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MONDAY
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the NOVI NEWS

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Lansing upheaval will cost Novi dearly

By MICHELLE HARRISON
Staff Writer

With 94 percent of its revenue coming from property taxes, Novi school officials are nervous with the latest news from Lansing. Last week lawmakers yanked \$6.3 billion from public schools by slashing property taxes by approximately 60 percent. The action took less than 48 hours after the legislature had been examining the school finance/property tax issue seriously for the past several years. But what has officials from schools such as Novi, an out-of-formula district, on the edge of their seats is how will the state replace those funds previously earmarked for schools. "Ninety-four percent of the income to Novi Schools no longer ex-

ists," said Ray Byers, president of the Novi Board of Education. "That's probably the scariest part going." James Koster, assistant superintendent for business operations, said, "I'll ship the keys off to Lansing anytime they want them." The effects of Senate Bill 1 would be realized with the July 1994 tax bills of property owners. It will have no impact on schools for the 1993-94 fiscal year. That will give the legislature a year to hammer out where replacement funding will come from, said Sen. R. Robert Geake, R-Northville, who voted yes on the bill. Sen. Jack Faxon, D-Farmington Hills, was the only area legislator to vote no on the property tax cut measure. State Reps. Jerry Vorva, R-Plymouth, and Willis Bullard, Jr., R-Milford,

each cast yes votes. "We need to emphasize... we have a year to work on this," Geake said. Lawmakers are already beginning to haggle over how to replace the school funding, and it will probably take some time for the legislature to agree upon a source or sources, Geake said. Some ideas that have been mentioned, according to Geake, for making up the replacement funds include:

- An increase in income tax.
- An increase in sales tax.
- A sales tax for services and entertainment.
- Instituting a statewide property tax for schools.
- An increase in alcohol and cigarette taxes.

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Where did this come from?

By TIM RICHARD
Staff Writer

Answers to questions on the school property tax plan approved Tuesday and Wednesday by the Michigan Legislature. Q. Where did this plan come from? No one had reported on it. A. At 2 p.m. Tuesday, it didn't exist. Gov. John Engler met at 4 p.m. with the "quadrant"—leaders of two parties from both chambers—and by 6:30 they had agreed to it. Q. If it becomes law, how will it affect my property taxes?

A. It will eliminate your school operating property taxes—roughly 65 percent of your total bill—as of July 1, 1994. Q. Industry and commerce, too? A. Yes. Q. When will it affect my local school district? A. Not this year. It will kick in during fiscal 1994-5 beginning July 1, 1994. Q. Give me the bad news: How will we pay for it? A. That's unsettled. Lawmakers will need to look at raising in-

come taxes, cigarette and liquor taxes, and very likely broadening the sales tax base to cover services. The Legislature can do that itself. Later legislators might put a sales tax substitute on the ballot.

It will be a royal battle. Democrats will want to hike the income tax and the single business tax. Republicans will want consumption taxes and spending cuts.

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7-Eleven slighted for sour Slurpee

By CRISTINA FERRIER
Staff Writer

The owner of the Meadowbrook Road 7-Eleven says he and his business were damaged when a Novi woman told police that a Pepsi Slurpee she purchased there last month was spiked.

Testing by Michigan State Police at the Ypsilanti crime lab revealed July 2 that there was no alcoholic content in the drink.

The owner, Rick Canzano, said Friday that he considered filing a lawsuit against the woman because her claim and the resultant publicity hurt the store's reputation in the community and may have caused some financial loss.

"It damaged the reputation of the store and it damaged my reputation," he said. "7-Eleven does get a bad image in communities sometimes because we're open all night and we sell beer and wine. It's an unfair image."

He said the report of spiked Slurpees fed into a stereotype that he works to avoid.

The woman who filed the police report, Jane Boggus, said she took the drink to police when she thought she tasted rum in it June 13. She believed that a teenage employee may have allowed the drinks to be spiked during the previous

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Mini Blues Brother

The Michigan '50s Festival dominated Novi's social calendar over the weekend. One of the early festival events was the Lip Sync Contest, in which contestants pantomimed to

their favorite tunes. Here, a mini Blues Brother, 12-year-old Mike Kennedy, does Elwood proud. More photos and fun from the '50s Festival in Thursday's Novi News.

Support for victims floods local tan salon

By JAN JEFFRES
Staff Writer

There was a flood in Novi last week, but it wasn't anything like the destructive waters now devastating the northern Mississippi River states.

It was a flood of goodwill, released by one woman, Kim Kelley. Kelley, a co-owner of Totally Tan salon in Peachtree Plaza, originally called the Salvation Army volunteering to put out a canister to raise funds for the flood victims.

By the time she got off the telephone, Kelley had donated her entire business for the day for a "Tan-A-Thon."

On Saturday, July 17, the proceeds of any tanning after the electricity bill was paid went to the Salvation Army. In addition, Totally Tan and its neighbor, Cottage Inn Pizza, became drop-off centers for necessities being shipped to residents of the impacted areas.

Kelley raced around putting out flyers to get the word out, but before long local television and radio stations had jumped on her bandwagon.

Soon, Novi residents were heeding the call, bringing in hundreds of containers of personal hygiene products, disposable baby diapers, baby food, cleaning products and bottled water.

"People were bringing in laundry baskets full of soaps and bleach. Young kids brought in 50 cents, telling me it was their allowance. One little girl was in tears, she was so worried about the babies. Little old ladies would cross the street and buy new products. It was an emotional day," Kelley said.

"A lot of people who came here had families there and they couldn't

"A lot of people who came here had families there and they couldn't get things through directly to them, so this was their way of helping out. There was no other drop-off site."

Kim Kelley

Flood Donation Organizer

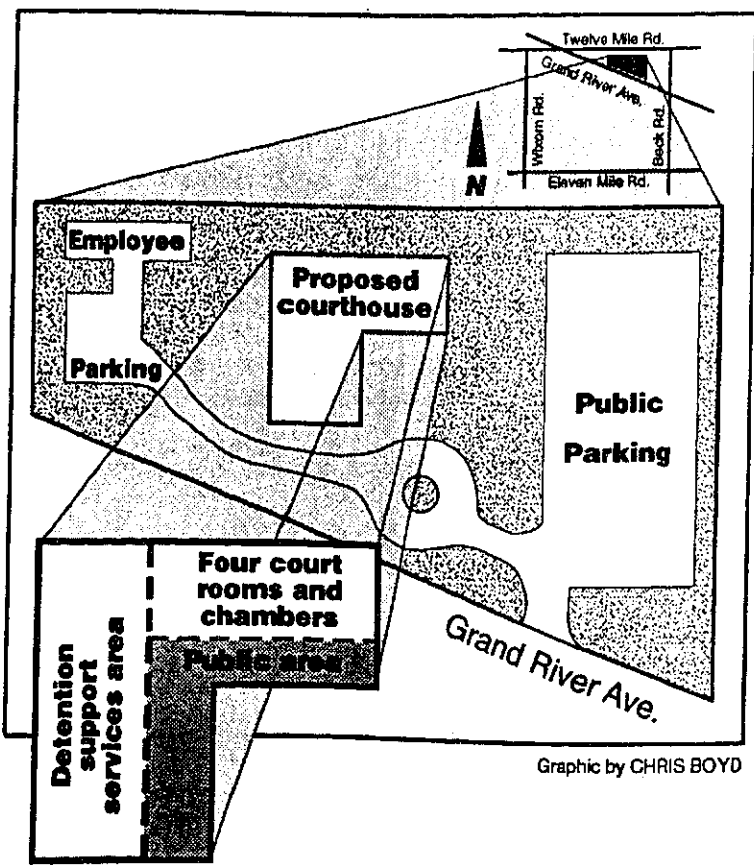
get things through directly to them, so this was their way of helping out. There was no other drop-off site." Kelley said she's raised to date \$400. On July 19, a jam-packed truck pulled out of Peachtree Plaza, headed ultimately for the Mississippi River floodplain.

"I had no room. My storage room was just jammed," Kelley said. One thing not needed is clothes, but bottled water and the cleaning products are still in demand.

Cottage Inn's general manager Tim Zabik helped load the goods. The pizzeria also supplied pizza and pop to the Tan-A-Thon participants. Kurt Pieper, owner of The Cottage Inn, said the company will continue to collect donations for the flood relief effort.

So will Totally Tan. "People are still bringing stuff in. We're still accepting it. I'm not going to turn anything away," Kelley added Friday.

Proposed Oakland County 52-1 District Court



Graphic by CHRIS BOYD

Novi planners give nod to court plan

By RANDY COBLE
Staff Writer

Despite a pending lawsuit to try to stop it, the effort to bring the 52-1 District Court to Novi proceeds apace.

The city's planning commission approved the judicial facility's preliminary site plan at its July 21 meeting.

Backers aim to put the one-story, 28,000-square-foot courthouse on the north side of Grand River Avenue between Whom and Beck Roads in northwest Novi. The city of Walled Lake, where the 52-1 is now, filed suit against Oakland County in an attempt to block the transfer. That lawsuit will go to trial unless the county tosses in the towel and leaves the court in Walled Lake. A decision is expected soon.

Commissioners gave the green light to the site plan on an 8-0 vote (Commissioner Robert Taub was absent). The court's proposed home is a 4.6-acre quadrilateral that lies next to property now owned by Providence Medical Center.

The building itself will house four courtrooms, staff and support areas and detention facilities for prisoners involved in trials. Security is a paramount consideration in its design, architects told commissioners.

"That's become a major issue, really critical," Thomas Strat said.

To that end, the site's design provides protection to court employees, especially judges, with a separate service drive leading to restricted parking and entrances at the back of the building, Strat explained. Prisoners police bring to the court for trial have a separate entrance in back as well.

