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the NOVI NEWS

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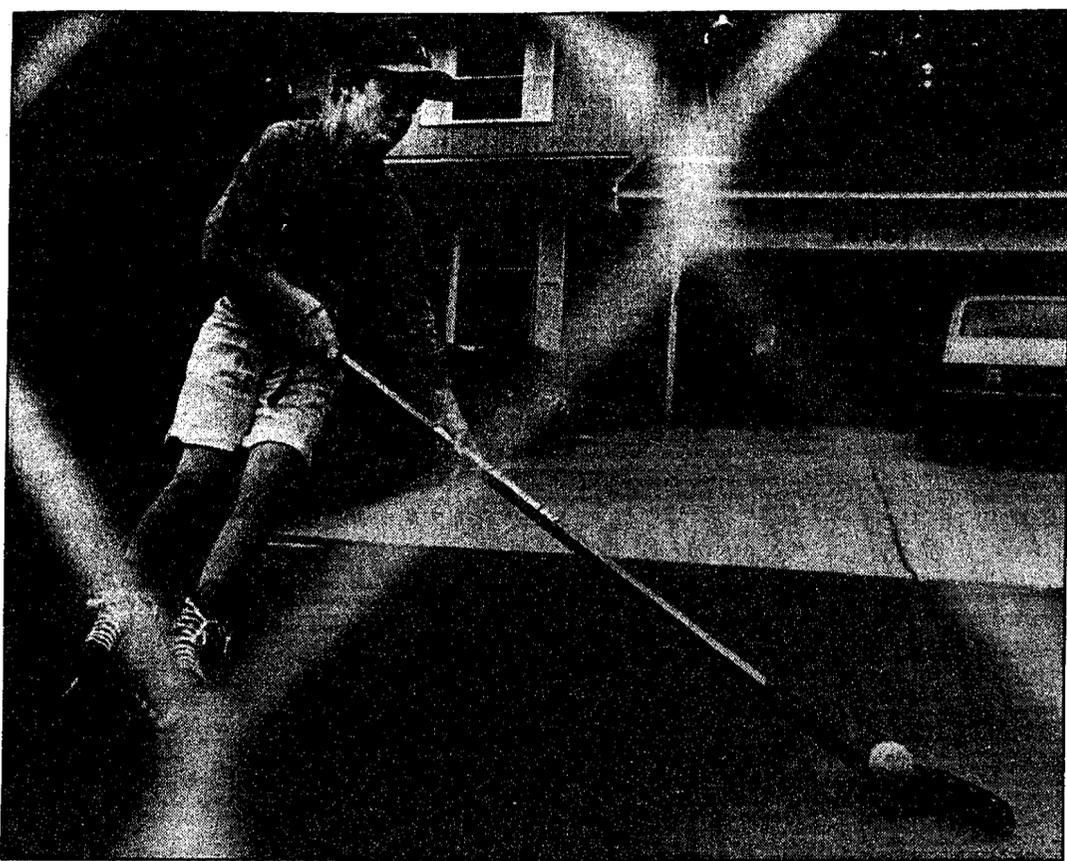


Photo by BRYAN MITCHELL

He shoots, he scores!

Just because the ice has long since melted doesn't mean that 11-year-old Brandon Henkel is going to let his skating skills slip. Brandon practices hockey on his own throughout the summer months on in-line skates. In the winter, he'll be in his third season of ice hockey.

Fretter hears prayers for old church

By JAN JEFFRES
Staff Writer

Friends of the Old Novi Methodist Church are singing hallelujah these days because if one developer taketh away, it looks like another one is going to giveth, big.

A corporate saviour in the form of Fretter Superstores has moved to the forefront. The retail outlet has offered \$50,000 to help rescue the church, with the condition that it not be required to landscape the vacant lot behind its Novi store next to West Oaks Mall.

"Fretter is willing to consider very seriously donating the \$50,000 to be used for Preservation Novi. I've got all the documents on the significance of the church," Terence Jolly, Fretter's lawyer, said Friday.

George Keros, the owner of the 117-year-old church, is eager to put up a strip mall on the site at Grand River Avenue west of Novi Road. Preservation Novi, a group formed to save city historic monuments, hopes to move the church before a city-imposed moratorium on its demolition expires on Sept. 21.

Supporters of the salvation plan say that it now seems eminently doable. A recent architectural assessment of the building confirms it's in good shape and a possible new site for the church could be pinned down within the next few weeks.

"I really do think it's going to happen. With the Fretter donation, it would make this possible," LuAnne Kozma, a founder of Preservation Novi said.

"It can be economically restored because it's in such great shape to begin with."

The Fretter money isn't exactly manna from heaven. It's part of \$63,000 in interest which has

"We would rather spend the money so it would be remembered for good reasons, rather than people recalling that for one year there was a grassy area with pin oaks and blue spruce."

Terence Jolly
Fretter attorney

stacking up since the electronics store put up a \$100,000 bond with Novi in 1985.

The Novi City Council and Fretter have been wrangling over the issue for several years now.

Fretter needed a variance to put up its 18,000 square foot store on Novi Road, because the site falls under the planned commercial center classification. This zoning requires buildings of 150,000 square feet or more.

The company and the city agreed in 1984 that the electronics retailer will either erect a 32,000 square foot building behind its existing one or forfeit the \$100,000 bond.

The second building was to be up one year after Novi completed a road near the Fretter store, West Oaks Drive, with the easement donated by Fretter, opened in spring 1987.

In 1989, the council gave Fretter an extension on the pact until January 1991.

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Parkview leads in MEAP scores

By RANDY COBLE
Staff Writer

Novi Community School District administrators say there's still room for improvement, but overall they see good things in the scores students received in the latest round of the Michigan Educational Assessment Program (MEAP) examinations.

Minor variations in performance among the district's four elementary schools, they add, result from timing more than anything else and don't indicate a problem.

All public school students in the state take the three-part MEAP exams, and are evaluated by the number who receive satisfactory scores in them: the reading and math portions in the fourth, seventh and tenth grades, and the science portion in fifth, eighth and eleventh grades.

Educators use the exams to see if students are learning what they should be for their age and grade level, school officials say. MEAP scores can guide teachers, showing them where students are strong and where they need to improve.

"What you're doing is seeing if the students are learning what you're teaching," assistant superintendent for instruction Rita Traynor said.

Traynor said that the MEAP itself has changed. While it used to be a measure of the minimum basic skills a student needs to know, she

Novi Public Schools MEAP Scores

| School | Math | Reading | Science |
|----------------------|------|---------|---------|
| 4th-5th grade | | | |
| Novi Woods | 59.7 | 59.7 | 84.5 |
| Orchard Hills | 56.3 | 64.8 | 84.5 |
| Parkview | 63.2 | 67.6 | 84.5 |
| Village Oaks | 59.4 | 63.5 | 84.5 |
| State Average | 36.7 | 42.3 | 71.0 |

Note: All Novi students take the MEAP Science Test while they are fifth graders at Novi Meadows School.

| | | | |
|----------------------|------|------|------|
| 7th-8th grade | | | |
| Middle School | 42.3 | 52.6 | 69.4 |
| State Average | 32.8 | 35.4 | 57.1 |

Note: All Novi students take the MEAP Science Test while they are eighth graders at Novi High School.

| | | | |
|------------------------|------|------|------|
| 10th-11th grade | | | |
| Novi High School | 53.3 | 33.2 | 84.4 |
| State Average | 38.3 | 23.1 | 46.5 |

Note: All Novi students take the MEAP Science Test while they are eleventh graders at Novi High School.

pointed out, today it also tests higher learning concepts. That fact affects the scores students receive.

"It's not what we remember from a few years ago," Traynor said. The 1992-1993 MEAP exams

took place last year. After compiling the results Novi's administrators and teachers studied them over the following months.

What makes the MEAP numbers all the more important is that Lans-

ing has linked student performance on the test to getting a state-endorsed high school diploma. Beginning with class of 1994, students across Michigan now must receive satisfactory scores on all three sections of the test in order to receive the diploma. Students who do not pass any portion of the test can retake it at the next test period.

About one-fifth of the 1992-1993 junior class at Novi High School are ineligible for the diploma because they have not received satisfactory scores on all three sections. Some 41.1 percent of last year's tenth grade class are ineligible.

The results of the 1992-1993 MEAP tests put Novi students well above state averages in all three categories in all grade levels. The school-by-school breakdown of the district's 1992-1993 MEAP scores, however, does show a difference in scores among the four elementaries in reading and math: Orchard Hills, Parkview, Village Oaks and Novi Woods.

Parkview's fourth graders received the highest percentage of satisfactory scores among the four with 67.6 percent. That compares to 64.8 percent for Orchard Hills, 63.5 percent for Village Oaks and 59.7 for Novi Woods, a range overall of 7.9 percent.

Some 63.2 percent of Parkview's fourth graders picked up satisfactory scores in math testing, again

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Justice moves slow in Carlesco case

Editor's note: This article is the second in a continuing series discussing two lawsuits filed against the Novi Community School District. The plaintiffs, Victoria and Anna Carlesco, have agreed to discuss their cases with The Novi News.

By RANDY COBLE
Staff Writer

Justice may or may not be blind, but for one Novi family she certainly has been slow.

The trial of the lawsuits Victoria and Anna Carlesco have filed against the Novi Community School District, scheduled to begin tomorrow, has been delayed — again. The adjournment of the Aug. 3 date — a new trial date of Oct. 12 has now been set — is the latest in a series for the two suits, one filed this February, the other in 1989.

District lawyers requested the delay late last month from Oakland County Circuit Court Judge Denise Langford-Morris for unspecified reasons.

