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MONDAY
July 13, 1992

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Robbers suspects in other bank jobs

By CRISTINA FERRIER
Staff Writer

Two suspects captured July 1 in Novi may be connected to five area bank robberies, including one that occurred April 30 at the Michigan National Bank on Pontiac Trail.

Based on methods of operation in each of the incidents, as well as other circumstantial evidence, FBI officials and local police departments are looking into possible links to the suspects, Jason and Robert Wikaryasz of Novi. The suspects are brothers, ages 23 and 21 respectively.

In addition to the Novi robbery, which took only 36 seconds, they have become possible suspects in Flint, Waterford and Lake Orion. The men are believed to have been fleeing a Farmington Hills robbery when they were apprehended.

"The suspects wore bandanas over their faces during the (Novi) robbery and we only have a very poor quality picture from the security cameras," said Novi Police Chief Doug Shaeffer. "But it's possible we could end up with a strong circumstantial case."

Among the similarities between the robberies include some general descriptions of the robbers and a robbery method that included leaping over the bank counter to grab the contents of tellers' cash drawers.

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Photo by HAL GOULD

Havin' a ball

Arm wrestling was just one of the activities at the Novi Teen Center on Koosh Ball Day. The event was held last Wednesday at the Teen Center, and participants played koosh ball games, in addition to making their own

koosh balls for donation to terminally ill children. Here, John Kujawa (left) gets pinned by Eugene Wao in a koosh arm wrestling match.

Irked council plans second M-5 pow-wow

By JAN JEFFRES
Staff Writer

Novi City Council Member Joseph Toth is predicting a fireworks display in Novi tonight, but it won't be a belated July 4 celebration.

Toth and his colleagues Council Members Nancy Cassis, Carol Mason and Robert Schmid, irked about this afternoon's closed study session between city representatives and the Michigan Department of Transportation's (MDOT) Director Pat Nowak, are calling for a second — public — meeting Tuesday night on the Haggerty Connector wetlands mitigation plan.

As of Friday, Mayor Matthew Quinn said he and two council representatives were scheduled to meet with MDOT director Pat Nowak at the 3 p.m. meeting. They will then report the details to the full council tonight.

While several council members and residents had earlier questioned the behind-closed-door policy, Quinn said the decision to keep the meeting private remained firm. The MDOT officials felt an afternoon meeting fit their schedule better than an evening appearance before the council, he added.

The four council members July 8 faxed a letter to Quinn suggesting that an "open discussion" would be the "best approach." The city charter allows special meetings when they are requested more than 24 hours in advance by two or more council members.

To some council members, the closed session doesn't comply with the spirit of their June 22 resolution, which called for a meeting with MDOT's leadership, Novi's state representative and state senators and the council.

Toth said he is going to ask the council to take action to "kill it (the 3 p.m. meeting) then and there."

"I'm going to charge Monday it's an illegal meeting to start with. It does not have the sanction of the council. To the best of my knowledge, this is not the way we planned to have the meeting take place," Toth said Friday.

"I'm going to ask that this thing be disregarded and we set up a proper meeting."

Council Members Cassis and Tim Pope have turned the mayor down for the role of representative to the MDOT meeting. Pope says he has job commitments and also objects to the closed session.

"I feel it is very proper to do this in the public eye," Cassis said. "We didn't direct the mayor to set up a private meeting with MDOT. I'm going to do all my negotiating in public. I don't think the mayor would be wise to hold that meeting."

"I don't think the mayor represented the other six members of the council fairly or accurately."

Schmid, a Summit Drive homeowner, remained one of two representatives designated by Quinn. The second was not yet named.

The strong reaction from the council members was unexpected, Quinn said.

"I was just following their direction from the council meeting with the 1:30 resolution," said Quinn. "I was quite surprised when people started saying this was not what they requested. I felt this was exactly what they directed to be done."

A representative of the Haggerty Road Connector/M-5 Support Group was originally invited to the closed study session but the invitation has now been rescinded.

"The Summit Drive people felt that only one group was going to be represented. They felt it was going to be unfair and basically I agreed with them," Quinn explained.

Residents of Summit Drive will be most adversely impacted by the proposed \$90 million thoroughfare.

Martha Hoyer, a founder of the Haggerty Connector support group, said she hadn't heard their representative, Ernest Aruffo, no longer has a seat for the private session. But Hoyer agreed that the meeting should be open.

"Everything they're talking about has been discussed publically. The entire mitigation discussion was on cable. So why are we now going to a closed meeting, unless they feel they can negotiate more effectively?" Hoyer said.

Hoyer, a former Novi City Council Member added that she didn't think private negotiations were likely to be more efficient than public ones: "Both sides know where the public outcry is. They're both listening to the public outcry."

Cassis said she was disturbed that Quinn earlier referred to the council majority as being "adamantly opposed" to M-5.

Both Toth and Cassis say they want it made clear that they are not attempting to halt the Haggerty Connector, just win concessions from MDOT on the wetlands mitigation and sound pollution issues.

An MDOT report shows that mitigating 44 acres of wetlands for the project would cost \$1.5 million at a state-owned site near Algonac and up to \$7 million if done in Novi. The department has also said that building sound walls for Summit Drive residents would be too costly.

Cassis contends that now that MDOT has already sunk large sums of money into the project — including funds for land purchases — the balance of power over the wetlands mitigation issue may have shifted to Novi's favor. She said Friday she was hoping that the M-5 support group would aid the council in lobbying to get the wetlands replacement in Novi.

Continued on 2

Heavy damage in blaze on Trans-X

By JAN JEFFRES
Staff Writer

The biggest fire in Novi so far this year caused an estimated \$50,000 in damages to the Temperform Corporation on Trans-X Drive.

But the company was back in operation the next day, President A.J. Bartoletto said.

The crew in the Novi Fire Department's Engine Three just happened to be on Novi Road around 2:15 p.m. on July 7, coming from an inspection, when they spotted the smoke rolling out of the building east of Novi Road and went to

investigate.

Two Temperform employees had attempted to put the fire out and were treated at a hospital after they experienced shortness of breath from inhaling the burning industrial material. They are now fine, Bartoletto said.

"It was plastic that created a hell of a lot of smoke, but there was nothing serious, thank God," he said.

The fire broke out on the east side of the facility, in a heat treatment area in the plant. It began when a scrubbing machine malfunctioned

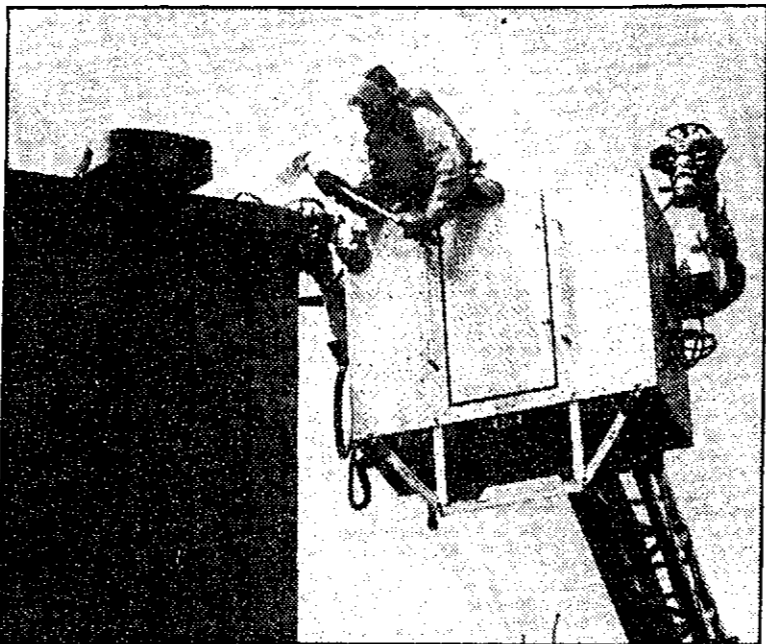


Photo by HAL GOULD

Continued on 2 Firemen check for hot spots in a fire on Novi Road.

Democrats air views for primary

Meyer moves on from Novi school board

By SUZANNE HOLLYER
Staff Writer

Novi school board member Michael Meyer hopes to take a big political jump to the U.S. Congress. Meyer is running against Walter O. Briggs IV in the Aug. 4 Democratic primary race for the 11th District, which includes Novi and the Oakland County portion of Northville.

If he wins, Meyer will face one of three Republicans vying for their party's nomination. Meyer has served on the school board for nine years. He works as a director of religious education at Our Lady of Good Counsel in Plymouth, as a bereavement counselor for O'Brien Chapel-Sullivan Funeral Home in Novi, as a community college professor and as a professional musician.

Meyer's campaign is evident by the green and white signs popping up in the 11th District and in post-

tion papers published in local newspapers. He has an informational booth at the upcoming Novi '50s Festival and is running his campaign with a \$4,000 budget. Meyer said he is not seeking any endorsements except that of the voters.

The Novi News recently spoke to Meyer about his campaign and the issues facing Congress.

How do you feel about the Supreme Court's recent decision upholding Roe v. Wade but permitting restrictions on abortion?

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■ The 11th U.S. Congressional District figures to be one of the toughest races in the Aug. 4 primary election. Today we interview Democratic hopefuls Michael Meyer and Walter O. Briggs IV. We will follow up with interviews of Republican candidates in Thursday's Novi News.

Briggs takes message from door-to-door

By SUZANNE HOLLYER
Staff Writer

Birmingham accountant Walter O. Briggs IV faces one opponent in the Democratic primary for a seat representing the 11th District in the U.S. Congress. Briggs, 35, is married with two children. He has lived in Oakland County for all of his life.

Briggs comes from a long line of baseball fans. His great-grandfather built Tiger Stadium, and Briggs said he would like to see the stadium saved for personal reasons.

His campaign is focusing on personal contact, including mailings and door-to-door meetings with voters. He got into the race to stop "career politicians" from controlling the election. He is working with a half-million dollar budget.

The Novi News recently spoke to Briggs about his campaign and the issues facing Congress.

This year has been called the year of the woman in politics by some. You could face a woman in the general election if both you and Alice Gilbert (a Republican running against two other candidates) win in the primary. How do you think the general political mood for women will affect your race?

People are calling it the year of women in politics, but I'd like to point out that the only people who have won so far in primaries — the

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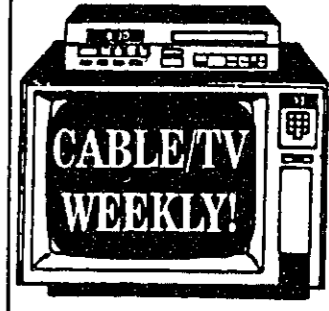
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WHAT'S INSIDE?



Community Calendar

Today, July 13

City Council: The Novi City Council will meet at 8 p.m. in the council chambers of the Novi Civic Center.

Blood pressure: Community Emergency Medical Service and Boisford Hospital will provide free blood pressure screenings at every Novi City Council meeting from 7:30-9 p.m. beginning today. For more information, call Donna Lawrence at 344-1990.

Library Board: The Novi Library Board will meet at 7:30 p.m. in the Novi Library building.

