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Ice rink gets warm reception from council

By JAN JEFFRES
Staff Writer

The question's been raised a lot lately about the whereabouts of Team Novi. It's in Southfield.

So many Novi 10- and 11-year-olds play for one Southfield Hockey Club team — seven out of 14 players — that the group has been nicknamed "Team Novi," Robert Shaw, a hockey dad and former coach says. Shaw, as "captain" of the Novi Ice Arena

Committee was hardly skating on thin ice when he presented the ad hoc citizens' group's recommendations for a \$4 million to \$6 million public/private two-rink facility.

Novi City Council's far from frigid reception Sept. 21 included an approval of the concept and the establishment of a new subcommittee to take a closer look at the financial picture. This includes pinpointing a 6-acre location, figuring out the details of land acquisition and soliciting proposals

from the private sector — which is already leaping into the game.

"I think it's a great project. I will completely endorse and support it," said Council Member Tim Pope, who confessed he is a former youth hockey player.

Shaw said that after two parks and recreation millages have failed in Novi, that the voters were not likely to favor raising their taxes for an ice arena. Instead, "a certificate of participation" — a specialized financial arrangement — with an independent investor is proposed.

The ice arena committee is already in contact with at least five professional ice arena construction firms, including organizations from Michigan, New York, Minnesota and California.

"They're specialists in the field. Some have asked not to be revealed. One gets involved in government leasing programs," Shaw said Thursday.

City ordinances require that an ice arena be placed in an industrially-zoned district.

Sites are being looked at along Twelve Mile Road, Grand River Avenue, Novi Road and around Eleven Mile and Meadowbrook roads.

"The farther you get from the expressway then the less attractive it becomes. We'll be drawing (skaters) pretty much from the north and from the west," Shaw said.

He said the committee would like to see the arena up "the sooner, the better," but if

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Board seeks help with Owani visit

By RANDY COBLE
Staff Writer

Plans are being laid to give the chance of a lifetime to some Novi High School students — a trip to Japan as part of an international exchange program. And you can help.

Novi Board of Education Vice-President Stephen Hitchcock is one of a group of community leaders arranging a trip for local students to Novi's "sister city," Owani, Japan. Owani students and civic leaders have come to Novi each of the past two years, Hitchcock said, and now Novi wants to make its first trip to the island chain.

"Once we arrange the funding," he said, "we're going to take applications and select the 15 students." The trip will be 12 total days, beginning June 22, 1993. Hitchcock said that the organizers of the project were seeking the community's help.

Owani is a resort area, located on the northern tip of the island of Honshu, the largest of the four main Japanese isles. It is located slightly above a latitude of 40 degrees. Cities in the United States on about the same latitude as Owani include Philadelphia, Indianapolis and Denver. The town can date occupation of the area to as far back as 7000 B.C.

"We're not spending any of the

school district's money on this," Hitchcock said. To cover travel costs, donations of frequent flyer miles for the airline trip to Japan are being sought.

"Northwest Airlines has agreed to let us collect frequent flyer miles," he said, "and has made an exception to their usual policy. Normally, you can't collect miles from more than one person. Northwest has allowed this for the Novi group."

It takes approximately 50,000 frequent flyer miles to travel to Asia at no cost, Hitchcock added. For the 15 students, as well as five adult chaperones, that comes to about 1 million miles.

"We've started a mailing to school district parents about the miles," he said, "and we're looking at all our options for collecting them as well."

Anyone who would like to donate frequent flyer miles, he said, is welcome, and added that those interested should contact Dr. Rita Traynor, assistant superintendent of instruction, at the Educational Services Building on Taft Road (344-8330).

"We're talking to businesses as well," Hitchcock said, "to see if they want to sponsor a student for \$500. If we can get the miles we need and

Continued on 6



Photo by BRYAN MITCHELL

Competitive carving

The Waterfowl Preservation & Decoy Club of Michigan brought its annual wildfowl carving championship to the Novi Hilton last week. Hundreds of decoy carvers turned out from across the state to show their best work and have their decoys judged

in a variety of categories during the three-day event. Above, Jon Jones, club President Bob Miller and Randy Tull judge the life-like wood entries in the category known as "service floating class." More photos are on page 3.



Photo by MICHAEL MALOTT

The Novi Methodist Church received salvation from City Council last week.

Historic church saved by council

By JAN JEFFRES
Staff Writer

Six months of saving grace have been granted to the imminently endangered old Novi Methodist Church, in answer to the prayers of a host of local historians.

LuAnne Kozma, chair of the Novi Historic District Study Committee flew into action when she learned that an application to demolish the 117-year-old building — called "one of the rarest examples of architecture within the city" — was under review at the Novi building department.

"There are a bulldozer and four dumpsters on this site right now. Clearly the owner intends to act and act fast to destroy this landmark," she told the City Council on Sept. 21.

"This church really means more to Novi than any individual residence might. It is a place where people came together for a variety of community activities, worship, marriages, baptisms, funerals and meetings . . ."

"It has served a public purpose and all of us in this community have a stake in its future."

Kozma was aware of a state law that went into effect in June — The Local Historic Districts Act

of 1992.

The old Methodist Church is being considered for designation by the historic district study committee. The new law gives governments the right to protect such sites with a six-month moratorium on destruction, which can be renewed once for an additional six months.

The city can lift the moratorium at any time, Mayor Matthew Quinn indicated.

"This will just give everybody time to sit down and talk," he said.

Continued on 4

'Blotter acid' blamed for apparent overdose

By CRISTINA FERRIER
Staff Writer

A 21-year-old Novi man was treated at Botsford Hospital Monday night after a possible overdose of acid (LSD).

Police confiscated two more pills of the LSD, which was in a small form with a pink "sperm" design on it, from the man's wallet.

According to Novi police reports, the man's parents called for help after their son's screaming woke them up in the middle of the night. They told police dispatchers that they believed he might have taken some drugs and that he was uncontrollable.

Officers responding to the call discovered the man lying on the

basement floor "yelling for Satan, howling and using foul language."

Officer Lou Lemerand reported that the man's eyes were closed and he would not open them for him, nor would he respond to questions.

His father told police that the victim was on medication for an unrelated condition, but that he had taken acid in the past.

Emergency workers arrived at the scene and put the man in an ambulance while police searched his bedroom looking for medication. During the search they found the LSD in a plastic bag in his wallet.

Police described the confiscated LSD as a piece of paper about 1 to 2 inches long, with four pink "sperm-like" designs.

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WHAT'S INSIDE?



Community Calendar

Monday, September 28

Grief in the Autumn of Our Years: The monthly bereavement support group meeting led by Dr. Michael M. Meyer will be held at the Novi Civic Center from 7:30 to 9 p.m. The meeting is open to anyone in the community who has experienced the death of someone they loved and is in need of help. There will be a brief reflection and prayer by Rev. Neil Hunt of Meadowbrook Congregational Christian Church. No fees and all are welcome.

Chamber of Commerce: The Novi Chamber Board of Directors will meet at 6 p.m. at Country Epicure.

Novi Chorales: The Novi Chorales practice every Tuesday evening at 7:30 p.m. in the vocal music room of the Novi Middle School. For more information about the group, call Diane Miller at 348-3398.

Aquatic Community Center: The Novi Parks and Recreation Commission will meet with residents to discuss interest in an Aquatic Community Center at 7:30 p.m. at the Novi Civic Center.

Planning Commission: The Novi Planning Commission is set to meet in a special session at 7:30 p.m. in the Novi Civic Center.

Novi schools: The Novi schools Board of Education will meet in regular session in the Educational Services Building.

Taste of Novi: Delight in samples from your favorite restaurants at the seventh annual Taste of Novi which will be held at the Hotel Barometre from 5:30 to 8:30 p.m. Tickets are \$13.50 and \$11 for seniors and are available at the Novi Chamber of Commerce.

Friday, October 2

Novi High School: There will be a half day of school with dismissal at 10:25 a.m. The Homecoming Parade will be held at 4:00 p.m.

