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Volume 37
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12 Pages plus Supplements

the NOVI NEWS

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Victories won but battles go on for court

By JAN JEFFRES
Staff Writer

So far Novi has been courting success in a three-community battle.

However, some local officials say they don't think they can rest on their laurels even though the state Senate Judiciary Committee stopped action Thursday on a bill to change a state law which, as it now reads, places the new 52-1 District Court in Novi.

"We've had some victories but the battle still goes on," Ernest Aruffo, co-chair of Novi's District Court Citizens Support Committee, said Friday.

It is now up to "the opposition" — officials of Walled Lake and Wixom — to rally their troops.

"I don't know what's going to happen Monday. I don't know what all the people who want to change this are going to do. I don't think they're going to sit idly by," Oakland County Commissioner Kay Schmid, R-Novi, said Friday.

The judiciary committee did not move on the amendment to the Revised Judiciary Act of 1961 because the rewrite was not requested by Oakland County or six other counties in the state which would feel its impact at this time.

"It is uncertain at this point if the senate or the house will come back in session this year," Novi Council Member Tim Pope said.

Novi is getting harder and harder to beat as the site of the new 52-1 District Court building. "It may in fact be too late" to consider rival sites in Walled Lake and Wixom, Novi Mayor Matthew Quinn told the state Senate Judiciary Committee Thursday. The story is on page 3A.

"The senate could go Democrat. The house could go Republican. Then, it's likely that legislature would not convene until the new members are seated in January."

If the legislature reconvenes for a "lame duck session," he added, then the issue could come up before the senate judiciary committee again.

The law calls for the court to go into the community with the largest population, which is Novi. The state house of representatives has already passed a bill giving counties the discretion to place a courthouse anywhere within a district.

This was introduced by State Rep. Barbara Dobb, R-Commerce Township, who represents Wixom and Walled Lake.

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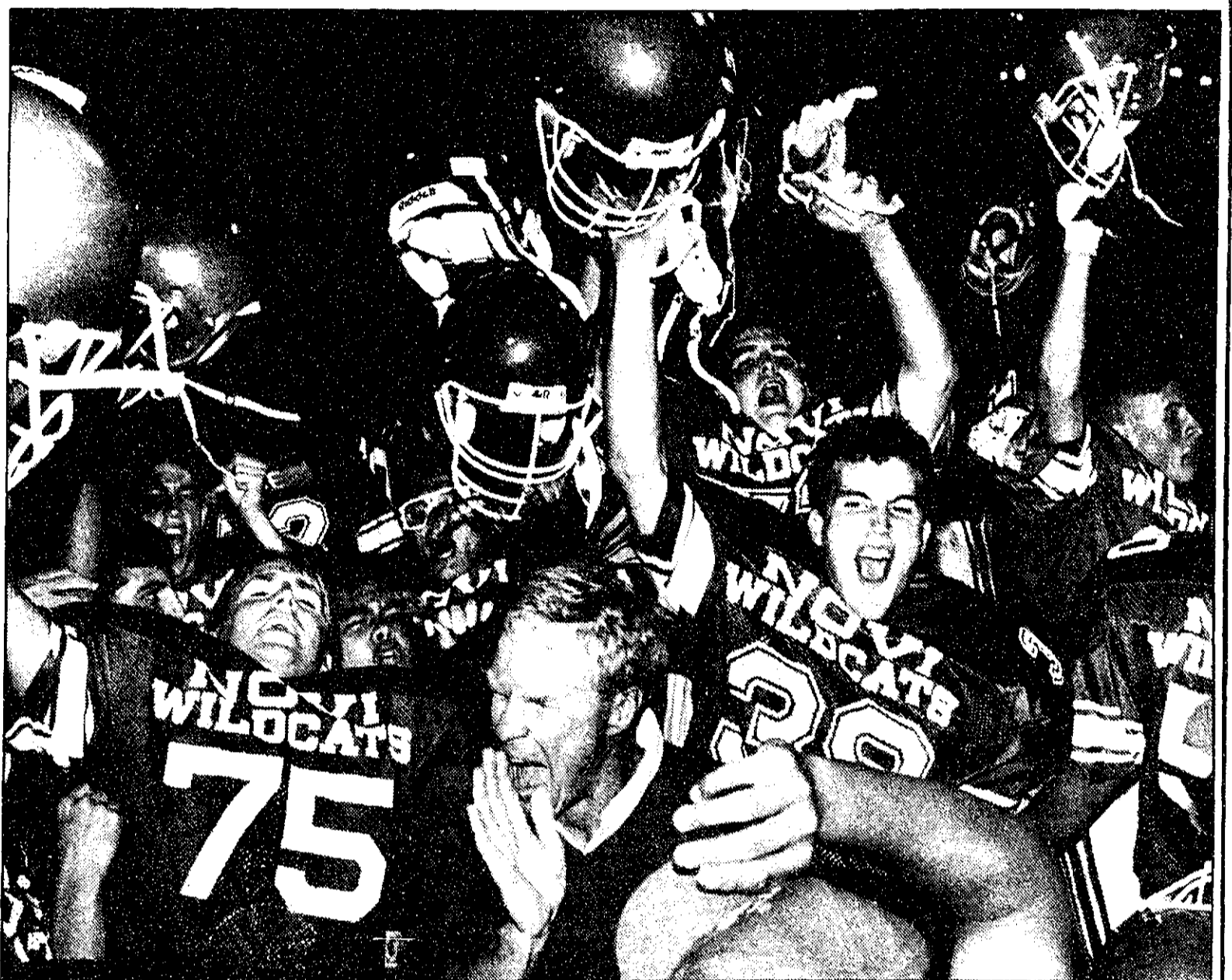


