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# NEWS

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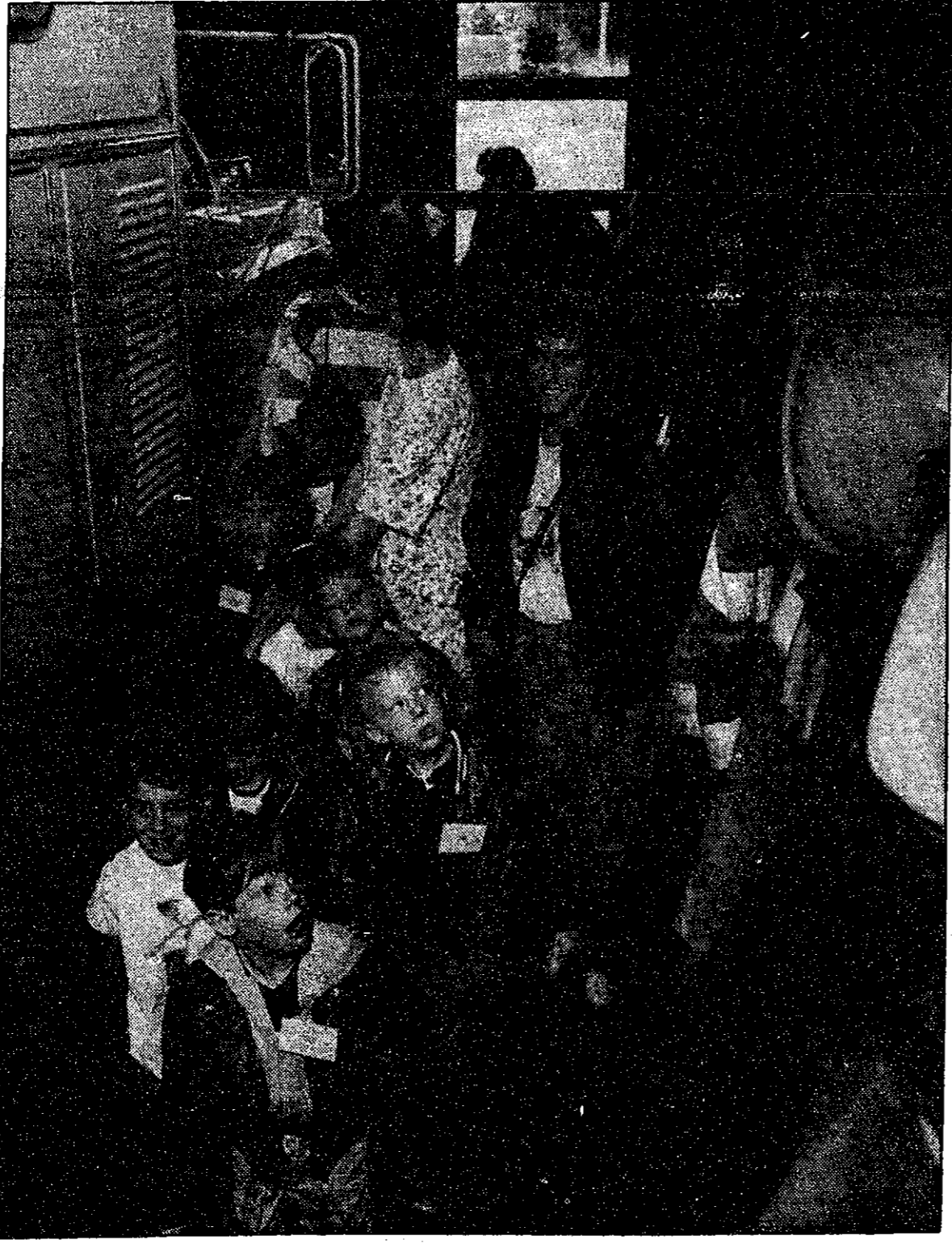
**Sports** NOVI ENDS SOCCER  
SEASON BY BEATING N'VILLE / 3B



Photos by BRYAN MITCHELL

## He's one scary-looking firefighter

Imagine waking up from a deep sleep in the middle of the night to find your bedroom filled with smoke and lit by an eerie orange glow. Then imagine that the guy pictured above came into your room and tried to grab you from your bed. You'd try to hide in the closet, too. Many children actually do just that when a firefighter tries to rescue them from burning homes and in some cases it has produced tragic results. So when students come to visit Novi Fire Station No. 1, Lt. Don Dominick likes to put on his equipment so they can get familiar with it. Maybe then, if they do have a fire in their homes, some fear can be avoided. Kindergartners from Novi Woods Elementary School visited the station last week, and as can be seen at right, it was an awe-inspiring tour for the students.



## City picketed over pending union contract

By JAN JEFFRES  
Staff Writer

The Teamsters Union's turn out at a City of Novi open house last week was more low-key than two previous informational pickets in April.

The signs alleging unfair labor practice were put away. Outside unions weren't there. Instead, the 30 or so city employees gathered outside Novi Civic Center in what was more like a receiving line and distributed flyers urging residents to ask their council members to support a contract proposed May 20 by a state mediator.

"We didn't want to intimidate. We didn't want to threaten," James Markley, secretary/treasurer of Local 214 said.