Tuesday, July 14

Chess club: The Novi Chess Club will meet at 7 p.m. in the Novi Civic Center. There is no charge to attend and all players are welcome. For more information, call Tim Sawmiller at 344-9833 evenings after 6 p.m.

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

Camera Club: The Novi Camera Club meets at 7 p.m. in the Novi Civic Center. For more information, call Hugh Crawford at 349-5079.

Wednesday, July 15

Planning commission: The Novi City Planning Commission will meet at 7:30 p.m. in the Novi Civic Center.

Thursday, July 16

Concerts on the lawn: At 7 p.m. on the lawn of the Novi Civic Center, the Novi Parks and Recreation Department's "Concerts on the lawn" will feature the music of the Metropolitan Jazz Orchestra.

Historical society: The Novi Historical Society will meet at 7:30 p.m. in the Old Town Hall west of the library building on Ten Mile Road.

Parks commission: The Novi Parks and Recreation Commission will meet at 7:30 p.m. in the Novi Civic Center. Originally scheduled for July 9, the date of this meeting has been pushed back one week.

Monday, July 20

Arts Council: The Novi Arts Council Executive Board will meet at 6:30 p.m. in the Novi Civic Center.

Tuesday, July 21

Chess club: The Novi Chess Club will meet at 7 p.m. in the Novi Civic Center. For more information, call Tim Sawmiller at 344-9833 evenings after 6 p.m.

Garden Club: The Novi Garden Club will meet at 1 p.m. in the Novi Civic Center.

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

Wednesday, July 22

Players rehearsal: The Novi Players, a community theater group, rehearse from 8 to 10 p.m. in the Novi Civic Center.

Thursday, July 23

Historic District Committee: The Historic District Study Committee will meet at 7:30 p.m. in the Managers Conference Room of the civic center.

Brothers suspected in five bank holdups

Continued from Page 1

The Wikarysz brothers were captured by Novi Police Officer Kevin Hebert July 1 as they were allegedly fleeing from the Michigan National Bank on Orchard Lake north of Twelve Mile in Farmington Hills. They are suspected of stealing a car from an elderly woman at Twelve Oaks Mall approximately 45 minutes before the robbery occurred.

Novi Police Lt. David Butler said that, according to witnesses, the brothers arrived at the bank in the stolen car, then ran out with the money and left in the car. Soon after leaving, a dye pack exploded onto the stolen money and they threw it out the window near the Orchard-12 shopping plaza.

The men are believed to have ditched the car along Orchard Lake Road and jumped onto a motorcycle, which was theirs. They headed into Novi where officers aware of the robbery were on the lookout.

Hebert spotted the suspects near Thirteen Mile and Haggerty, then along with other officers engaged in a chase through the Chateau Estates mobile home park. The chase finally led to the arrests. One of the brothers was carrying a gun.

Both Robert and Jason Wikarysz were arraigned on three felony charges Friday, July 3, before 47th District Court Magistrate Maria Parker.

The brothers both stood mute to the charges of bank robbery, conspiracy to commit bank robbery and possession of a firearm. Pleas of not guilty were entered on their behalf. A preliminary examination was scheduled for Friday, July 10. Both men are being held on \$150,000 cash bonds.

Both the Novi and Farmington Hills bank robberies were at Michigan National Banks. It was unclear at press time whether the other robberies were also at Michigan National Banks.

Firm's on-the-job, despite costly fire

Continued from Page 1

Fire Department had already brought their aerial ladder to the scene.

One of the neighboring city's firefighters was overcome with heat exhaustion and taken to a hospital. The smoke from the conflagration could be seen from the freeway.

"People called city hall wondering what the smoke was. It looked worse than what it was," Lenaghan said.

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Briggs hopes for home run to Congress

Continued from 2

uninsured. I would address that part of the deficit through universal health insurance.

Wouldn't that cost the government even more?

No, it wouldn't. In fact, it would save us money if you look at universal health insurance and with it cost containment programs. Right now the uninsured go to an emergency room for care because they can't get an appointment. Those costs are passed on to us. One of the cost containment programs being a more standardized mechanism of billing insurance firms to cut out waste.

How would you set up such a program?

First of all, you use the existing insurance system. Rather than creating a new single-payer insurer, create a fund and a buyer at either a state or regional level that buys insurance from the existing private insurance companies for all those people who are uninsured or underinsured. That buyer negotiates with the insurance companies to get the best deal. The insurance companies in turn negotiate with the doctors to get the best deal.

To balance the budget would you support Bill Clinton's tax increase plan for those who earn over \$200,000 a year?

The problem here is we all feel overtaxed. Every one of us looks at the government and says, "These people have been wasting our money for years." Politicians can't seem to get their act together.

What we need to do, first and foremost, is get our act together, get the government cleaned up, resolve the problems of waste and restore the trust people have that their politicians are going to spend their money wisely. When that is done, then and only then, can we come back to the people.

Do you honestly feel that you, as one Congressman, can clean up government waste?

I do not believe the war was successful. If you look at what we're having to do now and what we're having to deal with, I don't think we resolved the problems. We ended up installing a dictatorship back in Kuwait that has been extremely oppressive against its people.

There have been rumors President George Bush has considered authorizing the use of force in the war against Iraq?

At the time, I would have voted against the resolution because I did not feel we had clearly stated our goals.

Do you think the war was unsuccessful?

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"The first thing I would do is sit down and stop playing partisan politics with the budget. We spend a lot of time arguing back and forth as Democrats and Republicans."

Walter O. Briggs IV
U.S. Congress candidate



ing the use of force in Bosnia. Is that something you would oppose?

I'm not sure at this point how I would vote on that. I certainly am concerned about the people and want to see humanitarian aid. Can we resolve a conflict that has been going on for hundreds of years? I don't know.

Do you think there are instances when we should use force?

I think when a population has been treated that has been a friend to us and a growing democracy, then we should consider it. We have a vested interest around the world in seeing democracy grow.

Do you think a trade treaty with Mexico would help or hurt U.S. industry, particularly the auto industry?

We've already seen jobs in America go over to Mexico. I'm concerned about the free trade agreement with Mexico because I think we are using it again politically.

The problem I have is we are going to send jobs to a country that has extremely low wages. It has no environmental standards as we've seen with the catastrophe that occurred in the last month down in Mexico. (A gas line exploded in Mexico City.)

As a result, manufacturers are going to take advantage of the workforce and abuse the environment there, which affects us here. And do it at a lower cost, so we're going to have a competitive problem. Until those problems are addressed, we can hold Mexico or any other trading partner to the environmental and wage standards that we enjoy in the United States.

I believe in free and fair trade. Not just giving jobs away.

Michigan law requires that government computer tapes be made available to the public under the Freedom of Information Act. Do you believe

federal tapes should be subject to the U.S. act?

That's an interesting question because when I was in Washington in college my job was to look at information in government and how we distribute it to people. There is tremendous waste in the redundancy of computer tapes in government.

There are certain privacy rights that we must be aware of with information that we maintain on computer. People's incomes are reported to the government, and it's a private matter between ourselves and the government. That should not be released.

Other types of information that is maintained on computer is generally private. I think some what confidential.

Within the government, sharing information to ensure people who owe us money and are at the same time getting money because they are contractors, that needs a look. We have to be careful the individual's right to privacy is not invaded.

What about in the case of John Kennedy's files?

I think in those cases, what we're talking about is resolving a conflict amongst the community and amongst the nation and putting an issue to rest.

It's been almost 30 years. There can't be any national secrets left. Our nation depends on economic success, not military success. We ought to just open those things up and let everybody know and be at rest about it.

Two former labor secretaries, one

Democratic and one Republican, suggested imposing a 1 percent tax on business for worker training. Would you support such a plan?

I think it's critical that we invest in education as a lifelong goal and recognize those companies that are successful. One of the problems to our education system is not doing the job to produce workers who are prepared and understand education is a lifelong job.

As a professional accountant, I am required to pay for a certain amount of education every year. Our system does not promote lifelong learning.

Again, before I would ever impose a tax, we've got to clean up everything else. I'm not sure that's the way to go.

What can the federal government do to improve education in the U.S.?

The thing we could do first is stop using it as political rhetoric. What we're doing is enunciating very good goals, very laudable goals but failing to come through with the actions necessary to make it work. Career politicians seem to be comfortable saying something, but not acting on it. We've got to do things at all levels.

We've got to get to July 1st Head Start. We've got to recognize that education starts at a very early age and make it accessible to all children. I would expand the charge of Head Start to say go back to when the mother is pregnant. . . and start the education process then. We know that babies who are born healthy have a much better chance than those who are malnourished.

CPA eyes fat in U.S. budget

Continued from Page 1

only women—have been Democratic women. So, I see it as the year of the Democratic woman in politics.

I think if you look beyond the issue of choice, Alice Gilbert proves to be a career politician who doesn't really understand the issues and problems of the district. I'm the one that has a broad message that understands how to get the economy going, how to get the deficit reduced, and has a solid plan for education and for health care.

Yes, we need more women in Congress. When I thought about running in this race, there were a couple of Democratic women and I held off for three weeks because I believe we do need more women in Congress.

When they all backed out, I decided that I had to do this again. . . . One of the major so-called women's issues in the election is abortion. I know you are pro-choice, but what was your reaction to the recent Supreme Court decision?

I think it was good the Supreme

Court affirmed the rights in Roe v. Wade. I think the idea of undue burden bothers me. Asking us to legislate relationships between women and men and parents and children is a very tough thing to do. When you look at the statistics, people who have used the (judicial) bypass procedures are people who are confident and intelligent and if they want to work through the decision with their parents they could or would. The problem comes with people who are living in families that are broken homes where the relationships are bad and you're not going to solve the problem with legislation.

I think this has been made a political football. . . . We have to get to the economy and children who are not wanted because there is no job for their parents.

So, you do not support legislation requiring parental consent or husband notification to receive an abortion?

I fully endorse the Freedom of Choice act which excludes those pieces.

The Federal budget is \$350 billion in the red. What would be the first cut you would make to help alleviate that deficit?

The first thing I would do is sit down and stop playing partisan politics with the budget. We spend a lot of time arguing back and forth as Democrats and Republicans. There are some problems in both parties in terms of budget overspending. There also are some solutions.

What I would do first is focus on defense and recognize our military priorities and the nature of our military has changed. We can significantly reduce the defense budget, which is the largest item, by cutting weapons and by restructuring the military.

We have a lot of competing redundancies. We have airplanes in both the Navy, the Air Force and the Marines. We can combine those so they can work more efficiently together.

We also have a significant amount of waste in the military budget. When you have a 14-page specification to buy a fruit cake, it adds significantly

to cost. While they appear to be small items, when you total them up the kind of waste were talking about in the military amounts to somewhere around \$16 billion.

Would you support those kinds of cuts in the military budget?

Yes, I would. And what I would do further on the budget, I would support measures that cut the deficit and the budget in general by 5 percent a year by improving management. We look at our overall budget, we can cut it by \$80 to \$80 billion a year just by improving management of the budget. . . . Instead we want to use this budget deficit as rhetoric. . . .