Saturday, October 3

Homecoming Dance: The Novi High School Homecoming Dance will be held in the Commons from 6-9 p.m.

Sunday, October 4

Picnic Fund-Raiser: The University Club of Northville and the U-M Health Center at Northville are cosponsoring the First Annual Picnic Fund-Raiser at 12 noon at Maybury State Park. Running Fit of Novi is organizing a 10K run and a 2 mile walk. Early registration is \$10. Registration after September 25 is \$12. This entire event is open to all. Everyone is encouraged to bring their own picnic lunch and beverages. Charcoal and grills will be provided. There will be free entertainment and games. Proceeds go to the U-M Alumni Scholarship Fund.

Monday, October 5

Village Oaks PTO (VOICE): The Village Oaks PTO will meet at 7:30 p.m. in the Village Oaks School Library on Willowbrook Road.

Blood Pressure Screening: Family Home Care, Inc. in conjunction with Novi Drugs is offering free blood pressure screening at Novi Drugs, 24025 Meadowbrook Road, from 3-7 p.m.

City Council: The Novi City Council will meet at 8:00 p.m. in the Council Chambers of the Novi Civic Center.

Voter Registration: Today is the last day to register to vote in the general election.

Tuesday, September 29

Novi Chorales: The Novi Chorales practice at 7:30 p.m. in the vocal music room of the Novi Middle School. For more information about the group, call Diane Miller at 348-3398.

Seniors meeting: The Novi Center Seniors will hold their general meeting at 11 a.m. in the Community Center of the Novi Civic Center.

Board of Appeals: The Novi Board of Appeals will meet at 7:30 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.

Living Trust Seminar: The Novi Senior Citizens Center is sponsoring the seminar which will be led by financial expert, Paul Leduc. The discussion will be held from 1-3 p.m. at the Novi Senior Center. For more information, call 347-0414. The event is free and open to the entire community.

Novi Jaycees: The Novi Jaycees will hold a membership meeting at 7:30 p.m. at the Jaycee House on Sixkidge.

Wednesday, October 7

Athletic Boosters: The Novi High School Athletic Boosters Club will hold its monthly meeting at 7 p.m. in room 107 of the high school.

Planning Commission: The Novi Planning Commission will meet in regular session at 7:30 p.m. in the council chambers of the Novi Civic Center.

Good Morning Novi: The Novi Chamber of Commerce breakfast series presents Sheldon Levine, Exercise Physiologist, TRACC, who will speak on Risk Factor Reduction at 7:30 a.m. at the Country Epicure Restaurant. Admission is \$10 for members, \$15 for non-members.

Thursday, October 8

Parks meeting: The Novi Parks and Recreation Commission will meet at 7:30 p.m. in the Novi Civic Center.

Monday, October 12

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

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

Tuesday, October 13

Novi Chorales: The Novi Chorales practice at 7:30 p.m. in the vocal music room of the Novi Middle School. For more information about the group, call Diane Miller at 348-3398.

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 7:30 p.m. in the Novi Civic Center. For more information, call Hugh Crawford at 349-5079.

Wednesday, October 14

Seniors potluck: The Novi Senior Citizens will gather at noon in the Novi Civic Center for their monthly potluck luncheon.

Youth baseball: The board of directors of Novi Youth Baseball meets at 7:30 p.m. in the Novi Civic Center. The meeting is open to the public.

Parent Conferences: Novi High School Parent Conferences will be held in the Commons from 6-9 p.m.

Thursday, October 15

Novi schools: The Novi schools Board of Education will meet in regular session at 7:30 p.m. in the Educational Services Building.

Parent Conferences: Novi High School Parent Conferences will be held in the Commons from 6-9 p.m.

Monday, October 19

Arts Council: The Novi Arts Council Executive Board will meet at 8 p.m. in the Novi Civic Center.

City Council: The Novi City Council is scheduled to meet in regular session at 8 p.m. in the Council Chambers of the Novi Civic Center.

Tuesday, October 20

Novi Chorales: The Novi Chorales practice at 7:30 p.m. in the vocal music room of the Novi Middle School. For more information about the group, call Diane Miller at 348-3398.

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, October 21

Planning Commission: The Novi Planning Commission will meet in regular session in the Council Chambers of the Novi Civic Center.

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



The winning duck
If it didn't sit so still, you might confuse it for the real thing. Above, the duck decoy selected as the Best of Show in the decorative class wears the ribbon it earned. The North American Wildfowl Carving Championship was held in the Novi Hilton last Sept. 18-20 and hundreds of carvers got a chance to show their work.

By TIM RICHARD Staff Writer

Michigan property owners would see the value of their assets rise under the "Cut and Cap" Proposal C on Nov. 3 ballot, says economist Patrick Anderson.

Anderson's study puts the value increase at \$19 billion by 1997, the year the tax cut in Proposal C would take full effect.

"This would be over \$2,000 for every Michigan resident in real, spendable wealth — a further stimulus to the Michigan economy," said Anderson.

The phenomenon is called tax capitalization. "Whenever the cost of holding an asset declines, its value increases, since the owner now will be required to pay less each year," he said.

Proposal C would cut school property taxes 30 percent over five years, requiring the state treasury to reimburse school districts for the lost revenue. It also would cap assessment increases at 3 percent or the rate of consumer price inflation, whichever is less.

Anderson is an assistant vice president at Alexander Hamilton Life Insurance Co. in Farmington Hills. He also is a senior policy advisor for the Mackinac Center, which published his study. Mackinac Center is a conservative, Midland-based think tank which opposes taxes and favors privatization of governmental services.

Proposal C is favored by Gov. John Engler, many Republicans, chambers of commerce and business. It is being fought by nearly all local governmental associations, teachers' unions, the AFL-CIO labor federation and the League of Women Voters.

For a house with a current market value of \$100,000 and assessed at half of that value, a homeowner might expect to see the value rise between \$4,400 and \$7,400 by 1997 —

over and above any normal increase due to inflation, Anderson said.

Here are his calculations for some area communities showing market valuation rise followed by 1997 tax bill savings:

- Birmingham, \$4,820, \$637.
 - Bloomfield Hills, \$4,411, \$579.
 - Bloomfield Township, \$4,825, \$637.
 - Farmington, \$5,477, \$730.
 - Farmington Hills, \$5,557, \$741.19.
 - Midland Township, \$6,647, \$896.
 - Novi, \$5,193, \$690.
 - Rochester, \$5,999, \$804.
 - Rochester Hills, \$5,958, \$798.
 - Southfield, \$6,093, \$817.
 - Troy, \$5,403, \$719.
 - Walled Lake, \$6,245, \$839.
 - West Bloomfield Township, \$5,836, \$752.
- WAYNE COUNTY
- Livonia, \$5,559, \$742.
 - Northville, \$5,195, \$690.
 - Westland, \$7,400, \$1,002.

"Investors in commercial properties, such as apartment and office buildings, routinely capitalize the expense and revenue streams predicted for a property when estimating its market value," Anderson says in an appendix.

For example, if an apartment building returns rents of \$12,000 a month and has expenses of \$10,000, its income stream is \$2,000 a month or \$24,000 a year. If the market value is 10 times annual income, the building is worth \$240,000 times 10 or \$2,400,000.

This explains why high-tax communities such as Oak Park and Westland would see valuation increases in the \$7,400 range while lower-tax communities would see smaller valuation increases.

Total benefit to property owners by 1997 will be a net \$2 billion by most estimates, including Anderson's.

Living consumers and businesses more to spend would stimulate the economy generally, resulting in higher sales tax, income tax and single business tax revenue, Anderson said. But he did not make estimates of how much revenue this stimulation would produce.

Engler contends the state could reimburse local school districts their lost revenue by dedicating half the historical 5 percent a year growth in state revenue. He sees no need for a state tax increase.

Others are skeptical, saying some increase in state taxes would be necessary to pay for the property tax cut.

Anderson sees some disadvantages to Proposal C. One is the 3 percent "cap" on assessments. A property would be reassessed when it sold. Thus, neighbors with identical houses would pay different tax bills.

