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14 Pages plus Supplements

# THE NOVI NEWS

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**Dining** THIRD WORLD CUISINE REFLECTS HEALTHY REGIMEN / 1B

**Update** NOVI SCHOOL PROJECT GETS UNDERWAY / 3B

## DNR works to save the lake area swans

By CRISTINA FERRIER  
Staff Writer

One thing's for sure: the DNR doesn't want another swan to die on Walled Lake.

Tammy Tali, a law enforcement officer for the Department of Natural Resources said Friday that it remains uncertain whether a controversial swan family on the lake will be relocated. But she will use the law to prevent a repeat of last year's casualty, when a swan died after colliding with a jet skier.

Tali said the DNR is currently seeking a warrant against a Farmington Hills woman who allegedly chased the Walled Lake swans on a jet ski earlier this summer.

The exact charges would be up to the prosecutor, she said, but "harassing wildlife is against the law, and we can also seek charges related to reckless use of a watercraft."

The charges are misdemeanors but the DNR can also confiscate the woman's jet ski if she is convicted.

The most common swan-related complaint on Walled Lake and all other Oakland County lakes, she said, is that jet skiers harass the swans by circling or chasing them.

"When jet skiers circle around



Photo by HAL GOULD

Nicknamed "Killer" by some residents of the Walled Lake area, this male swan takes bread from the hand of Tasha Curtis.

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## Design plan unveiled for Power Park

By JAN JEFFRES  
Staff Writer

What Iva Fuerst, a farmer turned millionaire, wanted for her hometown of Novi is on its way to becoming a reality.

Tuesday night, the Parks and Recreation Commission is holding a public hearing for designs it's produced for the Ella Mae Power Park, behind the Novi Civic Center.

If all goes well, construction will begin this fall and the playing fields and other amenities will be open to the public in June 1994, Parks and Recreation Director Dan Davis said.

Input on the park is sought from all Novi residents, but especially from those living in the adjacent Orchard Ridge subdivision.

"It's going to impact them (Orchard Ridge) residents maybe a little bit greater than anybody else in the city. We did a direct mailing to them. We're going to be extremely sensitive to what their thoughts and feelings are," Davis added.

"It's just a public hearing. Nothing's concrete. We're always open for any comments or suggestions anyone might have."

On display at the hearing will be

an architect's rendering showing three new youth softball fields, a building which would combine an outdoor picnic shelter with indoor restrooms and a small concession stand, an asphalt basketball court, handicapped accessible playground equipment, a new 235-space parking lot, walking trails and woodlands nature paths on 10 acres of land.

The proposed ballfields are located southeast of the existing softball fields and the concession stand is sandwiched between them.

While the project has not been put out to bid, Davis estimates the work will cost about \$400,000. The city has \$386,000 in hand from Iva Fuerst.

"We've got the money. We might as well spend it," he said.

The public hearing will be held at 8 p.m. Tuesday at the Novi Civic Center.

The Power Park blueprint will then move to the planning commission for preliminary and final site plan approval. From there, construction of the project will be placed out for bids.

Continued on 6

## Price goes up on DPW building

By JAN JEFFRES  
Staff Writer

The town center location of a proposed new Novi water and sewer department storage building will likely make the project more expensive for the city.

On June 22, the City Council agreed to put out for construction bids a design for a 9,600-square-foot manufactured building which it is estimated will cost about \$390,000.

It will be located in Novi's Department of Public Works yard (DPW) on Delwal Drive, just north of Eleven Mile Road and west of Meadowbrook Road.

While the site is not within the Town Center zoning, as is much of the area, the building

should conform to the stricter facade requirements of that category, City Manager Edward Kriewall said. Town center buildings must have brick facades. The existing DPW garage meets this standard.

"I predict the Eleven Mile side opposite it will likely be office use. When we purchased that property, it was heavy industrial (zoned), now it's light industrial," the city manager said.

"I believe the area is changing dramatically. There is an office character, a town center character. Quite frankly, we're trying to clean up that yard."

The proposed building has already successfully gone through the city's site plan process.

All council members but Joseph Toth agreed to seek bids on the building with a brick facade.

Toth questioned this extra expense.

"I did not say we wouldn't go brick. I suggest brick be an option on the bid package so we get a figure of what it's going to cost. This is basically a manufactured building. It can be attractive without brick," he suggested.

Novi's Superintendent of Public Works, Bruce Jerome, had suggested that the city save money by putting up a smaller storage building sized 6,000 square feet without a masonry face on the east wall to allow for future expansion. Jerome was overruled. This downsizing would have met the original \$300,000 price estimate for the project.

The extra money will be well spent, Kriewall said.

## Commission to have 4 new planners

By JAN JEFFRES  
Staff Writer

Novi's nine-member Planning Commission will soon have four newly-appointed planners. Just one is a veteran, and even then not for long.

Approved by the council were Glen Bonaventura, Eda Weddington, Irene Cahill and Kim Capello.

The way the system works, Mayor Matthew Quinn nominates his choice, which is then approved or turned down by the city council. As in past cases, Quinn's first picks from a field of nine didn't necessarily make the team.

The vacancies were created in part by two planners jumping into the race for city council. Commission chair Kathleen McLallen is running for mayor and commissioner Robert Taub is hoping for a spot on the council. In addition, commissioner Tim Gilberg resigned and commissioner John Balagna did not seek reappointment.

Bonaventura, who was placed on the commission in January to fill out another's unexpired six

month term, was unanimously placed back on the job for a full three years.

"Glen Bonaventura has done a commendable job. I don't think there's doubt in anybody's minds that it takes a good six months to understand the working of the planning commission," Quinn said.

A 16-year Novi resident, Bonaventura is a CAD programmer with an associate's degree in mechanical engineering. He is also a member of the city's Natural Resources Design Plan Committee, which is overseeing a series of nature trails.

Quinn's next choice, Walter Jenkins, who is chair of the Natural Resources Design Plan Committee, won no support.

Council Member Tim Pope explained his opposition: "I think Walter Jenkins is a very dedicated volunteer to the city. He systematically stated (in his interview for the commission) he supported commercial development on the west side of the city."

Pope added that he supports the master plan, which calls for residential development in west Novi.

The council then agreed to the selection of Weddington.

She is a lawyer with a master's degree in psychology and the manager of real property administration for the Michigan Consolidated Gas Co. Weddington, who has lived in Novi for 19 years, served on the Zoning Board of Appeals from 1978-81.

Quinn said that since Michcon does not serve Novi, Weddington is not likely to face any possible conflict of interest.

Capello, the mayor's next choice, didn't go over with the council for a full term but was appointed to replace Gilberg, who's unexpired term runs until June 1994. He is a lawyer and real estate broker who has lived here for eight months.

Quinn also struck out with the nomination of Alan Kundinger, a professional planner. Horticulturist Irene Cahill won out instead.

"I would have no problem looking at her as a member of the planning commission," Quinn said.

Cahill has lived in Novi for 18 months and is a volunteer docent at the Matthaei Botanical Gardens at the University of Michigan.

## BeGole withdraws, will run as write-in

By JAN JEFFRES  
Staff Writer

Former Police Chief Lee BeGole has withdrawn from the race for Novi mayor . . . kind of.

He removed his name June 24 from the list of candidates who will appear on the ballot to save the city the time and expense of a mayoral primary, BeGole explained.

But he said he plans to campaign vigorously for the post as a write-in candidate.

The Sept. 15 primary was called after four hopefuls filed on June 22. Now that only three are running, the primary will no longer be necessary.

Only the names of Council Members Joseph Toth and Nancy Cassis and former planning commission chair Kathleen McLallen will be printed on the November election ballot.

"I was surprised to learn that it was my action as the last of four candidates to file for mayor that triggered a primary," BeGole wrote in his withdrawal statement.

"In retrospect I realized that I could not be the motivating force precipitating a primary that would saddle the citizens of Novi with thousands and thousands of dollars in election expenses in addition to the inconvenience to voters, election workers and city operations in general."



LEE BeGOLE

"I have enjoyed too fine a relationship with the people of Novi for so many years that my conscience does not permit me to allow the expensive primary to take place when I can easily prevent it by withdrawing at this time and giving serious attention to an all out sticker campaign in the fall election."

BeGole was Novi's first police chief and held that command for 37 years.

Continued on 6

## Students, officials head off to Owani

*Editor's note: A contingent of local students and school officials, along with the mayor, have traveled to Japan for a visit with Novi's sister city, Owani. The students will be faxing back to The Novi News reports of their trip. What follows is the first installment.*

By ANITA REALE  
and LAURA GUBERT  
Special Writers

2:15 p.m. Detroit Metro Airport, 14 students and 7 adults — Dr. Lippe, Mr. Byers, Mr. Quinn, Mr. Hitchcock, Dr. Traynor, Miss Dean,

Mrs. Ripelle, Wendy Grabowski, Michelle Gray, Laura Gubert, John Hardin, Heather Harmon, Heather Hitchcock, Caryn Mazze, Joe Meyer, Munenori Naruse, Lisa Newkirk, Anita Reale, Colleen Ruzycki, Jay Thornton and Heidi Zimmerman.

Where in the world could this fascinating group of people be traveling?

Japan of course. But only because Novi, Mich., is lucky enough to have our very own sister city, Owani, Japan.

Once a year, 15 Owani students

visit Novi for four days and stay in the homes of 15 Novi students. Whenever we have the money we try to visit Owani also. While we are in Japan we visit Tokyo for four days. This usually makes the trip complete, except for the traveling.

We traveled by Northwest Airlines and enjoyed the long but exciting trip. Our flight was 14 hours and although that sounds extremely long and boring, it seemed to fly by.

We did have our share of nuisances. One in particular was Mikey. Mikey was 3 years old.

wouldn't sit still and insisted on screaming and throwing things. Even though he was somewhat bothersome, he occupied our time. We finally arrived in Japan at 4:30 p.m. in Narita Airport and were shuttled away to our hostel.

We stayed in Tokyo at the Ichigaya Lutheran Hostel, which was a very nice stay. Fortunately, it was very accessible to all of our needs. A drugstore, a McDonald's and the train station were all within four blocks of our hostel.

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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 Nov News, 104 W. Main Street, Northville, MI 48167.

### Today, June 28

**TOPS:** Take Off Pounds Sensibly for all ages meets at 7 p.m. at Nov 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 Nov 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.

### Tuesday, June 29

**Novi Players:** The Novi Players will hold an ice cream social and the 1993 awards presentation at 7:30 p.m. at the Expo Center.