Would you support cuts in entitlement programs like veterans benefits and Medicare?

I would look at the entitlement programs. In fact, if you look at Medicare, which is one of the largest, what we have to address is the rising cost of health care. We have to do that through universal insurance. Medicare ends up being billed for all those

They are inviting groups interested in M-5 to submit written reports prior to the Tuesday meeting to the council members, who would then read them into the record.

Elizabeth Harris, director of the East Michigan Environmental Action Council, which has threatened to sue if the state goes ahead with the Connector, said the organization plans to have a representative at the Monday city council meeting. The environmental group objects to the destruction of the wetlands in Novi and Commerce Township.

Continued on 3

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So why wait until the last minute to have your child's back-to-school physical? From now through Labor Day, September 7, our physicians will be offering special-rate physical examinations required for school, camp or sports.

Our physical exams are personalized and thorough. St. Mary physicians take the time to learn about your child, and give a physical exam so complete that even Mom will be satisfied.

FOR ONLY \$25, your child will receive:

- A physical assessment by a personal physician.
- An evaluation of growth and development.
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So now that school's out, it's time for your child's most important exam. It's a short trip to your St. Mary Hospital Health Care Center. Appointments can be made at your family's convenience at the location in your neighborhood:

St. Mary Hospital 36475 W. Five Mile Livonia, Michigan 48154 464-4800	St. Mary Health Care Center - Livonia 9001 Middlebelt north of Joy 421-1162 M-F: 9-6, Sat: 9-1	St. Mary Health Care Center - Novi 42000 Six Mile west of Haggerty 347-1070 Hours: M: 10:30-7 T-Th-F: 8:30-5:30, W: 10-5
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Fresh Approach

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Father's hunch leads to Hudson's

A Novi man who reported his daughter missing from Twelve Oaks Mall July 6 returned to the mall after closing on a hunch that she was locked inside Hudson's.

Police News

Police found her on the third floor of the store, crying.

According to police reports, the man's wife and their daughter had argued earlier that day while in Hudson's. The mother told her daughter to go out to the car and wait for her to come out.

When the mother returned to the car a short time later, her daughter was not there. A complete search of the mall area failed to locate the daughter, so the father contacted police.

Police entered the girl's description into a computerized LEIS system, and the father returned home.

He returned to the mall that night and told security that he "felt" she

was in the Hudson's store. Mall security opened the store and a search by two Novi police officers and the girl's discovery. Police reported that she returned home with her father.

He said he discovered his wife's bicycle missing on June 26 and waited until June 27 to call police because he wanted to make sure his daughter did not have the bicycle.

On June 27, he discovered not only that his daughter did not have

the bicycle, but also that his own bicycle was missing, too. Police said the garage was shared with a neighboring house, and that the door lock on the neighbor's side was broken.

STOLEN BICYCLES: A resident on Glen Haven Circle reported June 28 that someone stole his and his wife's bicycles from their garage.

He said he discovered his wife's bicycle missing on June 26 and waited until June 27 to call police because he wanted to make sure his daughter did not have the bicycle.

On June 27, he discovered not only that his daughter did not have

then swung it at one of the men before slamming it into the windshield of a nearby occupied vehicle. The windshield shattered, but the occupants were not seriously injured.

STOLEN BICYCLE: A resident on Spring Lake reported July 7 that someone stole his bicycle. Police said the windshield shattered, but the occupants were not seriously injured.

ATTEMPTED STOLEN VEHICLE: A resident on Connemara reported July 7 that someone attempted to steal his 1992 Chrysler LeBaron.

Police said the man awoke at 4:14 a.m. because his car alarm was going off. When he and his wife went out to the vehicle they discovered a 12 inch cut in the convertible top and the door ajar.

No suspects were located.

Novi Briefs

Fundraising t-shirts: The Novi Natural Resources and Design Implementation Committee has designed a t-shirt which will be sold to benefit Rhythms, the city's new trail parks system. The committee will be on hand to display the Rhythms Trail System Project and sell the t-shirts at the coming Michigan 50s Festival. For more information, call Walt Jenkins or Gerrie Dent at 347-0475. The committee is also looking for volunteers to participate in another city project, involving fashion design and the environment. That project will be unveiled in November. For details, call Dent at 347-0475.

New sound system: The Novi High School Athletic Boosters Club and John Fundukian, Athletic Director for the Novi School District, have agreed to share the cost of a new sound system that will be installed in the high school gymnasium by Sound Management Artists during the summer months. More than 20,000 spectators that attend 60 annual contests in the gym, such as student pep rallies and school assemblies, will enjoy better audio as a result. Committee members involved in the decision were Phil Konecki, Norm Norgren, Dan O'Sullivan, Steve Riggs and Bob Young.

Eleven Mile ribbon cutting: The paving of Eleven Mile Road, from the Novi town center east, is proceeding apace and a ribbon cutting ceremony for the re-opening of the road has been scheduled for Monday, July 13 at 6 p.m. The ceremony will include members of the Novi City Council and is scheduled to conclude just prior to the regular city council meeting that evening. The project is the first to be completed of the multi-million dollar road bonding program approved by Novi voters last year.

The timing of the completion of the road will alter the route for the Grand River Cruise, scheduled as a part of the Michigan 50s Festival July 22-26. Participants in the Cruise will exit from the car show area in the town center along Eleven Mile, but the route of the Cruise itself will remain the same as last year.

Free trees: The Detroit Edison Company is conducting its tree trimming program in Novi now through the end of August. And according to Novi Forester Chris Pargoff, Edison will be giving away coupons, worth a free tree, anytime it has to remove a tree in order to clear electrical transmission lines.

Pargoff explained Novi is divided into three Edison circuits. The Wayne County circuit, south of Nine Mile Road, has already been completed, Pargoff said. Edison is now beginning work in the Pontiac Trail area, on two Oakland County circuits, and will proceed south to Nine Mile over the next two months. Pargoff said crew foremen will carry Edison identification and notification has been sent to homeowners whose parcels will have to be crossed.

The coupons will be given for trees removed; trimming does not qualify. The coupons, redeemable at Bordines in Clarkston or Rochester, will get homeowners 4- to 5-foot tall trees that will grow to no more than 20 feet when fully developed, to avoid their fouling power lines in the future.

Rock n' rollers wanted: Interested in joining The Cruisers, the official volunteer group of the Michigan 50s Festival? Sign up Tuesday at a 7 p.m. organizational meeting at the Novi Expo Center. There's a one-time, only fee of \$10 to pay for a tee shirt and name badge.

While Novi residents predominate, Cruiser Coordinator Cindy Kopczynski says the volunteers come from as far away as Ulca, Sterling Heights and New Jersey. Fun-loving helpers are needed for the July 22-26 shindig at spots like the family entertainment tent, the information booth and the classic car parade.

For information, call 349-1950.

A skeptical city council wanted to meet with MDOT officials face to face and question them about the report. They wanted to test MDOT's thinking that the St. Johns mitigation would really be the best solution. They also wanted to take up the topic of sound barriers for the Summit Hills Subdivision directly with MDOT.

What they got was a closed door meeting between Quinn, Council Member Bob Schmid and the MDOT folks, including the director Pat Nowak. As of Friday, a second council member was yet to be named. Two had been asked but declined. Tim Pope had a work conflict. Nancy Cassis objected to the closed door meeting and declined to participate.

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Well, you had to know this was going to happen. Last week, after I wrote about people (particularly in this office) not complying with the parking system in downtown Northville, it seems I've created a big, orange-spotted monster.

Two weeks ago, the city painted orange dots on parking spaces in its lots which were designated as downtown employee parking. Compliance was on the honor system, but the goal was to open up the more convenient spaces for visitors and shoppers.

Now it appears that, at least in City Lot No. 2 at Wing and Main streets, there are more employees than planners had anticipated. I came back from an assignment Thursday afternoon, and there wasn't a single orange-dot space left. Every one was filled. Only a few cars occupied the visitors' spaces.

I had no choice but to seize one of the choice spaces. To diminish my own gull pang, I chose a visitor's space that was still quite a distance away.

On the one hand, it's nice to see downtown employees complying with the new regulations. On the other hand, I hope I didn't squeeze myself out of a space by writing about it. Maybe next time I'll keep my mouth shut.

Wednesday was a big day for the Motorsports Hall of Fame of America. At a meeting of SPARK, the working arm of the Hall, Ron Watson, Jerry LeBlanc and I set pen to paper on some sketches for a floor plan. Because of the hangups with the city planning process, our location in the Novi Expo Center wasn't a sure thing until only recently.

It's supposed to be in the closet next to the camera," he said. "If there's none out, it's under the cabinet in the dark room," he said. "But you need a key for the lock. Where's the key?" "You have to ask (staff photographer) Bryan (Mitchell)," he said.

"Where Bryan?" "Alaska," replied Needham. At this point I was starting to get worried. I discovered that none of the local drag stores opened until 10 a.m. — which was the time the parade started, so my next option was to try to run down the staff photographer covering the big Northville parade to see if I could bum a roll of black-and-white film from him.

I searched in vain for our photographer, but just when I was starting to get desperate I ran into Superfisky. "Hey, Phil, you covering the first-ever Northville-Novt combined parade this year?" he asked cheerfully.

"Actually, I'm supposed to be covering the Village Oaks parade," I said, explaining my dilemma. "I've got some black-and-white film in the office," he replied. "Just go over and get a roll."

The film was right where he said it would be. I made it to Village Oaks Elementary School with the minutes to spare and wrapped up two hours later with a whole roll full of pictures.

And all the way home, all I could think of was that it's good to have friends.

Opinions

As We See It

Closing meeting will solidify opposition

The fate of the M-5/Haggerty Connector has been sealed. It will never be built. At least, that is our prediction today, having heard the latest about the meeting planned for this afternoon (Monday, July 13) between a committee of the Novi City Council and the Michigan Department of Transportation.

It is an absolute shame. That road needs to be built... desperately. Traffic flow throughout the region hinges on that single project. Without the road, Novi and all of western Oakland County will be jammed with traffic in only a few more years. It is already jammed in some parts.

What sealed the fate of the road was the decision made late last week by Novi Mayor Matt Quinn to lock the majority of city council and the public out of the meeting scheduled to take place only a few hours from now.

Quinn scheduled the meeting after city council, in a 6-1 vote, objected to the second report produced by the MDOT regarding mitigation of wetlands to be destroyed during the highway's construction. The MDOT has concluded in that report that local mitigation could not be accomplished and proposed again to mitigate the wetlands destruction in the St. Johns Marshes near Algonac.

Environmentalists have already said they'll sue to stop the project if wetlands are not mitigated locally. They'll never be convinced by a closed door meeting. Anti-development types, who have opposed the construction of the road on its own, will see that this is the last chance to kill the project, and they'll jump on the band wagon. Those who support the construction of M-5 but are concerned about the wetlands and want them mitigated locally won't be satisfied. They may join the opposition as a result. Even some ardent supporters of the road project will look at this as a high-handed way to deal with the issue. And it may well cost the project their support, as well.

