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MONDAY  
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10 Pages plus Supplements

# NOVI NEWS

**Opinions** RECYCLING CENTER SOLUTION IS AT HAND / 4A

**Dining** A LOOK AT RIFFLES' VENERABLE CHEF / 5B

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Consumers Power employees work to cap a gas main leak at 13 Mile and Decker roads.

Photo by BRYAN MITCHELL

## Construction crew hits gas line

By RANDY COBLE  
Staff Writer

The best laid plans of mice and men — they can all be upset with an unforeseen accident.

That's what happened Thursday, July 8, in northern Novi.

Traffic was snarled for about two hours as police, fire and Consumers Power officials worked to seal a gas main leak near Thirteen Mile and Decker roads. The break occurred when construction workers excavating a nearby site cut the line accidentally.

Novi Fire Department Chief Arthur Lenaghan said that the 4-inch gas line was cut about 1:30

p.m. Novi and Walled Lake police officers worked together to shut down traffic near the affected site and reroute it along East Lake Drive and Fourteen Mile Road.

"The area was shut off from normal traffic for about two hours," Lenaghan said. "The Consumers Power emergency crews got in there and fitted a sleeve on the pipe and that was it."

No damage or injuries occurred.

The Thursday leak is one of several utility line problems in the city in the last few months, most notably the cave-in that occurred last month at Twelve Mile and Summit roads. Crews were constructing a new gas line when that incident occurred.

Other, smaller gas line breaks have happened at Ten Mile and Haggerty roads and in one subdivision.

Lenaghan said that even though everyone takes the proper precautions and checks for utility lines before excavations and construction work, mishaps still happen.

"We've got a lot of construction going on, and so you run that sort of possibility," he said.

If you are planning to dig, drill or blast anywhere in Michigan, call 1-800-MISS-DIG. You'll be informed of the location of nearby underground power, gas, telephone and other utility lines.

## Council starts work on ring road proposal

By JAN JEFFRES  
Staff Writer

Plans to create a Main Street at the southeast corner of Novi Road and Grand River are driving along at a brisk pace.

The Novi City Council tonight will be asked to approve an extended environmental assessment on city-held land there, including the sites of the former city hall on Sixth Gate Drive, a former fire station fronting Novi Road and a building purchased several years ago from the Aladdin Company.

The property may be sold to help finance the estimated \$2.2 million branch of a ring road. Novi officials hope will ultimately extend around the Grand River Avenue/Novi Road intersection.

A first phase environmental study conducted by JCK & Associates indicates possible contamination of the soil and groundwater on a portion of the city-owned land. It was learned that an underground storage tank had earlier been removed from the site. The engineering firm recommended a more intensive study, including wells to monitor groundwater.

Novi Community Development Director Jim Wahl said that the city will eventually put the site out for bids, hoping to find a developer who will meet the aims of the Town Center design, which calls for a pedestrian-friendly mix of retail, commercial and residential development.

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called Blue Ox Drive in the blueprint, would loop south of the Main Street, pass Sixth Gate and continue east.

Wahl said these names for the roads will likely not be adopted.

The two drives would run into 55 vacant acres of land owned by the American Federal Bank, an area which members of the city's Town Center Steering Committee have long targeted for the creation from scratch of a downtown Novi. The bank has already agreed to provide an easement for the ring road, which town center planners say is essential to develop the entire site.

Earlier plans for townhouses on the 55 acres have been dropped when the developer, the Beztak Company, and the bank couldn't cement a deal, Wahl said. Other re-

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## City views plans for new restaurant

By RANDY COBLE  
Staff Writer

There's just certain things that set a true American's heart a'pumpin'. Mom. Apple pie. The automobile. Old Glory fluttering in the summer breeze, held aloft by a freckle-faced youngster marching in the Fourth of July parade.

And, of course, the hamburger. "Heaven on earth with an onion slice," Jimmy Buffett called it.

Burger junkies, rejoice: Fuddrucker's is one step closer to Novi.

The Novi Planning Commission at its July 7 meeting recommended that the City Council approve the burger bastion's preliminary site plan. If the council gives it the green light, Fuddrucker's will soon set up shop in the Novi Town Center.

