

50¢

MONDAY
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Volume 38
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14 Pages plus Supplements

the NOVI NEWS

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School board votes to hike millage levy

By RANDY COBLE
Staff Writer

Unless the unexpected happens, property owners in the Novi Community School District will see a tax increase this year.

The Board of Education raised the district's general operating millage levy Thursday, June 17, to the most the state constitution's Headlee Amendment will allow without a vote of the people. The increase will offset expected cutbacks in state aid to Novi in the coming year.

If those cuts do not happen as expected, board members said they will reduce the district's millage levy later this year.

"All we're saying is Trust us for six months. If we don't need the money we'll return it," Board President Raymond Byers said of the measure. "If we don't, it's because we'll need it."

School officials estimate that Novi may lose more than \$1 million in state aid in the coming year. Without an increase, board members said, they'd have to cut education programs.

"I would continue to support the quality program that we have," Board Treasurer Craig Foreback said in support of the increase. "I

think that most people will want to spend the money to get and keep what we have in Novi now."

After approving the increase, the board adopted the district's budget for fiscal year 1993-94 which is predicated on both the increase and the loss of state aid. Both votes were 6-0 (Trustee Robert Schram was absent.)

Under state law, the most the board could levy for general operations this year without a public vote is 27.737 mills. Before they could authorize an increase, members must hold a Truth-in-Taxation hearing for a specific millage amount.

The board held one on June 3 for 1.463 mills, which would have made the coming year's levy what it was this year: 29.2 mills. It adjourned that hearing without a resolution and held a second hearing on June 17 for 1.6995 mills. Adopting that increase brings the operating levy up to 29.4365 mills. That is the maximum the board can levy under Headlee without voters approving an override.

This is the first time that the district has ever voted to levy the maxi-

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Lunch with taste

Hudson's department store at Twelve Oaks mall held a "Taste of Culture" lunch last week. Employees were encouraged to bring in a dish of food from their respective ethnic or national group to share with all. Many also brought books or artifacts

that reflect their heritage as well. Here, Donna O'Beirne, at right, and Joanne Samson, at left, munch down. O'Beirne made a German-variety apple cake called "Apfelkuchen." Samson created a pork and chicken adobo with rice.

Photo by BRYAN MITCHELL

Residents oppose boat launch

By JAN JEFFRES
Staff Writer

Walled Lake's 670 acres of blue water are looking mighty inviting to the Michigan Department of Natural Resources (DNR), which hopes to put a public boat launch there.

Homeowners around the lake would like idea put into dry dock, according to Marianna Bertrand, vice-president of the Lakes Area Residents Association (LARA). The association has invited state Senator David Honigman, R-West Bloomfield, to meet with them Tuesday night to discuss the issue.

"Just basically, we don't want it. There's enough boat traffic on the lake. The lake is too crowded now. There's the wall and Rock Island in the middle of the lake, so some parts of the lake are not usable," Bertrand said.

According to a May 26 letter the chief of the DNR's Recreation Division, O.J. Scherschlight, sent to Bertrand, of the 14 Oakland County lakes targeted for public access sites, Walled Lake was given the number one priority.

The access sites would be purchased with funds the state legislature funnels each year to the Michigan Natural Resources Trust Fund. The 1993 monies have not yet been approved. But Walled Lake was put on the list two years

"I need legitimate reasons why Walled Lake should not have a public access. Water is held in the public trust and everyone has a right to reasonable access to it. It's legitimate to create more public access to water in the urban area."

David Honigman
State senator
R-West Bloomfield

ago. Floating about Lansing is a plan for a launch permitting 45 boats onto Walled Lake. The DNR program does not include acquiring lake frontage for swimmers or land-lubbing fishers.

Lakes of 100 acres or more are typically eyed by the DNR for public access. The public should be able to reach the water it owns, explained Bruce Walker, a staff member of the DNR's Re-

creation Division's Boating Program Branch. Each year, the DNR submits four priority lakes per county to the state legislature.

"We buy two lake sites per year statewide, but we list as many lakes as we can," Walker said. "Most of the time, nothing becomes available at prices we can afford. This is a wish list for us. We tell our employees to keep their eyes open."

While it may sound like a case of the state standing up for the right of Michigan citizens to use their lakes versus lake homeowners who want to essentially privatize a public recreational resource, Honigman staff member Tim Pope says it's more than that. Safety is an issue in some overcrowded Oakland County lakes, he said.

"They (the DNR) have expressed that Oakland County is one of the areas they have great interest in," Pope explained.

"Some of the biggest arguments are that the lakes in Oakland County are more heavily used. The DNR doesn't review the impact on neighbors."

Honigman said Friday he hopes to learn just why Walled Lake and Novi residents want to sink the local launch plan.

"I need legitimate reasons why Walled Lake should not have a public access. Water is held in

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Woman complains of a spiked Slurpee

By CRISTINA FERRIER
Staff Writer

A rash of alleged Pepsi tamperings took a new twist in Novi last week when a local woman claimed a Pepsi Slurpee she purchased at the Meadowbrook Road 7-Eleven was spiked.

Jane Boggus, of Novi, called the police June 13 when she recognized the taste of rum in a Slurpee her husband purchased for her shortly before noon.

"When he brought it back I tasted it and I noticed something wasn't right. My husband said 'Oh, I'm sorry, I got you Pepsi instead of Coke.'"

But Boggus said a few more sips confirmed her suspicion that the Pepsi tasted strange because it was spiked with rum.

"I knew it was rum," she said. "I used to drink rum and Coke with a lime when I was younger, and when I tasted that I remembered it immediately."

She said she was unable to smell whether there was rum in the drink because of allergies.

Novi Police Lt. Gerald Burnham said that Slurpee, as well as a second one that Boggus purchased and brought to the police station, were taken as evidence and have been transported to the Michigan State Police crime lab to be tested

for alcoholic content. Burnham said it will likely take several days to a full week for the results.

Burnham said he's skeptical of the report because it would be impossible to tamper with the store's Slurpee machine. The lines run straight from sealed tanks to the machine's taps. The only way to add something to the drink, Burnham said, is to do it after it has been dispensed.

No other spiked Slurpees have been reported, he added.

"They sell a lot of those this time of year, and a lot of them are to people who work in the police department," he said. "I guess if you had 10 or 11 reports it would be different, but we just have this one report."

Boggus believes that graduating high school seniors may have put rum in the machine as a prank.

"I think some kid that was working the night shift might have allowed this to happen so his friends could come in and get rum and Cokes," she said.

David Skowronek, a 7-Eleven clerk who was working the day shift when Boggus filed the complaint, said he doubts that could have happened.

"I highly doubt it," he said. "If you put anything in there that's not the

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Residents worry the swans may not survive

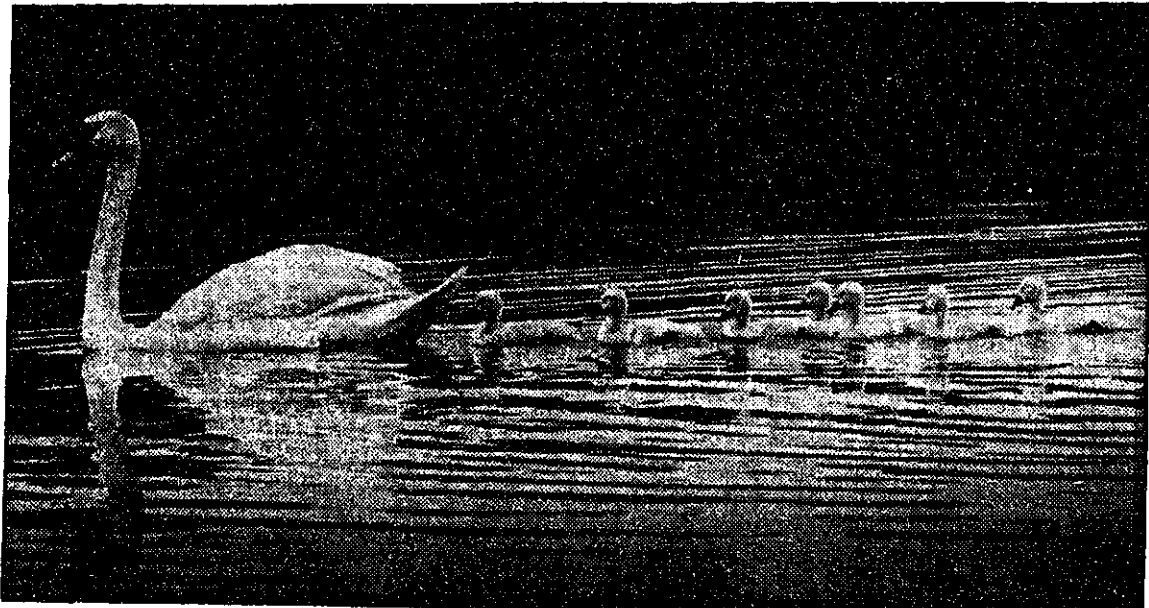
By CRISTINA FERRIER
Staff Writer

Are swans beautiful creatures to protect or a dangerous, aggressive threat? It's a question that's ruffling the feathers of Novi lake area residents.

While some Novi residents are campaigning for one particular family of swans to be relocated from the busy shores of Walled Lake, others maintain that the lake is their natural habitat and they should be left alone.

The swans in question are nesting near a dock used by Windward Bay condominium residents. The adult male swan has reportedly been aggressive toward humans who go near the area. It's making it difficult, if not impossible, for residents to use the dock.

The Novi Police Department has fielded numerous complaints by lake area residents about people



Nesting swans have become the source of controversy on Walled Lake.

FILE PHOTO

chasing or threatening the nesting swans.

"We had a complaint that somebody was swinging an oar at a swan approximately one month ago," said Novi Police Chief Doug Shaefer. "Then last week we had another on a lady who was chasing a swan on a jet ski."

Harry Avagian, president of the Lake Area Residents Association (LARA) said he personally believes the swans belong on the lake, but that he represents everyone in

LARA. "The swans are overly aggressive toward humans, and they are very territorial," he said. "Certain people have reacted in a way that has offended the Save Our Swans people, by going after them."

Save Our Swans is a grassroots organization concerned with the protection of swans living on Oakland County lakes. Many Novi lake area residents belong to the organization.

Shaefer said the swan com-

plaints have been passed on to the Michigan Department of Natural Resources (DNR) and their investigators are deciding whether to press charges against the jet skier, who is a Farmington Hills resident.

