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NEWS

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Access gets a yes, but not cash for road

By JAN JEFFRES
Staff Writer

The developer who may create a downtown Novato road through city-held property, but it's far from certain that the City Council will also agree to using public funds to build a \$2.2 million ring road.

Yet, that's what both the current landowner, American Federal Bank of Dallas and the possible developer and owner-to-be, James Chen of the development firm Evergreen III, say was the understanding in discussions with the city's Town Center Steering Committee, which oversees the area's planning.

The ring road, now called Main Street, would be a southeastern bypass of the Novi Road/Grand River intersection. City Manager Edward Kriewall has suggested a reroute of 1990 road bond funds to finance Main Street.

"What you're getting in return is

a project the city wants. Nobody could make any sense of the project without that support," American Federal vice president Chadwin Pelrice said.

The land in question is 55 mostly vacant acres at the southeast corner of Grand River Avenue and Novi Road, the heart of the area targeted by city officials as a future downtown for Novi.

The council Sept. 13 also agreed to finance \$46,000 for preliminary engineering of the ring road.

The City of Novi owns several Novi Road parcels, including the former city hall on Sixth Gate Drive, the former fire station and the Aladdin Company building. The ring road will need to cross through this land.

One risk factor is that a new player is about to enter the game. The American Federal Bank of Dallas has been sold and will be taken over on Oct. 31 by the Guaranty

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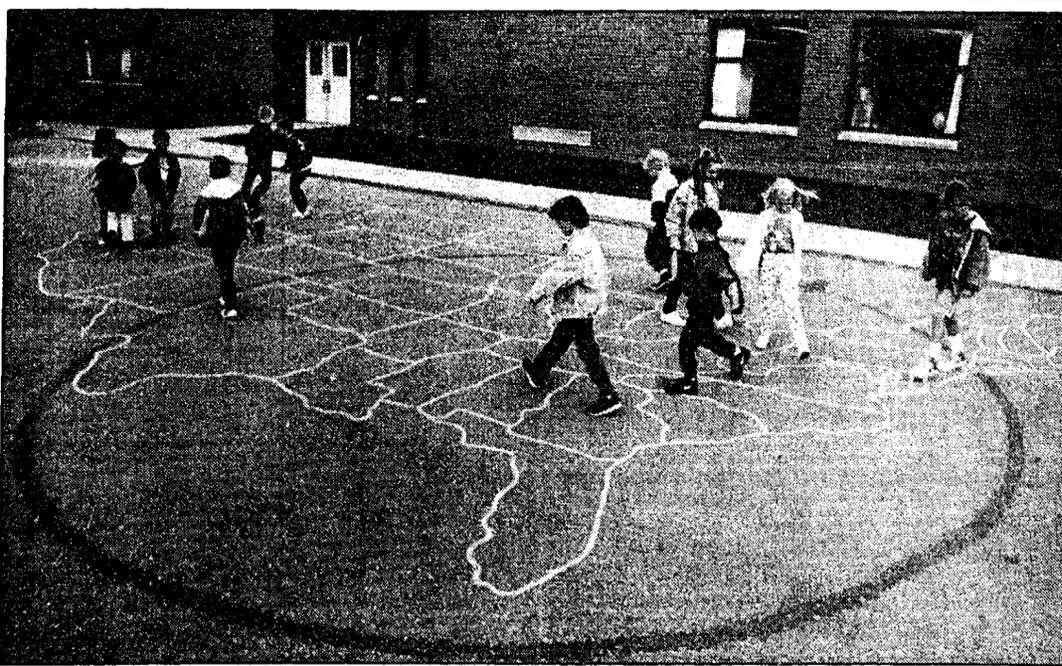


Photo by BRYAN MITCHELL

Kids Across America

Haven't got time for a month or two of travel? See the U.S.A. at a glance — at Village Oaks Elementary. A 40-foot by 20-foot rendition of the country adorns the school's asphalt for learning and fun. Children become acquainted with the 50 states through the map. Best of all, recess aides can send battling tykes to opposite ends of the nation.

ing and fun. Children become acquainted with the 50 states through the map. Best of all, recess aides can send battling tykes to opposite ends of the nation.

Residents give their say in survey

By RANDY COBLE
Staff Writer

And the survey says...well, a lot of things. Novi residents living near Walled Lake have a lot of different ideas for what should be done with property the city owns at the intersection of Novi and Thirteen Mile roads. Some 85 of them gave their thoughts on what should be done with it in a recent community survey.

The City Council-appointed Lake Property Study Committee sent survey forms to 1,000 residents via the Lakes Area Residents Association (LARA) newsletter. The committee's charge is to study possible alternatives for the site and make a recommendation to city officials.

The survey, the committee felt, would be a valuable tool to gain community input on the issue. Member Debbie Meyers presented the Novi Planning Commission with the initial results of the survey last week. Survey forms were included in the Sept. 16 issue of *The Novi News*.

In a nutshell, those responding highly favored using all or part of the site for parkland and for keeping it under city control. Most opposed allowing a restaurant there, but did like the idea of allowing special events.

A large majority opposed allowing boating or a condominium complex, but a majority favored a public beach on the site.

Most of those who responded to the survey favored a park for the site and for keeping the property under city control. Most didn't like the idea of a restaurant there, but did want to see special events allowed. A big majority opposed measures to allow boating from the property or putting a condominium complex there.

Most opposed any dredging of the lake in front of the property to facilitate a use, and most opposed a casino being put there.

Most respondents said they did favor the idea of a handicapped-access-equipped fishing pier on the property.

The 12-acre parcel was once home to an amusement park and casino. The city has owned the property for nine years. Oakland County's

planning officials studied the site in 1985 and suggested putting a combination hotel-marina-conference center there.

The council agreed to a deal with a developer to build the complex which eventually fell through. Many residential developers are eyeing the property for homes. Another idea with some support is bringing in an old-style casino.

Many residents in the area express concerns over traffic, parking and increased boating on the lake in discussing what option the city should choose.

In all, 85 survey forms were completed and returned. Residents were asked to say whether they favored, opposed or had no opinion on 13 questions. Those questions represented different uses for the site or parts of the site. Respondents were given a space for written comments as well.

Here are the survey's questions, followed by the results, both of all respondents and of LARA members:

- Should the property remain mostly park? Some 72 residents said they favored that plan, while eight opposed it. 21 members of LARA favored it and three opposed it.
- Should the City of Novi retain ownership of the property and control of the lake frontage?

Continued on 6

Ordinance idea irks landowner

By JAN JEFFRES
Staff Writer

Tonight, the Novi City Council may decide if it will adopt an emergency ordinance which requires a property owner to donate the right-of-way along a major thoroughfare before the city will assume the ownership of an adjacent developer-built road.

The vote may also determine if Novi is or is not hauled into court by one angry landowner.

The ordinance is the first item on the council agenda. The second is a request by resident Larry Santos for the city to accept Iroquois Court, a six-home drive he hopes to build off of Beck Road.

What Novi wants is a donation of a 27-foot right-of-way along the 320 feet of Santos' five acres which front on Beck Road. Novi plans to widen Beck Road in the future.

Santos doesn't want to make a gift of the land, in part because it means he will lose a \$35,000 wall secluding his property. The wall falls within the 27 feet.

"To expect me to give up my land with no just compensation is a true taking of my land and totally goes against my rights or anyone's rights as a property owner. More importantly, it is unjust, un-American, immoral and just plain wrong," he said Friday.

Santos and his attorney say if he is forced to comply with the proposed ordinance, a class action lawsuit will be filed on behalf of all developers who have ever been compelled by the city to donate road

rights-of-way. His application has been twice tabled by the city, the second time to permit the emergency ordinance to be written.

"It's a loophole whose time has come to be filled," Novi Mayor Matthew Quinn explained Friday. "This defect in our ordinances is being brought to our attention by his petition. This request is purely voluntary and certainly the city does not have to accept the road."

The five homes proposed by Santos, each to be built on a half-acre lot, are too few to constitute a subdivision. The city assessor has already determined that the land meets Novi's criteria for a lot split.

To date, Novi has no ordinance regulating the city's acceptance of a road which is not part of a platted subdivision. As all homes in the city must be built on private roads, if Novi does not agree to take Santos' road, he cannot build.

The property is adjacent to Santos' own home. Setting standards for acceptance of a road will provide a service to the landowner, Quinn says. Along with the right-of-way donations, the proposed ordinance calls for sidewalks and a safe road design.

Typically, in a platted subdivision, a developer will donate rights-of-way along major roads. The city attorney holds that such a donation is mandatory, Quinn said.

"Some developers say it's not required but normally donate their rights-of-way to save debate," he added.

Continued on 6

Man dies due to fall in freeway accident

By CRISTINA FERRIER
Staff Writer

An excavation worker died Friday after he fell about 25 feet to the bottom of a manhole along I-96 near Meadowbrook Road.

Novi Fire Chief Art Lenaghan said the victim, Larry Nerkowski, was part of a three-man crew working to check gauges that measure water levels in manholes along I-96.

The other two members of the crew reportedly remained at the top while Nerkowski entered the manhole and climbed down a ladder to make the check. His co-workers said they watched as he started to climb back up.

But when Nerkowski was almost at the top, he looked up and apparently lost his balance. He fell backward off the ladder and hit the ground at the bottom of the manhole.

The Novi Fire Department had no information on Nerkowski's age or residence at presstime. A spokesperson for Botsford Hospital, where he was transported after the accident, would not release information and would not say whether Nerkowski died at the scene or at the



Photo by BRYAN MITCHELL

Emergency personnel rush excavation worker Larry Nerkowski from the scene of the accident. Nerkowski died as a result of his injuries from the fall.

hospital. Nerkowski was employed by Dan's Excavating, which is headquartered in Romulus. A company spokesperson was unavailable for comment.

Lenaghan said the call came into the fire department shortly before 11 a.m. as a cave-in and possible gas leak, but there was no cave-in and no gas leak.

He commended firefighter Steven

Heim, who climbed into the manhole to reach Nerkowski before it was clear whether there was cave-in or gas leak danger.

"He didn't know when he went down if there was a gas leak or not," Lenaghan said. "He didn't know what was down there other than that we had a victim down there. Obviously, we had to get him out of there."

Novi firefighters had to rig a safety line operation and rope ar-

rangment to pull the victim out of the manhole.