The general public has one large parking area to use, as well as a turnaround area in the service drive in front of the main entrance to drop off passengers.

Altogether the site has 227 parking spaces, more than twice what city ordinance requires for its given usage. One of the reasons for which the county wants to move the court from

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WHAT'S INSIDE?



Community Calendar

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

Monday, July 26

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

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

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

Bereavement Support Group: Dr. Michael Meyer, bereavement counselor, facilitates a monthly support group for anyone in the community who has experienced the death of someone they loved and is in need of help. The group meets 7:30-9 p.m. at the Novi Civic Center, 45175 Ten Mile. Topic will be "Finding the Light," with Fr. Gerald McEnhill of St. Gerald's. For more information, call 348-1800.

Tuesday, July 27

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

F.E.M.A.L.E.: The Novi area chapter of F.E.M.A.L.E. (Formerly Employed Mothers at the Leading Edge/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 Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

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

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

LARA: Lakes Area Residents Association meets at 7 p.m. at the Lakeshore Park on South Lake Drive. A representative from the Center for Wildlife Information, Chuck Barlebaugh, will speak. Also the status of the landing site (old casino lot) will be discussed.

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 Novi Civic Center for their regular monthly business meeting.

Saturday, July 31

Friends of the Homeless: Active Friends of the Homeless

monthly meeting is at Faith Community Presbyterian Church, 44400 W. Ten Mile Rd., from 9:30-11:30 a.m. For more information, call Lois Glonek at 256-2547 or Cindy Majtyka at 421-8690. New members are welcome.

Monday, August 2

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

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

Village Oaks PTO (VOICE): The will meet 7:30 p.m. in the Village Oaks School Library on Willowbrook Road.

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

Blood Pressure Screening: Family Home Care, Inc. in conjunction with Novi Drugs, offers free blood pressure screening at Novi Drugs, 24045 Meadowbrook Rd., from 3-7 p.m.

Tuesday, August 3

Seniors meeting: The Novi Center Seniors will hold their general meeting at 11 a.m. in the Community Center of the Novi Civic Center.

Cops keep stubborn drunk driver off the road

Novi police arrested a 23-year-old Lincoln Park woman July 21 for operating under the influence of liquor (OUIL) after she refused repeated attempts to provide her a cab or call someone to pick her up.

According to police reports, two employees at Mr. B's Farm said they found the woman walking around the parking lot. They said she was obviously intoxicated and said she was looking for her car.

The employees said they offered to call a cab for her, but she refused and said she wasn't intoxicated. They continued to watch her and saw her get into her 1993 Chevrolet S-10 Blazer, so they called police to try to stop her from driving.

An officer reported that he approached the woman and told her she was too intoxicated to drive. She reportedly said she was fine. The officer offered to contact someone to pick her up and she again said she was fine.

One of the employees at the scene then told the woman that he would

pay her cab fare if she would take a cab home but police said that continued to refuse.

At that point, police said, the woman said she wasn't going to drive, and would walk home. An officer told her that he was going to watch her car to make sure she didn't drive, and warned that if she did he would arrest her for OUIL.

He said he moved his car one aisle over and observed as she stayed in her vehicle for a few minutes then got back out and looked around. She then reportedly got back into the vehicle, started it, and began to drive away.

At that point the officer stopped the woman and, after she failed a series of sobriety tests, he arrested her for OUIL.

BREAK-IN: Five vending machines at the Wisne Automation company were broken into July 19 by someone who burned the locks off and stole the cash boxes, police said.

The unknown suspects appar-

Police News

rently used an acetone torch owned by the company to burn off the locks.

Police said the incident occurred during the night while the building was locked. Investigators found a square hole broken into the west outside wall of the building and theorized that the suspects probably crawled through the hole.

AUTOS ATTACKED: Four different vehicles were reported broken into July 19 in the Uniflow parking lot on Heyn.

The unknown suspects smashed the passenger side window of a 1985 Ford Escort and stole a portable CD player.

The driver's side window was also reported smashed out of a 1973 Mercury, although nothing was missing from the vehicle. A new cooler was

stolen from inside an unlocked 1988 GMC pickup truck, and a wallet containing cash and credit cards was taken from a 1993 Ford Escort.

Both the driver and passenger side windows of the 1993 Escort were smashed, police said. Investigators believe that a hammer found near the location was used to smash the windows.

Police said the parking lot was dark and the noise from the factory likely drowned out the sound of breaking glass during the incident.

BREAK-IN: A Novi man reported July 21 that someone cut a padlock from a storage garage that he rents from Spartan Concrete on Grand River.

A set of tools was reported missing from the garage. There are currently no suspects or witnesses.

\$300 in cash as well as various credit cards.

LARCENY: A resident on Galway reported July 19 that someone broke into his 1993 Pontiac Grand Prix and stole his radar detector.

Police noted that the driver's side window of the vehicle was smashed. The vehicle was parked in the owner's driveway at the time of the incident.

BREAK-IN: A Novi man reported July 21 that someone cut a padlock from a storage garage that he rents from Spartan Concrete on Grand River.

A set of tools was reported missing from the garage. There are currently no suspects or witnesses.

VANDALISM: A resident on Decker Road reported July 21 that the tether pole at Hickory Woods Elementary School was broken in half and the ball was missing.

The pole was later found in a

nearby wooded area.

Police noted that the padlock was missing from the locked south gate of the school playground where the tether pole had been. The lock has been taken several other times in the past.

There are currently no suspects or witnesses.

VANDALISM: Two Novi residents reported July 20 that their 10-speed bikes, which they parked at Novi Middle School while attending a class, were vandalized.

They told police they parked the bicycles there at 11 a.m. and returned at noon to find the tires flat, the seats ripped, and the handlebars bent.

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

Court gets Novi's approval

Continued from Page 1

Walled Lake is a difficulty with parking. There'll still be an excess of parking even if the courthouse adds a fifth courtroom, which architects cited as an eventual goal. Designers would tack it onto the east side of the building, at the end of the proposed row of four.

The plan provides only one vehicle access point for the site, a curb cut onto Grand River. City ordinance normally requires two major ingress/egress points, but does not for the courthouse use.

Sirat indicated, however, that a second access point could go into the southeast corner of the public parking lot. A service drive would link it with Grand River. That's on the back burner, he told commissioners, until Providence decides what it will do with the property next door. When

designers see what's being developed, Sirat said, they can begin work on the second access point.

Traffic Consultant Rodney Arroyo said he'd like to see plans for the second access, because the court is expected to generate additional traffic in the area. It will require installing a passing lane on the stretch of Grand River that runs along the court site. Arroyo said. Projections for 1994 traffic are 15,877 cars per day using the thoroughfare, he added, assuming the court is in operation by then.

Arroyo also said that the day could come when those traveling on nearby I-96 to get to the court would not have to use Grand River at all. Instead, he explained, a connecting drive could be provided from the court to the freeway.

He and all other city planning consultants recommended that the commission approve the plan.

Members expressed a liking for the

look of the building and of the site overall.

"I like the design, and I appreciate the security aspect of it, coming from a person who may have to use this building someday," Vice Chairperson Laura Lorenzo said.

"Not as a perpetrator," she added with a smile echoed by commissioners and audience members alike, "but for the attorneys, the judges and the public."

The commission conditioned its approval on the consultants' recommendations for minor changes and necessary city approvals.

Commissioners added one of their own: that the site provide a 20-foot greenbelt at its east end. That means designers will have to acquire a 13-foot strip from Providence along the eastern boundary or slightly reduce the public parking lot to make space for the green space.

Members expressed a liking for the

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.



Legislature leaves questions

Continued from Page 1

Q. Wasn't it dangerous — even irresponsible — to cut all local school revenues without having a replacement plan in place?

A. It's like a kid who can't swim and decides to learn by jumping into the deepest part of a pool. He forces himself to swim — or drowns. Some folks think that's a great way to teach a kid to swim. Others are horrified. Take your pick.

The Legislature has taken away all local operating revenue from 562 school districts. If it doesn't replace that revenue, public education in Michigan will be bankrupt.

Q. So we face a big state tax increase. I thought guys like Engler and Sen. Dick Posthumus were opposed in principle to raising state taxes.

A. In politics, it sometimes is necessary to rise above principle.

Q. What about cutting assessments?

A. That bill fell "off the table," as they say in Lansing. Instead, your mid-1994 bill will be figured out on the basis of your valuation on Dec. 31, 1992 — in effect, a freeze.

The last year of the property tax life,

school districts will be unable to (1) ask for increases more than twice in a year or (2) lump a renewal with an increase. The two items must be separated.

Q. We've been talking about the effect of this bill on schools. But city hall, township hall, the county and the community college won't like that, will they?

A. They didn't like the freeze two years ago, and they won't like it this time.

Community colleges are getting a zero state aid increase this year and a property tax freeze next year. Students should prepare for a big tuition increase.

Q. For years the outstate and inner-city districts have been unhappy about the big differences in school funds they have versus the suburbs and lakeshore districts with big property tax bases. How does this plan affect that situation?

A. The suburbs are in a bad spot. No longer can they rely on their local property wealth. All school funding will come from the state aid formula. The outstate and city districts easily can gang up and "average" school income. High-speed suburban districts will be hurt. They are likely to

seek some form of local supplement revenue.

Q. When lawmakers talking about other school cost containment measures?

A. They sure were. The talk stopped temporarily with the big breakthrough. You will see cost containment ideas surface soon. Among the schemes:

■ Limiting superintendents' salaries to 85 percent of the governor's. That's unlikely because it would interfere in local administration and contractual rights.

■ Taking bids on health insurance for school employees. Currently health coverage is bargained locally, and most districts deal with a subsidiary of the Michigan Education Association, the teachers union.

