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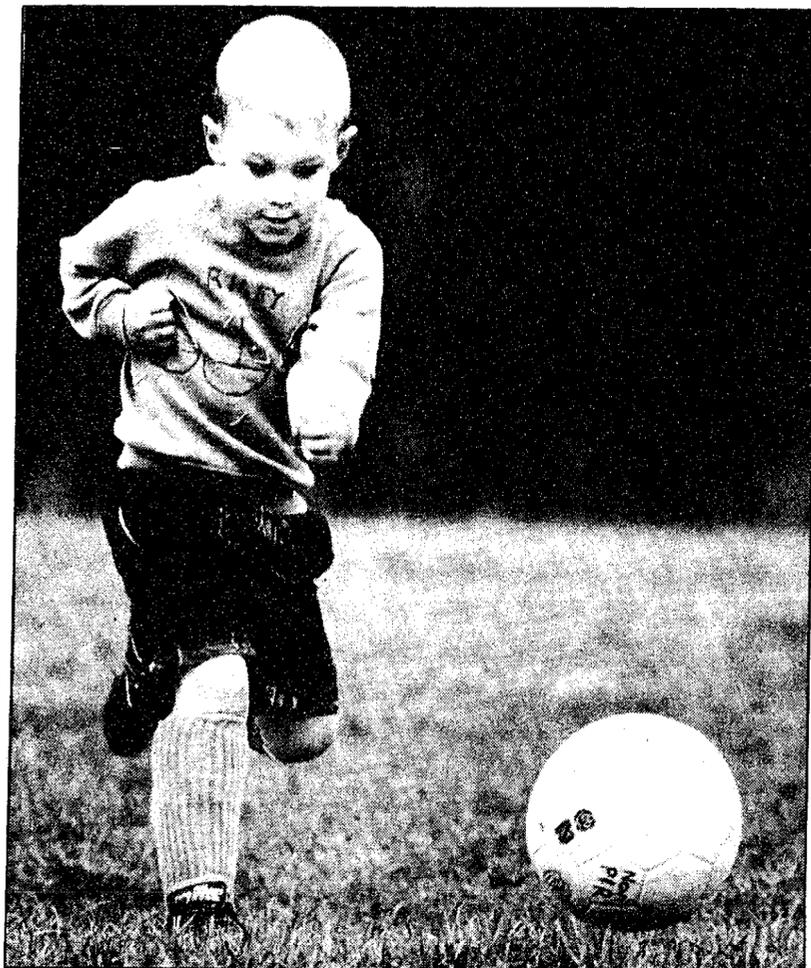
Volume 38
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Two Sections
14 Pages plus Supplements

THE NOVI NEWS

Opinions TAP TRANSFER WAS
A QUESTION OF FAIRNESS / 5A

Dining CELEBRATE MEXICO'S
FOURTH OF JULY / 1B

Sports LACROSSE TEAM FALLS
TO GROSS POINTE / 3B



Photos by HAL GOULD

Socca time!

Spring is here — and so is soccer. Novi's pee-wee league took to the field last week to get tot legs and lungs in shape for spring/summer competition. At right, Riley Zokar is on the ball. Below, Kelly Hebert and John Kowalchuk have a little chat while waiting their turns to kick. Hey, c'mon — is the sport soccer or "sock her?"

5-3-93

City quashes 9 Mile-Napier park land buy

By JAN JEFFRES
Staff Writer

Kids who hoped to play ball at a proposed new park in west Novi as soon as possible may be in for a disappointment because their field of dreams cannot become a field of septic.

The Novi City Council Thursday struck out with an option to purchase the Peter Stanaj property at the southeast corner of Nine Mile and Napier roads after two tests conducted by Oakland County Health Department sanitarians found that the land was too wet to percolate for a septic system.

City Manager Edward Kriewall explained that the city attorney recommended flushing the proposed contract, so Novi can salvage a \$25,000 payment made for the option.

The March 11 agreement was set to expire Friday. The site would have been the third purchase for Novi from a \$9.9 million voter-approved park bond sale.

That doesn't mean the city won't attempt to "renegotiate and put the deal back together," Kriewall added.

An executive session is scheduled tonight in which the council is expected to discuss whether to stay the course and pursue the Stanaj land or look elsewhere for parkland.

Novi might consider filing an appeal with the health department and putting in an engineered septic field. The land is two miles from an existing sanitary sewer line and it does not appear that this sewer will be extended west "for some time," Kriewall told the council.