"(Firefighters) used a power winch and a hose roller. (Heim) used the rope to tie a sling around (Nerkowski) and he was moved up and out of the manhole."

Consumers Power workers arrived at the scene and tested for gas, but found negative results.

"All the gas lines are some distance from there anyway," Lenaghan said.

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WHAT'S INSIDE?



Community Calendar

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

Today, September 20

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.

Beautification Award: The City of Novi Beautification Award Presentation will be at 7:30 p.m. at the Novi Civic Center Council Chambers.

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.

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

Tuesday, September 21

Garden Club: The Novi Garden Club will meet at 1 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.

Estate Planning: Novi attorney John C. Rexford will present an Estate Planning and Probate Avoidance with Living Trusts Seminar from 6:30-8:30 p.m. at the Crystal Glen Office Center, 39555 Orchard Hill Place (8 Mile and Haggerty Rd., behind the Novi Hilton Hotel - easy access from I-275). There is no charge to attend, but seating is limited. To register, call 348-5797 for reservations.

Novi Chamber: The Novi Chamber of Commerce will hold its general membership meeting at 8 p.m. at the Embassy Suites Hotel on Victor Parkway in Livonia. The program is "Looking to the Future", speakers are Dr. E. Lippe, Supl. of Novi Schools and Dr. R. Trayner, Asst. Supl. of Novi Schools. Cost is \$13 for members and \$17 for non-members.

Wednesday, September 22

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

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

Business Network International: The Farmington Hills chapter of the Business Network International, made up of members from 10 neighboring communities, meets at 7 a.m. at the Tollgate 4-H Education Center, 12 Mile at Meadowbrook Rd. For chapter information or an invitation to one of the meetings, please call 642-7725.

Special Meeting: A special meeting of the Novi City Council and Novi Planning Commission will be held at 7:30 p.m. in the Novi Council Chambers.

Saturday, September 25

Bike Registration: Free bike registration will be held at Novi City Hall from 9 a.m.-2 p.m.

Friends of the Homeless: Active Friends of the Homeless meets at Faith Presbyterian Church located at 44400 W. Ten Mile Rd. from 9:30-11 a.m. The group organizes fundraisers, provides educational and legal services and dispenses funds to eligible persons. Bring canned goods for distribution. For information call 591-5055.

Monday, September 27

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.

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.

Breast Disease Support Group: Providence Medical Center's Conference Center, 47501 Grand River Ave., hosts a monthly breast disease support group from 7:30-9 p.m. Anyone who has experienced breast disease is welcome to attend. Call 1-800-968-5595 for more information.

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. For more information, call 348-1800.

Tuesday, September 28

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 Tim Sawmiller, 344-9833 evenings after 6 p.m.

LARA: The Lake Area Association (LARA) meets at 7 p.m. at the Walled Lake Middle School, 46720 West Pontiac Trail, in the Media Room. For information call 669-3560.

Wednesday, September 29

Advocates for Quality Education: The first regular scheduled meeting of Advocates for Quality Education will be held from 7:30-9:30 p.m. in the Northville High School library classroom.

Thursday, September 30

Taste of Novi: The Novi Chamber of Commerce presents the 6th annual Taste of Novi. Fiesta Time, from 5:30-8:30 p.m. at the Sheraton Oaks Hotel, located across from Twelve Oaks Mall. Enjoy samples from your favorite restaurants, all you can eat and a cash bar. Tickets are \$13.50, \$11 for seniors and are available at the Novi Chamber of Commerce, 43700 Expo Center Dr. or call 349-3743.

Remodeling Show: The first annual home remodeling show presented by the non-profit Builders Association of Southeastern Michigan, features products and services for home and garden at the Novi Expo Center located at I-96 and Novi Rd. from 2-10 p.m. Admission is \$5; seniors and children 6-12 are \$3. Phone (313)737-4478.

Planners support effort to preserve

By RANDY COBLE
Staff Writer

The Novi Planning Commission has joined the ranks of those supporting the preservation of historic city buildings.

Commissioners voted unanimously Sept. 15 to endorse a resolution put forward by Preservation Novi concerning the old Novi Methodist Church and the Fuerst family farm. Preservation Novi is a local group committed to saving important historic structures in the city. At the top of its list is the church, which sits on Grand River Avenue near its intersection with Novi Road.

Faced with destruction earlier this year, the 19th century structure now faces a rosier future. Fretter Superstores and the City of Novi recently agreed to a deal in which Fretter will donate \$50,000 to move the church, and the Novi Board of Education has agreed in concept to provide it with a site near the old town hall on Ten Mile Road.

Next door to that property is the Fuerst homestead, owned now by the school district. The board is looking at what to do with the site. Preservation Novi supports restoring and preserving the home and outlying buildings to form a "community education center" for public use and benefit.

The resolution, which the commission approved with no discussion, reads as follows:

"Whereas, the old Methodist Church located on Grand River Avenue has been documented as being historically significant, and

"Whereas, the Fuerst family farm located at the corner of Ten Mile Road and Taft Road has been documented as being historically significant, and

"Whereas, there is value in a community preserving its historically significant features,

Fall remodel show shows how to do it

Looking for a way to change your living environment to better suit your lifestyle and your personal needs? Then the place to be is the first annual Fall Remodeling Show opening Sept. 30 at the Novi Expo Center.

Here are just some of the things to be found in the show:

NBC's Today show gardening commentator Jeff Ball will conduct lawn care workshops and serve as Headmaster of the "Yardening Academy" sponsored by Frank's Nursery & Crafts. The "Yardening Academy" will have exhibits for homeowners to better understand issues relating to home landscape care and Jeff will be available to meet with and answer questions from show visitors on all aspects of yard care.

Attendees will browse through gardens presented by the Metropolitan Detroit Landscape Association and will also be able to purchase evergreens, shrubs, perennials and chrysanthemums at the "Nursery Sale."

"Home Show Pet Show" anchored by Pet Supplies "Plus" will feature home pet equipment including dog houses, electronic fences, beds, cages and carriers. Specialists and manufacturers will demonstrate and answer questions about the pet products.

Professional Allied Florists association shops will display floral arrangements based on themes of fall and holiday entertaining.

Demonstrations will be conducted continuously throughout the show and include use of power nailers, brick/stone veneer fireplace installations, wallpaper hanging, foundation repair, security systems, home entertainment and interior design computer imaging.

The Treasure Chest contest, set up at various locations throughout the show, will award prizes from Frank's Nursery & Crafts, Farmer Jack & P and others. Also, many of the exhibitors will have contests for prizes such as kitchens, power tools, pet products, decorating items and custom closet accessories.

Other exhibits include the latest technologies, products and services for kitchens, baths, doors, windows, yard/garden, remodeling, arts & crafts, decorative accessories, pets, furniture, electronics, heating, cooling and appliances.

The Fall Remodeling Show will be open through October 3. BASM also sponsors the International Builders Home, Flower, Furniture Show at Cobo Conference-Exhibition Center and the Spring Home and Garden Show at the Novi Expo Center. The Novi Expo Center is located at I-96 and Novi Road. Hours will be 2 p.m.-10 p.m. on Thursday and Friday; 10 a.m.-10 p.m. on Saturday; and 10 a.m.-8 p.m. on Sunday. Admission is \$5 for adults, \$3 for seniors and children six to twelve, and free for children under six. Family tickets for two adults and accompanying children are available at Farmer Jack/A&P for \$8. Discount admission coupons are available at all Frank's Nursery & Crafts stores.

The show is sponsored by the Builders Association of Southeastern Michigan (BASM). For more information, call (313)737-4478.



Photo by BRYAN MITCHELL

Ready and waiting

The Providence Medical Center at Beck and Grand River in Novi tested out its new helipad Thursday with an actual helicopter landing. The pad, located behind the hospital, will allow patients with severe medical emergencies to receive transport to other

facilities by air. Here, the pilot and nurses of the University of Michigan Hospital's Survival Flight team talk with hospital personnel.

Briarwood solutions reviewed

By JAN JEFFRES
Staff Writer

The Novi City Council may decide tonight which proposal it will accept for an outside engineering review of the drainage dilemma in the Briarwood developments.

Much to the concern of residents, trees in a conservancy stretching through Briarwood and Briarwood and Briarwood Village condominiums are rapidly dying off. The wooded wetland is used as a stormwater master basin, as called for in the city's plans.

Novi's own consulting engineers, JCK & Associates, have already reported to the council that the problem is "largely created by sump pumps emptying into the wooded wetlands basin. In addition, Briarwoods was found to have a high groundwater level.

Independent engineering firms were given until Sept. 15 to submit the proposals.

The goal is to have the new study wrapped up and ready for presentation by the council's Oct. 6 meeting.

Sept. 13, the city council agreed to seek the proposals.

The review is to determine if the design of the stormwater drainage system works adequately today and if it will when the area is fully developed; if it meets engineering practices; and conforms with city design and construction standards, as well as Novi's JCK-designed stormwater management master plan.

As part of the review, the outside engineers will be asked to identify alternative stormwater drainage designs and modifications which would correct the Briarwood situation.

The Michigan Department of Natural Resources is also investigating the Briarwood issue, to see if any state regulations have been violated

and that all conditions of wetlands permits are met.

The developers of Royal Crown, Beztak Construction Company, have corrected a wetlands violation at the site, Gary Foyt, of Novi's consulting engineers JCK & Associates, said. The firm was cited by the city for the construction of a 140-foot trench in state-regulated wetlands, draining the wetlands into Thornton Creek.

Mark Sturing, an attorney for Beztak who lives in Royal Crown Estates, explained the firm hopes to avert a Briarwood-type situation by drawing

water from Royal Crown through an adjacent Beztak development Arden Glens. From there, the stormwater runoff will empty into Thornton Creek.

The magnitude of our line clearance program called for a plan that would minimize the handling of chips by our crews," said Margaret M. Daynarian, administrator, Wood Chip Management. "The crews' increased productivity has saved money for the company, but more importantly, we have created another environmental aspect to our daily operations."

Chips go to good causes

What do you do with 246,000 cubic yards of wood chips — enough to create a 10-foot-wide, three-inch-thick nature trail from Detroit to St. Louis?