Bonnie Authur of the DNR's fish and wildlife division said she has received calls from people who stand on both sides of the issue, and her job has been to document the swan-related incidents and complaints

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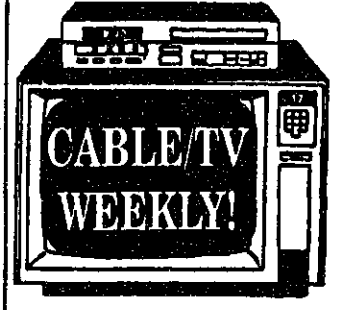
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WHAT'S INSIDE?



Community Calendar

To get your organization's activities, regular meetings or special events listed in the Community Calendar, send information to Community Calendar, The Novi News, 104 W. Main Street, Northville, MI 48167.

Today, June 21

Arts Council: The Novi Arts Council Executive Board will meet at 6:30 p.m. in the Novi Civic Center.

City Council: The Novi City Council is scheduled to meet in regular session at 8 p.m. in the Council Chambers of the Novi Civic Center.

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.

TOPS: Take Off Pounds Sensibly for all ages meets at 7 p.m. at Novi High School, Room 109. For more information, call 348-9691.

Toastmasters: The Motor City Speak Easy Chapter of the Toastmasters meets from 7-9 p.m. at the First United Methodist Church of Northville, 777 W. Eight Mile Rd. For more information, call Barbara Wold at 464-4199. Visitors are welcome.

Tuesday, June 22

Youth Assistance: Novi Youth Assistance board will meet at 7 p.m. in the Novi Civic Center.

F.E.M.A.L.E.: The Novi area chapter of F.E.M.A.L.E. (Formerly Employed Mothers at the Leading Edge/Lose Ends) meets at 7:30 p.m. For more information, please call 684-6096.

Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

Camera Club: The Novi Camera Club meets at 7:30 p.m. in the Novi Civic Center. For more information, call Hugh Crawford at 349-5079.

Chess Club: The Novi Chess Club will meet from 7-10 p.m. at the Novi Civic Center. There is no charge to attend and all players are welcome. For more information, call Tim Sawmiller, 344-9833 evenings after 6 p.m.

LARA: LARA (Lakes Area Residents Association) meets at Providence Medical Center, 47601 Grand River at 7 p.m.

Wednesday, June 23

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

Seniors business: The Novi Senior Social Club will meet at 1 p.m. in the Novi Civic Center for its regular monthly business meeting.

Jaycees: The Novi Jaycees will hold a Polo Match at 10 a.m. at the Jaycee House on Sixthgate.

Monday, June 28

TOPS: Take Off Pounds Sensibly for all ages meets at 7 p.m. at Novi High School, Room 109. For more information, call 348-9691.

High School, Room 109. For more information, call 348-9691.

Bereavement Support: "Taking Grief One Day at a Time" will be the topic of the monthly bereavement support group meeting led by Dr. Michael M. Meyer Bereavement Counselor, held from 7:30-9 p.m. at the Novi Civic Center on Ten Mile Road. There will be a brief reflection and prayer by Pastor Kenneth Stevens of Orchard Hills Baptist Church. The meeting is open to anyone in the community who has experienced the death of someone they loved and is in need of help. No fee and all are welcome.

Thursday, July 1

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

Monday, July 5

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

Tuesday, July 6

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.

Chess Club: The Novi Chess Club will meet from 7-10 p.m. at the Novi Civic Center. There is no charge to attend and all players are welcome. For more information, call Tim Sawmiller, 344-9833 evenings after 6 p.m.

Jaycees: The Novi Jaycees will hold a general membership meeting at 7:30 p.m. at the Jaycee House on Sixthgate.

Wednesday, July 7

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, July 8

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).

Monday, July 12

City Council: The Novi City Council will meet at 8 p.m. in the Council Chambers of the Novi Civic Center.

City 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 349-6281.

TOPS: Take Off Pounds Sensibly for all ages meets at 7 p.m. at Novi High School, Room 109. For more information, call 348-9691.

Tuesday, July 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.

Chess Club: The Novi Chess Club will meet from 7-10 p.m. at the Novi Civic Center. There is no charge to attend and all players are welcome. For more information, call Tim Sawmiller, 344-9833 evenings after 6 p.m.

Wednesday, July 14

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

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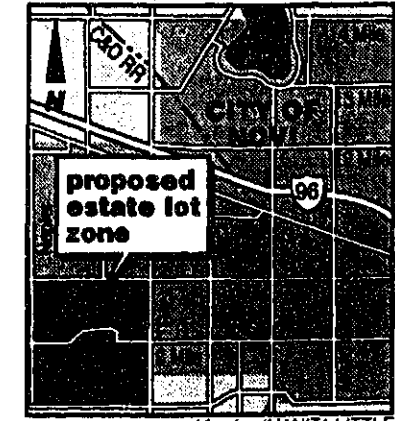
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Owners say estate zoning violates rights

By RANDY COBLE
Staff Writer

Proposed special zoning section



Estate lot zoning continues to create controversy, as several city residents expressed vehement opposition to it at the Novi Planning Commission's June 16 meeting.

The commission decided in the wake of the meeting's events that it will hold a special meeting June 30 to discuss the idea and receive public input.

Estate lot zoning is an idea city officials are exploring. It would designate a special sector of the city as a zone for home lots of at least two acres. The area under consideration for such "estate-size" lots is in southwestern Novi, bordered by Eight Mile, Ten Mile Beck and Napier roads. The area totals about four square miles.

Backers of the plan argue that it would preserve the country atmosphere of western Novi and ensure that the city has continued diversity in housing options, from apartments to large-acre home lots. Estate lot zoning, they add, would help to preserve the large amount of environmentally sensitive land that exists in the area that might be hurt by intensive development.

Opponents of the proposal argue that a new law isn't needed. The real estate market should determine what sorts of homes are built in the area, they say, and large lot homes

owners' rights. The city has received two letters from property owners which say that they will take legal action if the plan becomes law.

Commissioners objected to the way a few of the owners and their lawyers expressed their feelings. "I think that perhaps passions have become inflamed," is the way Commissioner Richard Clark put it. Members said that they did not appreciate the disrespect with which one lawyer treated them, and that "blatant" threats of lawsuits were inappropriate. They treated the owners with respect, commissioners said, and expected to receive the same courtesy.

As a gesture of such courtesy, members said that they will hold a special meeting on June 30 at 7:30 p.m. to discuss the estate lot zoning issue. The public is invited, and notices will be mailed to those living in the area to be affected. Changes proposed for the city's master plan for land use will also be on the agenda.

Planning officials held an informal get-together with owners on May 12, but missed notifying some of the owners in the area of the meeting. Director of Planning James Wahl apologized for the error and volunteered to hold another meeting on June 30. Commissioners ran with his suggestion and ended up making the agenda a full-fledged meeting.

As the meeting approached, one are not legally required. They are, he said, attempts to provide citizens with one more avenue to express their views.)

Before the owners spoke, the commission discussed the report they'd requested from city assessor James Klausmeyer. They wanted to know what effect the rezoning might have on property assessments in the area.

In a nutshell, Chairperson Kathleen McLallen said, his report said that zoning does not in and of itself drive assessments up or down. It is one of several factors that affect the tax value of a property.

The commission then opened up the floor to public input.

Property owner Howard Freedlander said that the plan "would amount to the taking of our land, because nothing will be developed there."

Economic realities will make development of such large lots prohibitively expensive, he said. David Berry, a lawyer who accompanied Freedlander to the meeting, told the commission that the plan would be illegal as well.

"I don't think that wanting to build mansions in Novi is going to be a 'substantial government interest' (justifying the proposed ordinance) that will hold up in court," he said.

Norman Steel and Ronald Licht, owners of about 100 acres near the Links of Novi, sent the city a letter expressing their dislike with the estate

lot zoning option and also said that they would go to court if necessary to stop it.

"We are vehemently opposed to any such ridiculous zoning of our land, and will institute legal action against the community and every person responsible both for money damages and for rezoning and for the violation of our civil rights," the letter said. "There is absolutely no need or market for lots of this size in Novi or any other community in the Detroit metropolitan area."

Lawyer Kevin Kohls, representing another property owner at the meeting, said that "Mother Nature is controlling the density and development there" and the city should leave it at that.

Lawrence Santos, who owns property on Beck Road, told commissioners he would lose a lot of money if the plan became reality.

"After paying taxes on that land for 10 years," he said, "and anticipating developing it and seeing a return, I would not take it (the rezoning) lightly."

"If people want two acre lots, he continued, then they can buy two acres." Most aren't, he said; they're buying one-third to one-acre lots.

Peter Romanow, a Grand River Avenue resident and former planning commissioner said he also was against the plan.

"If you want to run someone else's property," he said to the commission, "you should buy it."

When their turn came, commissioners said that they didn't like the tone a few had taken with them. Commissioner Glen Bonaventura, for example, said that he objected to the "blatant threat" of Steel's letter.

Commissioner Robert Taub concurred. Members are gathering information, he said, and try hard to listen to all points of view. No votes have been taken, he added, and no decisions made.

Given that, Taub continued, he did not think threats of legal action and harsh words toward members were appropriate.

"I think it's not only disrespectful, it's extortion," Taub said of one particular case.

Taub said that he appreciated the way that Freedlander and most other owners had presented their case in a reasoned fashion.

"I respect your point of view," Taub said, "and I think that we as a commission should receive that same respect."

Freedlander rejoined that it was not his intention to try to intimidate the commission, but to present information that would affect their decision.

What information the June 30 meeting will bring remains to be seen.

Second try for senior housing grant delayed

By MICHAEL MALOTT
Managing Editor

Novi's proposed application to the federal government for a \$5 million, 80-unit seniors complex will have to wait till next year before it can come back to Novi City Council for reconsideration.

Special Recreation Coordinator Kathy Crawford said that after the council's June 7 refusal to allow the grant application to HUD for construction of the seniors complex on a site south of Novi High School, there had

been discussion of returning to the council tonight (Monday, June 21) with another location.

The alternative site was city-owned land next to the Department of Public Works garage on Eleven Mile Road. Near the town center, and as a result much closer to shopping, the belief was that it might receive a more positive review from council.

But the idea was nixed when Cooperative Services, Inc. — a seniors housing development and management firm offering to apply for the grant on behalf of the city — con-

cluded the site would be less likely to receive a positive response from HUD.

The site is too isolated and, next to the city garage, there could be a noise problem when trucks are moving about the DPW yard.

Nonetheless, Crawford said she will bring the plan back next year. But before she does, steps will be taken to alleviate the anxiety of nearby residents . . . and city council.

Crawford said she plans to start early preparing for the application. She said she hopes public hearings can be held over the summer and that a committee can be formed to take

the input and concerns of residents in the area.

Crawford appeared before the council with Cooperative Services' development manager Kim Yamasaoki on June 7 asking for permission to apply for the HUD money. The grant, if received, would have built the three-story complex on land between high school and the Dumbarton Pines subdivision.