For the uninitiated, architect Mark Drane told the commission, Fuddrucker's is a fresh-food, build-your-own-burger chain with stores

in 28 states and 10 countries. Tom Antoniou, who has a Flint Fuddrucker's, wants to open one on the grounds of the Novi shopping complex, next to Discount Tire and across from the center's theater.

The land is also the site of Novi's annual Michigan '50s Festival. The festival will proceed as scheduled on that site July 21-25. But festival officials say they will have to look for a new location somewhere in the town center area for next year's festival.

"We feel we're a good use," Drane said of his plans for the new Fuddrucker's. "It's a good mix. We're away from the main retail areas and near the movies."

With the inclusion of Fuddrucker's, the floor space of the Town Center would top 450,000 square feet and total a tad under 3,000 parking spaces.

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Photo by BRYAN MITCHELL

'50s Festival coordinator Rhonda Gage and friends gather at the festival office in the Novi Expo Center.

## Gage takes over reins of '50s Fest

By JAN JEFFRES  
Staff Writer

Rhonda Gage likes to twist, swing and limbo to rock and roll oldies.

Now, she's leading in a fast dance with a new partner, the Michigan '50s Festival. She was hired as the festival coordinator in late May, when the six-year-old event's co-founder and executive director Connie Mallett resigned.

Gage started out with the '50s Festival last year as an unpaid worker of all trades. Lining up with the Cruisers, the festival's volunteer crew, she put in long hours in the Family Tent, the Entertainment Tent and the information booth.

Besides the obvious fact that Gage thrives on the bustle and bop of the five-day bash, as a newcomer to Novi, she felt it would be a good way to

make friends. She moved here from Fort Wayne, Ind., in October 1991.

"It's an involvement I like having in my life, being with people, being active. It's a nice way to meet new people and get involved in the community," she said.

Her enthusiasm last year was eyed by the festival's board of directors, who invited her to join them on the board in September.

In late May, the resignation of Mallett, who described herself as "not a happy camper," was a tense moment for the festival planners.

When Gage quick-stepped into Mallett's shoes days later, the former position of executive director was replaced by a new title, festival coordinator.

Her job includes establishing a new office at the Novi Expo Center for the festival. The current

digs feature racks of festival tee shirts reaching toward the ceiling and life-size cardboard figures of 1950s icons James Dean and Marilyn Monroe.

While taking charge of a major event just months away might seem intimidating, Gage said she was ready to step up to the challenge.

"Was it hard to start? Not really. It was hectic at first trying to find out where we were," she added.

"I feel comfortable coming in and taking over this position due to the fact that I've done things like this in the past."

She helped coordinate Fort Wayne's annual Three Rivers Festival for eight years. Gage, who is a retired General Electric Supervisor for materials purchasing, was also leader for 12 years

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### WHAT'S INSIDE?







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.

KIDS COOKING: Cooking classes for kids - three classes in a session, \$45 per session, ages 10 to 18, will be offered by Betsy Brethorn of Bloomfield Hills. Classes will be presented throughout the summer. Participants will learn a variety of cooking styles and techniques. To register, or for information, call 540-2929.

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, 46800 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-194 to Rawsonville Road (Exit 187), then south on Ypsilanti and Lehigh, then south 2 1/2 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.

Clen Rowe Farms, 10570 Martz, Ypsilanti (between Belleville and Ypsilanti), I-94 to Rawsonville Road, (Exit 187) south 2 1/2 miles to Martz, turn right, first farm on the left. U-pick strawberries and peas, 482-8538.

Ridgeman Berry Farm, 2824 Hickory Road, Highland, 3 miles north of M-59, 1/4 mile east of Hickory Ridge Road, 887-5976.

Altermatt's, 16580 281 Mile Road, 4/4 miles east of Van Dyke, corner of Romeo Plank, 785-3428.

Blakes Orchard and Cider Mill, 17965 Center Road, Armada, 3 miles north and 4 miles east of Romeo, 784-5343.

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

On July 14, Summer Hors D'oeuvres and Drinks with Chef Craig Common and his bartender from the Common Grill; On July 21, New Gourmet Vegetarian Cuisine with Chef Brian Polcyn of Pike Street, Chihuahua and Acadia; on July 28, Coastal Italian, Classical Seafood Dishes with Chef de Cuisine Michael Berrend of Les Autours.

