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MONDAY
MARCH 29, 1993

Volume 37
Number 95
Two Sections
12 Pages plus Supplements

the NOVI NEWS

**nions GLAD TO SEE NEW
GUIDELINES FOR HARDSHIPS / 5A**

**Dining SPRING IS COMING, SO
ARE SPRING MEALS / 1B**

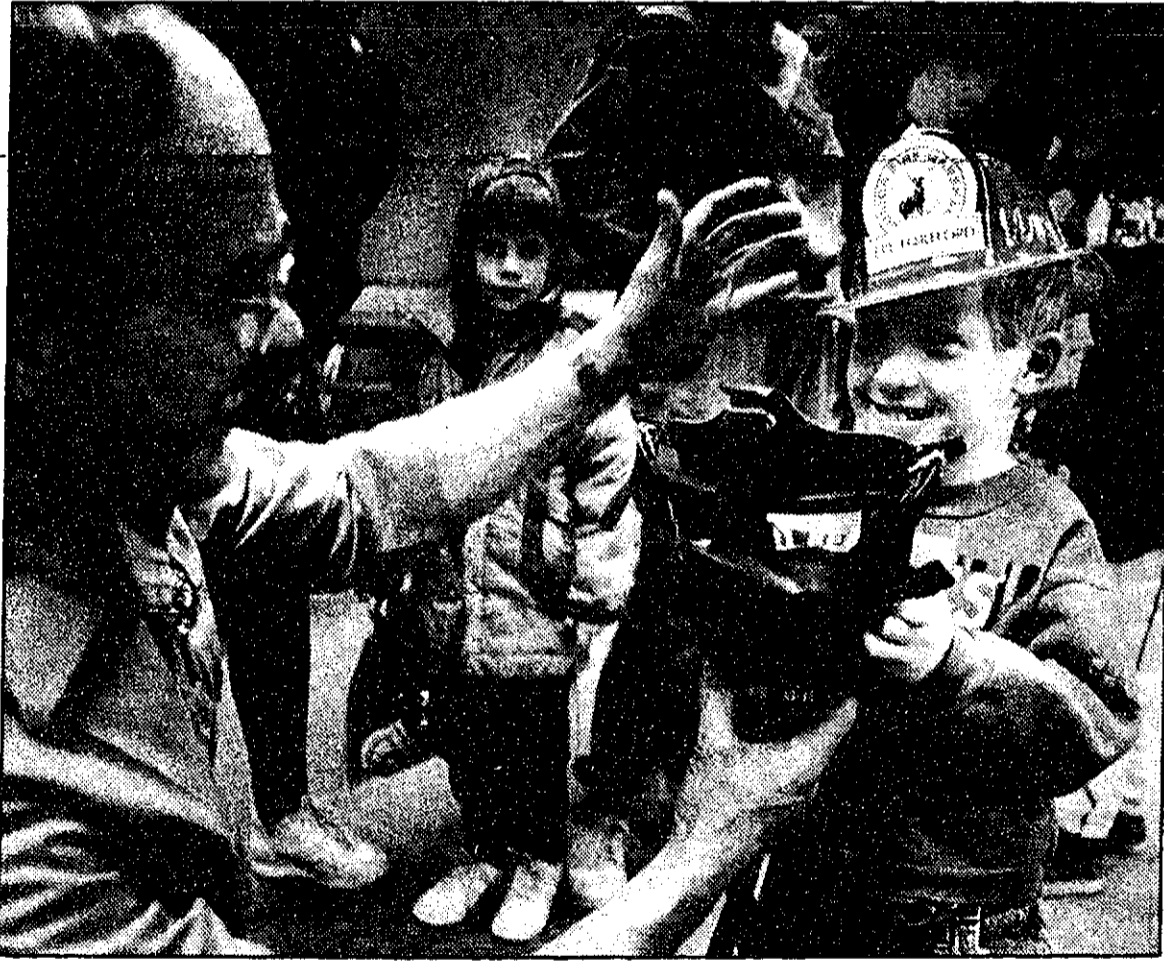
**Sports SKATER COMPETES
IN CHAMPIONSHIP / 3B**



Photos by BRYAN MITCHELL

A visit to the fire house

Pre-schoolers from Village Oaks and Orchard Hills visited the firefighters at Novi's Fire Station No. 1 recently. That gave them a chance to see what it's like to ride on the fire engines, above. It's noisy. And it gave them a chance to try on the fire equipment, just as 4-year-old Thomas Davis, at right, tried on one of firefighters hats.



LARA grills lawmakers on property tax

By JAN JEFFRES
Staff Writer

Meadowbrook Glen resident Donald Fleming, fed up with high property taxes, was puzzled more people don't seem to share his desire to do something, now.

"I fully expected to see hundreds of people here. If I'm the only one complaining in my subdivision, the rest of them have to be happy. I know they're unhappy," he said.

Fleming was at a meeting at Walled Lake Middle School called by the Lakes Area Residents Association for all Novi and Walled Lake taxpayers who are upset with the property tax system and hope for a change.

A total of 119 people showed up to hear State Rep. Willis Bullard, R-Milford, and State Rep. Barbara Dobb, R-Commerce Township, according to a count taken by LARA president Harry Avagian. Among them were seniors who feel they are being taxed out of their homes.

Bullard is chair of the state House Taxation Committee and Dobb is the vice-chair.

The discussion focused on a compromise plan concocted by Republican House members and Gov. John Engler two weeks ago, and not yet fully completed which would:

- Raise the sales tax from four to six cents and earmark this new revenue for the schools;
- Limit property tax assessments to 5 percent or the rate of inflation, or whatever is less (the inflation rate

is currently 3 percent);
■ Roll back school property taxes to 20 mills and allow voters to increase that amount by 5 mills;
■ Guarantee all schools \$5,000 per pupil;
■ Limit school districts to one millage increase election per year, successful or not.

The state constitution limits the sales tax to four cents. To alter this, voters must agree. Supporters of the plan are hoping for a June 1 election.

Novi residents who live within the Novi school district pay 34 school mills per year, as do those who live within the boundaries of the Northville school district, while those in the Walled Lake school district pay 39 mills.

Backers of the new plan say it will smooth the differences between rich and poor school districts. Statewide, spending per pupil ranges from \$3,000 to \$9,000.

Bullard said that if the proposal

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Singh asks to build a second complex

By RANDY COBLE
Staff Writer

Twelve Oaks Townhomes, it would seem, is doing so well that it's expanding.

The Singh Development Company, which controls the Novi residential development, is looking to build a second townhouse development called Twelve Oaks Townhomes II, right next to the existing complex on Haggerty Road between Nine and Ten Mile roads. And now they're one step closer to doing that.

Company representatives sought and received needed permits from the Novi Planning Commission at its March 18 meeting. The commission held a public hearing to decide if it would grant preliminary site plan approval for the project, as well as a woodlands permit. The commission did so after the hearing.

Representatives also asked for and received commission approval of a small office addition to Twelve Oaks Townhomes I, which lies north of Stonehenge Boulevard.

The Townhomes II plan calls for

18 attached two and three bedroom units on a 2.74-acre site. They will take the form of three six-unit, two-story 137-foot-long buildings.

"Haggerty Road is intended to constitute the front yard," said Planning Consultant Brandon Rogers in a report on the subject. The buildings observe the required 50-foot setback from the road's right of way, he added.

Access to Stonehenge Boulevard would be via a 28-foot paved roadway. The complex will tap into the city water system under the plan. Five-foot sidewalks are proposed in the Haggerty Road right of way from 218 feet south of Stonehenge Boulevard to 1,278 feet north of that thoroughfare. The sidewalks will traverse both the existing Townhomes I site and the proposed Townhomes II site.

Currently, 42 parking spaces are planned for, including two for each dwelling unit, one of which is a garage. Six additional spaces are also provided for visitors in the revised site plan, versus only three in the

Continued on 4

Broadmoor Park gets thumbs up

By RANDY COBLE
Staff Writer

The Novi Planning Commission gave a new subdivision thumbs up to its design plan at the body's March 18 meeting.

Beztek Associates, an area land developer, sought and received commission approval of its tentative preliminary plat plan for Broadmoor Park. Broadmoor Park is a proposed subdivision for a site that lies east of Beck Road and south of Ten Mile Road.

Commissioners also gave the plan woodlands and wetlands permit approval as well. The Novi City Council, of course, will have the final say as to the plan's ultimate acceptability.

The Broadmoor plan calls for a 147-lot subdivision on a 117-acre site. Several changes have taken place in the design since the issue first came before the commission.

A stub street is provided to the property at the southeast corner of the Beck/Ten Mile road in-

tersection. One lot in the original plan was removed along a natural area in the southeast section of the project, and several more have been enlarged.

Water Resources Specialist Susan Tepatti recommended that the Broadmoor plan be approved upon a number of conditions, including that homeowners be required to obtain individual permits if they want to disturb any wetlands on their site.

The proposed design of one of the internal roads of the subdivision, White Pine Drive, reflects waivers by the City Council regarding right-of-way widths and permission to have three parcels front onto that.

An 8-foot bikepath along Ten Mile Road and a five-foot sidewalk along Beck Road are part of Broadmoor Park's plan, as well as sidewalks on both sides of all internal roads. All lots abutting Ten Mile and Beck Roads will have the benefit of a 15-foot greenbelt easement.

Planning Consultant Brandon Rogers recommended tentative preliminary plat approval for the plan.

Traffic Consultant Rodney Arroyo recommended the same, pending a safety matter.

"Passing lanes are warranted at all three major access points to the (subdivision's) arterial (road) system. The Beck/Ten Mile center turn lane should be extended south through the

Continued on 4

Chief warns of fund-raising scam

Fire Chief Arthur Lenaghan wants it made perfectly clear that the Novi Fire Department has nothing to do with a current telephone soliciting campaign.

Lenaghan said about six residents and a school official have reported to him that they've received telephone calls from the Michigan Association of Firefighters.

"I haven't talked to anybody from this group. We have no affiliation with this group. We have people calling in and asking about it," he added.

"They have nothing to do with the Novi Fire

Department."

The association has offered to donate books on fire prevention to the school district.

Lenaghan said the Michigan Association of Firefighters is a union founded several years ago to organize full-time and part-time fire departments, but that the Novi firefighters do not belong to the association.

In Northville, a resident received a call two weeks ago from someone who asked for donations for the Northville Volunteer Fire Department, but spokesperson for the city and town-

ship fire stations say they are not seeking funds. Northville Fire Chief Jim Allen said his department is not soliciting funds either, and added that the department would attempt to notify residents first.

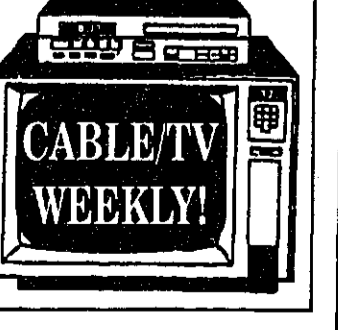
Allen added that he has heard of recent donation requests from a group that labels itself Michigan Firefighters.

"There may very well be a Michigan Firefighters organization, but it's nothing that the local department is associated with or derives any benefit from," he said.

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WHAT'S INSIDE?



3-29-93

Community Calendar

Today, March 29
Prom Fashion Show: The junior class of Novi High School is presenting a Prom Fashion Show at 7 p.m. in the high school auditorium. The cost is \$4 in advance and \$5 at the door.
Tuesday, March 30
Novi Middle School: The Novi Middle School PTO will meet at 7:15 p.m. at the Middle School.
Thursday, April 1
Novi schools: The Novi schools Board of Education will meet in regular session in the Educational Services Building.
Sunday, April 4
Time change: Daylight Savings Time begins.
Monday, April 5
Village Oaks PTO (VOICE): The will meet 7:30 p.m. in the Village Oaks School Library on Willowbrook Road.
Choir Boosters: The Novi High School Choir Boosters will meet at 7 p.m. in the school library.
Senior Party: Parents of Novi High School's Class of '93 will meet to plan the senior party at 7 p.m. in room 107 of the high school.
Health tests: Family Home Care, Inc. in conjunction with Novi Drugs, offers free blood pressure screening at Novi Drugs, 24025 Meadowbrook, from 3-7 p.m.
Novi Adventurers: The Novi Adventurers will meet at 6:45 p.m. to enjoy a presentation about biking safety.
Tuesday, April 6
Novi Jaycees: The Novi Jaycees will hold a membership meeting at 8 p.m. at the Jaycee House on Sixthgate.
Seniors meeting: The Novi Senior Social Club 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.
Amateur Radio Club: The Novi Amateur Radio Club will meet at 7:30 p.m. at the Novi Civic Center. Any individuals interested in any aspect of amateur radio two-way communications are invited to attend.