With 12 ballfields proposed for the site, rest rooms are a must.

Kriewall said he is "somewhat optimistic" that an engineered sep-

An executive session is scheduled for tonight in which the Novi City Council is expected to discuss whether to stay the course and purchase the Peter Stanaj property at Nine Mile and Napier roads or look elsewhere for parkland.

tic field might work, but that it will take 30 days to submit the appeal to the county.

"We were going over the site with a back hoe and excavators trying to find a suitable area for septic yesterday," he added.

However, Council Member Carol Mason, a real estate broker, said that an engineered septic field for one house costs \$25,000.

"If the property's waterlogged, we should look further," Mason suggested.

In March, the council had agreed to buy 64 acres of the property, with the provision that the owner donate the remaining 41 acres as a tax-deductible gift worth about \$272,000.

At Council Member Tim Pope's request, the council may go over alternatives on May 10 if it appears the city will encounter delays in buying a site to put up the ballfields for Novi Youth Baseball and its own parks and recreation program.

An environmental review of the site conducted by the city's consulting engineers, JCK & Associates, found no other problems.



Court's in session — and it's here in Novi

By JAN JEFFRES
Staff Writer

Here come da judges!

After over two years of a heated tug-of-war, Novi has succeeded in pulling the 52-1 District Court from Walled Lake to this city.

The Oakland County Board of Commissioners agreed Thursday to lease a building which is scheduled to go up on the former Westbrook Golf Course, at the northwest corner of Beck Road and Grand River Avenue.

"We won. We did have a vote of

13-9, and a couple of people flipped at the end and 15 voted yes," County Commissioner Kay Schmid, R- Novi, told the city council that evening.

"It's thanks to the (board's) Republican caucus."

Mayor Matthew Quinn corrected her.

"It was thanks to Kay's leadership of the Republican caucus that we got the votes. Atta girl," he said.

Officials from the City of Walled Lake made a last ditch effort to per-

Continued on 3

Council: to hike or not to hike?

By JAN JEFFRES
Staff Writer

After five hours of slicing, dicing and paring \$440,000 from Novi's budget to bring it below Truth In Taxation levels, Finance Director Les Gibson suggested that the city council might want to increase the millage anyway in case Proposal A passes in June.

Based on information on how the plan would be implemented, Gibson said it could lead to a 6-percent reduction of the city's revenue on top of the 7-percent millage cutback already generated by the state's Truth in Taxation law.

"It may be necessary to roll the millage up 6 percent to position ourselves with the understanding we can roll back if appropriate," he told the council.

"If June 2 fails, we still have the option to roll back before the tax bills go out (in July)."

A Truth In Taxation hearing, as advertised in local newspapers, is scheduled for tonight. The proposal calls for a total tax hike of .3767 mills to balance the budget and bring in \$290,000 to the general fund used to run the city, \$163,000 to the police and fire fund and \$36,000 to the library fund.

The owner of a \$150,000 home would pay

another \$28 per year if the millage went up by the proposed amount.

A council consensus in prior budget discussions has been to keep the taxes at last year's level. The hearing, required by the law, was set as a precaution in case a hike could not be avoided.

Novi must adopt the budget by May 10, according to the city charter.

Gibson explained that an upswing in market values this year led to a 7-percent increase of state equalized valuation of property in Novi. Correspondingly, the state tax laws reduced the city millage back by an equal amount.

The Novi budget would be based on this rolled back figure. If Proposal A then passed on June 2, the average increase in Novi property would be reduced from the 7 percent to .82 percent.

As the tax base would be cut by 6 percent, what ensues is essentially a double whammy rollback on the income side of city ledgers.

This would delete \$300,000 from the general fund revenues, \$30,000 from the parks and recreation fund, \$61,000 from the library fund and \$185,000 from the city's debt retirement fund, Gibson predicted.

Council Member Carol Mason protested the timing of the discussion, which followed a prolonged, heated, but successful wrap-up of the

1993-94 budget. Only Council Member Joseph Toth did not pass on the completed document.

"Why didn't we see this when we first sat down. I would have looked at this (the budget) a lot tougher. The answer is not to increase taxes. This is something I would like to hear at 7:30 p.m. and not at 12:30 p.m.," Mason said.

"It makes no difference," City Manager Edward Kriewall responded.