### 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 Center Seniors will hold their general meeting at 11 a.m. in the Community Center of the Nov Civic Center.

**Board of Appeals:** The Novi Board of Appeals will meet at 7:30 p.m. in the Nov Civic Center.

**Band rehearsal:** The Novi Concert Band rehearses at 7:30 p.m. in the band room at Nov 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 Nov 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 Nov Civic Center.

### Thursday, July 8

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

**Historical Commission:** The Novi Historical Commission will meet at 7:30 p.m. at the Nov 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 Nov Civic Center.

**Health tests:** Community EMS will sponsor blood pressure testing and cholesterol testing in the Nov Civic Center from 7:30-9 p.m. in conjunction with the Nov City Council meeting.

**Library Board:** The Novi Library Board will meet at 7:30 p.m. in the Nov library building.

**American Business Women's Assoc.:** The Nov 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. Costs \$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 Nov High School, Room 109. For more information, call 348-9691.

**Resources Design Committee:** A special meeting of the Natural Resources Design Plan Implementation Committee will be held at 7 p.m. in the Activities Room of the Nov Civic Center to receive public input on the proposed nature trail segments in Sections 21 and 28, of the Royal Crown Estates, Addington Subdivision and Brarwood. Questions can be directed to Planning & Community Development at 347-0475.

### Tuesday, July 13

**Band rehearsal:** The Novi Concert Band rehearses at 7:30 p.m. in the band room at Nov 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 Nov 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 Nov 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.

**Seniors potluck:** The Novi Senior Social Club will gather at noon in the Nov Civic Center for their monthly potluck luncheon.

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

**Youth baseball:** The board of directors of Nov Youth Baseball meets at 7:00 p.m. in the Nov Civic Center. The meeting is open to the public.

### Thursday, July 15

**Novi schools:** The Novi schools Board of Education will meet in regular session at 7:30 p.m. in the Educational Services Building.

**Historical Society:** The Novi Historical Society will meet at 7:30 p.m. in the Nov Township Hall on Ten Mile Rd.

**Town Meeting:** The City of Novi will hold an informal town meeting for developers from 7-9 p.m. in the Nov Civic Atrium. Refreshments will be served. For more information, call 347-0475.

**Jaycees:** The Novi Jaycees Board will meet at 7:30 p.m. at the Jaycee House on Sixthgate.

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

### Monday, July 19

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

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

### Tuesday, July 20

**Garden Club:** The Novi Garden Club will meet at 1 p.m. in the Nov Civic Center.

**Band rehearsal:** The Novi Concert Band rehearses at 7:30 p.m. in the band room at Nov 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 Nov 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 21

**Planning Commission:** The Novi Planning Commission will meet in regular session in the Council Chambers of the Nov Civic Center.

### Monday, July 26

**City Council:** The Novi City Council will meet at 8 p.m. in the council chambers of the Nov Civic Center.

**Health tests:** Community EMS will sponsor blood pressure testing and cholesterol testing in the Nov Civic Center from 7:30-9 p.m. in conjunction with the Nov City Council meeting.

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

### Tuesday, July 27

**Youth Assistance:** Novi Youth Assistance board will meet at 7 p.m. in the Nov 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/Loose 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 Nov 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 Nov 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 Nov 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 28

**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 Nov Civic Center for its regular monthly business meeting.

## Work underway in Novi schools

By RANDY COBLE  
Staff Writer

As summer arrives, construction work in the Novi Community School District is beginning to heat up.

The Board of Education at its June 17 meeting awarded contracts for work at three of the district's elementary schools that is part of the \$31.9 million bond issue. Parkview, Orchard Hills and Village Oaks elementary schools will see a bevy of work projects over the next several months.

The money for it will come from the \$31.9 million bond issue approved by voters in December. The issue will pay for a slew of additions, renovations and improvements throughout the district.

Novi High School will see most of the money — about \$17.8 million — for additions and renovations. Orchard Hills will see about \$1.4 million in renovations, and Village Oaks Elementary will get \$824,000 in improvements. Novi Meadows will have cafeteria improvement work done for \$106,000.

Fees related to the issuance as well as site acquisition efforts total \$1.9 million. Many observers suspect the district will purchase land for a new school soon. Technology will total \$7.96 million of the bond issue. The district will link all buildings with the computers in the Instructional Technology Center and with other networks worldwide.

Parkview's new 10-classroom addition will cost \$2.2 million. The board awarded the following contracts for work on that addition:

- Site preparation, Sunset Excavating, Inc., \$43,705.
- Asphalt paving, Nagle Paving Co., \$46,135.
- Concrete, Simone Contracting, \$115,556.
- Masonry, Navetta Mason Systems, \$256,785.
- Structural steel, B&A Structural Steel, \$76,000.
- Carpentry, B&H Construction, \$197,990.
- Windows, Curtis Glass, \$21,150.
- Roofing, Ann Arbor Roofing, \$97,000.
- Hard tile, Boston Tile, \$34,110.
- Resin tile/carpet, Bowers Service Group, \$39,630.
- Painting, L.V. Painting Co., \$11,147.

Richmar Construction of Novi will complete carpentry work at the two schools for a bid of \$181,642. L.V. Painting Co. of Warren will do their job for a bid of \$4,957.

The total Orchard Hills project is currently 9 percent over budget, Koster said, but added that 70 percent of the bids for work are yet to be received.

"We are still confident that we can bring it all on budget," Koster told the board.

School officials estimated that the lion's share of the work from the bond issue will be completed by the opening day of the 1994-95 school year.



Tasha Curtis feeds bread to this swan on Walled Lake, which some residents say is overly aggressive toward humans.

## DNR reviews swan complaints

Continued from Page 1

swans, the swans get aggravated and start chasing after the jet ski," Tali said.

"Unfortunately, it gets to a point where the swan cannot discriminate between one jet skier and another, and will see all jet skis as a threat."

It's not the swans' safety that is prompting several residents of the Windward Bay condominiums to push for their relocation. Rather, they charge that the male swan's aggressive behavior is causing a situation where humans are in danger.

Several Windward Bay residents have complained that the adult male swan, which is guarding a nesting female and seven babies, has behaved in a threatening manner toward people who try to use a dock built for condominium use. The nest is located near the dock.

Tali said there have been no reports of humans injured by the swans.

The grassroots group Save Our Swans says the swans are harmless and only act aggressive when they are threatened. The organization has collected hundreds of lake area residents' signatures on a petition to keep the swans on the lake. Signers of the petition include the owner of Key Largo restaurant and the mayor of Walled Lake.

The DNR has, in the past, relocated Oakland County swans to other lakes, but at this point the Walled Lake case remains under investigation.

"At this point the DNR doesn't want to take a stand on relocating or not," Tali said. "We are still investigating, and we are trying to follow up on every complaint."

The swans in question lived on Walled Lake for 10 years with no complaints until this year. The male swan has many nicknames given by residents around the lake. It is called, variously, "Buddy," "Guido," "Foo," "George," "Mr. Swan" and "Daddy."

Some Windward Bay residents reportedly call it "Killer."

Doug Sanderson, a Windward Bay resident who has been a vocal proponent of swan relocation, would not comment on the situation.

Peter Light, who represents Windward Bay condominiums for the developer, J.A. DeLaney and Company, did not return calls by presstime.

Bonnie Authur, an officer in the Michigan Department of Natural Resources' fish and wildlife division, said swans have no teeth and do not bite. She said their pulling and hissing can be frightening, and they have been known to run at people and knock down children, but they will not stand over a person and peck or bite.

Tali said her own investigation has turned up no signs of aggression from the swans.



The female of pair of swans on Walled Lake.

"I've been in a boat and approached the (female) swan and it hasn't done anything to me," she said. "I've even gone near the mother and the cygnets, and it hasn't done anything."

Tali said her biggest hope is that the controversy can be resolved peacefully among the residents without too much DNR intervention.

"I hope that they can resolve this on their own," she said. She attended

a LARA meeting earlier this month where, she said, several Windward Bay residents said they were willing to work toward a compromise.

"Law enforcement agencies can only do so much," she said.

Tali is one of only two DNR law enforcement officers patrolling the over 400 navigable lakes in Oakland County.

As for the swans' safety, she intends to use every enforcement action she can to keep jet skiers from circling swans.

"We definitely don't want what happened on Walled Lake last year to happen this year," she said. "I don't want to point fingers but the people we suspect of killing the swan last year are still living on that lake."

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# Novi police uncover pot garden

## Police News

Novi police confiscated four marijuana plants growing in a vacant field south of Grand River and east of Novi Road June 13.

The plants were discovered by a Novi man who was hired to inspect the vacant land. As he walked through a field he discovered the plants growing in holes that had been filled with peat moss. Police said the plants had been purposely planted there and some one had been caring for them. They were confiscated and placed in a police property locker.

**CHILD NEGLECT:** Novi police and Oakland County Child Protective Services officers are investigating a possible child neglect case involving a 4-year-old who neighbors say is allowed to wander the streets alone as late as 10 or 11 p.m.

Police did not release the area where the child has been reported, but it is in Novi. Residents said the child wanders from house to house asking to play with other neighborhood children.

An officer called to the area reported that the child was found wearing ripped clothing and mismatched shoes. She took her home and her mother said she would take care of

the problem.

The officer noted that this was at least the seventh time police have responded to a residence in connection with child neglect or domestic violence complaints.

**DRUNK DRIVING:** Novi police arrested a 30-year-old Northville man for operating under the influence of liquor (OUIL) after the man gave officers a brief chase along westbound Ten Mile June 22.

A Novi officer reported that the man, who was driving a 1989 Mazda MX6, passed another vehicle in a no-passing zone shortly after 10 p.m. When the officer turned on his lights to pull him over, the man reportedly sped up and drove ahead straddling the center line on Ten Mile.

He pulled over and stopped after several minutes. After falling a series of sobriety tests he was arrested for OUIL, and fleeing and eluding an officer.

**NARCOTICS:** Novi police arrested a 30-year-old Wixom man June 22 for

and clubhouse frequently park on both sides of Brook Forest, making it impossible for more than one car to pass at a time and posing a safety hazard to pedestrians and bicyclists.

There's such congestion along the clubhouse I've had to back up 150 feet to let cars go by and I'm doing this while there's children in the street. We're really concerned with the safety," Cameron said.

He added that many residents find it more convenient to park on both sides of the street rather than use the parking lot. Brook Forest is 21 feet wide, less than the 28 feet now required in Novi subdivisions for two-lane roads.