Council rejected the proposal on the grounds that it was being proposed at "the last hour" and that council was not familiar with the Cooperative Services company. In a

4-3 vote, council refused to let the application go forward. The deadline for making the application to HUD for money this year is July 8.

The site is the location Iva and Ruby Fuest named for senior housing development in their wills when they donated land to the city. The Fuests' have also bequeathed money to the city for development of such a complex, but if it is not used for that purpose it would be transferred to the school district for scholarships.

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The NOVI NEWS
1993 Official Guide
Michigan 50's Festival
Wednesday, July 21 - Sunday, July 25

The official **Events and Activities Guide** of the 6th annual Michigan 50's Festival
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Livonia, Michigan 48152
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St. Mary Health Care Center - Livonia
9001 Middlebelt Rd.
Livonia, Michigan 48150
421-1182

St. Mary Health Care Center - Northville
42000 W. 84 Mile Rd.
Northville, Michigan 48167
347-1070

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We want to hear about any news or feature ideas you have.

Neighborhood dispute turns hostile

A resident on Eckeschay told police June 14 that a neighbor tried to run her down as she was walking down the street.

However, the neighbor in question denied the woman's allegations, and a witness told police that the driver actually swerved away from the woman to avoid hitting her.

The woman who filed the report told police that her neighbor on June 13 shouted threats from her mobile home, including a threat to "run over" her.

On June 14, she said, she was walking south on Eckeschay north of Ferhodie when the neighbor drove up from behind and forced her off the roadway. She alleged that the driver then drove several feet off the road in an attempt to strike her.

The driver, who denied the allegations, said the woman who filed the complaint was being trying for some time to get her into trouble with the police. She denied ever yelling threats at the woman.

A woman who observed the incident told police that the driver actually moved to avoid the pedestrian.

CHILD ABUSE: Several witnesses in the Novi Square shopping center told police that a man in the parking lot was beating a 10-year-old boy as the boy screamed for help.

Police said the child's screams could be heard inside the stores. One unknown man reportedly tried to

Police News

stop the man from hitting the child, but the man told him to mind his own business.

Witnesses told police the man was striking the child's face repeatedly with an open palm. Police obtained the man's name from a credit card slip in the Leong On restaurant, where he and the child had just eaten. A waitress in the restaurant told police the child had been misbehaving during the meal.

Police contacted the family. The case was turned over to Oakland County protective services for investigation. It was apparently the second time the family has been referred to that organization.

ASSAULT: A Novi man told police June 15 that he was hit in the mouth by a suspect on Leboat.

He said he approached the suspect outdoors to talk about alleged harassment of his girlfriend. The conversation escalated into an argument and the suspect swung at him, he said.

Police noted that the complainant had several small cuts and a swollen lip.

NARCOTICS: Novi police arrested a

DRUNK DRIVING: A 45-year-old Redford Township man was arrested June 13 for OUIL on Grand River near Town Center Drive.

The man, who was driving a 1975 Lincoln, was stopped shortly after 2:30 a.m.

DRUNK DRIVING: A 34-year-old Wixom woman was arrested June 12 for OUIL on southbound Novi Road south of Gen Mar.

The woman, who was driving a 1983 Mercury Marquis, was stopped at 11 p.m. and arrested after failing a series of sobriety tests.

LARCENY ATTEMPT: An employee at Advance Roofing on Fair Road reported June 11 that someone attempted to steal a 1978 Ford stake truck owned by the company.

The truck was discovered in a swamp about 100 yards east of where it had last been parked. There was no damage reported to the vehicle.

BREAK-IN: A resident in the Beachwalk apartment complex reported June 13 that someone entered his apartment then tried to open a storage box by prying off the lock.

The attempt at prying the lock was reportedly unsuccessful. Nothing else was reported missing or disturbed.

POLICE SAID: There was no forced entry to the apartment.

CITIZENS WITH INFORMATION: About the above incidents are urged to call the Novi Police Tip Line at 349-6887.

Novi Briefs

Correction: A May 14 Novi News article regarding a prisoner's allegation that he was struck by a state police officer incorrectly described his criminal status before his Feb. 18 arrest. Keith Sousa was on probation for a prior larceny charge, and not parole as the article stated.

Plan extended: The Novi Planning Commission at its June 16 meeting granted a one-year extension of the approval of the preliminary site plan for Silver Beech Estates. The 71-site condominium project is slated for the northwest corner of Beck and Nine Mile roads.

The commission approved the preliminary site plan for the facility in November of 1988. It has received extensions every year since then, and its last one was in May of 1992.

N. Akaracikan, president of Silver Beech Estates, of West Bloomfield, said in a letter that extensions were sought and granted because sewer and water services were not yet available to proceed with final site plan approval.

"Unfortunately, the water moratorium has not yet been lifted to permit a final site plan submission," Akaracikan said. "For this reason, I would appreciate another extension for a year."

The commission approved the extension 8-0 contingent on sidewalks being included in the plan. The commission can incorporate major city ordinance provisions passed since the original plan received approval if it wants.

Students study: Novi High School Juniors Darren Ho and Sonya Gupta recently participated in Albion College's "Operation Bentley," a seven-day program of the study of government.

Albion hosts the annual event, inviting 100 high school juniors to examine the political process of local and state government through simulations and lectures from public officials. Students receive classroom instruction and visit the state Capitol building as well.

Students play the roles of public decision-makers for a city of approximately 120,000 people in the government simulation. In a second simulation, students portray members of the state legislature, and get to meet their own Congresspeople as well.

Obituaries

GORDON L. KARSCHNICK
Gordon L. Karschnick, of Novi, died June 2 at Botaford Hospital in Farmington Hills. He was 42.

Karschnick was born Oct. 24, 1950, in Northville, to Arthur Karschnick and Ella Barker. He lived his entire life in the area, graduating from Northville High School in 1968 and then working in construction.

He is survived by his wife Elaine (Pat) Karschnick, his mother Ella Karschnick of Howell; two daughters, April, of Farmington; and two brothers, Ed Karschnick of Howell and Eric Karschnick of Hamburg.

The funeral was held June 4 at Liberty Baptist Church in Howell. The family would appreciate memorials to the American Cancer Foundation.

the NOVI NEWS

104 W. Main Street
Northville, Michigan 48167
(313) 349-1700

Opinions

As We See It

Do we want a city we can't afford to live in?

Just what kind of city do we want Novi to be? Do we want it to be an open arms community, one to which here feel they belong and in which they are encouraged to participate? Or do we want it to be an exclusive enclave of the wealthy, one in which we couldn't afford the new homes being built here? Do we want to insist that the development we call for is the kind that will price us out of our own community?

These are the questions Novi residents need to ask themselves as the city considers the question of creating an "estate lot zone" in the southwestern corner of the city. Under the current proposal being explored, the minimum lot size in that area would be two acres.

Planning officials have mulled the idea for some time, and it came up again on June 16. Planning commission members heard objections from a number of landowners in the four-square-mile area bounded by Beck, Napier, Eight Mile and Ten Mile. They'll probably hear more of the same at a special meeting they're holding on June 30 to discuss estate lot zoning further.

Proponents of the plan argue that only 31 percent of the area can be developed, and 50 percent of it is wetlands and woodlands that more intensive development would impact. A zoning ordinance would help to preserve both natural resources and the rural air of western Novi as well as provide a choice of housing options for residents.

Others don't agree. Those who oppose the plan point to these same factors and argue that they will naturally limit growth in the area. Some landowners from the area who want to develop their land into homes some time soon argue that the plan will rob them of the chance to get a return on their investment. Builders, they say, won't buy what they can't develop and sell, and they can't profitably do that with two-acre lots.

We think that those are powerful arguments that call for the city to drop the idea of estate lot zoning.

First of all, the "choice" argument is somewhat of a self-defeating one. There is nothing that says you can't own more land than the "minimum." Anyone who wants a two or three or ten acre lot and can afford it could certainly do that, even

Homeowners in this city clearly want the investments in their homes protected. They want the city to develop in a manner that will enhance their own land values. And yes, the surrounding uses clearly do have an impact on values.

But they have to be careful. Taxes are already an important issue here. Developing the city in way that attracts only the wealthy could fuel rising assessments. Residents have to be careful they don't insist on such high quality development that they push their own assessments beyond the point they can afford to stay here.

We'd like to see the city curtail this "estate zoning." We just can't see the justification for this move.

A 'newspaper' with no news?



Phil Jerome

I suspect a lot of you get "shoppers" delivered to your homes. Shoppers are those little feeble throwaways that arrive in the mail whether you ask for them or not. They're typically not very big, and they contain no news at all. In fact, those are two of the distinguishing features of a "shopper" — all ads, no news.

I think a shopper or two gets delivered to the Jerome household, but I can't be sure because my wife throws away all the junk mail as soon as it comes in the house.

Now comes the big question: Can you imagine relying on a shopper for your news about the community? Can you imagine relying on junk mail to inform you about upcoming elections or rezoning hearings or board of review (assessment) meetings?

As hard as it is to believe, it could happen. Here's what's going on: Looking for new sources of revenue, Community Newspapers of Michigan (CNM), the association representing shoppers, talked some legislators into sponsoring two bills which would change state law to allow shoppers to be considered newspapers and therefore qualified to run public notice and legal advertising.

Currently, the law requires that a publication "annually averages at least 25 percent news and editorial content per issue" to be considered a legal newspaper.

What the CNM bills would do would be to erase the content requirements. Thus, shoppers would be eligible to carry legal advertising without ever carrying an ounce of news... without ever covering a single city council or

school board meeting... without ever covering a single election... without ever writing a single birth, engagement, wedding or obituary... without ever knowing if the name of the local high school team is the Mustangs, Wildcats, Lions, Eagles or Huskypuppies.

Amazingly, the two bills have already passed the house and are currently sitting in the Senate Government Operations Committee.

Area legislators, with one notable but not surprising exception, voted against the bills. Jerry Vorva (R-Plumouth), who serves Northville, and Susan Grimes Munnell (R-Howell), who serves Livingston County, voted against the bills.

The exception was Willis "Bill" Bullard, Jr. (R-Highland), whose district includes Novi. Bullard's vote in favor of the bills was not surprising. On at least two previous occasions, he has sponsored legislation which would add unacceptable exemptions to the state's Open Meetings Act.

When it comes to the public's right to know, Bullard more often than not comes down on the side of giving the government a right to keep things secret.

There are numerous reasons why the so-called "shopper" bills should be returned to Community Newspapers of Michigan without further ado. For one, the bills would be a radical departure from the way other states and the federal government regulate this issue. And there's also a question about the constitutionality of the bills as they might deprive citizens of their right to due process in certain public matters.