That was the situation facing Detroit Edison when it accelerated its tree-trimming program to reduce the number of power outages caused by tree limbs falling on power lines. The program that was accelerated after the severe thunderstorm two years ago that caused numerous power lines to fall in Novi and across the metropolitan region.

Rather than have line clearance crews spend time disposing of wood chips, the utility set up 12 transfer sites, from which chips are distributed to organizations such as Global ReLeaf of Michigan and Greening of Detroit for use as mulch in tree-planting programs.

Wood chips also have been recycled with school districts, municipalities, nature preserves and park

systems, helping to improve their properties while also saving Detroit Edison \$1 million in increased productivity.

Wood chips also have been recycled with school districts, municipalities, nature preserves and park

Man does not fight charges

By CRISTINA FERRIER
Staff Writer

A Novi man who said that police officers violated his rights pled no contest in court last week to a charge of resisting arrest.

David James, who was arrested July 30 after a neighbor complained that his garage band was making too much noise, originally planned to fight the charges in a jury trial.

Walled Lake 52-1 District Court Judge Brian MacKenzie dropped a separate charge of disturbing the peace and sentenced James to six months probation for resisting arrest.

James has no previous criminal incidents on his record.

In an August interview with The Novi News, James said that five police officers jumped him from behind and forced him to the ground for no apparent reason after responding to the noise complaint at his Duana Street home.

James said he repeatedly told police "I am not resisting arrest" as they pushed him to the ground, forced his hands into cuffs and put him in the back of a patrol car. His wife, who witnessed the arrest, said she heard him make that statement.

But police officers at the scene told a different story. Officer Matt Conquest, who responded to the original noise complaint and later called for backup officers, said that James was intoxicated and belligerent, and actually told police they would have to arrest him because the noise complaint was "bullshit."

Conquest reported that James resisted arrest by pulling his arms in tight to his body so that handcuffs could not be applied.

James denied Conquest's statements.

The officers involved still face a departmental hearing under the use-of-force policy implemented last year. However, Novi Police Chief Doug Shaeffer said he has found no reason to censure the officers.

"The use-of-force policy defines under what circumstances an officer would use force," Shaeffer said. "And it provides for review of any circumstance in which an officer would use force."

At this point, Shaeffer said, he has gathered information from various witnesses and reviewed some still photos that were taken of the arrest. He said he gave James an opportunity to make a statement, but James declined on advice of his attorney.

"No striking weapon was utilized," Shaeffer said. "No deadly force was used. Physical force was used to arrest the person while handcuffs were being applied."

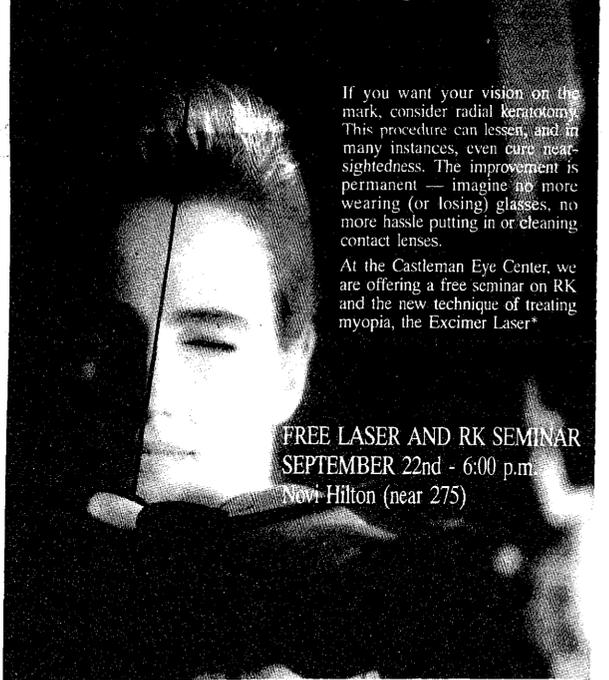
"He could have gone to a striking weapon. Our officers do have department-approved striking weapons. Instead, he chose to exit the scene and get assistance," he said.

"The use of force board will convene and review the incident and make a recommendation, but I have found no reason to censure the officers or to change our training or our policy."

Per department policy, the use of force board will consist of a patrol division commander, two sergeants not involved in the incident, and one officer equal in rank to the officer involved.

Shaeffer said this is the third time an incident has fallen under review since the use of force policy went into effect in September, 1992. The other two incidents were also non-striking cases where a person was arrested by force, he said.

Is Your Vision On Target?



If you want your vision on the mark, consider radial keratotomy. This procedure can lessen, and in many instances, even cure nearsightedness. The improvement is permanent — imagine no more wearing (or losing) glasses, no more hassle putting in or cleaning contact lenses.

At the Castleman Eye Center, we are offering a free seminar on RK and the new technique of treating myopia, the Excimer Laser.

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Trespasser feeds the family cat

Police News

A resident on Strath Haven called police Sept. 15 after discovering that a stranger apparently broke into her home, ate lunch, fed the cat and left. She said she arrived home around 3:30 p.m. and discovered the north door to her residence ajar. She checked the residence for missing items and found nothing, but noticed an empty fruit punch carton and tuna can in the trash.

She told police she was the last person to leave the house that morning and the fruit punch carton was in the refrigerator, half full.

She also noticed that some salmon and bread were out of place in the refrigerator, and her can opener had been moved from the countertop to the stove. She told police she is a very precise person and always puts things in the same place so she was sure the items had been moved.

Upon further investigation, the woman said, she discovered that the unknown suspect had fed the tuna to her cat. Some of the tuna was still in the cat's dish and the cat, which is allergic to tuna, was sick.

The woman's husband is out of town, police said, and her children said they did not move the items or feed the cat. She told police that everyone in her family knows that tuna makes the cat sick, and nobody in her home would have fed it.

Police said nothing of value was missing from the home, and there was no sign of forced entry to the door. However, an officer noted that the door was difficult to close completely.

LARCENY: The family whose mobile home burned in the Chateau Estates mobile home park Sept. 4 reported that someone broke in and stole a VCR Sept. 14. The VCR was among the damaged items left inside after

the fire. Police noted that, after the fire, the home was secured with wood board across the windows and doorway but someone apparently removed the wood and entered.

The VCR was the only item noted missing. The homeowners told police that they were unsure whether the VCR still worked after the fire. There are currently no suspects or witnesses.

LARCENY: A resident on Heatherbrook in the Village Oaks subdivision reported Sept. 15 that someone stole his golf bag and clubs.

The incident occurred some time between Sept. 8 and Sept. 12. The homeowner told police he believed the items were probably taken when the garage door was open.

DRUNK DRIVING: Novi police arrested a 61-year-old Sterling Heights woman Sept. 15 for operating under the influence of liquor (OUIL).

The woman was involved in a minor property damage accident on Twelve Mile east of Summit Drive, police said. She was driving a 1989 Ford minivan.

ATTEMPTED AUTO THEFT: A South Lyon man reported Sept. 13 that someone tried to steal his 1993 GMC Jimmy from the parking lot of the Novi Hilton Sept. 13.

He told police he parked in the north parking lot and locked his doors and took his keys. But when he returned shortly after noon he found his vehicle running and the head-

lights on.

He also discovered his door lock and the console were broken. There were no keys in the ignition.

Police said there are currently no suspects or witnesses.

LARCENY: An employee of Johnson Controls called police Sept. 14 after discovering that a plastic bag full of returnable bottles was missing from outside the building.

He told police that he saw an ex-employee leaving the site at a high rate of speed shortly before he found the bottles were missing. He said the ex-employee has taken bottles before.

SHOPLIFTING: Novi police arrested a shoplifting suspect at Lord and Taylor Sept. 14.

The suspect allegedly picked up a wallet, concealed it in her jacket, and left the store without attempting to pay for it.

The incident was recorded on videotape, police said.

WARRANT ARREST: Michigan State Police from the Northville post jailed a 27-year-old Ionia man Friday, Sept. 10, after learning he was wanted on an outstanding child neglect warrant. The man's vehicle was stopped on westbound I-96 near Novi Road at 2:10 p.m., for an equipment violation. A computer check revealed the warrant, issued by the 50th Circuit Court in Lansing. The man could not post the \$600 bond, and was lodged at the Farmington Hills Police Department.

ions found in the master plan for land use, priorities and funding.

- Habitat planning, including discussion of the recommendations and implications of a recently completed study on the subject.
- Town center planning and development discussion, including planning, zoning, design and infrastructure.
- Discussion of the lake property site plan committee's interim report

OPEN INTOXICANTS: Two men were ticketed Sept. 10 for open intoxicants in a motor vehicle by Michigan State Police from the Northville Post. Troopers stopped their vehicle at 3:30 p.m. on westbound I-96 near Meadowbrook for a traffic infraction, and noted a smell of intoxicants when talking to the driver. A passenger admitted to an open can of beer, which was confiscated and emptied. The driver was written an appearance ticket for transporting open intoxicants, and the passenger was cited for possession.

MARIJUANA POSSESSION: A Harsens Island man faces drug possession charges after Michigan State Police troopers from the Northville post discovered marijuana on him during a traffic stop. The man was a passenger in a Jeep driven by an Algonac man, who was clocked at 90 mph on westbound I-96 near Novi Road on Sept. 11. As he approached the vehicle, the trooper noted the odor of open intoxicants and burned marijuana, and noticed ashes on the floor of the Jeep. When questioned, the man admitted to open beers, but denied having any marijuana. Troopers reported that the passenger was fidgety, and appeared to be concealing something in a jacket pocket.

When asked to step from the vehicle, he emptied a plastic wrapper of suspected marijuana onto the ground. Both men were cited for possession of open intoxicants, and released pending further warrants. Police are seeking a warrant against the passenger for possession of marijuana.

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

Novi Briefs

Pope listed as 'fair': Council Member Tim Pope was listed in fair condition Friday morning following open heart surgery Wednesday at St. Joseph Mercy Hospital in Ann Arbor.

Pope, 30, said earlier that the operation will slow down but in no way stop his plans to run for re-election in November. He was first elected to the council in 1989.

Last week, the City Council formally excused Pope from four regular meetings to allow time for his recovery.

He said then he expects to be back at the council table within a month.

In June, it was discovered that Pope had a congenital defect in his aortic valve, causing a backflow of blood which dangerously enlarged his heart. Doctors replaced Pope's aortic valve with his own pulmonary valve and a donor valve was used to take the place of the pulmonary valve.