"Their fear is they'll ratify the contract and the council will not. Hopefully, it'll be ratified by both parties and I can go back to being a business agent again, instead of a full-time employee of the City of Novi."

The union is expected to vote Tuesday on the contract offer, which will be before the city council in a special June 14 meeting.

The Teamsters got their first look at the proposed contract on May 25. The reaction has been mixed, Markley said. The employees hold clerical, professional, paraprofessional and technical jobs in departments

"If it gets ratified by the union, it's my intention to recommend it to City Council. I'm hoping the union ratifies it and I'm hoping council adopts it. It's been a long time on this one."

Craig Klaver  
Assistant City Manager

such as parks and recreation and public works.

One disappointment, according to Local 214 Chief Steward Steve Babinchak, a Novi ordinance officer, is that Teamster members would remain the only city employees not to have paid medical insurance for their retirees. In addition, the pay raises proposed are lower than in past years.

"Individuals in the unit will suffer. Some are all ready to retire but must work because they cannot afford not to. That's a shame," Babinchak said.

Continued on 4

## Large lot zoning debated for city

By RANDY COBLE  
Staff Writer

Planning officials continue to explore the idea of establishing an R-AA large-lot zoning in the southwest corner of Novi.

The Planning Commission, as part of the city's five-year master plan update, are reviewing what would be involved in the plan. It would establish two-acre home lots in an area bordered by Napier Road to the west, Eight Mile Road to the south, Beck Road to the east and Ten Mile Road to the north.

Commissioners, after meeting with property owners in that area this month and discussing it at their May 19 meeting, will likely consider the matter further on Wednesday when they meet again.

The larger-lot zoning would allow residents, in Commissioner Laura Lorenzo's words, "to preserve the rural character of the area, and better protect the natural resources and wildlife that exists there."

Most of the area does not have

paved roads, water or sewer lines. According to Planning Consultant Brandon Rogers, only 31 percent of it is developable due to the presence of regulated woodlands and wetlands. Most of the dozen residents who attended the May 12 meeting with the commission wanted to keep it that way, commissioners indicated.

Large price tags, Lorenzo said, don't have to accompany large lots. "Some people don't want to see subdivisions there," she said. "You don't necessarily have to have \$200,000 or half-million-dollar homes out there. You can have modest homes on big lots."

City planners are looking at the plan as part of their review of the city's five-year master plan update, due this summer. The master plan calls for gradually declining density as new development moves west. The zoning under consideration would fit into that plan.

Commissioner Richard Clark

Continued on 4

## Board blasts paper's editorials

By RANDY COBLE  
Staff Writer

Members of the Novi Community School District's board of education made themselves clear: they have big problems with the way *The Novi News* does business.

Board members harshly criticized the newspaper during a special meeting May 27 for public comment on the district's proposed 1993-94 budget. (As no members of the public showed up, however, the evening went more quickly than expected.)

The officials took exception with the way *The Novi News* has reported on and editorialized about several of its members and decisions the board has made in recent months.

They may also put the district's money where their feelings are by pulling all Novi schools advertising from the newspaper.

Board members voted 7-0 to have district administrators investigate that issue. They said they wanted to know how much money the dis-

trict spends in publishing legally-required notices of meetings, hearings and other matters, as well as any non-required announcements.

The district may pursue other alternatives for that advertising, members indicated. The board may vote to do that as early as this Thursday (June 3) during its regular meeting.

Unfair, inaccurate — even unethical — was the way the board described some news stories and editorials *The Novi News* has printed about them. Members took particular exception with editorials written by the newspaper's Managing Editor Michael Malott. Among the those were ones which said that:

■ The board made mistakes in both the terms and timing of the three-year contract it signed with district employees in February. The editorials said that the salary increases were too high and that the board should have waited to see what the state might do to its budget this year before signing a contract.

Board members said that the newspaper printed inaccurate information about the size of

the increases. The board, they continued, could not wait to see what Lansing may or may not have done, and that it made the best deal available given the circumstances.

■ The board should have adopted a sexual harassment policy long before it actually did at the beginning of this month. The editorials also said that the board had not properly handled past incidents involving employees and students.

The board said that existing policies governed employee-student sexual harassment, and that the new policy only built on that. Members also denied that they had acted improperly in handling incidents that have come up.

■ Authorizing bus purchases for next year before approving a budget for next year was a mistake on the board's part.

Members said that *The Novi News* was completely off-base in its allegations and that the decision to buy now was necessary to have the buses for the beginning of the school year.

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## WHAT'S INSIDE?







# Gunman kills wife, self after daylong search by police

By RICK BYRNE  
Copy Editor

Donald Madsen only liked situations he could control.

But last Wednesday, when confronted with the fact that he wouldn't get his way, he sought violence as the final solution.

His manipulating personality was evident in the aftermath of the murder-suicide in which the Northville man killed his estranged wife, led police on a 12-hour wild goose chase, and ultimately turned a gun on himself in his condominium in the posh St. Lawrence Estates.

Even before police closed in for a 10-hour standoff with the man who'd killed Janette Madsen, with whom he was involved in a heated divorce battle, Donald Madsen kept them dancing to his tune.

Speaking from a carphone in his luxury automobile, Madsen led police to believe he was miles from his actual location, telling them all along that he would turn himself in. He alternated calls to police with calls to television stations.

