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MONDAY
NOVEMBER 23, 1992

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Two Sections
12 Pages plus Supplements

THE NOVI NEWS

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Dining SOME SAGE ADVICE
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MOVE TO DISTRICT FINALS / 3B



Photo by HAL GOULD

Cutting up

Jeff Roderick cuts up his cigarettes during the Great American Smoke Out in the Novi Town Center last Thursday. The Smoke Out, sponsored by the American Cancer Society, nationwide to help smokers break the habit . . . at least for one day. At the Town Center, the Cancer Society provided a spe-

cial dump station at which reforming smokers could watch their cigarettes get crushed. Also provided there was a "Survival Kit," packed full of goodies designed to help smokers get through the 24-hour period without having to light up.

Courthouse may remain where it is

By JAN JEFFRES
Staff Writer

Novi is likely to relinquish its claim on the 52-1 District Courthouse if the existing building in Walled Lake remains in use and is brought up to snuff, City Manager Edward Kriewall said Thursday.

But if a new facility is built, Novi, as the largest community in the district, still wants it, he added.

In a three-hour session Wednesday called by State Sen. David Honigman, R-West Bloomfield, representatives from the district's 11 communities appeared to make progress on a controversy that has been festering for months. The plan now is to split off part of the northern end of the district and refurbish the 1960s-era Walled Lake court, now housed in a former auto dealership.

"We kind of reached a consensus that White Lake and Rose Township may be better off moving into the (52-2 district) Clarkston court. Any location in Wixom, Walled Lake or Novi would be cumbersome for them," Honigman said.

"We'll have to speak to the people in the Clarkston court."

Clarkston would gain a new judge if this occurred, while Walled Lake would remain with three, he added. State legislation would be needed to break up the district.

"It's not a big deal if everybody agrees to it," Honigman said.

"The Walled Lake Court would need some renovation. That cost would be minimal compared to building a new courthouse."

Kriewall said that while he can't speak for the Novi City Council, "I think we'll have to take a hard look at that . . . if they are going to stay in that same building, we probably wouldn't insist on the courthouse here."

Existing state law directs that the courthouse should be in the most populous community, Novi. Walled Lake wants to hold onto the court and Wixom is making a grab for it.

However, County Commissioner Kay Schmid, R-Nowi, says she's convinced that the Walled

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Loveday's parole delayed till June

By STEVE KELLMAN
Staff Writer

Prisoner 222386 will be spending several more months behind bars. The state Parole Board recently voted against granting a November parole date to Kenneth Loveday, convicted of negligent homicide in the deaths of two joggers on Eight Mile Road last year.

His next scheduled release date is June 10, 1993. The board judged Loveday a "risk to the public safety," and listed his adjustment to prison and the nature of his crime as reasons for continuing his sentence. Loveday was seen punching another inmate at the Ionia Reformatory this past August.

Another piece of information the board considered was a sworn affidavit from an investigator who interviewed a former acquaintance of Loveday's. The acquaintance told an investigator in July that Loveday had been a heavy marijuana user, and "had smoked as many as twenty to thirty (marijuana) joints a day."

The acquaintance also labeled Loveday as "crazy and reckless," and said he would often "swerve at walkers, joggers and bicyclists" while driving. The acquaintance, who reportedly refused to sign the affidavit based on his parents' advice, added that "Loveday began attempting 360-degree turns with his vehicles. He began using road with dirt shoulders to use his car to slide sideways down the road for quite a distance. Eight Mile Road was used often because it had dirt shoulders and pavement."

The acquaintance also remembered "sitting around Kenneth's house with other guys and everyone would talk about the close calls and how the walkers would be scared to death."

Loveday is in prison for driving into Yusuf Hanania and brother-in-law Albert Abdelnour while the two men were jogging east on the dirt shoulder of Eight Mile Road just east of Beck Road. A passenger in Loveday's Jeep that morning testified that he and Loveday smoked a joint minutes before the incident.

Loveday testified that he swerved toward the joggers to avoid a gray pickup truck, but other drivers did not see the truck. Loveday was convicted of negligent homicide last December rather than the much stiffer manslaughter sentence he also faced. Judge Francis X. O'Brien had barred testimony related to Loveday's prior drug use and driving habits.

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Hotel cited for adult dance show

By CRISTINA FERRIER
Staff Writer

A Nov. 15 performance by The Chippendale Dancers, a nationally famous all-male dance revue, netted a crowd of hundreds for the Novi Hilton.

It also netted misdemeanor charges against Novi Hilton General Manager Alan Cristantiello. The show was a violation of a City of Novi zoning ordinance against providing "cabaret" type entertainment without a permit.

Cristantiello could be fined up to \$500 and sentenced to not more than 90 days in jail for the offense.

Novi Police Sgt. Tim McNamara reported that the 10:30 p.m. show, which was held in the hotel's north banquet room included male dancers who "stripped their clothing down to a G-string or thong type of clothing. The entire buttocks of the dancers were exposed to the audience" of several hundred females.

The show McNamara witnessed was the sec-

ond of the evening. Alcohol was served during both shows, and audience members paid from \$15 to \$35 apiece for their tickets.

Cristantiello would not comment on the misdemeanor citation.

"I have no comment," he said. "You can get your information from the Novi Police."

Neither McNamara nor other police officials could be reached at presstime.

Novi Assistant City Attorney Dennis Watson, who has worked with numerous city zoning committees, said the Hilton violated a section of the zoning ordinance that governs "adult uses" of property, including what is referred to as a "cabaret."

A cabaret, according to the ordinance, is an establishment which features topless, go-go, or exotic dancers, strippers, male or female impersonators or similar entertainment.

"For that type of use you have to get permission from the city council and a public hearing must be held," Watson explained. "It's like a spe-

cial land use approval process."

Watson said the Novi Hilton was aware of the ordinance.