Wednesday, April 7
Good Morning, Novi! The Chamber of Commerce breakfast series presents Councilman Robert Schmid who will discuss Novi's sign ordinance and other issues affecting Novi businesses at 7:30 a.m. at the Country Epicure Restaurant. Admission is \$10 for members and \$15 for non-members.
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.
Thursday, April 8
Novi High: Spring break begins with dismissal at 10:25 a.m.
Parks meeting: The Novi Parks and Recreation Commission will meet at 7:30 p.m. in the Novi Civic Center.
Historical Commission: The Novi Historical Commission will meet at 7:30 p.m. at the Novi Civic Center in the Manager's Conference Room (2nd floor).
T-Ball & Softball: Today is the deadline for youth T-ball and softball registration.
Friday, April 9
Good Friday: City offices and the public library will be closed today.
Monday, April 12
City Council: The Novi City Council will meet at 8 p.m. in the council chambers of the Novi Civic Center.
Health tests: Community EMS will sponsor blood pressure testing and cholesterol testing in the Novi Civic Center from 7:30-9 p.m. in conjunction with the Novi City Council meeting.
Library Board: The Novi Library Board will meet at 7:30 p.m. in the Novi Library building.
American Business Women's Assoc.: The Novi Oaks Charter Chapter of the American Business Women's Association will meet at Country Epicure Restaurant on Grand River. Social Hour is at 6:30 p.m. with dinner at 7 p.m. followed by a general membership meeting. Cost is \$15. All working women are invited to join. For reservations call 478-5048.
Tuesday, April 13
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, April 14
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 Social Club 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.
Youth baseball: The board of directors of Novi Youth Baseball meets at 7:00 p.m. in the Novi Civic Center. The meeting is open to the public.
Thursday, April 15
Historical Society: The Novi Historical Society will meet
Monday, April 19
Band Boosters: The Board of the Novi High School Band Boosters will meet from 7-9:15 p.m. in the high school band room.
Arts Council: The Novi Arts Council Executive Board will meet at 6:30 p.m. in the Novi Civic Center.
Tuesday, April 20
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, April 21
Planning Commission: The Novi Planning Commission will meet in regular session in the Council Chambers of the Novi Civic Center.
Thursday, April 22
Novi schools: The Novi schools Board of Education will meet in regular session at 7:30 p.m. in the Educational Services Building.

Tough questions put to reps

Continued from Page 1
 succeeds, this year's assessments would be rolled back to a 3-percent increase. The average state equalized valuation increase in Novi is at nine percent this year.
 He added that the sales tax hike is expected to bring in \$1.8 billion annually.
 "I hope people pay attention... A lot of people go to the polls and vote no because the plan is not the ideal solution. There is no ideal solution," said Bullard, a backer of Proposal C, a tax reform plan mixed by voters in November.
 "It's up to you to look at the proposal and say it's better than what we've got now?"
 He added that he expects the House might pass the plan this week or next week.
 Relying on property owners to finance education is unfair and penalizes senior citizens for staying in their homes, Dobb said.
 "I am committed to the fact that you can't offer a property tax relief program that doesn't change how you finance the schools... It's the property owners who are ready to revolt," she pointed out.
 "The quality of a child's education should not bear a relationship to the value of the home they live in. It is the responsibility of all of us to contribute to education in the State of Michigan and we should contribute based on our ability to pay."
 Both scolded Michigan voters for not becoming informed on the issues and staying away from the polls, especially during school elections.
 "How many of you vote in school elections? We have less than 5 or 6 percent of our voters who are a major influence on our property taxes. You should be at every school board meeting and ask them to cut the spending. Does anyone remember when a millage has been defeated in this community?" asked Dobb, whose constituency includes portions of the Walled Lake school district.
 In a December Novi school district election to raise money for expansions and improvements to school buildings, 10 percent of the registered voters turned out. A total of 1,046 individuals voted yes, passing the .757 mill tax hike. The number of registered voters in the Novi school district is 17,249.
 But Fleming, a senior citizen, wasn't sure the new tax proposal alone is the answer.
 "Both of you haven't hit the main issue," he told the state representatives.
 "You've got four methods of handling this problem and the fourth method is to stop spending. Why is it always raise? If you need more revenue, reduce your spending accordingly. You people are going to have a rebellion. You have got to start reducing your spending."
 The state also has to make sure it collects all its available tax revenue, according to Novi City Assessor James Klausmeyer, who agreed that reform is needed in the school finance system.
 Klausmeyer really won his audience's attention when he told listeners that 25 percent of the five million parcels in Michigan don't have recorded deeds and are therefore untaxed.
 Bullard urged the group, which included members of LARA, Novi residents who don't belong to the association and city officials, to get informed and take action.
 "Spend one half-hour reading about the proposal instead of watching TV and seeing misleading advertisements and saying 'I'm confused, I'll vote no.' The MEA (Michigan Education Association, the teachers union) wants to defeat any tax cut, so there's more money in the system, so their members get more money," the state representative said.
 "Use your common sense and brain and take a look at it."

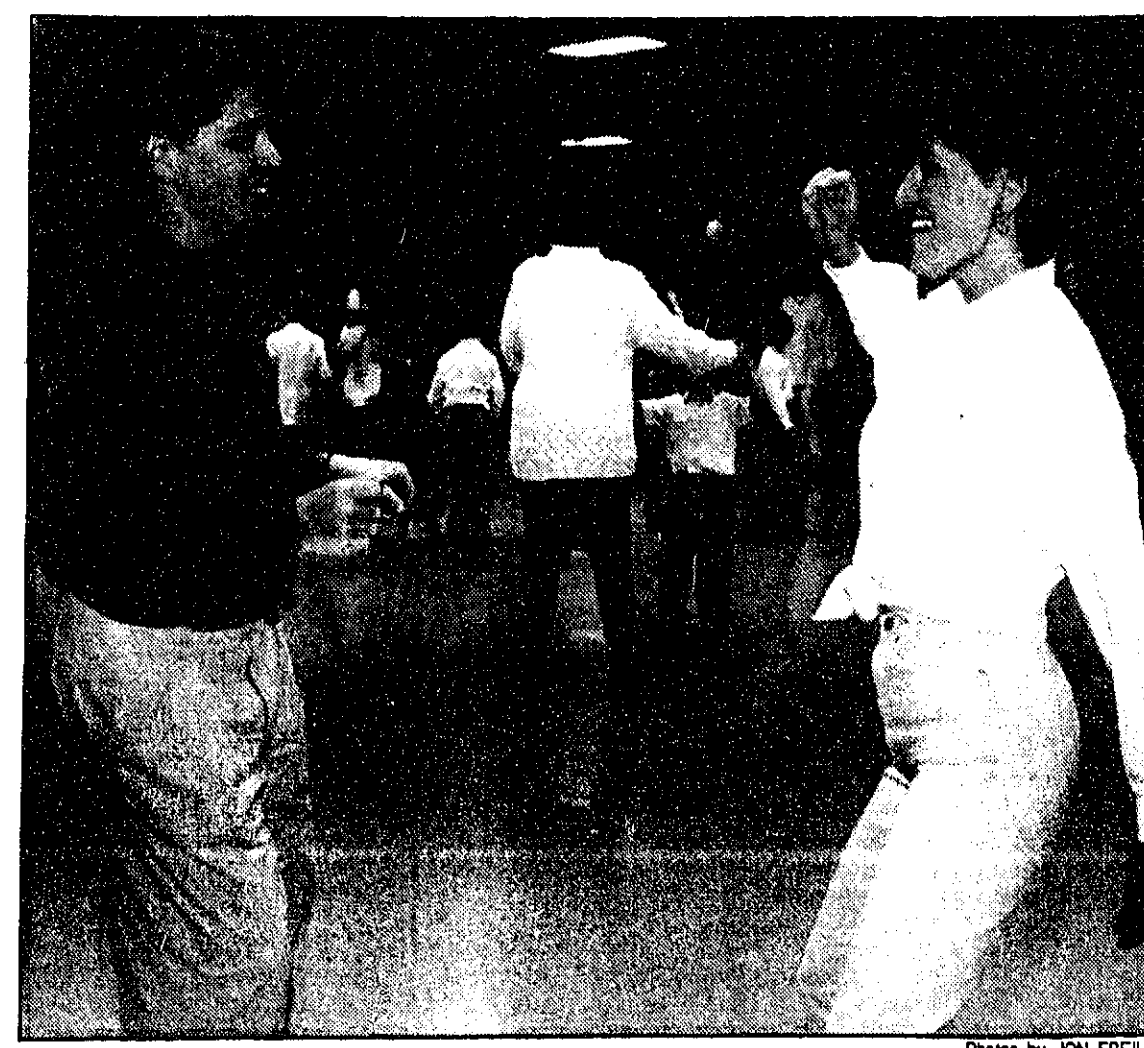


Photo by JON FREILICH

A special night

Moms and sons put on the Ritz and went dancing at the Novi Civic Center for its annual Mother-Son Dances, held March 19 and 20. The event, like the earlier Father-Daughter Dances are sponsored by the Novi Parks and Recreation Department and have become popular annual events.



Reform coming to a head soon

By TIM RICHARD Staff Writer
 The school finance debate — over property tax cuts and "equity" between districts — will come to a head in Lansing in the coming weeks.
 In the four most recent developments:
 ■ Sen. Jack Faxon, D-Farmington Hills, whose district includes Novi, this week put into bill form his cut-and-reform plan.
 No tax hikes will be proposed to pay for it. Engler said Social Security and retirement payments for out-of-formula districts will be cut — another "Robin Hood" plan.
 Engler's plan won warm praise from Sen. Dan DeCrow, R-Port Huron. DeCrow contends it's wrong to ignore fiscal reality. Union president Willard DeJonge told the Grand Rapids Press: "We're more concerned about people keeping their jobs in this economy than getting richer."
 The action showed Michigan Education Association affiliates are responding to Engler's complaint that suburban districts have been too generous with pay increases.
 Bloomfield Hills.
 At midweek, Faxon said he had 10 Democratic co-sponsors and two Republicans: David Hontigman of West Bloomfield and Fred Dillingham of Farmington Hills.
 Engler on Friday unveiled his budget for fiscal 1993-94 after leaking word he would propose guaranteeing every district \$4,200 per pupil. Roughly half the state's 265 districts have less than that.
 No tax hikes will be proposed to pay for it. Engler said Social Security and retirement payments for out-of-formula districts will be cut — another "Robin Hood" plan.
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 The action showed Michigan Education Association affiliates are responding to Engler's complaint that suburban districts have been too generous with pay increases.
 ■ The House Taxation Committee

NOTICE TO BIDDERS
 The Board of Education of Novi Community Schools is soliciting proposals from qualified companies for the following construction related projects:
 Roof Replacement — (Roofing Only) — Orchard Hills and Village Oaks Elementary Schools. Bid Dates are March 23, 1993 to April 6, 1993.
 Kitchen Renovation — (General Contractor Package) — Novi Meadows School. Bid Dates are March 25, 1993 to April 13, 1993.
 Remodeling and Renovation — (Masonry Only) — Orchard Hills Elementary School. Bid Dates are March 25, 1993 to April 6, 1993.
 Interested companies can obtain bid documents at the office of the Construction Manager on or after March 25, 1993:
 Barton Malow Company, c/o Novi High School, 24062 Tait Road, Novi, Michigan 48374, (313) 348-0293
 All proposals must be submitted on Bid Date before 3:00 p.m., local time, on the approved bid proposal forms to:
 James Kostler, Associate Superintendent of Business Operations, 25345 Tait Road, Novi, Michigan 48374.
 The Board of Education reserves the right to accept or reject all bid proposals, as they judge to be in the best interest of the Novi Community School District.
 JAMES KOSTLER, ASSOCIATE SUPERINTENDENT
 (3-25 & 3-29-93 NN)

Handcrafters ARTS & CRAFTS SHOW
 April 2, 3, 4
 Fri. 9-9, Sat. 9-5, Sun. 11-5
 at the Northville Recreation Center
 303 W. Main 2 Blk. W. of Sheldon
 downtown Northville
 Admission 2nd Lunch Available. No baby strollers please.
 Promoters: Sue Smith, Molly Rutherford P.O. Box 47444
 Canton, MI 48104 (313) 307-1620

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 Starting at \$79.00 per night*
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 THE AMERICAN HEART ASSOCIATION MEMORIAL PROGRAM
 1-800-AHA-USA1
 American Heart Association
 This space provided as a public service - 1993 American Heart Association