Q. Politically, how does this affect Gov. John Engler and his leading Democratic opponent, Sen. Debbie Stabenow?

A. Engler delivers on a promise to cut property taxes. Stabenow delivers on a promise to get replacement revenue. Both win because the school finance question is neutralized as a campaign issue.

Within the Democratic Party, however, Stabenow has trouble. Two-

thirds of House Democrats voted no.

Howard Wolpe and Rep. Lynn Jordan, his intra-party gubernatorial rivals, will use it against her in the primary.

Q. How does the Michigan Education Association come out?

A. That's hard to say. Clearly, MEA is the most hated group in the state, as education columnist "Doc" Doyle pointed out July 19.

In part, the wrath is manufactured by the religious right, which seeks to dislodge Satan from the schools, but they are a minority. Plenty of non-ideological working people see MEA as continuing to collect big rates while their real incomes are stable or declining. MEA influence over local school boards could become an issue.

Even legislators, accustomed to voter wrath over salary hikes, say the MEA is surpassing them in salary hikes. At least two legislators who left said their teacher-spouses made more than they did.

Outstate, MEA members are likely to be winners, particularly if school funding is increased in poorer districts. In suburbia, MEA could be a loser. But that's just speculation.

Novi Briefs

Road Construction Update: Cadillac Asphalt Paving Company will begin construction in Echo Valley Estates on Monday, July 26; this construction will run approximately 30 days.

The following work will be done: Remove asphalt surface; repair of any soft areas in roadway; replace the asphalt surface in two applications; restoration.

American Contracting has also started the construction of the Nine Mile Road paving project between Taft and Beck Roads. This construction will run to the close of the construction season, with final clean-up in spring of 1994.

There will be some inconveniences (Construction traffic, noise, dust, mud, etc.); however, the contractors will try to keep them to a minimum.

If you should have any questions or problems, please contact JCK & Associates Field Office at (313) 348-9005.

Glasmann Band Performs: The Glasmann Drum and Bugle Corps, based in Toledo, will perform in a free concert at the Novi High School football stadium on Thursday, July 29, at 7 p.m. Members travel from as far away as Canada and Holland in order to spend their summer touring the country, competing against the top 25 drum and bugle corps in the country.

The Glasmann band has four Novi residents in their ranks. Holly Kendra, who plays the bugle in the corps, graduated from Novi High in 1991, and attends Michigan State University. Rassy's restaurant, also a bugle player, graduated from Novi High this spring, and will attend Western Michigan University this fall. T.J. Weinberg also graduated with the class of 1993, and will attend Ball State University in September. Weinberg plays contra-bass for the Glasmann. Tyler Harris plays the cymbals in the corps' percussion section, and will continue to play in Novi's marching band in his junior year at Novi High.

Library Notes

Underwater Shipwrecks: Learn the exciting history of some of the tragic Great Lakes shipwrecks at Novi Public Library on Wednesday, July 28, at 1 p.m. Shipwreck authority David Trotter, whose hobby is searching for underwater relics, will present this program to youngsters in grades two and up.

A Whale of a Summer: The Novi Library is having a whale of a summer, with nine whales already adopted so far, thanks to the generosity of the NoviJoycees. For every 25 children who read 10 books, the NoviJoycees are adopting a whale in the library's restaurant. The library's goal of adopting 18 whales by the summer's end is fast becoming a reality.

Adult Book Discussion Group: *London Morning*, by Valerie Avery, will be discussed on Monday, Aug. 2, at 7 p.m. at Novi Library. Please have this book read and be prepared to discuss it with the group. For more information, call the library at 349-0720.

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"It will probably be some combination of these," Geake said.

Byers remained skeptical, however. "They've [lawmakers] taken away \$86.3 billion from the school's operating fund without finding any way to make up the difference," Byers said. "It scares me a little bit that within 48 hours they eliminate all state funding without one bit of alternative funding in the background. . . I'm not feeling really secure with what I'm seeing coming out of Lansing."

Geake said although it did only take 48 hours for the bill to pass, 33-4 in the Senate and 69-33 in the House, there had been discussion of a property tax cut.

"The background for this has been boiling up for some time," he said.

Other provisions in the bill include the following:

● For taxes levied in 1994, the valuation of property shall be determined Dec. 31, 1992. This amounts to a one-year assessment freeze.

● Effective immediately, ballot questions must state the amount of the tax increase and provide an estimate of the new revenue collected for the

first year when a millage increase is proposed.

Secondly, no more than two millage elections a year will be allowed by a taxing unit asking for a millage increase.

Thirdly, millage renewal requests may be for no more than the expired millage, less any reduction due to a Headlee rollback. Any millage proposal for more than the expired millage must appear as a separate question.

● Property taxes are exempted for local school district expenses starting Jan. 1, 1994. Millage for community colleges that are part of a local school district are not part of that exemption. Property taxes will also be exempted for interstate school district operating expenses beginning Jan. 1, 1994.

● No Headlee rollbacks will be allowed after 1992. Mills expires after 1993, due to the operation of Headlee, those rolled back mills must be reauthorized by a vote that specifically requests renewed authorization. This eliminates specific Headlee "override" votes.

Geake said the average taxpayer will now pay one-third of the taxes they are now paying with the passage of this bill.

The senator said although he understands the

apprehensiveness of school officials, lawmakers do have one year to come up with replacement funding.

"Everyone agrees that Michigan relies too much on property taxes," Geake said. "For years, we campaigned on the principle of not relying on property taxes. Yet, now that we've done it, some are surprised."

Byers said he agrees, and has for some time, that something needs to be done about inequity in school funding.

"I also feel that you should not allow the better school district's level to go down to raise the floor," he said.

He added he feared local control would be taken away.

"This is the perfect opportunity to punish out-of-formula school districts by eliminating all of their funding power," he said.

Koster said he felt the legislature went about tackling the school finance/property tax reform issue the wrong way with its latest action.

"They created the crisis," he said. "Now they have to create the solution to the crisis."

Sour Slurpee slurs 7-Eleven's name

Continued from Page 1

night shift as a high school graduation prank, and said she filed the report because she was concerned about teenage drinking.

Canzano said there are no teenagers working the night shift at his store.

Police were skeptical of the report from the beginning, because, they said, it would be impossible to tamper with a 7-Eleven Slurpee machine. The lines run straight from sealed tanks to the machine's taps.

Bogus' report came at the height of a nationwide Pepsi tampering

scare during which people were claiming to have found syringes and other objects in bottles and cans of Pepsi. All the reports turned out to be unfounded and most of the people who made the reports were later charged with filing a false complaint.

Canzano said he hoped police would charge Bogus with filing a false report, but police said this was not such a case.

"It appears the police aren't willing to do anything about that, so I've decided to drop it and let it all blow over," he said.

Novi Police Chief Doug Shaelfer said Bogus was most likely sincere

when she filed the report.

"This could very easily be one of those cases in which she had real belief in what she reported," he said.

"For us to prove otherwise would be a monumental task. We would have to somehow prove that she had some

kind of malicious intent."

Bogus could not be reached for comment by press time. She said in June that her complaint had nothing to do with the Pepsi tampering scares, and that she only filed the report because "we are responsible for what we know."

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As We See It

Officer should have stuck out her lawsuit

The jury's not in yet on whether pregnant police officers in Novi are discriminated against and sexually harassed.

In fact, the jury's not even going out. Novi police officer Deanna Hall, the second woman on the force to sue over these issues, recently agreed to settle out-of-court for \$25,000.

While Hall's attorney Jamil Akhtar says the settlement was reached because she's pregnant again and not up to going through the stress of a trial at this time — which is certainly understandable — it's a shame she didn't fight this battle through to the end.

Does Novi discriminate against women officers by not allowing them to take a light-duty shift while pregnant? Are they being systematically harassed off the force, as Akhtar suggests?

We would have liked to have heard the case argued in court, followed by a jury determination.

Not that there hasn't been presumably objective outside light shed upon this troubling issue. The Michigan Employment Security Commission (MESC) granted Hall two weeks of back pay when she was forced to take an unpaid leave of absence during her first pregnancy. The MESC referee ruled that the city's refusal to assign Hall light duty was tantamount to a forced layoff.

And in the first lawsuit brought by a mother-to-be and police officer, a jury awarded Karen Koester \$5,000 on the sexual harassment charge and ruled against her on the sexual discrimination case. While \$5,000 isn't big bucks, it does prove that 12 jurors thought something was going wrong within the Novi Police Department.

Koester recently turned in a letter of resignation to the force, citing as grounds difficulties with her colleagues following her lawsuit. As sworn officers, Koester and Hall agreed to uphold the law. That means blowing the whistle on your own department if you suspect the letter of the law is not being followed.

A cop who does this should be applauded by his or her peers, not given a hard time.

Hall is also to be commended for the outspoken way she brought the problem to the attention of the public via newspaper, magazine and television interviews, even if she didn't follow



Government

through. What Koester and Hall did takes guts.

Now it's come out, by way of Akhtar, that an internal investigation is under way in Novi, sparked by complaints brought by the city's four — and only — women police officers.

Akhtar says the complaint focuses on sexual harassment. City officials won't confirm this while the investigation is going on.

It's easy to dismiss one woman's complaint. A little more difficult to look askance at what two women have to say. Now, two others besides Hall and Koester are speaking up, at least to their supervisors.

Presumably, these four women are educated, qualified, street-smart individuals who wouldn't have been hired by the department in the first place if they didn't seem tough enough to handle a rough job. It's hard to believe they'd make this much ado over nothing.