Nevertheless, the bills are still alive. Hopefully, our local senators — Bob Geake representing Northville and Jack Paxton representing Novi — will oppose the legislation if it ever comes out of committee.

Phil Jerome is executive editor of The Novi News and HomeTown Newspapers.

Couple says Slurpee was tainted

Continued from Page 1

formula for a Slurpee it will break the machine. It breaks down all the time because if you hook up a regular pop tank to it it breaks the system. The balance is due, in part, to the substance that makes the Slurpees freeze.

"If it is possible to spike Slurpees in the machine I don't know how anyone would do it," he added.

Skowronek said the Slurpee machine did break down and was fixed Friday, but that the breakage occurred more recently than Sunday, when Boggus filed the report.

Skowronek did offer one possible explanation for the strange-tasting Slurpee:

"The only thing I can think of is that, before we put the Pepsi on, we had Pina Colada flavored Slurpee running through the same line. Sometimes it takes some time for the line to clean out from the first one."

Boggus said she wasn't surprised that police found no rum in the Slurpees when they investigated her complaint, because a dispatcher called the store to investigate it before officers arrived.

"Do you call drug dealers on the phone before you go on a raid, and ask them if they have any drugs?" she asked.

Burnham said he did not know whether Boggus' complaint could have any relationship to the Pepsi tampering complaints that sprang

up across the country last week. Police in numerous states, including Michigan, continue to investigate claims of hypodermic needles and other objects found in Pepsi cans and bottles.

"Who knows what people think?" Burnham commented. "These alleged tampering cases are all being investigated and if they turn out to be false, well, shame on them."

He added that Novi's case alone adds up to "a lot of time for a lot of people, possibly for nothing. And if it does turn out that there's alcoholic content in the cans, how do we know that the person didn't put it there after it was purchased?"

Michigan State Police at the Northville post were conducting polygraph

tests Friday on as many as five Michigan residents who claim to have found hypodermic needles or syringes in Diet Pepsi cans. In one case a Marine City man claimed to have found a syringe in a Pepsi bottle.

Boggus said her complaint had nothing to do with the nationwide tampering complaints.

"There is no way this came from the factory as rum," she said. "The only reason I reported this is that I care about kids. I don't want them to get hurt. I wasn't trying to make any body lose their job, or anything like that. Whoever did it probably considered it to be a humorous thing. But it's not funny when teenagers drink."

"I reported this because we are responsible for what we know."

Obituaries

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Gordon L. Karschnick, of Novi, died June 2 at Botaford Hospital in Farmington Hills. He was 42.

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He is survived by his wife Elaine (Pat) Karschnick, his mother Ella Karschnick of Howell; two daughters, April, of Farmington; and two brothers, Ed Karschnick of Howell and Eric Karschnick of Hamburg.

The funeral was held June 4 at Liberty Baptist Church in Howell. The family would appreciate memorials to the American Cancer Foundation.

Walled Lake area in arms over harassment of swans

Continued from Page 1

the lake.

"We have people calling who want the swans picked up because they are attacking people and making aggressive gestures," she said. "Then there is the other side — the people who are complaining that they don't want the swans harassed."

Author said the DNR law division has also been involved in the cases, to determine whether there is a safety hazard for people, swans or both.

Author said swans seem to be behaving with few problems on other area lakes.

"There are swans that live peacefully in other places," she said. "I'm not sure why Walled Lake is a hot spot right now, unless it's because of a large number of boaters and the swans see that as a disturbance."

Author agreed that swans can indeed be intimidating.

"In the past there have been documented cases where they have made contact and knocked children over," she said.

"They do not bite. They have no teeth. They do not push people down to the ground and stand over them, or anything like that.

are large birds and they can be very intimidating."

It's the male swans that are so aggressive, especially when their mate is nesting or watching over baby swans (eggs). Generally they will puff up their feathers and chase after people while pointing their bills forward in a manner that suggests they will bite.

"After the signets are hatched they become extremely aggressive," Author said. "They will come across the lake at people if they think they need to protect them."

Several of the Walled Lake complaints that Author has fielded involve residents who believe the swans are exceeding their territorial area. The swans have often chased after jet skiers.

"The swans do see the (jet skis) as a threat," she said. "And the jet skis do do a lot of damage to the nesting areas. They make waves, and the waves are destructive to the nests."

Novi Chief Shaeffer said officers will continue to respond to 9-1-1 complaints regarding swans on Walled Lake, but the cases are being turned over to the DNR.

"Our policy is that we will respond and take stabilizing action, but then we will pass the case on to the DNR."

Author said the DNR's law enforcement division continues to investigate the safety situation on Walled Lake. Officers involved in that investigation could not be reached at press time and it was unclear whether the swans might be relocated.

"Swans have been relocated to other lakes in the past," Author said. "In those cases, the law division has determined whether there is a threat."

LARA sponsored a community meeting Thursday night to discuss the ongoing swan conflict as well as wetland issues. One matter discussed was the possible development of an informational packet on swans, which will be distributed to lake residents.

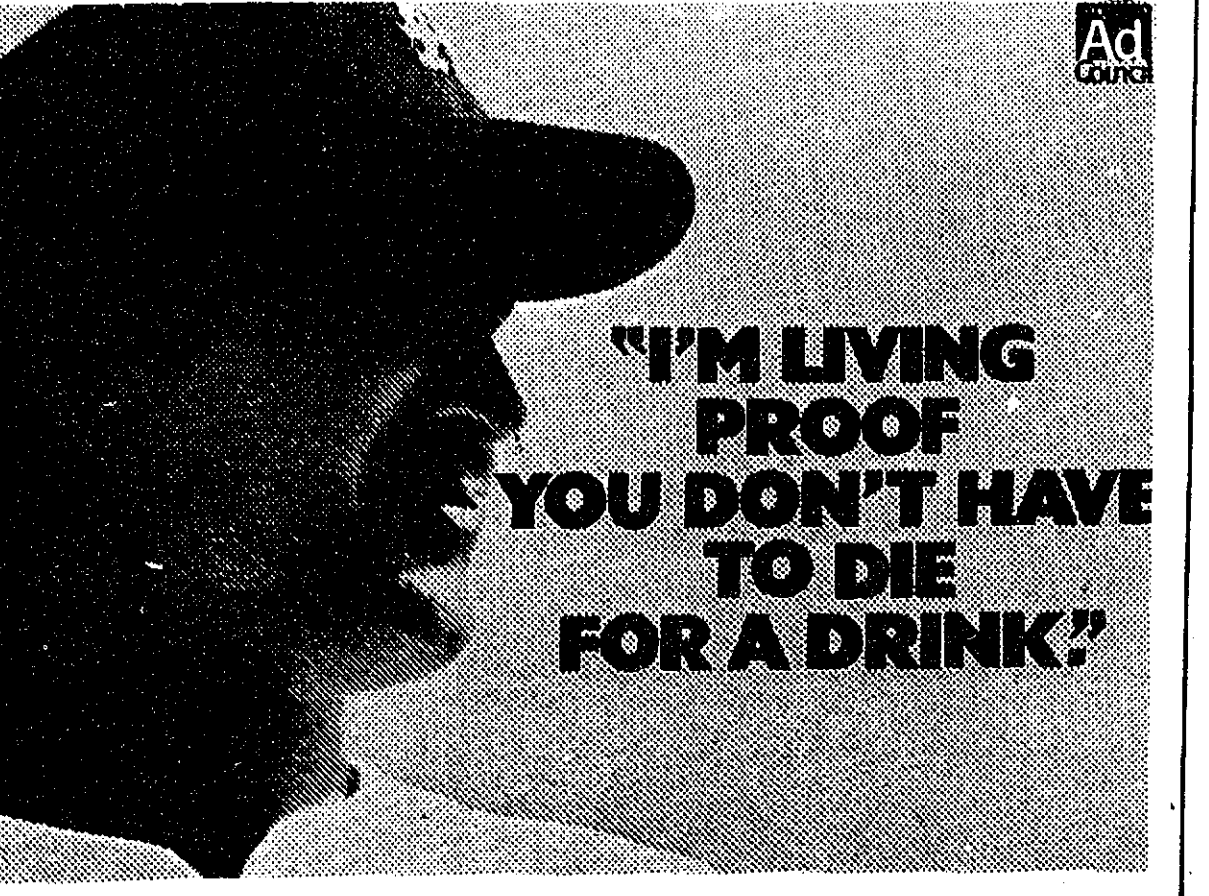
LARA President Avagian said he called for the meeting in an attempt to end neighborhood confrontations over the issue.

"I am concerned that people live with respect to each other's views without confrontation," he said. Avagian said he has seen verbal neighborhood confrontations over the swans.

"I feel the meeting was successful and productive. Only time will tell if this solves the issue."

Winning awards is the easy part

Life would be a breeze, if all we had to do was impress the judges of excellence in journalism contests. The Novi News has won 12 state and national awards for outstanding community journalism this year. In addition to earning the General Excellence Award from the Michigan Press Association, your hometown newspaper has also won two national awards from the National Newspaper Association and two more from Suburban Newspapers of America. The toughest judges of all, however, are you — our readers. Our secret to success? Give the people of Novi the type of paper they have come to expect, and impressing the judges will be easy.



Call The National Council on Alcoholism in Your Area. Or write NCA, 733 Third Avenue, N.Y., N.Y. 10017

CONTACT YOUR LEGISLATORS

STATE SENATE Jack Faxon (D) 2844 Danvers Ct. Farmington Hills, MI 48018 (517) 373-7372	STATE SENATE State Capitol Lansing, MI 48909 (517) 373-7888	OAKLAND COUNTY COMMISSION Kay Schmidt (R) 28105 Summit Novi, MI 48067 348-0069	STATE HOUSE OF REPRESENTATIVES Willie Bullard, Jr. (R) 1161 N. Millard Rd. Milford, MI 48361 887-6045
U.S. HOUSE Joseph Krollenberg (R) 30883 Northwesten Hwy. Suite 214 Farmington Hills, MI 48334 (313) 851-186	U.S. HOUSE 1218 Longwood House Office Bldg. Washington, D.C. 20515 (202) 225-5262	U.S. SENATE Donald Riegle (D) 1655 Michigan Bldg. 477 Michigan Ave. Detroit, MI 48226 226-6020	U.S. SENATE Dismen Senate Office Bldg. Washington, D.C. 20510 (202) 224-4822

LETTERS TO THE EDITOR

This newspaper welcomes letters to the editor. We ask, however, that they be issue-oriented, confined to 400 words and that they contain the signature, address, and telephone number of the writer. The writer's name may be withheld from publication if the writer fears bodily harm, severe persecution, or the loss of his or her job. The writer requesting anonymity must explain his or her circumstances. Submit letters for consideration by 4 p.m. Monday for that Thursday's paper. We reserve the right to edit letters for brevity, clarity, libel, and taste. The week prior to an election, this newspaper will not accept letters to the editor that open up new issues. Only responses to already published letters will be accepted, with this newspaper being the final arbiter. This policy is an attempt to be fair to all concerned. Submit letters to: Editor, The Novi News, 104 W. Main, Northville, MI 48167.