"An assessment growth cap also creates an incentive to remain in a house long after it serves an efficient function," he said.

"The benefits of an assessment growth cap accrue mostly to stable owners in desirable areas. Renters, transient movers, young people and owners of property in less desirable areas receive less of a benefit."

"However, that is not to say they receive no benefit," he said, citing the overall benefit of a more vibrant economy.

Anderson bashed Proposal A, the state Legislature's plan to cap assessments at 5 percent with no tax cut.

He notes the plan would provide for capping values by two different classes: homes and farms in one, business and mining in the other.

Proposal A "would create a hugely confusing array of property tax rates, with two millage rates — one for residential and agricultural property, and another for all other property... In most cases, the residential and agricultural property would be equal or higher than the other rate."

Still no debate in executive race

Like Doctor Seuss' character Sam I Am, who categorically refused to eat green eggs and ham, county executive candidate L. Brooks Patterson continues to debate television or radio debates with opponent Elizabeth "Betty" Howe.

Although Patterson, a Republican, has agreed to debate Howe twice next week, neither event will be on TV or radio. What's more, the former county prosecutor refers to the sessions as "two more debates than she deserves."

The debates will occur at the Royal Oak American Legion Hall today and at the Southfield Town Center on Oct. 1. They will not be cablecast or otherwise televised.

Although the League of Women Voters, hoping to host a cablecast debate, was already snubbed once by Patterson, it continues to extend the invitation to both candidates. Howe has agreed to appear, but Patterson has not.

League president Sue Montgomery said Patterson's office was called every other day for at least two weeks

eking an agreement to debate. "We thought two (debates) was more than adequate," Patterson said, noting her two more debates than she "deserves." Patterson added that campaign manager advised almost accepting next week's two debates.

Said Howe: "I can't imagine anybody saying no to the League of Women Voters. Shame on him."

Howe's campaign manager, Marie Wiegold, complained that next week's debates are "in front of crowds mainly businessmen. This is not Patterson's crowd."

Patterson countered by saying that both debates are in southern Oakland County where a lot of Democrats live and will probably not come an easy audience for him.

Howe and Wiegold also said that a local debate, like the one the League wants to do, would reach voters and therefore be more of a public service than non-televised debates.

"I want to duck Betty, that's why I'm not appearing," Patterson said.

voters," Wiegold said. "I just wonder what he's afraid of. (Betty) is tough and she's smart, but I don't think she's scary."

For his part, Patterson dances around the question of why he won't debate Howe on TV. His personal secretary, Carmen Talbot, said, "It doesn't matter when the League debate is rescheduled to, he will not be there. (The critics) can say what they want to say."

Even on the radio Patterson won't debate Howe. During the Democratic National Convention in July, Patterson was on WXYZ's Denny McLain Show and agreed to debate Howe at a later date on the same program, said McLain's producer, Bill Plegue.

But when Plegue phoned Patterson's office to offer the official debate invitation, Talbot told him that Patterson would not debate Howe on the radio.

"I decided not to go on the air with Mrs. Howe," Patterson said. He declined to explain why he agreed to debate Howe on McLain's show, then backed out later.

We're on the Spot

When news happens in Novi, we get there first and best. That's why the Michigan Press Association awarded The Novi News first and second place honors in the Spot News category of its 1991 Better Newspaper Contest. Of course, our coverage of what's happening in Novi goes far beyond "spot news." You can also count on us to be there first and best with everything that's happening in Novi. From city council to school board meetings... from high school basketball games to what's new in the assessor's office, Novi residents know they can depend on us to deliver the news they want and need to know.

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Groups combine to oppose Prop C

Economist Ruth Beier, of Michigan State University's Institute for Public Policy and Social Research and a former Treasury official in Gov. Blanchard's administration, gave this example of how "Cut & Cap" would affect a suburban family:

If its total property taxes are \$3,000, two-thirds going to schools, its tax bill would be cut by \$600 (30 percent of \$2,000), but its state income tax rebate would be cut \$360, putting its savings to \$240.

The family also would lose on the federal income tax, said Beier, bringing the benefit to only \$80.

In contrast, businesses and wealthier homeowners would get the full 30 percent cut.

Advance Michigan's advertising calls Proposal C "a shell game" which falls to benefit middle and lower economic classes.

Detroit Councilman David Eberhard said Proposal C would obligate the state to reimburse school districts \$1.3 billion a year by 1997. "Folks, there ain't no free lunch. Right now the money's not in the budget," Eberhard said.

Beier added, "The state has no choice but to raise taxes" to pay for Cut & Cap.

"Funding reimbursements with an increase in the state income tax would require an income tax rate of 6.3 percent by the year 2002. The current rate is 4.6 percent," she said.

If the Legislature decided against raising the income tax, she added, it would have to increase the single business tax to 4.55 percent from the current 2.55 percent. Or it would have to seek voter approval to increase the 4 percent sales tax to 8.77 percent.

The group also opposes Proposal A, which would cap assessment increases at 5 percent a year.

Civics groups joining Advance Michigan in opposition to the proposals are: League of Women Voters, AARP, Michigan PTA and Michigan Association of University Women.

Union groups include the Michigan Education Association, AFL-CIO, United Auto Workers and Michigan Federation of Teachers.

Government-related groups include the Michigan Municipal League, Michigan Association of School Boards, various groups of school districts and administrators, and such program beneficiaries as Healthy Mothers Healthy Babies.

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ELEVENTY-FUN at Borders Novi

The Color of Stars: See Them with the Tollgate Education Center Saturday, October 3, 11 a.m. (Signup Recommended)

Ship Aho! Build a Boat and Sail the Sea with Monique Field Saturday, October 10, 11 a.m. (Signup Recommended)

Make Up a Story with JIM LEHMAN (The Owl and the Tube) Saturday, October 17, 11 a.m.

Halloween Face Painting with Kris Nasatka and Norrina Kelly Saturday, October 24, 11 a.m. (Signup Recommended)

Chalk Talk: See Author-Illustrator DAVID SMALL in Action! Saturday, October 31, 11 a.m.

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Read, then Recycle!

Schools looking for help in sending kids to Owani

Continued from Page 1

with that sponsor money, we can charge the kids only \$400 apiece to go to Japan for the 12-day trip." Businesses could choose to sponsor a specific child if they wished, he added.

Detroit-area Japanese businesses were being solicited as well, he said, to help keep the program going. "We want them to see that helping Novi students go over there will help encourage Japanese students' efforts to come to Novi."

In existence about four years, the program has seen a delegation from Owani visit Novi in both 1990 and 1991. Fifteen high school students, accompanied by the school superintendent of the Owani district and other dignitaries, spent a few days in Los Angeles first, and then came to Novi for a Monday through Friday, Hitchcock said.

The children stayed in the homes

"We're talking to businesses as well, to see if they want to sponsor a student for \$500. If we can get the miles we need and with that sponsor money, we can charge the kids only \$400 apiece to go to Japan for the 12-day trip."

Stephen Hitchcock
Board Vice-President

of local school district families, and attended Novi High School with their children for the week. A whole series of field trips and activities helped them experience the area's culture, he added. "They went to the Renaissance Center, Greenfield Village — a number of places."

Now, Novi wants to do the same thing. If the arrangements can be made, Hitchcock said, the group will depart June 22, 1993, five days after

classes end at the high school. The students will be accompanied by two school board members, Superintendent of Schools Dr. Emmett Lippe, two teachers from the high school and possibly some Novi City Council members, he said.

They will spend a total of 12 days in Japan, including time in Tokyo and five days in Owani. The group will stay in the homes of Japanese host families in Owani, and the stu-

dents will attend the local high school as well. A whole slew of field trips and learning activities are planned for the trip, he added.

The application process will be conducted this school semester, Hitchcock said. Only Novi High School students who meet the following criteria are eligible: enrolled in the foreign language program; family has housing or is willing to house Owani students when they next visit Novi. Incoming ninth graders and outgoing seniors this school year are ineligible for the program, Hitchcock said.