In taped transcripts of the calls he threatened to kill himself, and of his wife he told a network news editor, "I hope she's dead."

When it became apparent Madsen would not turn himself in, police enlisted the help of his cellular phone company to try and triangulate his location.

Based on a series of short calls between noon and 1 p.m., the trace determined he was within a three-mile square area which included the St. Lawrence condo he bought several months ago. Further, it indicated he was stationary.

From 1:30-4 p.m., however, the trail turned cold. Madsen made no further calls, and did not turn up at any of several likely locations, all of which were staked out by police.

Police radio bulletins warned he might appear in Brighton, Pinckney or Livonia.

When he began making calls again, it was determined that Madsen had been sleeping. Shortly afterward, tracers determined that Madsen was calling from the garage of his condo.

Plymouth Township Police Chief Carl Berry said, "Our suspicion is that he was there all the time. He was leading us by way of cellular phone all over Southeast Michigan."

After confirming Madsen's location, Northville city police closed off the area of Seven Mile Road and Wing Street adjacent to the St. Lawrence entrance.

Bit by bit, control of the situation was taken away from the man whom those close to him called an "electronics genius" and a "gifted speaker and salesman." Still, he made futile efforts to retain control.

"Later in the evening, when we had the place surrounded and knew he was in there, he still tried to tell people he was elsewhere," said Berry.

First his cellular phone was shut off. Negotiators said Madsen became irate when they contacted him by conventional phone. Later, that service too was cut.

Power to building 25—which contained Madsen's unit and two others—was turned off at 11 p.m., along with one adjacent building.

At 11:22, police positioned an armored car similar to those used by banks in front of Madsen's garage door to prevent him from using it as an escape route.

At 12:12, Detroit Edison crews cut power to a building across St. Lawrence Boulevard as well. Shortly afterward, three special operations officers moved in with a "throw-in" cellular phone to contact Madsen.

When officers tossed the phone through the garage window, a crack of gunfire was heard from the garage.

No officers were hit and they did not return fire.

Whether the gun shot from the garage was Madsen firing the fatal bullet at himself remains unclear. Though Chief Berry maintained that two officers were fired upon, Northville City police found no evidence of gunfire inside the home other than the fatal shot to Madsen's own neck.

Madsen never answered the phone or talked to negotiators after that. At 2:55 a.m., Northville Police Chief Rodney Cannon gave permission for special operations to saturate the house with teargas.

At least six cartridges were fired into various parts of the house. When Madsen did not emerge, officers moved in to search the building. Madsen was found dead at 4:36 a.m. in the front seat of his Cadillac in the garage, apparently from a single self-inflicted gunshot.

The trail of tragedy began early Wednesday morning. At 5:40 a.m. Madsen used three shotgun blasts to break into the Plymouth Township home he and his estranged wife had once shared. He confronted Janette Madsen in the kitchen, shot her five times with the shotgun and three times with a 9 mm handgun, then fled in the leased 1992 Cadillac Seville.

The Madsens' two children heard the gunshots and their mother's screams from their upstairs bedrooms. Daughter Kim, 15, placed the 911 call and Plymouth Township police responded. She and brother Daniel, 8, were unharmed.

Shortly afterward, Madsen began his daylong string of phone calls to police, friends and television stations in which he made numerous threats to family members, law officers and members of the judicial system whom he felt had mistreated him in his divorce case.

Though Janette's divorce attorney, Garth Jackson, said he "wasn't making much headway" in his case against Donald Madsen in testimony earlier in the week, Madsen made it clear in several of his phone calls that the proceedings were not going his way.

Donald Tappan II, brother of the dead woman, said the rage that led to Wednesday's tragedy sprang from Madsen's frustration over the divorce, for which Janette had filed last Sept. 9.

"He realized he had 'lost,'" said Tappan. "He thought he could 'win' the divorce. But divorce is lose-lose. No one wins in divorce. He just wanted to get revenge on Jan."

Jackson added that on Sept. 16, police responded to the couple's home after an argument in which Madsen broke a piece of furniture, ripped a phone from the wall, and barricaded himself in a bedroom.

"He said that if he didn't get his way, he was going to get aggressive," Jackson said.