"I think they came to the city to apply, but there was not sufficient time to have the public hearing," he said.

He said Cristantiello will be required to appear in court for arraignment and attempts will likely be made to settle the issue out of court.

"The cabaret is not the only thing regulated in the adult use ordinance," Watson added. "It also regulates adult bookstores, adult movie theaters, adult hotels and adult personal service businesses."

The ordinance was written in an attempt to keep "red light districts" from forming in the city.

"The regulation is set up to limit those businesses and force them to be spread out away from each other and a certain distance away from residential areas and churches," he said.

"In a broad sense, it's really an anti-blight measure."

Koester's win may help Hall's case

By CRISTINA FERRIER
Staff Writer

Novi Police Detective Karen Koester's Nov. 6 victory in a sexual harassment suit against the city may help the case of Officer Deanna Hall.

That's what Troy attorney Jamil Akhtar is hoping, anyway.

Akhtar, who represents both women, said he intends to use Koester's verdict in court when Hall's case comes up early next year.

Hall, like Koester, is suing the city for sexual discrimination and harassment based on events that she says occurred while she was pregnant on active duty with the Novi Police Department.

Earlier this month, a jury of four women and two men in Oakland County Circuit Court Judge Gene Schmelz's courtroom ruled in favor

of Koester on the sexual harassment charge, but dismissed her claims of discrimination.

She sought \$99,000 in economic losses and \$500,000 in emotional damages. However, the jury chose to award only \$5,000.

"I will certainly argue to the jury that the city was also 'found guilty' in another case involving sexual harassment of a female officer while pregnant," Akhtar said.

He is currently seeking a judicial decision to increase the amount of the award.

Whether the jury decision will lead to a change in the city's light duty policy, which is at the heart of the controversy, still remains to be seen.

Both Koester and Hall sought light duty assignments during their pregnancies, but were denied due to city policy against such

assignments.

Federal and state law require that pregnancy be treated by employers as a temporary disability. The city has a policy against light duty assignments for any employee with such a disability. Klaver and other city officials argue that to give a pregnant woman a light duty assignment would be illegal because it would give pregnant women an option that would not be open to a man who was suffering from some other temporary disability.

However Earl Benson, an Equal Employment Opportunity Commission (EEOC) representative in Detroit said laws treating pregnancy as a temporary disability are designed to protect pregnant women from losing their jobs, or being forced to take unpaid leaves of absence with no promise that their job will be there when they return.

"When it was first enacted in 1973, it was because many times a woman would become pregnant and lose money, or even her job, when she was capable of working," he said. "The guideline that pregnancy must be treated as a temporary disability was written so as to be fair to the person who was pregnant."

Meanwhile, Novi Assistant City Manager Craig Klaver is calling Akhtar's comments about the case "ludicrous." He dismissed an earlier statement by Akhtar that Koester's award was only \$5,000 because a jury member was a Novi resident who didn't want her taxes to go up.

"That is just utterly, absolutely ridiculous," Klaver said. "It is obvious that the \$5,000 was just a sympathy award, a token amount."

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WHAT'S INSIDE?



Community Calendar

Today, November 23

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, November 24

Chess Club: The Novi Chess Club will meet from 7 to 10 p.m. at 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.

Youth Choralaires: The Novi Choralaires 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.

Youth Assistance: Novi Youth Assistance board will meet at 7 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.

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, November 25

Lions Club: The Novi Lions Club will meet at Kim's Gardens at 6:30 p.m. for dinner followed by a meeting.

Thursday, November 26

Thanksgiving Day: City offices and the public library will be closed today.

Thanksgiving Day Service: The Good Shepherd Lutheran Church will hold a special Thanksgiving Day service at 10 a.m. The church is at 41415 Nine Mile Road.

Friday, November 27

Holiday Closing: City offices will be closed today.

Art & Science Workshop: A Fun with Art & Science Workshop will be held from 9 a.m. to 2 p.m. at the Tollgate 4-H Education Center. The workshop is open to anyone interested in making art projects or learning about science. The cost is \$20 per person. Space is limited. Register by phone or mail to Tollgate 4-H Education Center, 28115 Meadowbrook Rd., Novi, 48377 or call 347-3860.

Saturday, November 28

Bake Sale: The Novi High School Marching Band will hold a bake sale from 10 a.m.-4 p.m. at the Novi Civic Center. The Band Boosters have been given permission by the Novi Arts Council to hold the sale during the Holiday Arts and Crafts Show. Items will sell between \$3 and \$5. Those who would like to submit items for sale should arrive at the booth between 8 and 10 a.m. For further information, call 347-6112 or 347-0592.

Arts and Crafts Show: The Novi Arts Council and the Novi Jaycees will sponsor a Holiday Arts and Crafts Show at the Novi Civic Center on West Ten Mile Road from 10 a.m. to 4 p.m.

Sunday, November 29

Arts and Crafts Show: The Novi Arts Council and the Novi Jaycees will sponsor a Holiday Arts and Crafts Show at the Novi Civic Center on West Ten Mile Road from noon to 4 p.m.

Tuesday, December 1

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.

Chess Club: The Novi Chess Club will meet from 7-10 p.m. at 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.

Wednesday, December 2

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 presents Joyce Rogers, Executive Director, Brighton Chamber of Commerce, who will speak on Forming Business Partnerships with Education at 7:30 a.m. at the Country Epicure Restaurant. There will also be a panel of Brighton business/education partners. Admission is \$10 for members, \$15 for non-members.

Thursday, December 3

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

Friday, December 4

P.S. Your Cat is Dead: The Novi Players is presenting the comedy P.S. Your Cat is Dead at 8 p.m. at the Novi Expo Center. Tickets are available at the Novi Civic Center and the Novi Chamber of Commerce. Tickets are \$5 in advance, \$4 for seniors and children and \$6 at the door.