Photo by BRYAN MITCHELL

Wildcats ROAR!

The crowd couldn't have asked for a better Homecoming game Friday night as the game went down to the last play with Novi coming out on top, 30-28. Above, Wildcat head

coach John Osborne and his players celebrate. For details on the game see page 3-B, and watch Thursday's paper for more photos.

Survey may set course for future

By RANDY COBLE
Staff Writer

The City of Novi Planning Commission will pursue a community survey to see what direction city residents want development to go.

At their Sept. 30 meeting commissioners voted 7-1 (Commissioner Eric Schaefer was absent) to request the Novi Planning Studies Committee to examine and report back on the matter, called "futuring." The purpose of a community survey, members indicated, would be to get a handle on what kinds of development and changes, if any, the community wants the city to pursue.

In a *Novi News* survey published five weeks ago, the commission ranked 24th out of 25 pri-

"You can't have community planning without the community. You get into a vacuum where nine people (the commission) and seven people (the Novi City Council) make decisions for the community without knowing what the 31,000 residents want."

Laura Lorenzo
Planning Commissioner

vate and governmental organizations rated by readers. Commissioners said that they would work harder to improve the image of the commission and solicit more resident input, possibly with a survey.

"You can't have community planning without the community," Commissioner Laura Lorenzo said. "You get into a vacuum where nine people (the commission) and seven people (the Novi City Council) make decisions for the community without knowing what the 31,000 residents want."

With only 37 percent of Novi developed, commissioners said they wanted to get a feel for the way residents and business owners want to see Novi grow. A recent *Novi News* reader survey in-

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Student numbers just keep climbing

By RANDY COBLE
Staff Writer

The number of students enrolled in the Novi Community Schools district has risen every one of the past eight years, with a quarter more students attending today than in 1984.

Assistant Superintendent of Human Resources Jonathan Swallow presented the headcount to the Novi Community Schools District Board of Education at its Oct. 1 meeting. The district reports on enrollment figures on the fourth Friday of each new school year.

The board of education voted at its Sept. 3 meeting to ask voters to approve a \$31.9 million bond issue — the largest one ever requested. If approved, the money will be used for a district-wide renovation and expansion plan. The rising number of students, particularly in district elementary schools, board members say, is a major motive for the expansion.

Some 4,239 students attend the district's four elementaries, Novi Meadows, Novi Middle School and Novi High School this year, Swallow

reported. This is an increase of 137 from last year, he said. In 1984 the total student population was 3,204. Since then, the number of students has jumped 24.4 percent as 1,035 more students attend district schools today.