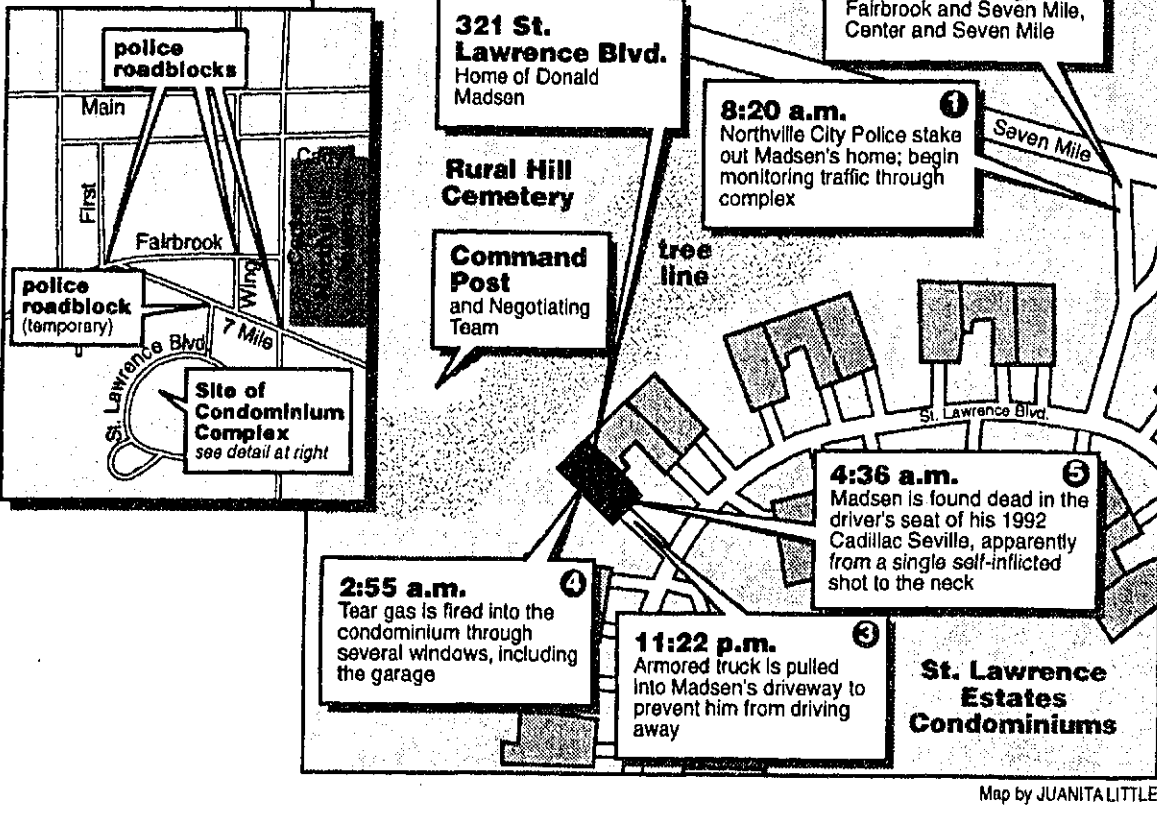
A week later, Janette had a restraining order placed on Donald, though they continued to live in the same home. Donald Madsen moved out of the home and into his St. Lawrence condo last winter.

Though the gunman claimed through phone calls to television personalities he was getting no custody and visitation rights in the breakup of the 20-year marriage, Jackson said the two sides had negotiated for once-a-week visitation. All that was left to decide was the days of the week.

Aside from the questions of custody and visitation, the only major contentions in the divorce were issues of tax liability for some valuable property that would be transferred in the settlement.

But, said Jackson, "It was coming down to his position, or no position at all."

## Surrounded Suspect takes his life



Map by JUANITLITTLE

## Support groups help avoid violence

Not every divorce leads to violence like Wednesday's incident which ended tragically in Northville. There is help for people struggling with the process of divorce.

Locally, Phase II of a Divorce Recovery Workshop is being held each Thursday evening until June 17 at First Presbyterian Church in downtown Northville. The workshop features Pam Jacobs of Ann Arbor, a consultant in behavioral analysis and therapy, and Dave Jerome, a Northville attorney.

The topics touched on during the workshop include honesty, trust, loneliness, the financial aspects of divorce, depression, intimacy and self esteem.

For more information, call the church at 349-0911.

Also offered at First Presbyterian Church is Single Place, a group for Christian singles of all denominations. They meet for fellowship, sharing and growing each Sunday at 10 a.m. at the church, 200 E. Main St.

## Security reviewed after shooting

By STEVE KELLMAN  
Staff Writer

The May 26 stakeout of a gunman's St. Lawrence Estates condominium by Northville City police began as a high-stakes version of hide-and-seek.

But another logistical nightmare developed later that day when city police tried to control the comings and goings of condominium residents.

City officers and firefighters provided security and traffic control

while the Western Wayne Special Operations Team negotiated with Donald Madsen to bring a peaceful end to the armed standoff.

Following a 4 p.m. tactical briefing at Northville Township Hall, members of the Northville City, Northville Township and Plymouth Township police departments, together with the Western Wayne County Special Operations Team, took positions around the condominium complex at Seven Mile and Sheldon.

A command center was set up in Rural Hill Cemetery, on a bluff over-

looking Madsen's unit. Northville City Police Chief Rod Cannon spent most of Wednesday night there, with the SOT hostage negotiating team that tried to talk Madsen into surrendering.

One of the toughest tasks for the city police department was securing the 96-unit complex, since reporters had begun staking out the scene shortly after the police that morning and homeowners were already returning from work by the time their final deployment began.

"It would have been impossible,

unless you had at least 100 men, to cordon off that entire area," Detective Sgt. David Fendele of the Northville police said. "We would have needed people all over the place, not just on the roads."

Township Police Lt. Gary Batzloff agreed. His detective bureau was called in around 10 a.m. to assist the city in securing the area with traffic control.

"In my opinion, the area was just too hard to secure," Batzloff said. "I feel it was because of the accessibility."