The suits allege that district officials' actions contributed to the suffering Victoria underwent after a volunteer diving team coach at Novi High School sexually assaulted her in the fall of 1987 when she was a 15-year-old sophomore there.

Then-girls' swim team coach Harold Anderson and assistant coach Meredith Somers, the suits say, did not inform school officials or police when Carlesco informed them that Timothy Pelfrey sexually assaulted her in the school's weight room, or discuss the matter with Pelfrey.

That in turn, the suits continue,

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Police releases records, for price

By RICK BYRNE
Copy Editor

After a six-week delay, the Michigan State Police have complied with requests by this newspaper to supply police reports for publication. The requests were made under the state's Freedom of Information Act.

In a letter dated July 27, the Michigan State Police agreed to supply 88 police reports, some dating back to June 18, at a cost of \$201. The letter had been sent by Rosemarie Pifer, director of the State Police Central Records Division in Lansing, and was signed by Sgt. Malcolm Hall, the department's Freedom of Information coordinator.

Police reports are viewed by reporters from this paper on a regular basis at local police stations. All local police agencies cooperate fully, and the results appear in each edition under the

"Police News" heading on Page 4-A. The Northville post of the Michigan State Police has been the lone exception.

Novi News Managing Editor Michael Malott expressed his dissatisfaction at the response of the State Police, pointing out that the documents, some requested six weeks ago, were not made available in a timely fashion.

He added that the paper's FOI requests made it clear that reporters only want to view the documents, not obtain copies. He said the actions appear to violate Michigan's FOI Act.

"Simply put, we expect the state police to follow the law," said Malott. "As a state agency responsible for enforcing the law, it is all the more important that it abides by the laws that apply to it. The state police cannot pick and choose which laws they will follow, nor should they take the FOI Act lightly."

"Still, they do not appear to be in compliance.

They are extremely late in responding. Up to this point, there had been not response at all. And now they want to charge us \$201 to read these reports. We've made it very clear we don't want copies; we only want to read the reports, just as we read reports from every other police agency. To charge us any amount to look at those reports is ludicrous and I don't see any provision in the FOI Act that allows for it.

"Clearly, the state police are trying to do everything they can to keep this newspaper from reporting about their activities. I haven't the slightest idea why. But they need to remember they are the police agency for the State of Michigan, not some South American banana republic."

Dawn Phillips, an attorney for the Michigan Press Association, agreed that the State Police appeared to be in violation of the FOI Act.

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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, 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 meeting 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.

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

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

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

Amateur Radio Club: The Novi Amateur Radio Club will meet at 7:30 p.m. at the Novi Civic Center. Any individuals interested in any aspect of amateur radio two-way communication are invited to attend.

Menopause Support Group: Providence Medical Center, 47601 Grand River Ave., hosts a monthly menopause support group from 7:30-9 p.m. for women with concerns about menopause. Call 380-4115 for more information.

Jaycees: The Novi Jaycees will hold a general membership meeting at 8 p.m. at the Jaycee House on Sixtigate.

Wednesday, August 4

Athletic Boosters: The Novi High School Athletic Boosters Club will hold its monthly meeting at 7 p.m. in room 107 of the high school.

Depression Support Group: A support group for manic-

depressive and depressive people will meet at 7:30 p.m. in Conference Room B of Providence Medical Center, 47601 Grand River. For more information, call Bill Foreman, (313) 386-3825.

Planning Commission: The Novi Planning Commission will meet in regular session at 7:30 p.m. in the Council Chambers of the Novi Civic Center.

Thursday, August 5

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

Monday, August 9

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

American Business Women's Assoc.: The Novi Oaks Charter Chapter of the American Business Women's Association will meet at Country Epicure Restaurant on Grand River. Social Hour is at 6:30 p.m. with dinner at 7 p.m. followed by a general membership meeting. Cost is \$15. All working women are invited to join. For reservations call 349-6281.

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

Tuesday, August 10

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

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

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

Wednesday, August 11

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

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

AARP Meets: The Walled Lake Area Chapter of the American Association of Retired People holds its monthly meeting at 1 p.m. at the Walled Lake Community Education Center, formerly Walled Lake Middle School, 615 N. Pontiac Trail, Any Lakes Area community member 50 or over is welcome to attend. Call 960-8444, or 669-6299 for more information.

SPARK: The Society for the Preservation of American Racing Know-

ledge, the all-volunteer support organization for the Motorsports Hall of Fame of America, meets at 7 p.m. at the Novi Expo Center. The meeting is open to anyone interested in supporting the Hall of Fame and Museum.

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

Thursday, August 12

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

Historical Commission: The Novi Historical Commission will meet at 7:30 p.m. at Novi Township Hall.

Saturday, August 14

Pet Adoptions: The Michigan Anti-Cruelty Society will host pet adoptions at Pet Supplies Plus, 41660 Ten Mile Road, from noon to 3 p.m. Pets from the MACS shelter will be adopted on-site. Adoptions will adhere to the MACS policies and guidelines.

Sunday, August 15

Pet Adoptions: The Michigan Anti-Cruelty Society will host pet adoptions at Pet Supplies Plus, 41660 Ten Mile Road, from noon to 3 p.m. Pets from the MACS shelter will be adopted on-site. Adoptions will adhere to the MACS policies and guidelines.

Monday, August 16

Cholesterol Screening: Total cholesterol screening by finger-stick method, will be offered 1-4 p.m. at the Botsford Center for Health Improvement/Health Development Network, 39750 Grand River Ave. Cost is \$5 fee. For more information call 477-6100.

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

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

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

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

Voter Registration: Today is the last day to register to vote in the primary election.

Tuesday, August 17

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

Koester: 'I am scarred for life'

By CRISTINA FERRIER
Staff Writer

Karen Koester wasn't happy Friday as she cleaned out her desk in the Novi Police Department.

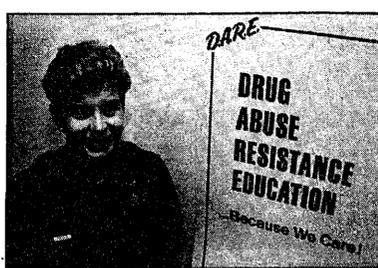
It's a desk she inhabited for barely a year as the city's crime prevention and DARE officer. It's also a desk she decided to give up when she resigned last month citing difficulties in work relations after a discrimination and harassment suit she filed against the city.

"When I was hired in I anticipated retiring in 25 years, not 12," she said. "I enjoyed working here and everything was nice until I became pregnant in 1988 and all the problems began."

Koester was the first of two female police officers to sue the city over pregnancy-related issues. Last year she won \$5,000 in damages from the city in her suit, which charged sexual harassment. However, a second complaint of discrimination due to the city's failure to provide a light duty policy for pregnant employees was not upheld in court. Her harassment suit originally sought \$500,000 in emotional damages.

Koester's suit charged that, once her pregnancy became known, her command officers in the department tried to harass and intimidate her into leaving the force. Among her complaints were that she was refused uniforms and gun belts that would accommodate her pregnancy and was forced to wear clothing that "made her look like a clown, not a police officer."

The case took four years to come to court. During the four years Koester had a second child and subsequently filed another lawsuit. Another officer in the department, Deanna Hall, also had a child and filed a harassment and discrimination lawsuit against the city. Hall's suit was settled out of



Karen Koester, in happier days a year ago when she was selected as Novi's DARE officer.

court for \$25,000 on July 14.

Koester said that, while she was waiting for her case to come to court, she started to feel comfortable working in the department again and when she was promoted last year she looked forward to continuing her career in Novi.

"Since it took so long to go to court, it kind of brought me to the surface again," she said. "A lot of people didn't know about it. But when I returned after the trial, things were different. People acted differently toward me."

"It wasn't for all this happening and I wouldn't be leaving," Koester said. "I make a good living here and I've got one of the best jobs in the department, as crime prevention and DARE officer."

"It's hard to put how I feel into words. You don't know what it's like to have a baby until you have one, and you don't know what this type of harassment feels like until you've been through it. Nobody knows what

it's like, except for Deanna."

The city is currently investigating another sexual harassment complaint against a command officer, which is signed by four female officers. Koester and Hall are among the signers.

Novi Police Chief Doug Shaeffer and Assistant City Manager Craig Glover have both declined to discuss the case, citing the confidentiality of personnel matters. Koester said that, although she is leaving, she will continue with the complaint and will testify on other-wise participate in the investigation "if they want me."

"This department is still a concern of mine," she said. "I care about this department and I won't just forget about it and let things go."

The City of Novi has denied that Koester or Hall were harassed or discriminated against, despite the jury decision. The city at this time remains without a light duty policy for pregnant workers and also does not

permit light duty assignments to male officers who are disabled by injury.

Shaeffer announced Thursday that Officer Todd Anger will replace Koester as the city's crime prevention and DARE officer. Anger himself has been off work for several months due to a knee injury. While he was off he exhausted all of his sick time, personal time and vacation time, and some officers in the department have donated their own leave time to help him out.

Shaeffer said Anger was the city's second choice for the position last year when Koester was promoted to the position and that the competition between them was very close.

Anger attended DARE training six months ago, Shaeffer said, although he stressed that he did not anticipate Koester's leaving the force. He said there was some talk of the time of adding more DARE programs in the district, which would require a second DARE officer.

"He graduated at the top of the class," Shaeffer added. Anger formally takes over the position today, Aug. 2.

Meanwhile, Koester said, she will look over her options and decide where she will take her career. She has no job lined up at this time. "I'm not 100 percent sure what I'll do," she said. "I'm going to take some time to think about it. This is my life, so I will definitely be something in law enforcement or security."