Each year since 1984 has seen an increase in enrollment, the report added: 3,303 students attended in 1985; 3,474 in 1986; 3,564 in 1987; 3,664 in 1988; 3,769 in 1989; 3,930 in 1990; and 4,101 last year.

Student distribution among the four elementaries was fairly even, the report said. 456 students attend Novi Woods, 414 go to Orchard Hills, Parkview has 460 and Village Oaks has a student body of 482, for a total K-4 population of 1,812.

According to the report, about 355 fifth graders attend Novi Meadows, and about 311 sixth graders. At Novi Middle School, 337 seventh graders and 294 eighth graders make up the student body.

Novi High School has a total population of 1,130, the report said. Ninth graders total 310, sophomores 301, juniors 257 and seniors 262.



Photo by BRYAN MITCHELL

Opa!

The Taste of Novi was held at the Hotel Baronette on Thursday, with 20 local restaurateurs dishing up their wares for hundreds of guests. Participating restaurants donated their time and food to the event which raised money for the Novi Chamber of Commerce. Here Dawn Coon of Victor's lights up a serving of saganaki, a Greek dish of flaming goat cheese.

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WHAT'S INSIDE?



Gilbert says withholding list was unethical

In baseball you can't tell the players apart without a scorecard, and in politics you can't identify the voters without Mark Grebner.

Grebner, 39, is a decidedly iconoclastic Ingham County commissioner with hair down past his shoulders and a bumper-sticker slogan that goes, "No worse than the rest."

He's also co-owner of Practical Political Consulting and earns a living by selling voter lists to candidates.

"He has a good reputation," said state Sen. Dave Honigman, R-West Bloomfield. "It's nice to see a public official who doesn't take himself too seriously."

The spotlight of controversy fell on Grebner's business last summer when he refused to sell a voter list to then-candidate for U.S. Congress Alice Gilbert.

But why? Doesn't he need the money?

For one thing, the Marketing Resource Group (which was in the employ of Honigman, who opposed Gilbert in the congressional district that includes Novi) gave Grebner \$5,000 not to deal with Gilbert.

Gilbert called it unethical, but Grebner compared it to a developer buying an option on property. The developer may or may not want to build on the property, but with an option he can keep his competitor away from it.

For another thing, Grebner didn't want to work with Gilbert. "She's hard to deal with, and when I talked to her she was bizarre," he said.

For her part, Gilbert laughed when she read the preceding quote. "He's just looking for an excuse for his own poor conduct," she said.

Such is life when you mess around in the zany world of politics.

Grebner, a Democrat, has been in the voter list business since 1974. It began as a hobby, but grew into a full-blown business by 1980.

He can supply candidates with lists tailored to almost every conceivable need. Sometimes a candidate wants to know all the voters over the age of 60. Grebner can do it. Sometimes they want a list of all the registered voters who regularly cast ballots. Grebner can do it. Typically he charges 3 cents per name.

Joe Knollenberg, who won the Republican primary in which Honigman and Gilbert metaphorically beat each other senseless, bought separate lists from Grebner for door-to-door campaigning, telephone campaigning and campaign mailings, said Carol Morlan, his campaign manager.

It's also helpful to candidates that Grebner's lists don't include voters who have moved or died. This is often a problem that city or township clerks face, and their voter lists are supposed to be continually updated to weed out the dead people and those who have left town.

But clerks don't always perform this function with great accuracy or frequency, Grebner said, making his service all the more valuable.

"Michigan probably has the worst voter files in the country," Grebner said. "It's a hell of a life, let me tell you, living on the kindness of city clerks."

However, Grebner doesn't include Oakland County in his roster of disorganized governments. He mentioned that Southfield has "always done a good job," and Troy, Birmingham, Rochester Hills and Pontiac are "all pretty well run."

Grebner saved his highest accolade for Farmington Hills, which "seems to be at the outer edge of competence." Hills officials have moved their voter lists into the hard drives of desk-top computers, as opposed to big mainframe computers or simple typewriter-produced lists.