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### CITY OF NOVI NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, June 16, 1993 at 7:30 P.M. in the Novi Civic Center, 45175 W. Ten Mile Rd., Novi, MI to consider and make recommendations to the Novi City Council regarding an amendment to Section 3800 of Ordinance No. 84-18, as amended, the City of Novi Zoning Ordinance, to amend the Penalty Provision of said Ordinance.

All interested persons are invited to attend. Verbal comments will be heard at the hearing and any written comments may be sent to the Department of Community Development, 45175 W. Ten Mile Rd., Novi, MI 48375 until 5:00 P.M. Wednesday, June 16, 1993.

**NOVI PLANNING COMMISSION**  
**LODIA RICHARDS, SECRETARY**  
**KELLEY DEATON, PLANNING CLERK**

(05-31-93 NR-NN)

**HOME TOWN**  
 Rick Byrne, Copy Editor  
 349-1700

**FOOD**  
**CREATIVE DINING**

**B**  
 MONDAY  
 May 31, 1993

**Lois Thieleke/Home Economist**

**Potherbs offer  
 a break from  
 plain ol' greens**

Potherbs are collard greens, dandelion greens, mustard greens, Swiss chard, turnip greens, and kale. In Italy potherbs are cooked in olive oil with garlic and served hot with pork or seasoned with wine vinegar to make a lukewarm salad.

Collard greens are served with buttermilk curds for a traditional Ethiopian stew, while in Brazil cooked kale or collards are a national dish. These greens are rich in beta carotene, vitamin C, and a good source of fiber. They can be eaten raw when young and tender, but as they mature their flavors become stronger and will taste better cooked.

Collard greens are a member of the cabbage family, and has a flavor somewhere between cabbage and kale. Choose bunches of crisp, green leaves with tender stems and use as soon as possible. Wash well before cooking. If any of the greens are dirty, wash in warm water to loosen any dirt, bugs or worms.

Don't worry, washing really works to get rid of bugs and dirt. Then rinse well in cold water until they are clean. Collards are an excellent source of calcium, they are also high in vitamins A and C, potassium, iron, niacin and protein besides being low in sodium and calories. Collard greens can be used as wrappers in place of cabbage leaves in recipes like stuffed cabbage.

Mustard greens are also a relative of the cabbage and have a more pungent flavor. Choose small, young, crisp leaves with a deep green color and no insect holes or seed heads. Seed heads are a sign of over-maturity. Store for three days in the refrigerator in a plastic bag. Wash well and remove any tough stems before cooking.

Mustard greens are low in calories, rich in vitamins A and C, potassium, calcium, protein and iron.

Swiss chard can be substituted for spinach in most recipes. Chard is a milder flavored green and can even be used for filling for ravioli. Because the ribs take longer to cook, trim away from leaves and cook separately, combine before serving. Keep chard refrigerated in plastic and use within a few days. Before cooking wash well, steam in a saucepan using just the water that clings to the leaves.

Chard is very high in vitamin A and is a good source of potassium, iron, calcium and protein. Chard is fairly high in sodium so cook without salt to prevent discoloration.

Dandelion greens come from the common lawn weed, which is a member of the sunflower family. Before going out into the yard or stopping on the road side to pick dandelions, be sure the area has not been treated with weed killer or fungicides.

When dandelions are young, they are delicious in salads, especially with a hot bacon dressing. As they get older, they do become bitter and then need to be cooked.

Turnip greens are slightly sweet, a highly nutritious relative of the cabbage family. As they age, they have a strong flavor and will need to be cooked to tame that taste. Turnip greens are rich in vitamins A and C, calcium, iron and protein. Choose crisp, fresh looking leaves, refrigerate and use within a couple of days.

Kale is a member of the cabbage family, and one of the more nutritious, rich in vitamins A and C, potassium, protein and iron. Avoid buying limp, wilted or yellow leaves. For wilted greens, dip in hot water, then in ice water with a dash of vinegar. Shake the excess water from them and chill in the refrigerator for about an hour.

Rusting of lettuce and greens is caused by the way they are stored. Store away from all fruits and keep in a plastic bag with a couple paper towels to help absorb the excess moisture.

*Lois Thieleke is an extension home economist for the Cooperative Extension Service, Oakland County office.*

*When the great ones dream . . .*

**Chefs pen  
 ultimate  
 chocolate  
 recipes**

By **ORLANDO RAMIREZ**  
 Special Writer

Is there a food that provokes as much passion as chocolate?

Experts detail the benefits of fresh vegetables and whole grains, while others make the case for fresh seafoods or pasta, but if you want to get people excited, just mention chocolate.

Proof: ever hear of vanilla-holic?

To state those cravings for the gooey dark mixture of the cacao bean, sugar and butter, the good people of the *Great Chefs* cooking series have a new program and accompanying video titled *Great Chefs: Chocolate Edition* ready to go.

The one-hour special, which airs on PBS stations this spring, is a compilation of various *Great Chefs of the West*, *Great Chefs of New Orleans* and other *Great Chefs* series that focus on the world-renowned chefs preparing dessert recipes.

The video is available from Great Chefs Products, P.O. Box 56757, New Orleans, LA 70156-6757; (800) 321-1499.

Among the chefs included are Rick O'Conner of San Francisco, and Donna Nordin of the Cafe Terra Cotta in Tucson, Ariz., as well as the three chefs presented here.

