind of shocked," he said. "Most of them figured I would go into radio or TV."

To his closest friends, though, he's a perennial source of a good meal.

"My buddy comes over and just says, 'Cook for me,'" said Halprin.

Whether for family or friends, dinner is usually more inspiration than perspiration when Halprin runs the show.

"I usually scour through the refrigerator and whatever I find becomes dinner," he said. "Sometimes it ends up Domino's, though."

Despite his stocky stature, Halprin doesn't commandeer the kitchen every night, though.

"My mom makes a killer beef stroganoff," said Halprin, who also takes

some cues from restaurants he visits.

"I like a good Lell's filet. I can't afford that too often, though."

When the contest entry came around, it took a little parental prodding to get the soft-spoken Halprin to enter.

"Somebody, somewhere got me on the list, and they mailed me the entry," he said. "My mom said 'try something.' I had this dish, and I'd been making it for some time. So I played around with it and got it just right. When I got something that I thought was good enough, I sent it in."

Halprin's entry was named a state winner. The winning entry from each of the 50 states earned \$1,000 toward tuition at Johnson and Wales, and was invited to a final cookoff at the school.

As he was not planning to attend Johnson and Wales, Halprin chose not to compete in the cookoff. The cookoff winner received a full four-year scholarship to the school, and runner-up prizes of \$5,000, \$4,000 and \$2,500 were awarded.

Halprin knows he's picked a winner in Schoolcraft, though.

"It's one of the top cooking schools in the country," he said. "There's only two or three ahead of them. Schoolcraft has four certified master chefs, and (Johnson and Wales) only had two, so I can't go wrong there. And financially, Schoolcraft is wonderful."

**CHICKEN WITH GREEK PASTA**

- 4 5-ounce boneless and skinless chicken breasts
- 2 tablespoons crushed garlic or 2 cloves garlic crushed
- 2 tablespoons olive oil
- 8 ounces crumbled feta cheese
- 1/2 cup minced onions
- 1/2 cup chopped scallions
- 1/2 cup diced fresh tomatoes
- 1/2 cup diced green pepper
- 1/2 teaspoon white pepper
- 1 teaspoon red hot
- 1/2 teaspoons salt, optional
- 16 ounces plain yogurt
- 4 tablespoons Parmesan cheese
- 16 ounces cooked noodles medium width
- 4 tablespoons parsley

Cut chicken into strips. Heat oil and garlic. Add chicken and cook until tender.

Cook noodles and drain. Mix feta cheese, onions, scallions, tomatoes, green pepper, white pepper, red hot and salt in hot skillet sprayed with non-stick oil, heat until cheese starts to melt, add yogurt and cook until mixture cooks down.

Put noodles on plate, spoon mixture over it and arrange chicken on top, sprinkle with Parmesan cheese and parsley.

"My mom said 'try something.' I had this dish, and I'd been making it for some time.

Loren Halprin  
Contest winner

Continued on 2

**Chef Mary Brady**

**How can you keep fish down on the farm?**



be added, "and on that farm he had some fish." Aquaculture, the farming of fish and shellfish in a controlled environment, is an

We are all familiar with the nursery song of Old McDonald and his farm. All of the traditional farm yard animals were included — chickens, cows, pigs, and sheep. Today's agriculture requires another verse to be added, "and on that farm he had some fish." Aquaculture, the farming of fish and shellfish in a controlled environment, is an

industry on the rise. In fact, it's a good investment, as it is growing by leaps and bounds.

Eleven percent of total seafood consumption is a direct result of aquaculture. By 1995, 30 billion pounds will be produced by fish farmers. Developed initially for replenishing our streams and rivers with endangered species, aquaculture is a commercial spitball.

Catfish, trout, salmon, and shrimp are the principle species grown in the U.S. The popularity of catfish is due to aquaculture. Improved availability, consistent flavor and a guaranteed quality product are all factors.

Twenty-five to 30 percent of all shrimp

is farm raised. This is a true help in some elimination of price fluctuations. Speculation as to supply or availability of sizes is diminished. Lesser-known species now farmed include carp, sturgeon, hybrid striped bass, most shellfish and tilapia, a personal favorite.

Farming starts by "stripping," or removing the eggs from selected breeder fish and then fertilizing them in controlled hatcheries. The hatched eggs are called "fry" and fed flake food. At approximately 2 ounces in weight they are moved to different tanks or ponds and are referred to as "fingerlings."

They are then raised to maturity by a variety of methods depending on the spe-

cies. Some are easier to raise than others, but some similarities exist.

All are fed specialized feeds, protected from disease and maintained in water that is stabilized throughout their life cycles. We once had beautiful pink-fleshed trout that had been fed tomatoes. Many of the farms contract their crops out for the year, much like the land farming of earlier days.

So, who are these fish farmers? Virtually a new generation. This is not a self-taught art, but a very exacting and scientific profession. Most are highly trained marine biologists. They are the primary reason that U.S. aquaculture production has gone from zero percent of the nation's seafood supply in 1976 to over 12 percent

today. However, the majority of aquaculture production takes place outside of the United States. As good as this all sounds, aquaculture is not without its problems. The captive fish are prime targets for natural prey and because of their confinement are sitting ducks.

Also, as with humans, the denser the population the more serious the spread of diseases. Even though the atmosphere is designed to be disease free, this is not always the case. And, because of the loose controls, unscrupulous operators may be using additives in the feed. As time goes on these obstacles will work themselves out and supplies become closer to demand.