Jerome advised the council that the clubhouse did not have enough on-site parking and that restricting parking to one side of the street would be a "quick fix" which would only move the problem further down the road.

Village Oaks, built in 1969, was the last subdivision in Novi to be developed with open ditches for run-off

water. Located north of Nine Mile between Haggerty and Meadowbrook roads, the community has 675 homes.

Novi's Director of Public Services Anthony Nowicki, agreed that the road is a problem as it is, but that the proposed angled parking would pose a greater safety hazard.

Council Member Joseph Toth, who lives in Village Oaks, favored funding the study, saying that residential streets are acting as collector streets there.

"The road base is taking a beating, the shoulder is taking a beating. I feel there should be some process in place to allow for these roads to be widened and improved, both from a maintenance standpoint and a safety standpoint," Toth argued.

He failed to convince Council Member Robert Schmid, the only one who voted against funding the preliminary engineering study.

"Frankly, I've been in that building many, many times. The parking is there. If there's a parking problem, it

could be corrected by the homeowners' association. If we fixed all old, narrow streets, it would be a major undertaking," Schmid said.

"You're proposing to ask all the citizens of Novi to spend \$1,400 for a private piece of property," Schmid said.

But Mayor Pro Tem Hugh Crawford called the Village Oaks application a "reasonable request" for a "reasonable investigation."

"We're not enlarging the parking lot. I think this is a rather unique request. We have a responsibility to provide safe streets. We have a way about this council, of not doing things," he said.

In 1985, the council approved using city funds to widen Village Lake Road because it's a main entrance to the subdivision off of Meadowbrook Road.

There's no guarantee that will happen in this case, Mayor Matthew Quinn cautioned. "It's just a look. I have a feeling once we see what the true costs are, I suspect we may not have enough money lying around to do it correctly."

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

## Novi Briefs

**Soccer Tryouts:** Little Caesars premier girls' 19-under soccer tryouts will be held on Monday June 28, and July 1, from 6 to 8 p.m. at the soccer field located on Ten Mile Road between the Novi Civic Center and Novi High School. For more information contact Dave Pylar at 348-2978.

**Water, water everywhere:** Novi City Manager Edward Kriewall said he heard last week that a lawsuit filed by the Village of Franklin to stop the construction of a Fourteen Mile Road water main was just about settled. Attorneys from Franklin and the City of Detroit could not be reached for comment by press-time.

But Kriewall said the state Department of Public Health may ease up somewhat on a water moratorium it imposed two years ago, now that the new water main can proceed.

The state is currently monitoring low water pressure problems in parts of Novi, he added. Once construction starts on the new main and transmission system, the project may not be completed for four years.

**A conservative cause:** Interested in sparing local historic sites from the wrecker's ball? Preservation Novi, a non-profit group, founded this year, is seeking members.

The organization's first project is to save the old Novi Methodist Church from demolition by relocating and restoring the building. Membership is \$10. Send checks to Preservation Novi, P.O. Box 751, Novi, MI 48376.

**Contracts extended:** The school board also approved of a one-year contract extension with 16 district administrators. The terms of the current contract will apply to the extension. Included personnel are principals Paul LePine, David Brown, Jackie Lawrence, Joe Imrick, Tim Falls and Milan Obrenovich; assistant principals Greg Carmach, Cal Schmucker, Jennifer Cheal and Charles Nanas; special education director Donna Thiberg; athletic director John Fundukian; community education director Clara Porter; and assistant superintendents Rita Traynor, John Swallow and Jim Koster.

**OSBECENE CALLS:** A Novi woman reported June 21 that she has been re-

ported sexually explicit phone calls at her place of work for three weeks. During one of the calls, she said, the unknown suspect described her clothing and indicated he has been watching her.

She said she has no idea who this caller is, but he sounds like a white male in his 30s.

**ASSAULT:** An employee at Guardian Industries on Nine Mile reported June 21 that a co-worker kicked him as he walked down the hallway at work.

The complainant told police he and his co-worker have been at odds for about a year. He said he consulted his supervisor about it, but was told to work it out himself.

He told police that the co-worker followed him to the Michigan State Police post, on his first attempt to file a complaint. A trooper at the state post told him to go to the Novi police. The suspect did not follow him there.

In the past, the complainant added, the suspect has issued threats and spat on him.

Volunteers are urged to call the Novi Police Tip Line at 349-6887.

# Use city funds for to solve parking?

By JAN JEFFRIES Staff Writer

Should city road funds be used to help improve the parking problems at the Village Oaks subdivision clubhouse?

Several city employees told the Novi City Council they don't think so. A preliminary engineering study on the closing of open ditches for 400 feet of Brook Forest Drive will cost \$1,440. The closure would make room for angle parking along the road.

Village Oaks has agreed to pay 20 percent of the cost. "I am opposed to this request because it's using public funds to solve a private problem," Supervisor Robert Schmid said in a memo to the council.

James Cameron, facilities chairperson for Village Oaks Common Areas Association, persuaded the council otherwise Monday.

Cameron said that subdivision residents using the pools, play area

# Novi Briefs

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## Volunteer Notes

**Cancer society needs volunteers:** Are you bored and looking for a challenging, rewarding, and fun-filled experience? Volunteer today for the American Cancer Society Discovery Shops and make a difference in your life.

This is an opportunity of a lifetime to meet new people and make new friends. Your support will also help the American Cancer Society raise funds to fight cancer.

Hands-on training is available at the shop by dedicated volunteers. A time commitment of at least one half-day per week is requested. The shops are open Monday through Friday 10 a.m. to 5 p.m., and Saturdays from 10 a.m. to 5 p.m. in Farmington and 10 a.m. to 4 p.m. in Southfield.

The Discovery Shops, located in the downtown Farmington Shopping Center at Grand River and Farmington Road and Evergreen Plaza on Twelve Mile Road at Evergreen in Southfield, are upscale resale stores that sell new and gently-used clothes, jewelry and household items.

The American Cancer Society is the nationwide community-based voluntary health organization dedicated to eliminating cancer as a major health problem by preventing cancer, saving lives from cancer, and diminishing suffering from cancer through research, education and service.

To volunteer or for more information, please call the American Cancer Society office at (313)557-5353.

## the NOVI NEWS

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

# Opinions

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5A

MONDAY  
June 28,  
1993

## As We See It

# Heavier penalties on land use not justified

The Novi Planning Commission is looking to get tough on land use violators. Commissioners voted 8-0 recently to amend their ordinance to allow for criminal misdemeanor sanctions against individuals or businesses which conduct a use or activity contrary to an approved site plan, special land use approval or any conditions placed on those plans by the city.



## Government

Violators could face fines up to \$500, and if they don't pay that, 90 days in jail.

City attorney Dennis Watson said that although the amendment would create criminal sanctions, the city could still pursue violators through civil cases, so that the judge could actually issue an injunction ordering the problem be resolved. But such injunctions cannot be used in criminal cases. The amendment was passed along to the Novi City Council, which will have final say on the change.

In the meantime, the state government is loosening up on such sanctions. The House of Representatives recently passed legislation to decriminalize ordinance violations. The idea there is that someone should not get a criminal record from something as minor as an ordinance violation.

It seems to us that Novi is headed in the wrong direction here. Ordinance violators are hardly what you think of as "criminals." And it makes little sense to

saddle them with a record.

When the government labels otherwise upright, law-abiding citizens as "criminals" for trivia matters, it runs the risk of diminishing respect for the law overall. Those so labeled will conclude that if they are going to be called "lawbreakers," they might as well really break the law. Rather than getting more compliance, planning commissioners may find that in the long run excessive rules only make people ignore all the rules.

What was also missing from the discussion is exactly why planners felt the heavier rules were necessary. There was certainly no explanation given during the commission session at which the amendment was adopted. If there is no problem in getting people or businesses to follow the rules, what is the point to the tougher sanctions? If there is, is it really a problem significant enough to warrant this kind of action, or is it just a matter of one or two violators who need a bit more attention from the city?

## An evolution on Main Street



Phil Jerome

June 21 edition of *The Northville Record*: "A century of pharmaceutical services at 134 E. Main St. ends Wednesday (June 23) as Northville Pharmacy owner Bill Wright closes his doors."

Wright had owned the business 14 years and was responsible for installing the popular soda fountain and ice cream parlor which had added another element to the charm of Northville's central business district.

Wright said his decision to close the pharmacy was symptomatic of the death of traditional downtowns at the hands of large retail chain stores. The K marts, Wal-Mart and Meijers of the world are tearing small towns apart, he said.

That traditional downtowns are an endangered species is hardly news. The threats facing Main Street USA have been chronicled in most major news magazines.

But that doesn't mean I like it. It depresses me to see one downtown merchant after another closing up shop in Northville. Brader's, Schrader's, Freydl's, the D&C, Northville Pharmacy. All these mainstays of Northville's central business district are no longer around — many of them after more than 100 years of service.

My heart tells me to try to stop it; my heart tells me to ad-

vocate measures to try to save traditional downtowns. And I'm optimistic enough to believe that it could be done. It would take a heavy commitment. It would be necessary to take zoning policy away from local control and turn it over to an autocratic but enlightened regional zoning authority.

But, realistically, that just isn't going to happen. Not as long as government needs tax base to finance its operations and not as long as the numerous governmental entities continue fighting for more than their fair share of the pie.

Besides, the result would be artificial. It would be the result of governmental regulation instead of the free enterprise system.

So instead of attempting to wage an uphill fight to preserve traditional downtowns, perhaps it's better to let the marketplace decide.

If there's more parking, more selection and lower prices on the outskirts of traditional downtowns, then perhaps those areas deserve to win out in the end.

As to the second question — is the demise of Main Street USA an economic inevitability? — the answer might be yes, but only so far as "traditional" downtowns are concerned.

Main Street will survive but it will take on a different form . . . it will find a different niche in the marketplace and transform itself.

Freydl's will move out, but John and Toni Genitt's Samuel Little Theater will move in. Schrader's will shut its doors but La Belle Provence and the Atrium will take its place.

The transformation of the traditional Main Street seems to be taking place in Northville at the present time . . . and it's a fascinating process to watch.

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

## In passing

By Hal Gould



Tears and hugs

Bill Keith and Joyce Wright mourn the closing of the Northville Pharmacy

## Swans bluster is mostly bluff



Rick Byrne

It's a phenomenon of nature that, among humans anyway, the females tend to be the protectors of the young.