Many troubling questions remain unsolved. Beyond a doubt, the City of Novi wants future taxpayers. Novi stores want future consumers. Novi businesses will need future employees. And yet the system as a whole — and this includes the City of Novi — makes it difficult on those who are producing those future taxpayers, consumers and employees, the pregnant mothers.

Certainly having a child is a choice. It's a choice most men and women one day arrive at, and one that society encourages, perhaps even pressures them, to make. Providing options for working parents is too often shuffled aside as a "woman's issue." It's not. It's a human issue.

Novi prides itself on being a progressive city. In woodlands and wetlands issues, perhaps. Not in this case.

You may have come a long way, baby. But maybe not far enough if you work in the Novi Police Department.

Long-range story planning



Phil Jerome

Talk about long-range planning. I have tentatively scheduled an appointment seven years from now.

Several weeks ago I received a call from a Novi woman, Danyanti Gupta, who told me her son, Sanjay, had just graduated from the University of Michigan's Intellex Program and been accepted into Michigan's General Surgery Program.

She reminded me that I had written a story about Sanjay when he graduated from Novi High School at the head of his class back in 1986. She offered the information about Sanjay's latest accomplishments so I could write up a short note for the paper, letting his friends and classmates know what and how he's doing.

"Short note, nothing," I replied. "Why don't I come out and write another feature story?"

So that's what I did. I met Sanjay at his home in Novi's Meadowbrook Manor subdivision, and we had a grand old time, sitting around and swapping tales.

The story ran in last Thursday's edition of *The Novi News*, so Northville folks didn't get to see it.

To recap briefly, Sanjay is one of just five students selected for Michigan's General Surgery Program this year. It's obviously a very exclusive program, and he plans to specialize in cardiothoracic (heart and lungs) surgery — ultimately doing open heart and heart transplant surgery.

"And how long does the General Surgery Program take to complete?" I asked the very personable and successful young Novi High School grad.

"About five years," he said.

"And how long after that before you get to do your first heart transplant?"

"Oh, it will be a couple of years after that," he replied.

And then it sort of hit us at the same time. In 1986 I did a story about Sanjay when he graduated from high school. Seven years later I did a story as he was entering the General Surgery Program at University Hospital in Ann Arbor. And in another seven years he might well be embarking on another important milestone in his professional career.

"Are you noticing the same thing I am about these seven year intervals?" I asked.

"Yes," he nodded.

"So what do you think?" I asked. "Let's do another story when you do your first transplant seven years from now. It's a deal," he said.

Seven years from now would be the year 2000. Mark it on your calendars and watch for it, folks. It'll be there.

MORE FUTURE PLANNING: Actually, if Sanjay and I manage to pull this off, it will be only the second longest period of time I have waited to do a story.

While in college, I was watching the Miss America/Universe Pageant on television, only to learn that Miss Michigan was from Novi. She was one of the 10 semi-finalists which, of course, is no small feat.

I don't remember her maiden name, but I do know that she married Jimmy Long of Long's Plumbing and Fancy Bath Boutique on Main Street in Northville. What a good idea, I thought, to write a feature story about Virginia Long on the 25th anniversary of her appearance in the pageant.

Well, we're closing in on the year. Hey, Virginia, give me a call when it's time.

Who says I don't plan ahead.

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

In passing

By Hal Gould



Mr. Microphone

Rob Rehn performed a rousing rendition of "Do You Love Me" at the '50s Festival Lip Sync Contest.

LETTERS TO THE EDITOR

This newspaper welcomes letters to the editor. We ask, however, that they be issue-oriented, confined to 400 words and that they contain the signature, address, and telephone number of the writer. The writer's name may be withheld from publication if the writer fears bodily harm, severe persecution, or the loss of his or her job. The writer requesting anonymity must explain his or her circumstances. Submit letters for consideration by 4 pm Monday for that Thursday's paper. We reserve the right to edit letters for brevity, clarity, libel, and taste.

The week prior to an election, this newspaper will not accept letters to the editor that open up new issues. Only responses to already published issues will be accepted, with this newspaper being the final arbiter. This policy is an attempt to be fair to all concerned.

Submit letters to: Editor, *The Novi News*, 104 W. Main, Northville, MI 48167.

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Dissin' on da subcommittee



Rick Byrne

Did I miss something here?

Last week the Northville Board of Education policy subcommittee recommended that verbage be drafted banning gang dress and insignia. I guess I wasn't aware that Main Street had turned into one of the mean streets.

Excuse me if I seem a little skeptical. Although the Seattle-esque grunge thing is hitting its peak about now, and the kids who sport it tend to look a little

cheesed off, I don't think it means we're spiraling toward a future of *Boyz 'n the Ville*. It's an identity, not a movement.

The well-dressed suburbanite would be a better candidate for L.L. Bean's Posse than L.L. Cool J's.

I think it was on an episode of *Hill Street Blues* that a hispanic gang leader took offense at Capt. Furillo addressing his group as a gang. The gang leader responded, "Hey, man. We are not a gang. We are a social club."

Translate that into Northville terms (and call the show *Cady Street Blues*), and it'll come out something like, "We are not a gang. We are a chess club."

Gang activity needs several factors to incubate. There needs to be an absence of job opportunities, good schools, parental concern and upward mobility. None of these is in short supply in Northville. For the most part, the biggest stressor in a Northville kid's life is how well he does on the SATs.

What could start a gang fight in Northville? Dissing your parents' driveway sealer? The only time a Northville kid gets his nose broken is when his plastic surgeon's doing a rhinoplasty.

I have a hard time believing that the Pheasant Hills Boys are going to square off with the Lexington Commons Crew in a turf war. Would Allen Terrace be neutral? Who would get Mill Race?

The closest thing we ever had to a gang in Northville was a band of about a half dozen kids with hyperactive spray cans that liked to call themselves "Smooth Criminals." Even the name itself was laughable; it came from a Michael Jackson song. I find it hard to believe that the homeys in South Central L.A. identify with an entertainer who has had eyeliner tattooed on, wears one sequined glove and sounds like Mickey Mouse.

Beyond that, the closest kids around here get to wearing colors is when they get their cheerleading uniforms.

I'd say the only bad boys you need to worry about around here are the members of the School Board posse. I'd be suspicious of them. I mean, they all wear their hair more or less the same, wear the same suits; and what's in those briefcases, huh? Some of them wear beepers, and we all know what that means don't we?

At its Aug. 3 meeting, the board will be asked to consider a separate clause from the original school dress policy which would prohibit students from dressing or grooming in a manner which is unsafe or disruptive.

The proposed new clause will prevent students from wearing, or possessing, any clothing, jewelry or symbol that might associate them with a gang. Students would also be prohibited from participating in gang-related activities.

Let me issue a warning. If you do attend the meeting, and from the window you spot a slow-moving Chrysler minivan coming down the street, hit the floor. You wouldn't want to get caught in the crossfire of a Super Soaker drive-by.

Eleanor & Ray Heald/Wine

Chapoutier winery enters new generation

Throughout France, a new generation of family winemakers has emerged with some exceptional and stellar wines.

The baton has passed from father to a son or daughter who was educated at the world's best winemaking schools. Nowhere is this better exemplified than at M. Chapoutier in France's Northern Rhone Valley. The House of M. Chapoutier was founded in 1808 and has been managed by the Chapoutier family for six generations.

In 1988, Max Chapoutier turned over wine-making duties to his son, Michel, who took charge with enthusiasm. To gain more concentrated flavors, Michel turned his attention to the vineyards.

"Everything that makes a great wine is in the soil and the vines," he said. "My aim is to reduce the winemaker's signature in the wine, to downplay the character of the grape varietal and go back to the earth."

Although the winery is in Tain-l'Hermitage in the northern Rhone, Chapoutier produces wines from both the northern and southern regions of this marvelous winegrowing area. Chapoutier's more than 200 acres of vineyards, in six appellations of the Rhone Valley (Condrieu, Cote Rotie, Crozes-Hermitage, Hermitage, St. Joseph and Chateauneuf-du-Pape) are organically farmed.

"In the Chapoutier vineyards, we've done more than replace chemicals with natural products," said 30-year-old Michel Chapoutier. "That's biological farming, not organic viticulture. Our vineyards are deep plowed two to three times annually to remove weeds. No herbicides are ever used. Shallow roots develop when topical chemicals are applied. Deep roots are needed for absorption of the natural chemicals in the soil.

"Three years ago, specifically selected trees, flowers and hedges were planted around the vineyard periphery to harbor predators of vineyard parasites."

Chapoutier elaborated the methods of maintaining an average vine age of 50 years in their vineyards. Since individual vines are free-standing (not supported on a wire trellis), it is possible to replace an individual plant when it dies or is no longer a good producer.

"Grape vines are like people, some have a longer life," Chapoutier said. "There are some vines on our estates that were planted in 1901 and they are healthy with flavorful fruit."

Located on some of the Rhone's steepest hillsides, the vines are severely pruned and today's yields are 20 to 30 percent less than they were before Michel took charge. In the cellar, Chapoutier replaced large chestnut casks with small oak barrels coopered in Burgundy, 20 to 30 percent of which are new each vintage.

Continued on 2

WINE SELECTIONS OF THE WEEK

- 1992 Dry Creek Vineyard Chenin Blanc (\$7) boasts a fresh grassy-grapefruit aroma and intense summertime attractiveness.
- 1992 Clos du Bois Barrel Fermented Sauvignon Blanc (\$8) is a sauvignon with melon and oak in an integrated blend at a great price.
- 1991 Zaca Mesa Syrah (\$12) is a supple summertime wine to enjoy now with picnic, pizza and barbecue ribs.
- 1992 Joseph Phelps Vin du Mistral Viognier (\$25) is an excellent example of the viognier grape, indigenous to France's Rhone Valley. Pear and pineapple flavors are highlighted by six months of aging in French oak barrels.
- 1992 Jolisse Sauvignon Blanc (\$5.50) is a true best-buy. This treasure is an all-fruit wine that shows citrus and melon with floral notes.