Other communities, mostly outstate, are "kind of stuck in the 17th century," Grebner said, and sometimes try to withhold information that they're required by law to proffer upon request. But they usually come across with the material once a lawsuit is threatened or initiated.

Since the primaries concluded Aug. 4, Grebner has begun dealing solely with Democrats, as is his policy leading up to the general election. Consequently, he has sold a list to Knollenberg's Democratic opponent, Walter Briggs.

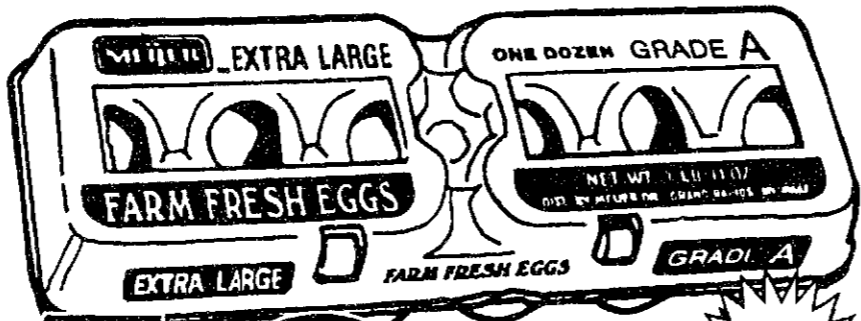
So in a sense, because he sold a list to Knollenberg in the spring, Grebner is helping two candidates fight each other for the same U.S. Congress seat.

"It's like being an arms merchant and dealing with both sides," he said.

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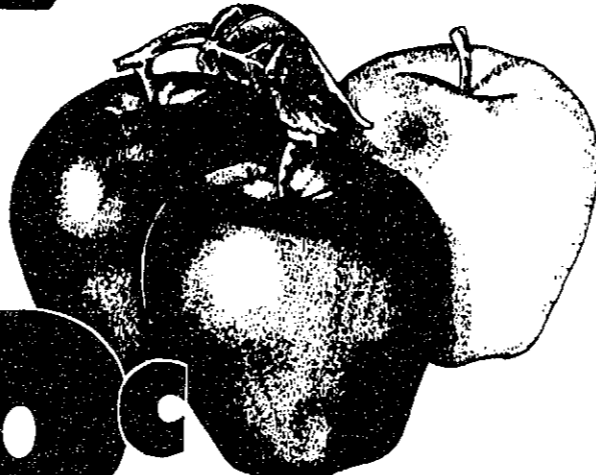
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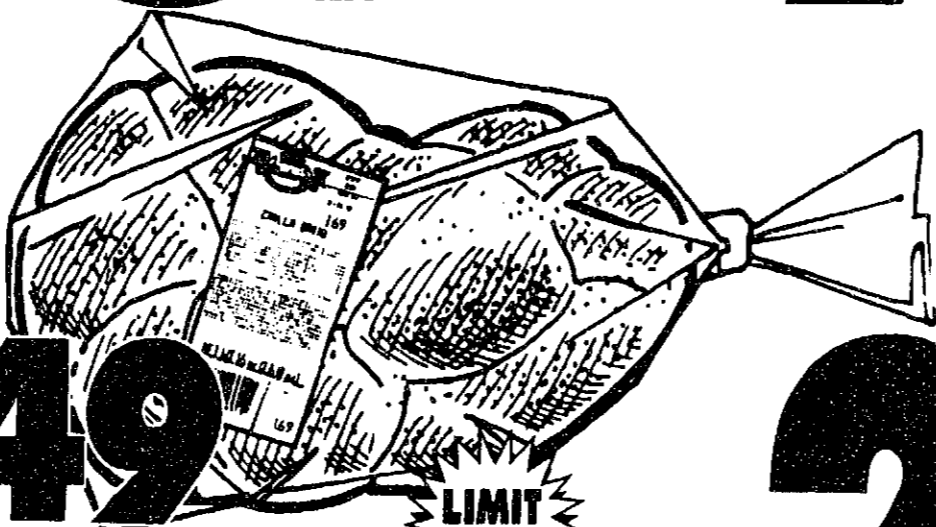
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Keely Wygonik

She professes pure 'n simple preparation

Silvana Caparuscio, manager of Pure'n Simple Vegetarian Restaurant in Troy, proved once again that healthy food doesn't have to taste bland at the Hudson's Fall Marketplace Fair held at Oakland and Twelve Oaks malls Sept. 14-17. At the last fair, Caparuscio won a prize for her banana cream pie.