These recipes are not difficult. The trick is in the involved preparation, but all four recipes produce a knock-out chocolate dessert.

That White Chocolate Ravioli is the most popular dessert in Detroit's Rattlesnake Club is no surprise to Chef Jimmy Schmidt.

"Playing around with desserts is really neat," the French-trained chef says. "People tend to turn into kids with dessert. You can use ingredients you could not mix anywhere else."

That's the appeal of the White Chocolate Ravioli. At first glance the dish appears to be pasta in a cream sauce, but one bite will reveal the white chocolate covering a chocolate mousse in a pool of hazelnut sauce.

"People have an image," he says. "They don't think of it as dessert, but they have a food memory of ravioli but can't imagine the taste. That sense of the unknown adds excitement to the eating."

Adding excitement to eating is one thing Chef Schmidt, now the partner in four Detroit-area restaurants, including Tres Vite, Cocina del Sol and Buster's Bay, has done well.

Schmidt received the French Classic and Provençal Culinary Arts Diploma from Luberon College in Avignon, then trained under Madelaine Kamman at Modern Gourmet Inc. in Newton, Mass.

In 1985 he co-founded The Rattlesnake Club in Denver, then the Adirondacks in Washington and then The Rattlesnake Club in Detroit.

After splitting with his partner in 1990, Schmidt stayed with the Detroit Rattlesnake and added the others. He opened his latest restaurant, Stelling, in Troy.

The key to successful preparation of the ravioli is to keep the white chocolate soft during the assembly.

"The ideal is 72 degrees," he says. "When you hit the right temperature, the chocolate is not soft but pliable and still has some resistance."

At the Snake they let the white chocolate "mellow for a number of hours in a bread proofer set at 70 degrees. Then we roll them out by the thousands."



A new cookbook polls chefs on chocolate creations such as this chocolate bag for the serious sweet tooth.

Schmidt has experimented with variations on the recipe, saying that they have used raspberry, passion fruit and peach praline stuffings, but that a dark chocolate can't substitute for the *trompe l'oeil* of the white chocolate.

In fact, the white chocolate can fool even the best cooks. Schmidt tells of a time they air-fried some of the ravioli to a fan in the Washington area.

The fan put the ravioli in boiling water and was outraged when he looked in the pot and there was nothing but a brown mess.

He called the Rattlesnake Club and was outraged at what he called a shoddy product.

"There's nothing in my pan!" the man sputtered.

"I had to explain there was no need to cook them," laughs Schmidt. "I explained it's kind of like a truffle."

Chef Mark Miller of the Red Sage in New York says, "Chocolate seems to offer what people want. They now seem to be gravitating to sensual foods. But they want a taste experience with a lot of reliance on flavors by using less fats, less butters and creams."

To fit the bill Chef Miller has been experimenting with ethnic and foreign foods since his training at the regning *Chez Panisse* in Berkeley, Calif.

In fact, Miller sees himself as something of an academic, having graduated with a degree in anthropology from the aforementioned university, and he sees his experimentation with foods as an out-growth.

"Many of my ideas come from taking an indigenous technique or ingredients (using them in a modern form."

One of these ingredients happens to be chocolate, which is native to North America and was not used by Europeans

until Hernando Cortes introduced the concoction to the Spanish court after his conquest of the Aztecs.

Miller says he uses chocolate in non-dessert sauces, similar to how Mexican cuisine incorporates it into *mole*, the sauce that mixes chilies and chocolate.

For a recent wine-testing, he served quail in a merlot-based sauce that included ancho chilies, plums, a bit of roasted coffee and unsweetened cacao — the base of chocolate — that brought out the subtle flavors of the wine.

"The American public need to learn to use sauces not based on stocks, fats or olive oil," says Miller. "They need to learn that ethnic flavors can be subtle and sophisticated."

Continued on 2

**Chef Mary Brady**



**Vegetarians find favor, flavor as alternativores**

For several months I've been trying very hard to cut back on the amount of animal protein that I eat.

Not for any particular reason; just because I want to and because I feel better when I consume grains, pastas, veggies and fresh fruits. Admittedly a hot dog or burger sounds really good on occasion. And when I feel like a bite of steak

(rarely) I'll have it.

Bottom line is, the less I eat meat, fish and chicken, the less I want them. I can liken the feeling to quitting smoking. Fifteen years later I still miss a cig, but the feeling is fleeting.

Something bothersome is the lack of vegetarian "friendly" menus in restaurants. Many times, while eating out, it is hard to find items that are totally animal free. Again, I don't profess to be a strict vegetarian, but when I only want to consume plant products I'd like for there to be a choice. Too often there isn't.

I remember in college when the tofu craze began. Every restaurant in East Lansing offered tofu burgers topped with mounds of alfalfa sprouts and guacamole.

Usually a half pound of melted cheese was included to facilitate eating the tasteless blob.

Then for the next few years, vegetarianism "burned out." With good cause. It didn't taste good. Cooks were not familiar with the proper preparation and pairings of food for flavor or nutritional compatibility.

Vegetarian cuisine is as old as history. Eve didn't take a bite out of a turkey sandwich. Many cultures have relied on plant diets because they have had more success raising crops than herds. Japan, China and Thailand are good examples.