In passing

By Hal Gould



The Novi High School Jazz Band played an outdoor concert to celebrate school's end.

Weighing the pros and cons

It was not a story that I took pleasure in reporting. It's never pleasant to accuse a person of assaulting another, especially when the accused is a police officer who had just arrested a fleeing suspect after a high-speed chase.

But that's the task I faced when I heard of charges of police brutality stemming from a Feb. 18 arrest on Novi Road in Novi.

Several thoughts flash through a reporter's mind when faced with such an assignment — how reliable is the story and how trustworthy is the alleged victim, what's the history of the officer involved, and how can you ever prove or disprove the charge?

Of course, as with many stories, you can rarely prove or disprove such an accusation beyond a shadow of a doubt. In this case, since the state police were still proceeding with their own investigation into the accusation, they had little to say on the subject.

So what do you do? Ignore it? Make a few cursory calls and back off when you run into a blank wall? Or splash it across the front page of the paper?

Lake tops list of DNR access site purchases

Continued from Page 1

the public trust and everyone has a right to reasonable access to it," he explained.

"It's legitimate to create more public access to water in the urban area."

This year, Honigman had Duck Lake in Highland Township, Walnut Lake and Upper Straits Lake in West Bloomfield and Voorheis Lake in Waterford Township pulled off the DNR wishlist when it passed through the state senate.

The lakes were put back by the state House of Representatives and the amended bill is now set to come before the senate again.

The DNR lobbies hard to keep its list intact, Pope said.

Honigman said he would take action to get Walled Lake removed from consideration if it can be proved that a public boat launch would create environmental degradation of the lake, including speeding up the "eutrophication" process; safety problems due to too many boats; and potential road traffic jams at an access point.

"Walled Lake was put on several years ago. It's harder to do something about that," Honigman explained.

The current law has no criteria for a public review or a public hearing for a DNR boat launch acquisition. Honigman and other legislators are working to get that changed and also hope to clarify a state law which allows residents to band together to create a special tax assessment district to purchase park land, Pope said.

On Watkins Lake in Waterford Township, residents agreed to impose a special assessment district on themselves to purchase a proposed public access site, thus forcing the DNR to ball out on attempts to buy the land at what it deemed was an equitable price.

Honigman would like to see the purchase of lake access sites actually spelled out and expressly permitted in the law, Pope said.

Walker confirmed that the DNR only buys the land from a willing buyer and will not pay more than "fair market value."

Because development circles Walled Lake, property there is far pricier than in areas surrounding out-state lakes.

Were the DNR to purchase land in Novi or the City of Walled Lake, it would seek at least one flat acre with no wetlands and good road access. A parking lot would be built to accommodate boaters and an attendant would be on hand to turn away excess traffic once the parking lot was filled.

"It would be very nice to have an access, as far as we're concerned. The lake is owned by the public. If they can't get access to it, they can't enjoy it," Walker said.

The Novi City Council in April passed a resolution against the proposed Walled Lake boat launch, in part due to environmental concerns.

Every attempt to gain public access to a lake is met with some objections, Walker said, and the DNR has still gone full steam ahead. New public boat launches at Diamond Lake in Cass County and Burt Lake in Cheboygan were protested by the locals, as was the expansion of an existing access on Dewey Lake in Cass County.

"It can be a problem. We try to listen to some of their concerns. If they have concerns, we would try to address them," Walker said.

In Oakland County, over 30 bodies of water with public launches exist, including on Orchard, White Lake, Loun, Union and Long lakes.



Photos by BRYAN MITCHELL

The Shoe Tree?

Perhaps the most unusual phenomenon in Novi is "The Shoe Tree." Over the past three or four years, maybe longer, dozens of pairs of shoes have been tossed up into the branches of this tree along Nine Mile between Garfield and Meadowbrook roads. No one knows who does it or why. But there are theories. Some suggest high school athletes toss a pair up to celebrate each victory. Others believe it is a

graduation celebration. Perhaps the most interesting theory comes from Novi Police Chief Doug Shaeffer, who suggests this may be the work of Novi's local Big Foot. He keeps stealing shoes, Shaeffer theorizes, so he won't have to walk around barefoot all the time. But since he has big feet, after all, they never fit. And in frustration he throws them up into that tree.

Schools promise to trim tax if possible

Continued from Page 1

mum, board members pointed out, and the district is still 5 mills below the state average of 34 mills for general operations. Novi is one of a handful of districts in the state that does not levy the maximum.

The millage increase brings the total district levy for 1993-94 to 34.2125 mills (29,4365 for general operations and 4.776 for debt retirement). That means that the summer tax levy, issued next month, will be half of that: 17.10625 mills. The revenue garnered from the additional 1.6995 mills, school officials said, is about \$1.6 million.

However, the board stressed the fact that it can reduce the operating millage — and therefore the winter tax levy — at any time before the end of October, when they have to notify the City of Novi what December's levy will be. Board members said that if the aid cutbacks don't take place, they will do just that.

(The district's legal counsel, according to assistant superintendent for business and operations James Koster, advised the board that it was better to authorize the maximum now and levy less later than levy less

now and authorize the maximum later — thus making December's tax bill bigger than July's. Legal challenges could arise if the board did that, the attorney said.)

The aid cutbacks, Koster said, will likely come in the form of a state refusal to kick in for the district's employer contributions for teacher Social Security and retirement funding.

Things in Lansing aren't set in stone, Koster stressed. However, the latest information, he said, is that the state will phase out all aid for Social Security and retirement over the next five years. That would cost Novi \$1 million this year, \$2 million next year, \$3 million in 1995-96 and \$4 million in 1996-97.

And that's only one plan out there, officials said. The state could enact other measures that would drain Novi of funds, such as a state equalized valuation (SEV) rollback, Superintendent Emmett Lippe said.

How Novi would deal with the bigger cuts of the current state plan in coming years, as well as anything else that comes down the pike, could be a problem, Koster said.

"(If it passes) we'll be back here a year from now pulling our hair out," he said.

"We get no sympathy from the state," Lippe said. "They have no end as to how creative they can be with out-of-formula districts like Novi."

It's the likelihood of big cuts that board members said was their motive in approving the increase. Losses of that size would likely force teacher layoffs and other cuts that would hurt school programs, board members said. They argued that the better course is to keep the quality of education in the district where it is by raising taxes to offset the cuts.

"I don't particularly like doing this," Byers said. "None of us do. But it's the reality of the situation and we have to deal with it."

Three alternatives face the district in event of a state cutback, Byers said. The first is to run a deficit, which by law would require the state to take over the district.

Second, he continued, the district could reduce services. Since 85 percent of the budget pays for staff, that would mean teacher layoffs and increased class sizes, Byers said. That would mean eliminating smaller classes such as advanced placement or band curriculum, he said.

The third alternative, he continued, was to keep programs where

they are and raise more revenue. Board members said they did not want to hike the millage, but wanted even less to hurt the district's programs.

"I'd be the first one to lower property taxes," Board Vice-President Stephen Hitchcock said (who added that his own were high as well), "but the alternatives are not good."

Since the state doesn't have to make a decision about its budget until Sept. 30, Hitchcock said, Novi would have to deal with whatever alternative they came up with in the second semester of the 1993-94 academic year. Hitchcock said that he preferred to play it safe and be able to spread a state cutback over a full year.

"It's a safeguard," agreed Trustee Michael Meyer. "This will help us be prepared."

One member of the audience questioned the board about using some of the district's fund equity — money it keeps in the bank for emergencies — to cover the loss instead of raising the millage rate. Board members responded that covering the loss they expect just in this year — let alone in the future — would drain the fund equity to dangerously low levels.

"I don't want to see the cushion get too thin," said Trustee Julia Abrams. Another member of the audience urged the board to reject the increase.

"I am against this," said resident James Utley. "We're paying a lot of taxes now and it's really starting to hurt. I don't think we should jump on this now. We don't know what Lansing will do."

Board members responded that by law the district has to set a budget by June 30, and that the cutbacks in aid were very likely to come down. Given those two factors, they continued, the best choice was to approve the increase now.

Novi High School PTO president Sally McInnes urged the board to authorize the increase. She said that she would be among many parents who would object to cuts such as teacher layoffs and increased class sizes.

The real fun will likely begin later this summer when the state will make a decision about school aid financing. Once Novi sees what comes down from Lansing, officials say they'll re-examine both the millage increase and the budget.

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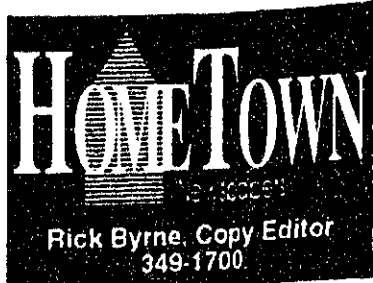
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FOOD CREATIVE DINING

B

MONDAY
June 21, 1993

Florine Mark/Weight Watchers

Active summer lifestyle means eating wisely

Summer is the most active time of year for me and my family. When June rolls around, I'm out the door! Whether I'm walking, biking, or playing tennis, the fresh air and sunshine always gets me going.

To get the most out of an active lifestyle, it's essential to condition your body from the inside. What you eat has the power to add to the enjoyment of an exercise program or inhibit your performance.

Certain foods can prepare you for physical activity by supplying long-lasting energy — namely carbohydrates. Carbohydrates are the best source of energy for our bodies. Complex carbohydrates — potatoes, rice, pasta, beans, breads, grains — supply vitamins, minerals, some protein and fiber, as well as energy. An added bonus is that most foods with complex carbohydrates are naturally low in fat, filling, and satisfying, so you won't be defeating the purpose of exercise.

Ty one of my favorite energy boosters to get you going, like Peach and Strawberry Breakfast Parfait, Stuffed Sweet Potatoes, or Banana Spice Muffins. Reap the benefits of outdoor exercise and have fun while doing it. But remember, you'll have a better, safer time if you're well-fortified.

Peach and Strawberry Breakfast Parfait

- ¾ cup plain nonfat yogurt
- ½ cup strawberries, cut into halves (reserve 1 whole strawberry for garnish)
- 1 teaspoon pourable all-fruit strawberry syrup
- ½ cup chopped peach
- ½ teaspoon granulated sugar
- ½ teaspoon wheat germ

In small mixing bowl combine first 3 ingredients. In separate small mixing bowl combine peach and sugar, stirring to coat.