Although her future is uncertain, she said she took a long time to make her decision to leave and does not doubt it was the right choice.

"My unhappiness at work was affecting my happiness at home. It was affecting my health. I had to leave. I need a new beginning."

"Emotionally," she said, "I am scarred for life."

State police hand over reports

Continued from Page 1

"They have a duty to respond," Phillips said. "It's unfortunate that a public body as important to the citizenry as the State Police is unresponsive. The data they control are important to the citizenry: the locations of crimes, the modus operandi of crimes... To be unresponsive is a disservice to the citizens."

"It's unfortunate that they think they cannot follow the law."

Beginning in early June, this paper asked to view police reports at Post 21.

Lt. David Werner, commanding officer at the Northville post, stated on June 8 that no reports other than traffic accidents would be released without an FOI request. He then added that fatal traffic accidents would require an FOI request as well.

Werner declared that all FOI requests by this paper would be forwarded to the Michigan State Police Central Records Division in Lansing.

"Simply put, we expect the state police to follow the law... The state police cannot pick and choose which laws they will follow, nor should they take the FOI Act lightly."

Mike Malott
Managing Editor, Novi News

There the request would be processed, the documents copied, and the newspaper billed for the state's cost of compliance.

This paper filed FOI requests at the Northville post on June 15, June 25, July 2, July 9, July 16 and July 22. In all, 102 reports were requested, using case numbers taken from the post's complaint book.

No response was received until the Pifer/Hall letter of July 27.

In that letter the State Police agreed to provide the requested re-

ports, but claimed exemption on 14 of them. Exemption was claimed on 12 cases because reports had not yet been filed. Exemption was also claimed for two others "based upon an open investigation."

Michigan's FOI Act requires all public bodies, such as the State Police, to release all public documents on request. The act identifies police reports as public documents.

Some exemptions from release are allowed. The exemptions are quite limited, however, and in all cases the

document must still be released, albeit with the exempt sections edited, deleted or blacked out.

The FOI act allows no exemption for "open investigation" unless such release would interfere with law enforcement procedures, disclose techniques, or disclose the identity of confidential sources.

Both of the cases withheld for reasons of "open investigation" were identified in the complaint book as criminal sexual conduct cases.

The act also requires a public body, when in receipt of an FOI request, to respond within five business days, either by providing the requested documents, or a written explanation as to which exemptions the agency would claim for non-release.

That the State Police did not respond to the FOI requests of June 15, June 25, July 2, July 9 and July 16 within the prescribed time appears to be a violation of the FOI Act.

TV viewers tune in Northville singer

By MICHELLE HARRISON
Staff Writer

Even if he had to stand in line for over six hours, sunburned and recovering from a cold, Robert Bugar isn't complaining.

The 26-year-old Northville singer said it was "discouraging" when he arrived at the studio of WDIV Channel 4 to audition for the "Super Singer" competition at 9 a.m. and found thousands in front of him.

His turn finally came and went and he was asked to perform again, this time on videotape.

A few weeks later, Bugar was asked to come in to make another videotape.

"Then they called me back and told me I was in the top five," Bugar said. "I was pretty excited. My mom screamed. One of the producers called me and I mouthed to my mom it was a final cut and she screamed."

There, Bugar and the other four singers competed against each other with special spots shown during certain times on two weeks on WDIV. Viewers registered, telephone votes for their favorite performer. "I was excited about all the exposure," Bugar, who has been singing in bars and clubs for the past 10 years, said. "I couldn't afford that kind of advertisement."

As part of the contest, Bugar also got the chance to perform at the Renaissance Center for a week and during the Detroit fireworks celebration.

Bugar learned of his second place finishing before his performance at the fireworks celebration. Harvey Thompson won the contest as well as two Southwest airline tickets and the opportunity to perform at the Summerfest at the Palace of Auburn Hills.

Bugar said Thompson had been playing in local clubs for the past 30 years and wasn't disappointed in his own second best performance.

"I got to sing a song I wrote on TV in front of a half million people," he said. "I wasn't too upset about (not winning)."

Bugar performed "It's Easy," a song he described as a "smart-a-love song."

Since the age of 16, Bugar has been traveling the bar circuit, playing everywhere from Harpo's and The Ritz to small clubs around here. He and his partner Doug Meadows are known as "Dog Shell." The duo concentrates on playing basic rock and roll now.

"I grew out of playing the hard rock stuff," he said. "You can't act like a kid forever."

A 1985 graduate of Northville High School, Bugar said he plays the bar scene for money.

"It's a big dead end," he said, adding he is in the process of recording some of his stuff in hopes of signing on with a national label. He is also sending a copy of his video-taped performance to the producers of Star Search.

"A lot of bands in Detroit have been here forever," Bugar said. "A lot of great bands have been here forever and they're not going anywhere. I'm trying not to follow their example."

Bugar said he and Meadows do like to play their own material, but their "acoustic gig is all cover stuff." Bugar plays piano, guitar and is in charge of lead vocals while Meadows, also a Northville High School graduate, plays guitar and provides backup vocals.

"We would like to start playing four to five nights a week so we can later take a rest time and work on writing and finish recording," Bugar said.

Currently, "Dog Shell" plays two to three nights a week and are pretty well booked through October.

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The only other time Bugar felt a little uneasy was during his first performance at Harpo. Maybe it was because he was putting on a show for 3,000 people.

Although music is his life, Bugar said everybody needs some time to themselves.

"It gets old when you go to parties and everybody says 'bring your guitar.' Then my whole life is a performance. Every one in awhile I just want to hang out and not be the musician."

"I always have an idea," he said. "I usually come up with them while I'm driving. There's times I'm going out to see my grandpa and the first thing I do when I get there is sit down at his piano."

"I've wanted to play ever since."

He's tried other things, from selling furniture to carpentry, but the simple truth is Bugar just makes more money doing what he loves to do.

"I make as much in two nights singing as I did in 40 hours of carpentry," Bugar said.

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Although music is his life, Bugar said everybody needs some time to themselves.

"It's so easy to get busy and lose your train of thought and the song is gone forever."

Bugar's girlfriend Jennifer Clark reminded that, though, by buying him a handheld tape recorder to carry with him on his trips to see his Grandma and Grandpa Hanlin in Dearborn.

Describing himself as one of those kids who ran around singing all the commercials he had seen on TV, Bugar said he feels right at home in front of an audience.

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"I always have an idea," he said. "I usually come up with them while I'm driving. There's times I'm going out to see my grandpa and the first thing I do when I get there is sit down at his piano."

"I've wanted to play ever since."

He's tried other things, from selling furniture to carpentry, but the simple truth is Bugar just makes more money doing what he loves to do.

"I make as much in two nights singing as I did in 40 hours of carpentry," Bugar said.

Currently, "Dog Shell" plays two to three nights a week and are pretty well booked through October.

"We would like to start playing four to five nights a week so we can later take a rest time and work on writing and finish recording," Bugar said.

"The only times I ever got nervous was the first time. I was 14 or 15 and I was in the Gifford talent show. I had been taking lessons there. I thought I was going to lose it."

The only other time Bugar felt a little uneasy was during his first performance at Harpo. Maybe it was because he was putting on a show for 3,000 people.

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"I've wanted to play ever since."

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Robert Bugar performs at the Expo Beach Club and Novi Bowl.

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Checks reported stolen from desk and used

A resident in the Lakewood Park homes condominiums reported July 27 that someone stole and used some of her unissued checks.

The woman moved here from Florida in May. The checks were in a locked rolloff desk, which was stored in the garage.

After receiving copies of cancelled checks that she said she did not write, she checked the desk and found them missing.

There are currently no suspects or witnesses.

CONFUSED: A resident on Cumberland, who was returning home intoxicated July 19, found he was unable to open his door so he tried to break

in through the screen.

The problem, police said, is that he was at the wrong house.

The residents of the home the man broke into were away on vacation at the time of the incident. The man agreed to pay for the damages.

LARGENY: A resident on Strawberry Court in the Pavilion Court apartment complex reported July 27 that someone stole \$100 from a wallet in her bedroom.

She told police she'd withdrawn \$300 from the bank earlier in the day and placed \$200 in the center part of her wallet. It was still there, but the other \$100, which was in a different part of the wallet, was missing.

Police News

Police noted no signs of forced entry to the home.

Police also noted that a similar incident happened at a Sears store in Livonia on July 23. No further description of the suspect was available.

LARGENY: Several employees at Sears told police July 27 that they saw an unidentified white male open a locked cash register and remove an unknown amount of money.

Police noted that the case is unusual because, in order to enter the registers, a computer code must be punched in. The suspect apparently knew the code.

Police who responded to a break-in alarm discovered a smashed window but the suspects were already gone.

DRUNK DRIVING: A 37-year-old Novi man was arrested for operating under the influence of liquor (OUIL) July 23. Police said it was his fourth offense.

The man, who was driving a 1993 Jeep, struck another vehicle on Grand River west of Meadowbrook causing minor property damage.

BREAK-IN: Commerce Control, a business on Vincent, was reportedly broken into July 26, and an unknown number of computers were stolen.

Police who responded to a break-in alarm discovered a smashed window but the suspects were already gone.

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

LARGENY: A Port Richey, Fla., man reported July 24 that someone stole the hubcaps from his 1993 Buick while it was parked at Novi Town Center.

He was parked northwest of the Bavarian Village store at 3 p.m. and returned at 5 p.m. to discover them missing.

Lawsuit over rape delayed

allowed the volunteer diving coach to sexually assault Carlesco again, a week after the first incident and four days after she informed them of it.