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Fil Superfisky saves the day



Phil Jerome

We managed to get pictures of the Village Oaks 4th of July Parade last Saturday. But it wasn't easy. And we wouldn't have had them at all if it hadn't been for Phil Superfisky, the real estate magnate from Novi's ERA Rymal-Symes.

There are two parades in the Northville-Novt area every 4th of July. The bigger, of course, is in Northville — a major scale production which attracts crowds in the thousands.

The second is in Novi's Village Oaks subdivision and, quite frankly, it is nowhere near the size of the Northville parade. What it is a subdivision parade that starts at Half Mile Village Oaks Elementary School and winds about a half-mile to the Village Oaks Clubhouse.

The mayor and one or two councilmembers usually show up for the Village Oaks parade. There's a police car and a fire engine or two, Cub Scouts and a car carrying the two youngsters who bear the titles "Little Mr. Village Oaks" and "Little Miss Village Oaks."

But mostly the Village Oaks parade has kids on decorated bicycles. Like I said, it's not a very big parade, but I love it dearly. It's the quintessential hometown/small town parade, and because the big Northville parade and the little Village Oaks parade both start at 10 a.m., I almost always draw the assignment to swing out to the Novi subdivision to snap some pictures.

Things were no different this July 4th. There was one problem, however. I stopped by the Northville office around 8 o'clock to pick up a camera and a roll of film. The camera was right where it should have been, but there was no film to be found anywhere.

I searched the office in vain. I called Copy Editor Rick Byrne at home to ask if he knew what happened to the film. "It's supposed to be in the closet next to the camera," he said.

"But it wasn't, so I thanked Rick and called Northville Editor Bob Needham at home to see if he knew where I could find the film."

"If there's none out, it's under the cabinet in the dark room," he said. "But you need a key for the lock. Where's the key?" "You have to ask (staff photographer) Bryan (Mitchell)," he said.

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In passing

By Hal Gould



'Baby Garden' 9-month-old Cena Larsen plays in the garden behind her home

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Meyer would limit his own term

Continued from Page 1

I personally have to see the decision and the wording. I do know this much: it appears that these are very intelligent and very conscientious individuals trying to do what is best for this country.

From that perspective, until I see the decision, I'm going to say I think they did what they thought was best. Were you disappointed they didn't overturn Roe? (Meyer describes himself as a "candidate for life.")

I'm not necessarily looking for an overturn of Roe one way or the other. What I'm looking for is a respect for the inalienable right of life, along with liberty.

Do you want to see that right to life legislated?

I don't think it should be legislated. I think it's something that is a given from the Declaration of Independence... It appears that I'm very much in the minority on that, as you see both sides. As we speak, the senate yesterday looked at the Freedom of Choice Act. The House is looking at, I believe, an amendment regarding life.

Would you support legislation banning abortions?

If there was one, I would support one regarding life...

So you would support legislation, but you would not introduce it yourself?

This year has been called the year of the woman in politics by some. You could face a woman in the general election if both you and Alice Gilbert

"After six years (in Congress) I think it would be time for me to look to some other area of government and/or a life occupation to get my message out and do what I do — mainly teach."

Michael Meyer U.S. Congress candidate



(a Republican running against two other candidates) win in the primary. How do you think the general political mood for women will affect your race?

I don't know if it will affect it one way or the other. I believe the electorate is an intelligent electorate and will look to who the best candidate is to represent them in Congress.

The other side of that is, I truly do feel the government right now is an unrepresentative sampling of this nation. I believe women have not had the opportunity to be in various positions of government, as they ought to.

Could the same be said of minority groups?

I think so. In other words, this is the melting pot of America. The Statue of Liberty has so well said it: Let me bring your huddled masses to

our shore. Even though that's not apparent in what happened with the Haitian people recently, this government is a melting pot of many nationalities, many diverse cultures and perspectives.

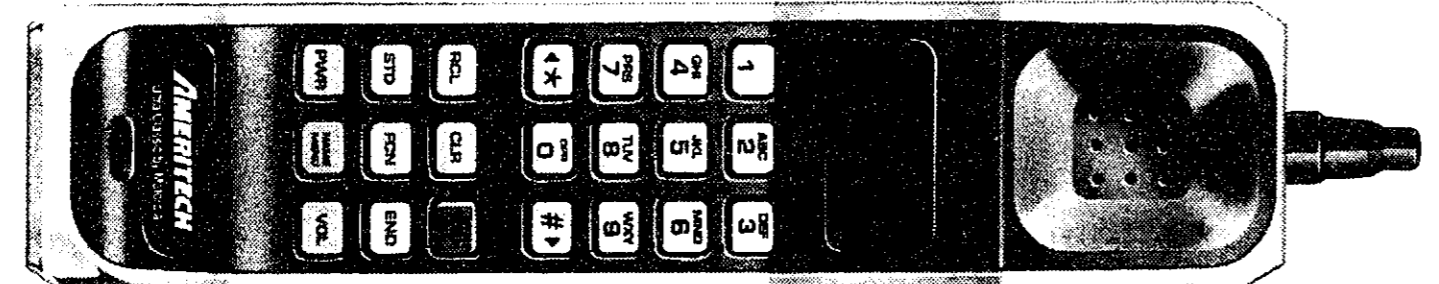
Quite honestly, I believe the founding fathers and mothers of this country wanted the United States House of Representatives, which I'm running for, to be a blend of the people of this country. Not just attorneys and people who come from wealthy backgrounds.

Do you support term limitations?

Yes, I do. And yet I don't know if that needs to be done through an amendment to the constitution as it was done with the president. I do think, though, that the original intent was that there would be a regular rotation of the representation.

Continued on 6

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Board member aims higher

Continued from 4

Challenge of Sound Management. It's got 28 recommendations for balancing the budget. The ones I highlighted in my article for the Home-Town newspapers (in an ad published July 9) are particularly fourth-quarter spending.

The idea that people in government — and of course it happens in many other places — is if we don't spend it they won't give it to us. There is all kinds of major spending that goes on in the fourth quarter. . . That fourth-quarter spending is one that particularly caught my eye.

I truly believe that so much of the money that we allot for foreign policy that's not being used, ought to be re-timed. I think a redirecting or perhaps better a balance of how much we give to foreign countries such as the former Soviet Union, such as the Philippines.

Do you support that kind of aid? I support a balance. In other words, for us to be giving so many hundreds of thousands, even millions of dollars while having homeless people in our own nation, it doesn't make sense to me. . .

How crucial do you think it is to give money to the former Soviet Union right now? Former President Nixon argued that even President George Bush has not advocated a high enough dollar amount for the former country to prevent it from returning to a communist form of government.

I think it's a situation we need to monitor very closely. It's like anything in life. If you just give a hand-out, many times people don't appreciate what's involved. . .

I think we as a government should help the Soviet Union in its effort to establish free enterprise. I don't think we should do the whole job for them. . .

What about nationalized health care? Is that something you support?

Yes, I do. But not the Canadian plan (fully state-funded benefits). I support it with the play-or-pay plan that's in the House and Senate right now. What that means is your employer would provide health care for you. If not he would pay into the federal government to somehow cover that national insurance — play or pay.

Arkansas governor and Democratic presidential nominee Bill Clinton supports a tax hike for the rich, which he considers to be people who earn over \$200,000 a year. Is that something you would support?

I don't, and I'll tell you why. I think that people should be taxed in a fair way. I think to just simply focus in on a particular group is improper. I think we should look at how we tax people, and if they are not paying their fair share then we should adjust to that way.

It is true that during the Reagan and Bush years the taxes paid by the very wealthy have decreased as a percentage of their income?

By about six percent from about 35 to 29 percent. I'm focusing in on your figure of \$200,000. What I'm trying to say is I think that's a very arbitrary figure. I think what we should do is ask that people pay their fair share.

Would you support cuts in entitlements like those for Medicaid, social security, women and children, and veterans benefits to help balance the budget?

I wouldn't cut any of those.

What about the defense budget?

Yes, I would cut that within reason. The cold war is over. There should be something of a peace dividend. We've not seen it. Of course the Persian Gulf war was a very interesting thing. It would be very interesting to find out exactly why that war took place, only in light of the fact that it didn't seem to accomplish what it set out to do.

Did you support the war at the time?

Yes, I did. I supported it because I felt, based on the information I had, this was what was needed to liberate Kuwait and make sure no tyrant could control the major element over there, which is oil, and therefore cripple the economy of the world.

The tyrant you refer to is still alive. Do you think the war succeeded in diminishing his power?

No, I don't. Along those lines, how far do you think the U.S. should go in resolving ethnic conflicts like the one under way in the former country of Yugoslavia?

I think we have to be concerned. This is a global village. We can't deny it. Turn on CNN or any of your radio stations and the killing and the butchery that's going on over there is very apparent.

We need to be involved. The process of involving the United Nations seems to be prudent. I don't think we need military intervention at this time. What I do know is if we don't show concern or (if we) become isolationist, it's one of those things of being blind to what's happening to the world family, and we can't do that.

A major effort during the Persian Gulf war was I wanted to get some information into our schools regarding the historical perspective connected with Jewish, Christian, Muslim culture and viewpoints.

Now we have Secretary of State (James) Baker making those efforts to bring people to the negotiating table and peace. I affirm continual effort of educating our people regard-

ing the historical as well as cultural background of these various cultures and religions to bring about a workable, peaceful relationship among these people. It's crucial. Otherwise we could very easily face another major conflict, and it won't last just 100 hours.

Besides defense, is there any other area of the budget where you would support cuts?

I think the way (the budget) would be cut is that fourth-quarter spending. I think it's going to take at least three years to get back on track. I think we have a situation where we have an enormous amount of unnecessary spending, other people use the term "waste in government." Pliers that are \$400 that you can get at the local ACO for \$2.50. That stuff is totally uncalled-for. Those are extreme cases. Every department should be looked at, not just the military. And when I say cut the military, I mean within reason. . .

Federal computer tapes are not subject to the U.S. Open Meetings Act the same way Michigan government's computer tapes are subject to the state's act. Do you think that needs to be changed?

I'm not familiar with this. I think the issue is freedom of information. Under Freedom of Information as I understand it, the public should be able to know what is going on. It should be made available as quickly and as easily as possible when it concerns the governing of their lives.

What about the John Kennedy files? Do you think they should be opened?

That's a qualifier only from this viewpoint: put yourself in John Kennedy Jr.'s shoes. Only because I have a doctorate in grief work — they've already had to deal with unbelievable comments about their father's life — I just don't know if it's prudent to open those files to just anyone. . .