Dale C. Scarlett, M.D., wishes to announce the establishment of his practice of **General Internal Medicine** at: **Providence Medical Center**
 47601 Grand River Ave.
 Suite #207
 Novi, MI 48374
(313) 380-4163
 Office hours by appointment
 Monday thru Friday 9:00am to 5:00pm

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 American Heart Association
 This space provided as a public service - 1993 American Heart Association

NOTICE — CITY OF NOVI REQUEST FOR BIDS — TOWNSHIP HALL EXTERIOR PAINTING
 The City of Novi will receive sealed bids for Township Hall Exterior Painting according to the specifications of the City of Novi.
 Bids will be received until 2:00 P.M. prevailing eastern time, Wednesday, April 7, 1993, at which time proposals will be opened and read. Bids shall be addressed as follows:
 CITY OF NOVI
 CAROL J. KALINOVIK, PURCHASING DIRECTOR
 45175 W. Ten Mile Rd.,
 Novi, MI 48375-3024
 All bids must be signed by a legally authorized agent of the bidding firm. ENVELOPES MUST BE PLAINLY MARKED, "TOWNSHIP HALL EXTERIOR PAINTING" AND MUST BEAR THE NAME OF THE BIDDER.
 The City reserves the right to accept any or all alternative proposals and award the contract to other than the lowest bidder, to waive any irregularities or informatics or both, to reject any or all proposals, and in general to make the award of the contract in any manner deemed by the City, in its sole discretion, to be in the best interest of the City of Novi.
 CAROL J. KALINOVIK
 PURCHASING DIRECTOR
 347-0446
 (3-29-93 NR, NN)

An Egg-Stra-Special Easter Celebration!
Hop Over To The Hoildome In Farmington Hills
 Package includes Friday night stay and Saturday morning Easter Activity Schedule
 8:00-8:30 am Easter Treats delivered to your room by the Easter Bunny
 8:30-9:30 Breakfast with the Easter Bunny at Matt Brody's
 Only \$4.25 per person
 9:45-10:45 Easter Egg hunt with the Easter Bunny
 Easter Activity Pkg. * \$59.00
 Stay Sat. night too and receive discount: 49% & more reservations for Easter Brunch today.
 Holiday Inn
 Farmington Hills
 38123 W. 10 Mile Rd.
 (313) 477-4000
 *certain restrictions apply

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FREE TIRE ROTATION WITH LUBE, OIL & FILTER
COMPUTERIZED FRONT END ALIGNMENT \$24.95
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\$16.95 4-WHEEL BALANCE & ROTATION
\$20.00 STARTER AND BATTERY CHECK
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 Most Cars and Light Trucks
March Tire Co.
 7:30 a.m. - 7:50 p.m. Sat. 8:00 a.m. - 6:00 p.m.
 Canton 5757 Sheldon Rd. 454-0440
 Farmington 33014 Grand River 477-0670
 Southfield 28481 Telegraph 353-0450
 Westland 35235 W. Warren 721-1810

ROYAL HANNEFORD CIRCUS
TWO FREE \$5 TICKETS
 While 20,000 tickets last in the Detroit & Flint Area Meijer Stores, tickets will be issued at the checkout counter.
THURSDAY, APRIL 8 7 P.M.
FRI., APRIL 9 7:30 P.M.
SAT., APRIL 10 3:30 P.M. AND 7:30 P.M.
SUN., APRIL 11 1 P.M. AND 5 P.M.
WHEN YOU PURCHASE ANY TWO 14 OZ. BAGS OF HERSHEY'S CANDIES
 Hershey's Milk Chocolate Kisses, Assorted Miniatures, Reese's Peanut Butter Cup Miniatures, Kisses with Almonds or York Peppermint Patties
OR
ONE OF THESE CRAYOLA PRODUCTS
 Neon Carousel, Watercolor Grandstand, Stencil Art Kit, Rubbing Art Kit or Sponge Art Kit
And you will receive Two Free \$5 Tickets for the Circus
TICKETS ARE \$5 GENERAL ADMISSION & GOOD FOR THURSDAY-SUNDAY, APRIL 8-11 (GOOD AT ANY PERFORMANCE).
CRAYOLA HERSHEY'S MEIJER

Prowler suspected in apartments

A resident in the Woodland Glen apartment complex called police March 21 because she suspected someone had been prowling around the complex and looking into windows.

The woman showed police officers a set of muddy footprints on her back porch close to the windows of her ground floor apartment.

She told police she was certain the prints were not there the day before, though she did not hear anything during the night.

Police, who followed the prints to an adjoining building, said the shoes were size 10-11 men's British Knight court-style sneakers.

Officers further reported that, at nearly every building in the complex, the prints went onto someone's cement porch and stepped directly under the windows. The prints also indicated that the suspect sometimes ran and sometimes walked, and that he would take great caution to remain at the back of the buildings and not walk in front of the apartments.

DANGEROUS WEAPON: A 17-year-old Novi youth is facing charges of possession of a dangerous weapon

Police News

following a traffic stop on Ten Mile west of Novi Road.

Police say the youth was stopped for a minor traffic violation and he pulled into the Total gas station at Ten Mile and Novi Road. As he pulled into the gas station, police said, the suspect bent down toward the passenger seat in a "suspicious" manner.

The driver then exited the vehicle and walked toward the officer with his hands in his pockets. Police told him to take his hands out of his pockets, and there was a lead pipe on the driver's side floorboard.

The interior of the vehicle, an off-rover reported, "smelled of burnt marijuana" and there was a lead pipe on the driver's side floorboard.

Officers searched the suspect for weapons, then asked for and were given permission to search the car. In the trunk, officers discovered two shirkens (martial arts "fighting

stars"). Police confiscated the pipe and placed the shirkens into evidence. The suspect was cited for possession of a dangerous weapon as well as tailgating — the reason police stopped him in the first place.

EMBEZZLEMENT: Novi police are investigating possible embezzlement at the Laserland store in the Novi Town Center.

According to police reports, \$7,058 worth of assorted laser video discs were stolen from the store.

A manager told police that the discs were taken between Jan. 1 and mid-February. He believes it is impossible for a shoplifter to take that quantity of merchandise in such a short period of time.

Although the discs were taken from display areas and not a store room or other area accessible only to employees, the manager said he

strongly suspects that they were stolen by one or more employees.

The manager requested that the case be further investigated and that employees be given polygraph tests.

LARCENY: A resident on Traldrise reported March 18 that someone stole all four rims and tires from her vehicle.

Total estimated loss is listed at over \$1,500.

VANDALISM: A resident on Windsor reported March 21 that someone smashed the rear window of his 1991 Pontiac TransSport van, causing over \$100 damage.

The owner of the van told police he parked his vehicle in front of his home on April 4 from 1-4 p.m. March 20. The following morning at 9:30 a.m. he discovered the damage.

Police found no other damaged vehicles in the area. There are currently no suspects or witnesses.

Citizens with information about the above incidents are urged to call the Novi Police Tip Line at 349-6887.

Novi Briefs

Exam waived: A Novi High School coach charged with credit card fraud waived her right to a preliminary examination and faces arraignment in Oakland County Circuit Court.

Lisa Campbell, a junior varsity volleyball coach, is scheduled to appear before Judge Rudy Nichols April 2. She was bound over circuit court March 17 when she waived her exam in Farmington Hills 47th District Court.

Campbell is charged with three counts of overcharging on a financial transaction device. Farmington Hills police say that Campbell — who worked as a waitress at Matt Brady's restaurant — was fraudulently using the credit card number of a previous customer to charge other meals.

When a customer would pay with cash, she would allegedly pocket the cash and charge that customer's meal to the stolen credit card number. Police said she did this three times before she was caught.

Campbell remains free on \$600 bond.

AAUW science workshop: The American Association of University Women, Northville-Novl branch, is sponsoring a hands-on science workshop for seventh and eighth grade female students. Excited About Science will be held May 8 at the Tollgate Center in Novi at a cost of \$5. Space is limited and reservations must be made before April 8. Applications may be obtained from Novi Middle School or by calling Audrey Jacobson at 349-8055.

OTC Open House: The Oakland Technical Center-Southwest Campus will hold an open house on April 4 from 1-4 p.m. Everyone is invited to see OTC students display their skills and discover the training opportunities the school can offer. Refreshments, raffles and door prizes will be part of the open house as well. OTC is located on Beck Road in Wyand. For further information, contact Jane Skot at 624-8000, Ext. 216.

the NOVI NEWS
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Northville, Michigan 48167
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Opinions

5A
MONDAY
March 29,
1993

As We See It

Glad to see guidelines for hardship appeals

The problem with property taxes is fundamental. They are archaic. Back in the days when ours was an agricultural society, they made sense, because the amount of land one owned related directly to the amount of money that could be made farming. Today, the relationship between wealth and land ownership is not so direct.

Nearly all other forms of taxation — income taxes, sales taxes, even inheritance taxes, and notably capital gains taxes — tax at the point of an exchange of goods or services. They tax at the point of an exchange of wealth. Even business property taxes still make sense, because you must have a place of business to make money.

But property taxes for residences tax idle assets. Yes, you can argue that money is being made when home values rise, and thus when assessments increase. But the owner won't see that money until he or she sells... and that may not happen for years to come.

In fact, some won't see that money during their lifetimes. They're the ones who treat their domiciles like homes, rather than just investments. They're the ones who intend to simply live in their homes, rather than waiting till the value rises enough so they can resell and make enough of a down payment to move up to a bigger, better house. They're the ones whom property taxes treat unfairly. This often describes senior citizens, but it also often describes other long-term residents, who may well be staples of our communities.

Although many don't realize it, this is the primary point which has led to the push for reform over the last 20 years. If the state ever hopes to really reform taxes, it must keep this point in mind.

Saying no is easy, finding solution is the hard part

Saying no is easy. Coming up with the alternative solution is the hard part. Novi City Council recently said no, for the second time, to the destruction of the 117-year-old Novi Methodist Church by putting a six month moratorium on its demolition at the behest of the city's Historic District Commission. But now it is up to the city and its residents to find a place to put the building.

Detroit businessman George Kerens, who now owns the church, plans to develop the parcel where the building now sits on Grand River. He's offered to let city residents who want to save the building move it and he's even agreed to donate to the estimated \$20,000 cost of relocating the building.

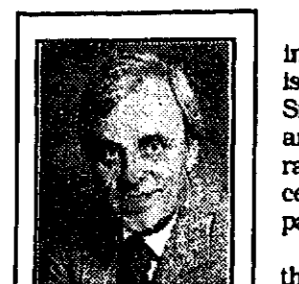
But what is needed at this point is a site and the rest of the money for the move. Historic commissioner LuAnn Kozma is working hard to elicit support from across the city, seeking aid from the city, the schools and civic organizations.

Glad as we are to see the moratorium extended, we think the city government needs to make a larger commitment to saving the building. A site for the structure could and should be provided by the city. Novi already has a good start toward a historic complex on Taft Road to the east of the Civic Center. With the Old Town Hall already there and the Furst estate located immediately to the west, this seems to us a natural site for the old church. Granted, it is not yet clear what will happen to the Furst property, but it's a good bet at least portions of the estate — the house or the barn buildings — will be retained.

Residents may well be able to raise the necessary funds to move the building, but it seems to us that if a site is going to be found within the time allotted, it will likely have to be the city that does the finding.

Novi's a fast growing community, but it's important to preserve its past. What better way than to create a historic complex so close to the city center?

Award illustrates our ideals



Phil Jerome

One of the advantages to having to write my column in Howell is that Mike Malott and Lee Snider, the editors back in Novi and Northville respectively, rarely have an opportunity to censor it before it appears in the paper. I'm sure if Malott were to see the one I'm about to write before it's published, he'd do his best to convince me to write about something else. Because I'm going to write about him.

The object is not to embarrass him, however. The object is to hopefully provide some insight into the values which this company holds near and dear. Malott, whose official title is managing editor of The Novi News and The Northville Record, was selected to receive HomeTown Newspapers' prestigious Journalist of the Year (JOY) Award at our annual employee recognition dinner last Thursday.

The award is given annually to the member of the editorial department who best exemplifies the ideals that our papers stand for. Needless to say, it's a prestigious award. The winner of the first JOY Award back in 1983 was Rich Perlberg, now General Manager of HomeTown Newspapers. Over the years, other JOY winners from the Novi/Northville office have included Northville Editor Jane Day, Novi and Northville Photographer Chris Boyd (now head of our graphics department) and former Novi Reporter and Northville Editor Ann Willis.

Malott was selected by the general manager and executive editor to receive this year's JOY Award. The reason? He embodies all of the ideals which we believe are essential to running a hometown newspaper. Malott joined HomeTown Newspapers three years ago. After a relatively short stay in the South Lyon/Milford office, he moved to the Northville/Novi office as managing editor.