District administrators didn't have a policy dealing with retention of volunteers, the suits say, including background checks and proper supervision. If they had, the suits continue, Novi High swim coach Harold Anderson might not have taken Pelfrey on as a volunteer coach for the girls' diving team, and would have supervised him more closely.

Pelfrey was convicted of third degree criminal sexual conduct in 1988.

Anderson, Somers and Pelfrey are the only remaining defendants in the two suits, which were "consolidated" for one trial in March. Oakland County Circuit Court Judge Alice Gilbert in 1990 dismissed the school district, then-superintendent Robert Pwko, then-Novi High principal Robert Youngberg, then-assistant principal Milan Obrenovich and then-athletic director John Osborne as defendants.

The dismissal was made on the grounds of "governmental immunity," part of a state law which holds governmental agencies and their agents immune from civil liability for their actions unless they constitute "gross negligence."

District lawyers argued that the failure of the district and high school administrators to have a volunteer policy in place at the time of the incidents was not a "violation of duty."

Pwko, Youngberg and Obrenovich said they were not aware Pelfrey even existed before police investigation of the incidents began.

Attorneys for the Carlescos appealed that decision to the state court of appeals, which in April upheld Gilbert's ruling. The family has now appealed that decision to the Michigan Supreme Court, and will wait at least a year before being considered there.



School construction continues at Parkside Elementary School in Novi.

School updates follow schedule

By RANDY COBLE
Staff Writer

Steady as she goes.

James Kirk's standard end-of-episode order to the *Enterprise* bridge crew also sums up the progress of the Novi Community School District's 1993 bond issue construction work. Things seem to be rolling along with nary a cloud in the sky, on time and on budget at last check.

Additional renovations and technology installations will take place at all seven district schools over the next two years. The lion's share of the work should be done in time for Christmas of the 1994-95 school year.

Work began earlier this summer on a 10-classroom addition to Parkview Elementary. Renovations to Orchard Hills and Village Oaks Elementaries, as well as to Novi Meadows, are also underway. September will see construction begin at Novi High School, where over half of the \$31.9 million bond issue will be spent.

Renovations to Orchard Hills started in June, and all work should be done by September 1994. Those for Village Oaks began in June as well, and workers will complete them in two sections by next October.

Parlov's new wing will be ready for business by the start of the 94-95 school year. The additions at the high school are likely to stretch into December 1994. The technology equipment for all schools should be in place by that date as well.

The schedule calls for only a few minor improvements at Novi High — as well as districtwide carpeting installation — to wait for the following summer.

Officials estimate the final dust-and-vacuum will take place in August 1995 (startdate 1995.8).

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Cop car damaged, other driver busted

By CRISTINA FERRIER
Staff Writer

A Novi police car sustained front end damage July 25 in an early morning collision. The driver of the other vehicle was later arrested for operating under the influence of liquor.

Novi Police Sgt. Philip Schoen was driving the squad car that collided with a 1991 Plymouth Sundance driven by a 24-year-old Bloomfield Hills woman at the intersection of Twelve Mile and Novi Road.

Officers conducted a series of sobriety tests on the woman, which she failed. She refused a

Scores broken down by school

Continued from Page 1

leading the four elementaries. Novi Woods saw 59.7 percent score satisfactory marks, Village Oaks had 59.4 percent and Orchard Hills had 56.3 percent. That is an overall range of 6.9 percent.

Compared to state averages, however, all of the four are well above the norm. Some 36.7 percent of Michigan's fourth graders received satisfactory reading test scores last year, and 42.3 percent in math testing, Traynor said that the differences resulted from a combination of factors, including the fact that teachers in different schools teach different things at different times. Some may have covered objectives the MEAP focused on after the actual test itself, she said. Others couldn't receive needed training in new educational objectives on the MEAP until the tests as well, she added.

"We're seeing very comparable numbers across all four schools in the basic skills," Traynor said. "It's in some of the upper level concepts that require in-service training for teachers that there were some differences.

"We think we've covered those areas," she said in describing how teachers and administrators have used the exam results. "We're very pleased with the progress so far."

Among Novi seventh graders, the percent scoring satisfactorily in math last year was 42.3. In reading, the figure was 52.6 percent. The state averages were 32.9 percent and 35.4 percent, respectively.

Tenth graders getting satisfactory marks in reading numbered 33.2 percent in Novi last year, as compared to the state average of 23.1. In mathematics, 53.3 percent of Novi

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Opinions

5A

MONDAY
AUGUST 2,
1993

As We See It

Plan to condemn site needs another look

We are frankly puzzled that the city would consider the condemnation of a private citizen's property with the purpose of using it for a park.

The Novi City Council apparently is toying with that idea based on the attorney's letter that accompanied a land purchase resolution it approved at last Monday's meeting.



Government

Ever since voters in January approved a \$9.9 million bond issue to purchase and develop land for city parks, Novi has pursued and negotiated the purchase of several parcels. Two purchases — the Resco property and the Novi Tree Farm — have been made, totaling 325 contiguous acres. Along with an existing 80 acres of parkland, the city is well on its way to a stated goal of 500 acres of parks.

Since the day the bond issue passed, Novi has had its eye on 40 acres owned by Paul Mitchell. The undeveloped wooded lot north of Twelve Mile Road stands adjacent to the former Novi Tree Farm.

City Manager Edward Kriewall said negotiations with Mitchell have gone nowhere. The resolution approved Monday called the latest bid to purchase the property — \$998,919 — a "good faith offer." It would seem a contradiction then that City Attorney David Fried has called this offer "the preliminary step in the possible condemnation of the land for park usage."

But we have to ask, why consider condemnation at all when the case for condemnation is so weak. Novi would have to prove to an Oakland County Circuit Court judge that the taking of the land is for the public good. The case could run into an expensive jury trial as well, with no guarantee that Novi would get a good price.

The State of Michigan used the tactic of condemnation in seizing land for

Churches, races and traffic

News and observations from traveling around town:

ITEM FIRST: How many of you have had an opportunity to observe the progress on the construction of the new St. James Catholic Church on Ten Mile between Taft and Beck roads? If you haven't seen it yet, make it a point to drive by sometime soon. It seems like only a year ago that I covered groundbreaking ceremonies in a vacant field, and now the church is nearing completion.

And it's a real beauty, too. Perhaps the most beautiful church in either Northville or Novi.

I ran into a member of the St. James Congregation during Novi's 50s Festival and learned that a special dedication service has been scheduled for Thursday, September 16, at 7 p.m. Present at the service will be Archbishop Maljka, who will help the congregation consecrate its new building.

To the best of my memory, the last time an archbishop was in the area came when the Holy Family Catholic Church was consecrated back in 1977.

One other note about the remarkable development of St. James. The service on Sept. 16 has special significance because that date marks the fourth anniversary of the young congregation's very first service at Parkview Elementary School.

Father James Cronk and the St. James family are to be congratulated.

ITEM SECOND: How many of you had the opportunity to watch the big 8k road race sponsored by the Redford Road Runners in Northville last Saturday? It was definitely an impressive event. I didn't catch the official number, but the word along the course was that more than 1,000 runners participated.

Doug Kurris, Northville's world-class marathoner, was one of the organizers and did not run. But the field did include Detroit's Ella Willis who has won the Detroit Marathon several times. She won top honors in the women's division last Saturday.

The race participants, I understand, were extremely impressed with Northville, as well. Several have told me they were impressed with how beautiful the town is, and they also told me that they really liked the people.

"The people were really friendly," a runner from Howell told me. "They lined the streets and cheered us on the whole way; it looks like a great town."

I have also been told that Northville received a resounding roar of approval when runners were asked if they would like to return for their 1994 summer run.

ITEM THIRD: How many of you have noticed how bad the traffic is on Eight Mile... and on Ten Mile? The stop-and-go business on Eight Mile is understandable because of the road construction. The real surprise came when I was returning home on Ten Mile after dinner at the Ah Wok last week, and found more stop-and-go conditions.

Some of the jam can be attributed to people trying to avoid the Eight Mile construction. But I suspect a big part of it can also be attributed to the amount of residential development west of Novi Road on into South Lyon.

I just hope they hurry up and finish the Eight Mile work. Phil Jerome is executive editor of *The Novi News* and *HomeTown Newspapers*.

In passing

By Hal Gould



Elvis Fan
Wills Birdsell, a die-hard Elvis fan, caught Danny Vann's show at the Michigan '50s Festival

State Police should abide by the FOI law

At this paper, we've enjoyed cooperative relationships with the police agencies we cover. All of the local police departments allow us to view reports as part of standard operating procedure.

Five days of receipt. That the State Police took as much as six weeks to respond to our requests would appear to be a direct violation of the law.

By forcing this paper to file Freedom of Information requests, and forwarding them to its Central Records Division, the Northville Post of the Michigan State Police is not only betraying the public trust; it's not even adhering to department policy. State Police Official Order No. 33 of 1989 says "Departmental members are encouraged to aggressively offer information to the news media rather than waiting for inquiries from the media."

There's one more excellent reason why the police ought to provide a method by which reports can be viewed. It's the law. It sets a bad precedent — not to mention that it's lousy P.R. — for a law enforcement agency to appear to act above the law.

Michigan's Freedom of Information Act was created with the idea that members of the public should have access to the reports of the agencies that their tax dollars fund. We consider it a serious disservice to the community that the Michigan State Police does not feel it has to answer to the public it serves in a timely fashion, and charges an exorbitant amount for the privilege of viewing records it is required to produce.

Further, the law requires that all requests be answered in writing within

The good ole days at school?

