

Restaurant workers help police nab robbers

By Phil Foley
STAFF WRITER

A chance trip to the bank and a sharp-eyed waitress, who wants to be a cop one day, helped end a string of bank robberies that have plagued Western Oakland and Wayne counties since July.

Novi Police Chief Doug Schaeffer announced Wednesday that a 37-year-old San Diego man living in Redford confessed to orchestrating the series of robberies after being arrested in Allen Park the night before.

Louis Golematis, owner of the Lazy Lizard Restaurant in Novi's Main Street development, said he was in the Bank One across Grand River from his restaurant about 3 p.m. Tuesday by accident. "Normally I don't make the deposit. Usually my cousin or my wife does it on Mondays. It was just a coincidence that I was in there," he said.

It was a coincidence that proved to be very unlucky for the 37-year-old woman standing at the window next to Golematis. Dressed in a floppy hat and sunglasses, she had just handed the teller a note announcing a holdup.

Golematis said his teller tried to tell him what was happening, but he didn't realize it until after the robber was gone. "All their faces went white and they just stopped," he recalled.

After answering questions from Novi Police, Golematis returned to his restaurant where he told his employees what had happened. "I tried to make a joke of it," said Golematis, who admitted the full impact has yet to sink in.

He said when he first came into the restaurant, there was a nondescript woman sitting at the bar who looked somewhat familiar. The woman, who was trying to call a taxi, ran from the restaurant when Golematis started telling his story.

Lindsay Latka, who has worked at the restaurant as a waitress for about a year and is studying criminology at Schoolcraft College, said she became suspicious "because of the way she was looking. The way she moved her head. The way she jumped out of her seat when Lou started telling his story."

Latka, who has relatives on the Troy, Detroit, and Ypsilanti police departments, jumped in a truck with Golematis and started searching phone booths in the area. Eventually they found the woman at the nearby Red Hot and Blue Restaurant and led police there.

Later members of Oakland County's SONIC unit found a car in Allen Park that had been tied to bank robberies in Farmington Hills and Plymouth Township and arrested the San Diego man, who is on parole for convictions there.

Novi's numbers tell Republican tale

Results show city voters for the most part mirrored major race results

By Victoria Sadlocha
STAFF WRITER

It was a great day to be an elephant last week in Novi, unless of course you were Republican Andrew Raczkowski.

The U.S. Senate candidate was the only Republican to lose a Novi race, bowing down to incumbent Carl Levin.

All other races in the city's Nov. 5 general election went to Republicans, sending a loud message of Novi's makeup, or a loud message of the makeup of Novi residents choosing to vote.

Out of 30,428 registered voters in the City of Novi, 16,556 headed to the poles on Tuesday.

And not all those casting ballots voted in every race. According to the votes, the gubernatorial race was the most popular.

Ninety-nine percent of Novi city voters participated in the race for governor, choosing Dick Posthumus.

The next most popular race to cast a vote as demonstrated by the city's voters?

The U.S. Senate race, where Levin received 404 more votes than Raczkowski, Reform Party nominee John S. Mangopulos received 59 votes.

From there, the amount of voters flexing their Democratic muscles dwindled.

Ninety-six percent of those voting in Novi participated in the State Senate race, 95 percent participated in the 11th District Congress race and 90 percent voted for state representative.

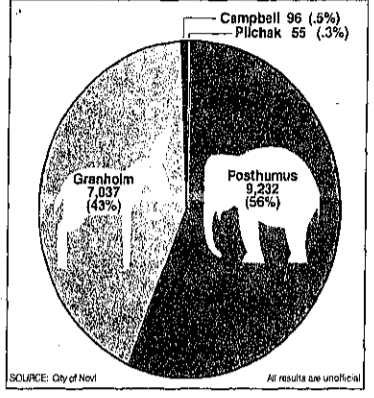
Casting ballots in the two Oakland County commissioner races were 64 percent of the voters for Hugh Crawford representing the 9th district and 5 percent of the voters for Jeff Potter representing the 8th.

Both candidates ran unopposed.

In a Novi first, two Novi residents and current or former Novi City Council representatives will be heading for Lansing.

Craig DeRoche will represent the 38th District as its

Novi's Vote for Governor



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Fest celebrates Novi's diversity

Next week, city hosts its annual International Festival bringing together a rich cultural make-up

By Victoria Sadlocha
STAFF WRITER

FEST SPECS

- What: The City of Novi International Festival
- Where: Novi Middle School, located at the corner of 11 Mile and Wixom roads
- When: Thursday, Nov. 21
- Time: 6 to 9 p.m.
- Cost: free

When someone says coffee, what is the first country coming to mind?

The answer is usually Columbia.

But what most people don't know about the South American country is it is also known for its crops of rice, bananas, oilseed, corn, cotton, sugar, tobacco and coca.

Columbia additionally has a population of more than 39 million, is 439,700 square miles, calls Spanish its official language and about 95 percent of all Colombians are Roman Catholic.

Find the additional information interesting? Would you like to know more?

The City of Novi is ready to present area residents with information about countries across the globe along with some fun and plenty of entertainment at its annual International Festival.

Thursday, Nov. 21 from 6 to 9 p.m., nations will come together with colorful displays at Novi Middle School.

Meghan Mutch, City of Novi interim recreation coordinator, said 11 countries will be participating in the spectacular event.

Columbia, France, India, Ireland, Japan, Korea, Peru, Scotland, Taiwan, United States and West Africa will be represented by volunteers from the community wanting to share their nationality.

Mutch said all of the cultural exhibits will be interesting and some are even interactive.

For example, the Japan display will give attendees the opportunity to try on a kimono.

The cultural exhibit portion of the evening will happen from

6 to 7 p.m.

Then, at 7 p.m., the entertainment begins.

First on stage will be many of Novi's fourth graders as the city's elementary schools provide a special performance.

Mutch said the young entertainers will be followed by performances from six of the different participating countries.

"There will be Irish dancing, West Africa is doing a performance and Columbia is having a three-person band," Mutch said.