It's not necessarily true of all species. Among some trees, young are nurtured by the males, some animals trade off parental duties between the sexes, or, as is the case among sea turtles, some aren't nurtured at all. They fend for themselves the moment they hatch, probably never knowing their parents.

If I sound a little bit like Wilson from *Home Improvement*, it's probably intentional. Wilson imparts his arcane knowledge to Tim Taylor to promote understanding in the Taylors' TV household. So too I provide this information to perhaps help you understand the behavior of the swans around Walled Lake.

Already there's been one swan killed by a reckless jet skier on Walled Lake. Now some folks are trying to have the remaining nesting pair and their babies removed.

Residents of the Windward Bay condo complex have complained of being chased and hissed at by the male, who is apparently protecting the nest. Somehow, though, the chasing and hissing has been described in terms that make the swan sound like something out of *Jurassic Park*.

I encountered the swan paternal instinct while living at Woodland Glen Apartments in Novi. There, a pair of gorgeous black Australian swans returns each summer to live on the pond, thanks to the complex owner who places a similar pair at every complex he owns around the state.

Woody and Glenda hatched and raised a brood of cygnets there each of the last two summers. They also spawned a faithful following of swan-watchers, of which I

was one. Interestingly enough, the birds took turns sitting on the eggs. But when they perceived a threat, it was always Woody who faced up to it.

If an intruder made a move toward the nest, Woody would step (well, waddle) into action.

On land, his head came just about waist high on me, but he did other things to make himself appear larger and more intimidating. He'd flare the feathers on his back and wings, arch his neck, and approach sideways if he could.

He'd also make that mean, horrible hissing noise that put the fear of God into lower life forms like the ducks and geese. But thanks to our monthly newsletter, we learned that it's mostly bluff.

Their habits, I'm told, are similar to bears. Experienced hikers and campers know that when you encounter a bear in the woods, and you're not in imminent danger, you don't run away. You back away slowly and deliberately. If you run, they will chase, and then you've got trouble.

Same, more or less, with swans. If you stand your ground, they will relent. They'll keep a close eye on you, watching for a threat to the nest. But they won't attack or peck or bite.

If you run away, though, a swan will follow, and maybe flap his wings. As long as records have been kept, the DNR has no record of a swan injuring a human.

To use the bear analogy again, hikers and campers accept the fact that you don't put yourself between a mother bear and her cub. Why is it, then, that when the animal in question is a swan, we feel justified in tormenting, traumatizing and even killing them?

C'mon folks. If we're supposed to be the superior species, why don't we act like it and find a harmonious solution that doesn't require taking the animal from its environment.

Rick Byrne is copy editor of *The Northville Record* and *the Novi News*.

# Traffic fatalities hit a record low

The number of people killed in traffic accidents in Oakland County in 1992 is the lowest number reported since 1946, the earliest year for which records on traffic fatalities in the county are available.

There were 85 traffic deaths reported in the county last year according to the Traffic Improvement Association of Oakland County (TIA). The previous low number was 88, reported in 1949. Last year's fatalities represented a 23 percent decrease from the 110 deaths reported in 1991.

In addition to the decreased traffic deaths in 1992, traffic crashes decreased to 38,048 since 1970.

"These reductions in 1992 are all the more remarkable when we consider that traffic volumes, the most accurate barometer of exposure, have continued to increase more than 100 percent in the past 30 years alone," Cardimen said.

In the state, 1,292 lives were lost in traffic fatalities, a 9.3 percent reduction from the 1,425 reported in 1991. Nationally, 1992 traffic crashes reported a reduction of 9.2 percent from 1991. Traffic deaths were reduced from 41,462 to 40,180, continuing a downward trend since 1988.

TIA cites a number of reasons for the reduction in traffic crashes and deaths in Oakland County.

"During the past 25 years, there have been remarkable improvements in all three of the basic accident prevention categories — the vehicle, the roadway and the driver," Cardimen said.

A sizeable number of improvements by the automakers in vehicle engineering, such as air bags and other passive occupant restraints, increased safety belt use, more "forgiving" vehicle interiors, better braking systems, greater visibility and other advances were cited by TIA as some of the reasons for the reduction in traffic losses.

There are also visible indications of traffic engineering improvements on our road network — signs, signals and pavement markings — which help keep drivers from making fatal mistakes," Cardimen added.

Efforts by the Road Commission for Oakland County, through its risk

management program, to identify and eliminate the causative factors in fatal and injury-producing crashes, were given as an example of unusually progressive accident prevention work.

"Local communities have also done a remarkable job of setting sensible priorities and implementing programs for correcting hazardous conditions," Cardimen said.

Stronger, more effective traffic law enforcement, selectively applied to specific, contributing accident circumstances, has brought about a noticeable improvement in driver obedience to traffic laws, reducing the human factor in accident causation, according to TIA.

TIA cites the excellent work of the county's alcohol enforcement teams, widespread police alcohol training with subsequent increases in drunk driving citations, combined with public awareness campaigns by organizations such as Mothers Against Drunk Driving (MADD).

"We'd also like to believe that TIA has played a key role over the past 26 years in helping to reduce traffic crashes and fatalities," Cardimen said. "We work closely with 41 local police agencies and 20 other communities in Oakland County in areas of traffic engineering, education and enforcement," Cardimen added.

Although the trend-line is down, early 1993 data on traffic crashes and fatalities indicate a slight increase.

"We cannot understand why this increase is occurring; however, the 1992 traffic crash data was generated with a new UD-10 traffic crash form and the reporting process underwent dramatic changes. The good news is that the 1992 data is available seven months earlier than any previous year, but some inaccuracies may have occurred in the transition period of this major statewide undertaking," Cardimen said.

TIA reported that the Intersection Ranking Reports and Road Link Reports were distributed to all local communities with analysis of 1,025 intersections and 2,082 road links. Intersection and severity rankings were also distributed.

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# BeGole off ballot, but is still in race

Continued from Page 1

City Clerk Gerry Stipp estimated that the primary election would have cost the city between \$9,000 to \$10,000.

This may be the first time a candidate withdrew within the deadline of three days after the filing date and possibly the first time in Novi someone backed down to cancel a primary, Stipp added.

"I think we've had people withdraw, but too late," she recalled. BeGole said it was a difficult decision to make.

"I hated to do this... If there was a council primary I'd stay in, but there is no council primary," he explained.

"I used to be a city clerk (in Plymouth). Many primaries I thought were excessive. It's not only the costs, but the interruption of procedure. You can do it all in one fell swoop in the fall election."

Seven candidates filed for three city council openings last week, less than the number needed for a primary.

BeGole said he was surprised so

many had turned in petitions for the mayor's post — he had expected it would be a competition between himself and Cassis.

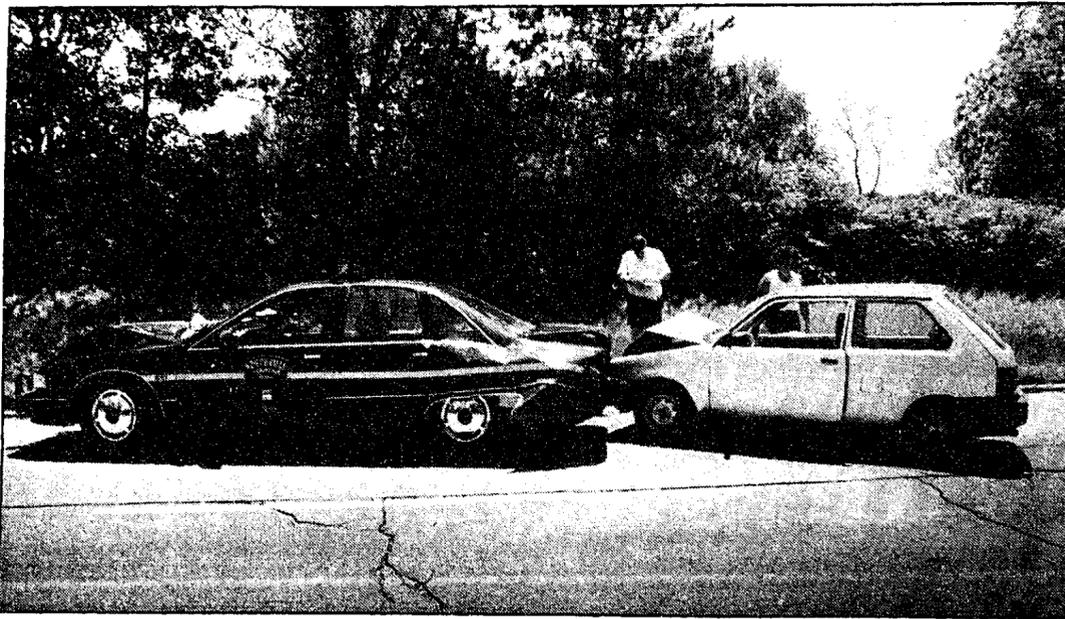
At first, he considered asking all the candidates to draw straws to see who would bow out of the race to stop the primary but then gave up on that idea.

"I'd have to be able to sell iceboxes to the Eskimos to pull a stunt like that," BeGole said.

He retired from Novi police force in 1991 and now says he'd like to get involved in local politics to help oversee development in west Novi: "It's just like soccer, you've got to kick the ball so it goes in the right direction."

The former police chief says he is confident he can overcome the handicap of being a write-in candidate and that he already has the endorsement of the Novi Police Officers Association.

"It'll be tough. My name recognition will be helpful. I feel it would be a great honor to be mayor. I'm hoping to be the first to do it on a write-in campaign," BeGole added.



Editor Lee Snider's car crashed into this Northville Township police cruiser Wednesday afternoon.

Photo by STEVE KELLMAN

# Novi students off to visit their sister city

Continued from Page 1

Being in Tokyo is very different, yet similar to most American cities. The most noticeable difference is that they drive on the left side of the street and the cars' steering wheels are on the right, the direct opposite of us. You can always go walking down a street and see food stalls with plastic replicas of the food available inside the shop.

So many things here are new and different but the basic layout of the city is similar. Mostly we get around by trains, subways and our feet, although there are many cars and taxis.

So far during our visit in Tokyo we have visited the Edogawa Girls School. The people at this school were very nice and extremely excited to see us. We visited two classes, Cal-

igraphy and English Grammar. Both were very enjoyable and interesting.