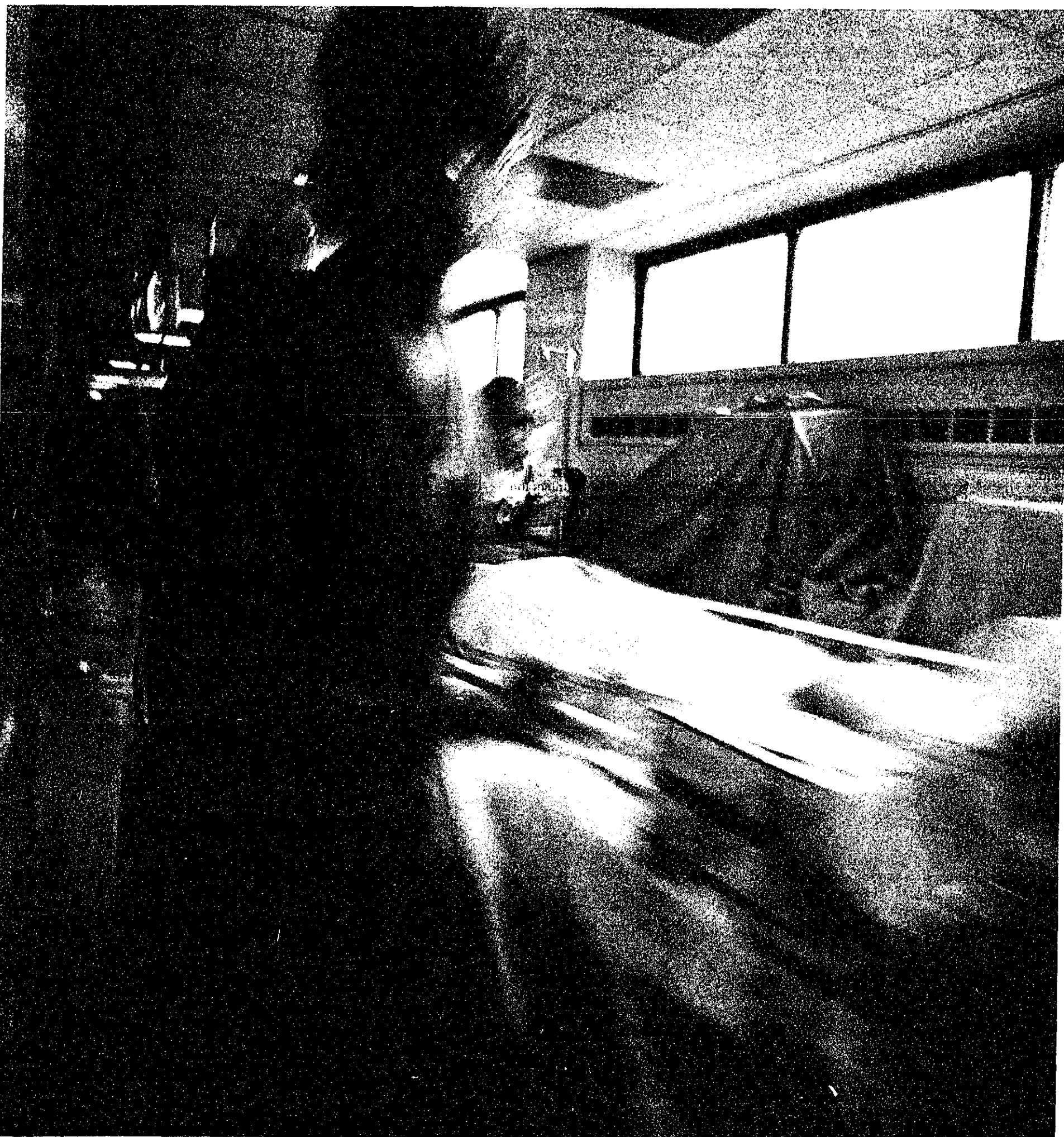
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Eleanor & Ray Heald/Wine

Ferrari wines thrive on blend of growing sites

Don Carano is a Reno, Nev., attorney and owner of the Eldorado Hotel and Casino. In 1981, he and his wife, Rhonda, founded Ferrari-Carano Vineyards and Winery in Sonoma County's Dry Creek Valley.

Their stylistic goal is creation of multi-dimensional, complex wines through blending individually fermented lots grown in a variety of climates and soils.

Fruits for the Ferrari-Carano wines originate from four different viticultural areas within Sonoma County: Dry Creek Valley, Alexander Valley, Knights Valley and Carneros. The 500 acres of winery-owned vineyards are tended by Barney Fernandez, one of the best vineyard managers in California, who has been instrumental in the acquisition and development of new vineyard sites.

The Ferrari-Carano vineyards are spread over a 50-mile radius which encompasses both hill-sides and valley floor locations. "Mountain soil is less hospitable, stressing the vines and producing smaller crops," Fernandez said. "When blended with the softer fruit from the valley floor, the result is a more complex wine style."

The first Ferrari-Carano releases were white wines, chardonnay and fume blanc, with impressive fruit balanced by the indelible imprint of barrel fermentation. The Caranos are now escalating their efforts to develop their red wine program. The core of this effort is to give their winemaker George Bursick all the tools he needs to produce richly concentrated, Bordeaux-style red wines.

The vineyards are planted to cabernet sauvignon, merlot, cabernet franc, malbec and petite verdot, the five red varieties used in Bordeaux. Bursick has overseen the design and construction of a state-of-the-art winery but is a firm believer that technology should not be over-used.

"The best wines are grown in the vineyard and the winemaker must be a good caretaker," he said.

Grapes harvested for the red wine program are fermented and aged in separate lots to retain the special taste identities of their unique origins. Each is treated as an individual, capable of making a special contribution when the blend is assembled. The varied supply of fruit provides Bursick the palette of flavors and aromas he needs to achieve the multi-dimensional wine that has become the Ferrari-Carano signature.

The most recent addition to the red wine program is an 8,400-square-foot, Bordeaux-style, underground, temperature and humidity controlled, barrel aging cellar holding 1,500 60-gallon capacity French oak barrels. When a first-time visitor sees the cellar, with its vaulted ceiling and wine-stained French coeprage, it brings back the sight of the barrel chain at Chateau Mouton-Rothschild.

The cellar is situated next to the future site of "Villa Fiore" — a 14,500-square-foot Italianate villa designed to become the new Ferrari-Carano public tasting room and visitor's center. This spectacular property is fast becoming Sonoma County's destination winery for the aficionado touring California's wine country.

WINE SELECTION OF THE WEEK

The wines of Ferrari-Carano available locally include a melony 1991 Fume Blanc (\$11), a flavorful 1990 Chardonnay (\$20), a rich, oaky, 1989 Reserve Chardonnay (\$32), an intense 1989 Merlot (\$17) and a generous and supple 1988 Cabernet Sauvignon (\$15).

A Cherry Jubilee

Foreman's Orchards harvests cherries

By RICK BYRNE
Copy Editor

When you think of Foreman's Orchards in Northville, you probably think of fall weekends, apple cider and doughnuts.

But did you know that the orchard, a Northville fixture since the 1930s, also takes part in the summer cherry harvest? Every year at this time some 20 to 30 tons of shiny, plump cherries in sweet and tart pie varieties, grown right on the property, are sold at the farm's store.

"We've had cherries for a number of years," said Ralph Foreman, the retiring owner of Foreman's Orchards. "We're the only orchard in this area that grows cherries, sweet or sour."

Harvesting of the farm's 20 acres of cherries began late last week, and doors opened on Saturday. A bountiful crop for 1992 will last about two and a half weeks. In addition to selling the fruit at the farm store on Seven Mile Road west of Beck, Foreman's cherries will be available at the Northville and Plymouth farmers' markets as well.

In addition to cherries, the farm will sell locally grown produce. As the seasons allow, Foreman's will offer sweet corn, tomatoes, green beans and green peppers, as well as the farm's own apples.

The Foreman family first farmed its 80-acre plot in 1905. In 1932 and 1933 it was planted into orchards and the farm market was opened. Over the years, apples, pears, cherries and peaches have been grown by three generations of the Foreman family. The cider press and doughnut making facility were added in 1972.

This year, things will be a bit different, however, as Ralph Foreman turns over operation of the farm to the Pereira family. Jack and Sandra Pereira, with their children Jude, Jessica, Justin and Jared, will box up all the bushels for sale.

Jude Pereira said the family intends to offer the same line of products that has always been available at Foreman's. Having just painted a fresh coat of sealer on the sales floor, Pereira points out counters and shelves where soon popcorn, preserves, honey and syrup will be sold. Seasonal produce will be the mainstay, right up through the Christmas Tree season next December.

"We'll have the market open now through the first of January," he said. "We may even have fall hayrides."

The Pereiras, a South Lyon farming family, are longtime friends of the Foremans, according to Ralph.

"The way we started out was his father grew a lot of pumpkins," said Foreman. "I sold a lot of his pumpkins at my place. He told me that if I wanted to retire, he'd go ahead and sell the pumpkins himself."

"So it will run under the same name. They want to carry on the good will and reputation of the family name."

The rustic environs of the market and cider mill are surrounded by dark-paneled walls. But there's an airiness about the place, owing to the wide expanses of floor space. Walking around the market, Foreman explains that the place is "bigger than it looks."

There's indoor seating for 30 people, a 40-by-60-foot room for sorting and processing of apples, and another 40-by-60 refrigerated room for cold storage.

"We have a storage capacity for 15,000 bushels of apples," said Foreman. "That's about three truckloads."

But the focus now is on the cherries, which Foreman says have been a favorite in the family down through the years.

"Here's a tip for you if you want a little change in your pie-making," he said. "Try mixing sweet and tart pie cherries together. My mother used to use about half of each, and it made a great pie."



Jude (left) and Jack Pereira are the new proprietors at Foreman's Orchards

Photo by HAL GOULD

Blend cherries for popular pies

CHERRY PIE

Pastry for a 2-crust 9-inch pie
1 cup sugar (or to taste)
2 to 3 tablespoons cornstarch
Pinch salt
Flavoring options (see variations)
5 cups pitted cherries
1 tablespoon butter or margarine
Egg glaze (optional; recipe follows)

Yields 8 servings.
Preheat oven to 425 F. Line 9-inch pie plate with dough.

Mix sugar, cornstarch and salt. Toss with cherries. Fill pie shell with fruit, dot with butter and top with an upper crust. Seal and flute edge. Cherry Pie often is given a lattice crust on top.

Paint the crust with Egg Glaze. Bake for 50 to 60 minutes, until fruit is bubbly and crust is brown. Serve warm or at room temperature. Cherry Pie may be accompanied by sweetened whipped cream or vanilla ice cream.

Variations: Any of these may be mixed into the cherries when being tossed with the sugar mixture: 3 or 4 drops of almond extract, a sprinkling of cinnamon or a sprinkling of ginger.

Cherry-Apple Pie: Replace up to half of the cherries with pared, cored and sliced Granny Smith or other cooking apples.

Cherry-Rhubarb Pie: Replace up to half of the cherries with trimmed, sliced

rhubarb; additional sugar will be required.
Egg Glaze: Beat 1 egg with 1 tablespoon water.

Here's an interesting pie, attributed to Zenda Cabral of Holladay, Utah. The dish is taken from "American Pie Celebration," a booklet published by Procter & Gamble Co.

The recipe calls for sour cherries, available frozen or fresh. You can substitute 5 cups of pitted fresh sweet cherries, cutting sugar to ½ cup. You need more volume of fresh cherries, because they will cook down more.