Council Member Nancy Cassis backed Mason and accused Council Member Tim Pope of not going far enough when the council engaged in budget cuts.

Pope, a staff member for State Sen. David Honigman, R-West Bloomfield, Thursday sent the new information on the implementation of Proposal A to Gibson.

"We're trying to keep this under Truth in Taxation. We could have reduced that spending tonight and put more money in the fund balance," Cassis said.

"I guess we could have just waited to be shocked like the other cities," Pope answered, adding that he expected further information on how Proposal A would be implemented in the near future.

Continued on 6

inside

CALENDAR 2A
CLASSIFIEDS 5B
COLUMNS 5A
DINING 1B
EDITORIALS 5A
NOVI BRIEFS 4A
POLICE NEWS 4A
SPORTS 3B

NEWS/SPORTS 349-1700

ADVERTISING 349-1700

FAX 349-1050

CLASSIFIEDS 348-3024

HOME DELIVERY 349-3627

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WHAT'S INSIDE?





Photo by BRYAN MITCHELL

On the links

Spring is here, and a young golfer's fancy turns to the green. Novi High School girls golf team captain Barbara Lowes knows the feeling. This is the first year, incidentally, that the Wildcats will field a female golf squad.

City faces taxing questions

Continued from Page 1

Levy the additional .3767 mills prior to Proposal A's appearance before voters would be "damage control," Kriewall suggested.

But Mayor Pro Tem Hugh Crawford had an alternative suggestion. He wondered if the city could adopt the proposed budget under Truth In Taxation levels and if Proposal A then passes in June, hold the required public hearing and raise the millage at that time.

It's a legal question that needs to be checked out, Gibson said. "Timing would be a real problem. The bills go out in July," he added. An answer may be forthcoming tonight.

Before the budget was wrapped up, the council reviewed proposals from Cassis, Pope, Toth and Mayor Matthew Quinn.

Quinn had what he termed a neutral budget suggestion, with a net increase of expenditures of \$4,400. Pope's package would have led to total reductions of \$181,000; Cassis would have cut out about \$1.3 million and Toth was calling for a removal of \$1.065 million.

Items which were earlier pulled from the budget by the city admin-

istration, but returned Thursday by the city council, include \$11,000 for bullet proof vests and \$13,500 for semi-automatic sidearms for the police department; \$5,000 to kick off an employee suggestion program to help find savings; and \$8,700 in part-time salaries for the city clerk's office.

A proposal to spend \$20,000 for Novi's 25th anniversary in 1994 was cut back to \$10,000. The police overtime account of \$220,000 was reduced by \$50,000. The council agreed to move the recycling center from behind the Novi Civic Center to the department of public works yard and only keep it open one day per week; this would save \$44,000 per year.

In addition, the council "recaptured" \$100,000 which had been given to the parks and recreation department from the city's general funds to build up a land purchase savings account. Money for new parks is now coming in from a \$9.9 million voter-approved bond sale.

Added to the general fund as new revenue was the \$50,000 the police department collected for violations of the false alarm ordinance.

Before the council reached an agreement, members engaged in a few acerbic exchanges.

Crawford pointed out that he did not approve of the extensive budget revisions some of his colleagues drafted.

"I'm very uncomfortable with this procedure, to have seven laymen sit here and rewrite a city budget. We are not qualified. The administration not only cut into the bone, they amputated legs here," he said.

Pope responded: "I'm clearly qualified. It's called an election."

Said Crawford, "You can say all the politically correct things about saving the taxpayer dollars. This city is not in dire straits. This city deserves a quality of life and services that this city expects."

Said Pope, "We're not rubber stamps... Your argument would be that the U.S. Congress would not have the right to vote against the Lawrence Welk Museum."

Cassis then jumped in: "What color would you like your rubber stamp in? We can get it in red, blue or black. You have not done any work."

Said Crawford answered her, "I have not prepared a wishlist, but to say I have not done my homework is not a good statement for you to make."

Suspension stands for post chief

By RICK BYRNE
Copy Editor

The Michigan State Police now says that suspected financial improprieties with post accounts brought about the investigation and suspension of Northville Post Commander Lt. Jack Moulik.

"We're all kind of sensitive about it right now," said acting Post Commander Lt. Stephen Krafft, speaking on the mood at the post.

Moulik, whose seven-day suspension expired last Thursday, will remain suspended without pay

until the on-going investigation is complete, according to Krafft. When the investigation is complete, the results will be reviewed with the state attorney general's office to see if formal charges should be filed.