Into 10-ounce parfait glass spoon half of the strawberry mixture; top with peach mixture and remaining strawberry mixture.

Garnish with reserved strawberry and sprinkle with wheat germ. Makes 1 Serving.

Each serving provides: 1 Milk, 1 Fruit, 35 Optional Calories Per serving: 161 calories, 1 g fat, 29 g carbohydrate SOURCE: "Weight Watchers Simply Light Cooking, 1992."

STUFFED SWEET POTATOES

- Two 6-ounce baked sweet potatoes, halved lengthwise
- ½ cup drained crushed pineapple
- ¼ cup raisins
- 1 tablespoon plus 1 teaspoon reduced-calorie tub margarine
- ½ teaspoon pumpkin pie spice
- Dash salt

Preheat oven to 400 degrees. Scoop out pulp from potato halves into mixing bowl, leaving ¼-inch shells. Mash pulp; reserve shells.

Add remaining ingredients to potato pulp; stir to combine. Spoon potato mixture evenly into reserved shells; place on baking sheet and bake until heated through, about 10 minutes. Makes 4 Servings.

Each serving provides: ½ Fat, 1 Bread, ½ Fruit. Per serving: 128 calories, 2 g fat, 27 g carbohydrate. SOURCE: "Weight Watchers Favorite Homestyle Recipes Cookbook, 1993."

BANANA SPICE MUFFINS

- 1¼ cups plus 1 tablespoon all-purpose flour
- 3 tablespoons firmly packed dark brown sugar
- 1½ teaspoons double-acting baking powder
- ¾ teaspoon ground cinnamon
- ¾ teaspoon ground nutmeg
- ¾ teaspoon ground cloves

Continued on 2

Not-so-sinful desserts

Wean yourself off high-calorie sweets

By ORLANDO RAMIREZ
Copley News Service

The hardest part of dieting is dessert. After years of abusing sugar, the body craves something sweet. The problem is that it takes some time to cure that craving.

Rather than deny yourself, it's best to learn how to substitute different kinds of sugar in satisfying ways.

Learning how to manage this need for sugar can help you maintain a healthy diet by avoiding bingeing.

One chocolate truffle may satisfy the hunger for something sweet, but in reality it is still less sweet than a piece of fruit and contains far more calories. This has to do with simple and complex sugars. The more complex, the better because they take longer for the body to metabolize. Simple sugars actually promote a craving for more sugar, thus the cycle of bingeing.

The problem is that sugar is pervasive through the American diet, particularly in processed food. It accounts for one-fifth of the average caloric intake and can be found in foods that one doesn't ordinarily think of as being sweet, such as condiments and sauces.

Cutting sugar out of your diet becomes a difficult task. Rather than go cold turkey, it's best to wean yourself from high-sugar intake. Remember, sugar is needed to maintain a healthy diet — it's just the proportion that matters.

More than that, dieting shouldn't mean pain and suffering. Rice cakes and tofu are great, but there is a whole range of flavors and textures that can be enjoyed and still be a part of a healthy diet.

And by constructing a healthy diet, including desserts, you will be able to change your eating habits permanently. That way you can maintain the desired weight rather than ride the loss-gain roller coaster that afflicts many dieters.

There are many ways to sweeten without using sugar. The natural sugar in honey, fruits and vegetables can often be sweeter than the processed versions.

The ones listed below can substitute for refined and brown sugars called for in most recipes.

Apple juice concentrate: Frozen, undiluted apple juice works best in puddings, cakes, custards, pies and sweet breads.

Date sugar: Ground, dried dates can replace brown or granulated sugars in most recipes.

Maple syrup: A small amount goes a long way. Use in sauces, pies, custards and fruit desserts.

Honey: For recipes calling for white sugar, light, clear honey can substitute.

Pureed raisins or dates: Good with dark cakes, such as spice or fruit cakes, they can also be used with fruit desserts, cobblers and pies.

When substituting the sweeteners described above, use this general rule: For every 1 cup of sugar omitted, use ¾ cup sweetener or less (to taste). Be sure to add 2 tablespoons of flour and subtract 2 tablespoons of oil or butter.

The recipes here are low-calorie desserts that don't rely on such diet-busters as butter, cream or chocolate. Instead, the emphasis is on fresh fruit, yogurt, low-fat milk and tasty but small amounts of wines and liqueurs.

For example, the Wine-Basted Pears use a hearty zinfandel or burgundy to impart an unexpected flavor.

One idea is to serve this dish at the end of a meal featuring a simple pasta or chicken entree. Be sure not to include any wine in those sauces, but do not hesitate to serve the wine used to baste the pears for dinner.

An important step is heating the wine mixture to 170 F. At this temperature the wine evaporates but doesn't lose any of the aroma or flavor. As an added bonus, nearly 80 percent of the wine's calories go up in steam.

This recipe can be made up to a week in advance. Also, you can save the poaching liquid in the refrigerator for up to four months and use it again to poach more fruit.

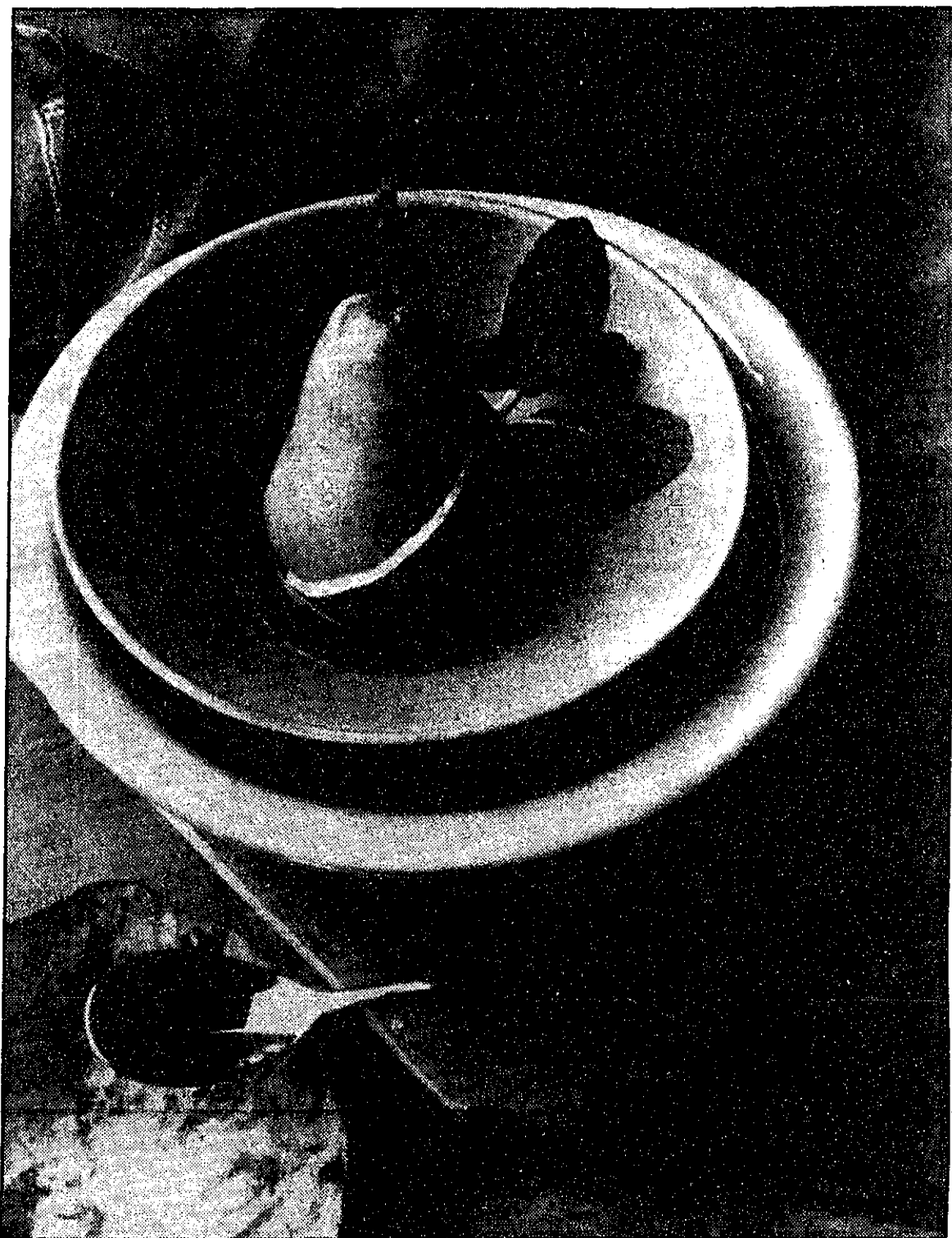
The Apple-Cranberry Cobbler is a perfect dessert for the holidays. It also enlists the aid of three natural sweeteners — maple syrup, dates and apple juice concentrate.

Make the cobbler in individual bowls and serve with a dollop of yogurt. Make ahead and keep it covered in the refrigerator up to five days.

There is butter and rum in the Jamaican Fried Bananas with Rum, which usually means a high-calorie dessert. However, they are used in such sparing amounts that they merely impart a subtle if delicious flavor. The real sweeteners in this recipe are the ground dates and apple juice.

The trick is to bake the bananas in their skin, being sure to prick the skins to allow steam to vent. The blackened skin means that the natural sugars in the bananas are developing a richer flavor.

Presentation is everything with this dish. Be sure to cook the bananas close to serving so that they retain their shape.



Wine-basted pears provide a light yet exciting finish to any meal.

The Tofu-Strawberry Mousse will surprise your guests with its sophistication. For one, they won't believe it's tofu.

It is important that you use fresh tofu. As it ages, tofu becomes bitter and can impart an odd note to the flavor. Also be sure to buy soft tofu. The firmer varieties will result in a grainy texture in a dish that should be as smooth as silk.

To serve, slice a strawberry so that it fans across the top of the wineglass.

The mousse can be made up to two hours in advance. Working with the filo dough used in the Filo Tart With Raspberry requires skill and preparation.

Making your own filo dough is a chore, and most chefs prefer to work with the frozen variety available in most supermarkets.

Desserts:

If you want the best and freshest, try Greek or Middle-Eastern markets where filo dough is a staple.

Too much moisture can be disastrous when assembling the tart. Be sure the surface is dry and clean and that the dough is thawed completely before using. Keep wrapped until ready to use and then cover with a slightly dampened cloth.

Brushing each layer with butter is an important step. This allows the pastry to puff and form the distinctive tart shell. If you want to cut the butter used in the recipe, sprinkle rather than brush the butter between the layers.