Correction: An article in the Sept. 16 issue of this paper incorrectly stated that the Novi Board of Education approved a new union contract with district maintenance and transportation workers.

The article said that the board at its Sept. 2 meeting approved a three-year contract with union representing those workers. The contract was on the board's agenda for the meeting, but was not approved. We regret the error.

Mayor's choice: Outgoing Novi Mayor Matthew Quinn said Friday he is endorsing former planning commission chair Kathy McLallen as his replacement.

Also running for mayor are Council Members Nancy Cassis and Joseph Toth and write-in candidate retired police chief Lee BeGole.

For the three openings on city council, Quinn's picks are incumbent Hugh Crawford and planning commissioner Rob Mittel, Quinn said he has not yet made up his mind on this third council endorsement but is leaning towards Wal Jenkins.

Also vying for council are incumbent Tim Pope, Oliver Hayman, David Ruyle and Robert Taub.

Library Notes

Maritime discovery: The propeller steamship Gollath sank in 1848 with all hands. The recent discovery of the ancient vessel is one of the most important archaeological finds in maritime history. David Truter, an expert on Great Lakes shipwrecks, will explore the tragedy and its subsequent discovery in a free program at Novi Public Library on Thursday, Sept. 23, at 7 p.m.

Pre-registration is required; please call the library at 349-0720. The Novi Library is located at 45245 W. 10 Mile Road.

School Happenings

Board meeting: The Novi Board of Education will next meet on Thursday, Sept. 23, beginning at 7:30 p.m. in the Educational Services Building.

Novi High School: Sept. 22 is photo make-up day for underclass men and women. The band boosters' general membership meeting will take place at 7 p.m. that night.

Novi Middle School: School picture day is Sept. 23.

Novi Meadows: The PTO meets tonight (Sept. 20) beginning at 7:30 p.m. An open house will take place Sept. 22. A rollerskating party will be held at Bonaventure on Sept. 30 beginning at 6:30 p.m.

Parkview Elementary: The school's "meet and greet" ice cream social for parents, students and staff will take place tomorrow (Sept. 21) beginning at 6:30 p.m. with a shuttle bus service from the Novi Meadows parking lot. A rollerskating party will be held Sept. 27 beginning at 6:30 p.m. at Bonaventure.

Village Oaks Elementary: The school will hold a rollerskating party at Bonaventure on Sept. 28 beginning at 6:30 p.m. School picture day is Sept. 29.

Novi Woods Elementary: The school will hold "New to Novi Woods" PTO meeting tomorrow (Sept. 21) beginning at 7 p.m. A Science Night will be held on Sept. 23 beginning at 6:30 p.m. A regular PTO meeting will be held on Sept. 29 beginning at 7 p.m. School picture day is Sept. 30.

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NOTICE — CITY OF NOVI REQUEST FOR BIDS — STAGE LIGHTING

The City of Novi will receive sealed bids for Stage Lighting according to the specifications of the City of Novi.

Bids will be received until 3:00 P.M. prevailing eastern time, Wednesday, October 6, 1993, at which time proposals will be opened and read. Bids shall be addressed as follows:

CITY OF NOVI
CAROL J. KALINOVIC, PURCHASING DIRECTOR
45175 W. Ten Mile Rd.,
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All bids must be signed by a legally authorized agent of the bidding firm. ENVELOPES MUST BE PLAINLY MARKED, "STAGE LIGHTING" AND MUST BEAR THE NAME OF THE BIDDER.

The City reserves the right to accept any or all alternative proposals and award the contract to other than the lowest bidder, to waive any irregularities or informality or both to reject any or all proposals, and in general to make the award of the contract in any manner deemed by the City, in its sole discretion, to be in the best interests of the City of Novi.

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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, and taste.

The week prior to an election, this newspaper will not accept letters to the editor that open 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.

(9-20-93 NR, NN)

CAROL J. KALINOVIC
PURCHASING DIRECTOR
347-0446

Opinions

As We See It

Cable Act leaves some paying twice the cost

There's a well-established myth that government meddling in the business sector often does more harm than good. In the case of the Cable Television Consumer Protection and Competition Act of 1992, that myth seems more fact than fiction.

Local cable providers, like MetroVision which serves Novi, Farmington and Farmington Hills, are now struggling to meet the provisions of the new 500-page cable act. In MetroVision's case, 60 percent of subscribers will see increases in their monthly rates ranging from \$1.83 to \$10.54 a month. Senior citizens, who are less likely to subscribe to premium channels like HBO and Showtime, are the ones most likely to be paying out extra money.

Premium channels and pay-per-view events are not covered by the new law. Some 30 percent of MetroVision's cable subscribers will see a drop in rates.

The regulations require cable companies to price their services on a per-channel basis and their equipment based on actual costs. Each cable firm must compare its present rate to a benchmark compiled by the Federal Communications Commission (FCC).

The hardest hit will be MetroVision's 300 or so broadcast-basic service subscribers, who paid eight cents a month for broadcast and public access channels 2 through 20. This included everything but the premium channels. As of Sept. 1, the basic rate jumped from that \$1 per year to \$10.62 a month or \$127 per year. Full basic service leaps from \$19.95 a month to \$21.73 a month.

The FCC regulations were supposed to prevent companies from overcharging, but MetroVision President Tom Bjorklund correctly points out that MetroVision's rates were already comparatively low. Bjorklund acknowledges the burden falls on those who can perhaps least afford to pay for cable. Many seniors subscribe to basic broadcast

service.

Cable industry officials are right in calling parts of the new legislation confusing and ill conceived. We would also agree that the execution of the act seems to have diverted from its original intent of reducing rates nationwide. The end result has been that the cable provider has increased the cost of its most bare-bones services in order to fall within the benchmarks mandated by the act. What that means is that the customers who can least afford cable service, those who have purchased the bare-bones package in the past, now must pay a good deal more for the same service. That seems inherently unfair, especially since those who can already afford the premium channels and pay-per-view programming will see no change in those rates, perhaps even a reduction.

It also seems a shame that the new legislation has no apparent provision for cable operators to subsidize the cost of bare-bones service at the expense of those who can afford a few more channels.

Overall, though, the changes are expected to slow down the growth in cable rates though many people are now seeing their basic cable service costs rise.

What to do now? It's tempting to urge readers to write their congresspeople and urge them to correct the flaws in the legislation. But given their recent track record, we fear that future changes may only add to the confusion.

North end deserves credit for mini-station

"Just do it."

That phrase may have been adopted by a tennis shoe company as its motto, but it also encapsulates the great old American tradition of the volunteer spirit. When something needs doing, don't wait for someone else to do it, don't wait for the government to do it, just get it done.

North end residents — through the Lakes Area Residents Association and with the help of Builders Square and Community EMS and the cooperation of the city police department — just finished work on the creation of a police mini-station in Lakeshore Park. With the north end residents supplying the labor, the city offering the use of the building and Builders Square and Community EMS putting up the bucks for the materials, they were able to accomplish the goal in a relatively short time period.

Had they waited for the government to do it, they'd be waiting still . . . perhaps indefinitely. (This is not to say that the police department and the city council were being unresponsive, just that they have other matters to attend to. There are other priorities. In recent years, the city has had enough difficulty getting new guns and bullet-proof vests for its officers. It would have been quite

some time before a north end mini-station worked its way to the top of the priority list.)

The station will not serve as a full-time operating precinct house. Instead, it will mainly serve as a workstation for police officers assigned to the lake area. They'll be able to rest there, or write reports, or bring in residents for an interview. And of course the advantage is that police won't have to drive back to the apartment headquarters to write reports. They'll be able to spend more time in the area they are supposed to be patrolling. And of course, the facility will give officers a clean, safe, private place to conduct interviews or chat with residents.

LARA president Harry Avagian of course was prime instigator of the concept and deserves special mention. But it was a community effort for the north end. Once residents convinced the city to let them use the facility in Lakeshore Park, they had to go out and enlist the help of those who could supply the materials. Then, they did all the work on it themselves.

North end residents have good reason to be proud of their accomplishment. And the rest of us would do well to remember how they did it.

We can only say, "congratulations."

What about taxpayer rights?



Phil Jerome

Robert McMahon has got it all wrong.

McMahon is president of the Northville Board of Education, and what he has all wrong is the notion of who he's responsible to.

Here's what happened: The school board recently reached a tentative agreement with its teachers union on a new contract. The teachers ratified the contract Sept. 2 and the board met Sept. 8 to consider the pact.

At the time of the Sept. 8 meeting, details of the tentative agreement were known only to teachers, administrators and the school board. They were not known to the general public because both sides in the negotiation process had agreed to keep the details secret.

They weren't going to let anybody except the insiders know the details until after the board had taken action . . . until it was too late to do anything about it.

Some residents (taxpayers) at the meeting asked questions about the proposed settlement and suggested that the board wait before ratifying the pact to give taxpayers an opportunity to examine the details.

Needless to say, the rational suggestion didn't get very far.

And that's where McMahon got it all wrong. Rather than giving the public an opportunity to examine the details, McMahon said he felt the board had a responsibility to respond immediately to the Northville Education Association.

Wait just a minute, Mr. School Board President. What about the taxpayers? What about the people who pay the bills?

Don't they have a few rights in this process? When school board members and administrators start thinking

that their obligation to teachers is greater than their obligation to the taxpayers/voters, something is seriously wrong.

My suspicion is that McMahon's ill-considered comment is part of the problem — school board members get sucked into becoming part of the educational cartel, forgetting that their first and foremost responsibility is to the public.

For the record, however, it appears that Northville's school board has come up with a more responsible contract than it has in the past. There is a wage freeze in the first year (1993-94) and a 3 percent hike in the second year (1994-95).

Before we get too carried away with praise, it's important to remember that teachers who are taking a pay freeze for 1993-94 are making somewhere between \$48,983 and \$59,403. Pretty darn affluent, even in an affluent community where the median household income is just a shade over \$50,000.

But that's not the point. The point is that school boards have got to start communicating with their constituents on financial matters. The vast majority of property tax dollars go to education; 80-90 percent of a school district's budget goes to wages and fringe benefits for employees; and 80-90 percent of those wages and fringe benefits go to teachers.