Give 'em the ol' softshell
Easy-eating crabs are summer delicacy

By RICK BYRNE
Copy Editor

Are you tired of high-effort foods?

We're talking about foods that require exotic hand tools, elbow grease and (snicker) proper attire just to extract middling morsels of food.

For the most part, we're referring to shellfish. Escargots, lobsters, crabs and the like. Sure they taste sweet and succulent, but who wants to work up a sweat to eat them? And the price seems to rise in proportion to the effort you put in.

It seems ironic that these kinds of foods are found in the most genteel of restaurants. It's hard to look dignified when wearing a plastic bib with a smiling lobster on it while your eyes are bulging as you suck the meat out of a crab claw.

Fortunately summer spares us the effort of cracking crab shells by bringing us the flavorful softshell crab.

Like caviar and champagne, soft-shell crabs are an acquired taste. These seasonal delicacies, available mid-May to September, are completely edible except for the face and gills.

At Hunan Palace, on Ten Mile Road at I-275, you can find them on the menu stir-fried with red peppers and peanuts.

Linda Parker of Novi, owner of Hunan Palace, brings in a variety of seasonal specialties each summer.

"We've got mussels now too," she said. "They're steamed with black bean sauce or oyster sauce. We also have squid, and next month asparagus will be in season."

But softshell crabs are something special, she said. "We started getting them in June and July," she said. "We'll have them until September. That's when they're the best."

Hunan Palace head chef, Jack Dai, learned about softshell crabs while working in New York and Miami. Now he orders them from Boston whenever he can. He added that they are a favorite in his native Taiwan, where they are harvested along the coastline.

Even if you don't want to go ethnic, a bite of a crunchy softshell crab is a great reminder of summers by the seaside.

"They're just good eating," said Vince Clark, operating partner with Bill Kruse at the Rochester Chop House and Oyster Bar in Rochester.

"They're crispy, you get the flavor of fresh crab meat, and there's almost a caramelization of the outer shell that makes for great eating."

"This has been a good season for softshell crab. We brought in 20 dozen and ran out," said Clark. "I hope to have them all summer. I love soft-shell crab. I figured if we didn't sell them, I'd eat them."

Softshell crabs are blue crabs that have just molted or backed out of their hard shells. Blue crabs shed their shells a couple times a year.

"They have to be caught fairly quickly because the shell stays paper soft for only a day or so," said Clark.

They're a very clean seafood because the crab stops eating about three days before it molts. Its digestive system is cleaned making it just like a cleaned fish.

Nick Tringali of Jack's Seafood Market in Farmington Hills describes the taste of softshell crab as "just as sweet as blue crab, but crunchier."

"The traditional way to prepare them is to season them with flour, pan fry, and give them a squeeze of lemon at the end of cooking," said Tringali. "You can also make a sauce, saute the crabs, and serve them on top of flavored pasta like tomato basil."

"You can also baste them with garlic butter or barbecue sauce and broil or grill about 5 minutes per side. Or bake them at 350 degrees for about 8 minutes." They are either sold live or dressed and cleaned, ready to cook. Call ahead to see if your favorite seafood market has them, or will order them for you.

Anna Georgiou will order, and even cook them for you at her market — Anna's Fresh Seafood Market, Inc. in Redford.

"They're very good," she said. "You can fry them and make a sandwich with lettuce, tomato and onion."

Use soft-shell crabs within two days of buying, or freeze now while they're available, to enjoy later. They thaw quickly in the refrigerator.

"Figure two to three crabs per person for a main meal," said Tringali. "One per sandwich. The cost ranges from \$1.49 to \$1.99 for small crabs — 3 1/2 inches — to \$2.49 to \$3.49 for the larger crabs, about 5 inches."

To fry crabs, cook five minutes per side or 8 minutes in a deep fryer. Dry crabs before breading and allow the breading to dry before frying.

Soft-shell crabs are low in fat, calories and cholesterol, only 81 per 3 1/2 ounce serving, 1.0 gram of fat, 41 mg. cholesterol. They're also an excellent source of zinc.



Chef Jack Dai and Linda Parker dish up in-season seafood at Hunan Palace.

Here are some more soft-shell crab recipes from Jack's Seafood Market in Farmington Hills and the Rochester Chop House.

SOFTSHELL CRABS WITH ALMOND CREAM SAUCE

- 8 soft-shell crabs, cleaned
- 2 tablespoons clarified butter
- 1 cup flour
- 2 tablespoons olive oil
- 2 tablespoons sweet whole butter
- 1/2 cup coarse cup almonds
- 1/4 cup red wine vinegar
- 1/4 cup heavy whipped cream

Put clarified butter and olive oil in sautee pan heat on high flame for 2 minutes.

Dredge crabs in flour, add to saute pan. Cook for 3 minutes a side. After 6 to 7 minutes remove crabs, drain olive oil and butter, add sweet butter and almonds. Cook for 1 minute until butter is golden brown. Add red wine vinegar, reduce until it's almost like a glaze. Add cream, bring to a boil, reduce 5 minutes until sauce thickens.

Place crab on serving platter with flavored pasta like tomato basil and pour a ribbon of sauce on top of crabs and over noodles. Serves 4.

Recipe from Nick Tringali of Jack's Seafood Market in Farmington Hills.

Continued on 2

A look at Boston piers finds all ship-shape



Mary Brady

Day one continues: It's still morning, and I've learned more about fish in the last hour than anticipated.

The five tests: temperature (not over 36 degrees), nose (no smell), eye (no discoloration), touch (no brine), and taste (flavorful) were emphasized. Each of the attendees were given a seafood quiz that we'll get back at the end of the day. By then, we will know anything that was on the test.

But now comes our trip to the Boston fish pier which is only a quick van ride away. On the way, Mike Moloney, the tour

director, explains a bit of the ins and outs of the pier.

First and foremost watch your step. Be careful, since if you get hurt here, the bills are yours. Insurance is too expensive. Secondly, never comment on bad fish.

"You will see it, but do not make any remarks," he said. "These people are nice enough to let us come through the plants and the boats. If we knock their product they'll think twice the next time."

So with all of us on our best behavior we started a wonderful adventure. John Bettencourt, the Boston fish buyer for Foley's, meets us and heads the class into the main room where the auction is held. Unfortunately, it is over. But tomorrow we'll see one in New Bedford.

Our next stop is a tour of a fishing boat that has just docked and is unloading its catch. There are huge holding bins below deck that are full from the eight-day trip. A

giant stainless steel bucket is lowered into the belly of the boat and filled by a worker below. Then a crane lifts it out, onto the dock and dumps the load into a bin where it is sorted by species and size.

We are also lucky enough to be granted a tour of the boat. It is about 60 feet long, nice and wide and equipped to the max.

The first thing I notice is how clean it is. Imagine a dozen guys on a boat for over a week, working around the clock and having a clean boat, everything in its place.

The pilot house is a gold mine of equipment. Depth finders, radar, phones and radios. Two of everything. If one goes out the fishing can go on. This has become a sophisticated business. Some radar actually "finds" schools of fish. Then it is up to the fishermen to bring them in.

A trip to the engine room is equally enlightening. A mechanic is washing down the monster engines, checking belts and

bolts, assuring the next trip out will hold no surprises. Once again the place is spotless. We're told later that this is one of the more immaculate boats.

From here we head towards a flat fish processing plant. Fifteen men (I didn't see any working women on the pier) filleting sole and flounder. Whoosh, and a fillet is off; flop, the fish is turned over and sent through; another whoosh finishes the job.

Next, the fillet is trimmed and sent through a mechanical skinning machine, rinsed and packaged. The place is fairly clean, but there is no grading of fish. Whether a No. 10 or No. 2, it all gets treated the same.

With Foley's the fish is hand-picked as it is unloaded, from the top of the batch, and sent to the Foley's plant for processing. Personally, I feel much better knowing this. Unfortunately, I find it hard to eat fish

out after seeing some of the practices other fish plants follow.

The final stop was a clearing house. Any fish not sold is sent to the clearing house to be sold on a commission basis. Huge tunas and swordfish were scattered around. How old and how good they were was questionable. Amazingly, all fish gets sold. Someone always buys it and thus it finds its way into the "system."

The government does not regulate the fish industry as it does the meat. Buying from a reputable fish company is mandatory for us.

By noon we were back at the Foley plant, heads spinning with fish "fun facts." The morning had been extremely educational. Next week, wear your coats, because we're headed to the Foley processing plant.

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 a copy of this news-paper, 104 W. Main Street, Northville, Mich., 48167. Photos and other artwork are welcome.

FDA INFORMATION ON SEAFOOD STORAGE: The Food and Drug Administration offers a toll-free consumer hotline — 1-800-FDA-4010 — 24 hours a day to answer your questions about seafood storage, handling, preparation, nutrition and more!

CANNING CLASS: A hands on workshop in canning will be offered 9 a.m. to noon Saturday, July 31 at Oakland County Cooperative Extension Service, 1200 N. Telegraph, Pontiac. Cost is \$7.50. A seven week correspondence class is also being offered for \$15. For more information, call 858-0904, Monday through Friday, 8:30 a.m. to 5 p.m.

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 28, Coastal Italian, Classical Seafood Dishes with Chef de Cuisine Michael Berrend of Les Auteurs.

On Aug. 11, Summer Dinner Menu and Wine Tasting with Chef Paul Gross of The Whittier; on Aug. 18, House Specialties of the new Stelle with Chef Keith Josefak 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.