On Aug. 11, Summer Dinner Menu and Wine Tasting with Chef Paul Gross of The Whitney; on Aug. 18, House Specialties of the New Stealing with Chef Keith Josefjak of the Rattle Snake Club.

On Monday, Aug. 23, Chef Marcus Haight of The Lark will present Specialties of the Lark.

Also, at 1-3 p.m. Saturday, June 26, there will be a free demonstration of American Spoon Foods at Les Saisons. Call 545-3400 for information or registration.

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

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

For enrollment information and other food and nutrition, food safety and food preservation questions, call the Food and Nutrition Hotline, 8:30 a.m. to 5 p.m. Monday through Friday, 858-0904.

The various lessons include - complete information on food safety; canning of low acid and high acid foods; pickling and jam and jelly preparation; freezing and drying of foods.

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

ISIAH'S FLAVORS: Strohs Ice Cream Company introduces "Isiah's Favorite Flavors," in half-gallon packages. Flavors include Tropical Twist, Orange Vanilla Twist, Blue Moon Twist and Vanilla Chocolate Twist.

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 - Fedelini Roman Style Pasta and Pasta Platto. The Fedelini 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.

Chose from Rainbow Angel Hair with Alfredo, Linguini with White Cream 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.

KNOW THE FOOD PYRAMID: Want to know what you should eat to stay healthy? The Food Guide Pyramid, beyond the Basic Four, a new brochure, helps answer this question. The brochure condenses the information from the U.S. Department of Agriculture's (USDA) booklet "The Food Guide Pyramid" and features the new food guide graphic on the elements of a healthy diet.

The brochure was developed by the Food Marketing Institute in cooperation with the USDA. For a copy, send a check or money order for \$1 payable to the Superintendent of Documents, to Consumer Information Center, Department 159-Y, Pueblo, Colo. 81009.

RECIPES WANTED: A new feature is appearing in the Creative Dining section of this paper. Known as HomeTown Cooking, it will feature recipes contributed by readers. With that in mind, we'd like to take this time to ask that anyone with a recipe that they'd like to share with all their neighbors in the Northville/Novi area please send it, along with your name, address, and phone number, to HomeTown Cooking, 104 W. Main St., Northville, MI 48167.

Any recipe will do. Perhaps you have a dinner-time favorite, or a recipe for bread that's been passed down through your family for generations, or maybe just a good, fast work-night cook-out. Send it in, and we'll feature it on these pages.

FOOD GUIDE: Bring on Healthy Food Choices! Oakland County Health Division has updated the American Red Cross Food Wheel for healthy eating. The revision is the work of the Health Division's registered dietitians. The colorful one-page handout features plenty of grains, fruits and vegetables.

Are you confused about foods? Where are they hidden? How do you make trade-offs? The new Food Wheel will show you how. A special section describes fast serving sizes.

The guide is based on the new U.S. Department of Agriculture and Health and Human Services Dietary Guidelines for Americans and the American Cancer Society recommendations. The daily plan is easy to follow. It shows suggested numbers of servings from each food group for different ages.

Omelets cook up sweet or spicy

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In medium frying pan over moderate heat, cook onions in 2 tablespoons of butter until limp and bright green. Add shrimp and lemon juice, stirring until shrimp are heated through. Keep warm.

Immediately prepare 3 or 4 Basic Omelets, cooking them in remaining butter. Use 1/3 or 1/4 of shrimp filling for each, then add 1/4 of avocado and a dollop of sour cream.

Fold as directed in Basic Omelets recipe and serve at once.

This delicate omelet is filled with fluffy cream cheese and brown sugar and covered with fresh strawberries and sliced almonds.

Accompany it with hot breakfast tea and warm broches or toasted bagels.

STRAWBERRY BLINTZ OMELETS

1 baked (about 2 cups) strawberries

2 tablespoons vanilla sugar

1 (3-ounce) package cream cheese, softened

1 tablespoon milk or half-and-half

Pinch ground nutmeg

Basic Omelets

3 to 4 tablespoons light-brown sugar

3 to 4 tablespoons toasted sliced almonds

Yields 3 to 4 servings.