Consider the Mediterranean, African, Mexican, Indian, Italian and Far Eastern diets of today. These are the types of cook-

books that I use as references when looking for new ideas and recipes sans animal proteins.

As I lean more towards the deletion of meat from my diet I am trying to be as creative as possible for those of us that have chosen an alternative to being a carnivore. And happily I am discovering that it isn't that hard to develop wonderful-tasting meals that do not include any critter protein. It is easy.

All I have to do is think "What would I like to eat?" and then prepare it. Some of the favorites on the special menu have included risotto, pastas, grilled vegetables, and various grains and legumes.

My personal choice for a great dinner is roasted barley with bok choy and sauteed

greens. It is low fat, has fabulous flavors and is satisfying. Best of all, I feel like a million dollars.

There is a definite move toward this dietary choice in the Western Hemisphere. The Culinary Institute of America has created the term "alternivores" to describe the growing number of people who prefer to eat vegetarian food several times a week.

Be open-minded and consider making a healthful change once in a while. Be flexible and try items without meat. You'll be pleasantly surprised. I was!

*Northville resident Mary Brady is a certified executive chef and co-owner of Diamond Jim Brady's in Novi.*









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ALL ADS TO APPEAR UNDER THIS CLASSIFICATION MUST BE PREPAID

118 Building Materials

OAK FLOORING 2 1/2 inch, no. 2 red or white, \$1.84 per sq. ft. Hard maple, \$2.45. Select grade oak, \$2.45. Wide oak flooring, \$1.90. 1(900)523-6078.

119 Lawn, Garden Snow Equipment

USED Andersen windows, \$10.00 each. Good cond. Approx. 24x36 28x36 windows (6) and 60x44 48x48 windows (2). Also light blue bath set, \$40. Includes bid, sink & toilet. Also semi-antique pul down attic stairs, \$25. (313)348-1827.

112 U-Pick

STRAWBERRIES & asparagus. Mays Melon Farm, County Rd., off Mason Rd. (517)548-3145.

116 Wood Stoves

1984 HOMECOMFORT coal or wood cook stove, St. Louis, MO. \$300. (313)286-4007.

152 Horses And Equipment

1/2 ARAB, Mare, 14 yrs. old, dressage/western. \$500. (313)427-7836.

153 Horse Boarding

EXCELLENT care, large stalls, daily turn out, outdoor track, \$90/mo. (517)548-4936

155 Animal Services

SHEEP shearing. Fast, professional. Any size flock. (517)521-4870.

156 Farm Animals

HEREFORD cattle, yearlings, brood cows, bulls. Lawn Locust Farm. (517)546-9754.

168 Entertainment

DJ. Music for all occasions, all styles available. Dora J. (517)223-8572 after 6pm, weekdays.

169 Special Notices

A affordable wedding. Minister will marry you anywhere, at home, yard or hall. Ordained and licensed. (313)437-1890.

201 Motorcycles

1975 HONDA CB750, 3,000 miles, like new. \$1,800. (517)546-7519.

215 Campers, Trailers And Equipment

1973 JAYCO pop-up camper, new interior, \$1,100. (517)223-0133.

220 Auto Parts And Services

1987 JAYCO 26' ft., J Series, exc. cond., sleeps 6, new tires, many extras, must see. \$3395. (313)887-8333 days (313)887-6878 even.

221 Truck Parts And Services

LEER 7L fiberglass top for Ranger, sliding glass/cornered windows, lights. \$200/best. (313)437-7973.

225 Autos Wanted

2 SELL ME YOUR CAR VAN OR TRUCK 1980 thru 1987. Instant cash. Please call Dale, (517)342-6455, 8am to 8pm any day.

230 Trucks

1981 FORD F150. Good work truck, w/cap. \$1,100. (313)449-4274.

233 4 Wheel Drive Vehicles

1980 FORD Bronco. Runs good, \$600/best. (313)231-3257.

235 Vans

1991 AEROSTAR XL Green. 69,000 miles. Good cond. \$10,000. (313)229-5570.

238 Recreational Vehicles

1990 DODGE van/camper, self-contained, 20,000 miles, clean. Ask for Ralph (313)735-6619

239 Classic Vehicles

1952 CHEVY pickup. Hail restored, runs. (313)348-3226.

240 Automobiles Over \$1,000

1967 CHRYSLER Imperial 440 4 dr. dark green, bought in PA. no rust, very dependable. 67,000 original miles, wife hates it \$1500/best. (517)634-5810, 7-9

241 Automobiles Under \$1,000

1978 BUICK Century. \$400/best offer. (313)486-6037.

242 Automobiles

1989 CAVALIER Convertible. Loaded. Extra sharp. Save \$\$\$! Mass. Lincoln Mercury. (313)695-0220.

243 Automobiles

1989 ESCORT GT, 5 speed, extras, new tires, \$3,990. (517)223-0133.

244 Automobiles

1989 PONTIAC Sunbird SE. Air, power steering/brakes, 64,000 miles. \$4500. (517)546-2653

245 Automobiles

1989 SUNBIRD GT Turbo, loaded, mint cond., 60K, 30mpg. \$6995. (313)236-7098 days, (313)227-6329 even.

246 Automobiles

1989 THUNDERBIRD, well equipped, new tires & brakes, 50K miles, exc. cond. inside & out. \$6750. (313)486-0821.

247 Automobiles

1989 TOYOTA Celica, auto, air, 32,000 miles, new tires, am/fm stereo, exc. cond. \$7700. (313)464-6526.

248 Automobiles

1990 FORD Tempo GL. Auto, red, 44,000 miles, air, \$5,900. (313)229-6041, leave message. (313)227-0133.

249 Automobiles

1990 GEO Prim. 5 speed, 5 door, air, cassette, power steering/brakes, extended warranty, 30,000 miles, \$5,800. (313)227-6417.