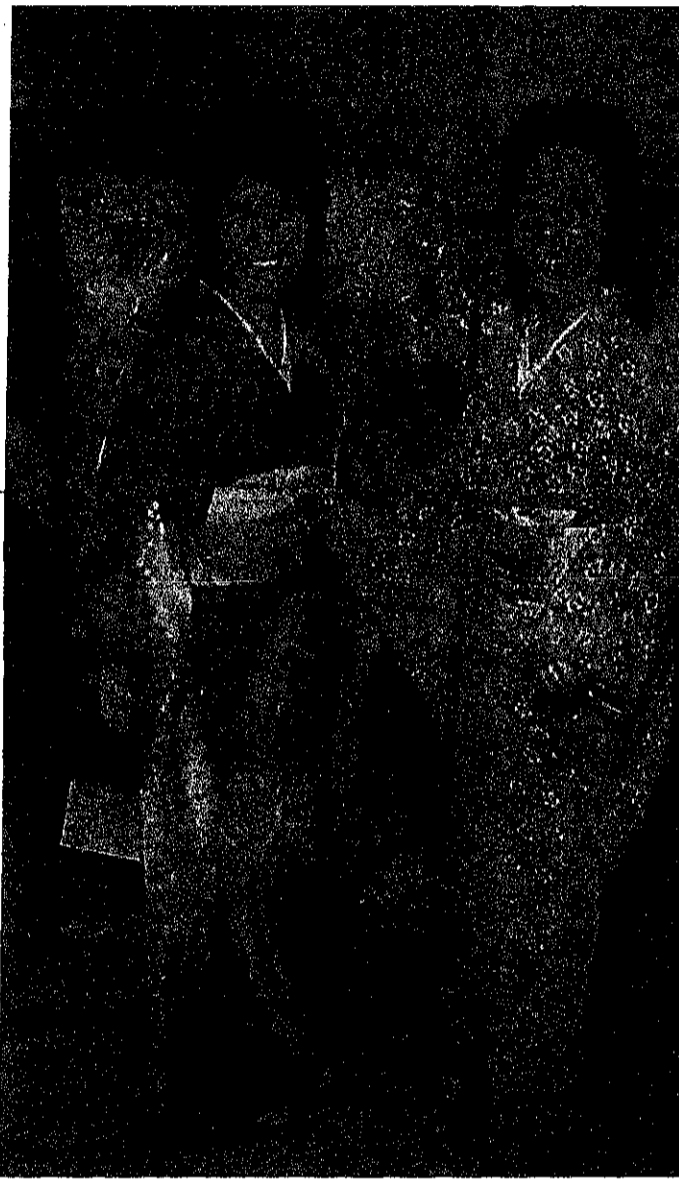
At the end of the country-based performances, Mutch said the city's fourth graders will join together for a joint grand finale performance.

The educational and entertaining event is free and everyone is invited.

Despite the fact the evening is separated into two portions, Mutch encourages area residents come for the entire evening.

"With the displays and the country performance it is a chance for people in the community to meet other people in

continued on 3



Courtesy photo

Volunteers from last year's City of Novi International Festival demonstrate some of the reason why their country is unique. This year 11 countries will be represented, offering educational displays and interactive opportunities.

Suicide third in last six months in City of Novi

By Victoria Sadlocha
STAFF WRITER

A Northville woman's body was found late last week in Novi's Community Sports Park, dead as the result of suicide, police said.

Novi Police said Valerie Smith, 37, was found in her vehicle at about 10:40 a.m. on Nov. 8 in the park located at Eight Mile and Napier roads.

Police and emergency personnel were dispatched to the area after receiving a 911 call from two walkers who said they saw a "suspicious" car.

According to reports, the witnesses said the car was running and the driver was "slumped" over the steering wheel.

Smith was transported to Providence Park Medical Center and pronounced dead at the hospital.

Emergency medical services were performed on Smith upon arrival, officials said.

A report by the Oakland County Medical Examiner's office revealed Smith died from sharp cuts to her neck.

Shaeffer said two knives were found in the vehicle.

Police said investigations at this point indicate the incident was a suicide and not a homicide and expect the case will be concluded within a couple of days.

This brings Novi's 2002 public-suicide total to three, with all bodies found in common areas in the last six months.

"Suicides are not uncommon," said Novi Police Chief Douglas Shaeffer. "Every community experiences them."

"Novi has experienced three in a rather short time span and that is somewhat high; although, we routinely have several a year."

Shaeffer said it is not unusual to find suicide victims in a public setting, but not usually in a public place where there are high concentrations

"Suicides are not uncommon. Every community experiences them."

Douglas Shaeffer
Novi Police Chief

of people.

Sandy Krahn, counselor at the Community Counseling Center in Novi, concurred, saying a suicide taking place in a secluded area is not uncommon.

What is uncommon, she said, is a suicide happening in a public place for others to watch.

"Most people commit suicide alone, by themselves in secluded places," Krahn said.

Krahn said people who travel to a

different location other than their home generally don't want their children, spouses or other loved ones to see, nor do they want someone to have to clean up their mess.

"Most of the time when someone carries it through, alcohol is involved or they are terribly depressed and have not spoken to a therapist," she said.

The chief of police said all Novi police responses to a suicide or any unattended death is to begin the investigation based on the assumption the death is a homicide, as was the case in the Smith investigation.

"That method ensures we are doing everything possible to ensure a successful conclusion to an investigation," Shaeffer said. "As evidences are uncovered, the investigation will switch to one of the other causes of death such as poor health or suicide."

Shaeffer said probably the best prevention against suicide is paying attention to the mental health of

those around us.

In June, the bodies of two men were found dead at two separate locations.

Novi police ruled both incidences suicides.

On June 5 at about 6:40 a.m., a 23-year-old Novi male was found hanging from a barrier surrounding a dumpster in the 24000 block of Catherine Industrial Drive.

Two days later at about 10:15 a.m., the body of a 47-year-old South Lyon male was found in woods located south of 10 Mile and west of Wixom roads.

Police said tree cutters in the area found the man in his vehicle and it was determined he died from a self-inflicted gun shot wound to the head.

Victoria Sadlocha is a staff writer for the Novi News. She can be reached at (248) 349-1700, ext. 105 or at vsadlocha@nl.hometown.com.net.

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Police Report

Drunk
A 21-year-old Fremont resident was arrested by Novi police after having a little bit too much to drink last week. The police department received a call on Nov. 5 at about 3 a.m. stating a heavily intoxicated man was sitting in his car at the Novi Square Shopping Plaza in the city's north end. The caller also told police the man had an open beer in his car. As a Novi officer drove to the scene, she noticed a car matching the same description traveling westbound on Pontiac Trail east of Beck Road. The vehicle had a cracked tail light so the officer made the stop. The man told the officer he had three drinks that evening, with the last one being about an hour ago. According to the report, the Fremont resident had a hard time trying to open the car door when asked to exit for field sobriety tasks. After failing the tasks, the man was given a preliminary breath test which registered a .146. The 21-year-old was arrested by police.