John McGuire, patriarch of the McGuire clan that owns and operates Guernsey Farms the ice cream capital of Southeast Michigan if you ask me, paid us a visit last week.

What he brought with him wasn't butter pecan, though (damn). It was more like food for thought. His three little tidbits consisted of four photocopied pages. One was a pamphlet on home schooling, and another was a magazine article on motivating employees.

But the pick of the litter was a letter-to-the-editor from a Tucson, Ariz., newspaper, dated March 21, 1983. The writer, Sylvia Ford, was 90 years old, and while going through some old keepsakes she came across something of interest.

It was a teaching contract from the Tucson Public Schools, 1923, which the writer said she acquired when she was looking for a teaching job during that time.

Looking over the single sheet of paper, it's easy to see where the stereotype of the old school marm came from. That's the only kind of person that could fit the stipulations of the contract.

The contract specified that it was an agreement between Miss (Blank) and the Board of Education (Itales mine). Further, Miss (Blank) was to be paid the princely sum of \$75 per month. I also gathered from the wording that all teachers were paid that amount regardless of school, grade level, education or seniority.

A Tucson teacher just 70 years ago was contractually obligated not to smoke cigarettes. Makes you wonder what

went on in Tucson's teacher lounges. It certainly wasn't drinking, since teachers were also forbidden to drink beer, wine or whiskey. The contract would become null and void if the teacher was found smoking or drinking.

It gets better. The teacher also agreed not to get married, keep company with men, leave town "without permission from the Chairman of the Board of Trustees," or "ride in a carriage or automobile with any man except her brother or father." This definitely wasn't a career for young, single women.

Let's not forget the dress code. Teachers were not to "dress in bright colors," use face powder, mascara or paint the lips, or wear dresses less than two inches above the ankles. They were to wear "at least two topcoats" in a desert town where 100-degree days are common.

But perhaps the most inexplicable restriction — though it explains why it caught John McGuire's attention — was that the teacher was forbidden to "loiter in downtown ice cream stores." I can't say I've ever been to an ice cream store in downtown Tucson, but having read this contract, my curiosity is piqued.

Working conditions stipulated in the contract would have made today's teachers whither. They were to sweep the classroom floor at least once daily; scrub it at least once weekly; clean the blackboard once daily; and "start the fire at 7 a.m. so the room will be warm when the children arrive."

That, by the way, was the entire contract. There was no legalese, no liability clauses. The document's sexism is reactionary, but you have to admire its simplicity.

Personally, I'd love it if one of the local school districts in upcoming negotiations plunked this document down on the bargaining table as a joke.

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

LETTERS TO THE EDITOR

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

\$50,000 is church's salvation

Continued from Page 1

In February 1993, an obviously ruffled city council ordered Fretter to plan on landscaping the vacant lot in April 1993.

Novi officials have complained that not only did Fretter not add the second building, but it has been remiss in mowing the grassy lot.

City Forester Chris Pargoff is expected to bring a \$96,000 landscape plan for the Fretter lot to the council's Aug. 16 meeting.

But Jolly says the company would rather not finance a temporary landscaping. The shrubs and trees would likely be uprooted once a second store is built.

Fretter has recently submitted site plans to the city's planning department for a 24,000 square foot building, which would be leased by Computer City, part of the Tandy Corporation's retail chain.

"We think the money might as well be used to do something for the City of Novi, such as Preservation Novi or something like that, so that we can get the company's name on a plaque, that people recognize that we did donate some money," Jolly said.

"We would rather spend the money so it would be remembered for good reasons, rather than people recalling that for one year there was a grassy area with pin oaks and blue spruce."

Fretter has had three plans for the second building fall through: an expansion of its own; a Home Design store which backed out due to the economy; and a ParuGiant store which located in Farmington Hills instead.

Council Member Robert Schmid first suggested that Fretter bail out the church at the July 12 city council meeting. Fretter's corporate counsel Stuart Carson agreed.

Fretter was already eyeing Preservation Novi or the city's Rotary Park

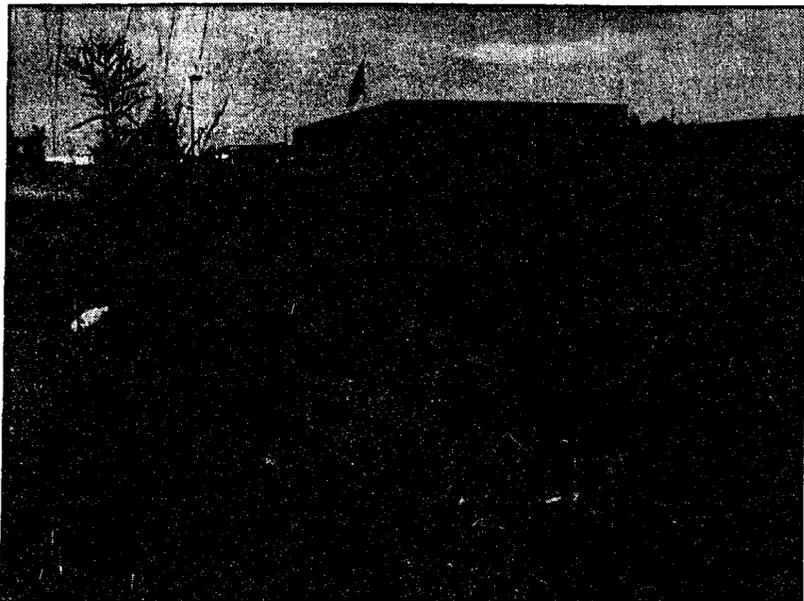


Photo by BRYAN MITCHELL

The weed-choked field behind Fretter Superstore may become a bargaining chip.

for a possible donation, Jolly explained.

Council Member Tim Pope says the council majority appears to be looking with a favorable eye upon this plan.

A question remains if the city or Fretter owns the \$63,000 interest on the \$100,000. Novi's City Attorney David Fried is looking into this.

"We have operated under the knowledge that the interest is Fretter's . . . If the interest is Fretter's, the city doesn't have any jurisdiction as to where it would go," Pope said. From the beginning, Fretter said it

wanted the interest on the bond.

"I really think we have the right to give Preservation Novi the money," Jolly said.

The company will likely tie a few strings onto the package. One is that if Novi approves the site plan for Computer City, Fretter will get the bond and the interest back, Jolly said.

"My client's concern is that if Computer City should fall through, we don't want to go through this again next spring," he explained, adding

that he expects Computer City will soon be a reality.

Meanwhile, Preservation Novi will be meeting in the near future with the Novi school board and library board to discuss plans to move the church to Ten Mile and Taft Road, near the Fuerst farm complex.

Kozma says additional funds are still needed for a new foundation for the building once it is moved and for the restoration.

To donate, contact Preservation Novi at P. O. Box 751, Novi, 48376 or call 349-6774.

Health Notes

Alzheimer's Support Group: The Alzheimer's Association Family Support Group meets Aug. 3 at 7-8:30 p.m. at Botsford Hospital's Continuing Health Center. Monthly meetings are held free of charge to provide an opportunity for those with a loved one affected by Alzheimer's Disease or related disorders to discuss mutual problems, share ideas and receive information regarding caregiving options. Group meets in Main Dining Room at BCHC. Call Barb Jablonski at 477-7400 for more information.

Botsford's Community Council: Botsford Hospital's Continuing Health Center Community Council meets Aug. 5 at BCHC at 5 p.m. The Community Council at BCHC invites community members to participate in planning activities and fundraising events to enhance the lives of BCHC residents. August meeting will focus on fall event planning. For more information call Judy King at 615-8226.

Hearing Impaired Support Group: Botsford Hospital Continuing Health Center hosts a hearing impaired support group at 3:15 p.m. Aug. 9. The support group addresses problems associated with impairment of hearing. Topics include hearing aids, lip reading, speech therapy and funding options. Group meets at BCHC on the 2nd floor. Call Karyn Katz at 477-7400 for more information.

ElderMed Meeting: On Aug. 31, Botsford Hospital Continuing Health Center hosts an ElderMed Coffee Series: "Coffee on Diabetes". A Botsford endocrinologist will discuss the risk factors for diabetes, the latest research on its treatment and the possible complications. This lecture may be of special interest to persons with a family history of diabetes. The discussion is scheduled from 2-4 p.m. Preregistration required. Lecture will be held in the courtyard, under the large tent. For more information call 477-7400.

Intro to Providence Birth Center: The Family Birthing Center of Providence Hospital is offering prospective parents a two-hour introduction to its Family Birthing Center.

The free class is being offered from 7:30 to 9:30 p.m. on the following dates: Aug. 5 and 24. To register or for further information, call 424-3919.

Cancer support group: Providence Hospital is pleased to offer "Share and Care," a support group for people affected by cancer, for those who have the disease as well as family and friends who are close to them. Cancer is a complex disease affecting the physical and mental well-being of everyone it touches. That is why Providence Hospital specifically designed this program to offer support and education about the disease process. Share and Care is different from other cancer support groups in that two professional facilitators, a nurse and a social worker are on hand to guide the discussion and provide information as patients, families and friends learn from and help each other.

The group meets the first Tuesday of each month from 4-6 p.m. in the Providence Cancer Center library (located at 22301 Foster Winter Drive, just south of Nine Mile and west of Greenfield). For additional information, call 424-3241.

Fundraisers aid church today, and 100 years ago

By JAN JEFFRES
Staff Writer

On April 26, 1873, *The Northville Record* updated its readers on what was happening in the bustling town of Novi "just four miles south of Wixom."