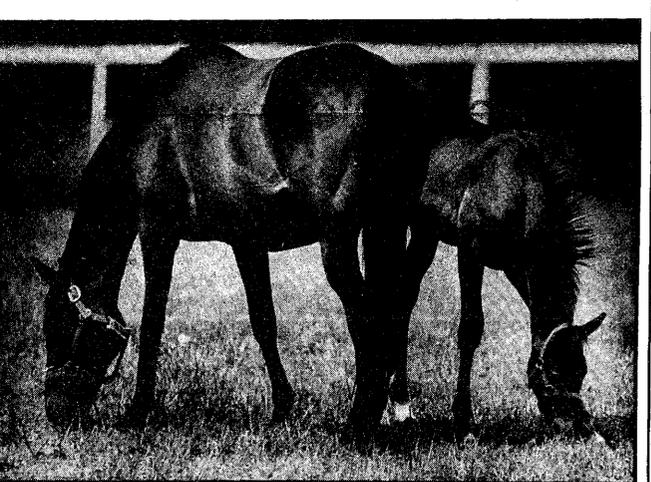
What ought to happen is that school districts should be required by law to publish the details of any tentative agreement and then hold a public hearing, after a suitable period for public review and comment, before approving the pact.

That's a major departure from the way things have been done in the past, but it would be a major improvement.

It's time to stop excluding the public from the process.

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

Moments



A foal and his room-gab quick bite at the corner of Nne Mile and Meadowbrook

Careful when this guy is riled



Rick Byrne

My buddy Jerry LeBlanc was a little ticked off when I visited him Tuesday night. His son Marty had fixed my VCR, and I came by to pick it up.

Jerry likes to drop by the Novi City Council every now and then just to set them straight, especially on issues near and dear to his heart — like Eleven Mile Road.

The nuts and bolts of the issue are as follows. When voters approved the \$18 million road bond package in 1990, among the 12 projects included in it was the paving of Eleven Mile Road from Beck to Wikom, where Jerry lives. He and his neighbors would just as soon never see Eleven Mile paved, and they mounted a fairly good campaign against the road bond just because of the inclusion of their road.

The bond issue passed anyway, so Jerry and company went before the council and urged the city to prioritize the Eleven Mile paving 12th of the 12 projects. The council agreed. Secretly, I think residents hoped that with Eleven Mile slated last, funds might run dry due to cost overruns on the rest of the package before anyone got around to it, thus cancelling the paving.

Now it appears that wish is already coming true.

On Monday, it was announced at the council table that the widening of Decker Road, priority No. 3 among the 12 projects, will exceed cost estimates by over \$1 million. Jerry dropped by and told the city to help itself to the money slated for the Eleven Mile paving.

"You've got X number of dollars. Money is tight," he said.

"Twenty five cars a day go down Eleven Mile between Beck and Wikom and you want to pave a road. Or is that for developers?"

"Leave us alone. If you don't, Waco, Texas, is going to look like a garden party," he told the council.

Now if anyone else had said that, I'd say they were just blowing smoke (no pun intended). Not Jerry, though. He's part French-Canadian and part Indian, which makes a pretty fiery combination.

To understand why I don't take Jerry lightly, you have to know why he moved here in the first place.

Jerry bought his place on Eleven Mile Road because of race cars, which makes him one of the few people in the world who can say that race cars made him rich. (The joke is if you want to make a small fortune in racing, start with a big fortune.)

He had been living in a house in Farmington Hills in the '60s and was a fairly successful driver in stock cars, sprint cars and midgets. Unfortunately, the neighbors in his subdivision didn't take too kindly to his firing up race cars every now and then for testing.

Out of compassion for his neighbors, he decided to move to the "country." He bought a 10-acre plot on Eleven Mile, with the idea that he could fire the cars up whenever he wanted without disturbing anyone. Who knew, when he bought cheap land in the '60s, that he's be sitting on prime property 25 years later.

The point is, Jerry has been fenders with the likes of Benny Parsons, Gordon Johncock and Joy Fair. With training like that, bumping heads with the City of Novi would be no contest.

Rick Byrne is copy editor for The Novi News and The Northville Record.

Council, commission will meet

Civic Center, on Ten Mile Road. It will also be broadcast on MetroVision's cable access channel 13.

Some eight items will make up a crowded agenda for council and commission members to face Wednesday. They include the following:

- Discussion of large lot planning and zoning, including "estate lot" zoning in southwestern Novi.
- Discussion of city-initiated rezonings, including the recommenda-

Lake celebrates street's new look

The Walled Lake Downtown Development Authority (DDA), and the Walled Lake City Council commemorated the completion of the Ferland Street improvements with a ribbon cutting ceremony at the Ferland Street and East Lake Drive intersection on Saturday, Sept. 18 at 10 a.m.

"The Ferland Street project is a milestone for the DDA," said DDA Chairman Casey J. Ambrose, Jr. "It represents a tangible example of the streetscape improvements and the Downtown Urban Design Plan. Ferland street is a microcosm of what Walled Lake will look like in five years. The project also helps address the need for more public parking around the lakefront."

Ferland Street was transformed from a two-way street with parallel parking to a one-way northbound street with diagonal parking. The new design creates a total of 30 parking spaces, including two designated handicapped spaces, in the Old Downtown District. The project also included the installation of historic lighting, sidewalks and attractive landscaping.

"I've worked approximately 10 years to establish additional parking in the Old Downtown District to serve business patrons, residents and visitors to the beach," said Mayor William Roberts. "The completion of this project is a symbol of the other vital DDA projects that are scheduled for next year such as the widening of Pontiac Trail, the widening and extension of Maple Road and other urban design enhancements. These projects show that Walled Lake is a city on the move."

The Walled Lake Downtown Development Authority was created in 1990 to ensure the ongoing growth and improvement of downtown Walled Lake. The DDA area encompasses 282 acres half square mile and is home to approximately 120 businesses and more than 150 residential dwelling units.

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Sept. 27	Mon./Wed.	6-10 p.m.	3 wks.
Sept. 27	Mon.	6-10 p.m.	6 wks.
Sept. 29	Wed.	6-10 p.m.	6 wks.
Oct. 18	Mon./Wed.	6-10 p.m.	3 wks.

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Access OK, but not road money

Continued from Page 1

Federal Bank of Dallas, Peirce said. Representing American Federal, Peirce said he has been working with town center planners for five years to make the design job.

"I think the new owners' intentions will not be as strong as ours were," Peirce said.

"All of the negotiators we have been trying to do for the last five years could go out the window. I think it's a great project. I don't want to see you lose it."

Chen says he plans to buy the land, but will not close on it without the assurance from the city that access to Novi Road from the site will be available. The land now can only be reached from Grand River Avenue.

Chen also told the council that he would swap the ring road right-of-way, which he said was worth

\$900,000. If the city agreed to pave the ring road and run utilities such as a water and sewer system.

"The benefit of Main Street is to whoever owns that property. I'm totally opposed to spending that money and putting in a road and utilities for private enterprise," Council Member Carol Mason said.

Normally, the private sector would undertake these improvements, Kriewall explained. This was the case when Trammell Crow built its Novi Town Center north of the proposed downtown. But Kriewall said the 55 acres were not enough land to justify the developer absorbing the costs and that the city has planned for the ring road for 15 years.

"This is a public improvement to benefit all citizens, the entire community, not just the private sector," Kriewall said.

He warned that the new owner,

Survey asks for residents' input

Continued from Page 1

Some 59 residents favored that measure, six had no opinion and eight opposed it. In LARA, 20 supported the idea, one had no opinion and two opposed it.

"The developer is putting in millions and millions of dollars," Chen said.

Mayor Pro Tem Hugh Crawford suggested Chen swap the Novi Road access for the ring road right-of-way, an offer that was nixed by the developer.

"We have committed to pick up the engineering study and provide access with nothing in return," Crawford said.

"I'm uncomfortable with what we're doing."

An environmental report on the city land, where an old underground storage tank was found, is expected to be completed soon.

Landowner opposes ordinance

Continued from Page 1

In a letter to the city, Santos' attorney David Palmieri says he is "horrified" by the proposed ordinance, which he calls a "blatantly illegal land grab."

If the right-of-way is decided to Novi, Santos says that will make two of his five lots too small to meet the half-acre standard for a lot split. Be-

Santos said.

"This is important to every landowner in the City of Novi who wants to develop."

Quinn contends that the ordinance will enable the developer to know exactly point by point what needs to be done to gain city acceptance of a road.

"If you look at it in a convoluted way, it's to the benefit of the landowner," he said.

The council has the option of adopting the ordinance tonight as an emergency measure. Or, it may follow the more standard procedure of sending it back for a revision and adoption at a second reading. Quinn said the council can also decide whether Santos' request falls under the new regulation or is exempt because it predates the ordinance.

Beautification awards are coming

A drive around town shows Novi's looking good — and city officials want to recognize those businesses and residential communities which have done their part by creative landscaping.

Monday, for the sixth year in a row, the Annual Beautification Awards will be given at the city council meeting to honor those citizens who have made the most of their front entrances and front yards.

This year, special recognition goes to Novi Road Cemetery on Novi Road and Providence Hospital on Grand River Avenue at Beck Road. Spilling up the Novi Road Cemetery was an Eagle Scout project for 1993 Novi High School graduate Steve Kramer, who coordinated the efforts of 30 volunteers to clean up the historical burial ground.

Envelopes, please. The rest of the 1993 beautification award-winners are:

- Apartments, condominiums and mobile home park entrances:
 - Exceptional: Club Apartments on Nine Mile Road and Twelve Oak Townhouses on Haggerty Road.
 - Special Recognition — River Oaks Apartments on Novi Road.
 - Honorable Mentions: Briarwood Condominiums on Beck Road; Crosswinds West Condominiums on
- Industrial Buildings:
 - Special Recognition — InTech of Novi on Grand River Avenue.
 - Honorable Mention — Meadowridge Park Corporate Community on Meadowbrook Road; J. Kelly Company on Grand River Avenue; Frank Kerr Company on Nine Mile Road; File Electric on Nine Mile Road.
 - Office Buildings:
 - Exceptional — LakePointe Office Building on Town Center Drive.
 - Honorable Mention — Americore on Twelve Mile Road; Holly Hill on Ten Mile Road; Novi Professional Village on Novi Road.
 - Shopping Center:
 - Special Recognition: Novi Town Center on Novi Road.
 - Honorable Mentions: Peach Tree Specialty Center on Meadowbrook Road; Pine Ridge Center on Novi Road; Novi Square on Pontiac Trail

and West Road; Country Epicure Shopping Center on Grand River Avenue.