Drunker
After catching the eye of a Novi officer, a 29-year-old Westland resident was arrested for drinking and driving. The officer was on routine patrol in the area of 10 Mile and Novi roads at about 1:20 a.m. on Nov. 7 when he noticed a Chevrolet Blazer pull out in front of the vehicle directly in front of him. As the officer followed, he noticed the truck drift within its lane of travel and cross left of center on several occasions. After the driver stopped at a blinking yellow light south of 12 Mile Road, the officer made the stop. The woman told the officer she had been at J.W.'s Sports Club. According to the report, when the officer asked her how much she had to drink, she replied "A lot. I'm not going to lie to you." The Westland woman told police a lot meant six beers. She then told police, "I should not be drinking. I'm sorry. I'm really bad." She flew a .20 and was arrested.

Hard to hide
An alleged thief in Novi may have quite a hard time concealing some reportedly stolen goods as the suspect made off with two-sized tampons, one brick saw, one chain saw, one circular saw, a Dewalt saw set, two gas-powered hedge cutters and a new set of masonry bits from a local construction site. A Novi landscaping business owner told police someone stole his equipment from a construction site at the south intersection of Hilldale and DeWegwood some time between 6:30 p.m. Nov. 5 and 6 a.m. Nov. 6. The man said when he left the site he locked the equipment inside a trailer which was blocked in by pallets of bricks and surrounded by heavy equipment to prevent theft. When he returned the next day, the lock on the trailer was pried off and the door was wedged open. Police noted the ground was muddy due to rain and there were no fresh tire tracks or discernible foot prints.

Watch out Winona
A 37-year-old Canton woman tried to give Winona Rider a ride for her money, but came out short after being caught shoplifting by department store security officers. The woman was shopping in Lord & Taylor on Nov. 7 at about 1:30 p.m. when security officers watching her noticed the alleged theft. The officers told Novi police after entering the customer jewelry department, the woman attempted to steal a \$45 Anne Klein bracelet and a \$52 pair of Judith Jack earrings. According to the security officers' reports, the woman placed the bracelet in her shopping bag and put the earrings on a \$5 selling card which she took to the cashier. The woman was transported to the Novi Police Department and arrested for retail fraud.

Compiled by Victoria Sadlocha

Voters tell a Republican tale

continued from front
State Representative by taking 66 percent of the yes votes in Novi and Nancy Cassis will represent the 15th District by walking away with 68 percent of the city's positive nods. Novi voters chose Sara Pope Cassis and DeRoche also walked away with the largest percentage Novi wins, followed by Thaddeus McCotter, who earned 63 percent of Novi's yes votes. Overall, Novi voters were pretty much on track regarding the actual outcome of the day's events. With the exception of choosing the most popular gubernatorial candidate and the 52-1 District Court winner, voters chose the state-wide winners in the major races and proposals. Novi voters chose Sara Pope Cassis and DeRoche also walked away with the largest percentage Novi wins, followed by Thaddeus McCotter, who earned 63 percent of Novi's yes votes. Overall, Novi voters were pretty much on track regarding the actual outcome of the day's events. With the exception of choosing the most popular gubernatorial candidate and the 52-1 District Court winner, voters chose the state-wide winners in the major races and proposals. Novi voters chose Sara Pope Cassis and DeRoche also walked away with the largest percentage Novi wins, followed by Thaddeus McCotter, who earned 63 percent of Novi's yes votes. Overall, Novi voters were pretty much on track regarding the actual outcome of the day's events.

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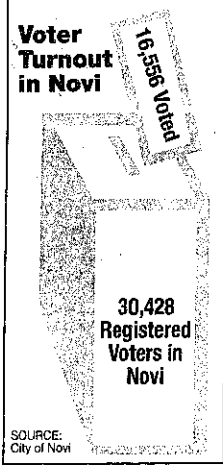
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Novi City Clerk Maryanne Cornelius demonstrates how the city gathers its 19 precinct voting results with its Automated election Returns computer program. This past election, 16,500 votes were cast in the City of Novi.

Novi's Motivating Clerk
Months after asking City of Novi voters to head to the polls, voter turnout increases

By Victoria Sadlocha
STAFF WRITER
Only a little more than two months after declaring she would make it her priority to bring more Novi voters to the polls, Novi City Clerk Maryanne Cornelius has done just that. Out of the city's 30,428 registered voters, 16,556 flexed their voting muscles, resulting in a 54 percent City of Novi voter turnout in the Nov. 5 general election. "It was great," Cornelius said. "I am so proud!" Cornelius said the city's turnout was even higher than Oakland County's overall voter turnout of 51 percent. "We definitely did much better than what normally occurs during a midterm election," she said. According to statistics compiled by the Novi City Clerk's office, 24.6 percent of Novi residents voted in the primary election, meaning the actual general election turnout more than doubled. In August, after realizing about 23,000 Novi residents did not vote in the primary, Cornelius vowed during her Aug. 26 performance review she would make it her priority to bring more city voters to the polls. The bleak primary turnout also placed The City of Novi seventh from the bottom of Oakland County cities measuring voter turnout. With the Nov. 5 results, the city moved up 16 places, finishing 23rd in the list of 51 Oakland County communities. The top five communities, beginning with first place, included Novi Township, The City of Huntington Woods, The City of Lake Angelus, Southfield Township and The City of Farmington Hills.



Fest celebrates Novi's diversity

continued from front
the community from different nationalities and share in their culture," Mutch said. For more information about the unique celebration, call The City of Novi Parks, Recreation and Forestry Department at (248) 347-0400. Victoria Sadlocha is a staff writer for the Novi News. She can be reached at (248) 349-1700, ext. 105 or at vsadlocha@ht.homecomm.net.

Fourth graders to perform
The Novi School District's fourth graders have been invited by the city to provide entertainment for the Novi International Festival on Thursday, Nov. 21. The festival runs from 6-10 p.m. and the children's performance is scheduled to begin at 7 p.m. It's an evening that all ages can enjoy and parents are encouraged to not only bring their fourth grader, but the rest of the family as well. Children and parents may arrive as early as 6 p.m. to enjoy the festival. At 6:45 p.m., parents should bring their fourth graders to the gymnasium where they should take a seat in the bleacher section that is labeled with their school's name. Parents may sit in the audience section of the gym from the opposite side of the gym from the children. Each elementary school will sing one selection. The final song will be a unified chorus of all five elementary schools and the total performance will last about 25-30 minutes. After the performance, fourth graders will be dismissed from their bleacher section to join their parents on the gym floor. From there families may enjoy the rest of the festival as they choose. Children should wear comfortable clothing that won't be too warm. Sweatshirts are discouraged as it can get very hot in the gym. A colorful tee shirt is recommended. By Ramirez Khury

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Library Lines

Novi Public Library

The oldest surviving lighthouse in Michigan on Wednesday, November 20, at 7 p.m. in the library meeting room. Please call the library to register for this free program, which is sponsored by the Friends of Novi Public Library.