The hamlet, with just under 200 inhabitants, already boasted a Baptist Church and "the Methodists will erect a church edifice during the coming season that will cost \$3,000."

This is the building on Grand River Avenue just west of Novi Road that today's Preservation Novi group is scrambling so hard to save. In Victorian times, that crossroads was known as Novi Corners, traditionally the historic heart of the city.

Preservation Novi recently commissioned a historical assessment of the church by Royal Oak architect Dane Archer Johnson, who praised the structure's "handsomely crafted details."

Johnson also pointed out that the church is an example of the "critical role that women played in the shaping of the patterns" of 19th and 20th American life.

He cites a Jan. 14, 1900, *Detroit News-Tribune* article, "The Women Boss This Church," which explains that by 1898, the men had "grown slack" in their management of the Novi Methodist Church and the women took over. By 1900, the entire church board was female and it was believed that the Novi branch was the only Methodist Church managed entirely by women.

The raising of a new church was a big deal in rural Oakland County's social scene.

On July 29, 1876, *The Northville Record*, elder sister paper to *The Novi News*, again took the pulse of progress in its neighboring community,

focusing on Novi Corners. Back issues of the paper are kept on microfilm today at its Northville office.

"The citizens of Novi are taking rapid strides in the way of improvements. Within the past year, a new school house worth \$1,250 has made its appearance; a church has been erected for the use of the Methodist people at the cost of some \$2,300; also a new church edifice put up and nearly completed for the Baptist brethren whose increasing membership demanded a larger building.

This is to be ready for occupancy by August 15 and will cost \$3,600. To the north of this is a commodious and artistic looking building of one story in height pretty well toward completion which is to be used for a town hall. . ."

"Rev. Dr. Lee of Northville preaches each Sabbath at the Methodist Church. Miss Nettie Bassett has charge of the school and (is) giving satisfaction in her efforts."

By September 1877, Lee's job had been taken on by The Rev. Newell Newton, who officiated over a congregation of "good size."

In 1912, the original township hall and the Baptist Church were destroyed by fire. This leaves the Novi Methodist Church and a second township hall, rebuilt after 1912 and now moved and restored to a site near the Novi library, as the city's only remaining historic public buildings.

"The Methodist Church therefore becomes even more valuable because of its great strength as a symbol of Novi in specific and the rural American community in general," Johnson writes.

According to local history books quoted by Johnson, the church was built by Ephraim Groner, stone mason, and Saymore Devereaux, carpenter, and was designed to seat 160

parishioners. Yet when the Novi Methodist Church was dedicated in March 1876, it had only 28 members.

Devereaux, the carpenter, kept his interest in the church he built. In Jan. 27, 1877, *The Northville Record* reported that "there will be an oyster festival at the house of Seymour Devereaux (sic) at Novi Thursday evening, Feb. 1st. The proceeds will be applied toward the payment of the organ at the M. E. (Methodist Episcopal) Church. A general invitation is extended to all."

The paper further documents a deadly outbreak of diphtheria in the area that winter.

Devereaux seems to have been a good-time guy, Midwest Victorian-style. Just a few years earlier, he threw open his home for a fundraiser for Novi's only Baptist church. On Thursday evening Feb. 23, 1871, The Ladies Benevolent Society held a "neck-tie festival" which "was attended by a very large number of people and was altogether pleasant and profitable."

The ladies raised \$83 for the Baptist parsonage, although some doubted if the ends was worth the means.

"There was some anxiety on the part of a few that such a festival would be overstepping the bounds of Christian propriety but it must be said our Novi gathering was both genteel and becoming and will be pleasantly remembered for many years to come," so *The Record* predicted.

The church's stonemason, Groner kept a good record of his daily doings. His 1887 diary is on a long-term loan to the Novi Historical Society, which is putting together a local history museum.

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.

the NOVI
NEWS

Students need U.S. homes

American host families are being sought for high school students from Western and Eastern Europe, Asia, South America, and Australia for the 1993-94 school year in a program sponsored by the American Intercultural Student Exchange (AISE).

These exceptional students, ages 15 through 18, will arrive in the United States in August, attend a local

high school, and return to their home countries in June of 1994. The students, all fluent in English, have been carefully screened by the local representatives in their home countries, and have their own medical insurance and spending money.

AISE's main focus is teaching young people about the importance of acceptance of other cultures. Cul-

tural exchange is necessary to the continued betterment of civilization as we know it. Without acceptance of the validity of differing cultures, we as Americans are in great danger of becoming culturally ignorant.

Don't let this exciting opportunity pass you by. Call 1-800-SIBLING for a free brochure.

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

the NOVI
NEWS

FOOD
CREATIVE DINING
B
 MONDAY
 August 2, 1993

Lois Thieleke/Home Economist

Vinegars gain favor infused with flavor

Flavored vinegars seem to be gaining in popularity as we seek ways to add zest to meals but keep fats and calories low.

The good news is that flavored vinegars are easy to make, cost a fraction of those found in specialty stores, and make unique gifts. You will need to begin the process well in advance of gift-giving time because the vinegar will take several weeks to mellow and absorb the flavor of the herbs and spices.

To prepare flavored vinegars, pour good quality commercial wine, cider or white distilled vinegar into sterilized decorative jars or bottles, each containing a generous handful of herb leaves or a long sprig of leaves. Be sure to wash the herbs before using and remove any frayed or dried leaves.

You can also substitute a few teaspoons of spices instead of herbs. Let the mixture steep for three to four weeks in a cool, dark place. Strain the mixture after steeping, if desired.

To speed up the mellowing process, you can heat the vinegar to near boiling and pour it hot into sterilized jars over crushed herbs and seeds. Let the mixture steep for one week, then strain through muslin or filter paper and return the vinegar to a sterilized bottle. Add a fresh herb sprig to the flavored vinegar.

Herbs and spices that flavor vinegar include peppercorns, tarragon, garlic, dill, rosemary, basil, orange-mint, celery seed, turmeric, mustard seed and parsley. Use these flavorings singly or combine them. With a fancy vinegar, vinegar and oil salad dressings need not be dull.

If you do not want to make your own vinegar, there is a wide variety available. The most common is apple cider vinegar, used in pickles, and dressings for vegetables and fruits. Since it is made from apple juice it has an aroma and flavor of fruit.

Distilled white vinegar is also used in pickling and for some dressings or marinades. It has a very sharp distinct flavor, however, so use it in small amounts.

Balsamic vinegar is made from white grapes but is aged for several years so it ends up to be a dark brown color. The mellow sweet-sour flavor is very popular in Italian cooking of stews, salads, fruits and even ice cream. It tends to be expensive but a little goes a long way.

Raspberry vinegar is a pale raspberry color with a real fruit aroma. This vinegar is a good addition to chicken, and duck besides fruit salads.

Rice vinegar is widely used in Chinese and Japanese cooking. With its clear to pale gold color and mild-sweet flavor it is added to noodle dishes, salad dressings and dips.

Wine vinegars are either red or white with a pleasing aroma. Rule of thumb is to use the darker red wine vinegar with meats and marinades where color doesn't matter, while white wine vinegar is used when the food needs to be kept light, such as fish or potato salad.

The flavor of vinegar is essential to many dishes around the world. When cooking with vinegar, remember it is highly volatile and its flavor will diminish with heat and air. Add vinegar to a dish only after removing it from the heat to help retain its flavor. If you don't want the pungent vinegar flavor, add during the cooking and allow the vinegar to boil off slightly.

Add a teaspoon of white vinegar to any gelatin recipe. It helps keep molded salads firmer. With a little splash of vinegar, seven-minute cake frosting will stay whiter and softer, or a little white vinegar will cut the sugary sweetness of pecan or maple syrup pie.

High quality vinegar has a fruitiness and refreshing acidity that can add a nice lift to many foods. Salads benefit from a splash of vinegar, and adding a little vinegar to the water when poaching eggs keep the whites from spreading and will make the eggs more tender. Vinegar also acts as a meat tenderizer, slows

Continued on 2

Freedom of Choice
 Pasta, Southwest fare for the choosy

 By RICK BYRNE
 Copy Editor

If you're looking for an alternative to fast food that's nutritious, flavorful, and just a little nouveau, you may want to check out the new menu concept Rich Willerer has instituted at Heavenly Bakery.

Since he's taken over his mother's bakery in the Highland Lakes Plaza on Seven Mile Road, the Schoolcraft College graduate still cranks out 150 to 200 loaves of bread a day. But he's also found success offering lunch and dinner items.

Now Willerer is taking another big step, this time offering create-your-own menus for both pasta and Southwest style dishes. The Southwest style, which combines the best elements of Mexican and native American cooking, has become something of a phenomenon in the Detroit area, with the success of restaurants like Border Cantina in Novi, or Chimayo in Pontiac.

The create-your-own Southwest menu is remarkable in its simplicity, even if the flavor and variety suggest a virtual battery of chefs in the back room.

"The Southwest menu has a lot of common denominators," Willerer said. "I need to have only 20 things prepped, and still I can do the variety. I wanted to offer choices, but I didn't want to overpower people."

A chicken burrito or taco can be topped with salsa, guacamole, sour cream, or a black bean puree that's lighter than refried beans.

"I didn't want refried beans because I didn't want to use any lard," he said. "This just uses simmered beans, braised in a little tomato product. I only need to soak the beans for about an hour."

Quesadillas, "a Mexican cheese sandwich," are made with just the slightest crispness in the soft tortilla shell, thanks to a spray of oil. Tostadas and nachos are on the menu too.

"Customers will have their choice of items," Willerer said, "but we'll try to steer them in the right direction. Sometimes they come in and say I want this and this and this, and we have to say, 'You might not like the way that tastes.'"