Moulik has also requested retirement from the department, but the department has not yet processed his request. The 25-year State Police veteran became eligible for retirement on April 15.

Krafft, who became interim commander at the post on April 21,

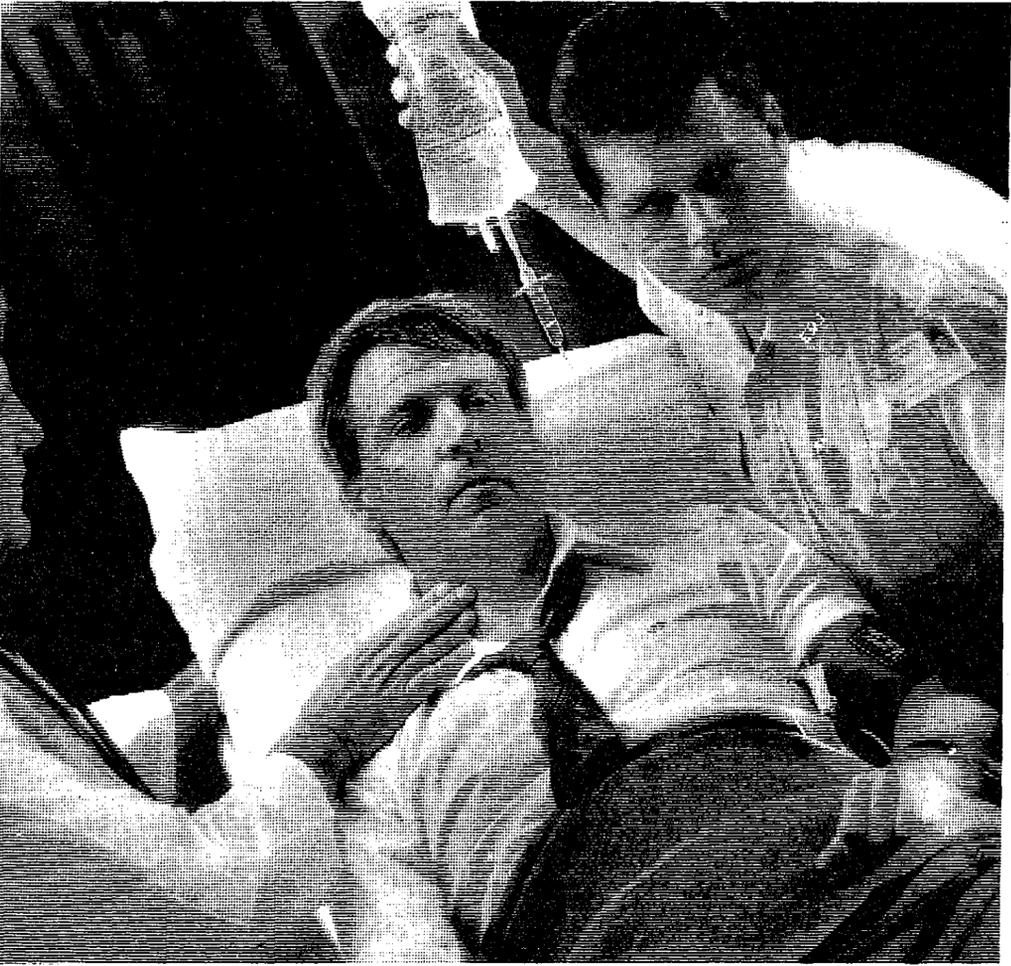
said he is ineligible to assume that position permanently, so it appears Moulik's replacement will come from elsewhere in the department.

Moulik has directed the Northville Post since Jan. 1, 1987, and Krafft has been his top assistant since last fall.

The Northville Post, in addition to patrol responsibilities for the I-96 corridor, houses a detective bureau, the state crime lab and the central dispatch for all of the Detroit metropolitan area.