Hours
The Novi Public Library is open Monday-Thursday, 10 a.m. to 9 p.m.; Friday-Saturday, 10 a.m. to 5 p.m.; and Sunday, 1-5 p.m. We are located at 45345 W. 10 Mile Road, just east of Tall. For more information, call (248) 349-0720.

Story Time notes
Fall 2 Story Times begin November 18. Please call the library for information on the day and time of your child's session.

Attention Deficit Hyperactivity Disorder
ADHD is the most common mental health diagnosis in American children today. Many adults also have ADHD. Dr. Howard Schreiber of Providence Hospital will discuss ADHD and treatment options on Thursday, November 14, from 6:30-8 p.m. in the library meeting room. Please call the library at (248) 349-0720 to register for this free program, which is sponsored by the library and the Novi Community Credit Union.

Harry Potter celebration
Among wizards age five and up are invited to a Harry Potter celebration Tuesday, November 19, from 7-8:30 p.m. You may arrive any time for an evening of fun and special prizes. Dressing as your favorite Harry Potter character is optional; please leave wands and other magical creatures at home. Call the library by November 15 to pre-register; we have space for 200 wizards.

The Fort Gratiot Lighthouse
Bob Hanford, the entertaining keeper of the Fort Gratiot lighthouse, shares stories and slides of

the oldest surviving lighthouse in Michigan on Wednesday, November 20, at 7 p.m. in the library meeting room. Please call the library to register for this free program, which is sponsored by the Friends of Novi Public Library.

More Internet for seniors
E-mail is a great way to stay in touch with friends and family, wherever they are! Come and learn the basics of sending and receiving e-mail, and sign up for a free e-mail account on Thursday, November 21, from 1-3 p.m. This class includes interactive discussion and hands-on practice. Suggested prerequisite: "Mastering the Mouse for Seniors." Please register in advance for all Internet classes in person or by calling the library.

Internet practice lab
Practice makes perfect! Join us for an opportunity to practice any of the skills you've learned in our Internet classes on Wednesday, November 27, from 1-3 p.m. During this two-hour session, you may choose to work on any Internet skills you wish, with librarians to assist you and answer any computer-related questions. Note: There is no set agenda for this class; you may come and go as you please during the two-hour session.

Mother-Daughter Book Club
Daughters in grades fifth-seventh and their moms, or any other special female in their life, may register for this club. It will meet Wednesday evening, November 20, to discuss the book *Running Out of Time*. Please register in advance for this holiday special program beginning October 26.

Holidays Around the World
Saturday, December 7, from 10:30-11:15 we will explore various customs, and cultures with children ages 2-10. Register for this holiday special program beginning October 26.

Celebrate Children's Book Week
Young, Healy, professional storyteller, will present "Stories from the Heart of the World" on Saturday, November 16, at 10:30 a.m. Children ages 2-10 are welcome. Register now in the Children's Department.

Fantastic Friday
Children ages 2-6 with a parent or caregiver may register for a fun morning with stories, songs, snacks, and crafts.
Friday, December 13 at 10:30 a.m.
It's All About... YOU!
Register beginning November 8.

Adult evening program
• Herbs for the Holidays (November 12)
• All programs are from 7-8 p.m. Please call to register.

Wixom Library
The Wixom Public Library is open Monday-Thursday 10 a.m. to 5 p.m.; Friday and Saturday, 10 a.m. to 5 p.m. We are located at 80015 Pontiac Trail, just east of Wixom Road. Call (248) 624-2512.

Learn English on the Computer
The ELLIS program (English Language Learning Instruction System) is being offered to anyone who wishes to learn English or wishes to improve his or her English skills.
• See and hear English in real-life situations.
• Listen and record your own voice.
• Work on a computer in your own language.
Please call the library to register for a class.

Obituaries

Thomas D. Gallagher
Thomas Gallagher died November 7, 2002 at his home. He was born in Jackson, Mich. on Nov. 13, 1932.
Mr. Gallagher attended Michigan State University, earned a bachelor of arts degree in business, and remained a loyal Spartan fan. He worked as a purchasing agent for Ford Motor Company for 32 years and had served in France during the Korean War. He was a member of the Ancient Order of Hibernians and The American Legion, and Honorary Member of Monaghan Knights of Columbus.
Survivors include his wife, Helen; three children, Debbie (Paul) Burns, Mike (Ann) and Tom Jr.; three grandchildren, Nicole, Pat and Coody; two sisters, Alice (Jim) Mayotte and Jean (Bernie) Mayotte; and one sister-in-law, Marge.
His brother, James Gallagher, preceded him in death.
A funeral service was held Nov. 11, 2002 at St. Priscilla Catholic Church, 19120 Purlingbrook Rd., Livonia.
In lieu of flowers, donations may be made to The Assarian Cancer Center, 47601 Grand River Ave., Novi, MI 48374 or Angela Hospice, 14100 Newburgh Rd., Livonia, MI 48154-5010.
Arrangements were made by O'Brien/Sullivan Funeral Home, 41555 Grand River, Novi.

Raymond T. Reska
Raymond Reska died November 6, 2002 at Botsford Hospital, Farmington Hills, Mich. He was 76.
Mr. Reska was employed in the Design Center in Dearborn with Ford Motor Co. for 23 years and retired in 1985. He went to St. Alphonse High School in Dearborn and loved fishing and was a big Red Wings fan.
Survivors include his wife, Rosemary; daughter, Bobbi; two grandchildren, Sara and P.J. Konopka; and four siblings, Joe, Mary Onken, Pat Burch and Terry Smith.
Preceding him in death was a son, Craig Konopka; a daughter, Kim Konopka; a brother, Ed Miller; and a sister, Irene Miller.
A funeral service was held Nov. 9, 2002 at Holy Family Church, 24505 Meadowbrook Rd., Novi. Interment will be at Holy Sepulchre Cemetery, Southfield, Mich.
Memorials may be made to The American Cancer Association.
Arrangements were made by O'Brien/Sullivan Funeral Home, 41555 Grand River, Novi, Mich.