- Subdivision Entrances:
 - Special Recognition: Chase Farms on Eight Mile Road.
 - Honorable Mentions — Carriage Hill on Meadowbrook Road; Greenwood Oaks on Ten Mile Road; James-towne Green on Ten Mile Road; Orchard Ridge Estates on Ten Mile Road and Woods of Novi on Decker Road.

Some 47 respondents said they favored no boating, while eight had no opinion. Expressing opposition to the ban were 23 residents including four LARA members. Some 18 members supported the ban and four had no opinion.

- Should a beach be located at the site?

Students should hunt for aid early

Students expecting to begin college a year from now take note: If you need aid, apply for it and apply early, according to the Student Loan Marketing Association, known as "Sallie Mae," a corporation that funds and services student loans and other education-related products.

"If you need help paying for college, there are many places to turn — you just need to be diligent in seeking out aid and pay attention to deadlines," said Sallie Mae Academic Services Representative Ann Beardall Anderson. "You should also apply for aid as early as possible. Most schools allocate their funds early in the school year so that students will have a better idea of how much they have to pay before making their final college selection."

To get things rolling, you must first fill out one or more financial aid application forms, available as early as November from college financial aid offices or your high school guidance counselor. The application will determine your eligibility for federally-sponsored grants and loans, work-study programs, and, in some cases, the college's own resources and private aid programs.

This year, more students will be eligible for financial aid because Congress recently passed legislation that allows federal loan funds available to families of all incomes.

Anderson noted that the earliest the application can be mailed is after you complete your income tax return, because the previous year's income and that of your parents, if you are a dependent, must be declared. Forms mailed any earlier than the rules allow will be returned — and you will waste valuable time by having to resubmit them.

Between now and then, you should apply for other sources of aid, such as scholarships offered through local civic groups and business. Scholarship applications usually have set deadlines, so it is important to investigate them early. Good sources for scholarship information are the financial aid offices at the school you are interested in attending and scholarship directories available at your local library.

Sometimes between March and May, you will hear from your school whether you qualify for the aid for which you applied earlier in the year. If you are eligible, aid might be in grants, scholarships, work-study programs, or loans — or a combination of aid types.



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- Sibley's
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- Winkelman's

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FOOD CREATIVE DINING

7A
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September 20, 1993

Florine Mark/Weight Watchers

When making midnight runs keep it healthy

One of the biggest misconceptions about midnight snacking, or snacking in the evening, is that what you eat automatically turns into unwanted pounds. That's not true — unless, of course, you raid the refrigerator and eat everything in sight. A sensible, nutritious snack will leave you feeling satisfied and good about yourself.

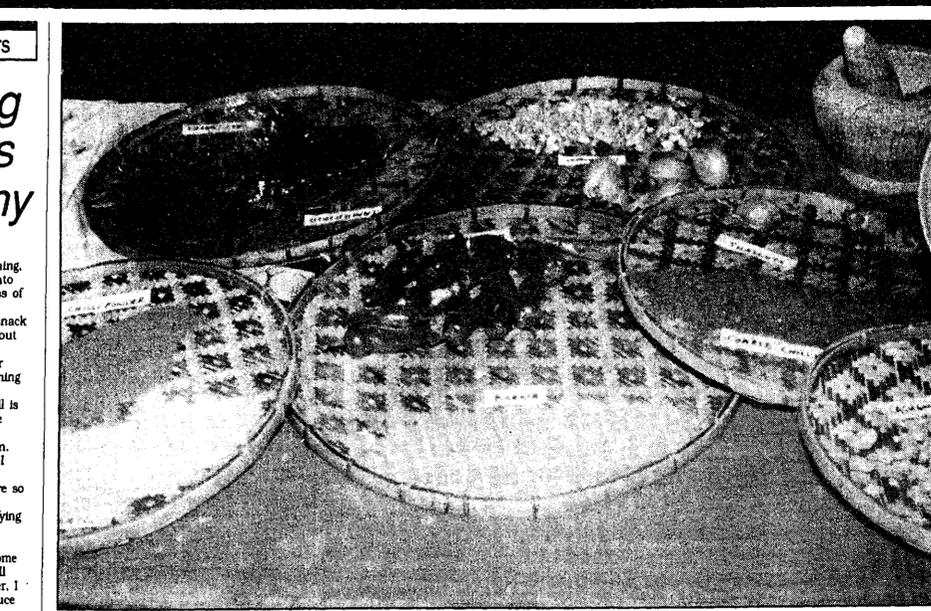
Make your "midnight snack" part of your daily food plan. That way, you have something to look forward to.

A great way to satisfy cravings in the fall is to drink something warm and delicious like Brazilian Cocoa.

Personally, I love anything with cinnamon. Warm cinnamon toast really hits the spot. I also like to try different recipes. Now I'm hooked on Cinnamon Crisp Tortillas. They're so simple to make and they just melt in your mouth. Served with fruit slices, it's a satisfying snack. Even added, fresh fruit is filling and refreshing.

If you like to nibble, try munching on some popcorn — minus the butter! It's sure to fill you up. Or, when I crave something sweeter, I help myself to a slice of Lightened Appleauce Loaf.

The most important thing to know is that it's okay to eat at night — just don't go overboard. Snacks should be eaten in measured amounts, not by the bag or bowl. By leaving room in your daily meal plan for a nutritious midnight snack, you'll be able to add a perfect ending to a healthier day.



Spices from around the world make Singapore dining an international experience.

Singapore Swings

Union of cultures spices Malay cuisine

By LAURA DAILY
Copy News Service

It's the variety of aromas you notice first about Singapore cooking. Satay crackling on the charcoal barbecue. Pungent cinnamon and cardamoms. Fragrant lemon grass. Sweet coconut laced with curry. Savory soy sauce and garlic wafting from a hot wok.

Diversity is the essence of dining in Singapore, a small island country at the southernmost tip of the Malay Peninsula. Local cuisines are influenced by the traditions of Sumatra, India, Java and Malaysia, plus almost a dozen Chinese regional cuisines.

Hungry hoards sampled Singaporean cooking styles and celebrated dishes at the recent Aspen Food and Wine Classic, as the Singapore Tourist Promotion Board sought to introduce discriminating palates to its country's cooking. If swarms of gastronomes elbowed for a sample of the tasty fare was any indication, the showcase hit a home run.

What made this effort unique is the fact that Singapore cuisine is actually a melding of styles distilled from early settlers. There's food that can be eaten with chopsticks, knife and fork or with your hands, off a banana leaf, fine china or out of a ceramic pot.

With Chinese making up three-quarters of Singapore's population, their cuisine remains best represented. Descendants of immigrants still prepare dishes of the regions of their forefathers — from classic Cantonese to robust Hokkien to spicy Sichuan.

The original cuisine of Singapore, Malay is best known for its Satay, barbecued skewers of chicken, beef or mutton dipped in a spice peanut sauce. In Malay cooking, rice is the main staple, served with combinations of fish, poultry, meats (except pork) and vegetables cooked with lemon grass, gingerlike galangol, coriander, chilies and shrimp paste.

Indian foods also draw from different regions of the Indian subcontinent. There's the highly seasoned, curvy dishes of South India and the subtly spiced, sophisticated fare of North India often cooked in a tandoor oven.

Nonya, a cooking style unique to Singapore, evolved from the marriages of local Malay women to early Chinese traders who settled in Singapore. Dishes range from Chinese-style soups with Malay herbs and Indonesian black nuts to prawns with pineapple.

One Malaysian specialty that has particularly flourished is chicken rice, a delicious slow-cooked rice dish prepared with ginger, onions and garlic and served with a chili or garlic condiment. Several Singapore restaurants have even incorporated the dish into their names and compete with gusto for the reputation of serving the best chicken rice in town.

Richard Ong, executive chef at Singapore's Cairnhill Hotel is recognized as a chicken rice master.

"The secrets of chicken rice are passed from one generation to another," reveals Ong. "I learned to cook it from my brother-in-law and then made the recipe a specialty at Singapore's Mandarin Hotel."

Ong believes it is the ethnic mix that has made Singapore famous in the gastronomic world.

"So many cultures have come to live in Singapore that we have every kind of food you can imagine. I'm always going out to dinner to try new dishes and compare recipes."

Sherry Sun of the Singapore Tourist Promotion Board says the trick to finding ingredients for a Singapore meal is to remember there are no "Singapore markets" in the United States. "Asian and Indian markets or ethnic specialty stores should carry most of the ingredients."

While most Singapore restaurants specialize in one type of cuisine, your home-cooked Singapore feast can include dishes drawn from several cultures.

"But be careful in mixing your dishes so that one doesn't overpower the others," cautions Sun. "For example, a lighter appetizer like Spring Rolls goes nicely with some of the more dramatic Indian curried dishes because spring rolls are almost like a Chinese salad. Then you might follow up with a light mango pudding for dessert."

The following appetizer is an example of modern, new-wave Cantonese cooking in Singapore.

ROAST DUCK, MELON AND MANGO SALAD

- 1/2 roasted duck OR boiled chicken
- 1/2 cup honeydew melon
- 1/2 cup cantaloupe melon
- 1 pear
- 1/4 cucumber
- 1 mango
- 1/2 cup jicama
- 3 tablespoons coarsely ground peanuts
- 2 tablespoons toasted white sesame seeds
- 1 coriander plant

Marinade

- 1/2 tablespoon light soy sauce
- 2 teaspoons fine sugar
- 1 teaspoon oyster sauce
- 1 tablespoon cooked vegetable oil (oil should be used to fry shallots first to remove any rawness of flavor)

Sauce

- 3 tablespoons water
- 1/2 teaspoon salt
- 1 to 2 teaspoons sugar
- 1/2 teaspoon sesame oil
- 1/2 tablespoon ketchup
- 1 teaspoon chili sauce
- 1/2 teaspoon corn flour
- 1/4 teaspoon Chinese plum sauce OR apricot jam
- 2 teaspoons vegetable oil

Remove flesh from duck or chicken, and cut into fine strips.

Cut flesh of melons, pear, cucumber, mango and jicama into fine strips, discarding skin and pulp first.