"I try to make food pure and simple, the way nature created it," she said. "That's my life, to show people there's a better way to eat."

Another winning apple recipe, Hudson Valley Grilled Chicken with MacIntosh Relish was prepared by Chef Bill Collins of the Sheraton Oaks Hotel in Novi. This colorful, festive dish is perfect for Sunday dinners.

Here are some delicious prize-winning apple recipes.

APPLE-APRICOT FINESSE

Pie filling

- 6 cups apples, peeled & chopped
- ¾ cups dried apricots, thinly sliced or snipped
- 2 Tablespoons raisins
- 1 teaspoon almond extract
- 1 cup rice syrup
- ½ cup freshly-squeezed orange juice
- 1 Tablespoon plus 1 teaspoon corn starch
- ¼ teaspoon ground cardamom
- ¼ teaspoon ground coriander

Topping

- ½ cup almonds
- ½ cup walnuts (chopped)
- ¼ cup cashew pieces
- ¼ cup sunflower seeds
- 2 Tablespoons sesame seeds
- ¼ teaspoon cinnamon
- 1 Tablespoon corn oil
- 2 Tablespoon maple syrup
- 2 Tablespoon barley malt

Combine the apricots, orange juice and almond extract. Let stand for 30 minutes. Stirring occasionally, add the apples, raisins, rice syrup and spices. Spoon mixture into an unbaked, whole wheat pie crust (bottom only).

To prepare topping, combine nuts, seeds and cinnamon. Add corn oil, syrup, and malt. Mix all together and place on top of the pie. Cover with foil to avoid burning.

Bake at 375 degrees for 30 minutes. Next, reduce heat to 350 degrees and bake for 30 minutes more. Finally, remove the foil and bake 15 minutes longer. Let cool on a rack.

Submitted by Silvana Caparuscio, manager Pure'n Simple

HUDSON VALLEY GRILLED CHICKEN WITH MACINTOSH RELISH

- 2 quarts apple juice
- 6 lemons, cut in half, squeeze in marinade, add entire lemon
- 1 bunch parsley stems, chopped
- 3 Tablespoons garlic, chopped
- 1 Tablespoon fresh ginger, chopped
- 2 cups soy sauce
- ¼ teaspoon Worcestershire sauce
- 2 cups brown sugar
- 2 bay leaves
- 3 MacIntosh apples, coarsely chopped
- 10 boneless, skinless chicken breasts
- 2 Tablespoons salt
- 1 Tablespoon black pepper

Marinate chicken for 24 hours in juice and seasonings. Grill chicken on barbecue or in oven.



Cafe Bon Homme chef/owner Greg Goodman adds a touch of red pepper coulis to a portion of roast stuffed breast of chicken.

You can go home again

Schoolcraft alums pitch in at fund-raiser

By RICK BYRNE
Copy Editor

It was like going home again as 56 Detroit area restaurants and catering houses got together at Schoolcraft College for the Culinary Extravaganza.

Eight hundred guests came to the Waterman Building on the campus of the local community college, paying \$35 a head to sample the wares of some of the Detroit area's finest chefs, many of whom either attended Schoolcraft, or were affiliated with the school's culinary arts program in other ways.

Chef Ed Janos, who teaches at schoolcraft on occasion and employs culinary arts student in his kitchen at Too Chez in Novi, was just one of the participants who praised this first-time event.

"It's one of our fun events," said Janos. "They drew a lot of restaurants, and there was good food and a good turnout."

According to organizers, the Extravaganza earned over \$26,000 for the school's scholarship program. Joe Muer, of the Detroit fish house fame was the honorary



Teresa Brown makes her selection from the confections of Elite Sweets.

chairman of the event. Janos said he was especially honored to participate in an event that gave back to his own industry.