Charles DeCoster
Charles DeCoster died November 4, 2002. He was 77.
Mr. DeCoster was a 1942 graduate of Catholic Central High School and a 1957 graduate of U of D College. He was retired from Ford Motor Company with 40 years of service and was a veteran of WWII.
Survivors include his wife, Beth (Yaronik); four sons, Mark (Linda), Chuck (Carolyn), Dave (Karen), and Dan (Diane); two daughters, Judith (John) Rybski

and Karen (Martin) Kochis and 16 grandchildren.
A funeral mass was held Nov. 8 at St. Robert Bellarmine Church, 27101 W. Chicago, Redford, on Nov. 13, 1932.
Memorial donations appreciated to St. Robert Bellarmine Church or Catholic Central High School.
Arrangements were made by O'Brien/Sullivan Funeral Home, 41555 Grand River, Novi.

Robert Sale
Robert Sale died November 8, 2002 at home in Novi. He was 79.
Mr. Sale was born January 18, 1924 in St. Petersburg, Fla. and grew up in Arlington, Md. A retired Ford auto engineer, Mr. Sale was active in the American Legion, being commander of the Novi Post six terms. He served as a link trainer instructor in the U.S. Army Air Forces in WWII and was a licensed private pilot.
Survivors include his wife, Louise; three daughters, Susi Popielusko, Robin Bock, and Nancy White; and six grandchildren.
His first wife, Evelyn, preceded him in death.
A funeral service was held November 11, 2002 at O'Brien/Sullivan Funeral Home, 41555 Grand River, Novi.
Memorial donations may be made to Angela Hospice, 14100 Newburgh, Livonia, Mich.
Arrangements were made by O'Brien/Sullivan Funeral Home, Novi.

E. John McDevitt, Jr.
E. John McDevitt died November 10, 2002. He was 76.
Mr. McDevitt was the former President of E.J. McDevitt Co. (McDevitt's Hallmark) and long time dealer member of National Church Good Association.
Survivors include his children,

Kathleen Corbett, John Michael, Susan (Paul) Hencks, Patrick J. (Bonnie), and Paul R. (Brenda); seven grandchildren; two step grandchildren; seven great-grandchildren; three step great-grandchildren; 35 nieces and nephews; and five siblings, Mary Reid, Dr. Frank J. Betty (Ollie) Boss, Richard (Lee) and Sr. Mary McDevitt (H.M. Nancy).
His wife, Virginia Francis McDevitt, preceded him in death, October 14, 2002.
A funeral mass will be held at 10 a.m., Wednesday, Nov. 14 at Our Lady of Sorrows Catholic Church, 23815 Power Rd., Farmington, Mich. Interment will be at Holy Sepulchre Cemetery.
Memorials may be made to the Angela Hospice, 14100 Newburgh Rd., Livonia, Mich.
Arrangements were made by O'Brien/Sullivan Funeral Home, 41555 Grand River, Novi, Mich.

Robert Sale
Robert Sale died November 8, 2002 at home in Novi. He was 79.
Mr. Sale was born January 18, 1924 in St. Petersburg, Fla. and grew up in Arlington, Md. A retired Ford auto engineer, Mr. Sale was active in the American Legion, being commander of the Novi Post six terms. He served as a link trainer instructor in the U.S. Army Air Forces in WWII and was a licensed private pilot.
Survivors include his wife, Louise; three daughters, Susi Popielusko, Robin Bock, and Nancy White; and six grandchildren.
His first wife, Evelyn, preceded him in death.
A funeral service was held November 11, 2002 at O'Brien/Sullivan Funeral Home, 41555 Grand River, Novi.
Memorial donations may be made to Angela Hospice, 14100 Newburgh, Livonia, Mich.
Arrangements were made by O'Brien/Sullivan Funeral Home, Novi.

Charles DeCoster
Charles DeCoster died November 4, 2002. He was 77.
Mr. DeCoster was a 1942 graduate of Catholic Central High School and a 1957 graduate of U of D College. He was retired from Ford Motor Company with 40 years of service and was a veteran of WWII.
Survivors include his wife, Beth (Yaronik); four sons, Mark (Linda), Chuck (Carolyn), Dave (Karen), and Dan (Diane); two daughters, Judith (John) Rybski

and Karen (Martin) Kochis and 16 grandchildren.
A funeral mass was held Nov. 8 at St. Robert Bellarmine Church, 27101 W. Chicago, Redford, on Nov. 13, 1932.
Memorial donations appreciated to St. Robert Bellarmine Church or Catholic Central High School.
Arrangements were made by O'Brien/Sullivan Funeral Home, 41555 Grand River, Novi.

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County trains local fire fighters for hazardous situations

By Phil Foley
STAFF WRITER

It took the threat of violence from the shadowy world of international terrorism, but Western Oakland County communities will soon be a little safer from the mundane comings and goings of freight trains and delivery trucks.

Nearly 60 fire fighters from Western Oakland County Communities, including Wixom and Walled Lake, are within weeks from completing a 96-hour hazardous materials materials technician course at Oakland Community College's Auburn Hills campus.

In the wake of the terrorist attacks on the World Trade Center and the Pentagon, Oakland County Administrator L. Brooke Patterson decided to set aside \$1.7 million for training and equipment for fire departments in the county's outlying areas.

"This is something we've needed for long time," observed Jerry Walker, director of public safety in Walled Lake. Although the county-funded training is intended to prepare local fire fighters to be prepared for an attack by weapons of mass destruction, Walker noted, "a hazmat incident can happen at anytime on a daily basis."

In May residents of the Village of Putterville, near Lansing, had to be evacuated for a week after a Canadian National train hauling propane derailed there. Closer home, recalled Mike Loper, project coordinator for Oakland County Emergency Response and Preparedness, two CN employees were killed and two more injured in a Springfield Township train collision last November.

Train wrecks don't pose much of a threat in Walled Lake, where

County Rail uses about five miles of what was once Grand Trunk Railroad tracks for the Walled Lake Dinner Train and the rest of the line has been transformed into bike trails.

Fire Chief George Spencer said the most serious incident in Wixom during his 40 years with the department when a tanker carrying molasses jumped the tracks at the CSX crossing at Pontiac Trail and Wixom roads. No material was lost, but Spencer noted, "It could have been a real sticky situation."

While observing that Wixom has "never had a problem" with a hazardous materials situation, Spencer added, "Knowledge means safety."

Getting that knowledge has been something of a problem for smaller departments in the county. Spencer noted that prior to the county-funded training, only three hazmat technicians in his department had received their training through other departments.

He added if he had to cover the cost of the three people he has at the county's hazmat school, it would have used up half his training budget for the year.

"I couldn't afford that," he said. Walker, like Spencer, Oakland County will spend to train the four fire fighters he has in class now along with the two he plans on sending in February would have caught up three-quarters of his annual training budget.