"We probably will have more than 15 applicants," he added, "and we'll conduct a lottery at that point to determine the final selections."

"We've got a series of evening sessions planned to acquaint the students with Japanese culture, customs, geography. We need some lead time to arrange all the details of trip as well," Hitchcock said.

A group from Owani will visit Novi

in January, he said, and he hoped that he could finalize plans with the visiting Japanese officials at that time.

Culture shock for the visiting Japanese has been minimal, Hitchcock said, and he anticipated the same would be true for Novi students in Owani.

"There was a little, but they were far more 'Westernized' than I at least expected." A Japanese student stayed with his family during the last Owani exchange, Hitchcock continued, "and she showed us pictures of her home. Her room looked just like any U.S. teenager's room."

Food would be the biggest adjustment for both sides, he added.

"They're not the meat-eaters we are in this culture," he said. "When we go over there, I think the fish diet will be a change for us."

Language was not a big problem for the visiting Japanese, Hitchcock said. "They could speak English to

varying degrees, and some members of the large Japanese community in Novi volunteered as interpreters, so we made out alright."

He anticipated the Novi group would not have much difficulty in Owani either, he said.

"I think the main benefit to the kids," Hitchcock said, "is that it will help them understand that there's a world beyond Novi, beyond Michigan. They'll understand that the globe has shrunk, and they'll be prepared for that when they enter the working world. They'll have the confidence to deal with that."

Geopolitical issues didn't really come up between the two peoples, said Hitchcock.

"The whole atmosphere of tension (with Japan these days) just wasn't here. They dealt with each other on a personal level — just two human beings who get to know each other. The kids found out that they were all just teenagers," he said.

Proposal for community ice arena unveiled to city

Continued from Page 1

the council agrees to the plan it would take at least six months to award the contract and another eight months to build the arena.

"We do have pieces of property belonging to the City of Novi. It is a very feasible program. I'm 100 percent for it," Council Member Carol Mason told the committee.

A developer would build the arena on city-owned land and then lease it back to Novi. The city would then contract with a management com-

pany to run the operations. The management company would pay Novi a fee equal to the lease. Novi would essentially have a municipal rink while breaking even on the deal, the committee suggests.

The private corporation would benefit because it would not have to pay property taxes, could borrow money for the arena at a lower municipal interest rate and would pocket any profits.

When the loan is paid off, the city would then own the facility.

According to the committee, the

market demand is there for such a facility and Novi is well-positioned to take advantage of this.

There are 35 arenas in the Greater Detroit area, many of them downriver.

"We have people go as far away as Wayne, Berkley and Westland to play their sport. They are a dedicated bunch," Shaw said.

"We feel very strongly a facility would pay for itself."

The nearest rinks are in Plymouth and Livonia, but he added that many neighboring municipal ice arenas are

locking out non-residents from their hockey programs. Novi High is the only Kensington Valley Conference school without a hockey team.

"You demonstrated to my satisfaction there is a market opportunity here," Council Member Nancy Cassis told the committee.

"I can see the possibility of this coming to fruition."

Interjecting a note of caution, Council Member Robert Schmid recalled a former ice rink in Novi's downtown area that went out of business.

"I suppose it looks almost too easy. If it was that easy every community in the state of Michigan would have one — but it is feasible," he said.

Another citizens committee — one researching the feasibility of a community pool — is set to report back to the parks and recreation commission on Sept. 30.

Mayor Matthew Quinn warned the ice arena lobbyists that just because they got their proposal in before the swimming pool proponents doesn't mean that their proposal has priority.

"I think it's important that these people realize we're not trying to get an arena built at the price of not having baseball diamonds built or a swimming pool," Shaw said.

"We don't want this project to prevent another project from going ahead, like a park. This project stands on its own."

In a June survey of parents and local school children, the majority expressed an interest in public open skating, following by figure skating.

Bill would convert railroads to paths

By TIM RICHARD
Staff Writer

A package of state Senate-passed bills to turn idle railroad corridors into recreational trails ran into trouble in the House of Representatives.

"The bills ignore completely the property rights of adjacent property owners," Eaton County farmer Fred Miller told the House Conservation Committee last week.

"The title histories can be extremely complex. There are clauses that say the title reverts to the previous owners or their heirs" when the land is no longer used as a railroad.

"Thirty-five percent of the original grants (to railroads) were easements. The state would not get clear title. How the Senate passed SB 834 and 835 without challenge is a mystery," said the owner of Thornapple Farms.

The bills are sponsored by Sens. Robert Geake, R-Northville, and James Barcia, D-Bay City. Both are running for Congress, and passage of their bipartisan package is likely.

The Conservation Committee approved Geake's bill without trouble but gave 11 to 5 approval to Barcia's.

Supporting the Barcia bill was Rep. Jan Dolan, R-Farmington Hills. "These turn out to be very popular once they're in place and managed well," she said.

Opposing it was Rep. James Kosteva, D-Canton. He fought unsuccessfully to remove a subsection that he said could give later trouble.

The subsection says that state preservation of the right of way "shall not be treated . . . as an abandonment, discontinuance or cessation of the use of the right of way for railroad purposes." If upheld by the courts, that section would mean the rail beds aren't really abandoned and couldn't revert to the original owners' heirs, as farmer Miller argued.

Kosteva called the idea essentially a fiction.

Geake predicted, correctly, the bills would make it through the House committee and is confident of full House passage before the election break.

"The package creates no new trails. Rather, it provides standards that ensure local input in the creation and operation of trails in Michigan," the western Wayne County senator said.

Geake said the Barcia bill is essential to the package because it contains the tools for Department of Natural Resources to secure title to the land.

The bills set criteria for trailway designation, set criteria for permitted uses, and allow the DNR to contract with local trailway management councils to operate them.

A one-time foe of rails-to-trails said he changed his mind entirely and supported the package. "I was wrong," said Rep. Mick Middaugh, R-Paw Paw, "and those farmers in my district now say, 'I was dead wrong.'"

"People use it with good intentions," Middaugh said of the Kal-Haven Trail, from Kalamazoo to South Haven. "The garbage is gone. The slaughtering (of cows and calves) is gone."

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Tuscan labels buck trends in winemaking

Trained in Italy, France and California, winemakers from Italy's Tuscany region are in a race to create new, artistically styled wines using transplanted French varietals or redesigned blends of classic Italian grapes. Consequently, Tuscany is considered by many to be Italy's most innovative wine region, attracting international attention to its designer vino da tavolas known as Super Tuscans.

Super Tuscans are usually aged in small French barrels. The reds are produced either from a 100 percent Italian varietal of heritage, or blended with cabernet sauvignon, cabernet franc or merlot. The white wines generally include a majority of the non-traditional varietals such as chardonnay and sauvignon blanc.

At the La Selva Estate, in the Tuscan region of Montepulciano, Avignonesi grows non-traditional varietals including chardonnay, sauvignon blanc, riesling, merlot, cabernet sauvignon and pinot noir.

"It is our intention to follow tradition as long as we can produce interesting, well-priced wines that can be showcased in the great restaurants of the world," said Avignonesi's manager, Alberto Falvo.

"We have departed with tradition because it offered us a challenge. Tuscany is not renowned for white wines, so it is important for us to demonstrate that we can grow grapes prized in other regions and make world-class wines."

While this is true, it remains a fact that the Super Tuscans are very pricey. The better buys (if you can say this about anything Italian these days) are the traditional wines. From Tuscany, you should sample more than chianti.

We're giving prices as a guideline, but do investigate because some shops have good deals currently. From Avignonesi at just under \$20, we recommend the 1988 Vino Nobile de Montepulciano and 1990 Rosso de Montepulciano (\$14). The latter is the younger sibling of the Vino Nobile, produced from younger vines.

Bottle aging will not however transform it into a Vino Nobile. It's delicious now and ready to drink.

At around \$9, Castello Banfi's 1989 Centine Rosso di Montalcino, commonly referred to as a "Baby Brunello" is atop the best buy list. In the \$8 price category, Bolla wines are consistently well made and flavorful.