Afterward, they held a small celebration/get together for us where we visited with some of the students and relaxed. We received a small gift and some students put on a small fashion show of the traditional summer kimono — the yukata. This was fun because they then proceeded to dress eight of our American students in yukatas.

After visiting the school, we went on a tour of one of the major newspaper companies of Japan, Mainichi. During this tour we saw many huge machines, editing rooms and papers being printed. We also got our very own, freshly printed newspaper as our souvenir. This contributed to the educational angle of our trip and still managed to be fun and interesting. Sayonara! Ja Mata!

# Editor crashes into police cruiser

By SHARON CONDRON  
Staff Writer

Novi News editor Lee Snider was injured Wednesday afternoon when the car he was driving collided with a Northville Township Police car on Seven Mile Road just after noon.

Snider suffered facial and knee injuries after his 1989 Subaru Justy rear-ended a township police cruiser that was stopped in the eastbound curb lane on Seven Mile near Pierson Road. The officer had pulled over the driver of a pickup truck for a routine traffic stop.

The editor wasn't wearing a seat-belt, and his head crashed into the windshield upon impact. He was treated at St. Mary Hospital in Livonia and released Wednesday evening.

Officer Larry Demeter was taken to Providence Medical Center in Novi where he was treated for minor abrasions on his head and right leg. He

was released that same afternoon.

The driver of the truck who had been stopped by Demeter was not injured.

According to the police report, Demeter had stopped a motorist in the eastbound lane of Seven Mile just before Snider smashed into his police vehicle. At the time of impact, Demeter was in his squad car running a check of the motorist's license when Snider hit him from behind. Demeter said he had his overhead lights on when he made the traffic stop.

Snider told police he saw the squad car in the eastbound lane, but thought it was moving. He also told police he didn't see the overhead lights on before he crashed into the squad car.

"I'm not sure exactly what happened, it all happened so fast," Snider said. "Car motion tends to make me drowsy and I might have dropped off for a few seconds, just

long enough to break concentration.

"I'm just really lucky I wasn't seriously hurt."

The impact sent the squad car rolling forward into and underneath the rear bumper of the pickup truck.

There was no damage to the truck, but Police Lt. Gary Batzloff said there was extensive damage both to Snider's car and the squad car.

The report and statements taken from four witnesses at the scene indicate the officer did have his overhead red and blue strobe lights on when Snider hit the squad car. Witnesses also said Snider made no attempt to brake or merge into the left lane to avoid the crash.

Batzloff said there was no evidence at the scene to indicate that Snider had attempted to brake before colliding with the squad car. There were skid marks left on the pavement, but they were at the point of impact, he said. Eyewitness accounts of the accident concur with Batzloff's

findings.

A driver traveling behind Snider said he had slowed down to give Snider an escape route, but said the editor never did merge into the left lane.

Snider said he had just left the office in downtown Northville and was headed out to the newspaper's plant in Howell just after noon. He said he had taken his eyes off the road for a minute to glance at a newspaper resting on the passenger seat.

Then he said he looked back up and realized the police car was stationary. Snider said he attempted to brake at the last minute to no avail.

Township police had requested a mechanical inspection of Snider's car to see if his brakes had failed, but the brakes were found to be in working order.

Police have yet to conclude their investigation, but Batzloff said they expect Snider will be ticketed.

# City design team unveils its plan for revamping Power Park site

Continued from Page 1

Fuerst, who used to sell her home-grown produce from a roadside stand, with her sister Ruby in 1974 sold the school district and city the farm land southeast of Taft and Ten Mile roads that Novi High School,

Novi Civic Center, the library and Power Park now stand on.

Fuerst died in January 1991 at age 93, leaving an uncontested estate of about \$850,000. Most of the money was left to the city and the school district, with the instructions that the city's share be used to improve Power

Park. A trial may be held this fall to determine whether the city and school district will also benefit from bequests made in Ruby Fuerst's first will or whether the bulk of her \$1 million will go to her caretaker, as specified in a second will.

**March Tire Co. GOODYEAR**

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# Winning awards is the easy part

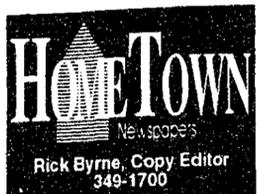
Life would be a breeze, if all we had to do was impress the judges of excellence in journalism contests. The Novi News has won 12 state and national awards for outstanding community journalism this year. In addition to earning the General Excellence Award from the Michigan Press Association, your hometown 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.

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# FOOD CREATIVE DINING

# B

MONDAY  
June 28, 1993

Eleanor & Ray Heald/Wine

## Aussie wines packed with bold flavors

In the 1980s, Americans became infatuated with everything Australian. With the exception of vegamite, we really took to Crocodile Dundee, Greg Norman and the America's Cup yachting challenge the Aussies gave us in the waters off Perth in Western Australia.

We even began to drink their wines and started throwing shrimp on the "barbie" which is really something the Aussies don't do!

Australian wines fit the mold of the native Aussie — flavorful and bold with no holds barred. While California winemakers were trying to tame their wines, making them more elegant and food-worthy, the Aussies were trying to figure out how to pack in more flavor using heavy toasted barrels and malolactic fermentation.

However, it's fair to say that in the past two years, the 1980s enthusiasm for wines from The Land Down Under has diminished — until now.

Black Opal has emerged as the current, most innovative Australian wine producer causing a wave of enthusiasm not seen since the 1980s. The wine packaging is creative, and the wines are loaded with flavor and fragrant oak.

Australia grows grapes and makes wine in each of its six states and two territories, with the major growing areas located across the southern one-third of Australia, in the states of New South Wales, South Australia, Victoria and Western Australia.

In the southern hemisphere, harvest begins in January in the warmer wine regions and continues into May in the cooler regions. It is best to keep this in mind when planning a trip to the Australian viticultural areas.

In this land of open spaces, approximately the size of the United States, the Australian wine industry has strong links with European wine traditions since most of their grape varieties came from the great vineyards of France and Germany.

Five years ago, the Black Opal brand of Australian wines was launched in the United States by Australian Benchmark Wines Inc. The range of wines includes three whites — semillon, sauvignon blanc and dry riesling — and three reds — cabernet sauvignon, cabernet-merlot and shiraz.

Winemaker and Black Opal brand owner Mark Cashmore conceived and launched his idea of a "lifestyle" white wine known as a Black Marlin. According to Cashmore, it is the ideal accompaniment to seafood, pasta and a variety of lighter contemporary cuisine. The wine is a blend of chardonnay, semillon and sauvignon blanc marketed in a bottle with the image of a marlin affixed with a ceramic printing process.

The third in the "black" trilogy is now available in Michigan. Black Silk is a white wine with a secret varietal blend. The package showcases a 360-degree ceramic design that strongly evokes association with today's cuisine.

According to Don Barry, president of Australian Benchmark Wines Inc., "the objective was to produce a wine in step with today's health-conscious environment."

The packaging shows off the industry's most innovative marketing style, and the wine is fruity and delicious.

### WINE SELECTIONS OF THE WEEK

Black Opal presents a broad spectrum of wines pleasing to every palate. The quality/price ratio across the board is hard to beat.

● 1990 Opal Sauvignon Blanc (\$9) is a perfect summertime wine. Try it with seafood salads and enjoy its attractive oak and grapefruit accents.

● 1988 Black Opal Dry Semillon (\$9) shows vanilla oak over fresh figs in a full bodied style to accompany grilled seafood.

● 1992 Black Opal Chardonnay (\$11) is cast perfectly in the role of matching the American wine drinker's concept and preference for an oakier version of this popular varietal.

● 1989 Black Opal Cabernet Sauvignon (\$11) boasts blackberry and black cherry fruit with balanced oak and hefty tannins to accompany a wide variety of charbroiled meats.

## Ethnic excellence

### Foreign fare has veggie flair

By TERSHA D'ELGIN  
Copley News Service

Ethnic cuisine provides steady inspiration to many fine vegetarian cooks. Dishes originating in North Africa, the Middle East, South America and the Orient have been a colorful, tasty influence on meatless cooking in this country.

First, they are exotic. Ingredients that are less familiar to the traditional American palate create an instant curiosity. Also, people in other countries can prepare what we consider everyday ingredients in fresh, surprising ways. Consider the presence of Morocco's couscous oiled by tumeric, filo doughs and tabouleh from Greece and Israel and the abundant burritos and tacos in our vegetarian diets.

With all the Japanese, Thai food and stir fries, the impact of the Far East seems pervasive, too. But in the United States have just begun to tap the wealth of Oriental food heritage.

Cursory examination of Third World Cuisine reflects healthier regimens. In some cases, to be sure, food is scarce and the people undernourished. But what they are eating is, in many cases, better for them than an American diet laced with additives and fat. Fewer preservatives, less fat and fewer calories characterize many of these far-flung confections.

One has only to read about studies of heart disease that include the Chinese to recognize the wisdom of cooking that relies heavily on grains and vegetables.

Further, de-emphasizing protein and eliminating meat corresponds to the new food pyramid which is composed of grains. Embracing ethnic fare, we realize this means not just rice and potatoes, but includes a far broader spectrum. We can explore all kinds of beans and legumes as well as grains like millet, cracked wheat, quinoa and amaranth.

Cooking from many other countries uses less butter and other saturated fats. The use of olive oil, canola oil, sesame oil and nut oils significantly lightens a cuisine. Some studies indicate that substituting lower saturated fats in cooking can influence metabolism as well as lower the risk of heart disease.

In India, an ancient system of health care called ayurvedic medicine goes so far as to designate three main body types and prescribe emphasis on different foods to maintain optimum weight and health. *Perfect Health* by Dr. Deepak Chopra (Harmony) shows how choosing whether to eat pungent foods or mild foods can determine how well you digest and metabolize your calories.

It's certainly just as possible to plump up on vegetarian cooking. To avoid it, use the precepts of meatless cooking that require more roughage, and cooking that relies less on butter and other animal fat and more on lighter, low-saturated fats; you'll feel purer, more healthy and lighter.

The Cole Group's book *Elegant Low-Calorie Cooking* (available from the publisher, 4415 Sonoma Highway, Santa Rosa, CA 95409, 800-959-2717, or your local bookseller, \$9.95) focuses specifically on weight control with sensible recommendations for modifying your diet, exercise and attitude.

It cautions against high-fat foods, sodium and sugar and provides easy-to-read charts on optimum weight and calorie burning. Many of the recipes are vegetarian.

With both vegetarianism and weight control, personal psychology is key. You must have a commitment to both meadlessness and good health. Nothing encourages this commitment like scrumptious food.