Walker noted that while there's little chance of a large scale spill of hazardous materials as the result of a train wreck in Walled Lake, scores of tank trucks cut through his city of 6,700. These tank trucks carry everything from gasoline to poisons and fertilizers used for lawn maintenance.

"We always knew we had capabilities to respond to these sorts of things," said Walker. "But we knew help had to come from the other side of county."

Loper noted that for years when communities along the county's western edge needed a hazmat vehicle, they called on the communities lining Woodward Avenue for mutual aid. However since Sept. 11, those vehicles in Central and Eastern Oakland County have been much busier.

According to Loper, last October along law enforcement agencies in the county responded to more than 2,000 "white powder calls" following the Anthrax scare in Florida and Washington. In the prior decade, he added, there had been just 900 suspicious package reports.

Spencer said it has been just as important for his fire fighters to learn what's not dangerous as what is.

The goal, said Loper is to "make sure we are 100 percent covered 100 percent of the time."

To that end, Loper said the county has ordered two \$300,000 hazmat vehicles, one of which will likely be based in Commerce Township and the other somewhere in Northern Oakland County. Loper said that while based in Commerce Township, the vehicle will be rotated among the 10 communities of Southwest Oakland County.

That way hazmat technicians in each of the communities will be able to stay familiar with the vehicle and its equipment.

"We'll be light years ahead of where we were, but I hope never need it," offered Loper.

Phil Foley is a staff writer for the Novi News. He can be reached at (248) 349-1700 ext. 108 or pfoley@h.homecomm.net.



Fire fighters from Wixom and Walled Lake (upper left) practice containing a chemical spill at the CN Railroad Orion Yard Nov. 2, 3. They joined other emergency services workers (center) from throughout Western Oakland County to learn techniques including how to set up a decontamination center. Although the push for training is the result of last year's terrorist attacks (right) accidents involving rail and truck tankers. Local fire fighters (above) try on specialized protective gear that their departments normally could not afford. Mike Strum, Oakland County's Emergency Response and Preparedness Administrator, said this marks a whole new level of cooperation among western Oakland County fire services.

The Great Gallery Sell-off Sale*

We are remodeling 50% of our 35,000 sq. ft. showroom, and

All of our **Thomasville Floor Samples** will be marked at near, or below cost for the month of November. Save on Dining rooms, Bedrooms and Living rooms. Many other groups from **Harden, Lexington, Bradington-Young and Pennsylvania House** will be included in this sale!

As an added bonus, we will offer another "10% off" all the product in our warehouse clearance area.

Thanksgiving and Christmas will soon be here!! Decorate your home in time for these holidays from our beautiful samples.

CLASSIC INTERIORS FURNITURE

20292 MIDDLEBELT, LIVONIA (South of 8 Mile)
Mon., Thurs., Fri. 9:30-9; Tues., Wed., Sat. 9:30-5:30; Sun. 1-5

248-474-6900

*All discounts are off manufacturer's suggested retail prices. All previous sales excluded. Offer not valid in conjunction with any other promotional discount. Visit us at www.classicint.com

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AT COST!

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AT COST!

BELOW COST!

FREE UPGRADE In Pad with all special order carpet

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31250 S. Milford Rd. Milford, MI 48381

248-437-8146 Fax: 248-437-3620

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Carpet

D.E. McNABB CO.

Carpet

Take care of our Earth. It's the only one we have!

ALEX'S Pizzeria

HOURS:
MON-THURS:
11AM-11PM
FRI: 11AM-1AM
SAT: 3PM-1AM
SUN: 3PM-10PM



Sandwiches
CHAMPBURGER DELUXE 4.25
CHAMPBURGER Deluxe Includes Fries & Cole Slaw 4.75
CHAMPBURGER 3.75

Super Combos
RIBS AND CHICKEN 10.50
RIBS AND SHRIMP 11.50
SHRIMP AND FROG LEGS 11.50
ALEX'S CHOCARBORO 14.50
Includes Chicken, Shrimp, Ribs, and Frog Legs.
Includes Slaw, Fries, Bread Sticks and Sauce.

Sub Sandwiches

ITALIAN SUB	Half	Whole
Ham, Cheese, Salami, Lettuce, Tomato, Onion, and Peppers	2.99	4.95
HAM & CHEESE	2.99	4.95
Lettuce, Tomato, Onions, and Peppers	3.95	5.95
PIZZA SUB		
Pepperoni, Ham, Cheese and Sauce	2.99	4.95
Mushrooms, Olives, Green Peppers, Lettuce, Tomato, Onions, and Cheese	3.99	5.95
ALEX'S DELUXE SUB	3.99	5.95
Ham, Cheese, Salami, Lettuce, Tomato, Onions, and Peppers	2.99	4.95
FISH SUB	2.99	4.95
Lettuce, Tomato, and Cheese	2.99	4.95
MEATBALL SUB	2.99	4.95
Meatballs, Parmesan Cheese and Meat Sauce	2.99	4.95
ROAST BEEF	2.99	4.95
Lettuce, Tomato, and Cheese	2.99	4.95
STEAK SUB	2.99	4.95
Steak, Mushrooms, Onions, Peppers, Sauce, Cheese	2.99	4.95
CORNER BEEF	2.99	4.95
Lettuce and Tomato	2.99	4.95
TURKEY SUB	2.99	4.95
Turkey, Cheese, Lettuce, Tomato, & Peppers	2.99	4.95
EXTRA ITEMS	71	90

Side Orders

GREEK SALAD	SMALL 3.99	LARGE 5.99
TOSSED SALAD	SMALL 2.49	LARGE 4.99
ARTICATO	SMALL 4.49	LARGE 6.49
COLE SLAW 1.60 2.25
ONION RINGS 2.25 3.95
FRENCH FRIES 1.75 2.95
FRESH MUSHROOMS 2.95 3.95
FRESH GARLIC BREAD STICKS	1/2 DOZ 1.50	DOZ 2.75
PIZZA SQUARE 1.35 2.48
MINI PIZZA 8.48 13.99
HOT WINGS	10 PC. 4.99	20 PC. 8.99
30 PC. 13.99		

Round Pizza

	12" SMALL	14" MEDIUM	16" LARGE	18" X-LARGE
CHEESE	5.95	7.95	9.95	11.95
EXTRA ITEMS	.90	1.17	1.23	1.40
ALEX'S SPECIAL	9.95	12.95	15.45	18.45