Many Southwest menus fall into a certain sameness, Willerer feels.

"If you do black beans, salsa and meat on everything, where's the distinction?" he asked.

One answer is his Southwest hummus. Whereas the Middle Eastern hummus is a puree of chick peas, sesame paste, garlic and lemon juice, Willerer gives it a Southwest flair by blending in roasted red pepper. He smiles big and adds, "that turns it pink."

Willerer said he thinks the pasta will be a big hit as well.

"I think pasta is going to be big," he said. "I mean really big. I see it replacing pizza. It's already happening in New York. Pasta bars are opening up. It'll be 10 years before it catches on here, though."

Willerer laments the fact that Midwesterners still have a hard time viewing food as a treat. A stint in New York as a manufacturer's representative taught him differently.

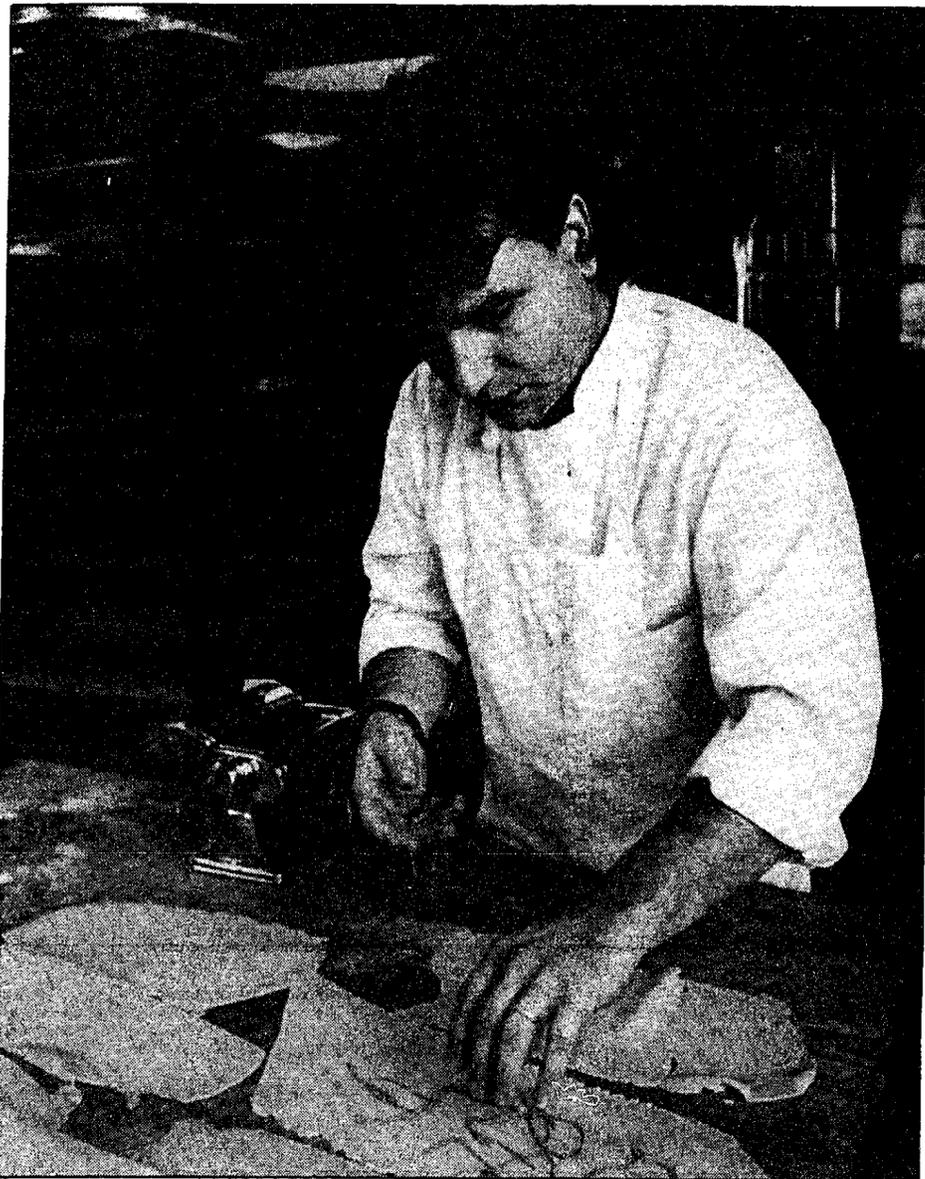
"In New York, if you want to treat yourself right, you'll go out and get yourself a nice meal," he said. "Here, it's a little different."

He added, however, that he sees no shortage of adventurous souls willing to try out something different.

"A lot of people want to come in and try something different every time they're in here," he said. "We want to do something out of the ordinary, so people will keep coming back."

The pasta menu will feature vegetable pastas, like spinach or tomato. They're homemade and fresh, unlike the dried variety you get out of a box.

"Most of the flavored pastas made with dehydrated flour lose the character of the



Photos by HAL GOULD

Rich Willerer mingles spinach pasta with the ordinary variety to create cannelloni at Heavenly Bakery.

spinach, tomatoes or beets or whatever," he said in explaining his choice of fresh made pasta.

Sauces like alfredo and marinara will find their places on the menu. The pastas will be available in a variety of shapes — cannelloni, cappelletti, fettucini — and some will be filled.

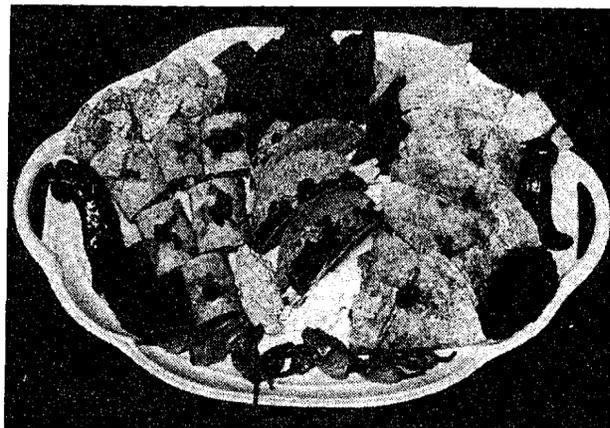
In all, there will be 12 different items available.

"What makes this work is that when you go to an Italian restaurant, you can't remember the name of the dish you ate," he said. "But if you can remember what was in it, you can come here, and you're golden."

To demonstrate, he tosses a little of everything into the filling for his cannelloni. Some ricotta, some roasted sweet red peppers, basil and parsley from the Willerer garden.

"It makes a big difference using fresh herbs," he says. "We use our own natural fertilizer, you know, like the fish you didn't want to eat. You just have to water them like crazy. They're weeds basically."

Continued on 2



Selections from the new Southwestern menu at Heavenly Bakery.

Chilling effect helps fish keep great flavor


Mary Brady

Tom Colbert has been working for — no, with — the Foleys for over two decades.

He can remember the plant when it was in downtown Boston. A metropolitan renovation spree dictated their move out of the city proper.

Everyone at Foleys is wonderful, Tom is exceptional. His sense of humor, interest in others' welfare, and honesty are extraordinary. Being Irish doesn't hurt either. On several occasions I was lucky

enough to get to spend some quality conversation time with him and was thoroughly entertained. I'm sure that these good qualities are the reason Tom was assigned the next part of the seminar — the plant.

We were told to dress warm and wear sensible shoes, preferably a rubber type. I just couldn't imagine wearing boots in the middle of the summer. At the end of the two hours I wished I had. This was no ordinary plant tour. Temperatures were cold, colder and coldest.

A rule of thumb: for every day that fish is kept, allow 2 degrees above 32 or as close to it as possible. We were reminded that nothing can be done to improve the quality of the whole fish delivered. If Foley buyers don't do their job, we don't get the quality we deserve.

The whole fish first must pass the eye, smell and touch tests. Then it is transported to the plant in sterilized containers in refrigerated trucks where it is re-iced with their super cold flake ice. This is no ordinary ice. Flaking allows better "packing" ability.

The entire plant is refrigerated. The entire processing procedure is done under strict temperature regulations.

Next to temperature, bacteria counts are of utmost importance. A bacteriologist monitors bacteria counts which are well below acceptable counts elsewhere. The processing procedure begins with a chlorinated wash for the whole fish to lower bacterial count, and one spray to the finished product.

All fish are handcut by skilled workers and there are absolutely no brines or phos-

phates allowed. Fillets are then "candled" or moved via an underlighted conveyor to detect and remove any bloodstains or the occasional parasite.

Even the containers that the fillets are packed in are special. Not plastic (which is an insulator of heat and does not conduct cold), but a metal, lead-free tin.

Each layer is lined with parchment to keep the skin of one fillet from touching the flesh of another. Skin is known to have higher bacteria counts than flesh. The parchment also decreases moisture loss due to evaporation and exposure to air.

These tins are then super chilled prior to shipping to reduce their contents to an optimum temperature for shipping. Each order is then filled and packed in master cartons for the trip to the customer. All of this is accomplished in such a timely man-

ner that I receive fish that was processed only a day before.

The facility tour was informative. We viewed species whole and filleted. The ocean catfish, or wolffish, is my favorite. Running my fingers through his mouth, I could feel the sharp teeth lining the top and bottom. The powerful jaws enable him to diet on shrimp, lobsters and scallops. As a result, the flesh of the ocean cat is sweet and reminiscent of shellfish.

The last stop of the excursion took us to the smokehouse area and freezer. By this time, fingers and feet were numb, and we begged Tom to finish his speech out in the sunlight. With a small smile of understanding, he agreed.