Italy's Piedmont region remains fairly traditional. Here the great Barolos and Barbarescos produced from the nebbiolo grape are expensive, but generally excellent. Still available from the exceptional 1985 vintage is B.D. Valra Barolo, Ericco delle Viole Vineyard (\$34) with explosive, powerful palate fruit and rich finish.

Spanna and Gattinara, also produced from the nebbiolo grape, are better priced.

The good news from the Piedmont is that mainstay wines like Dolcetto and Barbera have been highly stylized by individual producers and provide interesting taste comparisons. To illustrate, we suggest pairing the 1991 Cordero di Montezemolo Dolcetto d'Alba (\$13.50) and the 1991 Pio Cesare Dolcetto d'Alba (\$18). The Montezemolo has a soft palate impression with the imprint of black cherry flavors while the Pio

Continued on 2

WINE SELECTIONS OF THE WEEK

Whites: 1991 Antinori Bianco, \$7.50; Antinori Galestro, \$7; Bolla Soave, \$8; Ruffino Libalo, \$10.
Reds: 1990 Avignonesi Rosso di Montepulciano, \$14; 1990 Bolla Bardolino, \$8; 1989 Castello Banfi Centine, \$9; 1989 Pio Cesare Barbera, \$17; 1991 Pio Cesare Dolcetto, \$18; 1990 Ruffino Aziano, \$10; 1990 Sania Margherita Merlot, \$12; 1991 Travaglini Spanna, \$9.50; 1987 Travaglini Gattinara, \$18.

GETTING SOUPED UP

It's the time of the season for a hot bowl

Soup — it's the oldest dish known to humankind and perhaps the most widely enjoyed, playing an important role in every cuisine of the world, from French onion soup and Italian minestrone to Mexican albondigas, Russian borscht, Japanese miso and Chinese egg drop soup.

Soups of all varieties microwave well. Foods that require dry heat to cook properly — crusty breads, for instance — are simply not candidates for microwaving. But the moist heat of your microwave oven is just perfect for simmering soup.

Because flavors mellow and blend with standing, soup is a good choice for make-ahead meals. Especially since reheating is so easy in your microwave — in individual mugs, ramekins or bowls, or in a microwave-safe casserole.

Heat small amounts of soup uncovered. For larger amounts, cover container tightly (with lid or plastic wrap) to hold in steam and speed heating. Microwave most soups at High (100 percent power) setting.

Soups containing milk or cream should be heated at Medium (50 percent power) or Medium-High (70 percent power) setting. (If using a temperature probe, set to 140 F.) Be sure to heat in an extra-large container, since milk tends to bubble up rapidly; watch carefully to prevent boil-overs.

To heat canned condensed soup, dilute with water as instructed. Place in a 1½ -quart microwave-safe casserole, cover and microwave at High setting for five to seven minutes. To make microwaving canned soups even speedier, dilute with hot tap water.

When microwaving soups from scratch, take care to cut vegetables and meats into uniform shapes and sizes for even cooking.

Soup is versatile: serve it savory or sweet, hot or chilled, as an elegant appetizer, a hearty main dish or in a thermos for a satisfying lunch. Accompany with muffins, warm bread, a baked potato, a sandwich, a green salad — just about anything goes well with soup.

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

MICRO-TIP OF THE WEEK

Time for soup and a sandwich? Don't heat both at the same time in your microwave. Instead, microwave the soup first; it will stay hot during the brief time it takes to heat the sandwich.

CREAMY CARROT SOUP

- 2 tablespoons butter or margarine
- ¼ cup chopped onion
- ¼ cup chopped fresh parsley
- 1 clove garlic, minced
- 1 pound carrots (4 to 6 medium), peeled and thinly sliced
- 1 medium potato, peeled and thinly sliced
- 2 cups chicken broth
- ¼ teaspoon crumbled dried tarragon
- ¼ teaspoon each salt and pepper
- 1 cup sour cream

Yields 4 servings.
Preparation time: 15 minutes.
Cooking time: 16 to 22 minutes.

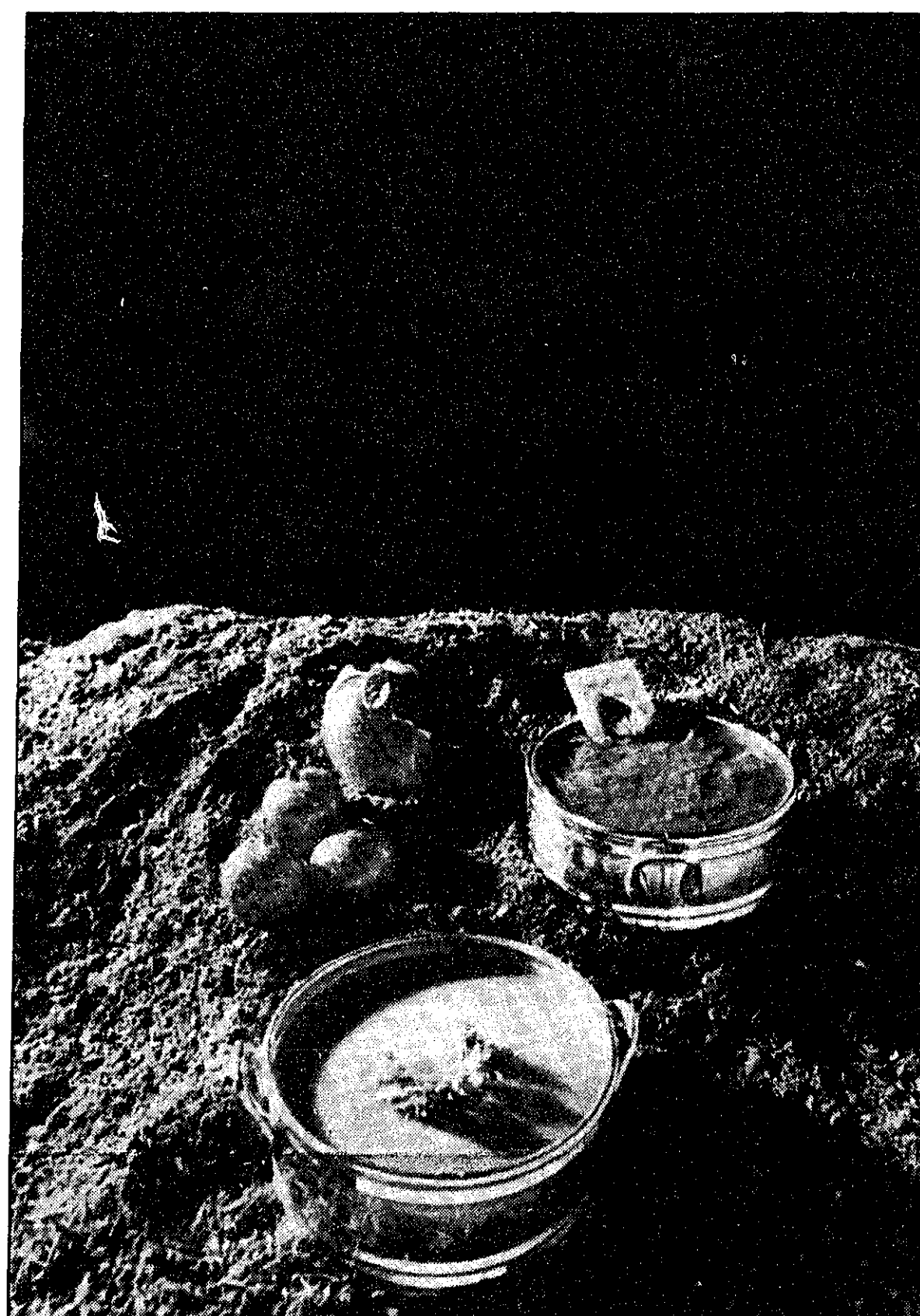
Oven setting: High (100 percent power).
In 3-quart microwave-safe casserole, combine butter or margarine, onion, parsley and garlic. Microwave 2 to 3 minutes, or until onion and parsley soften.