Various other fruits can be used other than raspberries. Try kiwi, Mandarin orange slices, peach, apple and strawberries or a combination thereof.

These recipes are from The Cole Group's California Culinary Academy Series cookbook, *Elegant Low-Calorie Cooking*, available from the publisher, 4415 Sonoma Highway, Santa Rosa, CA 95409

(800-959-2717), or your local bookseller (\$9.95).

WINE-BASTED PEARS

- 6 large pears, slightly underripe
- 2 tablespoons lemon juice
- 2 cups hearty red wine, such as zinfandel or burgundy

- 1 teaspoon honey
- 2 teaspoons cinnamon
- 1 cup orange juice
- Fresh mint leaves, for garnish
- Yields 6 servings.

Core whole pears from bottom, using melon baller, leaving stems intact. Peel pears.

In deep saucepan mix remaining ingredients except garnish and bring to a boil. Add pears and simmer until they become deep red in color and softened (about 35 minutes). Drain pears and chill for 1 hour, reserving liquid for another use. Garnish pears with mint leaves and serve.

APPLE-CRANBERRY COBBLER

- 3 cups sliced apple
- 1 cup fresh or frozen cranberries
- 1 cup sliced pear
- 2 teaspoons cinnamon
- ¼ cup chopped pitted fresh dates
- 1 tablespoon arrowroot powder
- ¼ teaspoon lemon juice
- ¼ cup maple syrup
- 1 ½ cup rolled oats
- ¼ teaspoon vanilla
- ¼ cup apple juice
- 1 teaspoon nutmeg

Continued on 2

Kids in our family still rely on Dad's good advice



Mary Brady

Today, on the drive home, I spotted a for sale sign on a pretty nifty looking red corVette. Naturally, I had to go take a look. Better yet, the owner was out and willing to spend some time talking ab-

out the car. From the outside it was perfect . . . shiny and clean. Sleek styling.

The inside was something else. Leather cracked, dirty, messy and in need of some

serious attention.

Of course I asked all the usual questions. What year? 1975. How many miles? 46,000 on this engine. Are you the original owner? No. And so on . . . And then the query of the hour. How much are you asking? \$6,000.

That got my attention. Even if it needed some work that wouldn't cost a ton of money to get for a fun and reasonable "toy" that would appreciate with time instead of depreciate, it would be worth it.

"Have a seat." "Turn on the engine." The roar was incredibly powerful.

I could just picture myself tootin' down the e-way, the t-top off, hair blowing and getting the looks that 'Vette owners get. Pretty cool. My race car driver self was taking over. I was just an inch away from writ-

ing out a deposit and reality took over.

What do I know about cars? Especially 18 year old ones? A big fat zero. Zip. Nada.

What to do? Call Dad . . .

It was as spontaneous as can be, second nature. Just call Dad.

I can't tell you how many times I've just picked up the phone to ask his advice or seek an opinion. All of us do it. Seven grown children in our family and we that feel very comfortable relying upon our Dad for moral support and guidance.

Our relationship is fantastic. He is so important in our lives. Our biggest fan. Our best promoter. His kids have always been number one.

Over the years he worked two and three jobs at a time to assure us an extremely comfortable existence. We always had

vacations and cottages and cars and college.

I can remember a time that our driveway looked like gasoline alley with all the cars in it. As each of us got our license we also got a car. Nothing fancy. Just safe transportation for work and school. And, if anything ever went wrong with them, Dad was out in the garage patching up the problem.

He often kds me that I never write about him in this column. Well, Bud Smith, here it is for all the world to read. Thanks for being the best father anyone could ever ask for.

We love you.

Happy father's day!!

Aias, there will be no red 'Vette in my drive — 1975 wasn't the best year. The interior would cost quite a few dollars to repair and with a new engine it is hard to guarantee that there will be no problems down the road. I guess I'll just save the money for the 60-foot Bertram I'm looking to buy . . .

P.S. For all of those not on our mailing list, drop in and pick up our first newsletter. I've been getting great reviews. Best of all there is a newsletter naming contest in progress. The winning name gets a \$50 gift certificate. The more that enter the better come on — give it your best shot.

Mary Brady is the head chef at Diamond Jim Brady's in NovL

The Refrigerator Door

"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 and other artwork are welcome.

LES SAISONS CLASSES: Les Saisons gourmet shop in Royal Oak has announced its summer cooking class schedule. All classes are held 6-8 p.m. Wednesday evenings at Les Saisons, 304 W. Fourth St., Royal Oak. Cost is \$30 per class per person, or \$75 for your choice of three classes. Everyone is welcome.

On June 23 Master Chef Dinner Series I with Master Chef Ed Janos of the Avenue Diner on June 30, Master Chef Dinner Series II with Master Chef Dan Hugeler of Schoolcraft College. On July 7, Master Chef Dinner Series III with Master Pastry Chef Joe Decker of Schoolcraft College; on July 14, Summer Hors D'oeuvres and Drinks with Chef Craig Common and his bartender from the Common Grill; on July 21, New Gourmet Vegetarian Cuisine with Chef Brian Polycyn of Pike Street, Chikayo and Acadia; on July 28, Coastal Italian, Colonial Seafood Dishes with Chef de Cuisine Michael Berrend of Les Auteurs.

On Aug. 11, Summer Dinner Menu and Wine Tasting with Chef Paul Gross of The Whitney; on Aug. 18, House Specialties of the new Stelling with Chef Keith Josselak of the Rattle Snake Club. On Monday, Aug. 23, Chef Marcus Halgt of The Lark will present Specialties of the Lark. Also, at 1-3 p.m. Saturday, June 26, there will be a free demonstration of American Spoon Foods at Les Saisons. Call 545-3400 for information or registration.

HOME CANNING COURSE: If you've promised yourself each year that you would learn how to can foods properly — this is the time to start.

The Oakland County Cooperative Extension is now offering a seven week correspondence Food Preservation course for \$15 to cover mailing and printing charges.

For enrollment information and other food and nutrition, food safety and food preservation questions, call the Food and Nutrition Hotline, 8:30 a.m. to 5 p.m. Monday through Friday, 858-0904. The various lessons include — complete information on food safety; canning of low acid and high acid foods; pickling and jam and jelly preparation; freezing and drying of foods.

The lessons are mailed every two weeks to your home so you can work at your own pace. Complete background materials and recipes are provided. There's even a quiz at each lesson's end for you to see what you have learned.

LENORE'S NATURAL CUISINE CLASSES: Summer cooking class 6-9 p.m. for four weeks beginning Wednesday, July 7, cost is \$100. Quick meals, stir-fry burgers and other one pot meals, meets 10 a.m. to 1 p.m. Saturday, July 10, cost is \$25. For information on these and other classes at Lenore's Natural Cuisine in Farmington Hills, call 478-4455.

Savor sweetness without sugar

Continued from 1

Yields 6 to 8 servings.
Preheat oven to 375 F. In shallow baking dish, combine apples, cranberries, and pears.

In blender puree cinnamon, dates, arrowroot, lemon juice and maple syrup, and pour over apple mixture. Combine oats, vanilla, apple juice and nutmeg and mix with your fingers or a wooden spoon until apple juice is distributed evenly. Sprinkle topping over apples.

Bake until bubbly and slightly browned (about 40 minutes).

JAMAICAN FRIED BANANAS WITH RUM

6 large bananas in the peel
1 teaspoon butter
1/2 cup apple juice
1/2 cup white rum
1/4 cup date sugar (ground, dried

dates)
1/2 teaspoon nutmeg
Yields 6 servings.
Preheat oven to 400 F. Place unpeeled bananas on baking sheet.

Prick skin of each banana several times with prongs of a fork. Cook bananas until they turn black (about 10 minutes).

In large skillet combine remaining ingredients and cook over medium-high heat for 8 minutes (to burn off alcohol).

Carefully peel one side of each banana and place it, open side down, in rum syrup. Remove remaining peel. Cut each banana in half and cook, turning once, until lightly golden (about 2 minutes).

Serve warm.

2 cups strawberries, fresh or frozen, plus sliced strawberries for garnish.
2 small ripe bananas
1/2 teaspoon nutmeg
2 teaspoons maple syrup
Mint leaves for garnish
Yields 4 servings

In blender or food processor, combine all ingredients except the garnishes, pureeing thoroughly. Spoon into wineglasses, garnish, and chill for 30 minutes before serving.

PILO TART WITH RASPBERRIES

Safflower oil, for greasing tart pan
4 sheets filo dough
1 1/2 tablespoons melted butter
1 cup part-skim ricotta cheese
1 teaspoon maple syrup
1 teaspoon grated lemon rind
1 teaspoon honey
2 cups raspberries

Yields 8 servings.
Preheat oven to 375 F. Lightly oil 9 inch tart pan.

Lightly brush top surface of a filo sheet with butter. Fit into prepared tart pan, building up sides to make edges. Repeat with remaining sheets of filo dough. With scissors, trim the filo dough extending beyond edge of tart shell. Line filo dough with aluminum foil and fill with dried beans. Bake tart shell until golden (about 20 minutes). Let cool. Discard dried beans. In blender puree ricotta, maple syrup and lemon rind.

Brush baked, cooled tart shell with 1/2 teaspoon of the honey. Spoon ricotta mixture into shell and layer the berries on top. Brush tops of berries with remaining honey. Serve chilled or at room temperature.

Orlando Ramirez is an editor and writer for Copley News Service.

Eat light but right this summer

Continued from 1

1 1/2 medium bananas, mashed
1/2 cup low-fat (1 percent) milk
3 tablespoons reduced-calorie tub margarine, melted
1 large egg, lightly beaten or egg substitute
1 ounce chopped walnuts

Preheat oven to 400 degrees.

Stir six 2 1/2-inch nonstick muffin cups filling each about two-thirds full. Sprinkle evenly with chopped walnuts. Bake 20 minutes, until muffins are light brown and toothpick inserted in center comes out clean. Cool on rack. Makes 6 servings.

In medium bowl, combine flour, sugar, baking powder and spices. In another medium bowl, stir together all remaining ingredients except walnuts. Pour wet ingredients into dry and stir just until moistened (do not beat or overmix).

Spoon batter evenly into prepared cups filling each about two-thirds full. Sprinkle evenly with chopped walnuts. Bake 20 minutes, until muffins are light brown and toothpick inserted in center comes out clean. Cool on rack. Makes 6 servings.

Each serving provides: 1 Fat, 1

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

Simple dessert wins Quaker award

Dessert lovers rejoice! The \$10,000 Grand Prize in the 3rd annual Quaker Oats "It's the Right Thing To Do" recipe contest was awarded to California Lemon Crunch Dessert, a recipe that's a company special and so simple to make that a beginning cook can be assured of perfect results.