Saturday, December 5

Christmas Concert: The Novi Choralaires present their Christmas concert at Meadowbrook Congregational Church, 21355 Meadowbrook Rd., at 7:30 p.m. Donation is \$4. Proceeds from the concert assist the funding of the Novi Jaycees Needy Family Project.

Christmas Workshop: A Folkpatterns Workshop is being held at Michigan State University's Tollgate Education Center. Children aged 5-12 and their parents are invited to learn to create old fashioned toys, make decorations and eat cookies from foreign lands. The cost is \$15 for parent/child team, \$7 for additional children. Registration is required and space is limited. For more information, contact the Oakland County 4-H Youth Office at 858-0889.

P.S. Your Cat is Dead: The Novi Players is presenting the comedy P.S. Your Cat is Dead at 8 p.m. at the Novi Expo Center. Tickets are available at the Novi Civic Center and the Novi Chamber of Commerce. Tickets are \$5 in advance, \$4 for seniors and children and \$6 at the door.

Sunday, December 6

P.S. Your Cat is Dead: The Novi Players is presenting the comedy P.S. Your Cat is Dead at 8 p.m. at the Novi Expo Center. Tickets are available at the Novi Civic Center and the Novi Chamber of Commerce. Tickets are \$5 in advance, \$4 for seniors and children and \$6 at the door.

P.S. Your Cat is Dead at 2 p.m. at the Novi Expo Center. Tickets are available at the Novi Civic Center and the Novi Chamber of Commerce. Tickets are \$5 in advance, \$4 for seniors and children and \$6 at the door.

Monday, December 7

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.

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

Tree Lighting: Santa Claus will turn on the lights to the City of Novi's Christmas tree at 7 p.m. at the Novi Civic Center. There will be opportunity for children to talk to Santa while family take pictures. Donations of canned goods are being collected for donation to Novi's Needy Families.

Tuesday, December 8

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.

Chess Club: The Novi Chess Club will meet from 7-10 p.m. at 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.

Wednesday, December 9

Lions Club: The Novi Lions Club will meet at Kim's Gardens at 6:30 p.m. for dinner followed by a meeting.

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

SPARK: The Society for the Preservation of American Racing Knowledge, the all-volunteer support organization for the Motorsports Hall of Fame of America, meets at 7 p.m. at the Novi Expo Center. The meeting is open to anyone interested in supporting the Hall of Fame and Museum.

Thursday, December 10

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

Friday, December 11

P.S. Your Cat is Dead: The Novi Players is presenting the comedy P.S. Your Cat is Dead at 8 p.m. at the Novi Expo Center. Tickets are available at the Novi Civic Center and the Novi Chamber of Commerce. Tickets are \$5 in advance, \$4 for seniors and children and \$6 at the door.

New roof, carpet among school building needs

By RANDY COBLE Staff Writer

Kids at two local schools will have better places in which to learn if Novi voters assent to a proposed bond issue, say school officials.

The Novi Community Schools District has seven schools. Two of them, Village Oaks Elementary and Novi Meadows, home to the district's fifth and sixth graders, will receive some \$30,000 in improvements if a proposed \$31.9 million bond issue receives approval. School district voters go to the polls on Dec. 15 to grant or deny permission for officials to conduct the bond issue.