Impressions of vegetarian cooking that produces big, brown vats of lifeless grain have turned many potential vegetarians on their heels. However, in the last few years, there have been many imaginative health-conscious cookbooks with attractive vegetarian recipes.

The *Greens Cook Book* by Deborah Madison (Bantam), *The Enchanted Broccoli Forest* by Molly Katzen (Ten Speed Press) and *Friendly Foods* by Brother Ron Pickarski, O.S.M. (Ten Speed Press) are great resources for meat-shy gourmets.

Relying on foreign solutions to the protein issue is an adventure. There are endless adaptations for tofu, nuts, cheeses, grains and legumes. And though often a labor-intensive exercise, food-combining along the line of Francis Moore Lappe's classic *Diet for a Small Planet* provides plenty of protein. Combinations of corn, beans and some dairy sustain many communities south of our border.

How have vegetarian cooks in other parts of the world overcome the need for meat, not just as a source of nutrients, but for flavor? Creating "body" in different dishes is a matter of some experimentation. Sherry and other wines and vinegars add substance; different chilies and peppers, dried tomatoes, brewer's yeast, hijiki (Japanese seaweed), seeds, ginger and coconut milk are some options. Roasting ingredients like garlic or dried herbs before adding them imparts more flavor.

Some people feel that meals without meat are less sa-



Eggplant (above) and other vegetables are staples in many intriguing and delicious ethnic recipes.

tisfying because they seem less substantial. Knowledgeable vegetarian cooks overcome this problem by centering meals around heavier foods. For example, in the recipes from *Elegant Low-Calorie Cooking* that follow, you'll find the eggplant is a sturdy substitute for meat. The black beans are as rich and powerful as any beef chili.

Eggplant and zucchini are ideal for stuffing and baking. You can then serve them as entrees or side dishes.

This Mediterranean-style stuffed eggplant carries the flavors of tomato, garlic, olive oil and peppers. Steam, bake or blanch the eggplant before using so that the texture is as soft as the filling. This vegetable dish will keep two days in the refrigerator before baking if tightly covered with plastic wrap.

#### MEDITERRANEAN STUFFED EGGPLANT

2 medium-size eggplants  
2 teaspoons olive oil, plus oil for greasing pan  
¼ cup dry sherry  
¼ cup chopped onion  
3 to 4 cloves garlic, minced  
1 cup coarsely chopped plum tomatoes  
1 green onion (including greens), chopped  
¼ cup seeded and chopped bell pepper  
¼ cup black olives, chopped  
1 teaspoon minced fresh basil  
¼ teaspoon oregano  
Herbal salt substitute and freshly ground pepper, to taste  
¼ to ½ cup whole-wheat bread crumbs, plus finely ground whole-wheat bread crumbs, for topping  
½ cup grated Parmesan cheese  
Chopped fresh basil or parsley, for garnish

Preheat oven to 350 F. Slice eggplants in half lengthwise. Place eggplant, cut side down, on an aluminum-foil-lined baking sheet. Brush outside of eggplant with olive oil. Bake until knife inserted into skin pierces easily (about 20 minutes), then remove from oven and let cool.

With sharp-edged spoon, scoop out insides of eggplants into bowl. Place eggplant shells in lightly greased baking dish, wedging them together so they stay upright.

In skillet, heat sherry and saute onion until onion is soft but not browned. Add garlic, tomatoes, green onion, bell pepper, olives, basil, oregano, salt substitute and pepper and saute for 5 minutes, stirring frequently.

Remove from heat and stir in bread crumbs and Parmesan cheese, adding enough bread crumbs to form a thick filling.

Stuff filling into eggplant shells and top with finely ground bread crumbs. Season, if desired, with salt substitute and pepper.

Bake stuffed eggplants until browned and bubbling (about 25 minutes). Serve hot, garnished with basil or parsley. Yields 4 servings.

A favorite dish at Green's at Fort Mason restaurant in San Francisco, this Southwestern chili has been influenced by South American cuisine. Black beans are savory and hold their shape while cooking. In this recipe they are blended with cilantro, grated onion and low-calorie cheese for a meal in one dish.

#### BLACK BEAN CHILI WITH CILANTRO

¼ cup dry sherry  
1 tablespoon olive oil  
2 cups chopped onion  
¼ cup chopped celery  
¼ cup chopped carrot  
¼ cup seeded and chopped red bell pepper  
4 cups cooked black beans (approximately 3 ½ cups raw)  
2 cups Vegetarian Stock (recipe follows) or water  
2 tablespoons minced garlic  
1 cup chopped tomatoes  
2 teaspoons ground cumin  
4 teaspoons chili powder, or to taste

Continued on 2

## Flavors of fish prove you are what you eat



Mary Brady

As you're reading this I'll be attending "fish school" in Boston.

Naturally, the learning experience will be the topic of a future article. In a recent newsletter from Foley's, the head fishmonger, Mike

Foley, likens fish to wine.

"It's flavor depends on the nutrients in the soil, sunlight, the tidal movement and the harvester," he says. "The oceans contain multiple fishing grounds that are like vineyards. The flavor differences between competing fishing grounds are substantial and are attributable to the differences in 'feed' that the fish diet on."

For example, cod from George's Bank taste better than that from the Browns Bank, and mussels from Snug Harbor are plumper and richer tasting than mussels from the Gulf of Maine. The age-old adage "you are what you eat" definitely applies to fish.

Taste comparison sessions will be presented to point out the differences. At the end of the seminar, Tom is meeting me and we'll spend the Fourth of July with my

cousins in Provincetown where they own a restaurant. I promise to eat lots of fish.

Speaking of wine... we've started mini wine tastings for anyone on our staff which are held once a month, usually on a Monday afternoon for a couple of hours. Last week we sampled some Oregon wines that were outstanding. These tastings are not mandatory. Staffers just show up if they want.

The turnout was great. I commend my waitstaff for giving up a beautiful sunny afternoon to augment their wine wisdom. We had a fun time and learned a lot to boot. I think they finally believe me — the more you know about a product, the easier

it is to sell.

Ever since attending the Sterling Vineyard's wine class a few months back, I've definitely paid more attention to wine service. So does everyone else. In fact, we're chomping at the bit to gain more information and even considering a captain's list of higher end wines for those of you that have asked. Please bear with us as we research (the fun part). Maybe we'll do a tasting some evening to introduce the wines to you.

Sometimes I get a gut feeling and it is all wrong. Other times, it is all right. Well, the pit of my stomach said to feature a vegetarian entree every night, while my mind

said "no way, that will never sell." Yeah,

I was accurate in my assessment that vegetarianism is not just for Hari Krishnas. We've offered everything from a vegetable cassoulet to red lentil burritos. They've all been great. I've tried very hard to keep the fat content down and the flavor up. So far, so good.

I'll sign off with these words of wisdom for my wonderful team. Thanks for making it possible for us to feel comfortable with taking some time away from the restaurant. Have a wonderful few days over the Fourth. (We're closing two days in a row for the first time ever). And remember, I've got eyes behind my head.

### 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.

**OPEN SEASON ON BERRIES:** U-pick strawberry season has begun, and area growers say the berries are great. Call ahead to check picking times and availability. Prices this year range from 55 cents a pound to \$1 a pound. Here are some U-pick farms near you.

- Meyer Berry Farms, 48060 W. 8 Mile, Northville, 4/4 miles west of I-275 on 8 Mile, 349-0289.
- Ray Shultz Farm, south on I-275, west on I-94 to Rawsonville Road (Exit 187), between Ypsilanti and Belleville, then south 2/4 miles to Martz Road, then right (west) 1 mile to second farm, 483-1370.
- Middleton Berry Farm, 2120 Stoney Creek Road, 3 miles east of Lake Orion at north end of Adams Road. Picking hotline—693-6018 or 693-6124.
- Glen Rowe Farms, 10570 Martz, Ypsilanti (between Belleville and Ypsilanti, I-94 to Rawsonville Road, (Exit 187) south 2/4 miles to Martz, turn right, first farm on the left. U-pick strawberries and peas, 483-8538.
- Ridgeman Berry Farm, 2824 Clyde Road, Highland, 3 miles north of M-59, 1/2 mile east of Hickory Ridge Road, 887-5976.
- Altermatt's, 16580 25 Mile Road, 4/4 miles east of Van Dyke, corner of Romeo Plank, 781-3428.
- Blakes Orchard and Cider Mill, 17985 Center Road, Armada, 3 miles north and 4 miles east of Romeo, 784-5343.

**CHEFS SHOW OFF AT TASTEFEST:** More than a dozen of metro Detroit's top chefs including Patrick Dunn, Escalibur Restaurant, Southfield; John Vogelmeier, Jacques Demers, Southfield; Lorraine Platman, Sweet Lorraine's, Southfield; Hamad Kouka, Restaurant Di Modesta, Farmington Hills; and Tim Cikra, Morels, Birmingham/Bingham Farms, will demonstrate how to create a host of delicious new dishes using spirits from the Hiram Walker Culinary Collection at the Michigan TasteFest, July 2-5 in Detroit's New Center Area.

All the recipes will feature products from the Hiram Walker Culinary Collection, comprised of 12 premium brands of spirits that lend themselves to use in cooking.

The showcase will feature hourly demonstrations noon to 5 p.m. Saturday, Sunday, and Monday, July 3-5. On July 2, from 11 a.m. to 2 p.m., the showcase will host the statewide finals of the Michigan TasteFest recipe contest featuring the Hiram Walker Culinary Collection.

A raffle will also be held, with the proceeds benefiting the Hiram Walker Foundation, a charitable organization dedicated to supporting minority education in the food service and retail industries. Funds from this year's raffle have been earmarked for Schoolcraft College, and Henry Ford Community College, Dearborn.

Michigan TasteFest is produced by the New Center Foundation in Detroit's New Center area—in the shadow of the General Motors and Fisher Buildings on West Grand Boulevard between Woodward and the Lodge Freeway. Festival hours are 11:30 a.m. to 10 p.m. July 2-4, and 11:30 a.m. to 7:30 p.m. July 5. Plenty of free parking is available, along with preferred parking in an enclosed deck for \$2. The event will feature 40 of Michigan's finest restaurants, wineries and breweries, as well as top entertainment. For information, call 872-0188.

**SUMMER SENSATIONS AT MATT BRADY'S:** Matt Brady's Tavern in the Holiday Inn at Ten Mile and Grand River is celebrating its first anniversary June 25 by kicking off a great bunch of summer specials.