This year's contest took place shortly after the completion of a survey of consumer shopping, cooking and eating habits commissioned by The Quaker Oats Company. The results of both confirmed that we're moving back into the kitchen. According to many of the consumers surveyed, home is often considered a safe haven from the stresses of everyday life. As a result, the kitchen has become an important part of home-centered leisure activities. Fueling the resurgence of home baking is the fact that baking for the

family is an activity that moms feel good about and one that parents and kids can do together.

Contest winner Carole MacKenzie had three willing tasters — her three children — while creating the recipe that won her \$10,000. A visit to the annual Goleta, Calif. Lemon Festival was the final inspiration for this refrigerated dessert which features a crunchy oatmeal cookie crust covered with cool and creamy lemon yogurt lightened with non-dairy whipped topping. The oatmeal cookie crust is simply patked onto the bottom of the pan and baked. According to MacKenzie, either quick or old-fashioned Quaker oats can be used.

CALIFORNIA LEMON CRUNCH DESSERT

Crust
One 7-ounce package shredded

garnie and brown sugar until creamy. Add oats, flour, nuts, cinnamon, and baking soda; beat well. Reserve 1 cup coconut for topping; stir remaining coconut into mixture. Press dough onto bottom of 13-by-9-inch baking pan. Bake 18 to 20 minutes or until golden brown. Cool completely.

For topping, combine whipped topping, yogurt and lemon peel. Spread mixture evenly over cooled crust. Sprinkle with reserved coconut, pressing lightly. Cover; chill cut into squares; garnish with lemon twists if desired. Store covered in refrigerator. Yield: 15 servings.

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Nutrition information: 1/15 of recipe — Calories 380, Protein 5g, Carbohydrate 55g, Total Fat 24g, Cholesterol 0mg, Dietary Fiber 2g, Sodium 230mg.

Experts warn of mold contamination in food

In our own kitchens, mold is usually just a nuisance. Worldwide, though, mold causes tremendous economic losses destroying crops and shortening food storage times. Just think about some of the shiploads and truckloads of food stuck in ports and at borders in places like Mogadishu and Russia, where transportation systems are antiquated. Those badly needed provisions can rot before reaching hungry people.

Mold, a type of fungus, holds a world-class endurance record. Scientists believe molds are 3 billion years old. Latecomers, by comparison, dinosaurs first showed up 220 million years ago. They're tough, requiring only minimal moisture and air. They spread using microscopic airborne spores, much like the dandelion seed. Molds are a headache for consumers any time of the year, but warm-weather loving molds attack with a fury. **MOLD: GOOD AND BAD**

Many molds perform useful functions — they age and flavor cheese, are used in breadmaking, ferment liquor, help prepare soy sauce, produce penicillin and streptomycin and

refrigerator can shorten the life of other foods nearby. Clean the inside of the refrigerator with 1 tablespoon of baking soda dissolved in a quart of water. Rinse with clear water and dry. Scrub visible (usually black) mold on rubber casings with 3 tablespoons of bleach in a quart of water. Keep dishrags, dish cloths, sponges and mops clean and fresh. A musty smell means they're moldy.

DON'T BUY MOLLY FOOD
Most fresh meats are mold-free, but cured meats and smoked turkey are mold targets. Generally, do not buy meat or poultry showing mold growth. Possible exceptions to this rule are "San Francisco" and some Italian-type dry salami purposely coated with thin, white mold. Carefully examine packaged foods, fresh fruits and vegetables. Check the vulnerable stem areas of fruits and vegetables for mold. If you see any mold growth, notify the store manager.

CONTROLLING MOLD
Regular and thorough cleaning is vital to controlling mold. Even one container of moldy food in your re-

frigerator can shorten the life of other foods nearby. Clean the inside of the refrigerator with 1 tablespoon of baking soda dissolved in a quart of water. Rinse with clear water and dry. Scrub visible (usually black) mold on rubber casings with 3 tablespoons of bleach in a quart of water. Keep dishrags, dish cloths, sponges and mops clean and fresh. A musty smell means they're moldy.

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Avoid poisoning that spoils picnics

Summer outings, picnics and barbecues are soon to be a part of our everyday lives once again. "Don't invite unwanted guests of food poisoning to your next summer warning," said Sylvia Treisman, home economist for the Oakland County Cooperative Extension Service.

When the weather warms up, extra care needs to be taken to keep food fresh and prevent food poisoning. Food should be left out no longer than two hours at room temperature.

"In early spring and summer we tend to forget the danger of leaving food out and even grocery shopping can pose a food poisoning problem," said Treisman. If you leave perishable groceries in the car and still have other stops to make — food spoilage can easily occur. It's a good idea to take an ice chest along in the

car for extended shopping trips. "Remember food does not have to look bad or even smell bad to be spoiled," adds Treisman, so it's very important to get food back promptly into the refrigerator.

To prevent food poisoning, hands and work area. ● Keep hot food hot and cold food cold. ● Return food to refrigerator within two hours. ● Wash utensils after cutting raw meat and poultry before using another food. ● Wash utensils used for marinating raw meats or poultry before reusing.

For any questions related to food safety or food and nutrition, call the food and nutrition hotline, 8:30 a.m. to 5 p.m. at 858-0904.

Turkey spices up outdoor meals

Reston, VA 22090-5227.

SPICY, LIME AND CILANTRO TURKEY FAJITAS

1 tablespoon paprika
1/2 teaspoon onion salt
1/2 teaspoon garlic powder
1/2 teaspoon cayenne pepper
1/2 teaspoon fennel seeds
1/2 teaspoon thyme
1/2 teaspoon white pepper
1 pound turkey tenderloins, butterflied
1 lime
4 pitas, cut in half

In shallow, flat dish, combine paprika, onion salt, garlic powder, cayenne pepper, fennel seeds, thyme and white pepper. Rub mixture over turkey; cover and refrigerate one hour. Prepare sour cream sauce and refrigerate.

Prepare grill for direct-heat cooking. Grill turkey 5 to 6 minutes or until meat thermometer reaches 170 degrees F. In thickest part of tenderloin, turn tenderloin after one-half of grilling time. Remove to clean serving plate and squeeze lime juice over tenderloins. Slice turkey into 1/2-inch slices. To serve, fill each pita half with turkey and top with sour cream sauce. If desired, add shredded lettuce. Serves 4.

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4 pitas, cut in half

In shallow, flat dish, combine paprika, onion salt, garlic powder, cayenne pepper, fennel seeds, thyme and white pepper. Rub mixture over turkey; cover and refrigerate one hour. Prepare sour cream sauce and refrigerate.

Prepare grill for direct-heat cooking. Grill turkey 5 to 6 minutes or until meat thermometer reaches 170 degrees F. In thickest part of tenderloin, turn tenderloin after one-half of grilling time. Remove to clean serving plate and squeeze lime juice over tenderloins. Slice turkey into 1/2-inch slices. To serve, fill each pita half with turkey and top with sour cream sauce. If desired, add shredded lettuce. Serves 4.

Reston, VA 22090-5227.

SOY-HONEY GRILLED TURKEY TENDERLOINS

2 tablespoons reduced-sodium soy sauce
1 tablespoon dry sherry
1 tablespoon honey
1 teaspoon toasted sesame seeds
1/2 teaspoon sesame seed oil
1 small garlic clove, minced
1 pound turkey tenderloins, butterflied

In shallow, flat dish combine soy sauce, sherry, honey, sesame seeds, sesame seed oil and garlic. Place turkey in mixture, turning to coat thoroughly. Cover and refrigerate 20 minutes.

Prepare grill for direct-heat cooking. Grill turkey 5 to 6 minutes or until meat thermometer reaches 170 degrees F. In thickest part of tenderloin, turn tenderloin after one-half of grilling time. Serves 4.

Monthly Allergy Tip

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Your difficulties may be caused by pollen and mold allergies. When over the counter remedies are no longer effective, don't suffer. See us and get the relief you need.

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ALLERGY AND ASTHMA CENTER OF SOUTHEAST MICHIGAN, P.C.
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NOTICE OF PUBLIC HEARING

The City of Novi Planning Commission announces a public hearing on Wednesday, July 7, 1993 at 7:30 p.m., Eastern Daylight Time, to present and receive comments on the proposed updated City Master Plan for Land Use. Such hearing is being held pursuant to requirements of Act 206 of the Public Acts of 1961, as amended. The proposed amended Master Plan for Land Use may be reviewed at the offices of the Department of Planning & Community Development at the City Offices, 45176 W. Ten Mile Road, Novi, Michigan 48376 on Monday through Friday, 8:00 a.m. - 5:00 p.m. Comments may be made in writing prior to the hearing date or made verbally at the hearing. For further information, please call (313) 374-7475.

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NOTICE OF PUBLIC HEARING ON INCREASING PROPERTY TAXES AND HEARING ON PROPOSED 1993/94 GENERAL FUND BUDGET

The Board of Education of the Northville Public Schools will hold a public hearing on a proposed increase of 2.1 mills in the operating tax millage rate to be levied in 1993.

The hearing will be held on Monday, June 28, 1993 at 7:30 p.m. at Old Village School, 405 W. Main St.

The action on the proposed additional millage will be immediately following the hearing.

If adopted, the proposed additional millage will increase operating revenues from ad valorem property taxes 7.5% over such revenues generated by levies permitted without holding a hearing. If the proposed additional millage rate is not approved the operating revenue will increase by 3.2% over the preceding year's operating revenue.

A copy of the proposed budget shall be available for Public Inspection prior to said hearing in the Business Office between 8:00 a.m. and 4:00 p.m.

The taxing unit publishing this notice, and identified below, has complete authority to establish the number of mills to be levied from within its authorized millage rate.

This notice is published by:
Northville Public Schools, 501 W. Main St., Northville, MI 48167, 349-3400 (6-21-93 NR, NN)

WIN FREE ADVERTISING!
During the month of June each time you advertise a 10" or larger ad in THE NOVI NEWS (there are 8 issues) your business will automatically be entered in our contest to win one of these great prizes.

1st PLACE
A FREE FULL PAGE
of Advertising in the Novi News '50's Festival Section, THE OFFICIAL FESTIVAL GUIDE (a \$700 value) 10"x13", 100,000 circulation, published July 15th.

2nd PLACE
A FREE COUPON IN THE NOVI/NORTHVILLE JULY COUPON BOOK (a \$98 value) 13,000 circulation, published July 8th.

CONTEST RULES-
1. Ads must be 10 inches or larger.
2. Ads must run as retail display in The Novi News during June.
3. One entry per 10 inch or larger ad per issue.

Twist on over to your phone & call Gary or Sandy today to place your June advertising and receive up to 8 chances to win! Drawing to be held June 25th.

349-1700

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