ISLAH'S FLAVORS: Strohn's Ice Cream Company introduces "Islah'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 Piatto. 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 & pimiento, Pasta Piatto, 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. Also 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.

OLIVE OIL HOTLINE: If you've ever wondered about the "heart-healthy" benefits of olive oil, call the International Olive Oil Council hot line. The hot line is open 9 a.m. to 5 p.m. Monday through Friday, Eastern time. Call 1-800-232-6548.

AMERICAN HARVEST CLOSED: Schoolcraft College's American Harvest Restaurant is now closed for the summer. The on-campus restaurant, which features gourmet specialties prepared by Schoolcraft's Master Chefs and Culinary Arts students will reopen this fall when classes resume.

KNOW THE FOOD PYRAMID: Want to know what you should eat to stay healthy? "The Food Guide Pyramid, beyond the Basic Food," 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-cool-cutter. Send it in, and we'll feature it on these pages.

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Pair veggies, pasta for summer

Summer is the perfect time to create delicious entrees using fresh vegetables from the garden or local farmer's market.

The Olive Garden Italian Restaurant's Rigatoni con Zucchini offers a delicious pasta dish with a summertime twist: sautéed zucchini and stewed fresh tomatoes. Rigatoni con Zucchini is a new entree featured on The Olive Garden's Summer Funtaastico menu, available now through Sept. 6.

For other summertime vegetable-filled dishes, the following tips supplied by the United Fresh Fruit and Vegetable Association, will help you choose the freshest produce.

● Beans — Pods should be firm, crisp and slender with good green color. Beans should break with a "snap." Wash before using.

● Mushrooms — May be white, tan or cream-colored. Freshest mushrooms are closed around the stem by a thin veil. However, those having open veils caused by loss of water are just as nutritious, but have a more pungent flavor. Refrigerate in a paper bag or vented plastic container. Avoid storing in plastic bags.

● Onions — Choose onions that are clean and firm. The skins should be dry, smooth and crackly. Avoid onions with wet, soggy necks or soft, starchy bulbs, which indicate decay. Keep at room temperature in a well-ventilated area. May be refrigerated: above all, keep dry. May be stored three to four weeks.

● Potatoes — Choose firm, clean and relatively smooth potatoes free of cuts or bruises. Avoid green-colored potatoes and those with sprouts. Never refrigerate potatoes, but keep them in a cool, dark, well-ventilated area. Keep away from light (which can cause greening) and moisture.

● Summer Squash — Should be fresh, heavy for its size and tender. Choose small to medium sizes. Refrigerate and use as soon as possible.

● Tomatoes — Choose smooth, firm and plump-looking tomatoes with good color. Place away from sunlight. Putting tomatoes in a bag hastens ripening. Best if never refrigerated.

● Carrots — Look for firm, well-shaped roots with good orange color.

● Broccoli — Look for compact bud clusters. Color varies from dark green to purplish green, depending on variety. Yellow and wilted leaves indicate aging.

Crunchy crabs make great eating

Continued from 1

TEMPURA-FRIED SOFT-SHELL CRAB

2 cups Japanese rice flour (available at Oriental markets)
1/2 teaspoon salt
1/4 teaspoon cayenne pepper
2 cups water
12 live soft-shell crabs (frozen crabs if out of season)

Peanut oil
Chopped parsley

In a bowl, mix together the rice flour, salt and cayenne pepper. With a wire whisk, slowly stir water into the mixture until the batter is smooth and has the consistency of heavy cream. Add more flour or more water if necessary. Set aside.

Clean the crabs — first rinse them well. Then with a pair of scissors, snip

the face off just behind the eyes. Lift up the back shell at its points and remove it with the gills. Reserve the shells.

With a spoon, clean out the mustard-colored bile sac and again rinse the crab well. Place a damp cloth over the crabs and refrigerate until ready to fry.

Pat the crabs — first rinse them well. Then with a pair of scissors, snip

the face off just behind the eyes. Lift up the back shell at its points and remove it with the gills. Reserve the shells.

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Family winery enters a new era

Continued from 1

"I don't believe that the oak itself brings any complexity to the wine," Chapoutier said. "It should offer the wine a slow oxidation potential. The problem with chestnut is that it allowed too much oxidation."

"To have flavorful wines, you need flavorful fruit. You get this when the vineyard has low yields and the grapes are picked at peak ripeness. If grapes are picked too early, they have higher acidity which I consider cheap wine insurance. Winemakers who don't know their fruit look for high acid profiles in their fruit as a safeguard. I don't worry about acidity. I

look for fruit flavors to make the best wines. It's a myth that wines with higher acidity will have a longer life. A wine should be balanced with generous fruit."

In the past, a limited number of Chapoutier wines have been available in this market. The good news is that many more are being made available. The following tasting notes are only a sampling. Chapoutier wines span the price spectrum from just over \$10 for a 1990 Cotes du Ventoux to \$51 for the best wine 1990 Hermitage "La Sizeranne."

The 1990 Chapoutier Tavel "La Marcella" (\$21.50) is a rose wine produced from 100 percent grenache.

"With this wine, I do what we did in the Rhône 100 to 150 years ago when rose wines from the Rhône were held in high esteem," said Chapoutier.

If you think that a rose is a whippy wine, then try this one with spicy food and watch it work its magic.

1990 Hermitage Blanc "Chante Alouette" (\$39) is 100 percent marsanne. The taster is immediately charmed by the orange zest aroma. To discover the difference soil makes, try this wine side-by-side with the Chapoutier St. Joseph Blanc (\$24) which is also 100 percent marsanne.

The 1990 Chapoutier Tavel "La Marcella" (\$21.50) is a rose wine produced from 100 percent grenache.

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

to the soil elements.

1991 Chateaufort-du-Pape "La Bernardine" (\$27) is highly perfumed with phenomenal length. The aromas of roses, red plums, herbes de Provence, red currant jam and wild cherry are irresistible. This wine is also 100 percent grenache.

"With this wine, we have returned to the tradition of the region," Chapoutier said. "Historically, Chateaufort-du-Pape was not a blend of grape varieties, it was 100 percent grenache."

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Keep a cooler in the car for groceries

"Summer has arrived and sometimes it is easy to forget just how warm it can get outside," said Sylvia Treitman, home economist for the Oakland County Cooperative Extension Service.

Most cars retain heat so well that even a pleasant day of 70 degrees can actually be too hot for food to be left in the car for longer than an hour.

It's a good idea to keep an extra ice chest in your car for summer grocery shopping. Cold foods can be kept safer this way. Often unplanned emergencies arise and you end up making several stops along the way home.

Here are a few more food safety tips for hot weather.

● Put groceries away immediately after shopping — perishables need to be refrigerated first.

● Perishable foods should not be left out more than two hours.

● Defrost all frozen foods in the refrigerator — never at room temperature.

● If you are eating outdoors never leave food out in the hot sun. Provide a source of cooling such as a bowl of ice to set food in and keep food in a shaded area.

● If you have other food safety, food and nutrition or food preservation questions, call the Food and Nutrition Hotline, 8:30 a.m. to 5 p.m. Monday through Friday, 858-0904.

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American Heart Association

Florine Mark/Weight Watchers

Car snacks make road trips easy

Summer vacation travel can sometimes spoil the best of "healthful" intentions. For many, traveling in the car means snacking in the car. Snacking can be healthy—it's just a matter of how much we eat and what we choose to snack on.

My first rule of car travel is always bring a cooler. I pack plenty of bottled water, veggies and fruit. Take advantage of summer's best—ripe, delicious, refreshing, grapes, peaches and melons.

When you or your kids want something to munch on, don't bring out the potato chips and cookies, try Crisp Pita Chips. These homemade chips can be stored in a sealed container for up to two weeks, perfect for vacation travel. Or, for something a little sweeter and different, try Cocoa Crunch Mix. Your kids will love it!

CRISP PITA CHIPS

Four 1-ounce pita breads, split and quartered
1 tablespoon plus 1 teaspoon olive oil
2 tablespoons grated Parmesan cheese
1/2 teaspoon paprika
1/2 teaspoon chili powder
1/2 teaspoon salt
1/2 teaspoon ground red pepper

Preheat oven to 425 degrees. Spray large baking sheet with nonstick cooking spray. In large bowl, combine all ingredients; toss to coat pitas. Place on prepared baking sheet.

Bake 5-6 minutes, turning pits once, until crisp. Store in airtight container. Makes 4 servings.

Each serving (8 chips) provides: 1 Fat, 1 Bread, 1 Fruit.

15 Optional Calories on the Weight Watchers Food Plan. Per serving: 143 calories, 6 g fat
"Weight Watchers Magazine," May 1992.

COCOA CRUNCH MIX

1/2 cup reduced-calorie tub margarine
1 tablespoon granulated sugar
1 tablespoon unsweetened cocoa powder
2 ounces thin pretzel sticks, coarsely broken
1/4 ounces wheat squares cereal
1 ounce shredded wheat cereal, coarsely broken
1/4 ounces toasted oat cereal
1/4 ounces unsalted peanuts coarsely chopped
1/4 cup raisins

In large saucepan, melt margarine; stir in sugar and cocoa. Add pretzels, wheat squares, shredded wheat, oat cereal and peanuts; cook, stirring frequently, 2-3 minutes. Stir in raisins; cook 2-3 minutes longer, until mixture is dry. Cool completely. Store in airtight container. Makes 8 servings.

Each serving provides: 1 Fat, 1 Bread, 1 Fruit, 25 Optional Calories on the Weight Watchers Food Plan. Per serving: 167 calories, 5 g fat
"Weight Watchers Magazine," October 1992.