**LAST DAY OF REGISTRATION
SCHOOL ELECTION**
NOTICE OF LAST DAY OF REGISTRATION OF THE ELECTORS OF
NOVI COMMUNITY SCHOOL DISTRICT
OAKLAND COUNTY, MICHIGAN
TO THE ELECTORS OF THE SCHOOL DISTRICT:
Please Take Notice that the annual school election of the school district will be held on Monday, June 14, 1993.
THE LAST DAY ON WHICH PERSONS MAY REGISTER WITH THE APPROPRIATE CITY OR TOWNSHIP CLERKS, IN ORDER TO BE ELIGIBLE TO VOTE AT THE ANNUAL SCHOOL ELECTION CALLED TO BE HELD ON MONDAY, JUNE 14, 1993, IS MONDAY, MAY 17, 1993. PERSONS REGISTERING AFTER 5 O'CLOCK IN THE EVENING ON MONDAY, MAY 17, 1993, ARE NOT ELIGIBLE TO VOTE AT THE ANNUAL SCHOOL ELECTION.
Persons planning to register with the respective city or township clerks must ascertain the days and hours on which the clerks' offices are open for registration. This Notice is given by order of the board of education.
JOHN A. STREIT, SECRETARY
BOARD OF EDUCATION
(5-3-93 NN)

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system that also provides complete training programs and continuing education classes through Life Support Training Institute for all levels of EMS providers. Basic EMT's through Paramedics. Life Support Training Institute also offers classes to businesses, community groups, nursing homes and municipal agencies in CPR, first aid and American Red Cross certification. In addition, Community EMS provides non-emergency services such as transportation for wheel chair restricted patients.

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Mom will also enjoy our:

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To satisfy your sweet tooth there will be a tempting sweet table. Did I forget to mention a glass of champagne is included for the adults and all mothers receive a rose. Prices are \$16.95 for adults, \$14.95 for seniors, \$7.95 for children age 6-12 and children under 5 eat free. Hours of service will be 10am-4pm.

Reservations are requested. Please call Diane or Kathy at (313) 478-7780
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**How Hulk Hogan Defends
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SEATBELTS
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FOOD
CREATIVE DINING

Florine Mark/Weight Watchers

Veggies best way to boost value of diet

It's no secret that the best sources of nutrients are vegetables. But you may not know that the new food pyramid recommends that we consume three to five servings of vegetables each day.

Jazz up your plate with some color! Did you know that brighter and deeper-colored vegetables are healthier for you? When preparing vegetables, it's also important to remember that you get the most nutrients from fresh, raw vegetables. If cooked, they should be steamed for best results.

Vegetables can be included in your diet in a variety of ways. Cut up celery and carrot sticks to take to the office, dice green pepper into an omelet, have a salad for lunch or stir-fry spring's very best. One thing is for sure, eating your vegetables does not have to be boring — especially if you're serving broccoli cornbread, Mexican-style gazpacho or marinated vegetable salad.

So, eat your vegetables and stay healthy.

BROCCOLI CORNBREAD

- 2 cups frozen chopped broccoli (one 10-ounce package), thawed and well-drained
- ½ cup nonfat cottage cheese
- ¼ cup chopped onion
- ¼ cup egg substitute
- 2 tablespoons plus 2 teaspoons margarine, softened
- ½ teaspoon salt
- 6 ounces self-rising white cornmeal

Preheat oven to 350 degrees. Spray a 9-inch glass pie plate with nonstick cooking spray; set aside.

In large mixing bowl, combine broccoli, cottage cheese, onion, egg substitute, margarine and salt until blended; stir in cornmeal.

Scrape mixture into prepared pie plate; smooth to make even layer. Bake 30 minutes, until golden. Let stand 10 minutes before serving. Makes 8 servings.

Each serving provides: 1 Fat, ¼ Protein, ½ Vegetable, 1 Bread, 5 Optional Calories. Per serving: 142 calories, 4 g fat

Source: "Weight Watchers Favorite Homestyle Recipes," 1993.

MEXICAN-STYLE GAZPACHO

- 1½ cups peeled seeded diced plum tomatoes
- ½ cup pared seeded diced cucumber
- ½ cup diced red onion
- ½ cup diced green bell pepper
- 1 garlic clove
- 2 tablespoons chopped fresh cilantro
- 2 tablespoons red wine vinegar
- 2 cups spicy mixed vegetable juice
- 3 ounces cavatelli or fusilli
- Chopped cucumber, red onion, and bell pepper to garnish

In food processor, combine tomatoes, cucumber, onion, bell pepper, garlic, cilantro, and vinegar; pulse briefly, just until vegetables are chunky. Pour into large bowl; stir in vegetable juice. Cover and refrigerate until well chilled.

Just before serving, cook pasta following label directions; drain. Ladle soup evenly into 4 chilled soup bowls; top evenly with hot pasta. Garnish with chopped vegetables. Makes 4 servings.