"Most of the time," he said, "we get called on to do a benefit for a disease or some other charity — which isn't bad. But this time it benefits the scholarship fund. They have a great program at Schoolcraft and it will benefit the restaurants. We'll be getting a great stock of young culinarians to fill the positions in our restaurants."

Restaurants weren't the only ones in attendance, though. Catering companies like Mark of Excellence and The Roostertail were on hand as well. Tom, Diane and Michael Shoenth of the Roostertail Catering Club mingled with the crowd offering honors d'oeuvres of silver trays.

For caterers, participating in public events like this can translate into new business.

"It's great exposure," said Vera Ambrose, who with fellow Schoolcraft grad Kelly Lewton owns 2 Unique Caterers. "It's great to see what everyone else is doing. Usually you'll want to bring the best of what you're doing there."

With that in mind, she and Lewton presented a chicken strudel, on bed of wild greens with a beet puree. Ambrose explained that 2 Unique chose, the tangy beets to complement the reddish-purple colors of the radicchio among the greens.

"We did some great networking too," said Ambrose.

Edward Postif enjoyed the networking element of the Extravaganza as well. The owner of Edward's Caterer in Northville said he got to catch up on some old friends and make some new ones.

"With all the people there, it was a very diverse crowd," he said. "They drew from the east side, west side everywhere."

Postif purveyed his popular pasta salad, and also made a Christmas-tree-like display of croque-mouches, cream puff shells filled with pastry cream, chocolate and spun sugar.

"The Christmas tree shape hopefully gave people the idea to order from us for Christmas," he said.

He also offered high praise for the organizers of the event, which included Betty Jean Awrey of Northville.

Chef Mary Brady

One year later, large problems loom small



Wednesday was our one year anniversary in the Novi Town Center. It has been very good.

I've related many of our experiences. For the most part they have been extremely positive.

As I reflect on the initial fears that were present the first month or so, they seem inconsequential today. Would our customers from the old Seven Mile Brady's ac-

cept a new and innovative menu, one that blended the favorites of the past with fresh ideas?

They have, with some encouragement on our part. A good amount of our present clientele were regulars of the original Brady's. And each of them has his or her own memories. The great burgers, caesar salads, chowders and chili were all part of that. So, 38 years and two restaurants later they are still on the menu and will remain so. If it isn't broke, don't fix it.

But reality dictates that change is imperative to remain on the top in business. No longer could we survive on the dwindling numbers who accept such limited choices. The time had come to stretch our imagination and "go for it." A total break

from the basic infrastructure that had been a Brady tradition for decades.

Months were spent developing a menu. As strange as it may seem, the experience was close to spiritual for me. A euphoric high. My mind raced endlessly thinking about food. I became so concerned that visuals totally consumed my thoughts.

Nothing has changed: food has always been a priority. I wake up in the morning thinking about what specials I'll prepare for the day and go to bed at night reading my latest cookbook.

So far it hasn't become boring. In fact, I marvel at what I learn on a daily basis, and at what opportunities there are present to master the profession I so enjoy.

So we opened with a much more exten-

sive menu than a Brady's has ever seen. The earliest months were the toughest for me. Burger sales went through the roof. That was what we had been known for.

But things change. Fish that is the freshest available, superb pastas, beef Wellington and magnificent "Mom-style food" rounds out the menu. No longer is the world's most popular sandwich ours. The pot pies, portabella mushrooms and chicken Isabella have taken over.

Three pepper encrusted salmon with risotto and a tomato-red pepper sauce runs neck-and-neck in popularity with basil fettucini tossed with shrimp and alfredo sauce.

Over the year we have introduced dozens of types of fish and seafood to our

menu. Amberjack, ocean cat, fresh calamari, chicken halibut, salt cod and conch are just a few. Orange roughly is dead!

Each day we spend time on new ideas and plate presentations. This is our fun, what keeps the interest and spirit of the kitchen alive.

But none of this could have been done without our loyal and trusting guests. You've gone the extra step and ordered the arctic char and lamb tagines. Better still, you have enjoyed them.

Thanks for giving us the opportunity to be creative. We appreciate the confidence and vow to continue our campaign to be on the cutting edge.

Northville resident Mary Brady is a certified executive chef.