Matt Brady's offers Express Lunch from 11 a.m. to 2 p.m. for \$5.95 you get salad bar, a different hot lunch special each day, pasta, soup, assorted salads, fruit and coffee or tea.

The bar also offers happy hour from 3-6 p.m. Mondays through Fridays. Happy hour features 50 cents off well drinks, \$1 off drafts and complimentary hors d'oeuvres.

Throughout the summer, two-for-one burgers will be offered on Saturdays and Sundays from noon to 4 p.m. and all day Mondays. The restaurant is also offering a drawing to send an entire local softball team (limit 20 people) to Atlantic City for free. See a member of the staff for more details.

Come in to Matt Brady's between now and June 25, and receive a two-for-one coupon on any menu item, valid on the June 25 anniversary date.

**LENORE'S NATURAL CUISINE CLASSES:** Summer cooking class 6-9 p.m. for four weeks beginning Wednesday, July 7, cost is \$100. Quick meals, rice burgers and other one pot meals, meals 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.

**SUPERIOR FISH COMPANY DEMONSTRATION:** Cooking demonstration 10 a.m. to noon Saturday, July 10 featuring Executive Chef Roger Sutton of Peabody's Restaurant in Birmingham, at Superior Fish, 309 E. Eleven Mile Road, Royal Oak. For information, call 541-4632.

**SUMMER PASTA:** Elaine Houlihan, of Houlihan's Culinary Traditions, Ltd. of Auburn Hills, announces the addition of two new products to her Elena's Gourmet Italian Product Line—Fedellini Roman Style Pasta and Pasta Platto. The Fedellini pasta is a slender strand of pasta, wider than Elena's angel hair and smaller than the linguini. It comes in six new flavors—hot red pepper, tomato and oregano, basil and garlic, roasted red pepper, Vidalia onion and green olive & pimento. Pasta Platto, a shorter version of Elena's pasta, comes with packets containing a magical blend of herbs and spices to prepare a delicious sauce and unforgettable Italian salad. Choose from Rainbow Angel Hair with Alfredo, Linguini with White Clam Sauce, Tomato and Spinach Fettuccine with Prosciutto Cream Sauce and Tomato Linguini with Chicken, Garlic and Olive Oil. Look for them in specialty food stores, Hudson's and Crate & Barrel.

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## Veggie fare crosses borders

Continued from 1

1/2 teaspoon oregano  
1/2 cup chopped cilantro  
2 tablespoons honey  
2 tablespoons tomato paste  
Yogurt, grated onion and grated low-calorie Monterey jack cheese, for garnish

In large, heavy pot, heat sherry and oil and saute onions until soft but not browned.

Add celery, carrot and bell pepper and saute 5 minutes, stirring frequently. Add remaining ingredients except garnishes and bring to a boil. Lower heat and simmer for 45 minutes to 1 hour, covered. Chili should be thick with all water absorbed. Carnalita with grated onion, cheese and a dollop of yogurt. Yields 6 to 8 servings.

Every low-calorie diet can include an occasional treat. This recipe calls for a rich French cheese, but you can make a softer, lighter cheese with less calories by substituting farmer cheese for the Gruyere.

Onion tarts are very common in French bakeries, and the secret of the caramelized onions is in the slow cooking.

Once baked, this tart can be frozen.

### FRENCH ONION TART WITH MUSHROOMS & HERBS

2 teaspoons safflower oil  
1/2 cup dry sherry  
2 cups thinly sliced onions, preferably sweet onions  
1/2 cup sliced mushrooms  
1 teaspoon minced fresh tarragon (optional)  
1/2 cup non-fat milk  
1/2 teaspoon grated nutmeg  
1/2 teaspoon white pepper  
2 eggs  
1 whole-wheat pie shell (store-bought), unbaked  
1/2 cup grated Gruyere cheese  
Preheat oven to 400 F.  
Heat oil and sherry in skillet—add onions. Saute 20 minutes, at medium heat, stirring frequently. Onions will become very soft, almost mushy, then begin to lightly brown.

Add mushrooms and tarragon if used; cook 3 minutes. Remove from heat.

In small bowl, beat milk, nutmeg, pepper and eggs.  
Spoon onion mixture into pie shell, sprinkle with cheese and carefully pour milk-egg mixture on top of it.  
Bake tart until it sets and becomes lightly browned (about 45 minutes). Let it cool slightly and slice into 8 wedges. Serve hot or cold. Yields 8 servings.

Asian flavors blended with the subtle texture of noodles create a spicy pasta salad. The pasta in this recipe can be found in most health-

food or Japanese stores.  
Szechwan Noodles tastes best when left to marinate for at least 45 minutes before serving, although they can be stored for up to 48 hours.  
Add peanuts (a good source of protein) at the last minute so they hold their crunchy consistency.

### SZESCHWAN NOODLES

12 ounces cooked Japanese udon noodles  
2 tablespoons grated fresh ginger  
5 ounces sliced water chestnuts  
2 cups sliced mushrooms  
2 tablespoons chopped peanuts  
1/2 cup dark sesame oil  
5 cloves garlic, minced, or more to taste  
6 green onions (including green part), minced  
1 to 2 teaspoons cayenne pepper, or to taste  
1/2 cup low-sodium tamari or soy sauce  
1/2 teaspoon honey  
Lettuce leaves, for lining bowl (optional)

Place pasta in bowl. Mix together remaining ingredients except lettuce and toss with pasta.  
Let marinate for 45 minutes before serving.  
Serve in lettuce-lined bowl, if desired. Yields 8 servings.

When prepared, the new rice dishes have all the great taste and wholesome goodness of Uncle Ben's previous recipes, but they now have only 1/4 the fat.

### MEDITERRANEAN FISH FILLETS

1 medium onion, quartered lengthwise and thinly sliced crosswise  
3 cloves garlic, minced  
2 tablespoons vegetable oil  
4 medium ripe tomatoes, seeded and chopped (3 cups)  
1 green pepper, chopped  
1/2 cup Pace Picante Sauce  
1 can (2 1/4 ounces) sliced ripe olives, drained  
1/2 teaspoon salt  
1/2 teaspoon ground cumin  
1/2 teaspoon chili powder  
8 ounces mostaccioli, rotini or other favorite pasta  
1/2 to 1 cup (2 to 4 ounces) shredded monterey jack cheese, as desired  
Chopped cilantro (optional)

Cook onion and garlic in oil in 10-inch skillet until onion is tender but not brown. Add tomatoes, green pepper, picante sauce, olives, salt, cumin and chili powder. Bring to a boil; reduce heat and simmer, stirring frequently, 10 to 12 minutes or until peppers are tender and sauce has thickened.

While sauce simmers, cook pasta according to package directions; drain. Spoon sauce over pasta; toss. Top with cheese and, if desired, cilantro and additional picante sauce. Yields 4 to 6 servings.

subtle seasonings of the island of Jamaica. Fish steaks (such as snapper, fish, salmon or shark) are simmered with green onions, tomatoes, red bell pepper and spices.  
Traditionally, this dish is served with cooked rice or crusty bread.

### JAMAICAN ESCOVEICH FISH

4 fish steaks  
2 teaspoons olive oil  
1 bunch green onions (including greens), chopped  
2 large tomatoes, chopped  
1 red bell pepper, seeded and chopped  
1 teaspoon herbal salt substitute  
1/2 teaspoon freshly ground black pepper  
1/2 cup white wine vinegar  
1/4 teaspoon dried thyme  
1 tablespoon honey

Wash fish steaks and pat dry with paper towels. Carefully remove and discard any bones you find.  
In skillet, heat oil; add fish and brown quickly on both sides at high heat. Add green onions, tomatoes and bell pepper. Cover and cook 5 minutes.

Add remaining ingredients and continue cooking, covered, for 15 more minutes.  
Serve immediately. Yields 4 servings.  
Tershia d'Elgin is a free-lance writer.

When prepared, the new rice dishes have all the great taste and wholesome goodness of Uncle Ben's previous recipes, but they now have only 1/4 the fat.

### FRONTO PASTA PICANTE

1 medium onion, quartered lengthwise and thinly sliced crosswise  
3 cloves garlic, minced  
2 tablespoons vegetable oil  
4 medium ripe tomatoes, seeded and chopped (3 cups)  
1 green pepper, chopped  
1/2 cup Pace Picante Sauce  
1 can (2 1/4 ounces) sliced ripe olives, drained  
1/2 teaspoon salt  
1/2 teaspoon ground cumin  
1/2 teaspoon chili powder  
8 ounces mostaccioli, rotini or other favorite pasta  
1/2 to 1 cup (2 to 4 ounces) shredded monterey jack cheese, as desired  
Chopped cilantro (optional)

Cook onion and garlic in oil in 10-inch skillet until onion is tender but not brown. Add tomatoes, green pepper, picante sauce, olives, salt, cumin and chili powder. Bring to a boil; reduce heat and simmer, stirring frequently, 10 to 12 minutes or until peppers are tender and sauce has thickened.

While sauce simmers, cook pasta according to package directions; drain. Spoon sauce over pasta; toss. Top with cheese and, if desired, cilantro and additional picante sauce. Yields 4 to 6 servings.

## Pasta gets a summer makeover

For great-tasting, summer-easy suppers, think pasta—but with a seasonal switch in strategy. Sidestep the long-simmered sauces of winter and go for light, fresh and fast pasta toppings starring the season's finest vegetables.

Two crowd-pleasing new recipes from the Pace Picante Sauce Test Kitchens make the most of summer's bounty and go from start to serving in less than 30 minutes.

Brightly colored, boldly seasoned and easy to make just as mellow or spicy as you wish, they take their garden-fresh flavor and lively jalapeno heat from milk, red onion or hot Picante Sauce.

Pairing perfectly with pasta and a wide range of savory seasonings, the versatile sauce makes a super starting point for pasta suppers. And at only 5 fat-free calories per flavor-packed tablespoon for the Pace sauce variety, you can pour on all you wish.

Raid the garden or the produce department for Picante Four-Pepper Pasta. Inspired by popular Mediterranean flavors, it combines onion, garlic and seasonings with red, green and yellow bell peppers—enhanced by the picante sauce's tongue-tickling jalapeno. A splash of balsamic or red wine vinegar and a sprinkling of parmesan cheese completes the dish.