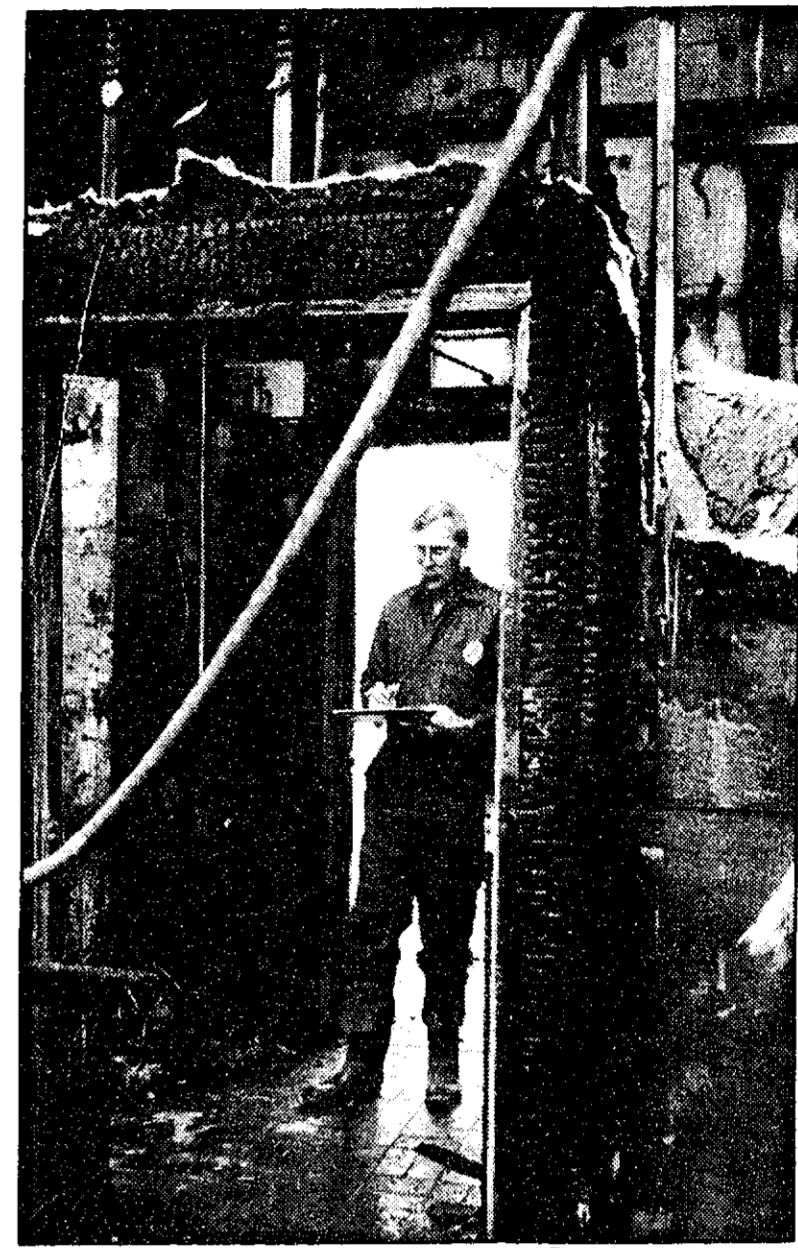
The 31.9 Million Question

"Our parents say it's important to have air conditioning in school," said Brown. "They see it going in the newer facilities such as Parkview Elementary and the Instructional Technology Center, and say 'Why not put it in the older schools as well?'"

lets in water after storms, and has caused damage in some rooms.

Village Oaks will see another recurring problem fixed with the passage of the bond issue: drainage from the school. The area is completely enclosed, placed in the center of the school. Rainwater builds up there, Brown said.

"There's not proper runoff," he said. "It builds up there due to the heavy clay base in the yard. They're planning on fixing that problem." Novi Meadows, the district's fifth and sixth grade facility, will receive a kitchen renovation worth \$106,000 in the bond issue. The money will buy new food storage facilities and cafeteria entrances and exits, said Dr. Timothy Falls, the school's principal.



After the fire

Dennis Trouten of Jack Hughes Associates, fire cause and origin specialists, examines the Red Timbers Restaurant for insurance purposes after the blaze last week. Attributed to an electrical short, the fire that was first discovered about 2:15 a.m. Tuesday did an estimated \$50,000 to \$1 million worth of damage.

Photo by MICHAEL MALOTT

Signs of the (over)times

Some would be lawmakers became "lawbreakers" by surrogate around election time in Novi.

In a Nov. 3 report, Novi Ordinance Officer Alan Amolsch said he spent 23 hours from Oct. 23 to Nov. 2 removing 197 political signs which were in violation of city ordinances.

C. Hugh Dohany with 18 signs hauled away and County Commissioner Ray Schriener, R-Nowi, with 15.

On a presidential basis, supporters of George Bush put up 11 taboo signs, Ross Perot supporters nine and Bill Clinton supporters five. Bush also swept away with the race — in Novi.

Amolsch noted as a footnote in his report to Building Official Don Saven that "one ordinance officer cannot keep up with dozens of campaign workers violating the ordinance. In my opinion, the city should look to banning these eyesores and potential litter problems entirely from public areas."

Schmidt: Give federal grants to low income homeowners

By JAN JEFFRES Staff Writer

Novi will have more than \$90,000 in new federal community development block grants to divvy up in 1993.

If the city council agrees to Davis's proposal, Davis in a Nov. 5 memo to council pointed out the funds helped complete many city projects and activities that might not have been completed.

Davis is also proposing shifting \$32,000 in leftover funds from 1988 and 1989 in areas like recreation and historic preservation to the safety path program.

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Loveday parole delayed till next June

Continued from Page 1

Loveday was sentenced to 15-24 months in prison, and given credit for six months served before his trial. But he nearly was released sooner than that when the parole board voted in July to grant him an Aug. 20 release date, without hearing scheduled testimony from the victims' relatives. The vote, blamed on a clerical error, was a violation of the state's Crime Victims Rights Act and the board subsequently revoked the decision under

pressure from the Oakland County Prosecutor's Office. The blunder was one of several, including the release of confessed serial killer Leslie "Alvin" Williams, that helped spur radical reform of the Parole Board system and force the ouster of most of the tenured seven-member panel. The panel was replaced Nov. 15 by a new 10-member board serving limited terms.

Advertisement for Laurel Furniture, Inc. featuring home entertainment centers, televisions, and other furniture. Includes contact information and pricing for various models.

Advertisement for Embassy Suites Hotel - Livonia. Promoting a Thanksgiving Brunch with hot and cold tables, breakfast, and dinner entrees. Includes menu items and pricing for adults, seniors, and children.

Advertisement for The American Inn. Offering a full menu of homemade Greek, Italian & American dishes. Features a Thanksgiving Daily Family Feast for 12 people for \$129.95.

Advertisement for March Tire Co. with Good Year tires. Offering various tire services, alignments, and maintenance packages. Includes contact information for multiple locations.

Advertisement for Furnaces Heating Boilers Service - Sales - Installation. Offering 24-hour service for Trane furnaces and boilers. Includes promotional offers on service calls.

Advertisement for 'It's Not Too Late...' featuring Thanksgiving Day Feast at the Holiday Inn in Farmington Hills. Includes menu details and reservation information.

Advertisement for Allergy and Asthma Center of Southeast Michigan. Offering monthly allergy tips and services. Includes contact information and a list of services.

Advertisement for Holiday Inn. Inviting guests to join for a Thanksgiving Dinner on Thursday, November 26. Includes menu details and reservation information.

Advertisement for Plymouth Nursery. Featuring a 36-hour sale on Christmas trees and other plants. Includes pricing and contact information.

Board to sign 20 contracts late

By SHARON CONDRON
Staff Writer

Northville school administrators' contracts remain unsigned five months after negotiations ended. That's a situation the school board hopes to rectify at its meeting tonight at 7:30 p.m. at Winchester Elementary.

Twenty contracts employing seven central office administrators, 10 building principals and their assistants, and three supervisors were never signed and validated by the School Board president after they were settled last spring. Moreover, contracts for the central office staffers have never been formally approved and adopted by the Board of Education.

They are expected to be adopted tonight.