ALEX'S SUPREME 10.95
Pepperoni, Ham, Bacon, Hamsteaks, Green Peppers, Mushrooms, Italian Sausage, Onions, Hot Peppers (Anchovies on Request)
Items: Pepperoni • Bacon • Hamsteaks • Green Peppers • Anchovies • Ham • Mushrooms • Black Olives • Italian Sausage • Onions • Green Olives • Hot Peppers

Square Pizza

	SMALL	MEDIUM	LARGE
CHEESE	5.95	9.99	11.99
EXTRA ITEMS	.90	1.23	1.40
ALEX'S SPECIAL	9.95	15.45	17.95

Italian Pizza

	8"	12"
AL QUATTRO FORMAGGI	6.95	11.95
Prosciutto, Romano, Asiago, Provolone and Sanzoni fontanas.		
BOSCAGLIA	6.95	11.95
Prosciutto, Wild Mushrooms, Porek, Garlic, Mozzarella And Tomato.		
AI ARRABIATA	6.95	11.95
Italian Sausage, Onions, and Fontina Cheese (Spicy)		

Chicken

CHICKEN DINNER	6.49
CHICKEN SNACKS	4.99
CHICKEN CHUNKS	3.99
CHICKEN TENDERS	5.95

Seafood

21 SHRIMP IN THE BASKET	5.95
FRENCH DIPS	8.95
SHRIMP DINNER (7 Pcs)	8.95
FISH & CHIPS (4 Pcs)	5.99
JUMBO FROG LEGS	9.99
BUCKET OF JUNIOR SHRIMP (16 Pcs. - Sauce Only)	14.95
BUCKET OF FISH (12 Pcs. - Sauce Only)	11.95

Pasta

SPAGHETTI WITH MEAT SAUCE	4.95
SPAGHETTI WITH MEATBALLS	5.75
SPAGHETTI WITH MUSHROOMS	5.75
SPAGHETTI WITH MEATBALLS & MUSHROOMS	6.25
BUCKET OF SPAGHETTI (Serves 4-6 People)	11.50
RAVIOLI WITH MEAT SAUCE	5.50
RAVIOLI WITH MEATBALLS	8.75
RAVIOLI WITH MUSHROOM SAUCE	5.95
RAVIOLI WITH MEAT SAUCE, MEATBALLS, & MUSHROOMS	6.95
LASAGNA	6.95
CEPELLINI (Tomato, Fresh Basil & Garlic)	6.95



BBO Ribs

WHOLE SLAB	14.95
SHORT RIBS	9.45
LONG ENDS	8.75
RIB SNACK	6.75

Includes Slaw, Fries, Breadsticks and Sauce.
Not Responsible for Printers Errors!

ONE X LARGE PIZZA WITH CHEESE & 1 ITEM	\$9.99
ANY LARGE PIZZA OFF!	\$2.50
ANY LARGE PIZZA WITH CHEESE & 2 ITEMS	\$15.99
ANY LARGE PIZZA WITH CHEESE & 3 ITEMS	\$17.99
ANY LARGE PIZZA WITH CHEESE & 4 ITEMS	\$19.99
ANY LARGE PIZZA WITH CHEESE & 5 ITEMS	\$21.99
ANY LARGE PIZZA WITH CHEESE & 6 ITEMS	\$23.99

ALEX'S FAMILY MEAL

10-15 people

Mozzarella \$22.50 \$37.50
Alfredo Mozzarella \$26.25 \$43.75
Chicken Alfredo Mozzarella \$34.25 \$53.75
Lasagna / Vegetable Lasagna \$30.00 \$50.00

LUNCH MENU 11AM - 3PM

Pasta
MUSHROOMS 4.24 6.24
MUSHROOMS with Sausage 4.24 6.24
MUSHROOMS with Alfredo Sauce & Grilled Chicken 5.24 7.24

ALEX'S
248-926-1700
48 hour notice required

ANY LARGE PIZZA
OFF!
\$2.50

ALEX'S FAMILY MEAL
\$23.99
Includes Fries & Breadsticks

PIZZA WING COMBO
\$16.99
Includes Slaw, Fries, Breadsticks and Sauce

LARGE ROUND
\$6.99
Includes Slaw, Fries, Breadsticks and Sauce

LUNCH MENU 11AM - 3PM

Pasta
MUSHROOMS 4.24 6.24
MUSHROOMS with Sausage 4.24 6.24
MUSHROOMS with Alfredo Sauce & Grilled Chicken 5.24 7.24

Chicken
CHICKEN CAUCONNIO 4.24 6.24
CHICKEN CAUCONNIO with Sausage 4.24 6.24
CHICKEN CAUCONNIO with Alfredo Sauce 5.24 7.24

Pizza
DEEP DISH ROUND PIZZA 4.25 6.25
GREEN BEANS 4.25 6.25
ITALIAN MIXED VEGETABLES 4.25 6.25

Sheet Cakes 1/2 Sheet Full Sheet
35-40 people 80-85 people

Alpine or Autumn Leaves \$75.00 \$150.00
Cannoli \$1.50 each
**Other pastries, cookies & special occasion cakes are also available. Please ask!!

Calendar of Events

Novi Town Center Free Fall Movie - "Master of Disguise"
DATE: Saturday, Nov. 16 and Sunday, Nov. 17
TIME: 10 a.m. and 11 a.m., each day.
LOCATION: Novi Town Center, 26085 Town Center Drive, just west of Novi Rd. and north of Grand River Ave.
DETAILS: Complimentary movie for families, fall series-different movies each weekend through Nov. 24. Come and enjoy an afternoon of "going to the movies."
PHONE: 248-465-SHOW

Senior Book Club
DATE: November 14, December 12
TIME: 12:30 p.m.-1:30 p.m.
LOCATION: Novi Public Library
DETAILS: Keep your mind active book discussion.
PHONE: 248-347-6421.

Oakland Physical Therapy, P.C. presenting "Physical Therapy Management & Prevention" program
DATE: Thurs., Nov. 14
TIME: 7 p.m.
LOCATION: Oakland Physical Therapy, Providence Park Medical Center, 47601 Grand River Ave., Novi.
DETAILS: For all individuals, interested in the management and prevention of chronic headache pain. No charge for class, however, class size is limited and we do require a RSVP if you plan to attend.
PHONE: 248-380-3550.

Novi Theatres Production "Our Town"
DATE: Nov. 15, 16, and 17.
TIME: Friday/Saturday, 7:30 p.m. Sunday, 3 p.m.
LOCATION: Novi Civic Center, 10 Mile Rd., Novi.
DETAILS: All seats reserved, \$10/advance, \$12/door.