Next week we go into the Foley kitchen.

The Refrigerator Door

"The Refrigerator Door" is a list of coming events and short notes about food and drink. If you have an event planned or a brief announcement you would like included here, send it care of this newspaper, 104 W. Main Street, Northville, Mich., 48167. Photos and other artwork are welcome.

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

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

WARM UP TO FOOD SAFETY: That's the message from the United States Department of Agriculture which warns there are more cases of food poisoning during the warm weather months. Here's some food for thought.

■ Don't use food from damaged containers. Check cans and glass jars for dents, cracks or bulging lids, paper packages for leaks and stains.

■ Serve food quickly from the cooler and replace it inside the cooler fast.

LENORE'S NATURAL CUISINE: A cool and frozen desserts cooking class will be offered 10 a.m. to 1 p.m. Saturday, Aug. 7. The cost is \$25. A beginning cooking series of four classes will be offered 6-9 p.m. beginning Monday, Aug. 9. The cost is \$110 for four classes. For information on these and other classes at Lenore's Natural Cuisine in Farmington Hills, call 478-4455.

SCHOOLCRAFT: Schoolcraft College in Livonia is offering an advanced certificate in Culinary Management through its culinary arts department this fall. To register, or for more information, call 462-4423.

FDA INFORMATION ON SEAFOOD STORAGE: The Food and Drug Administration offers a toll-free consumer hotline — 1-800-FDA-4101 — 24 hours a day to answer your questions about seafood storage, handling, preparation, nutrition and more!

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 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 cost-cutter. 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 healthful 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 fats? Where are they hidden? How do you make trade-offs? The new Food Wheel will show you how. A special section describes fat 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.

For your free copy, if you're an Oakland County resident, send a self-addressed stamped (29-cent) business envelope to: Food Wheel, Materials Center, Oakland County Health Division, 27725 Greenfield Road, Southfield 48076.

GOT A QUESTION? CALL THE HOTLINE: Have you ever wondered if some of the leftover food in your refrigerator is safe to eat? Or have you been puzzled over directions in a recipe? What's safe to take to a picnic?

"Fonder no more," said Sylvia Treiman, home economist for the Oakland County Cooperative Extension Service.

The Food and Nutrition Hotline is ready and willing to answer all of your food-related questions. "We are all ready with the very latest USDA recommendations," said Treiman. "So if you haven't canned" for a while and are unsure of what to do, just give them a call 8:30 a.m. to 5 p.m., Monday through Friday at 858-0904.

Liver lovers make healthy choice

All of you liver lovers out there are wise in your food choice. Liver is one of the richest sources of iron. For instance, a 3-ounce serving of beef liver provides 42 percent of the daily recommended allowance for women during childbearing years.

Liver is, however, high in cholesterol, so don't serve it too often. Calf and chicken livers are the most popular (pork and lamb are also available). In purchasing calf's liver, look for a deep, brick colored tint rather than a purple brown color. Kosher is best because the manner of killing results in a more delicate product. Ask your butcher to remove the large veins and the membrane surrounding the outside edges.

With poultry livers, simply remove any greenish spots, which may give your dish a better flavor.

Rinse livers thoroughly in cold water before preparing.

Livers are highly perishable, so keep them refrigerated and use within a day or two after purchase.

Recipes in this column are tested in 625- to 700-watt microwave ovens.

MICROWAVE TIP OF THE WEEK: Chicken livers are easy to saute in a browning dish. Heat browning dish for 4 minutes on HIGH (100 percent power) before adding butter and livers.

LIVER AND MUSHROOMS

1 tablespoon margarine or butter
8 ounces calf's liver, cut in narrow strips
1/2 medium-size onion, chopped

1/2 stalk celery, chopped
4 medium-size fresh mushrooms, thinly sliced
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/2 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon dried rosemary
1 tablespoon all-purpose flour
1/2 cup dry white wine
1/2 cup dairy sour cream
1 cup hot cooked rice

Yields 2 servings
Preparation time: 10 to 15 minutes
Cooking time: 4 minutes and 45 seconds
Oven setting: HIGH (100 percent power)

Microwave butter or margarine in small microwave safe casserole for 15 seconds. Remove from oven. Stir in liver, onion, celery and mushrooms. Cover lightly.

Microwave 3 minutes. Remove from oven, stir in salt, pepper, oregano, thyme and rosemary. Set aside.

In one-cup measure, blend flour with wine. Stir into liver mixture and microwave 1 1/2 minutes.

Blend in sour cream and serve immediately over hot rice.

SAVORY CHICKEN LIVERS

2 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/2 teaspoon dried rosemary
1/2 pound chicken livers, cut in

half and drained
4 slices bacon, thinly sliced and separated into rings
1 tablespoon dry sherry
Chopped fresh parsley for garnish

Yields 6 servings
Preparation time: 10 to 15 minutes
Cooking time: 15 minutes, plus 3 minutes standing time
Oven temperature: HIGH (100 percent power)

In 6-plate combine flour, salt, pepper and rosemary. Dredge chicken livers in flour mixture and set aside.

Place bacon in 1 1/2 quart browning dish. Cover with paper towel and microwave for three minutes, or until bacon looks crisp. Drain bacon and set aside. Pour off and reserve all but one tablespoon of bacon drippings. Add onion to drippings remaining in dish, stir to coat. Microwave uncovered for five minutes or until onion is soft, stirring halfway through cooking time. Remove onion from dish and set aside. Wipe dish clean.

Preheat empty browning dish for 3 minutes. Using oven mitts, remove dish to heat-proof surface. Add 1 1/2 tablespoons of reserved drippings and tilt dish to coat bottom.

Immediately place chicken livers, not touching, in hot drippings. Be sure drippings coat each liver piece. Wait till sizzling stops, turn livers over and move any pieces that look raw to outside of dish. Sprinkle with sherry. Cover and microwave for 2 minutes. Move any liver pieces that look raw to outside of dish and push

them toward center. Sprinkle onion over livers. Cover and microwave for two minutes. Cut to test for doneness — all pieces should be pink in center; they will continue to cook while standing. Let stand, covered, for three minutes.

Crumble bacon over livers and garnish with chopped parsley. Serve immediately.

CHICKEN LIVERS IN WINE

1/2 cup chopped onion
2 tablespoons margarine or butter
1 1/2 pounds chicken livers
1/2 cup dry white wine
3 tablespoons all-purpose flour
2 tablespoons fresh parsley, chopped
1/2 teaspoon salt
1/2 teaspoon freshly ground pepper
Fresh chopped parsley for garnish (optional)
Hot cooked noodles

Yields 4 to 6 servings
Preparation time: 10 to 15 minutes
Cooking time: 21 to 28 minutes
Oven setting: HIGH (100 percent power)

Place onion and margarine in 1 1/2 quart microwave safe casserole. Microwave on HIGH until onion is tender, 2 to 4 minutes.

Stir in remaining ingredients and microwave 19 to 24 minutes at MEDIUM-HIGH until livers are firm and tender, stirring 3 times during cooking.

Serve over hot cooked noodles, garnishing with additional chopped parsley if desired.

With a filled pasta like the cannelloni, you really can't lose it in a pot of boiling water as the filling would simply float away. Therefore, Willerer recommends oven poaching.

The technique is simple. Spray the bottom of a baking pan lightly with oil (Willerer actually keeps extra virgin olive oil handy in a plastic household spray bottle), just enough to keep the pasta from sticking. Then rust about a quarter-inch of water in the bottom of the pan. Seal with aluminum foil and bake in a 350 degree oven for 25 minutes or so.

Willerer said he prefers oven poaching over the stove-top method because it allows greater temperature control, and he can leave it unattended, "so I can answer the phone."

"When you poach something, you have to keep that 160-180 degree temperature," he said. "You really can't control the flame that well. So if you put it in the oven at 350 degrees, it keeps the temperature stable. I poach salmon the same way."

No Italian meal would be complete without pastries for dessert, and that's where Heavenly Bakery really hits its stride. Willerer has spent some time developing a tiramisu cheesecake with a special ingredient.

"I've found this Canadian ricotta that's the creamiest ricotta I've ever seen. It's the closest thing I've found to mascapone cheese, but it's half the price," he said.

Tiramisu, like Southwest style cuisine, has achieved phenomenal status as well. It's an Italian dessert that usually features espresso-soaked lady fingers topped with the creamy mascapone and chocolate.

"Now people are doing creative things with it, like tiramisu ice cream," Willerer said. "We've got tiramisu cheesecake."

His uses a brownie bottom, topped with a mixture of ricotta and cream cheese that has rum and coffee blended into it.

New menu gives diners options

Continued from 1

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"When you poach something, you have to keep that 160-180 degree temperature," he said. "You really can't control the flame that well. So if you put it in the oven at 350 degrees, it keeps the temperature stable. I poach salmon the same way."

No Italian meal would be complete without pastries for dessert, and that's where Heavenly Bakery really hits its stride. Willerer has spent some time developing a tiramisu cheesecake with a special ingredient.

"I've found this Canadian ricotta that's the creamiest ricotta I've ever seen. It's the closest thing I've found to mascapone cheese, but it's half the price," he said.

Tiramisu, like Southwest style cuisine, has achieved phenomenal status as well. It's an Italian dessert that usually features espresso-soaked lady fingers topped with the creamy mascapone and chocolate.

"Now people are doing creative things with it, like tiramisu ice cream," Willerer said. "We've got tiramisu cheesecake."

His uses a brownie bottom, topped with a mixture of ricotta and cream cheese that has rum and coffee blended into it.

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