I like to believe that he has carried on a tradition stretching back to the Bill Silger/Jack Hoffman days for thought-provoking, hard-hitting newspapers that are not hesitant to dive head first into the toughest issues. But putting out locally-relevant newspapers with strong editorial pages is only one of our expectations. We also strongly encourage all our editorial people, and particularly our editors, to be active in their respective communities.

We want people who care deeply about the communities they serve and are willing to stand up and provide direction on the issues affecting those communities. We want stake-holders... agenda-setters. During the past year in particular, Malott has increasingly filled that bill. We are extremely proud that he has been elected to the Novi Chamber of Commerce's board of directors, and that he is actively involved in helping set the agenda for that organization.

I tend to think about Bill Silger, our former owner, when I think about the ideal community journalist... the ideal for the JOY Award. He was a man who lived in the community, cared deeply about the community and was intimately involved in working to improve the community. Silger also was a man who covered city council for 19 years without ever missing a meeting. As a result, he probably knew more about the community than the city manager, mayor or any city council member.

Malott hasn't been around that long yet. You don't pick up 19 years of knowledge about one community overnight. But he's headed in the right direction. And that's encouraging.

Michael Malott is the Managing Editor of The Novi News and The Northville Record.

Singers join in Capitol show

It's looking like a busy spring for the students and instructors in the Novi High School choir program. The Novi Singers, part of the high school choir, will represent Michigan in May in Washington, D.C., during the national celebration of the Capitol building's 200th anniversary. One high school choir and band from each state has been invited to perform during the bicentennial af-

fair. The 18 students in the Novi Singers are Michigan's choir representatives. The group needs funds to make the trip happen; any area residents or businesses who want to offer assistance can contact Paula Joyner-Clinard at Novi High School (344-8300).

The NHS and Novi Middle School choirs teamed up for a March 16 concert entitled Music in our Schools. The event, which was part of the celebration of "music in our schools" month, was held in the Furst Auditorium. The Wildcat vocalists also competed in the district's choir festival on March 18-19. Hosted by Novi High School, the event drew over 200 groups from area high schools and junior highs.

Ten Mile subdivision's on track

Continued from Page 1
the north driveway (entrance) on Beck Road in place of a passing lane. Arroyo said in his report on the subject.

The plan's effect on wetlands on the site was also an issue. "Proposed wetland impacts include three road crossings," said Water Resources Specialist Susan Tepati in her report on the environ-

mental impact of the plan, "and installation of a number of stormwater outfalls at the wetland edge." Tepati then detailed the required state and city permits the company would have to obtain in order to proceed.

Wetland buffers are included within the lot areas of 45 of the 147 total lots, Tepati said. Of the entire site, 26.4 acres are regulated wet-

lands; the Broadmoor plan proposes to fill in .62 acres. She recommended that the Broadmoor plan be approved upon a number of conditions, including that homeowners be required to obtain individual wetlands permits if they want to disturb any wetlands on their site.

The Novi City Council will have the final say as to the plan's approval.

Haggerty apartments expand

Continued from Page 1
original plan. This more than meets the city requirement for 39 spaces for such a development.

A total of eight trees of 8 inches or larger on the site are scheduled to be removed. The developer must give the city \$3,600 as a guarantee for them.

The Townhomes I project calls for adding a 483-square-foot addition to the north end of one building on the 8.5-acre site. No additional parking, paving or new utility taps would be required.

Commissioners also approved the company's requested waiver of requiring the Townhomes II buildings

to be oriented at a 45-degree angle. The company said that it needed the waiver from the city requirement because the parcel of land in question was of an unusual shape and size.

The Novi City Council, of course, will have the final say as to the ultimate fate of the expansion plan.

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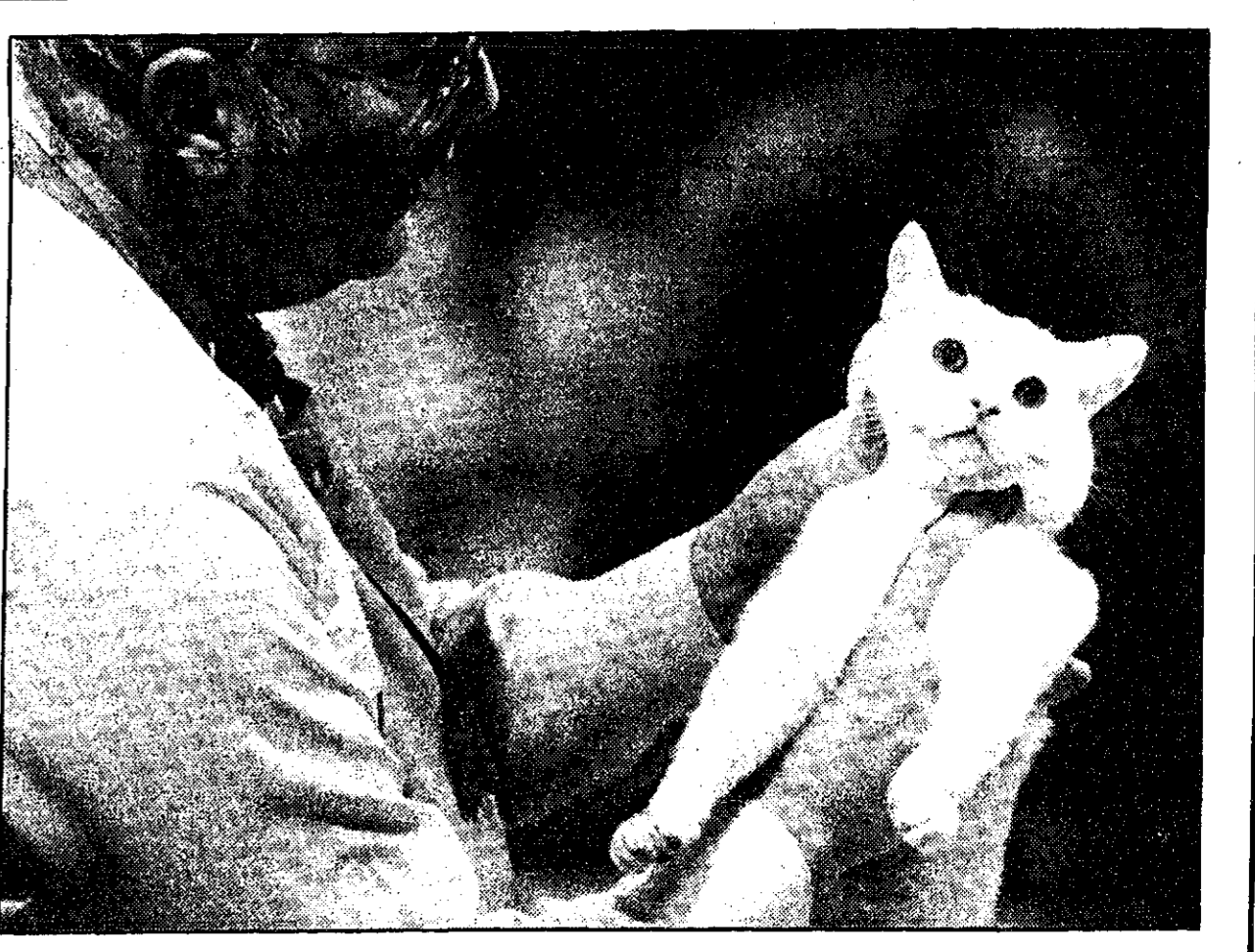
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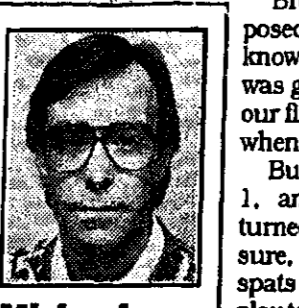
In passing

By Hal Gould



This one kitty was none too thrilled to be judged by Bill Lee at recent Cat Show in the Novi Expo

These two stick together



Michael Malott

Brothers and sisters are supposed to fight, aren't they? I know I did with my sister when I was growing up. I think we had our first congenial conversation when I was about 32.

But not my kids, Charlie, now 1), and Samantha, who just turned 5, are the best of pals. Oh sure, there are the occasional spat over toys when the two play together, but overall they're almost inseparable.

I realized that they got along pretty well, but I didn't realize how well until this past Friday when the three of us headed off to Twelve Oaks Mall for the opening of its special Disney Toontown weekend.

There's a rumor that Twelve Oaks has mice, "was the way Elaine Kah, director of marketing, and Phil Morosco, general manager, had worded their announcement of a special Breakfast with Mickey event at Ruby Tuesday's to kick the weekend off. When I heard about it, I figured I'd just have to take Sam. She's a big fan of cartoons in general, and of Mickey and Minnie Mouse in particular. I didn't think Charlie was old enough to get much from it. I also thought Sam would revel in the idea of having Dad to herself for a special outing one morning.

Sam was quick to straighten me out on that score. She informed me that Charlie did indeed know who Mickey Mouse was and that he'd like to have breakfast with Mickey. Sam stuck up for Charlie.

It was quite nice too. I'd never been to Ruby Tuesday's before, but they put on a heck of a breakfast, all graciously served up by waiter Paul Colone. Paul's service went far beyond what you would usually expect. I'll readily admit that daddy just don't have quite as many kid-handling skills and moms seem to... at least this one doesn't. So it was Paul who made sure Sam's balloon was tightly tied around her wrist when my hands were too full of Charlie to do that job.

As you'd expect, Mickey and Minnie were the hit of the morning. Sam had drawn a picture of Mickey to give to him. She wanted to know if he remembered her from when they had met before at during the 15th anniversary celebrations for Twelve Oaks. Mickey said he did.

Chip and Dale were there too. And that's where Sam to no end. Do you know how to tell Chip and Dale apart? Chip's nose is black. Dale's is brown. I hadn't exactly lost sleep over that question, but I never realized it either until Friday. Sam of course knew right off which was which.

The first thing she had to do when she saw Chip was run up and get a big hug. And that's when Charlie — who had been contented to just watch all the goings-on and occasionally smile at those around him — let out a terrified wail. He continued to cry anytime Chip got close to either him or Sam.

I was baffled at first. This is the 1-year-old who eagerly grabs hold of our family cats and enjoys sloppy kisses from our dogs, yet he wouldn't let this cartoon chipmunk to get close to him.

Later I figured out why. I guess you or I would have been frightened too if we'd just watched a six-foot tall rodent run up and grab hold, with both arms, our best buddy. Charlie was sticking up for Sam too.

Michael Malott is the Managing Editor of The Novi News and The Northville Record.

School secretaries take home awards

It's a feather in the cap of the Novi Community School District's support staff.

The district's Secretarial and Paraprofessional Association recently won the E. Dale Kennedy Award for its public relations program.

The award, given by the 112,000 member Michigan Education Association, was presented at the group's statewide negotiations and public relations conference held last month. Novi representatives included association President Betty Graves and Mary Anne Pembroke. The conference was held at the Dearborn Hyatt Regency hotel.

Pembroke accepted the award on behalf of the district's secretarial/paraprofessional staff. This is the second year in a row that the group has received the honor. The Secretarial and Paraprofessional Association members give of their time in several area projects throughout the year, including the upcoming Novi Youth Assistance Bowl-a-Thon.



Mary Anne Pembroke

Prize-winning kids applauded

By RANDY COBLE
Staff Writer

The Novi Board of Education had a rewarding experience at its March 18 meeting: recognizing district student award winners.

Members took a moment at the start of the evening to honor some of the persons and groups who've recently received recognition for various efforts.

Among those honored was fourth grade artist Jeremy Goodman received praise from the board for his win in a national poster competition. Goodman's was the winning entry in

a Fun Services Co. contest to design a poster for the National Holiday Shoppe. Goodman received a \$2,000 scholarship from the company for his efforts, and his poster will adorn school shops across America next year.

The Novi High School girls' basketball squad picked up the Good Sports Are Winners award, sponsored by True Value Hardware stores in the area and coordinated by the Michigan High School Athletic Association.

Board members honored the team for its achievement, and presented

them with a special certificate. Representing the Wildcats were Kelley Barton, Kate McKenzie and Coach John Hoffman.

The varsity pom pon squad attended the Mid-American Pom Pon Dance Competition last year, and placed first with its dance routine. The team then geared up for statewide competition in January and February.

The pepsters qualified for the state finals, held Feb. 28 at Saginaw Valley State University. They placed 24th out of 30 competing squads.

Air may meet EPA standards

By TIM RICHARD
Staff Writer

There's a chance southeastern Michigan could be off the "non-attainment" hook in its air quality.