Each serving (1 cup) provides: 2 Vegetables, 1 Bread. Per serving: 133 calories, 1 g fat. Source: "Weight Watchers Slim Ways With Pasta Cookbook," 1993.

Florine Mark is chief executive officer of the WW Group, the world's largest Weight Watchers franchise.

The Flavor of a Fiesta

Eateries join a Mexican celebration

By RICK BYRNE
Copy Editor

Cinco de Mayo is a Mexican holiday that has parted its way across the border to gain almost as much popularity in this country.

It's an easy holiday to remember. Its name is the day on which it occurs — May 5 — and it conjures up all the fun of the Mexican tradition for fiesta.

Cinco de Mayo recognizes the anniversary of the battle of Puebla on May 5, 1862, in which Mexican troops — outnumbered 3-to-1 — defeated the invading French forces under Napoleon III.

In Mexico, the holiday is observed with parades, festivals and dances. North of the border, especially in towns with Hispanic or Mexican communities, the day may be celebrated with fiestas featuring barbecues, fajitas, mariachi music and dancing.

Mike Farrugia, who with wife Nieves owns Rita's Mexican-American Restaurant in Walled Lake, grew up in Detroit's Mexican Village area near the Ambassador Bridge. His mother is Mexican and his father is Maltese. "Basically it's like the Fourth of July," he said. "It's like Mexican Independence Day."

"Sometimes there might be festivals going on at the church parish. St. Ann's and Holy Trinity always have festivals for Cinco De Mayo with food and music."

But sometimes a more subdued atmosphere prevails.

"We do the same things people do on Fourth of July," Farrugia said. "Some of us might just get together and barbecue and drink a few beers."

At Rita's, the grill will fire up and ready to turn out the Chicken Fajitas that are the restaurant's most popular fare. But for a real Mexican treat, Farrugia recommends the Carne Asada.

"It's a steak, marinated in wine," Farrugia said. "After we cook it we top it with a mild salsa."

Meanwhile, at the Border Cantina, the newest restaurant in the Northville-Novi area, owners Joe and Melissa Jancevski and Milan Stevanovich are planning a real Mexican-style blowout. They're treating the Cinco De Mayo celebration as their Grande Opening.

Border Cantina, which appropriately enough is on the border between Novi and Northville, will feature live mariachi music all day long. There'll be giveaways, prizes, balloons, food and drink specials, and the patio will be open for seating.

The cook at Border Cantina, Jose Alvarez, was born in Michoacan, Mexico, a state which ironically takes its name from the same derivations as Michigan. He's concocted the entire menu of Mexican specialties. Among the most popular items are the Flaming Fajitas and Blazing Barbacoa.

Melissa Jancevski said most Americans have a false impression of Mexican food as limited to tacos and beans.

"Most Americans don't know that they barbecue meat a lot," she said.

As part of the Grande Opening, Border Cantina will be featuring Black Angus filet mignon, 12-ounce New York strip steaks, and 20-ounce porterhouses. And, according to manager Tracie Knickerbocker, "Jose is always coming up with something new."

Cinco de Mayo is a good excuse to celebrate in your home with spirited Mexican cuisine.

Restaurants are always updating traditional Mexican entrees for 1990s appetites. In addition to the favorites, they'll have modernized fare. For example, one restaurant created a vegetarian fajita salad and a chicken and black bean tostada.

Here are some updated Mexican recipes.

CHICKEN AND BLACK BEAN TOSTADA

- 2 pounds black beans
- 1 small onion
- ½ teaspoon salt
- 1 teaspoon garlic powder
- 4 flour tortillas
- Soybean or canola oil
- 1 pound white chicken meat, shredded
- Shredded lettuce
- Diced tomatoes
- Salsa ranchero (or any red salsa)
- Black olives (optional)
- Put beans in enough water to cover, add onion, salt, garlic powder. Boil 2 hours or until beans are soft, and



Cinco De Mayo, a festive holiday of food and music that has come north of the border.

then drain beans. Mash beans.

With toothpick or small, sharp knife poke a few holes in tortillas. Heat soybean or canola oil; fry tortillas until crisp and golden brown.

To construct each tostada, spread mashed black beans first, then progressive layers of chicken, lettuce, tomatoes and salsa. Garnish with olives.

Yields 4 servings.