Hull strawberries, reserving a few with leaves for garnish; cut hulled berries in halves.

Place in bowl, mix lightly with vanilla sugar, and let stand at room temperature while preparing filling and omelets.

In small bowl, beat cream cheese with milk and nutmeg until fluffy.

Prepare 3 or 4 Basic Omelets, omitting pepper from egg mixture. Use 1/3 or 1/4 of cream-cheese mixture and about 1 tablespoon of brown sugar to fill each. Fold omelets as directed.

Serve omelets on warm plates, spooning strawberries over and sprinkling each with about 1 tablespoon almonds. Serve at once.

Frittata is the Italian word for omelet, but a frittata differs from our version of an omelet in several ways.

A frittata can be made in a larger pan and cut in wedges to serve several people. Although omelets are usually served as soon as they are cooked, a frittata may be eaten hot, lukewarm or even cold. It is usually turned out before it has completed cooking, inverted, and returned to the

frying pan to brown on both sides. The filling for a frittata becomes part of the egg mixture.

This one, which in Italian is called frittata alla contadina, contains zucchini, carrots, herbs, onion and peas. You might serve it with grilled Italian sausages and a crusty loaf of whole-wheat bread.

COUNTRY VEGETABLE FRITTATA

1 medium zucchini

1 medium carrot, thinly sliced

8 eggs

3 tablespoons water

1/2 teaspoon salt

Dash pepper

2 tablespoons grated Parmesan cheese

2 tablespoons grated Parmesan cheese

2 tablespoons butter or margarine

1/2 cup thinly sliced onion

2 tablespoons chopped parsley

1/2 cup thawed frozen peas

Yields 4 servings.

Cut zucchini into quarters, lengthwise; then cut crosswise into 1/4-inch thick slices. Cook carrot in small amount of boiling salted water for 2 minutes to brown bottom. Cook in 2 wedges.

Continue cooking until eggs are almost set, but top center is still moist and creamy.

Invert a large, round, flat plate (a little larger than the frying pan) over pan. Holding plate and pan together, turn frittata out onto plate. Add remaining 1 tablespoon olive oil to pan, swirl to coat pan, then slide frittata from plate into pan.

Cook for 2 minutes to brown bottom. Cook in 2 wedges.

85 degrees - 67 degrees is ideal.

Do not leave canned goods in purchased supply, using oldest first.

Never store canned goods near stoves, radiators or furnaces or areas where temperature goes over 100 degrees.

Do not leave canned goods in car, camper or basement where temperatures may allow cans to freeze.

If you need help with storage times of canned foods or have other food and nutrition questions call the Food and Nutrition Hot line, 858-0904, Monday-Friday, 8:30 a.m. to 5 p.m.

Canned goods can't last forever

"Canned foods that are stored for several years may become very poor in quality and nutritional value," said Sylvia Tretman home economist for the Oakland County Cooperative Extension Service.

"Now is a good time to check the pantry shelves, to see what has been forgotten and is no longer good to keep."

Generally, canned goods have the best shelf life of one year stored in a cool dry area of about 67 degrees. The nutritional value of canned goods lessens with time, so it is wise to use canned goods

quickly and not keep them for many years.

"If you notice a bulging can, this is a definite sign of spoilage, and the can should be thrown away," said Tretman.

Make sure that it is safely disposed of so that no one else may accidentally find and use it. Any leaking, or badly dented, cans should also be thrown out. If you suspect that a can is bad, do not taste it; it could be very dangerous.

To use canned foods wisely here are some safety tips:

Store canned foods in a clean dry place below

acriane, sports solid fruit and is delicious, full and round with a 1990 Syrah (\$22.50) is a big wine not intended for the faint hearted. Complex and concentrated, it ranks at the very top of California-produced Rhone-styled wines.

Two versions of the 1990 Mourvedre (\$14) are available. One was filtered and the other was not. The label indicates the difference and they are slightly dissimilar when tasted.

Our preference is the unfiltered, which seems to showcase each char-

acteristic of the 60- to 120-year-old wines more intensely.