If so, drivers wouldn't have to pay more for "reformulated" fuels, tougher auto emissions tests and vapor recovery devices at the fuel pump.

All might be required if the federal government says the seven-county region's air is too dirty.

"The Michigan Department of Natural Resources did air sampling. Last summer we did not exceed standards. That makes us eligible to say, 'Hey, we may not be a non-attainment area,'" said Chuck Hersey, staff air specialist for the Southeast Michigan Council of Governments.

SEMCOG's executive committee last week agreed to hire Radlan Corp., a nationwide consulting firm, to make its case to the federal Environmental Protection Agency. EPA earlier had said the region would have to reduce air emissions by 15

percent from 1990 levels.

SEMCOG will use up to \$900,000 from the Michigan Department of Transportation. MDOT director Patrick Nowak, former deputy Oakland County executive, asked SEMCOG to coordinate the effort.

Radlan is doing a similar project, called the Lake Michigan Ozone Study, for southwestern Michigan, Indiana and Wisconsin.

"We have to prove that it (last year) wasn't an accident—a poor economy or the weather," Hersey said.

"We must provide a 12-year air quality maintenance plan that forecasts economic activity—growth in industry and growth in travel.

"It could save us the need to do emission reduction programs," Hersey said.

MDOT liaison Marsha Small told SEMCOG leaders that "EPA has two years to respond" to the request for redesignation. Meanwhile, she advised SEMCOG to go ahead with plans in the state Legislature to set up laws to deal with attaining air

quality.

"You're between a rock—and a rock," Small said.

SEMCOG's executive committee approved the grant receipt and Radlan contract with little discussion and no dissent. All area delegates voted yes. Meanwhile, the Big Three automakers are working on a new low emission paint system—powder painting—to reduce hydrocarbons in the air at assembly plants.

"The consortium's work will impact paint systems at more than 50 Big Three car and light truck assembly plants in the U.S. alone," said Don Walkowitz, executive director of the United States Council for Automotive Research (USCAR).

"By working together, our three companies will be able to reduce the overall cost of developing this important new technology," said John Young, Ford's executive engineer for paint who is serving as first chair of the consortium.

"We also will be able to reduce the time required to develop and introduce new paint systems by two to three years."

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Florine Mark/Weight Watchers

It's not as hard as you think to start eating right

It's National Nutrition Month, and a change to healthy eating may be easier than you think. Many people think making changes in their eating habits is complicated or time consuming. That does not have to be true. One important step toward healthier eating means eating less fat.

A diet high in saturated fat is often associated with heart disease.

Florine Mark
Weight Watchers

Leading health organizations, like the National Cancer Institute and the American Heart Association, recommend limiting fat in the diet as an important step to take for healthy eating. Excess fat has been linked to the development of some forms of cancer and obesity.

Also, a diet high in saturated fat is often associated with heart disease. Eating less fat is one of the changes to make if you're concerned about your weight.

Once for ounce, fat has about twice as many calories as proteins or carbohydrates, so limiting fat can result in fewer calories consumed and benefit a weight loss effort.

Here are some fat fighting tips:

- Fat control starts in the supermarket. Shop smart by reading food labels and checking on the fat content of any product you buy. Choose lower-in-fat versions of traditionally high-fat foods like margarine, mayonnaise, salad dressings, snack foods, cheese and dairy products.

- Plan more meals around carbohydrates like pasta, potatoes and rice, instead of meat.

- Fill your grocery cart with foods naturally low in fat like fruits and vegetables, pasta, rice, potatoes, legumes, lean meats, fish, and poultry.

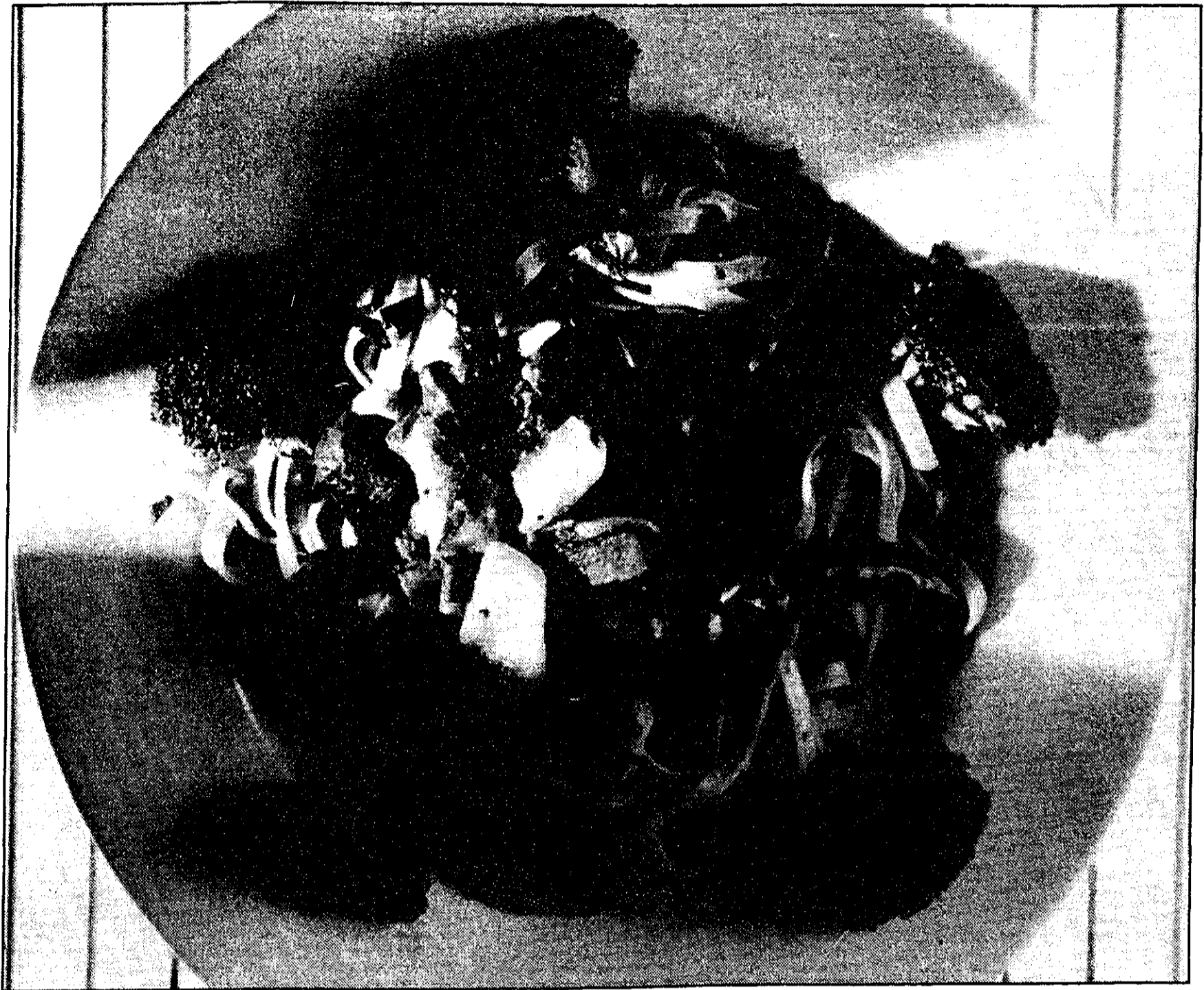
- Reduce fat when you cook. Use non-stick skillet and cooking sprays instead of adding oil or fat. Trim visible fat off meat and skin poultry.

- In a restaurant, order simple foods prepared plainly, by broiling, roasting, steaming or poaching. Ask for any sauces on the side. Ask about preparation and ingredients and choose foods prepared without extra butter, cream or heavy cheeses.

- Make smart fast-food choices. Go for pizza, light on the cheese without any meat toppings. Order a plain, grilled burger topped with lettuce and tomato. Choose a baked potato topped with veggies (light on the cheese sauce). Go for the salad bar, but select a low-fat dressing.

Making a switch to a low-fat diet does not have to be done overnight. A few simple changes made on a day-to-day basis will go a long way toward permanent healthful eating.

Florine Mark is president and CEO of the WW Group, Inc. the largest franchise of Weight Watchers International.



Fraase's Baked Vegetables requires little cooking time, and can be served either warm or cold.

COOL IT NOW

Get sprung from a hot kitchen this spring

By GLORIA SCHWARTZ
Copley News Service

With spring and summer on the way and temperatures rising, the chances are you won't want to heat up the kitchen to prepare dinner. Roasts, casseroles and other long-simmering meals are out.

But there is a way to prepare meals without the hassle of heat. And it doesn't involve going out for dinner every night.

Plan meals that require minimal cooking; uncooked pasta sauces can be perfect warm-weather food. Home-grown tomatoes enhance any recipe that calls for tomatoes. Pasta cooks quickly, so the main course can be completed in a matter of minutes.

Many uncooked sauces can be prepared ahead, then brought to room temperature while you are cooking the pasta and setting the table. Try preparing a fresh tomato cheese sauce hours ahead—in the cool part of the day—then serve it over cooked pasta.

Vegetables, canned tuna and cheese don't need cooking and provide protein, vitamins and minerals. You can add small chunks of mozzarella or brie cheese to the tomato sauce. The sauce should be made in the morning.

Pesto is an uncooked sauce for pasta that uses various herbs as the main ingredient. Because basil is not always available, a recipe follows using parsley, which is readily available all year. If you can find fresh basil, it can be used instead of the parsley—in the same proportion.

If you need something fast to serve in company with drinks, try an artichoke dip. Use bread sticks or fresh vegetables with it.

With a little sprucing up, left-overs can serve as the basis for an easy meal. A piquant green sauce is very tasty, especially over left-over fish. It adds a lot of zest and interest to fish that isn't usually very tasty the second time around.

Summer soups can be a refreshing way to keep the oven off completely. Try gazpacho, a Spanish soup. It incorporates fresh tomatoes.

Corn chowder is easy to whip up in a blender or food processor. It is very low in fat and high in calcium, with the addition of extra dry milk.

Caterer Carol Fraase prepares a baked vegetable dish that can be served as a side dish, over pasta, or as an appetizer.

"This is a beautiful-looking dish and is good either hot or cold, or at room temperature," says Fraase. "It takes only 14 minutes of cooking time, so even though the oven is on, it is for only a short time, and (the vegetables) cook beautifully and make a pretty plate."

You can use any vegetables for Fraase's baked vegetable recipe, and you can make as little or as much as you need.

FRAASE'S BAKED VEGETABLES

Broccoli
Green Onion
Mushrooms

Sweet red peppers
Zucchini
Cauliflower
Salt and pepper to taste
Red pepper flakes to taste
Olive oil

Line cookie sheet with foil. Wash vegetables, then cut into pieces. Sprinkle with salt and pepper. Sprinkle with red pepper flakes. Pour some olive oil over everything. Toss to coat.

Bake in 500 F oven for 14 minutes. Serve over pasta or as a vegetable dish. Serve hot, cold or at room temperature.

Yield depends on amount of vegetables used

This linguine recipe is adapted from Gourmet magazine.

LINGUINE WITH OLIVE, ANCHOVY AND TUNA SAUCE

6 anchovy fillets, drained
1 (3 1/4 -ounce) can tuna packed in oil, drained and flaked
1/2 cup minced Kalamata or other brine-cured olives
3 garlic cloves, minced fine (or less to taste)

Continued on 2

Chef Mary Brady

Slimming down means watch what you eat



Just a few more days to sunshine. I hope.

I've been working hard to get in shape—Florida means a bathing suit. I hope.

Anyway, with summer soon on its way a lot of you may be interested in cutting fats and calories. Here are some hints that may help you.

The quote "you are what you eat" is so true. Working in a kitchen, it is very easy to put on five or so pounds without even trying. We stress that whoever makes a recipe tastes it before it ever reaches your plate. This should hold true at home also. Follow the directions, then take a bite to insure that the seasonings are as they should be.

If you're making a meatloaf or meatballs, cook a bit of the mix and try it. Better to fix it now than to serve a bland meal. Remember, just take a taste. Dinner comes later. If the food is satisfying to begin with, your hunger will be appeased pleasantly.

Diet food need not taste bad. Just be sensible. For instance, try cutting your fat intake in half. You'll be amazed at how easy it is to drop two or three pounds very quickly. At Brady's we marinate fish and lean meat in citrus juices with fresh herbs and garlic. For added flavor, grate some ginger root and add it along with a little low sodium soy. Drain, pat dry and bake or broil.

Serve a baked potato garnished with chopped chives and the lowest fat cottage cheese you can find or no-fat yogurt. Steam some spinach or asparagus and you have a nutritional, very low fat meal.