UTAH'S BEST CHERRY PIE

1 cup sugar
2½ tablespoons cornstarch
½ teaspoon cinnamon
½ teaspoon salt
½ cup peach nectar (available canned)
½ cup Chambord liqueur (optional; see note)
2 tablespoons butter or margarine
Pastry for a 2-crust 9-inch pie
3½ cups thawed frozen drypack pitted red tart cherries, well drained
Egg Glaze (see preceding recipe)

Yields 8 servings.
Combine sugar, corn-starch, cinnamon and salt in medium saucepan. Stir in nectar and liqueur. Cook and stir

over medium heat until thickened and clear. Add butter, stirring until melted.

Cool.
Preheat oven to 425 F. Line 9-inch pie pan with pastry. Add cherries to nectar mixture. Pour into crust. Top with upper crust, which may be lattice-style, and bake about 40 minutes. Cool until slightly warm or room temperature.

Note: Chambord is a sweet, raspberry-flavored liqueur. You could substitute an equal amount of sieved raspberry jam. Or try cassis syrup or black currant jelly.

Fresh cherries make interesting salsa or chutney.

CHERRY SALSA

1 cup pitted cherries
2 tablespoons fresh chopped basil
1 tablespoon finely chopped green peppers
1 teaspoon lemon juice
¼ teaspoon Worcestershire sauce
¼ teaspoon grated lemon zest
Salt to taste
Red pepper sauce to taste

Yields about ¾ cup
In a food processor, or with a knife, chop cherries. Combine with remaining ingredients. Refrigerate at least 1 hour.

Continued on 2

Chef Mary Brady

The real Diamond Jim made eating a hobby



I'm always asked if I'm related to "the Diamond Jim Brady. My answer is always the same. "If I were, I'd be sitting on a beach in Hawaii. Or, better yet, on my 150-foot mega-yacht." James Brady, my father-in-law, was the founder of Diamond Jim Brady's restaurant. It was his idea to associate the two, as Diamond Jim was somewhat of a legend in the '20s and '30s. Today, very few people could tell you who he was.

He earned his name as a result of the tremendous jewel collection that he acquired during his lifetime. It included a 33-carat scarfpin that cost him close to \$2 million. When questioned as to the authenticity of the diamond, he would carve the initials D.J.B. in the doubter's window, one way to assure that they'd never forget.

Diamond Jim's other claim to fame was the monstrous amounts of food that he consumed during a day. Astronomical portions. It is said that eating was the only thing to do for recreation during this time in history. It is often referred to as the era of the 15-course dinner.

Brady was an expert diner. Ironically he was born the son of a free-lunch-counter-and-saloon operator. His first job, that of hotel bellboy, he ate as much as he worked. His career was that of a salesman

of railroad equipment, a profession at which he excelled.

A napkin around his neck would start each meal. One on a knee would have been useless, as Jim's stomach started at his neck and swelled into gigantic proportions.

For breakfast, a full gallon of orange juice, hominy, eggs, cornbread, muffins, flapjacks, chops, fried potatoes and a beefsteak began his day. He did not drink any alcohol, but did ingest gallons of orange juice a day. It supposedly extended his life.

His midmorning snack was served at 11:30 and consisted of two or three dozen clams and oysters. An hour later was lunch: more oysters, clams, crabs, broiled lobsters, a joint of beef, salad and several types of pie. Then an afternoon snack, a heaping platter of seafood.

Now it was time for a nap, a rest to get

ready for dinner. Again oysters began the meal. Often three dozen Lynnhaven oysters each measuring six inches from tip to tip. The oysters were specially picked out by Maryland dealers who knew about the legendary eater.

Following would be six crabs, two portions of green turtle soup, a deluge of lobsters, six or seven of the monsters, two whole ducks, a steak, vegetables and platters of French pastry.

As a conclusion to the meal, Brady would order a two-pound box of candy. "They make the food set better," he declared. And of course a late night snack was always in order.

Over a 16-hour span, Jim consumed immense amounts of food. Once at a dinner party, the hostess asked him icily how he knew when his appetite was satiated. He answered, "Why ma'am, I'll tell you.

Whenever I sit down to a meal, I always make it a point to leave just four inches between my stomach and the edge of the table. And then when I can feel them rubbin' together pretty hard, I know I've had enough."

Most of his eating was done out. One restaurateur declared Brady "one of the best 25 customers we've ever had."

In the end, of course, the strain took its toll. At 56, it was discovered that his stomach was six times larger than a normal person's. When offered a new stomach, he considered it only for a moment. He would have to live with care and diet to get another 10 years out of his life.

He opted against it. At 61, five years later, he died in Atlantic City.

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

The Refrigerator Door

TOP CHEFS LEAD CLASS: Chefs Ed Janos of Too Chez, Miles Chelika of the Golden Mushroom and Brian Polym of Pike Street Restaurant will gather for a special summer performance of "The Three Chefs Series" cooking class 11 a.m. to 5 p.m. Sunday, July 12 at Too Chez, 27155 Sheraton Drive, Novi.

The chefs will combine their talents to present an intensive one-day seminar concentrating on summer specialties. Following the seminar, participants will enjoy the elegant dishes they have prepared with a glass of wine selected to complement the summer delicacies.

The cost will be \$125. For registration, information, call 684-0809. Checks or credit cards (Visa, MasterCard, American Express, Discover) accepted.

CANNING CLASS OPEN TO PUBLIC: "If you haven't done any canning for a few years, you would probably benefit from a refresher course being offered by the Oakland County Cooperative Extension Service," says Sylvia Tretman, home economist for the Oakland County Cooperative Extension Service.

"Grandma's methods might have been fine many years ago, but today new scientific knowledge provides safer methods to preserve foods," says Tretman. The latest U.S.D.A. recommendations will be stressed, as well as lighter and healthier recipes to keep up today's health-conscious world.

A two-day hands-on canning workshop entitled, "Lite and Easy Food Preservation" will be offered on July 16 and 17 from 9 a.m. to noon in the Kitchen Classroom of the North Office Building. The cost is \$7.50 for one session or \$15 for both. Contact the Food and Nutrition Hotline, 858-0904 for questions on and a registration form.

LEARN FOOD PRESERVATION AT HOME: "If you've always wanted to learn to preserve foods properly, but just haven't had the time to devote to going to classes there is a solution for you," says Sylvia Tretman, Home Economist for Oakland County Cooperative Extension Service. A seven-week correspondence course in Food Preservation is available. "You can work at your own pace and in your own kitchen," she added.

Learn the latest U.S.D.A. recommendations that make home canning a safe method of food preservation. Older hand-me-down recipes are risky and may cause food-borne illness. "No one should take chances regarding their family's health and well-being," says Tretman.

The course covers all aspects of food preservation, including food safety, canning of both low acid and high acid foods, freezing and drying fruits and vegetables as well. The cost is \$15 to cover postage and handling charges.

To obtain an enrollment sheet or for further information call the Food and Nutrition Hotline, Monday through Friday, 8:30-5, 858-0904.

FUN FOODS & CRAZY CRAFTS: New Morning School of Plymouth is offering a cooking class for 6- to 8-year-old boys and girls. By getting into all the messy things you are afraid to tackle at home, children will explore the wonderful and tasty world of cooking. Homemade clay, papier mache creations, and peanut butter play dough are among the many creative activities in this busy class. Classes begin July 21. For further information and a class brochure, call 420-3331.

CANNING GUIDE OUT: Canning season is almost here, and Sylvia Tretman, home economist for the Oakland County Cooperative Extension Service, says canners may have a problem with food safety unless they are using the 32nd edition of the "Ball Blue Book." Canning methods and U.S.D.A. processing recommendations have changed in recent years. "One very reliable source of accurate canning times and methods is the 32nd edition of the 'Ball Blue Book,'" said Tretman. "Most local stores that carry canning supplies also carry this inexpensive paperback book."

The Cooperative Extension Service also has the latest Ball Blue Book for sale. For ordering information, call the Food and Nutrition Hotline at 858-0904 between 8:30 a.m. and 5 p.m., Monday through Friday.

"The Refrigerator Door" is a list of coming events and short notes about food and drink. If you have an event planned or a brief announcement you would like included here, send it care of this newspaper, 104 W. Main Street, Northville, Mich., 48167. Photos or other artwork welcome.

Muer restaurants release recipes

Chuck Muer is sharing some of the recipes that have made his restaurants successful in "The Simply Great Cookbook."

Simply put, the cookbook is great. Subtitled "Recipes and the Experience of Fine Dining from the Kitchens of Chuck Muer," (Momentum Books, Ltd., Ann Arbor) the book presents the culinary creations and wisdom of legendary Loretto (Chef Larry) Pagliara, his successor Chef "Rocky" Rachwitz of Livonia, and many others.

Rachwitz and pastry chef Carmen Villcan tested many of the recipes at home.

"When we make soup at the restaurant, we use 20 gallons of chicken broth, 20 pounds of beans. You can't take a calculator and reduce the amount," said Rachwitz. "Restaurant pots and pans are different from the ones you use at home. We had to rebuild every recipe, and rework it using

the kinds of pots and pans you use at home."

This kind of attention to detail is what makes Muer's cookbook special. The chefs also provide lots of tips. For example, bacon is easier to slice if you freeze it first. Use a sharp knife and slice it while frozen. Here's another—Using arrowroot as a thickening agent insures a clear sauce and enhances the colors of vegetables and peppers.

Beginning cooks will appreciate the tips for cooking pasta, cleaning mussels, roasting red peppers, and opening clams. There are also a lot of definitions for things like key limes, zest, and rox.

Creative cooks will enjoy the suggested variations for recipes—roasted walnuts can be used in place of toasted pine nuts, or use the raspberry-maple dressing as a marinade for seafood and poultry.

Backgrounds and anecdotes about the dishes and those who created them make the book a captivating "read," for those who prefer to leave the cooking to Muer and his chefs.

The book took its name from Muer's philosophy that everything about the meal—the food, its presentation, the atmosphere—must be "simply great," with as much accent on "simply" as on "great."

Muer's cookbook is available at area bookstores including Borders, and all Chuck Muer restaurants. Telephone orders on Visa, MasterCard, American Express and Discover may be placed by calling 1-800-589-MUER (6837). The cost is \$19.95 per copy, plus \$6.00 sales tax in Michigan, plus \$3 shipping and handling for phone orders.

Cherries make more than just pies

Continued from 1
This salsa goes well with chicken, pork or boiled fish. It is best served when recently made; the flavors dilute with storage.

CHERRY CHUTNEY

4 cups cherries, pitted
4 cups fresh peaches, peeled, pitted and sliced
2½ cups brown sugar
2 cups cider vinegar
1 medium lemon, seeded and chopped
¼ cup raisins
¼ cup chopped onion
3 tablespoons fresh ginger, minced
1½ teaspoons salt
1 clove garlic, minced
¼ teaspoon crushed red pepper

Yields 2½ pints.
Combine all ingredients. Bring to a boil in large saucepan with heavy bottom. Simmer about 2 hours, until mixture thickens, stirring frequently. Ladle into hot canning jars, to within ¼ inch of top. Seal according to jar maker's instructions.