David Bolitho, assistant superintendent for administrative services, confirms the contracts were never signed but said it was just an oversight on his department's part. He said it was his mistake that he didn't get the building administrators' contracts signed by the school board

president after the board ratified that union contract on June 22.

He also overlooked putting the central office administrators' contract on the board agenda after that group agreed to a salary freeze in June.

"The economic issues of the contracts have already been decided on," Bolitho said. "So all that was left was the signing of the actual employment contract. It was a routine item that just never got done."

"It wasn't a real priority, and as we got into the year and got sidestepped with transportation and the pay-to-participate program, it was just an oversight," he said.

All of the contracts are two-year contracts with the exception of new hires, which are on a one-year probationary period. They all expire June 30, 1994.

Bolitho said the seven central office administrators' contracts are identical to the two-year contracts that expired on June 30, 1992. Salary and benefits remained unchanged this year for the superintendent and his two assistants, the business manager, the two directors and

for the executive director of special education. Each agreed to take a salary freeze in June after the demise of their millage increase request.

"They are no different than what they were before," he said. "The big issue is that the economic package had already been decided on and approved by the board. It really is just a routine matter that unfortunately was not acted upon in the proper time frame."

"The salaries have already been approved and announced publicly. There is nothing new in there. It just needs to be a formal board agenda item, and they need to be signed."

The only change in the new building administrators' contracts is the addition of a benefit option. That option, Bolitho said, allows the 10 building principals and their assistants to convert benefits they would have taken anyway and use them as a salary improvement. Included in that option — which is a \$2,350 perk for school principals — are reimbursements for tuition, and physical and conference allotments.

In effect what monies the principals don't expend during the year for

those three qualifying riders is returned to them in cash. The same holds true for the two assistant principals at the high school and the one assistant middle school principal, who each have a \$2,100-a-year benefit option.

Contracts for supervisors of the district's food service program, its operations and the Early Childhood Center also remain unchanged and unsigned. Those contracts mirror their expired contracts in salary and benefit options.

"It's a formality of sorts," said Superintendent Leonard Reznierski. "It really doesn't affect the building contracts, because they have already been approved and ratified by the board. But the one that is late is the central office and the supervisor's contract. Those need to be acknowledged by the board."

"It was really just an oversight with all that was going on here in June... laying off staff, restructuring the district, forming the pay-to-participate program and the transportation issue," Reznierski said.

"To some degree it's understandable but not excusable."

School Briefs

Teacher honored: James Wheaton, a mathematics teacher at Novi High School, was honored recently by a state group for his two decades of service.

"It's always a pleasure to honor one of our staff," said Assistant Superintendent of Instruction Dr. Rita Traynor when announcing the award Wheaton received at the Nov. 19 school board meeting.

The award, given by the executive board of the Michigan Council of Teachers of Mathematics, was for twenty years of service in math education.

Wheaton has taught mathematics and German at NHS for the last two decades.

"For years, we've been hyping the importance of math and science," said Board President Raymond Byers. "Jim makes it meaningful to the kids."

High School Happenings: Colleen Duffy, treasurer of the senior class at Novi High School, delivered the student board member's report. A yearbook assembly held Nov. 19 "was very successful," she said. A slide show of the photos that are to be included in the upcoming yearbook was followed by a fashion show of new NHS-logo fashions.

Food class students will prepare and serve a luncheon for high school staff on Nov. 27, Duffy added.

The NHS debate team took the Kensington Valley Conference championship earlier this month, she said.

About 30 tickets are left for the high school choir's madrigal dinner. The dinner will be held Dec. 11; over 200 tickets have been sold to this point.

The high school's pom-pom squad took first place in a Nov. 14 competition. The squad was composed of members of each of the four classes.

City will still fight for court if moved

Continued from Page 1

Lake courthouse is too inadequate to be renovated.

"For every area, there's just not enough room for what's going on there," she said.

In a Sept. 15 report to the planning and building committee, Schmid said that in an inspection of the court she found that "there was no way to expand the present building or address the parking problems that exist" and that in "every area of the facility, there is inadequate space for the functioning of the area, representing an unsafe and potentially dangerous atmosphere not only to the court employees, but the public as well."

Schmid noted that the court is not handicapped-accessible and could be considered a fire hazard.

Even if the district is split, three courtrooms would still be in operation in Walled Lake under the new proposal. The caseload would, however, be reduced by less than 11 percent.

According to statistics provided by the district court, Novi accounts for 23 percent of the caseload, White Lake 11 percent, Rose Township, .03 percent.

Police chiefs in the northern communities have contended that traveling to a court in Novi would take too much drive time. A site at Beck Road and Grand River Avenue, the proposed Westbrooke office park, was selected by the Oakland County board of commissioners' planning and building department after reviewing a series of bids.

"Maybe this just moves the problem around, who knows. We have a district shaped like it should not be shaped. Wixom said they would let it stay there (in Walled Lake) if they reshaped the district," Kriewall said.

The district consists of the cities of Novi, South Lyon, Walled Lake and Wixom and the townships of Commerce, Highland, Lyon, Milford, Novi, Rose and White Lake.

A recent request from Novi to the other communities requesting support for the courthouse site selected by the Oakland County Board of Commission's planning and building committee was given a cold shoulder in a letter from the Walled Lake City Council. Novi officials had invited their counterparts to meet with them on the topic.