Salads, for me at least, are the hardest keep free of calories. Heaven is a mixture of greens loaded with chopped eggs, bacon,

roquefort then topped with a mix of French and bleu cheese dressing. Good bye bikini; hello one-piece.

After experimenting I've found that some pink grapefruit sections, crushed szechuan pink peppercorns, a dash of homemade vinegar and touch of flavored oil do much to dress up an otherwise boring pile of lettuce.

And then comes dessert. Believe it or not, there are loads of recipes that cater to the person searching for a reduction of fatty ingredients. My favorite lately is a serving of no-fat frozen chocolate yogurt. For under 100 calories it kills the sweet tooth. A simple fruit cup with fresh ground nutmeg and a fling of cinnamon gives the added advantage of fiber.

Remember, it is very important to eat when your body tells you. Too many people wait until they are starved, thinking that by not eating on a regular basis the weight melts off. How wrong.

A bite in the morning will do a lot to

stave off the hunger pangs that are sure to hit later in the day. Oatmeal, cream of wheat and dry cereals without fat or sugar are great energy starters. A plopp of no-fat plain yogurt is an alternative to milk.

Keep a piece of crunchy fruit at reach to avoid the temptation of not-good-for-you snacks. Biting into an apple is work. It satisfies.

Lunch can also pose problems. Purchased sliced meats are loaded with sodium and fat. Read the labels. Better yet, purchase whole turkey breasts and roast them. Slice just enough for the day and refrigerate the rest for up to three or four days. Freeze leftovers in large pieces to avoid dehydration.

Whole grain breads are better than Wonder, and mustard preferable to mayo. Load up sandwiches with lettuce and tomato as a filler.

DIAMOND JIM BRADY'S BAKED MARINATED COD

1 cup orange juice
2 tablespoons low sodium soy sauce
2 tablespoons sherry, rice or tarragon vinegar
1 tablespoon dijon style mustard
2 tablespoons chopped fresh tarragon, rosemary or thyme (or half that amount dried)
2 tablespoons freshly grated ginger
dash of freshly ground pepper
1 1/2 pounds cod fillets

Whisk all ingredients together. Add the fish to the marinade and turn to coat completely. Allow to sit at least one hour and up to 24. Bake in a 450 degree oven, uncovered, until fish flakes in the thickest part and flesh is opaque in color.

Continued on 2

The Refrigerator Door

EASTER DINNERS: Schoolcraft College's Professor's Pantry is offering special Easter dinners, oven ready for the cook who's "hopping" and short on time.

Temp your palate with a traditional dinner for two with a rack of spring lamb with Dijonaise, rosemary jus lie, ratatouille casserole with cheese gratin, Anna potatoes, creme brulee for two and petite banquette, all for only \$25.

You can select a 4-5 pound boneless pork loin roast with savory herbs (\$2.99 per pound), rich wine merchant sauce (\$2 per quart), sage bread dressing (\$2 per pound), and early season vegetable pot-pourri (\$3.50 per pound).

Place your order now by calling the Professor's Pantry at 462-4512. The Professor's Pantry is located in the Werman Campus Center on Schoolcraft's grounds, 18600 Haggerty Road, between Six and Seven Mile.

SCHOOLCRAFT'S NO-GUILT COOKING: No Guilt Cafe, a course for people with special dietary needs who still want to enjoy delicious meals, will be offered for three weeks at 6:30-9:15 p.m. beginning Tuesday, March 30. Techniques and methods will be demonstrated with tastings at the end of each session. Recipes will be shared. The fee is \$100. To register call, 462-4448.

VEGETARIAN COOKING: Denise Keegan of Health Conscious Cuisine, 225 East Maple, downtown Birmingham, is offering a series of five vegetarian, fit-free, low-fat cooking classes. For information, call 884-2908. The cost is \$100 for five classes or \$25 per class.

LES AUTEURS CLASSES: The Les Saisons/Les Auteurs School of Cooking will present the following classes during the month of April:

April 1, Middle Eastern Gourmet Cuisine, with Chef Samir of Phoenixia; April 3, Entree Salads—Main Course Salads Including Grilled Tuna, Smoked Duck, and Others, with Chef James Stawara of Oakland Community College; April 15, Seafood Preparations with Master Chef Jeff Gabrick; April 20, Best Recipes of Madisons with Chef Dave Rice and Chef Ralph MacCoe of Les Auteurs; April 24, Classical Italian, with Chef Michael Berrend of Les Auteurs; April 27, The Fresh Cuisine of Kyla's with Chef Brian Gallagher of Kyla's. Classes are \$25 each, or \$65 for a series of three. All recipes, tastings, and a glass of wine are included in the fee. Call (313) 545-3400 for more information.

KITCHEN GLAMOR CLASSES: Novi's Kitchen Glamor store hosts a series of drop-in classes Tuesdays at 1 p.m. and 7 p.m. during the next several weeks. The fee for most of the classes is \$3. With all of the classes, recipes are provided free, and there will be small portion tasting. Everyone is welcome.


Kitchen Glamor is located in the Novi Town Center. Call 380-8600 for more information.

OLIVE OIL HOTLINE: If you've ever wondered about the "heart-healthy" benefits of olive oil, call the International Olive Oil Council hot line. The hot line is open 9 a.m. to 5 p.m. Monday through Friday, Eastern time. Call 1-800-232-6548.

AMERICAN HARVEST OPEN: Schoolcraft College's American Harvest Restaurant is open for weekday lunches for only eight more weeks. The on-campus restaurant, which features gourmet specialties prepared by Schoolcraft's Master Chefs and Culinary Arts students, is open to the public from 11:45 a.m. to 1:15 p.m. Friday's meal is a buffet. Cost is \$8.25 per person. For more information, call 462-4488.

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

ALLEN-EDMONDS



IF YOU'RE NOT WEARING ALLEN-EDMONDS, YOU'RE RUINING AN EXPENSIVE SUIT.

PARK AVENUE

Subtle, striking cap-toe balmoral with full leather linings, single oak leather sole, and custom heel. \$230.

Black, Walnut, Oak, Burgundy Calfskin

SIZES AVAILABLE	
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AAAA	11½-13, 14-16
AAA	9-13, 14-16
AA	8-13, 14-16
A	8-13, 14-16
B	7-13, 14-18
C	6-13, 14-18
D	5-13, 14-18
E	5-13, 14, 15
EE	5-13, 14, 15
EEE	5-13, 14, 15

ALLOW 1-2 WEEKS FOR SPECIAL ORDERS

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STEVE PETIX

SHOE SHOP

Beverly Hills
31455 Southfield, Beverly Hills
(313) 645-5560

Plymouth
340 S. Main Street
(313) 459-6972

Turn the heat down in the kitchen

Continued from 1

½ cup minced fresh parsley leaves
2 tablespoons fresh lemon juice
Pepper and salt to taste
1 pound liguine

Chop anchovy filets fine but not so fine as to be paste. Put in large bowl, then add tuna, olives, minced garlic, parsley, lemon juice, pepper and salt to taste and olive oil. Stir to mix. Cook liguine until it is al dente (a little firm to the tooth, not so overcooked it has no resistance). Drain well, then add to other ingredients and mix until pasta is coated with sauce. Serve pasta at room temperature.

Yields 4 to 6 servings

ARTICHOKE AND PARMESAN DIP

1 small garlic clove
Pinch of salt
8-ounce can of artichoke hearts, drained
¼ cup freshly grated Parmesan cheese
2 tablespoons plain yogurt
1 teaspoon fresh lemon juice
¼ scallion, chopped
Tabasco to taste

Mash garlic with bits of salt until pasty. In food processor, using steel blade, puree artichoke hearts, Parmesan, mayonnaise, yogurt, garlic paste, lemon juice, scallion, Tabasco and salt and pepper. Mix until smooth. Serve with bread stick or vegetables.

OCC cooking team garners silver

A team of students from the Oakland Community College Culinary Arts program received a silver medal in the American Culinary Federation's Central Region Junior Chefs Mystery Basket Competition. The competition was held last month at OCC's Orchard Ridge Campus in Farmington Hills.

OCC team members were Scott Blachura, Waterford; Richard Dmytryshyn, Detroit; Lawrence Fenale, St. Clair Shores; Scott McBryde, Ypsilanti; and Emil Rousseau, Rochester Hills. The team was coached by OCC Culinary Arts In-

structor Chef Dan Rowland and Michael Conner, a graduate of the OCC Culinary Arts Program and chef at the Bloomfield Hills Country Club.

PARSLEY PESTO
1½ cups firmly packed fresh parsley, stems removed
¼ cup pine nuts, lightly toasted
1 garlic clove, quartered
¼ teaspoon salt
¼ cup Parmesan cheese
¼ cup olive oil

In food processor, combine parsley, pine nuts, garlic and salt. Cover and blend until finely chopped and well combined, stopping processor several times to scrape sides. Add cheese and blend until well-combined. Add olive oil a little at a time, blending well. Serve over hot pasta.

Yields 4 servings

SALSA VERDE (PIQUANTE GREEN SAUCE)

2½ tablespoons finely chopped parsley
2 tablespoons finely chopped capers, drained or 1 tablespoon anchovy paste
¼ teaspoon finely chopped garlic
1 teaspoon strong Dijon or German mustard
1 tablespoon fresh lemon juice
½ cup olive oil
Salt, if necessary

Put parsley, capers, mashed anchovy filets, garlic and mustard in bowl and stir, mixing thoroughly. Stir in lemon juice. Add olive oil, beat-

ing it vigorously into other ingredients. Taste for salt and for piquancy. Add more lemon juice if you want it tart but very small amounts at a time. Serve over leftover fish or freshly made fish.

This sauce can be refrigerated for up to a week. Stir well before using again.

Yields 6 to 8 servings

GAZPACHO

1 small onion, cut into pieces
½ medium green pepper, cut into pieces
¼ small cucumber, peeled and quartered
4 (1-inch) pieces celery
1 medium tomato, cut into pieces
1 tablespoon olive oil
1 tablespoon wine vinegar
Dash of black pepper
Dash of hot pepper sauce (Tabasco)
2 cups tomato sauce
Salt to taste
CROUTONS and/or cucumber slices for garnish

Using food processor, process onion, green pepper, cucumber and celery until finely chopped. Then add tomato pieces, oil, vinegar, black pepper and Tabasco and chop for 30 seconds, until well combined. Pour mixture into a pitcher. Add tomato juice and mix well.

Taste for spices, such as salt. Cover and chill prior to serving. Garnish with croutons and/or cucumber slices.

Yields 4 servings

FRESH SUMMER TOMATO SAUCE

2 large ripe tomatoes
4 tablespoons olive oil (can use less)
¼ cup chopped fresh basil leaves
¼ cup chopped scallions (green onions)
1 tablespoon chopped fresh oregano leaves
2 garlic cloves, minced
¼ teaspoon salt
Freshly ground pepper, to taste
Freshly grated Parmesan cheese, for garnish

Bring saucepan of water to boil and blanch tomatoes in the water for 30 seconds. Then plunge tomatoes in cold water (to stop cooking). Drain tomatoes and peel them. Remove cores and cut tomatoes in half. Remove as many seeds as possible, and drain off juices. Dice tomato pulp.

Combine diced tomatoes and one tablespoon of olive oil in mixing bowl. Add all remaining ingredients, except Parmesan, and toss to blend. If not using the same day, cover and refrigerate. Bring to room temperature before tossing with pasta. To serve, add remaining 3 tablespoons olive oil and toss with hot pasta. Sprinkle with grated Parmesan.

Yields 2 cups

Put parsley, capers, mashed anchovy filets, garlic and mustard in bowl and stir, mixing thoroughly. Stir in lemon juice. Add olive oil, beat-

ing it vigorously into other ingredients. Taste for salt and for piquancy. Add more lemon juice if you want it tart but very small amounts at a time. Serve over leftover fish or freshly made fish.

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2 cups tomato sauce
Salt to taste
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Yields 4 servings

FRESH SUMMER TOMATO SAUCE

2 large ripe tomatoes
4 tablespoons olive oil (can use less)
¼ cup chopped fresh basil leaves
¼ cup chopped scallions (green onions)
1 tablespoon chopped fresh oregano leaves
2 garlic cloves, minced
¼ teaspoon salt
Freshly ground pepper, to taste
Freshly grated Parmesan cheese, for garnish

Bring saucepan of water to boil and blanch tomatoes in the water for 30 seconds. Then plunge tomatoes in cold water (to stop cooking). Drain tomatoes and peel them. Remove cores and cut tomatoes in half. Remove as many seeds as possible, and drain off juices. Dice tomato pulp.