Add carrots, potatoes, ¼ cup of chicken broth and tarragon. Cover and microwave 10 to 13 minutes, or until vegetables are tender. Puree vegetables in blender or food processor until smooth.

Return carrot mixture to casserole and stir in remaining chicken broth; add salt and pepper to taste. Cover and microwave 4 to 6 minutes longer to heat through. Stir in sour cream and serve immediately.

COUNTRY-STYLE FRENCH ONION SOUP

- 2 tablespoons butter or margarine
- 2 medium onions, thinly sliced
- 2 cloves garlic, minced



Souped up recipes make this worldwide favorite seem new again.

- 1 tablespoon all-purpose flour
- 2 (10½ ounce) cans beef broth (undiluted)
- ¼ teaspoon Worcestershire sauce
- 4 slices sourdough French bread, lightly toasted
- ½ cup shredded mild white cheese
- 2 tablespoons grated parmesan cheese

Yields 4 servings.
Preparation time: 10 to 15 minutes.
Cooking time: 12½ to 20 minutes.

Oven setting: High (100 percent power).
In 2-quart microwave-safe casserole, combine butter or margarine, onion and garlic. Cover and microwave 5 to 8 minutes, or until onion is tender, stirring several times during cooking to separate onion rings.

Push onions to one side of casserole; stir flour into melted butter until smooth. Add broth and Worcestershire sauce. Cover and microwave 6 to 9 minutes, or until soup boils and thickens slightly, stirring twice.

Pour soup into 4 microwave-safe serving bowls. Top each serving with a slice of toasted bread. Sprinkle each serving with ¼ of cheese. Place bowls in oven and microwave 1½ to 3 minutes, to melt cheese. Serve immediately.

COTTAGE POTATO CHOWDER

- 3 slices bacon, chopped

- 1 cup chopped onion (1 large)
- 2 cups diced potatoes (about 2 medium)
- 2 (10½ -ounce) cans chicken broth (undiluted)
- 8 ounces process American cheese, shredded or cut into small cubes

1 teaspoon paprika
¼ teaspoon each salt and pepper
Yields 4 servings.

Preparation time: 10 to 15 minutes.
Cooking time: 11 to 18 minutes.

Oven setting: High (100 percent power).
Place bacon and onion in 2½ -quart microwave-safe casserole. Cover and microwave 3 to 4 minutes, until bacon is done; stir. Drain off excess bacon fat.

Add potatoes and ¼ cup chicken broth. Cover and microwave 5 to 9 minutes, or until potatoes are tender.

Transfer mixture to container of blender or food processor. Add 1 cup chicken broth, cheese, paprika, salt and pepper. Blend until smooth. Pour soup back into casserole, adding remaining chicken broth. Cover and microwave 3 to 5 minutes, or until heated through. Add hot water, if needed, to thin soup to desired consistency. Serve hot.

Chef Mary Brady

A woman's place can be a working kitchen



Several weeks ago I was asked if I wanted to represent women chefs on J.P. McCarthy's Focus show. I was to be a guest with Joe Muer and also plug the recent Culinary Extravaganza at Schoolcraft Community College.

Of course I said yes. What a great opportunity, exciting. Imagine, being on a talk show with two of Detroit's finest. I was raring to go.

So I started doing my homework about women in this industry.

My first step was to contact the American Culinary Federation (ACF) in St. Augustine, Fla. This is the organization that chefs must belong to in order to become certified.

In 1929 a group of chefs met with a dream to create an association with the primary goal of upgrading the cooking profession for American culinarians. To this point in time we were classified as "domestic help."

Sixty years later the original group has grown to over 200 chapters in cities across the United States. Today membership is over 18,000 chefs, cooks, pastry chefs and culinary educators. Each year it grows by leaps and bounds.

There are numerous educational opportunities for the professional and student alike. The aspiration of making our occupation a proud one has been met. Ap-

prentice training, culinary program accreditation and chef certification are just a few of the roles that the ACF has assumed.

Now for the "woman" part. There are over 5.4 million people in the food preparation and food service industry. 3.2 million, or 59 percent are women. Of 384,000 managers of eating and drinking establishments 41 percent are women. Not equal yet, but getting closer.

The ACF has 20,000 members and 10 percent or 2,000 are women. Of those 20,000 members, only 6,052, about 38 percent are certified and only 515 are women.

The figures are sometimes frightening to me. Even though there has been a 1 percent increase of certified females in the last year this is not enough.

Of course, there are many reasons for it. The hours demanded are not conducive to

any sort of normal family life. Many men and women alike end up divorced because of the job. You see it over and over again. It is part of the program.

In most instances equal pay is not typical. Generally speaking it is much easier for a male chef to gain notoriety and become what is dubbed a "celebrity."

And then there is the misnomer that women can't do the same job because of their size or strength. I can verify that isn't true. My kitchen staff is 60 percent women and range in age from 50-something to 19 years old. There isn't one that can't do whatever is required from them.

Sometimes I think that women are more "natural" cooks than men, that it is an in-born trait. That isn't to say that they are better because they are not. The men in my kitchen are just as capable. We don't look at it as a boy-girl thing. We're all part

of the team that keeps good food coming out.

Flashback to the J.P. show. I met Joe Muer on the way up to the 22nd floor of the Fisher Building. What a delightful man. We were escorted into a broadcasting booth to wait our turn to be interviewed. There were several guests before us that were extremely interesting and informative. Unfortunately for us we got the last two minutes of the show.

I'm not complaining. It was an honor to be there and fascinating to watch J.P. interview. He really knows his stuff, and can ask all the right questions. He has no airs of superiority. Just a very talented persona of radio.

I had fun. Joe and I got our message across for the gala Sunday affair. But I never got to talk about all of the talented women chefs in Detroit. Maybe next time.

Tuscan wines break from the ordinary

Continued from 1

Cesare showcases intense berry fruit with palate richness and is a much bigger wine overall.

Two Barberas provide contrast potential. The 1987 B.D. Vaira Barbera d'Alba Riserva (52%) sports intense, generous black cherry, chocolate, coffee and spice flavors with broad but straightforward palate softness. On the other hand, the 1989 (an excellent vintage) No. 10 Cesare Barbera d'Alba (51%) is rich and robust with palate left and intense black cherry fruit lasting through a generous, complex finish. It's great now, but

is a wine with cellaring potential from five to eight years.

To make the best food harmonies with Italian wines, there's one element to remember. Lighter red wines are knocked out by rich tomato sauces. Match styles with heftier palate impressions and rich tomato sauces or red meat dishes. To illustrate this, pair the 1990 Ruffino Aziano (a single-vineyard chianti classic) with veal, roast chicken, lightly spiced pastas and medium to rich cheeses then graciously accept the applause of those around your dinner table.

Taste of Novi offers rare chances

By RICK BYRNE
Copy Editor

Taking the smorgasbord concept to the extreme, the Novi Chamber of Commerce is presenting its seventh annual Taste of Novi on Thursday evening at the Hotel Baronette.

The Taste of Novi brings 20 area restaurants together under one roof for an evening of all-you-can-eat sampling. The dinner bell rings at 5:30 p.m. and the event will continue until 8:30 p.m. There will also be a cash bar.

Tickets are \$19.50, or \$11 for senior citizens, and are available by calling 349-3743, or by dropping by the Chamber of Commerce office at the Novi Expo Center. Proceeds from the event will benefit the Chamber.

According to Chamber of Commerce Executive Director Connie Mallett, every year local restaurateurs drool with anticipation as the date for the Taste of Novi approaches.

"It gives them an opportunity to gain potential diners," Mallett said. "And it also gives them an opportunity to show people who they are, where they are and what they do."

"It's become one of those things where they have to ask themselves whether they can afford not to be in. Their absence is noticed."