250 Automobiles

1990 LASER turbo. 5 speed, sunroof, 25,000 miles, \$4,500. Mini cond. (517)548-4913.

251 Automobiles

1991 GEO Storm. Teal. New tires, brakes, stuc. Very clean, dependable, great gas mileage. \$5,500/best. (517)546-9781.

252 Automobiles

1991 SATURN SL2 4 dr. Sharp. Save \$\$\$, Mass. Lincoln Mercury. (313)695-0220.

253 Automobiles

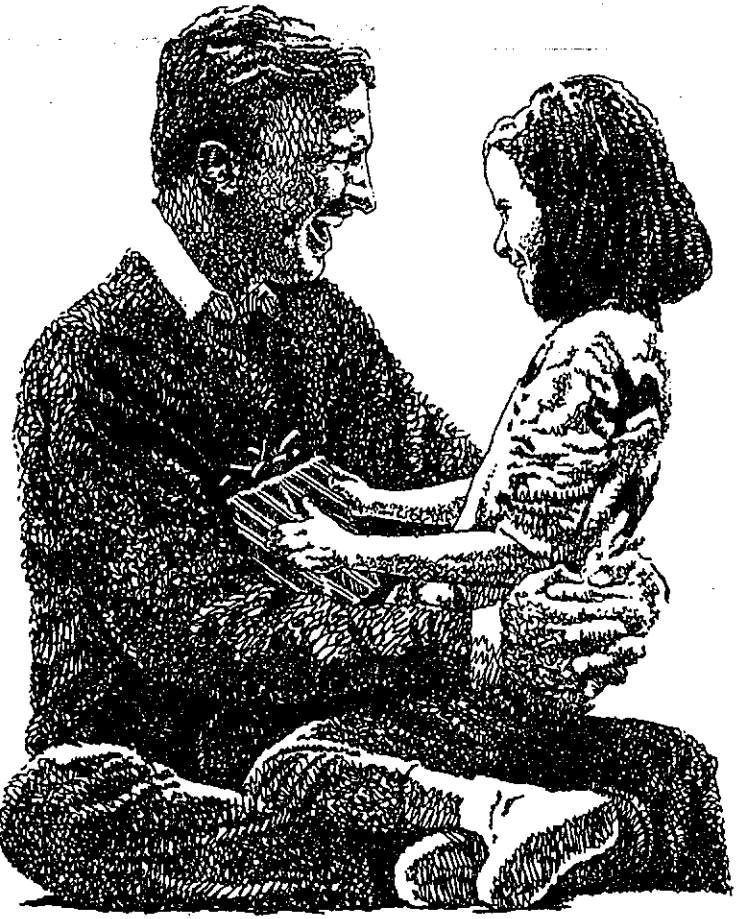
1991 STEALTH 34,000 miles. 1 owner. Loaded. 5 speed. Red. Mass. Lincoln Mercury. (313)695-0220.

254 Automobiles

1991 TOPAZ GS 4 dr. 1 owner, 16,000 miles. Loaded. Save \$\$\$, Mass. Lincoln Mercury. (313)695-0220.

255 Automobiles

1992 DODGE Grand Caravan. If you don't want to spend the money on a new Caravan but want one that looks like new, come look at ours!! Am/fm cassette, cruise, tilt, power mirrors, steering & brakes, child safety lock, air conditioning, drivers air bag, rustproofed, very clean, extended warranty, dark blue. Wife wants smaller car. Very Sharp!! Must see! \$13,700. weekdays



Father's Day Happy Ads

Give your dad a really special gift. Give him a personal Father's Day greeting in the June 16/17 edition of this newspaper.

\$7.84 For three lines. \$1.89 each additional line.

Deadline June 11 at 3:30 pm

Our classified counselors will be happy to help you word your message. Here are some examples:

Happy Father's Day! We love you, Dad. From, Mary, Ron, and Beth To Dad: HAPPY FATHER'S DAY. Thanks for always being there. From, Mickey Dad, We hope you have a great Father's Day, Love, Becky and Jen

Large happy face \$1.25 extra Small happy face \$.75 extra

Call to place your ad

Milford 685-8705 Northville 348-3022 Howell 548-2570 Novi 348-3024 Brighton 227-4436 South Lyon 437-4133

UNCLE LOU'S SEIZ: SPRING RED TAG SALE EVERY BRAND NEW CHEVROLET AND SUBARU DEEP DISCOUNTED FOR IMMEDIATE DELIVERY 350 CAR & TRUCK SELECTION Switch to LaRiche Lou LaRiche CHEVROLET-SUBARU Corner of Plymouth Rd. & Haggerty, Plymouth 453-4600 or 961-4797