Pronto Pasta Picante takes its flavor cue from deep in the heart of Texas. Teaming the cook's choice of pasta with tomatoes, onion, ripe olives, garlic, picante sauce and seasonings, it takes a last-minute spritzing of Monterey jack cheese and cilantro for added Tex-Mex appeal.

Serve either recipe with crusty bread or bread sticks and a tossed salad for a delicious dinner in nearly no time.

### PICANTE FOUR-PEPPER PASTA

8 ounces mostaccioli, rotini, or other favorite pasta  
1 large onion, quartered lengthwise and thinly sliced crosswise  
1 large green pepper, cut into short, thin strips  
1 large red pepper, cut into short, thin strips  
1 large yellow pepper, cut into thin strips  
1 tablespoon minced garlic  
2 tablespoons olive oil  
1 teaspoon dried basil leaves  
1/2 teaspoon dried oregano leaves  
1/2 cup Pace Picante Sauce  
1/2 to 1 cup (2 to 4 ounces) shredded monterey jack cheese, as desired  
1/2 cup grated parmesan cheese

Cook pasta according to package directions; drain. While pasta cooks, cook onion, peppers and garlic in oil in large skillet over medium-high heat, stirring frequently, 5 minutes. Sprinkle basil and oregano over vegetables; continue cooking, stirring frequently, until vegetables are tender, 6 to 7 minutes.

Add picante sauce and vinegar; cook and stir 2 minutes. Spoon pepper mixture over pasta; sprinkle with cheese. Toss. Serve with additional cilantro for added Tex-Mex appeal.

Makes 4 to 6 servings.

### FRONTO PASTA PICANTE

1 medium onion, quartered lengthwise and thinly sliced crosswise  
3 cloves garlic, minced  
2 tablespoons vegetable oil  
4 medium ripe tomatoes, seeded and chopped (3 cups)  
1 green pepper, chopped  
1/2 cup Pace Picante Sauce  
1 can (2 1/4 ounces) sliced ripe olives, drained  
1/2 teaspoon salt  
1/2 teaspoon ground cumin  
1/2 teaspoon chili powder  
8 ounces mostaccioli, rotini or other favorite pasta  
1/2 to 1 cup (2 to 4 ounces) shredded monterey jack cheese, as desired  
Chopped cilantro (optional)

Cook onion and garlic in oil in 10-inch skillet until onion is tender but not brown. Add tomatoes, green pepper, picante sauce, olives, salt, cumin and chili powder. Bring to a boil; reduce heat and simmer, stirring frequently, 10 to 12 minutes or until peppers are tender and sauce has thickened.

While sauce simmers, cook pasta according to package directions; drain. Spoon sauce over pasta; toss. Top with cheese and, if desired, cilantro and additional picante sauce. Yields 4 to 6 servings.

## Safety counts during picnic season

Summertime brings with it an increased risk of foodborne illness due to the proliferation of bacteria at higher air temperatures, as well as the use of alternative methods of cooking food, most notably the barbecue.

According to the Michigan Department of Agriculture, these simple

rules of food safety should be applied to barbecuing to prevent any illness or discomfort that might spoil a summer meal.

When transporting food from the grocery store to home, or to a picnic site, keep it cold to minimize the growth of bacteria. Pack meat and other perishables in coolers contain-

ing ice or cold packs.

Keep the cooler in the shade and avoid opening the lid too often. If you are bringing a lot of beverages, use a separate cooler for the bottles or cans.

Marinate meat and poultry in a glass dish in the refrigerator not on the counter. Reserve some marinade

for basting and be sure it hasn't touched raw meat. And don't reuse leftover marinade used to baste meat unless it is boiled.

If you precook meat, grill it immediately. If it won't be grilled right away, cook it until it is done. Bacteria can proliferate in partially cooked

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## Rice stakes its claim as our amazing grain

On a hot, humid summer day, the last thing most of us want to do when we get home from work is cook. But you've got to eat, and Marie Simmons, author of "Rice, The Amazing Grain—Great Rice Dishes for Every Day" (Henry Holt, April 1993, \$14.95 paperback) has a solution—salads.

"Rice salads are simple. They add variety. I find rice—like pasta—a perfect canvas when I am feeling creative in the kitchen," she said. "At most one or other vegetable, meats, nuts, fruits, herbs and spices all find their way into the rice salad bowl. Add meat, fish or legumes and it becomes a delicious main dish; add just vegetables, and you have a tasty, convenient and healthy side dish."

Simmons was in the metro Detroit area recently to promote her book, and visited the Observer & Ecclesville Lwonia office. Anticipating her arrival, I made the two rice salads

that were photographed for this article in the morning before leaving for work. The results were delicious.

Rice salad with chick-peas, feta and black olives, and summer rice salad didn't take long to make. You could make them in advance, though Simmons says she prefers making salads with a batch of freshly cooked rice.

"Rice that has been refrigerated gets hard," she said. "Heating the rice to room temperature by steaming in a foil packet at low temperature in the oven or heating in a microwaveable container for two minutes in the microwave will soften the rice slightly. But the grains are never as moist and tender as when rice is freshly cooked and served at room temperature."

Simmons said rice salads that don't contain meats or dairy products can be made

ahead of time and stored safely in a cool dark place like a kitchen cabinet for several hours and even overnight. Refrigerate perishable portions, and add them to the room-temperature rice before serving.

Here are a couple of time-saving tips that worked for me—chop and measure vegetables and rice the night before, and leave a pot with water to cook rice in on the stove before you leave for work. When you come home, hit the kitchen running and turn on the stove. Organize salad ingredients while water is boiling. When it's boiling, dump the pre-measured rice into the pot, and heed Simmons' advice.

"Just stir it once and forget it. I've come to the conclusion that people worry about rice. They keep wanting to check it, take off the lid, and stir it."

White rice cooks in about 15 minutes; un-

crushed 1/2 teaspoon freshly cracked black pepper.  
Vegetable oil cooking spray  
1 cup short, thin red and green bell pepper strips  
1/2 cup beef broth  
2 tablespoons balsamic vinegar  
1 small tomato or 2 plum tomatoes, chopped

Cook rice according to package directions. While rice simmers, preheat oven to 450°F. Place fish in 11 by 7-inch baking dish. Sprinkle evenly with basil and cheese. Bake fish 10 minutes per inch of thickness or until cooked through. Stir tomato and green onion into hot, cooked rice; serve alongside fish with lemon wedges. Makes 4 servings, 286 calories per serving.

Remove meat from skillet and keep warm. Add peppers, broth and vinegar to skillet; cook and stir 4 minutes or until peppers are tender and most of liquid has evaporated, adding any accumulated meat juices during the last minute of cooking. Spoon pepper mixture over meat.  
Stir tomato into rice; serve alongside meat. Makes 4 servings, 272 calories per serving.

500 pounds a year, or 1 1/2 pounds per day.

"People are learning to bring starches to the center of the plate," said Simmons. "Rice is a very good source of complex carbohydrates, and contains no fat, sodium or cholesterol. It's pure food in its purest form. With dietary authorities recommending that we get 50 to 60 percent of our calories from carbohydrates, rice has a big nutritional role to play. All varieties of rice contain valuable protein, vitamins and minerals."

For calorie counters, a half cup serving of rice equals 92 calories. Rice is good for you, and summer is a good time to discover what most of the world already knows. Reach into the back of your kitchen cupboard or look on the top shelf where there's a bag of brown rice that you keep meaning to cook, and get started.

## Enjoy Mediterranean meals in a hurry Care must be taken with barbecue food

Great-tasting, healthful and convenient are the keywords for right-for-today dinners. Nutrition, taste, and time-conscious cooks want easy-to-fix foods with fabulous flavors that fit the lighter, healthier way most of us are now trying to eat.

Two new recipes from home economists at Uncle Ben's were created with today's savvy cooks in mind. Each recipe teams bold Mediterranean flavors with new Uncle Ben's Country Inn Recipes Rice Dishes for delicious, low-fat dinners that can be brought to the table in about half an hour.

When prepared, the new rice dishes have all the great taste and wholesome goodness of Uncle Ben's previous recipes, but they now have only 1/4 the fat.

Mediterranean Fish Fillets with Broccoli & White Cheddar Rice features the cook's choice of fish fillets

1 package (4.9 ounces) Uncle Ben's Country Inn Recipes—Broccoli & White Cheddar Rice  
1 can (14-ounce) orange roughy or red snapper fillets or other favorite fish fillets  
1/2 to 1/4 teaspoon dried basil leaves, crushed, as desired

4 tomatoes grated Parmesan cheese  
2 plum tomatoes or 1 small tomato, diced  
2 tablespoons thinly sliced green onion with top  
Lemon wedges

Cook rice according to package directions. While rice simmers, preheat oven to 450°F. Place fish in 11 by 7-inch baking dish. Sprinkle evenly with basil and cheese. Bake fish 10 minutes per inch of thickness or until cooked through. Stir tomato and green onion into hot, cooked rice; serve alongside fish with lemon wedges. Makes 4 servings, 286 calories per serving.

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Remove meat from skillet and keep warm. Add peppers, broth and vinegar to skillet; cook and stir





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trailer package, 85,000 miles, completely maintained, \$4500/best. (313)227-2363

1982 FORD Universal conversion

van. Extra clean & loaded. \$16,750. (517)546-2489 evns.

1988 YAMAHA YZ-125, very

good cond., \$750/best. 17ft. aluminum canoe, plus equipment, \$375. 1972 Buickco 250 Pursuing motocrosser, good cond., \$200. (313)227-6017

1987 YAMAHA 23" motorboat,

Cherry TIGGA, 350 gas engine, 27,700 miles, loaded, exc. cond. \$15,000. (313)632-5374

1980 MALLARD, exc. cond.,

sleeps 6, air, awning, generator. Asking \$29,000/make offer. (313)227-2915

1989 ISUZU Amigo, exc. cond., 5

speed, red w/black soft top, new tires, \$4200. (313)486-8755

1990 BONNEVILLE SE, loaded,

very clean, 53,000 miles. \$9500. (313)380-2932

1990 BONNEVILLE SSE, executive

driven, 100K miles, exc. cond. inside & out. \$10,000 or best offer. (313)227-6307

1991 BONNEVILLE LE w/SE

interior package, loaded, average mileage w/100,000 mile warranty. \$15,500/best. (313)887-2515

1991 FESTIVA, exc. cond., 27,000

miles, \$4600. (517)223-7107

1991 MERCURY Tracer Wagon,

Exc. cond. Loaded, 32,000 miles. \$7,500. (517)223-7615