ROASTED VEGETABLE-PASTA SALAD

2 tablespoons Dijon mustard
1 tablespoon plus 1 teaspoon olive oil

Each serving provides: 1 Fat, 2 Vegetables, 1/4 Bread, 1/4 Protein on the Weight Watchers Food Plan. Per serving: 183 calories, 6 g fat
"Weight Watchers Magazine," May 1992.

1 tablespoon lemon juice
2 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 medium red bell pepper, cut into strips
1 medium green bell pepper, cut into strips
1 medium yellow bell pepper, cut into strips
1 cup cubed eggplant, cut into 1/2-inch pieces
1/4 cup olive oil

Preheat oven to 350 degrees. In small bowl, combine mustard, oil, lemon juice, garlic, salt and black pepper.

In a 13 by 9-inch baking pan, combine bell peppers and eggplant; toss with mustard mixture. Roast 20-25 minutes, until vegetables are tender; set aside.

Meanwhile, in large pot of boiling water, cook pasta 10-15 minutes, until just tender. Drain and add to vegetables. Toss to mix well.

Place in serving bowl or plastic container; cover and refrigerate until well chilled. Stir salad before serving. Makes 4 servings.

Each serving provides: 1 Fat, 2 Vegetables, 1/4 Bread, 1/4 Protein on the Weight Watchers Food Plan. Per serving: 183 calories, 6 g fat
"Weight Watchers Magazine," May 1992.

Schoolcraft set for annual fete

Mark your calendar for the feast of the season when the Schoolcraft College Foundation presents its second annual "Culinary Extravaganza" on Sunday, Sept. 19, from 2-5 p.m. in the College's Waterman Campus Center.

Joe Muer of the popular Joe Muer's, Detroit, is the Extravaganza's honorary chair for the second year, along with co-chairs Betty Jean Awrey of Awrey Bakery in Livonia, and Jean Shapiro of Northville. All proceeds from the event will fund culinary arts scholarships.

Over 60 of the finest restaurants, caterers and beverage corporations in the Detroit metropolitan area, including 2 Unique Caterers, Acadia, American Harvest, Boodles, Cafe Bon Homme, Cafe Cortina, Canteen Corporation, Caucas Club.

Central Distributors of Beer, Charley's Crab, Cherry Blossom, Chez Pierre, Chimayo, Courthouse Brasserie, Cocina Del Sol, DaVinci's Market at the Novi Hilton, DePalma's, Diamond Jim Brady's.

Edward's Caterer of Northville, Elite Sweets, Excalibur, Fox & Hounds, Golden Mushroom, Good

Time Party Store, Gratz, Heavenly Bakery, Jacques Demer's, Joe Muer's, Kathy's Cakes, Kingsley Inn.

Les Saisons, Le Metro, Livonia Marriott, Lorrie's Confectionately Yours, MacKinnon's, Malibu, Marco's Dining & Cocktails, Mid-Town Cafe, Morris, a Michigan Bistro, Old Woodward Grill.

One 23, Orchard Lake Country Club, Pavlina Cakes, Pike Street, Prickly Pear Cafe, Rocky's of Northville, Sebastian's Grill, Showerman's, Station 885, Sweet Dreams Pastries, The Breadwinner, The Dearborn Inn, The Restaurant at The Ritz-Carlton, The Rhinoceros, The Whitney, Tom's Oyster Bar, Too Chee, Union Street, and The Westin will offer tastes of gourmet appetizers, entrees, desserts, wines and liquors.

Exciting raffle prizes will be awarded throughout the day.

Tickets for the extravaganza are \$35 per person, and can be reserved by calling Schoolcraft's Institutional Advancement office at (313) 462-4417. Visa, MasterCard, Discover, and personal checks are accepted.

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

Summer party dips whip up quick in your microwave

By DESIREE NIVEA
Copy News Service

Dips are one of America's most popular snack and party foods. And luckily, they're also one of the easiest to prepare, especially when your microwave can warm them to a just-right temperature in minutes.

Dips make tasty before-meal appetizers. If you're planning a heavy dinner, appetizer dips should be light; precede a light supper with heavier dips.

Serve dips with drinks at an evening cocktail party, with cocoa or mulled cider for a winter evening snack, with beer or soft drinks for a summer outdoor get-together.

Because some people tend to drink more alcohol during the outdoor party season, it's a good idea to provide plenty of snacks to keep guests from getting too much alcohol on a too-empty stomach.

Most dips are high in fat content. Because microwaves are attracted to fat, dips tend to heat very quickly.

Hearty cheese-based fondues make very popular dips, but remember that cheese can overcook quickly in your microwave

083 Apartments For Rent

MILFORD Village, Nice 2br. townhouse, full bath, no pets. \$600 plus security & utilities. (313)684-5034 days, (313)887-3690 even.

DISNEY/EPCOT...Universal Studios, 1 1/2 miles away. Luxury 2 & 3 br. 2 bath condos. Washer, dryer, microwave, pool, jacuzzi, tennis courts, from \$525 weekly. 1-800-486-5150 days; (313)478-9713 evenings.

HIGGINS Lake Cottages. Fully furnished, 1,2,3 bds. some w/replace. (313)735-9841.

LUPTON/ROSE city area. Cottages for rent on private lake. Call Cheryl's Viewpoint Resort at (517)743-2525.

097 Wanted To Rent

LOOKING for 3 or 4 bedroom home in Northwest School area. Can pay \$800 a month. Please call (517)548-9160. Must be in Howell.

100 Arts & Crafts

ATTENTION crafters: now juring new artists at Mill Pond Merchants. Now low per holiday season rental rates. Call now (313)220-0920 ask for Teri

BOOTH Space available for Whitmore Lake Harvest days. Sept. 18. Call Dr. Griffith (313)449-2039.

GIANT outdoor and indoor flea market and craft show. Sat. & Sun., year round each weekend all summer long. Over 200 outdoor spots and over 80 indoor spots. Vendors and customers wanted. Free admission, easy exit 118 off I-69. B.B.C. BUYING, 8872 E. LANSING HWY., DURAND, MI 48429. (517)288-5270, (517)288-4176.

VENDORS needed for arts, crafts & misc show. June 24, 14, 15. Rental space, \$45. (313)231-1224 (313)449-8667

ANN ARBOR Antiques Market - The Brusher Show. Sunday, August 15, 9am-4pm, 5065 Ann Arbor Salina Road, Ext 175 off I-94. Over 250 dealers in quality antiques and select collectibles. Admission \$4. Third Sundays, 25th season! The original!!!

MOVING. Slot machines for sale: penny, nickel & dime. Collector's dream, no dealers. (517)546-6182

KENMORE washer. Excellent cond., dryer not working. Almond. \$125 for the pair. (313)684-5010.

KENMORE washer & dryer. \$200 ea. (313)624-6099.

KING Size waterbed w/wooded headboard & drawers beneath, w/2 wireless mattresses, 2 heaters, 2 dressers, & 2 night stands. \$500/best. 46in remote control projection TV, w/2 additional speakers, \$1000/best. (313)227-1792

KITCHEN cupboards. Uppers & lowers. Large lazy Susan, oak Couch, and table. (313)498-3386

LARGE screen TV, Magnavox, with many features. \$250/whg. (313)231-0169.

LIKE new, Sears Kenmore, heavy duty gas dryer, Panasonic electric dryer, Whirlpool heavy duty washer, GE gas stove. (517)223-7748

LOVE seat, \$150. Sleeper couch, \$125. Wall recliner, \$75. Regular recliner, \$150. Large dresser & mirror, \$125. (313)229-2140.

MOVING. Living & dining room, TV, bar stools, dog cage, quality & reasonable. (313)887-5960.

MOVING Sale. Mauve 3 piece sectional sofa by Berns, like new. Original cost \$2400, asking \$900. (313)344-4833

QUEEN size wireless heated waterbed with 6 drawers, stove with attached microwave.

QUEEN size bedroom outfit, \$300. 2 love seats, \$100. Exc. cond., will deliver. (313)632-8114 after 6pm.

QUEEN size black cast iron bed w/canopy extensions & mattresses. Brand new, must see. (517)546-4992.

RAINBOW vacuum/extractor, all parts, used once. \$600. (313)348-0901

SEARS best Kenmore built-in dishwasher. Runs good, \$50. (313)878-0127.

SOLID Pine Harvest table & 4 ladder back chairs. \$400. (313)227-5337.

STANDARD 30in Whirlpool stove, \$150. (313)437-5668 11am-2am, or leave message. TV, 19in RCA color, \$50. (517)223-5973

TV and VCR repair. Low rates. Free estimates. (517)546-6176.

USED br. set, twin platform bed with mattress and storage drawers, combo chest/bookshelf, white laminated with grey accents. \$350. (313)347-7795.

WHIRLPOOL gas dryer, good cond. \$50. (313)229-9210.

FULL length wedding gown w/headpiece & veil. Size 8. Asking \$400. (313)347-1239.

JOHN DEERE model #316, 50" mower, hydro-static, 2 yrs. old, 169 hrs. Exc. cond. \$4000. (313)437-4974.

JOHN Deere 318 tractor, 145 hrs., 50in deck, \$4800. Call after 5pm. (517)548-2826

ROTTOTILLER, Shp. 4 ino, \$175. (313)349-8639.

APPROX 63 bit sections (504) stockade fence, w/ornamented board, 2 1/2in gates, 1 walk through gate, \$3000. (313)486-6675

2 ROUND Trip plane tickets, Detroit to Orlando, Oct. 1-9. \$200 each or best. (517)223-7668.

PINCKNEY, July 29 & 30. 10am to 5pm. Furniture & household goods. 7684 Pinckney, D-19. 2 miles n. of Pinckney. (517)546-6626.