1990 Syrah (\$22.50) is a big wine not intended for the faint hearted. Complex and concentrated, it ranks at the very top of California-produced Rhone-styled wines.

"It holds the structure and promise of cabernet sauvignon, but shows fruit nuances found only in pinot noir," Danielak said.

To leave a message on the Herald's voice mail - dial 953-2047, mailbox 1864.

'Rhone Rangers' enjoy varietal success

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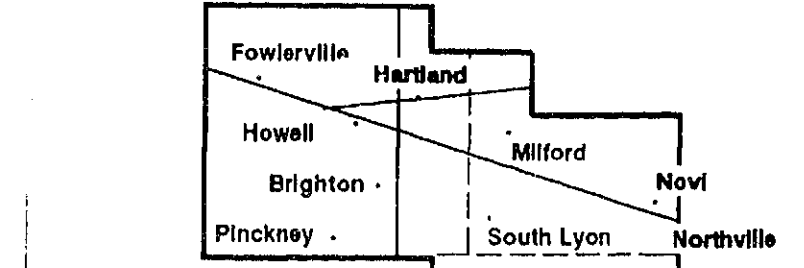
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MONDAY from sheet

Phone Numbers:



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

To place your classified ad: Brighton, Pinckney, or Hartland (313) 227-4436

Howell/Fowlerville (517) 548-2570

South Lyon area (313) 437-4133

Milford area (313) 685-8705

Northville/Novi (313) 348-3022

24 Hour Fax (313) 437-9460

To place your circular or display ad: Livingston County (517) 548-2000

South Lyon area (313) 437-2011

Milford area (313) 685-1500

Northville/Novi area (313) 349-1700

For delivery service, call: Brighton, Pinckney or Hartland (517) 546-4809

Howell/Fowlerville (517) 546-5476 after 5:00 p.m.

South Lyon area (313) 685-7546

Milford area (313) 685-7546

Northville/Novi area (313) 349-3627

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

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Table with multiple columns listing various services and their phone numbers, including Recruitment, Real Estate For Sale, Home For Sale, Animals, Personal, Automotive, Real Estate For Rent, Rates, Policies, and various numbered sections (313, 337, 333, 400).

002 Help Wanted

General: Now and used car lot manager needed for Livingston County... AUTO DEALERSHIP: Good Used Car Lot Manager... CARPENTERS: \$300-\$700 work potential... DEMONSTRATORS: Immediate openings for support... ENTRY LEVEL MANAGEMENT: GENERAL: \$10.00 per hour... BINDERY: Temporary or part-time work... CREW: Temporary or part-time work... PEOPLE: Temporary or part-time work... BOOKKEEPER: Temporary or part-time work... CONSTRUCTION Laborers wanted... FACTORY LABOR: Temporary or part-time work... HAIR STYLIST: Excellent business opportunity... NITE Plumbing and Mechanical... POOL WATER Delivery... LAMN/GARDEN Maintenance... SEPTIC SYSTEMS BASEMENT EXCAVATION AND TRUCKING... PAINTING/Decorating... TREE SERVICE... DRYWALL... HANDYMAN MF... PAINTING, wallpapering... FANTASTIC Prices... WATER Conditioning... PLUMBING... WORD PROCESSING

Household Service and Buyers Directory

Large advertisement for household services including carpet cleaning, painting, plumbing, electrical, and more. Includes a 'What's Missing?' section and a 'Reduce - Reuse - Recycle' section.

Advertisement for 'Loop the Loop!' featuring a scenic route through Michigan's Lake Superior Peninsula. Includes details about the route, amenities, and contact information for the American Lung Association.

Advertisement for 'ORCHID INTERIORS' featuring window treatments, custom bedding, and wall paper. Includes contact information for Westchester Square Shops.

Advertisement for 'Ervin Ehlens Company' featuring a 'BEAT THE DOG DAYS OF SUMMER WITH A CARRIER AIR CONDITIONER'. Includes details about the rebate program and contact information.

Advertisement for 'SUMMER CLEARANCE UP TO 50% OFF!' featuring children's clothing, gifts, dolls, and toys. Includes contact information for Pied Piper Children's Boutique.