■ The Taste of Novi will feature 20 area restaurants offering up samples of their food. Here's the list of restaurants that will attend:

Anthony's-Sheraton Oaks, Country Epicure, Crystal Swan-Hilton, Diamond Jim Brady's, Gallery of Cakes, Gourmet To Go Catering, Home Sweet Home, Hotel Baronette, Key Largo, Maisano's Italian Restaurant, Matt Brady's Tavern, Mountain Jack's, Penwinkle's-Radisson Suite Hotel, Red Lobster, Salvatore Scallopini, Shield's Restaurant, Bar & Pizzeria, The Olive Garden, The Pastry Place, Victor's Novi Inn, Wyndham Garden Hotel.

It's a light-hearted evening though, Mallett said, as each restaurant goes to great lengths to decorate its table. The Baronette will also contribute to the festive atmosphere with thematic decorations.

"The themes are different every year," said Mallett. "Two years ago it was tropical, and we served everything poolside at the Holiday Inn. Last year it was Italian, and we had strolling music, and umbrellas everywhere so that it looked just like an Italian sidewalk cafe."

This year, the German Oktoberfest theme will be augmented by a pianist doubtless tickling the ivories with his best Bach, and a strolling violinist.

Some restaurants have taken a cue from the Oktoberfest theme of the event, and will be dishing up German specialties. The host Hotel Baronette will serve bratwurst and spiced sauerbraten, along with hot potato salad and hazelnut macaroons. Gourmet To Go Catering is promising German pork in spicy beer sauce, sauerkraut soup and mini German chocolate cheesecakes.

Most, however, are sticking to what they do best. Mountain Jack's will serve its ubiquitous prime rib. Maisano's will feature lasagna and Italian sausage. Shield's has pledged to bring its famous deep-dish pepperoni pizza.

The first Taste of Novi was held at lunch hour in one of the local churches, said Mallett. Only a hundred or so Chamber members and their guests attended.

The second year, however, the event was opened to the public, and it was held in the evening. From the original 10 restaurants, the event has grown to include 20 eateries, and draws about 400 visitors. The variety, said Mallett, is the attraction, as well as the direct contact with the cooks.

"How many restaurants can you go in where you can get a chance to talk to the chef," Mallett said. "Chefs are creative people, and they like the interaction."

The restaurants contribute their time and the food, which can be expensive. Their good will goes a long way though, said Mallett, because the Taste of Novi is a more personable method of advertising.

The Chamber will also be providing patrons with a \$2-off coupon, good at any of the 20 participating restaurants within 90 days of the Taste of Novi. The coupon allows the restaurants to track just how many customers they gained from their appearance.

"Everyone — the restaurants, the chambers, the diners — comes out happy," said Mallett.

Pizza finds favor with lamb flavor

Fall signals the return of slower paced cool weather meals. Celebrate National Lamb Month in September by including lamb in your meal planning.

What better way to learn about the versatility of lamb and the delicious mild taste of American lamb than by serving pizza. The smell of tomato sauce and basil floating through the house as the weather cools invites families to gather around the dinner table and share their stories of the day.

The "Pronto Pizza" takes no longer than the wait at the corner pizzeria. This recipe is quick, easy and for all those cooks watching the fat and sodium in their diets, this pizza says delicious and healthy.

"Pronto Pizza" is topped with lamb, vegetables, and cheese providing calcium, important vitamins such as thiamine, niacin, riboflavin, C and E plus zinc and iron and is ready in about 25 minutes. A slice of the "Pronto Pizza" contains only 245 calories per serving with 9 grams of fat and 340 mg. of sodium. Compare this to a slice of regular cheese pizza with green peppers and Italian Sausage at 453 calories, 17 grams of fat and 1108 mg. of sodium. This pizza is a winner, both yummy and nutritious.

Celebrate National Lamb Month with a delicious "Pronto Pizza." America's lamb producers are sure that once you try American lamb you will find that nothing is more versatile, convenient, lean and mild than fresh American lamb.

PRONTO PIZZA

- 6 ounces lean fresh ground American lamb
- 1/4 teaspoon onion salt
- 1/4 teaspoon fennel seed
- 1/4 teaspoon dried oregano leaves, crushed
- 1/4 teaspoon dried basil leaves, crushed
- 1/4 teaspoon crushed red pepper flakes
- 2 teaspoon olive oil
- 1/2 cup chopped bell pepper
- 1/2 cup chopped Italian plum tomatoes
- 1 (10 to 12-inch) prebaked pizza shell
- 1/2 cup pizza sauce
- 1 tablespoon grated Parmesan cheese
- 1/2 cup thinly sliced fresh basil leaves, optional
- 1/2 cup (2 ounces) grated mozzarella cheese

In small bowl combine lamb, onion salt, fennel, oregano, basil, crushed red pepper flakes and knead until well blended.

In 10-inch skillet, heat oil and saute lamb, crumbling and cooking until lightly browned. Drain on paper towel. In same skillet saute bell pepper for 3-4 minutes; stirring occasionally. Add tomatoes and saute additional minute. Place pizza shell on cookie sheet or pizza pan, spread on pizza sauce and top with sauteed vegetables. Sprinkle with Parmesan cheese, fresh basil if desired, cooked lamb and mozzarella cheese. Bake in preheated 450 degree Fahrenheit oven for 8-10 minutes. Cool for 5 minutes and slice into wedges. Serve. (6-8 servings).

Preparation time, 15 minutes; cooking time, 8-10 minutes.

Microwave preparation of lamb: In 2-quart microwave safe dish cook lamb (eliminate oil) on high power for 3 minutes; stirring several times to crumble lamb. Add bell pepper and tomato, microwave on high power for 2 additional minutes; stirring once. Drain well. Assemble pizza as directed above.

Preparation time, 10 minutes; cooking time, 8-10 minutes.

Nutritional analysis: Calories, 245; cholesterol, 32 mg.; fat, 9 gr.; sodium, 340 mg.

Harvest season brings finest herbs

Let's hear a big hurrah for herbs. This is the time of the year when lucky home gardeners are picking from luxuriant bushes. Even apartment dwellers with pots on the windowsill are snipping away at the aromatic greens and adding an extra snap to their cooking.

Herbs are at their flavorful peak when fresh. All of the culinary impact of herbs is stored in the oils that are released when crushed or cooked. There are a few exceptions, like bay leaves and oregano, that get stronger when dried.

Now is the time to take full advantage of these marvelous greens, before autumn's chill assaults them. Before going into the kitchen with your harvest of herbs, let's look around the house and see to what other uses they can be put.

These pretty leaves are nature's own best air freshener. If your crop is abundant, thrust a generous bunch into a vase and put it at a strategically busy passageway. Every time anyone passes and brushes against the arrangement, the fragrant oils will be released.

Especially good at perfuming rooms are mints of all kinds, lemon

balm, lemon verbena, basil, thyme, bay, rosemary, and lavender among the most common varieties. But as you walk through the garden, crush a leaf or two of other kinds and decide if its fragrance is to your liking. Mixing up a variety is a fine idea. The different characteristics of each will play together like a complete melody instead of a single note.

Little pots of herbs also make very appealing and relevant table centerpieces. This is especially true if the same herb has been importantly used in the food served. One good example is the Steam-baked Zucchini With Pesto.

Stems that will stay perky are the best bet. Count on basil, mint, tarragon, thyme and rosemary. Willow dill is particularly attractive. Used singly, chives tend to flop over graciously, but nevertheless they've flopped. Instead, tie together a dozen or so and place them for spiky effect among other branch herbs.

If you want to really give a good sudden zing of aroma to the house, throw a sprig of rosemary, thyme, or lemon balm in a hot skillet, or the oven, if it happens to be on.

Once in the kitchen, herbs really

come into their own. If you want to follow the trendy crowd, make a selection of herb-infused vinegars. Just put two large sprigs of tarragon, chives or basil in a bottle of white wine vinegar. Put aside for two weeks, then splash onto steamed vegetables or add to sauces instead of cream or butter.

But the most fun in using herbs is to see how their fresh, lively flavor changes the characteristics of foods. Stir snipped chives, basil or tarragon into scrambled eggs, or sprinkle over the top of poached or fried eggs.

Chives and dill added to yogurt or buttermilk makes a snappy and low-calorie sauce for steamed potatoes. No wine sauce should be spooned onto meat, chicken or fish until it has had a good scattering of parsley, sage or rosemary.