SOUTH LYON. Family Worship Center on 8 Mile Rd., W. of Pontiac Trail. 9-6pm July 31, Sat. Huge Church Rummage & Bake Sale. Furniture, household items, kitchen items, clothes, jewelry, much furniture, some antiques.

BAHAMIA Cruise. 5 days/4 nights. Overbought corporate rates to public! \$279/couple. Limited tickets. (407)767-8100, ext. 2449. Mon-Sat. 9am-5pm. (517)546-6626.

BASEBALL cards, approx. 25,000, 1982 up, \$600/best, (313)437-3024 ask for Mike.

CEILING fan (white), brand new. White new cast iron double sink. Double dr. Whirlpool fridge/freezer, lawn tools, black steel patio table & chairs w/umbrella, like new. (517)548-5399.

GESTETNER stencil color 1103, good cond., best offer. (517)546-3942. Tue/Fri 10-3.

LARGE dust real bins (3x4x3ft) great. Great for storage, leading free stock. Stackable and collapsible. \$35/50 each. (313)698-4094

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GESTETNER stencil color 1103, good cond., best offer. (517)546-3942. Tue/Fri 10-3.

LARGE dust real bins (3x4x3ft) great. Great for storage, leading free stock. Stackable and collapsible. \$35/50 each. (313)698-4094

NEW central air conditioner, complete package, \$780. (517)548-6229.

ROUND ROTORFREE T.V. ANTENNA by Winegard as low as \$89.00. No moving parts! Mounts indoors or out. FreeFast delivery. For more information call (800)528-9984 Denny's Antenna where satisfaction is guaranteed or your money back.

SPASHOT TUB. Wholesale clearance of 92-93 stock. Example: 4 person; 12 jets; pump; motor; filter; heater & warranties. Ware #4462. NOW \$1365!

WILL trade complete satellite system. Exc. cond. for 12 or 14ft aluminum boat & motor. (313)634-7905

I have access to several thousand yards of top quality Stain Master, Worry Free & 100% nylon carpet. I will carpet your livingroom & hall in a great new 100% nylon carpet, choice of colors, \$289. Price includes carpet, pad & installation based on 30sq.yds. Add 3 bns. save even more, \$699. Based on 75sq.yds. All carpet first quality, & guaranteed. (517)548-7783, (800)612-5725.

COUNTRY couch, 24 chairs, earth tones, \$150/best, good cond. (313)231-3314.

DINING room table & 6 chairs, Willett maple, needs refinishing. \$300. (313)229-7620.

DRESSER. Over five long, 8 drawers, 2 mirrors. A fine piece of furniture. \$200, or best offer. (517)546-2642, after 5pm.

DRYER. Kenmore Heavy Duty electric. 5 yrs. old. \$150. (313)229-9110.

KENMORE washer. Excellent cond., dryer not working. Almond. \$125 for the pair. (313)684-5010.

KENMORE washer & dryer. \$200 ea. (313)624-6099.

LARGE screen TV, Magnavox, with many features. \$250/whg. (313)231-0169.

LIKE new, Sears Kenmore, heavy duty gas dryer, Panasonic electric dryer, Whirlpool heavy duty washer, GE gas stove. (517)223-7748

LOVE seat, \$150. Sleeper couch, \$125. Wall recliner, \$75. Regular recliner, \$150. Large dresser & mirror, \$125. (313)229-2140.

MOVING. Living & dining room, TV, bar stools, dog cage, quality & reasonable. (313)887-5960.

MOVING Sale. Mauve 3 piece sectional sofa by Berns, like new. Original cost \$2400, asking \$900. (313)344-4833

QUEEN size wireless heated waterbed with 6 drawers, stove with attached microwave.

QUEEN size bedroom outfit, \$300. 2 love seats, \$100. Exc. cond., will deliver. (313)632-8114 after 6pm.

QUEEN size black cast iron bed w/canopy extensions & mattresses. Brand new, must see. (517)546-4992.

RAINBOW vacuum/extractor, all parts, used once. \$600. (313)348-0901

SEARS best Kenmore built-in dishwasher. Runs good, \$50. (313)878-0127.

SOLID Pine Harvest table & 4 ladder back chairs. \$400. (313)227-5337.

STANDARD 30in Whirlpool stove, \$150. (313)437-5668 11am-2am, or leave message. TV, 19in RCA color, \$50. (517)223-5973

TV and VCR repair. Low rates. Free estimates. (517)546-6176.

USED br. set, twin platform bed with mattress and storage drawers, combo chest/bookshelf, white laminated with grey accents. \$350. (313)347-7795.

WHIRLPOOL gas dryer, good cond. \$50. (313)229-9210.

FULL length wedding gown w/headpiece & veil. Size 8. Asking \$400. (313)347-1239.

JOHN DEERE model #316, 50" mower, hydro-static, 2 yrs. old, 169 hrs. Exc. cond. \$4000. (313)437-4974.

JOHN Deere 318 tractor, 145 hrs., 50in deck, \$4800. Call after 5pm. (517)548-2826

ROTTOTILLER, Shp. 4 ino, \$175. (313)349-8639.

APPROX 63 bit sections (504) stockade fence, w/ornamented board, 2 1/2in gates, 1 walk through gate, \$3000. (313)486-6675

2 ROUND Trip plane tickets, Detroit to Orlando, Oct. 1-9. \$200 each or best. (517)223-7668.

FINISH grading for sod & seed. Bush hog work & field mowing. rototilling - plots & acres, post hole digging. (313)229-6139.

WILLIAMS TREE FARM. Lowest prices in Michigan. Pines 6-18ft. Spruce 3-5ft. Delivery/planting included. (313)227-1866

WHITE domestic geese. 1 yr. old. Take all 4 for \$25. (517)546-5377.

9N Ford tractor, runs good, \$1800. (517)548-2742

HAY rake, dump type. Old fashioned works, or makes good yard decoration. \$200. (313)231-9003.

1989 RICOH F 2010 copy machine. Exc. cond. 15 copies/minute. \$400 or/best. (517)546-3548

\$\$\$99 VOICE MAIL. Small biz will share voice mail. \$99/mo. per box. (313)788-2837. Announcement #102.

ADULT Airedales available. Mid-MI Airedale rescue. (313)878-3574.

AKC Beagle Pups. 10 weeks, bred small. (313)227-1822.

AKC Rotweilers puppies. Large but gentle. Police tracker history, \$500. (313)878-0127.

DACHSHUND. Mini, long hair, black & tan, 8 weeks, males, AKC current shots. (313)227-1525

DOG Runs. Dog kennels. Dog enclosures and dog dog houses. (517)548-6549.

GERMAN Shepherd pup, AKC, pure black, lovely dispositions. OFA stock. (517)628-2828.

GORDON Setter puppies available. show, field & pet. MICK. (517)851-8323 after 6pm

BASSETT Hound pups, stud service (313)229-2186 Ask for Beverly

MALTESE pups. AKC, soon to go, \$600. (313)227-5875

PUPPIES. Lab/Golden Retriever mix. 13 weeks, \$50. After 6pm (517)549-2873

SHIH Tzu puppies. 1 male \$200. 1 female \$250. (517)549-7683 days. (517)546-1246 eve.

SIAMESE & Himalayan kittens & cats. Personally guaranteed. (313)981-5376

USED wire rabbit cages, good deals. (313)878-5704.

WEIMARANER. 10 mo., neutered, housebroken, hunter, exc. bloodline. (313)231-3832. Call after 7:30pm.

2 Thoroughbred fillies 3 & 4 yr. olds., 16H, \$1800 each. (313)685-0179.

4 YR old beautiful black 1/4 quarter horse, about 14 1/2 hands, saddle broke, \$600. 15 1/2 hands, Appaloosa gelding. 1 yr. old. Nice trail horse. Experienced rider. \$1200. (313)498-2261.

AFFECTIONATE chestnut mare, excellent on trail, negotiable. Others available. (313)698-4084.

AFFORDABLE saddles & equipment. Western & English, new & used. PRICED TO SELL. (313)348-0082.

ALL TYPES of horses and ponies wanted. References available. (313)437-2857, (313)437-1537.

ALWAYS buying horses & ponies. References-childrens camp. (517)223-0055.

BEAUTIFUL AQHA sorrel yearling gelding. Good size and conformation. \$850 or best offer. (313)878-3328.

CIRCLE Y Western show saddle. 15 in. best. \$600. 2 western show bridles, one with matching breast coat, \$75-\$150. Assorted western show clothes including super suede chaps, small ladies (517)548-2542 after 6pm.

EXPERIENCED morning help. Thoroughbred farm near Womoc. (313)685-0179.

HALF Arab, half quarter horse mare. Pretty. 14 1/2 grey, 4 yrs. trds. \$1,300. (313)627-2717.

HORSES for western & jumping. Some equipment. Call (313)261-0405.

MORGAN mare, reg., 11yrs old. Pure Haven bred, exc. brood mare. (313)326-8283

REG. black bay Arab gelding. 15H, been shown 4-H & Class A. Great junior horse. Rides Huntseat & Western. \$3,500. (313)534-9423.

REGISTERED Tennessee walker. Black with white diamond. 4 yrs. old. Sired by ebony's threat. \$1800. (313)486-3843.

STABLE help, general, part-time, 6 days a week, experience preferred. (313)437-7724.

TENNESSEE Walking horse, 4 yr. old gelding, black, good bloodlines, needs exp. rider. (313)522-3595 home, (313)268-4250 barn.

WINGLING colt pony, 4 mo. old, \$300 or best offer. Youth saddle, \$200/best. (517)288-3202.

24FT Cent pontoon, 18 HP Evinrude, good cond., \$950. (313)231-1357

PONTOON Boat. 25 ft., fiberglass, seating for 8. 90 hp, mercury motor. Boat house kept.