FAJITAS DE YUCATAN

- 2 carrots
- 1 yellow squash
- 1 red bell pepper
- 1 green bell pepper
- 1 zucchini
- ½ red onion, peeled
- ½ green cabbage
- ½ cup soybean oil
- ½ cup Achote Paste (recipe follows)
- 1 pint orange juice
- Slice vegetables and saute in oil over medium high heat. Blend Achote Paste and orange juice in separate bowl. While vegetables are still crisp, add paste mixture and cook until vegetables are tender.
- Server over a bed of Spanish rice, if desired.

ACHIOTE PASTE

- ½ pound achote seeds (found in gourmet or Mexican groceries)
- ½ medium yellow onion, peeled and diced
- 1 clove garlic
- White vinegar

Yields ¼ cup.
Combine achote, onion and garlic in bowl. Add enough vinegar to cover and refrigerate for 6 hours until softened, adding more vinegar if necessary, to keep covered. Puree mixture in food processor.

CHICKEN FAJITA SALAD

- 24 ounces skinless chicken breasts, cut into long strips
- 2 medium white onions, cut julienne style
- 3 ounces white wine
- 1 teaspoon black pepper
- 1 head iceberg lettuce
- ¼ head red cabbage
- 1 carrot, shaved
- 2 tablespoons soybean oil
- 2 tablespoons Worcestershire sauce
- 2 large green bell peppers, seeded and cut julienne-style
- 5 medium red tomatoes, sliced
- ½ ounce fresh cilantro sprigs

Place chicken strips into bowl. Add ¼ of sliced onions, white wine and black pepper and mix thoroughly. Cover and refrigerate for 30 minutes.

Chop lettuce into small chunks and place into bowl. Chop cabbage into smaller chunks and add to lettuce. Add carrot shavings. Toss, cover and refrigerate.

In large skillet, heat oil and add marinated chicken and Worcestershire sauce. Sauté for 1 minute. Add bell pepper and remaining onion slices and saute for 2 to 3

Continued on 2

Chef Mary Brady



For a long time I've been upset at the choices we, as Americans, are making with regard to food. I have nothing against chain restaurants. They serve a purpose, namely to satisfy their followers with speed of service and meals. Drive-through windows are the norm. Eating on the run is standard. Fat, fat and

more fat the folly of those who must chow "on-the-fly."

Sometimes I just feel like screaming there is not enough pleasure derived from cooking or eating. Food preparation is associated with making a mess and the only pleasure it brings to the masses is associated with the speed in which it is served. How have we gotten to this point? Better yet, what can be done to change the general public's attitude regarding food?

Fast food found its niche in the mid-'60s and its popularity grew in direct proportion to the number of two-income families. When mom went back to work the cooking stopped. With everything else she was responsible for, planning meals took the back burner.

Ordering a pizza or stopping for burger was much easier. Nutrition and health became secondary. TV dinners, frozen meals, supermarkets with deli counters and scores upon scores of chain-style restaurants provide the foodstuffs that fuel America. As a result many people and children are overweight, undernourished, have diet-related health problems and lack energy.

The bottom line is this, when you eat good you feel good. When eating out, or purchasing ready-made food, be sensible. Realize that food will be over-salted just so that it has some flavor. Cooking well costs a bit more but is worth it in the long run. Search out restaurants that care about your health and offer alternatives.

Personally, vegetarianism looks better and better to me. A little animal protein goes a long way. Consider for a moment the short amount of time that it takes to raise a chick from egg to slaughter: twelve weeks. Hormones ingested with the feed speeds growth. Then we eat it, hormones and all . . .

Most importantly, we must begin to teach children at a young age how to eat and cook properly. Fun needs to be brought back into the kitchen and taste buds. This education should begin in kindergarten and continue throughout high school. Once or twice a week for an hour is all that it would take.

Chefs, farmers, teachers and nutritionists need to work together toward this goal.

We have to allot tax dollars to attain our objective.

Other nations enjoy reduced heart disease and longer life spans because of the way they eat. There is no reason why we can't do the same. A great example is the Japanese government's dietary guidelines which advise people to "make all activities pertaining to food and eating pleasurable ones".

I'd love to be a fly on the wall in 100 years to see what becomes of all this. Maybe, if I eat my vegetables . . .

Northville resident Mary Brady is the head chef at Diamond Jim Brady's in Novi and is an instructor at Schoolcraft Community College. Her column appears weekly.