To taste the full impact that a single herb can bring to a simple vegetable, try this easy-to-do and delicious pairing. Zucchini, also currently at its peak in home gardens, is transformed in this method. The green squash is not so much baked as steamed in its own juice. The resulting sweet flavor far surpasses regular steaming, in which the veget-

able juices fall into the steaming water and are lost.

STEAM-BAKED ZUCCHINI

- 8 medium or 16 small zucchini
- 2 cups fresh basil leaves
- 2 tablespoons chopped garlic
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- Approximately 1/2 cup virgin olive oil.

Yields 8 servings.

Preheat oven to 350 F. Cut off root and stem ends, and place zucchini on large sheet of aluminum foil. Seal edges of foil, and make an airtight package. Place foil package on baking sheet and bake for about 20 minutes, or until zucchini are soft.

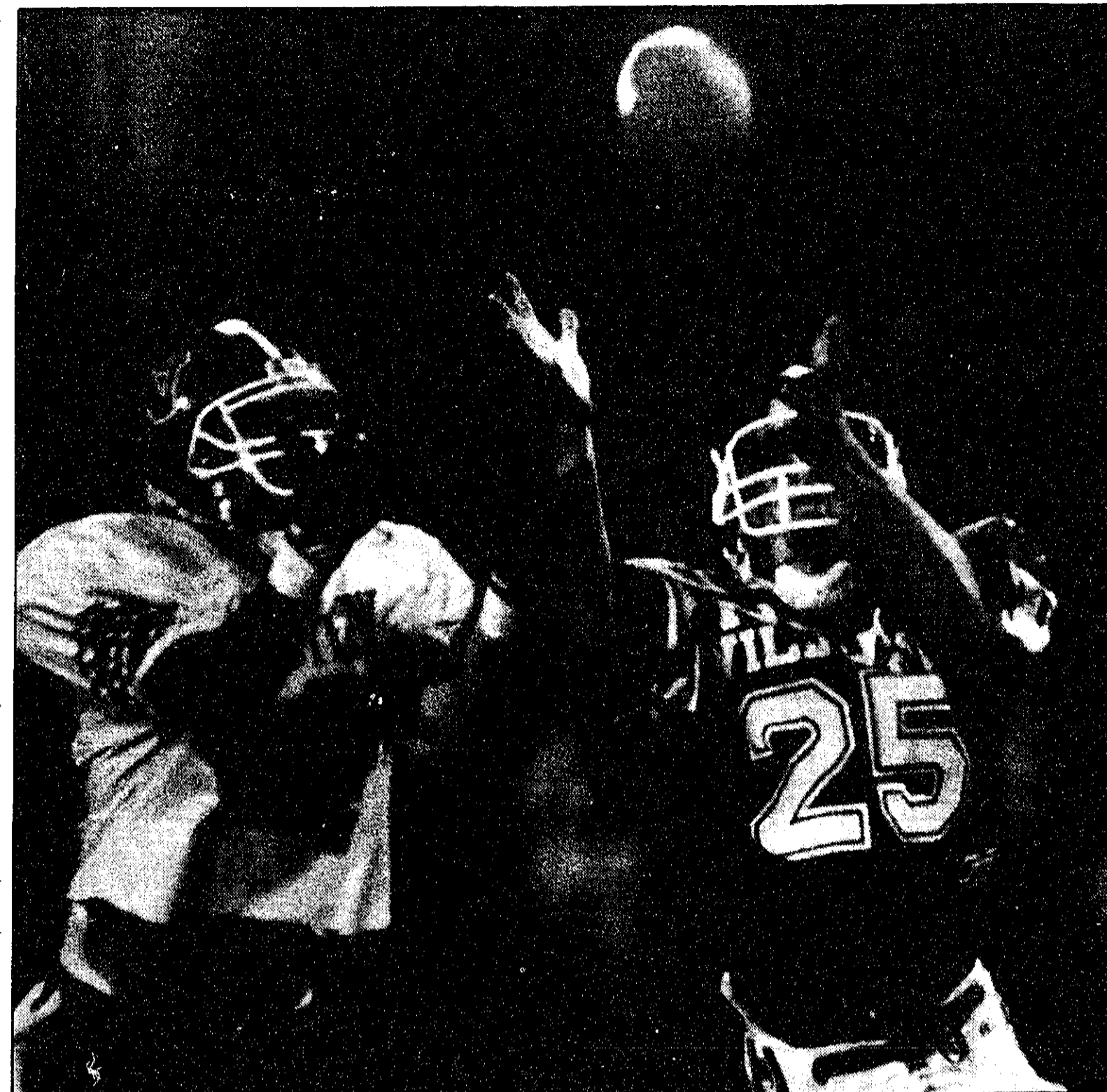
Meanwhile, put basil leaves, garlic, salt and pepper into food processor or blender. Process in short bursts to chop leaves and reduce their volume. With motor running, slowly add oil in thin stream. Makes about 1 1/2 cups pesto. The sauce can be made in advance and refrigerated. Bring back to room temperature before serving.

Serve steamed zucchini whole; each guest splits it in half lengthwise and garnishes with pesto.

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Sports

3B
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1992



Derek Gavigan had two catches for 61 yards Friday night.

Photo by BRYAN MITCHELL

Lahti, Csordas help Wildcats skin Milford

By SCOTT DANIEL
Sports Editor

After nail-biters in the first three games of the season, the Wildcats got a made-to-order 33-0 feast of Milford Friday night. Senior quarterback John Lahti threw for 275 yards and one touchdown while Brian Csordas added a pair of scores in Novi's scalping of the Redskins on the road.

"They played strong tonight," coach John Osborne said. "I'm very happy for our defense. They were decent."

The "Cats had surrendered an average of 34.6 points per game heading into Friday's action. But Novi completely dominated and never let Milford inside of its 20-yard-line.

"This was our best effort of the year," Osborne said. "We played a total game."

Statistics bear the coach out. Novi ran for 142 yards to go with its splendid passing game and finished with 417 total yards. Milford checked in with a measly 124 yards of total offense.

Novia 2-2 on the season and plays Lakeland Friday night at homecoming. The "Cats wasted no time in getting on the scoreboard. They took the opening kickoff and started on their own 36-yard line. After a short run by Andy Sill, Lahti hit wide receiver Ron Kane on two straight passes to move the ball to the 38-yard line of Milford.

On third down and eight, Lahti found Csordas for 10 yards. The "Cats put it in for the touchdown on the next play as Csordas recovered a Sill fumble and ran 26 yards to pay-dirt. A Sill extra point made it 7-0 with 9:15 remaining.

Novi scored at least one touchdown in every quarter.

On the first play of the second quarter, Pat Whitehead ran three yards up the middle to make it 14-0. The "Cats made it 20-0 at halftime as Csordas caught a fourth-down Lahti pass for nine yards and a touchdown. Novi showed good balance offensively in the first half. Lahti threw for 141 yards while Sill got most of his 93 yards in the game in the opening two quarters.

Milford, on the other hand, stuck to the ground. The Redskins tried to batter Novi up the middle but the visitors would have no part of it. The "Skins finished with just 75 yards on the ground.

Milford was also unable to capitalize on a pair of Novi fumbles and two Lahti interceptions.

"He does a nice job," Osborne said of his quarterback. "He makes some mistakes but comes right back and doesn't let it bother him."

The "Cats scored late in the third quarter after starting on the Milford 21-yard line. The Redskins made a low snap on fourth down and Novi was able to knock down the kicker.

Sill capped a six-play drive with a seven-yard TD run. The extra point was blocked and Novi led 26-0 with 2:05 left in the third. The final score of the game came on a 12-yard run by senior Alex Lowery at the 1:24 mark of the fourth. Lowery finished the game with 62 yards on the ground. Kane led Novi receivers with five catches for 120 yards, including a 75-yard bomb. Kevin had three catches for 50 and Derek Gavigan had two for 61 yards. Defensively, Jeff Piggott and Serra each had nine tackles.

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