Arrange each vegetable and fruit neatly around large serving platter, varying the colors. Combine marinade ingredients and brush duck with marinade. Put duck in center of serving platter. Top with sprinkling of peanuts, sesame seeds and coriander leaves. Chill.

Mix all sauce ingredients together, except for vegetable oil and plum sauce. Heat oil in wok and add mixture, stir well until sauce thickens, add plum sauce or apricot jam and turn off heat. Cool in refrigerator.

To serve, pour sauce over duck at table. Yields 4 servings.

Jaunt north of border turns up some gems

In celebration of Tom's 30th birthday, we headed to Toronto for a few nights.

Early Sunday morning we packed up the car, drove the 401 to Buffalo, visited with Aunt Betty and ended up in Toronto at seven that evening. Aunt Betty is not feeling up to par and our short sojourn was pleasant. We were glad to have had the chance to spend some time with her.

Our original plans were to try an Italian restaurant that evening, but the driving all day popped us out and we decided to eat in. The only place that stayed in Toronto is the Bradgate Arms (or B.A. to the regulars), a small, intimate, European hotel.

There are few places that can compare with this quiet and elegant spot. The guest's wish is their command. Many of the staff are transplants of European countries and accents abound. Service is outstanding. Politeness sincere. The rooms are spotless and cozy.

After our long day we were happy to "stay in" for the evening. In fact, I watched "60 Minutes" for the first time in months. Maybe years. Some things never change. It is still twilight trash, fun to watch on occasion.

A leisurely dinner followed in the charming dining room. Once again we were pampered to the hilt. I feasted on Dover sole and Tom enjoyed veal medallions. Both proved to be great choices.

The neighborhood surrounding the B.A. is one of the prettiest and most expensive in Toronto. I look forward to my runs here. The homes are cosmopolitan and varied. Some are mansions, or what I perceive to be so. In other words, they are big. Thirty rooms and lots of wings. I don't even mind the hilly terrain because the scenery is so interesting.

After my jog, the real exercise began. A quick subway ride to downtown and the walking commenced. Tom swears we trekked 20 miles. I know it may just may have been 10. In any case we discovered several neat restaurants, shops and managed to pick up our tickets for Miss Saigon.

By three we were seated at the bar in a great little bistro, sipping wine and savoring field grown tomatoes and goat's cheese croustades and a wonderful sweet potato crusted shrimp.

The film festival was in town and this is where the celebs hang out. We didn't see any but that was okay by us. Another fleet ride uptown, an hour's rest, and back to the heart of town to check out a few more eateries and attend the play.

Miss Saigon was engaging and brought back not-so-happy memories of the tragedies of the Vietnam war. We returned to the bistro for an eleventh-hour snack and grabbed a cab home.

Noon Tuesday came all too soon — time to check out and hit the highway to Detroit and back to work that evening. Toronto has to be one of my favorite cities. I wish that there was an American town to compare. Clean, safe, friendly and with the current exchange rate, fairly priced. The number of restaurants is astonishing. Most of them are very good. Ethnic is in. Anything goes. Add in a subway system that compares to the best and you have a combination that can't be beat.

One thing though: mum's the word on our little hotel. We like nice, serene ambiance. Sssh!

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Live Psychic T.V. Show on Metro/Video "COSMIC CONNECTION LIVE" Monday, Sept. 27 8:30-9:30 P.M. CALL 553-7300 X251

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.

"PROFESSOR'S PANTRY" LUNCHEON: Schoolcraft College Women's Resource Center will host Schoolcraft's own Chef Sylvia Hayes, Chef de Cuisine, on Sept. 24 from 11:30 a.m. to 1:30 p.m. Chef Sylvia will describe the types of culinary items available through Schoolcraft's Professor's Pantry, the on-campus food market and deli located in the Waterman Campus Center. She'll suggest ways to use these items in new and creative menus. The Program, which includes a gourmet lunch will be held at the Women's Resource Center. Seating is limited. The fee is \$10. To reserve, contact the Women's Resource Center at 462-4443.

KITCHEN GLAMOR: "China Express" author Nina Simonds will visit West Bloomfield Kitchen Glamor, Orchard Mall, Maple and Orchard Lake Road, 1 p.m. Sunday, Sept. 26. She will conduct a cooking class 6:30 p.m. Monday, Sept. 27 and Tuesday, Sept. 28. Call 537-1300 for information.

LESS SAISONS: Les Saisons, 304 West Fourth St., Royal Oak will be offering cooking classes this fall. Jeff Gabriel of Schoolcraft College explains basics in stock, soups and sauce 6-8 p.m. Thursday, Sept. 23. Classes are \$25 each or \$65 for three classes. Call 545-3400, 10 a.m. to 6 p.m. Monday through Saturday, for information.

LENORE'S NATURAL CUISINE: Guilt-free desserts, beginning cooking, and quick meals are some of the classes being offered this fall at Lenore's Natural Cuisine, 22899 Inkster Road, Farmington Hills. Call 478-4455, 10 a.m. to 5 p.m. weekdays for information.

HEINZ: Known worldwide for ketchup, Heinz U.S.A. recently married the classic flavors of ketchup with salsa. Heinz Salsa-Style Ketchup comes in two flavors, mild and medium, and retails for \$1.89 per 13-oz. bottle.

DEL MONTE: Del Monte fresh cut Hawaiian pineapple is now available in conveniently packaged bite-size wedges packaged in a plastic airtight pouch. It is available in two sizes 12 ounces (\$2.19) and 16 ounces (\$2.49-\$2.99).

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.

Singapore cuisine a spicy switch

Continued from 1

4 medium tomatoes, sliced
2 sprigs cilantro, cut into pieces

Rice
2 1/2 cup white rice
1/4 cup oil
4 1/2 cups chicken stock (produced during recipe)
2 teaspoons salt
6 mint leaves

Ginger Sauce
2 thumb-sized pieces ginger, pounded
1/4 cup chicken stock
1/2 teaspoon salt
1/2 teaspoon sugar

Wash chicken, rub 1 1/2 teaspoon salt over it and stuff with garlic cloves, 2 pieces pounded ginger and spring onions. Boil 4 1/2 cups water with 1 teaspoon salt. Add chicken leaving saucepan uncovered. When water boils, cook for 2 more minutes, then reduce heat to very low, cover and let simmer for 25 to 30 minutes. (Do not remove lid during cooking.)

Set aside 4 1/2 cups chicken stock for rice and 1/4 cup for ginger sauce. Remove chicken immediately and immerse in basin of cold water for 5 minutes. Transfer chicken to large plate and brush it immediately with oil. Remove stuffing.

Allow chicken to cool before cutting into pieces. Arrange on serving

plate. Garnish with cucumbers, tomatoes and parsley. Serve over rice with ginger sauce.

FOR RICE: Wash rice until water runs clean. Drain. Heat pan. Fry rice in heated oil for 2 minutes. Put chicken stock and salt in saucepan. Add fried rice and mint leaves. Boil over moderate heat until stock is absorbed. Reduce heat to low and cook for 15 minutes more. Rake rice with fork and serve hot.

FOR SAUCE: Slice ginger thinly and pound until fine. Mix chicken stock, salt and sugar in bowl and add pounded ginger.

POH PIAH (Fresh Spring Rolls)

1 pound small prawns
1 1/4 cup oil, divided use
8 tablespoons pounded garlic (about 30 cloves)
4 pounds Chinese turnips, peeled and shredded
22 ounces egg roll skins
1 (8-ounce) jar sweet black bean sauce

1 thumb-sized piece of ginger
2 green chilies
4 cloves garlic, pounded
1 medium head iceberg lettuce
1/4 cup mung bean sprouts

Sauce
1/4 cup soy sauce
1/4 teaspoon garlic powder

1/2 cup oil

2 medium yellow onions, thinly sliced
20 shallots, thinly sliced
5 cloves
6 cardamoms, bashed
1 1/2-inch piece cinnamon stick
4 ounces grated coconut, mixed with 2 cups water, squeezed and strained.

1 teaspoon salt
4 sprigs fresh mint leaves
2 sprigs cilantro, cut finely
4 medium tomatoes, quartered

Pound ginger, chilies and garlic finely. Add salt, curry powder and cup water; mix thoroughly. Marinate beef in mixture for 30 minutes.

Heat oil in wok and fry onions, shallots, cloves, cardamoms and cinnamon bark until light brown. Add marinated beef, stir-fry for 5 minutes, then add 1 1/2 cup water. Boil gently until meat is tender, adding more water if necessary. Cook until almost dry.

BEEF CURRY
1 thumb-sized piece of ginger
2 green chilies
4 cloves garlic, pounded

1 medium head iceberg lettuce
2 tablespoons curry powder
2 1/2 cups water, divided use
2 pounds rump steak, cut into 1/4-inch pieces

1/2 cup oil

2 medium yellow onions, thinly sliced
20 shallots, thinly sliced
5 cloves
6 cardamoms, bashed
1 1/2-inch piece cinnamon stick
4 ounces grated coconut, mixed with 2 cups water, squeezed and strained.

1 teaspoon salt
4 sprigs fresh mint leaves
2 sprigs cilantro, cut finely
4 medium tomatoes, quartered

Pound ginger, chilies and garlic finely. Add salt, curry powder and cup water; mix thoroughly. Marinate beef in mixture for 30 minutes.

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BEEF CURRY
1 thumb-sized piece of ginger
2 green chilies
4 cloves garlic, pounded

1 medium head iceberg lettuce
2 tablespoons curry powder
2 1/2 cups water, divided use
2 pounds rump steak, cut into 1/4-inch pieces

Laura Daily is a free-lance food and travel writer.

Midnight snackers stay healthful

Continued from 1

LIGHTENED APPLESAUCE LOAF

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking soda
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1/2 teaspoon ground cloves
1/2 cup reduced-calorie tub margarine
1 cup granulated sugar
1/2 cup egg substitute

1 1/2 cups unsweetened applesauce
1/2 cup plus 2 tablespoons raisins

Preheat oven to 350 degrees. Spray a 9 by 5-inch loaf pan with nonstick cooking spray. In medium bowl, combine flour, baking soda, cinnamon, nutmeg, salt and cloves.