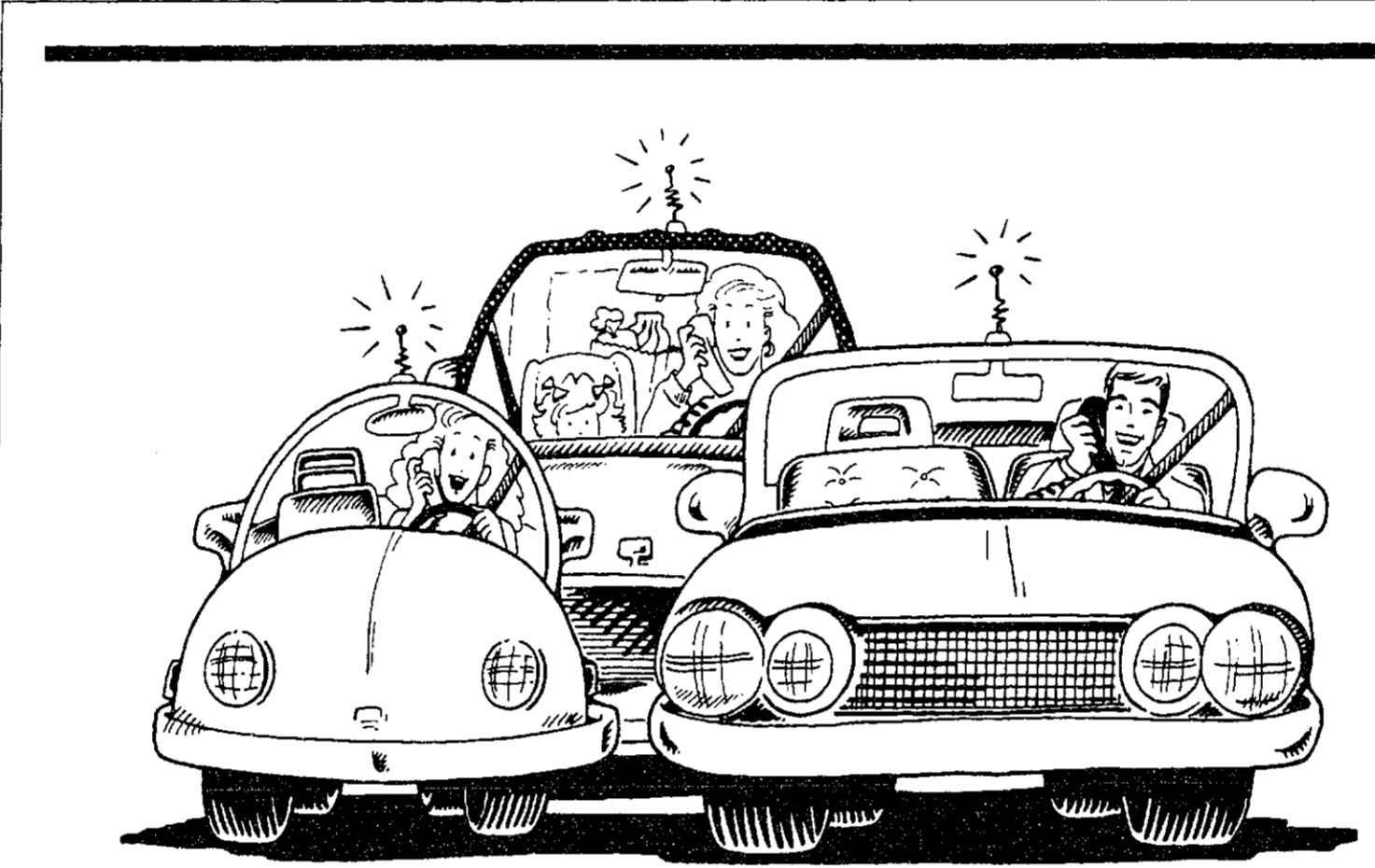
Walled Lake's Mayor William Roberts and Council Members Linda Ackley, James Clifton and Heather Hill, wrote a Nov. 4 letter to Novi saying that a meeting on the topic would be "fruitless, if not ill-advised" and reiterated their position that the courthouse should not be removed from Walled Lake and that the city officials "intend to pursue every recourse available to us."

A courthouse is seen as a boon to the neighboring business community, generating traffic for restaurants and bringing in lawyers to nest in nearby office buildings.

Honigman said he thinks the solution reached at the Milford meeting will solve the problem.

"It's amazing when everybody sits down and is nice and reasonable, everybody can agree on something. I guess everybody wasn't communicating," he said.

An attempt to change the state law and give counties full latitude in sitting district courts passed in the House of Representatives but now remains locked in a Senate committee until Oakland County passes a resolution requesting the new law.



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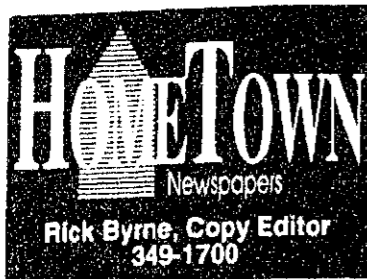
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FOOD CREATIVE DINING

B
MONDAY
November 23, 1992

Kristin Hoffiz/Guest Column

OCC's evening leaves her with stars in her eyes

My footsteps clicked on the pavement as I walked through campus. The quiet hum of the expressway and the sprinkling rain accompanied me as I headed toward Building J.

The instructors had long since gone home and the hurried buzz of the students would not return until Monday. It was Thursday, Nov. 5 and I, armed with notebook and pen, walked quickly with anticipation. The occasion was Oakland Community College's Hospitality Department's Culinary Olympics Celebration.

Three times a semester, the management students in the Hospitality Management Program host a gala dinner with different themes. These "student managers" plan, organize and execute these theme dinners, this one being the Culinary Olympics Celebration.

Culinary Olympics refers to the competition in Frankfurt, Germany, where chefs from around the world compete for the most outstanding recipes. The recipes used at the dinner are gold-medal winners from the Olympics, and were superbly recreated in O.C.C.'s kitchen by staff and students under the watchful eye of Chef Advisor, Jim Stawara.