Place jars in rack in large pot of boiling water with 2 inches above jars tops. Boil 15 minutes. Cool on racks. After 12 hours test for proper seal. Alternatively, prepared chutney may be kept covered in the refrigerator for a week or two.

This chutney may be served with poultry or pork.
To preserve cherries for later in the year, you have these choices:

● Freezing: Wash cherries, drain well and place as they are in plastic bags; seal. At O.F., they will keep up to a year. If you like, you can pit them in advance. To use, thaw only partly.

● Canning: Wash and stem cherries; pit, if you like. Prepare a sugar to 3 parts water until dissolved. Place cherries in canning jar and cover with syrup to within ¼ inch of top. Seal according to jar maker's instructions.

Place on rack in large pot of boiling water with 2 inches above jars tops. Process 20 minutes for pints, 30 minutes for quarts.

● Dehydrating: Regular and convection ovens that allow the proper temperature may be used instead of specially made dehydrators. However, you will need trays that permit air circulation. Wash and stem cherries. Pit and cut in half. Place skin side down on dryer trays. Dry at 135

degrees for 12 to 15 hours. When ready, the cherries will be leathery and sticky. Store in plastic bags in a cool, dry place.

Dried cherries may be used like raisins in many recipes, for example:

DRIED CHERRY MUFFINS

1 cup sifted all-purpose flour
1 cup whole-wheat flour
2 teaspoons baking powder
1 teaspoon salt
¼ cup dried cherries
¼ cup honey
1 egg
1 cup milk
¼ cup oil

Yields 12 muffins.
Preheat oven to 400 F. Grease muffin tin for 12 muffins. Mix together flours, baking powder and salt. Add dried cherries and toss until the cherries are well coated.

Separately, beat honey, egg, milk and oil until well blended. Pour into muffin mixture and stir until just blended. Do not overmix. Divide batter among muffin tins. Bake 25 minutes.

Cherries are well coated. Safety note: Do not use an excessive amount of alcohol or you may get too high a flame-up.

Recipes from Copley News Service.

CHERRIES JUBILEE
4 cups pitted fresh cherries
4 tablespoons sugar (or to taste)
2 tablespoons butter
2 to 3 tablespoons brandy
Vanilla ice cream

Yields 4 to 6 servings.
Combine cherries and sugar. Melt butter in large frying pan. When hot, add cherries and sauté gently until fruit is glazed and syrup forms in pan. Add brandy, and standing well back, ignite alcohol fumes that arise from pan. Be careful if you do this so that you do not get burned.

Shake pan to encourage alcohol to burn. As flames begin to die back, spoon the fruit and its juices over scoops of ice cream.

Variations: You can use the same technique with cut up plums, peaches or apricots. Apple, pear and pineapple chunks also work well. The fruit may also be spooned over crepes.

Safety note: Do not use an excessive amount of alcohol or you may get too high a flame-up.

Recipes from Copley News Service.

Break your cereal out of breakfast doldrums

When you pour your daily bowlful of cornflakes or zap up a quick dish of oatmeal, you probably think you are preparing a fairly pedestrian repast. Actually, you are about to eat a food named after Ceres, goddess of grain.

Ancient Romans held a yearly festival—the Cerealia—to honor this divine Olympian and to seek her aid in gathering a bountiful harvest.

Today, the term "cereal" can refer to one of three things: the edible seeds of certain grasses, the grasses themselves, or, especially in this country, to the variety of processed breakfast products that come from them. These are the cereals you will find in artfully designed boxes lining the aisles of any grocery store. Most ready-to-eat breakfast cereals are made from wheat, corn, oats and rice.

The United States is one of the few countries where cold grains eaten as the morning meal—although cereal is becoming more accepted elsewhere, even in faraway Japan, where a typical breakfast may consist of a bowl of noodles in broth served with fish and vegetables (we tried it—and it's surprisingly delicious, even at 7 a.m.)

If you're always in a rush in the morning, or if you're on a diet, you may find breakfast the easiest meal of the day to skip. But don't do it. Some researchers have found that children who eat breakfast do better in school. Improvement in academic functioning. It makes sense that adults should function

better on the job, too, after a nourishing morning meal.

A healthy breakfast (of between 300 and 400 calories) should supply about one-quarter of the day's nutrients. Avoid the traditional fried eggs and bacon because of the high fat content of these foods. Instead, choose foods high in carbohydrates (to get you going throughout the morning).

A good balanced breakfast might include a bowl of dry or cooked cereal with milk, an orange or banana, and a slice of toasted whole-grain bread with peanut butter for protein. (The Japanese breakfast would also be a good choice!)

Cereals, like oatmeal, that must be cooked are a good source of low-fat complex carbohydrates and they generally go through little processing, so you get the real thing. Highly processed cereals (especially the ready-to-eat kind with the cute names designed for kids) generally have plenty of added sugar and may have added fat. Check the ingredients label on a box of cereal before you buy, if you want to avoid these added ingredients.

Don't store opened dry cereals more than three months on the kitchen shelf. Store whole-grain cereals and wheat germ in an airtight container in the refrigerator where they will keep fresh up to six months after opening. Cooked cereal will keep, refrigerated, up to four days.

If the same old bowl of oatmeal every

morning is beginning to lose its appeal, try zapping a batch of Your Own Granola—you will get all the goodness of oats, but in a delightfully crunchy form.

Jack's Party Mix and Plantation Crunch Balls offer two options for transforming your basic breakfast cereal into tasty microwaved snacks to enjoy later in the day.

(Recipes in this column are tested in 625- to 700-watt microwave ovens.)

MICRO-TIP OF THE WEEK

"Instant" hot cereals (the kind that come in a packet and to which you add boiling water) are easy to prepare, but expensive; you'll find it's much cheaper to buy the same cereal in bulk and microwave. It's about as fast as "instant" too—a minute or two per serving.

YOUR OWN GRANOLA

2 ½ cups uncooked oatmeal
½ cup coarsely chopped walnuts or pecans, or cup sliced almonds
¼ cup wheat germ
1 teaspoon cinnamon
¼ cup honey
¼ cup melted butter or margarine
¼ teaspoon vanilla extract
¼ cup raisins

Yields about 4 cups.
Preparation time: 10 to 15 minutes.
Cooking time: 7 to 9 minutes.

Oven setting: High (100 percent power). Combine oatmeal, nuts, wheat germ and cinnamon in large microwave-safe mixing bowl; stir to mix well. Combine honey, butter and vanilla extract in 1-cup glass measure. Microwave about 1 minute, to melt. Stir and drizzle over oatmeal mixture, tossing to coat evenly.

Microwave 6 to 8 minutes, stirring every minute, just until light golden brown. Fold in raisins and spread onto an ungreased cookie sheet to cool. Store in airtight container and refrigerate.

JACK'S PARTY MIX

4 cups small shredded wheat squares
2 cups small cheese crackers
2 cups thin pretzels
1 cup salted Spanish peanuts
½ cup butter or margarine
1 tablespoon Worcestershire sauce
1 teaspoon soy sauce
¼ teaspoon each onion and garlic powder
¼ cup grated Parmesan cheese

Yields 4 to 6 dozen balls.
Preparation time: 15 minutes.
Cooking time: 3 to 4 minutes, stirring once, or until it can be stirred smooth. Stir in remaining ingredient. Shape into 1-inch balls and drop onto waxed paper. Refrigerate 1 to 2 hours until firm.

Cooking time: 6 to 9 minutes.
Oven setting: High (100 percent power); Medium-high (70 percent power).
In 3-quart microwave-safe bowl combine

1 pound chocolate almond bark
1 cup miniature marshmallows
3 cups crisp rice cereal
1 cup dry-roasted peanuts

From "Easy Lunch" Microwave Cooking for the Holidays by Karen Kangas Dwyer, St. Martin's Press, 1989.

Getting hooked on grilled fish

Grilling fish is a lot easier than you think. The possibilities are endless. If you like steak, consider meaty fish like Alaskan halibut or salmon, shark, tuna or mahi-mahi. Scallops and shrimp can be paired with vegetables and fruit on a skewer.

You can put Little Neck clams on the grill in the shell when they open. Shake pan to encourage alcohol to burn. As flames begin to die back, spoon the fruit and its juices over scoops of ice cream.

Variations: You can use the same technique with cut up plums, peaches or apricots. Apple, pear and pineapple chunks also work well. The fruit may also be spooned over crepes.

Safety note: Do not use an excessive amount of alcohol or you may get too high a flame-up.

Recipes from Copley News Service.

turned. Salt won't penetrate the cooked side of a fish."

Here are some more tips from the National Fisheries Institute. Always buy fish and seafood from a reputable source. Fish should have a firm, elastic texture and a bright, shiny color. On a whole fish, the head, tail and backbone should still be intact.

Take a smell. The aroma should be mild and fresh, somewhat like a sea breeze. If it smells "fishy," it's not as fresh as it should be. Check for lightly closed shells on clams, oysters and mussels.

Start the fire about 30 minutes before you want to start cooking. Spread charcoal evenly to equally distribute heat. Adjust the grill to four to six inches above the heat. When the fire is moderately hot, it's time to cook.

The general guide for cooking sea-food steaks is 10 minutes per inch of thickness at 450 degrees. "Every grill is different," said Rachwitz. "When you push the fish of the fish with a fork and it starts to flake it's done. It's better to under-cook, than over-cook." When the fish flakes easily, and the watery, translucent appearance becomes milky and opaque, it's done.

Scallops turn opaque throughout when done, shrimp turns bright pink and the center, when cut open, is milky white.

If you're cooking a whole fish with the tail on check for doneness at the

In salad or on the grill, seafood sizzles

CRAB SALAD NICOISE

1 pound green beans, cut into 2-inch lengths
4 medium boiling potatoes (about 1½ pounds)
¼ cup olive oil
¼ cup white wine vinegar
1 tablespoon thinly sliced chives or green onion
½ teaspoon salt
½ teaspoon pepper
6 cups torn butter lettuce leaves (1 head)

½ -1 pound crabmeat or shrimp meat or crab-flavored surimi seafood, or canned tuna or salmon
¼ cup small ripe black olives
1 cup cherry tomatoes, halved

Cook potatoes in boiling water 30 minutes or until tender; drain, cool 10 minutes. Cut potatoes into 1-inch chunks and place in a shallow dish. Cook beans in boiling water 10 minutes or until tender; drain and cool 10 minutes. Add to potatoes. Combine oil, vinegar, salt and pepper in small jar with tight fitting lid. Shake well and pour ½ over potatoes and beans. Refrigerate, covered, 2 hours or up to 24 hours, stirring occasionally.

To serve, arrange lettuce on 4 plates and spoon potato bean mixture on top. Divide crabmeat among the plates and garnish with olives and tomatoes. Drizzle remaining dressing on top. Yield 4 servings. Serve with crusty French bread.

KABOBS OF SALMON SPIRALS AND SHELLFISH
¾ pound salmon filets, skinned

¾ 8-ounce package light cream cheese

CUCUMBER DILL SAUCE

¾ pound salmon filets, skinned

¾ 8-ounce package light cream cheese

4 cups fresh dillweed
1 medium zucchini
1 medium-sized yellow bell pepper
½ pound sea scallops or medium shrimp
½ cup lime juice
1 tablespoon reduced-calorie margarine,
melted
2 teaspoons Dijon mustard
1 teaspoon chopped fresh dillweed
cucumber dill sauce (recipe below)

Cut salmon into strips 5 inches x 1½ inches. Place a strip of dillweed on each strip. Cut each salmon strip to form a spiral; secure with a toothpick and set aside.