In large bowl, with mixer on high speed, beat margarine and sugar until light and fluffy; beat in egg substitute until blended. Gradually add flour mixture; beat until combined. Add applesauce; beat until just blended. Stir in raisins.

Four batter into prepared pan. Bake 45-55 minutes, until toothpick inserted in center comes out clean. Cool in pan on rack 10 minutes. Remove from pan; let cool completely. Makes 12 servings.

Each serving provides: 1 Fat, 1/4 Bread, 1/4 Fruit, 60 Optional Calories on Weight Watchers Food Plan. Our serving: 152 calories, 4 g fat. Recipe from "Weight Watchers Magazine, September 1992"

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

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- Light snacks and beverages

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Winning awards is the easy part

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

theNOVI NEWS

349-1700 IS OUR NUMBER

Feel free to call us with any news tips.

theNOVI NEWS

Registration open for culinary tour

Reserve your place now for Schoolcraft College's Second Annual Culinary Educational Tour to France and Switzerland, March 4-13, 1994, to visit some of the finest restaurants and cooking schools in Europe.

Enrollment is limited to 25 participants. Highlights of the tour include: visits to Paris and Lyons, France; Lausanne, Switzerland; visits to world-renowned cooking schools, restaurants, a winery, and a marketplace.

Travel will be guided by Certified Master Chef Jeff Gabriel, Culinary manager and instructor in the nationally recognized Culinary Arts Department at Schoolcraft College. Gabriel has received international recognition and numerous awards for his culinary expertise.

Fees for this unique culinary tour are approximately \$2,800, and includes airfare, hotels (based on double occupancy), continental breakfast, ground transfers, and some meals.

To obtain further information, contact Continuing Education Services at 462-4448.

A guide to choosing the best exotic fruit

If papayas and mangoes aren't exactly staples in your diet, here's a brief guide to selecting and storing these nutritious, exotic fruits.

Papayas: Ripe papayas should be about as soft as a ripe peach, with more yellow than green in the skin. Avoid shriveled fruit. Ripen firm papayas at room temperature in a loosely closed paper bag. Refrigerate ripe fruit in a plastic or paper bag for up to 3 days.

To prepare: Peel with a vegetable peeler and cut into slices. Scoop out the seeds and give them to the birds. Papayas are a rich source of vitamins A and C and potassium. Half a medium-size papaya is about 60 calories.

Mangoes: Color is not a reliable indication of ripeness in mangoes, since different varieties are different colors. One of the best, Hett, can be solid green even when ripe.

When ripe, a mango gives to gentle pressure like a ripe avocado. Mangoes are usually sold quite firm and need to be ripened further before eat-

It's a-mazing what corn can do

Strictly speaking, not only is corn not a vegetable, it isn't even corn. "Corn" is a generic European term for grain, and the grain we call corn is really maize.

Corn (maize) was developed by Native Americans from a wild grass that grew in the southern Mexican highlands. The plant they developed (zea mays) was adaptable to many kinds of soils and conditions. Different dialects and languages gave the plant different names, but they all had the same meaning: "our life."

Native Americans learned that corn grew best when they planted four kernels in a hill, often "planting" a small fish under the hill as fertilizer. Suburbers were interplanted among the cornstalks, which were three feet apart.

Other vegetables were grown in the same field: pumpkins and melons grew along the ground, and beans and peas used cornstalks as poles.

To appreciate the Native American's sophisticated pattern of agriculture, consider that in Europe, farmers still planted field crops by scattering the seed on the ground, hoping some of it would grow.

Native Americans developed many ways to use corn: boiled and eaten off the cob; pones, ashcakes and corn cakes from corn meal; mistickquash (succotash), corn and lima beans cooked together; rockatrombly (grits), and nasump (sarp), which served the colonists as both breakfast and supper. Many of the corn recipes in a modern cookbook are based on these early recipes with other ingredients added for flavor.

"Indian corn" (which wasn't "Indian" either) was tough, and lacked the sugar content of today's product. Sweet corn first appeared in the mid-1800s, but the major advances in its evolution have been within the past few years with the development of "sweet gene" corn hybrids. These hybrids keep their sweetness for several days unlike earlier sweet corn, whose sugar began turning to starch within minutes of picking.

Michigan produces more than 100 million ears of sweet corn each year, making it the sixth largest producer in the nation. Corn is a good source of fiber and vitamins A and B. A single ear contains 200 milligrams of potassium and about 70 calories unless you slather butter on it. Just two pats of butter add 90 calories.

In 1992, Nino Salvaggio, owner of Nino Salvaggio's Strawberry Hills in Farmington Hills, was invited to address the Michigan Corn Board to detail the kind of corn consumers prefer.

"Our customers want a full, large ear of sweet corn," Salvaggio said. "Over the past five years or so, Michigan customers have come to prefer bicolor corn, which is so sweet that it doesn't even need butter."

"There are 20 or so specialty produce stores in the area, and we've educated our customers to appreciate bicolor corn. It costs a little more because it's delicate and more difficult to harvest, and the seed costs the farmer more, but it's worth it because of its sweetness."

David Rühlig grows 250 acres of bicolor corn on his farm in Carleton, Ohio border. He switched from yellow and white corn about five years ago.

"The first bicolor corn was an accident," said Rühlig. "White and yellow corn growing close by cross-pollinated, producing bicolor. When the hybridists took over, they took the best genes from the white and yellow, producing the ear that consumers enjoy today."

"Not too many years ago, people would buy Michigan corn on the Fourth of July, and if it was tough, they wouldn't buy Michigan corn again that season. But the sugar-enhanced hybrids have much higher sugar contents, as well as a longer shelf life, guaranteeing that yellow as well as bicolor corn is sweet and tender when it comes to market."

"The whole idea is to grow corn and sell it," said Rühlig. "These hybrids assure that Michigan corn is sweet and tender from the first ear in July to the last ear in October."

Sample summer's crop in recipes

SOUTHWESTERN BAKED CORN

1 large onion, finely chopped
4 tbsp. melted butter
2 peeled green chilies, finely chopped

2 cups finely chopped peeled and seeded tomatoes
1 tsp. chili powder
1 tsp. salt
6 ears of corn
1 cup grated or shredded Monterey Jack cheese

Saute the onion in butter until just limp. Add the chilies and the tomatoes, and simmer 15 minutes. Add the seasonings. Cut the corn from the cobs and scrape off all the milk. Add to the tomato-onion mixture, pour into a 1 1/2-quart greased baking dish, and bake about 45 minutes at 350 degrees. Ten minutes before it's done, add the cheese and allow it to melt and brown.

To prepare: Cut in half crosswise and scoop out the flesh with a spoon, or peel and thinly slice crosswise to show off the decorative pattern of the seeds.

Kiwi fruit is high in vitamin C. A 3 1/2-ounce portion has about 35 calories.

(From "James Beard's American Cookery," 1972.)

CORN PUDDING

10 ears of corn
3 well-beaten eggs
1 cup milk
1/2 cup cream
1 tsp. melted butter
1/4 tsp. salt

Combine corn meal, salt, sugar, butter, water over mixture. Beat in egg. Mix until blended. Drop the batter from a spoon onto a greased baking sheet, or dip your hand in cold water, fill it with batter, reverse the hand, letting the batter splat onto the sheet. (The hand method was used by vendors who sold dodgers at

1 tsp. freshly ground black pepper
5 or 6 dashes Tabasco

Shuck, clean and scrape the corn, being certain to scrape the cobs well after removing the corn to get all of the milk. Combine with the beaten eggs, milk, cream, butter and seasonings. Pour the mixture into a 1 1/2-quart baking dish and bake in a 350 degree oven for 45-50 minutes, or until just firm to the touch.

Saute the onion in butter until just limp. Add the chilies and the tomatoes, and simmer 15 minutes. Add the seasonings. Cut the corn from the cobs and scrape off all the milk. Add to the tomato-onion mixture, pour into a 1 1/2-quart greased baking dish, and bake about 45 minutes at 350 degrees. Ten minutes before it's done, add the cheese and allow it to melt and brown.

To prepare: Cut in half crosswise and scoop out the flesh with a spoon, or peel and thinly slice crosswise to show off the decorative pattern of the seeds.

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(From "James Beard's American Cookery," 1972.)

CORN OYSTERS

2 eggs
2 cups fresh corn kernels
1/2 tsp. salt
1/4 cup pepper
1/4 cup flour
3 eggs whites, stiffly beaten

Add the beaten egg yolks to the grated corn. Add salt and pepper. Mix in flour and fold in the well-beaten egg whites carefully. Do not stir any more than necessary to blend. Drop onto a well-greased hot skillet in globes the size of an oyster. Brown both sides and serve at once. Makes 12. A nice side dish with cold meat. (An old Shaker recipe.)

Combine corn meal, salt, sugar, butter, water over mixture. Beat in egg. Mix until blended. Drop the batter from a spoon onto a greased baking sheet, or dip your hand in cold water, fill it with batter, reverse the hand, letting the batter splat onto the sheet. (The hand method was used by vendors who sold dodgers at

TO MICROWAVE CORN: To microwave in the husk, peel husk back and remove silk, then replace husk to enclose kernels completely. Secure ends with string or wrap husked corn individually in plastic wrap. If microwaving only one ear, place in center of oven. Place 2 ears side by side; 3 in a triangle, 4 in a square, 5 in a line of 4 with one at the top. Microwave on high for 3-4 minutes per ear. Turn ears halfway through cooking. Let stand for 2-3 minutes. Kernels should be tender when pierced.

(From "The New James Beard," 1991.)

TOMATOES FILLED WITH CORN PUDDING

8 medium tomatoes
salt and pepper
2 eggs, room temperature
2 tsp. flour
2 tsp. sugar
1/2 tsp. baking powder
1 cup half and half
1 cup corn kernels (about 4 medium ears)

2 tsp. butter, melted
Mince fresh parsley

Slice tops off tomatoes and discard. Scoop out pulp and seeds. Sprinkle shells with salt and pepper and invert onto paper towels. Drain 20 minutes.

Preheat oven to 350 degrees. Beat eggs to blend in medium bowl. Mix in flour, sugar and baking powder. Blend in half and half. Stir in corn and butter. Season with salt and pepper. Spoon into tomatoes. Arrange in oiled muffin tin. Bake until custard is puffed, lightly browned and firm to touch, about 45 minutes. Garnish with parsley and serve immediately.

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