Once I arrived at Building J, I caught the elevator and entered what I thought would be a familiar setting. The doors opened at the third floor and to my surprise I was greeted by a classmate in the livery and was ushered into the dining hall. Serenaded by a harp, I strolled about in delight, for my classroom had been transformed into a land of incomparable elegance. The illuminated ice sculpture echoed the shape of the harp and the light it cast enhanced the glow of the candles which reflected off mirrored centerpieces and golden stars. Together, they served as guides to my table where I deposited my belongings.

I ventured into the next room where the hum of words and laughter reflected the enjoyable time all were having. With only a few minutes until dinner, everyone finished their beverages from the bar and slowly made their way to the tables.

My table was already filling up with guests who were none other than graduate students and their husbands. Our salutations were interrupted by the serving of the appetizer, Wild Mushroom Terrine complemented by a Roasted Red Pepper Coulis.

The slightly tangy coulis set off the flavorful terrine as this perfect balance of tastes had been carefully matched so as not to outshine one another. As a good appetizer should, this dish whetted our appetites and we could hardly wait to experience the rest of the meal.

To our delight, the Mussel Soup came quickly, the steam still rising off the top. Accented by leeks and saffron, the soup was reminiscent of the sea without being overpowering. Its creamy texture was pleasantly emphasized by chunks of vegetables, creating a satisfying but not over-filling second course. Following close behind was the "Intermission," or palate cleanser, Key Lime Sorbet.

Never before has this sorbet been so wonderfully made, even in the southern islands of Florida from which the name of this dish derives. Refreshingly light and cool, the taste was so pure that I envisioned myself on the beach, picking the fruit off the tree and eating straight from the skin. Biting into the raspberry and mint leaf that were served with it snapped me out of my daydream and I consulted the menu to see what was next.

The Main Course was Loin of Lamb Wyoming with Port Wine Sauce, Baby Vegetables and Potatoes au Gratin. Loving lamb, I barely allowed the waiter to set the plate down before I cut in. A butter knife would have brushed this tender meat which was by far the best lamb I have ever had. Wrapped with more lamb, pine nuts and parsley, the meat was cooked to perfection.

Continued on 2

Some sage advice

What good is Thanksgiving without any side dishes?

By LINDA SUSAN DUDLEY
Copley News Service

The centerpiece of almost every Thanksgiving table is the turkey, roasted golden-brown — a reminder of America's Colonial past and that first day of Thanksgiving.

Although turkey is available year-round, this is still the time of year — the holiday season — when most turkeys are sold.

Turkeys come to market weighing anywhere from four to 24 pounds. Contrary to popular belief, larger birds do not provide more servings per pound than smaller birds. (The ratio of bone to meat is about the same in both large and small birds.) For plentiful portions, plan on 1 to 1½ pounds per person.

A survey of meat department managers showed the most popular size turkey is the 12- to 16-pound bird because of the trend toward smaller family units.

Here are some rules for buying, storing and using turkey and other poultry:

- Select a bird that has good coloring. Avoid those with grayish flesh or dried areas.
- Look for U.S. government seals of inspection.
- Fresh, tray-wrapped poultry may be stored in the refrigerator for about two days in its supermarket packaging.
- Home-frozen poultry may be kept for six months in the freezer.

Once it has been thawed, do not refreeze poultry without first cooking it completely.

- Cooked poultry may be stored in the refrigerator for up to two days, and may be frozen for up to two months.
- Poultry has been accused of causing food-borne illnesses. To be safe, wash all boards, counters and equipment that come in contact with anything that has touched raw poultry.

Poultry that is on sale may be bought in quantity and repackaged in recipe-sized portions. For example, whole frozen turkey may be cut in half or quartered by the supermarket butcher for freezer storage in a size that will make a family dinner.

If your guests all like white meat turkey, look for a short-legged turkey, which means a plumper breast than birds with long legs, according to experts.

The most common cooking mistake? Overcooking the turkey gobble. But a turkey without traditional side dishes doesn't deserve to be called Thanksgiving fare. This list emphasizes stuffings for the big bird.

CHEESY SPINACH STUFFING

- ¼ pound bacon, minced
- ¼ pound mushrooms, chopped
- 1 cup chopped onion
- 1 pound spinach, washed and trimmed
- ¼ cup unsalted butter or margarine
- 1 package (16 ounces) herbed, seasoned stuffing mix
- 1 pound ricotta cheese
- ½ cup pine nuts
- ½ cup chopped parsley
- 1 teaspoon basil, crushed
- 1 teaspoon salt
- ¼ teaspoon pepper
- 3 cups water
- Salt and pepper to taste

Yields 6 servings

In large skillet, cook bacon until softened. Add mushrooms and onion and cook, stirring often, until mushrooms are browned and onions are tender.

Add spinach and unsalted butter. Cook 1 minute to soften spinach. Remove from heat and combine with herb-seasoned stuffing mix, cheese, nuts, parsley, basil, salt, pepper, and water. Blend well. Stuff into turkey and truss.

FRUIT SAUSAGE STUFFING

- 1 cup chopped dried apricots
- ¼ cup golden raisins
- 1 cup apple cider
- 4 tablespoons butter
- 1 cup finely chopped onion



A traditional holiday table consists of a roasted turkey surrounded by savory side dishes.

- 1 rib celery, finely chopped
- ¼ teaspoon thyme
- ¾ teaspoon marjoram
- 9 to 10 slices firm white bread, cubed and lightly toasted
- 1 pound bulk turkey sausage
- ¼ cup chopped pecans
- ¼ cup minced parsley
- 1 teaspoon freshly ground pepper

Yields enough stuffing for 1 18-pound turkey

Marinate apricots and raisins in apple cider 4 hours or overnight at room temperature. Melt butter in large skillet and saute onion and celery until limp, about 5 minutes. Add thyme and marjoram and mix well. Transfer vegetables to large bowl or baking pan. Add bread cubes and toss.