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¼ teaspoon salt
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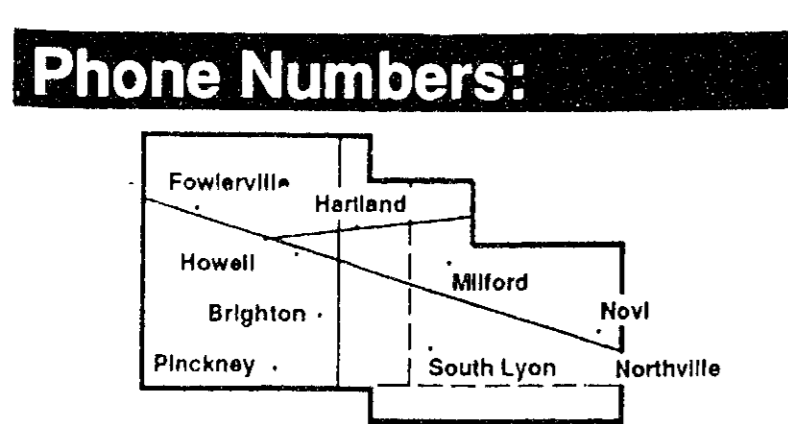
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MONDAY



One local call places you classified ad in over 63,000 homes every Monday throughout Livingston County and the South Lyon, Milford, Northville and Novi areas...

To place your classified ad:
 Brighton, Pinckney, or Hartland (313) 227-4436
 Howell/Milford/Novi (517) 548-2570
 South Lyon area (313) 437-4153
 Pinckney/Novi (313) 948-3222
 Northville (313) 437-9460

To place your circular or display ad:
 Livingston County (517) 548-2000
 South Lyon area (313) 437-2111
 Milford area (313) 437-4153
 Northville/Novi area (313) 948-3222

For delivery service, call:
 Brighton, Pinckney or Hartland (517) 548-4090
 Howell/Milford/Novi (517) 548-3627
 Milford area (313) 685-7464
 Northville/Novi area (313) 948-3267

Place classified ad: Monday 8 a.m. to 5 p.m.
 Tuesday - Friday 8:30 a.m. to 5 p.m.
 Deadline: Friday 3:30 p.m. for Monday Green Sheet

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Auto & Truck Wash	500

Rates:

3 Lines 16.74
 Each additional line \$1.55
 *Charge it on VISA or MasterCard
 Contract Rates available for display ads. Contact your area display advertising Representative, see above phone numbers.
 *HomeTown Newspapers reserves the right not to accept an advertiser's order, HomeTown Newspapers editors have no authority to bind this newspaper and only publication constitutes final acceptance of the advertiser's order. When more than one advertisement is ordered, no credit will be given unless first ad is published.

Policies:

POLICY STATEMENT: All advertising in the HomeTown Newspapers is subject to the conditions stated in the applicable rate card, copies of which are available from the advertising department. HomeTown Newspapers reserves the right not to accept an advertiser's order, HomeTown Newspapers editors have no authority to bind this newspaper and only publication constitutes final acceptance of the advertiser's order. When more than one advertisement is ordered, no credit will be given unless first ad is published.

009 Entertainment

LEAD vocalist needed for rock band. Must be able to sing, play guitar, and write. (313) 221-8761

010 Special Notices

AFFORDABLE Weddings
 Master will marry you anywhere, at home, yard or hall. Officiant and licensed. (313) 437-1890

ATTENTION SINGLES
 Master will marry you anywhere, at home, yard or hall. Officiant and licensed. (313) 437-1890

BARBARA Cruise 5 days
 14 night "Overnight" cruise. Limited tickets. (407) 761-8100, ext. 2449. Mon-Gal. Sun-Dep.

PSYCHIC Fair April 3
 11am-4pm. 120 Bop Highway. (313) 515-4600 or (313) 223-280

011 Farm Products

14 & 2nd CUTTING hay for sale
 1000+ tons. After 8pm (313) 437-1890

WARNERS Orchard & Color Mill
 5970 Old US-24 in Brighton. Open House. (313) 437-1890

LARGE stall & pasture, outdoor track, hay & grain included.
 (313) 437-1890

012 Electronics

OPTIMA 100 watt digital stereo receiver, with remote, 5 band EQ and spectrum display. New in box. (313) 437-1890

013 Firewood

SEASONED oak, \$35/ton. Redwood, \$45/ton. Fir, \$45/ton. Spruce, \$45/ton. 4x4x16 ft. (313) 437-1890

014 All Ads to Appear Under This Classification MUST BE PREPARED

SEASONED oak, \$35/ton. Redwood, \$45/ton. Fir, \$45/ton. Spruce, \$45/ton. 4x4x16 ft. (313) 437-1890

015 Building Materials

OK Rooming, 2 1/2 hr. #2 red oak, \$1.80 per sq. ft. Hard maple, \$2.25 per sq. ft. White oak, \$2.25 per sq. ft. (313) 437-1890

016 Day Care, Babysitting

A child care home in Northville has opening for child age 18 months to 5 years. (313) 437-1890

017 All Ads to Appear Under This Classification MUST BE PREPARED

SEASONED oak, \$35/ton. Redwood, \$45/ton. Fir, \$45/ton. Spruce, \$45/ton. 4x4x16 ft. (313) 437-1890

018 Material Services

SPRUE Truck, 30R, 10' x 10' x 10'. (313) 437-1890

019 Farm Equipment

GRAND RECTOR SALES INC. (313) 437-1890

020 Household Pets

CHICKADEE needed. Males, responsible, living in non-smoking home. (313) 437-1890

021 Medical

PHYSICIAN needed. Full-time, 100% ownership. (313) 437-1890

022 Lost

GRANDMA's male cat, yellow eyes, white chest. (313) 437-1890

023 Lost

GRANDMA's male cat, yellow eyes, white chest. (313) 437-1890

035 Real Estate

BUYING land contracts. Fast cash. (313) 437-1890

036 Cemetery Lots

NORTHVILLE 4 Lot for sale. (313) 437-1890

037 Mortgages/Loans

INCOME properties real estate loans. (313) 437-1890

038 Open House

BEAUTIFULLY landscaped. (313) 437-1890

039 Industrial/Commercial

FORWELLVILLE Business opportunity. (313) 437-1890

040 Income Property

BRIGHTON Prime Main St. (313) 437-1890

041 Brighton

BRIGHTON schools. 2400sq. ft. (313) 437-1890

042 Webview

WEBVIEW. Large 2 1/2 acre. (313) 437-1890

043 Shawnee

SHAWNEE. Large 2 1/2 acre. (313) 437-1890

044 Homes

FORWELLVILLE 2 1/2 acre. (313) 437-1890

045 Homes

SOUTH LYON 2 1/2 acre. (313) 437-1890

046 Homes

WALLED LAKE 2 1/2 acre. (313) 437-1890

047 Homes

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Household Service and Buyers Directory

024 Condominiums

BRIGHTON End unit. (313) 437-1890

025 Mobile Homes

FORWELLVILLE 2 1/2 acre. (313) 437-1890

026 Real Estate

FORWELLVILLE 2 1/2 acre. (313) 437-1890

027 Real Estate

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037 Real Estate

FORWELLVILLE 2 1/2 acre. (313) 437-1890

031 Vacant Property

FORWELLVILLE 2 1/2 acre. (313) 437-1890

032 Real Estate

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044 Real Estate

FORWELLVILLE 2 1/2 acre. (313) 437-1890

056 Milford

LOVELY home, partially wooded. (313) 437-1890

057 Northville

FOR sale by owner. 2000sq. ft. (313) 437-1890

058 Novl

NOVI 2 1/2 acre. (313) 437-1890

059 Milford Area

MILFORD AREA 2 1/2 acre. (313) 437-1890

060 Pinckney

PINCKNEY 2 1/2 acre. (313) 437-1890

061 South Lyon

SOUTH LYON 2 1/2 acre. (313) 437-1890

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FORWELLVILLE 2 1/2 acre. (313) 437-1890

169 Help Wanted Part-Time

LOOKING for evening help in cleaning business, stripping and buffing of floors helpful. Dependability a must. (517)546-2966.

PART-TIME
Promotion of special offer for retail portrait studio at 12 Oaks Mall. Out going people w/ professional appearance needed. Day or eve hrs. available. Weekends required, hourly plus commission. (313)543-4500.

OFFICE help needed. Immediate openings. Call (313)348-4823.

PART-TIME, general office/customer service person. Basic typing, filing & phone experience. Apply 9am-12noon Mon-Fri, at Laurel North, 456 E. Grand River, Brighton.

WAITSTAFF & bus people needed. Apply in person: Waldwoods Resort, 2975 N. Old US-23, Harland.

170 Help Wanted General

2 OFFICE cleaning positions open in Howell area. Call Gemini Maintenance Co. (313)960-3617.

A-1 MAINTENANCE ELECTRICIAN

OUR growing company has an opening for a person experienced in general plant maintenance and training/experience in factory electric and electronics. This opportunity includes advancement to leadership in a preventive maintenance program. We offer a competitive package in wages and benefits. Apply in person to: Weathervane Window Inc., 5636 Ford Court, Brighton, MI (313)227-4900.

ADDITIONAL MACHINE OPERATORS NEEDED

Must have machining experience, read microimeters & calipers. Days, afternoons & OVERTIME available. (313)227-4866, Mon-Fri, between 9am-5pm. E.O.E.

GENERAL LABORERS & INDUSTRIAL WORKERS NEEDED

If you are reliable and dependable and have transportation. WE HAVE A JOB FOR YOU! Call (313)227-4866, Mon-Fri, between 9am-5pm. E.O.E.

APPLICATIONS for warehouse and production positions are now being taken at a Brighton area window and door manufacturer. Competitive wages and benefits with good opportunity for advancement. Apply in person: 5936 Ford Ct., Brighton MI (313)227-4900.

ARE you looking for a challenging career? Brighton area group home looking for part-time morning staff, 6am to 10am, 6am to 2pm every other weekend. Must have high school diploma or GED, be 18 yrs. or older, valid Michigan drivers license. \$5.30 per hour to start. If interested call (313)227-4915.

ASSEMBLERS CLEAN ROOM KIT ASSEMBLY

We are a successful hospital supply company. Our business is recession proof & this means steady employment. If you have superior manual dexterity, are accurate, punctual & enjoy a fast-paced work routine, you will love being an assembler. Full time positions are available. Our starting rate is \$4.50 per hour w/opportunities for benefits. Our work environment is outstanding, ideal position for women. Apply in person at Tri-State Hospital Supply, 301 Central Dr., Howell, between the hours of 8am & 4:30pm.

ATTENTION! Well established firm hiring for full & part-time positions in our customer service dept. Salary guaranteed, plus bonuses & medical benefits. Corporate training, no experience necessary, covers all positions available. For interview call Mon-Fri, 11-6pm (313)227-6650.

C.N.C.

A person to set up and operate vertical machining center. Must have tools and some experience. Must be dependable and willing to work. Call (313)262-2410 for appl. Walled Lake.

CNC Mill Hand

CNC Mill Hand, must be able to program and setup. FADAL experience preferred. Located Grand River, Milford Rd. area. (313)437-4171.

COMMERCIAL cleaning day or eve

Brighton/Howell area. P.O. Box 28, Brighton MI, 48116. (313)229-9636

CONSTRUCTION/Landscaping

to \$600/week + overtime. Many will train. (313)230-7477 Job Brokers. Fee

COUNTER sales help

and apprentice meat counter wanted. No experience necessary. Blue Cross, paid vacations. Apply in person at Mary's Meats, 3251 W. Highland Rd. (M-59), Highland.

EMBROIDERY operator for uniform company

full time, experienced preferred. Non-smoking office. Please call (313)684-2404.

EXP. carpenters and laborers

must have reliable transportation. (313)231-9605.

EXPERIENCED upholsterer needed

part-time or full time. Plymouth location. (313)453-9060, (313)453-7483.

FACTORY/Trainers to \$16.25/hr.

Local plants hiring! All shifts! (313)230-7477 Job Brokers. Fee

FIBERGLASS laminator male or female

Apply in person at PERSON ONLY 8am to 5pm, 401 Washington St. Brighton.

FLOATER Scale Clerk

Opening for applicant who can assume scale clerk responsibilities at various sand and gravel operations in Oakland county. Qualified candidate will have good math skills and excellent driving record. Knowledge of personal computers helpful. Salary \$6 an hour. Please call Terri at (313)843-7200, ext. 271 for an appointment.

FOREMAN, Steel service center

looking for an experienced, organized foreman, for structural steel warehouse. Must have leadership skills & familiar with shearing, burning, sawing, as well as, shipping/receiving loading/unloading trucks. Apply in person only Contractors Steel Co., 36555 Amherst Rd., Livonia MI (near Levan).