Cut zucchini in half lengthwise, then cut diagonally into ½ inch pieces; set aside. Cut pepper into quarters, remove seeds and stem. Cut each piece in half. Thread one salmon spiral (remove toothpicks) with scallops and/or shrimp, zucchini and peppers alternating onto 4 skewers. Place skewers in a large shallow dish.

Combine lime juice and the next 3 ingredients; mix well and pour over kabobs. Cover and refrigerate 30 minutes.

Remove kabobs from marinade; set aside. Cook a grill with vegetable cooking spray. Place kabobs on grill 4 inches to 5 inches from hot coals. Grill, brushing kabobs with marinade and turning once, just until scallops are milky and opaque and salmon begins to flake when tested with a fork, allowing 4 to 5 minutes on each side.

Pat fish dry with paper towels. Arrange in an 8-inch square glass baking dish so that pieces are toward the sides of dish. Combine salsa, tomatoes, cilantro, lime juice and coriander. Spoon mixture over fish. Cover with vented plastic wrap. Rotate dish midway through cooking, microwave on high 3 to 4 minutes, or just until fish flakes when tested with a fork. Serve on a heated tortilla garnished with sprigs of cilantro. Yield 4 servings.

1 tablespoon nonfat plain yogurt
2 teaspoons lime juice
1½ teaspoons Dijon mustard
¼ teaspoon paprika
3 tablespoons seeded, finely chopped cucumber, well drained
2 tablespoons chopped fresh dillweed

Combine the first 5 ingredients in a bowl; beat until smooth. Fold in cucumber and dillweed. Cover and refrigerate until needed.

FISH FILLETS WITH GREEN TOMATO SALSA
1 pound catfish or snapper, orange roughy, flounder, cod, sole or pollock, cut into 4 serving pieces
¼ cup prepared chunky salsa
2 tomatoes or green tomatoes, chopped (about ½ cup)
1 tablespoon chopped fresh cilantro or Chinese parsley
2 teaspoons lime juice
¼ teaspoon ground coriander

Pat fish dry with paper towels. Arrange in an 8-inch square glass baking dish so that pieces are toward the sides of dish. Combine salsa, tomatoes, cilantro, lime juice and coriander. Spoon mixture over fish. Cover with vented plastic wrap. Rotate dish midway through cooking, microwave on high 3 to 4 minutes, or just until fish flakes when tested with a fork. Serve on a heated tortilla garnished with sprigs of cilantro. Yield 4 servings.

thickest part, which is just behind the head. Try to use fresh seafood within a day of purchase. Store live shellfish in a shallow dish covered with damp towels or paper towels. Mussels, clams and shrimp should be used within two to three days. Oysters in the shell can be held seven to 10 days. If they open during storage, tap them again with a knife; if they don't close, discard them.

Coffee dessert puts chill on summer heat

Take the heat out of summer with an Icy Espresso Freeze with Raspberry Sauce. This frozen dessert is made with non-fat yogurt and cottage cheese, which gives it a creamy consistency—but almost no fat.

The recipe takes just six ingredients and can be prepared in minutes. Serve with a sprig of mint and a dash of cocoa powder.

ESPRESSO FREEZE WITH RASPBERRY SAUCE
1½ cups non-fat vanilla yogurt
1½ cups non-fat cottage cheese
3 tablespoons sugar
2 teaspoons ground espresso or espresso powder
2 egg whites
2 cups fresh or frozen raspberries
2 tablespoons sugar

Nutrition information per serving:
92 cal. (1 percent calories from fat),
7.8 g pro., 15.3 g carbo., 0.2 g fat, 172 mg sodium, 2 mg chol.

Recipe from California Milk Advertisers Board.

Puree yogurt and cottage cheese with 3 tablespoons sugar in a food processor or blender until smooth. Add espresso grounds and egg whites; continue to mix until smooth. Pour into a medium-size bowl; freeze until firm. Before serving, remove from the freezer, break into large chunks and blend again until smooth. Freeze for 15 more minutes. Meanwhile, puree raspberries and 2 tablespoons sugar in a food processor or blender until smooth. Strain if desired. Spoon equal amounts of raspberry sauce onto eight serving plates; top with Espresso Freeze. Makes 8 servings.

Sundae sauce makes chocolate substitute
In summer, we all scream for ice cream, preferably topped with a rich fudge sauce. Unfortunately, most fudge sauces and ice creams are high enough in fat that they should only be eaten as an occasional treat. For more everyday fare, cook up a hot sundae topping of sweet and juicy plums, then spoon it over ice milk or low-fat frozen yogurt. For a plum parfait, layer the cooled plum sauce with granola and ice milk or yogurt.

ROSY PLUM SAUCE
¼ cup sugar
1 teaspoon cornstarch
5 or 6 fresh plums, pitted and sliced (2½ cups)
2 tablespoons water
Vanilla ice milk or low-fat frozen yogurt

Plum wedges
In a medium saucepan stir together sugar and cornstarch. Stir in sliced plums and water. Bring to boiling, stirring occasionally; reduce heat. Cover and simmer for 6 to 8 minutes or until the sauce is of the desired consistency. Cool the sauce slightly. Serve warm over vanilla ice cream. Top with fresh plum wedges. (For make parfaits by layering sauce and ice cream.) Makes 2 cups sauce, 6 to 8 servings.

Nutrition information per serving with 1½ cup ice milk: 154 cal., 3 g pro., 30 g carbo., 3 g fat, 9 mg chol., 53 mg sodium, 1 g dietary fiber. RDA: 17 percent riboflavin, 11 percent calcium.



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CHEMUNG Hills Country Club, Grounds Department needs crew member, must have golf course experience and references. Wage based on experience. (517)546-7422.

CHRISTIANS of all faiths to crusade for family renewal. Your show of support requested, August 2 thru 6, South Lyon High School.

CLEANING TEAMS National cleaning company seeking teams of minimal of 3-4 people for large dept. store cleaning (must have own team), mornings 6am-9am, Brighton or area. Experienced w/striping and waxing preferred. (216)349-0189.

COMPLETE car detailing person needed. Full time, experienced only. (313)229-0600.

COSMETOLOGISTS Needed for hair styling, manicures, and makeovers. To be part of a special beauty event call (313)887-2510.

COSTUMER SERVICE/ CASHIER Home fashion retail chain in West Bloomfield seeks pleasant person w/exc. communication skills. Full-time/benefits. Call Mrs. Pecot, 9-North, (313)455-4400.

COUNTER SALES/YARD person needed for building supply co. in Brighton. Computer order entry exp. helpful. Send resume to: 12584 Inquirer Rd. Redford, MI. 48239.

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DIRECT care workers needed for group home in Howell area. GED or high school diploma, car and telephone required. Second shift, part time positions available. Experience preferred, but not necessary. (313)750-6312.

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ELECTRICAL/MECHANICAL TECHNICIAN. Growing automotive supplier seeks an electrical/mechanical technician familiar with programmable logic controllers and machine repair. We offer a competitive salary package. Please send resume or apply in person at: UMI, 3515 Old US 23, Northville.

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FULL time midnights & part-time weekend receptionist needed. Apply in person, Independence Village of Brighton, 833 E. Grand River, Howell. EOE.

GRINDER hand needed must have I.D., O.D. & surface grinding experience. Call (313)439-4866.

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Handyman wanted part-time for small electronics manufacturing firm. Some experience in electrical, light hydraulic, mechanical, & carpentry required. Scheduling flexible. Duties involve machine repair & maintenance, building maintenance, & assorted odd jobs. Apply 8am-4:30pm Mon-Fri. 10087 Industrial Dr. Hamburg.

MECHANIC needed. Flat rate, master certified. Good salary and benefits. See Sam in Service, Brighton Chrysler Jeep, 9827 E. Grand River, Brighton.

MECHANIC wanted. Light duty. Apply in person, Brighton Chrysler Jeep, 9827 E. Grand River, Brighton.

MECHANIC needed to do front end brakes & alignments. Must be certified. Apply in person, Novi K Mart, 42885 W. Oaks Dr.

MERVINS Dept. Store now accepting applications for sales & receiving positions. Flexible schedules & benefits available. Apply at Mervyns Novi Town Center, EOE.

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OIL CHANGE technician, must have experience, start immediately. Please apply person: Cruz-In Oil Change Center, 2825 E. Grand River, Howell.

PAINTERS needed, experienced preferred. (313)887-8588.

PART-TIME van driver with CDL license needed. Apply in person: Independence Village of Brighton, 833 E. Grand River, Brighton, EOE.

PART-TIME maintenance repair for rental property in City of Brighton. Call Sam to noon, (313)229-7881.

PLUMBING, heating, cooling. Apprenticeship construction trades. Full time. Starting \$5/hour. Call (517)548-3277 between 8-5.

PROBATION officer and/or assistant juvenile officer wanted for juvenile court. Masters degree in social sciences preferred, bachelor degree required. Send resume to: Livingston Juvenile Court, 200 E. Grand River, Howell, MI. Attention: Kisten McIntyre, EOE.

PRODUCTION help wanted, \$5.50/hr., over 18. Apply in person: 385 Mill St., South Lyon.

PRODUCTION supervisor needed for manufacturing facility in Howell. Must have background in supervision, experience in machining, the ability to read blueprints, and have knowledge of computers. Must have ability and education to advance to higher positions. A degree in business management, or other degree utilizing supervisory skills required. Resumes only: 2280 W. Grand River, Howell, MI, 48843, Arien K. Bruning.

HOUSEKEEPER We are looking for dependable people to work full time on our day shift 6:30am to 3pm. For more information call (313)49-2640 or come in and fill out an application. Whitehall-Nowi Convalescent Home 43455 W. Ten Mile Rd.

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TRUCK driver large Stake, must have current chauffers license, hauling steel & building supplies, welding skills helpful. Apply at: 5079 Canterbury, Brighton, MI.

TRUCK drivers wanted - CDL class A required - for asphalt paving company. (313)227-3301.

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WE need motivated and reliable welders/fitters with a minimum of 5 years experience in welding, fitting and blueprint reading. If you possess these qualities, fill out an application at Nor-East Equipment, Inc. 4999 McCarthy Drive, off Pontiac, in new every other weekend. (313)887-2421.

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187 Business Opportunities

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1983 HONDA Goldwing, 10,000 miles, good condition. \$2200. (313)437-3349, after 5pm.

1985 HONDA XR200R dirt bike, good cond., \$895 or offer. (313)632-5355.

1988 HONDA XR 600, exc. shape. \$2000/best. (517)521-3472 after 7pm.

1989 KX-125. Exc. cond. well maintained. \$1,250. (517)548-5979

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8FT. pickup camper, stove, icebox, furnace, sink \$400 firm. (313)632-7426, leave message.

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