Return skillet to heat and saute sausage meat, cooking until golden-brown. Drain fat and add sausage to crouton mixture. Add rest of ingredients, including dried fruit and marinade. Toss again.

OYSTER STUFFING WITH WATER CHESTNUTS

- 1 pint oysters
- 1 cup finely chopped onion
- ¼ cup chopped celery
- ¼ cup parsley
- ¼ cup margarine or butter
- Water
- 1 (8-ounce) package corn bread stuffing mix
- 1 egg, beaten
- 1 (8-ounce) can sliced water chestnuts, drained
- 1 teaspoon salt
- ½ teaspoon thyme
- ½ teaspoon sage
- ½ teaspoon pepper

Yields enough stuffing for a 10 to 12 pound turkey. Drain oysters, reserving liquor. In small frypan, saute onion, celery and parsley in margarine until tender but not brown. Add enough water to the reserved oyster liquor to make 1 cup.

In bowl, combine stuffing mix, egg and oyster liquor. Toss lightly to blend. Stir in sauteed vegetable mix, oysters, water chestnuts and seasonings. Spoon stuffing

loosely into the cavity of ready-to-cook turkey. Bake turkey as directed.

Stuffing may also be baked in a lightly greased 2-quart shallow baking dish. Bake at 350 F for 15 to 20 minutes, or until heated through.

CORN PUDDING STUFFING

- 3 medium onions, chopped
- ¼ cup chopped fresh parsley
- 5 medium celery ribs, chopped
- 1 medium green pepper, chopped
- 1 stick butter
- 4 cups coarse corn bread crumbs
- 3 cups cream-style corn
- 4 eggs, beaten
- ½ teaspoon thyme
- ½ teaspoon freshly ground pepper

Yields 10 to 12 servings.

In heavy skillet, saute onions, parsley, celery and green pepper in butter until onions are transparent. Meanwhile, spread corn bread crumbs on baking sheet and toast very lightly at 325 F about 10 minutes (not necessary with packaged corn bread stuffing crumbs.)

In mixing bowl, lightly mix all ingredients just before ready to bake. Season with salt and pepper, as desired. Package crumbs are drier than homemade corn bread, crumbled and toasted, so additional water might be necessary, but stuffing shouldn't be soupy. This may be stuffed into the turkey, but it's easier to pile it into greased 2-quart baking dish and bake at 325 to 350 F for about 40 minutes, or until surface is nicely browned.

This classic is from "The Fannie Farmer Baking Book" (Random House)

PUMPKIN MUFFINS

- ½ cup (1 stick) butter, softened
- ¾ cup brown sugar
- ½ cup molasses
- 1 cup mashed cooked pumpkin
- 1 egg, lightly beaten
- 1½ cups all-purpose flour (we use half whole-wheat, if desired)

Continued on 2

Chef Mary Brady



"Chef, there is a Calvin Manning at the door."

Calvin is the Health Inspector assigned to our area of Novi. We first met while getting ready to open the restaurant. He walked through with me pointing out potential problems and promised to return soon. We have a great relationship. Each is honest with the other. I value his input and he respects our emphasis on proper procedures.

I can remember a time, in an earlier life, that the words Health Inspector sent chills. That was before I realized that a

clean kitchen doesn't necessarily mean a safe kitchen with regards to food. Calvin is quick to point out that spotless is great, but correct storage of food in the accurate temperature ranges is much, much more important.

Usually health inspections take place on a semi-annual basis. There is no forewarning that the examiner will be visiting. This, I suppose, is meant to keep restaurants on their toes. Personally, each and every day, all day, we could be inspected and pass with a very respectable score.

The "Food Service Establishment Report" is a list of 44 components that cover every aspect of dealing with food. Any items that are checked off are in violation of the law. A perfect score is 100. The more serious the offense the higher the points associated with it.

For instance, clean or soiled linen not stored properly means the deduction of

one point, while improper food protection, meaning that potentially hazardous food does not meet temperature requirements during storage, preparation, display, service or transportation, brings a whopping 5 points off the bottom line.

All refrigerators and freezers must have hanging thermometers. At a glance we can tell if there are fluctuations. These thermometers have a nasty habit of self-destructing. We check constantly to be sure they are replaced as needed. The higher the temp in a "box" (slang for refrigerator) the quicker food spoils and bacteria grows.

There are strict regulations as to where specific foods may be stored. Raw products must be below cooked food. As an example, if raw chicken liquid drips on a cooked roast that is to be sliced for sandwiches, there is a very good chance for salmonella poisoning to occur. The roast is already cooked so heat will not be a factor

in the killing of any bacteria.

Moreover, imagine that the roast, with drippings from raw chicken is brought out by the prep cook to cut on the slicer. He gets distracted and lets it sit on the counter for an hour. During this time the bacteria has been exposed to room temperature, its favorite, for the promotion of rapid growth.

The plot can thicken even more. He slices the roast on the slicer and places the meat in the walk-in then brings out a ham and slices it. Then a turkey. Another drastic error has been made. The slicer was not cleaned and sanitized after each use. All of the meat has been contaminated.

It is going onto a tray that will again sit at room temperature on the buffet table. Those little bacteria are thrilled. More heat to encourage brisk development.

And then . . . we eat the meat and become violently ill. "Going from both ends."

Most of the time we will just assume that we "have the flu." It is always going around you know. This cross contamination scenario is not hard to have happen if management and staff are not educated and devoted to the precise handling of food.

Last week Calvin was in for his routine inspection. This is the third time. I always walk through the kitchen with him as he follows the list. Each meeting is a learning experience. Every time our kitchen gets better. He and I are a team working toward the same goal — wholesome food and a sanitary kitchen.

Our score was 92. An "A" in his estimation. Each member of my staff is an integral part to the success of the fight against food borne diseases and a clean work place. They all received the "A" with me. We promise to keep up the good work.