FORKLIFT Drivers/Laborers

to \$11.02/hr. Major warehouses hiring. (313)230-7477 Job Brokers. Fee

FULL time/part-time staff needed

to work in developmentally disabled in a group home setting, w/benefits, located in Howell. Call (517)548-7161 Mon. thru Fri., 7am to 3pm, ask for Tammy.

ACCEPTING applications for a Wood Molder Operator

experienced in set-up & repair. Apply in person at: Weathervane Window Inc., 5636 Ford Court, Brighton.

ART VAN FURNITURE

Business is good & due to expansion we are seeking professional sales individuals who are interested in a career with room to grow. Unlimited income, excellent training program, well displayed showroom, exceptional benefit package, including medical, dental, profit sharing, vacations and more.

Novi Mr. Donovan (313)348-8922

AUTOMOTIVE

Expanding Goodyear dealer looking for experienced persons: Service & Tire Sales Technicians. General Service Technicians. Salary guarantee plus commissions and benefits. Contact Tom or Arnie, (313)624-2700.

AUTOMOTIVE parts store

counter trainee and parts driver must be 18 and have good driving record. Apply at: Knights Auto Inc., 43500 Grand River, Novi. (313)348-1250.

BAR AND KITCHEN MANAGER

Cook and janitorial positions, full and part-time. Milford Lakes. BRIGHTON area group home looking for a full time midnight person, 10pm-6am. Starting wage \$5.30/hr. Must be 18 yrs. of age or older, have a high school diploma or GED, valid Michigan drivers license. If interested call (313)227-8915

BUSINESS EXECUTIVES

Our company is searching for the best management in the region to staff our newly acquired office in this area. If you have extensive management experience, the ability to train, recruit, manage and support a national international sales organization, please forward resume: P.O. Box 237, Novi, MI 48376.

CARPENTERS wanted

experiencing in rough framing. Kennon, (313)750-6312

CARRIER needed for porch delivery

of the Monday Green Sheet and Thursday delivery of the South Lyon Herald in the following South Lyon areas: Hagadorn, W. Lake, Warren, Whipple. Call (313)349-3627

CARRIER needed for porch delivery

of the Monday Green Sheet and Thursday delivery of the South Lyon Herald in the following South Lyon areas: Chester, Center Ridge, Orchard Ridge, Hagadorn. Call (313)349-3627

CATTALES Golf Club

now taking applications for summer employment full and part-time positions. (313)486-8777. Contact Dave.

CHILD CARE ASSISTANT

needed in licensed daycare home. (313)344-8216.

CLEANING COUPLE \$9.25/HOUR

Maple/Pontiac Trail. M-F PM, 21 hrs./week. Total \$50 savings bond/monthly bonus. Call (313)583-2960 M-F, 8:30am-5:30pm.

DRIVERS

No experience necessary. Co. looking for motivated individuals, willing to train. \$600-\$800 weekly. For interview call after 10am at (313)471-5696.

ELECTRONIC ASSEMBLERS

Needed in Whitmore Lake area.

ADIA (313)227-1218

ASSEMBLERS MACHINE OPERATORS

Work is now available in Brighton, Whitmore Lake and Howell for 3 shifts. Competitive pay, Holiday & bonus plans.

ADIA (313)227-1218

EMBROIDERY operator for uniform company

full time, experienced preferred. Non-smoking office. Please call (313)684-2404.

EXP. carpenters and laborers

must have reliable transportation. (313)231-9605.

EXPERIENCED upholsterer needed

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FULL time/part-time staff needed

to work in developmentally disabled in a group home setting, w/benefits, located in Howell. Call (517)548-7161 Mon. thru Fri., 7am to 3pm, ask for Tammy.

CREDIT & COLLECTIONS

Multi-location, westlake wholesaler, seeks self starting, results oriented, credit professional with strong oral and written communication skills. Credit or customer service experience required. Send resume and salary history to:

Northland Container Corp. 9079 General Dr. Plymouth, MI 48170 Attn: Ray

CUSTOMER service/Telemarketer

Full or part-time. Small insurance agency. 8 Mile/275 area. (313)347-4565.

DELIVERY DRIVER

Auto parts store has full time opening. 8am-5pm with some Sat. Must have chauffeurs license and 5 or less driving points. Benefits available. Apply in person.

A & L PARTS, INC. 754 S. Michigan Ave. Howell, MI 48843 E.O.E.

DEMONSTRATORS

Immediate openings for supermarket & drugstore demonstrators. Exc. pay. Call Point of Sale, (313)887-2510

DIE MAKER

Familiar with heavy sheet metal dies, must be capable of layout and some design. (313)554-4500.

DIRECT care worker

part-time positions available, including weekends. \$5.42 to start. \$5.72 with DMH training. Call Mon-Fri 10-4 at (313)685-9144 EOE

DIRECT care workers

Full & part-time positions available. Free paid training. High school diploma or GED & drivers license required. Benefit package available. Call (313)653-5637

DIRECT care workers needed

for group home in the Howell area. GED or high school diploma, reliable transportation, telephone required. 1st & 2nd shift, part-time available. Experience preferred, but not necessary. (313)750-6312

DIRECT Care staff needed

for small Highland area group home, full & part-time positions available, high school diploma or GED required, starting pay \$5.75 per hr. Benefits BC/BS. Call Roy at (313)887-3021.

DRIVER: Full-time for seasonal distributor

covering Michigan and Toledo. CDL, Class BC necessary. Clean driving record. Unloading & some loading. Mail resume/apply with job references and hourly rate required to: 3511 W. Grand River, Howell, MI, 48843.

DRIVERS needed

Landscaping firm looking for exp. drivers w/CDL delivering materials and working w/craws. (313)851-4063.

EQUIPMENT operators

Exp. working w/landscaping crews. Boulder placement, grading, etc. (313)851-4063.

ENTECH SERVICES, INC.

2550 Milford Road Highland, MI 48381 (313)685-7120

LIGHT INDUSTRIAL

Immediate work in all locations for the following: Press Operators, Warehouse, Assembly, and General Labor. We offer: Top Pay, Paid Holidays, Cash Bonuses, Temp-Med Insurance. Call today for an appointment!

SNELLING TEMPORARIES NEVER A FEE

LIVONIA (313)464-2100 SOUTHFIELD (313)352-1300 AUBURN HILLS (313)373-7500

MACHINE OPERATORS

No experience necessary, immediate openings available, 40hrs./wk. benefits. Milford, (313)684-0555.

MAINTENANCE personnel

needed with minimum of 3 yrs experience, to work on presses, loaders, cradles. Knowledge of welding, electrical & painting a must. Apply in person at Greenfield Die & Manufacturing, 8301 Ronda Dr, Canton MI

MAY & Scofield Inc., of Howell

has a position available for a job setter for the midnight shift. The position requires 5 yrs of set-up experience of plastic injection molding machines, metal stamping, piercing presses, heat stamp, foil applicator machines, spot welding & sonic welding. Must possess knowledge of algebra, blueprint reading, hydraulics & pneumatics. Please send resume to: Job Setter, P.O. Box 500, Howell MI, 48844-0500.

MECHANIC & Mechanic's Helper

experience preferred, own tools. Contact Joe at M-59 Sunoco, M-59 at US 23.

MECHANIC for small engines

lawn & garden equipment. Experience a must. (313)426-0606.

METAL distribution center

is looking for a few self-motivated self-disciplined individuals to start their career in a warehouse/production environment. Must be mechanically inclined, we will train, full time employment w/benefits. Send resume including a brief statement of your objectives to Personnel, P. O. Box 757, Novi, MI 48376.

NEEDED: production welders

Howell facility. (517)546-6313

OFFICE cleaners

Mature, dependable, experienced. Novi area 5 days. Part-time, retirees welcome. (313)478-0120

FULL time press operators

position available, at Poly-Jac/Viking Sign Co., in the production area. Apply in person. 169 Summit, Brighton.

GENERAL MACHINIST

Must have experience, day shift. Apply in person or send resume to Bone Products, Inc. 20416 Kaiser Rd., Gregory, MI 48137.

GOLF course 1st tee coordinator

wanted for local country club. Part-time work. Call (313)231-3010 ask for Bill

GENERAL LABORERS 15 an hr.

IMMEDIATE OPENINGS Novi, Farmington & Wixom areas. Proper ID required. All shifts available. Call TODAY for immediate interview. ADIA The Employment People 442-7800 No Fee

HAIRSTYLIST

Full time & part-time positions open. Paid vacation/insurance available. Call for interview, (313)437-2124.

INSULATION installer

will train, apply in person at Jones Insulation, 22811 Heslop, E. of Novi Rd. N. of 9 mile, Novi.

IRRIGATION foreman

irrigation installers, landscape foreman, aggressive, self motivated, benefits, lots of hours. (313)698-3930 between 8am-6pm

LANDSCAPE laborers

Established landscape company, plant knowledge helpful. Custom, commercial and maintenance crews. (313)851-4063.

LANDSCAPE help wanted

part-time, Brighton area. (313)685-9546

LANDSCAPE company hiring

full time labor. Please call (313)349-7747

LANDSCAPE, irrigation and lawn maintenance

sales persons, form and laborers. Must have exp. and CDL license. Send resume: 10194 Eisenhower, Whitmore Lake, MI 48188.

LATHE OPERATOR OD GRINDER

Tolerances .0001-.001. Second shift - 3pm to 11:30pm. Some overtime. Medical, dental, life insurance - Paid vacation in 1993. Pay rate \$7 to \$12 per hour per experience. Apply at Tele-dyne Howell Pennact, 3333 W. Grand River, Howell, MI. EOE M/F/H/V

LAWN MAINTENANCE

Crew leader needed for established firm. Must be able to work April thru November. Experience required. (313)231-9270.

LAWN maintenance & landscape

man needed w/2 yrs. experience also w/2 general laborers. (313)347-9647.

LAWN spraying and landscaping

with growing company - help wanted. (313)449-5554.

LIGHT INDUSTRIAL

Immediate work in all locations for the following: Press Operators, Warehouse, Assembly, and General Labor. We offer: Top Pay, Paid Holidays, Cash Bonuses, Temp-Med Insurance. Call today for an appointment!

SNELLING TEMPORARIES NEVER A FEE

LIVONIA (313)464-2100 SOUTHFIELD (313)352-1300 AUBURN HILLS (313)373-7500

MACHINE OPERATORS

No experience necessary, immediate openings available, 40hrs./wk. benefits. Milford, (313)684-0555.

MAINTENANCE personnel

needed with minimum of 3 yrs experience, to work on presses, loaders, cradles. Knowledge of welding, electrical & painting a must. Apply in person at Greenfield Die & Manufacturing, 8301 Ronda Dr, Canton MI

MAY & Scofield Inc., of Howell

has a position available for a job setter for the midnight shift. The position requires 5 yrs of set-up experience of plastic injection molding machines, metal stamping, piercing presses, heat stamp, foil applicator machines, spot welding & sonic welding. Must possess knowledge of algebra, blueprint reading, hydraulics & pneumatics. Please send resume to: Job Setter, P.O. Box 500, Howell MI, 48844-0500.

MECHANIC & Mechanic's Helper

experience preferred, own tools. Contact Joe at M-59 Sunoco, M-59 at US 23.

MECHANIC for small engines

lawn & garden equipment. Experience a must. (313)426-0606.

METAL distribution center

is looking for a few self-motivated self-disciplined individuals to start their career in a warehouse/production environment. Must be mechanically inclined, we will train, full time employment w/benefits. Send resume including a brief statement of your objectives to Personnel, P. O. Box 757, Novi, MI 48376.

NEEDED: production welders

Howell facility. (517)546-6313

PARTS/counter help wanted

GM experience helpful. See Ron at Ar/Rae, Fowlerville. (313)231-2778.

PERSONNEL Supervisors to \$63,000

1 yr. Major companies hiring! (313)230-7477 Job Brokers. Fee

PERSON to milk cows

(517)223-6184.

PILOT wanted

The Island Queen passenger vessel, Kensington Metro Park. Applicants must have a current State of Michigan operators license (inland passenger vessels). Apply at: 2240 W. Burno Rd.

PLASTIC OPPORTUNITY MOLD SETTER

Rapidly expanding state-of-the-art automotive plastic injection molding supplier has an opening for an experienced mold setter at our Howell, MI facility. Must have 2 years experience and be familiar with all functions of late model Van Doren machines up to 300 ton capacity. Competitive wages plus excellent fringe benefits package to those who are qualified. Call (517)546-1900 or send resume to:

LIBRALTER PLASTICS, INC.

Human Resources Dept. 3175 Martin Road Walled Lake, MI 48390 EOE