Walled Lake Western High School Performance of "The Mistletoes"
DATE: Nov. 15-17 and Nov. 22-23.
TIME: Friday and Saturday shows, 7:30 p.m.; Sunday matinee 2 p.m.
LOCATION: Walled Lake Western High School, 600 Beck Road, Walled Lake
DETAILS: Tickets are \$16 (\$10 for seniors, opening 16 and are on sale now.)
PHONE: (248) 956-4578.

4th Annual Village Oaks Holiday Extravaganza
DATE: Saturday, Nov. 16
TIME: 10 a.m.-3 p.m.
LOCATION: Village Oaks Elementary, 22850 Brookforest, Novi, (s. of I-94, e. of Meadowbrook)
DETAILS: Many cash and carry items. Orders received in time for Christmas.
Coffee, cookies, free gifts and raffles.
PHONE: 248-427-1801.

Borders Bookstore Appearance: Nicholas Cotsonika, author
DATE: Saturday, Nov. 16
TIME: 2 p.m.
LOCATION: Borders, 43075 Creescent Blvd., Novi (Towne Center)
DETAILS: Mr. Cotsonika is the author of the book, "Hockey Gods: The Inside Story of the Red Wings' Hall of Fame Team" detailing the inside scoop on the famous 2002 Red Wings squad. He is a Michigan native.
PHONE: 248-347-0780.

Daughters of the American Revolution, 76th Birthday Luncheon
DATE: Monday, Nov. 18
TIME: noon
LOCATION: Sand Trap Restaurant, 5 Mile, Livonia
DETAILS: Julie Fountain, Northville author, speaker. Experiences of Dr. Swift. All DAR members and potential members are welcome.
PHONE: Shil Horing, 734-455-5525.

Our Town
The Novi Theatres presents "Our Town" this weekend at the Novi Civic Center Theatre. Novi High Schooler Alex Baum plays the role of George Gibbs, a young man going through a myriad of emotions as he journeys life and love. Caitlin McCormick plays the role of Emily Webb, the neighbor, love interest, wife and finally the departed soul mate of Gibbs.
The production, based on Thornton Wilder's 1938 Pulitzer Prize-winning play, depicts life in America before the great war in an interesting way. The humanistic classic often regarded as the best representation of American life will take place 7:30 p.m. Friday and Saturday and 3 p.m. Sunday.
All seats are \$10 in advance and \$12 at the door. The Novi Civic Center is located at 45175 W. Ten Mile Road, just east of Tall Road. For more information, call (248) 347-0400.

Novi Library Bookmobile
DATE: Nov. 19 and Dec. 17
TIME: 11:20 a.m.-noon
LOCATION: Novi Senior Center, 25075 Meadowbrook, Novi
PHONE: (248) 347-0421, Mon-Fri, 9-4 p.m.

DMC Health Care Center Craft Show
DATE: Thursday, November 21 and Friday, November 22
TIME: 10 a.m.-4 p.m.
LOCATION: DMC Health Care Center, 41955 W. 12 Mile Rd., Novi (east of I-24/Oak Mall).
DETAILS: There will be approximately 35 crafters with everything from holiday crafts to jewelry, quilts to gourmet specialties. No admission fee.
PHONE: For more information, call Denise Tischer at 248-347-8010.

International Festival
DATE: Thursday, November 21
TIME: 6 p.m.-9 p.m.
LOCATION: Novi Middle School, 11 Mile Rd., between Beck and Witom Rds., Novi.
DETAILS: Join us for ethnic foods, exhibits and performances celebrating the uniqueness that various cultures bring to Novi. \$1/person (children 4 and under free).
PHONE: 248-347-0400.

Annual Thanksgiving Luncheon and "Turkey Bingo"
DATE: Friday, November 22
TIME: 12 p.m.
LOCATION: Novi Senior Center
DETAILS: \$5/per person, tickets are on sale at Senior Center, turkey luncheon with all the trimmings, bingo prizes, one card included. Decorations and door prizes.
NOTE: UPCOMING HOLIDAYS AND INCLEMENT WEATHER MAY RESULT IN SOME CLASSES ADDING DAYS TO COMPENSATE FOR THE BUILDING BEING CLOSED.

Novi Theatres Auditions, Man of La Mancha
DATE: Tuesday, Dec. 3 and Thursday, Dec. 5
TIME: 7:30 p.m.
LOCATION: Novi Civic Center
DETAILS: Performances will be March 14, 15, 16, 21, 22, and 23. Audition packets are available at Novi Parks and Rec. Dept. (Ages high school -99 years old).
PHONE: 248-347-0400.

Huron Valley-Sinai Hospital Blood Drive
DATE: Wed., Dec. 4
TIME: 6:30 a.m.-5 p.m.
LOCATION: Hospital's Conference Center, 1 William Carls Drive, Commerce.
PHONE: Office of Community Health, 248-937-3314.
DETAILS: Community members can pledge a donation by calling the Office telephone number. Walk-ins are welcome, but appointments are encouraged to prevent lengthy waits.

Novi Chorale Christmas program, "Christmas in Evening"
DATE: Friday, Dec. 6, Saturday, Dec. 7 and Sunday, Dec. 8
TIME: Friday and Saturday 7:30 p.m., Sunday 4 p.m.
LOCATIONS: Friday-Farmington First United Methodist Church, 3312 Grand River, Farmington, Saturday- Novi United Methodist Church, 41671 W. Ten Mile Rd., Novi, Sunday-Church of the Holy Trinity, 24505 Meadowbrook Rd., Novi.
DETAILS: \$7/adult, \$6/Students and 12 and under. Tickets can be purchased at the door or from any Novi Chorale. Group rates available.
PHONE: For more information, call Chair President, Larry Molloy, 248-474-8277.

Walled Lake Western High School's Holiday Arts and Crafts Show
DATE: Saturday, Dec. 7, and Sunday, Dec. 8
TIME: Saturday 10 a.m.-4 p.m., Sunday 11 a.m.-4 p.m.
LOCATION: Walled Lake Western High School, 600 Beck Rd., (between Pontiac Trail and Maple Rd.)
DETAILS: Tickets \$12 ea., available at the church and Kitchen Witch, 134 E. Main Street, Northville, musical entertainment, carols by the Chancel Choir, desserts, tea and coffee service.

Novi Toastmasters
DATE: First and third Tuesdays of the month
LOCATION: Novi Civic Center, 45175 W. Ten Mile, Novi
TIME: 7:00-8:30 p.m.
DETAILS: Toastmasters will help you improve your communication skills, voice your opinion, polish your presentations and practice leadership.
PHONE: For more information, call Colleen at (248) 685-9226.

"Not Necessarily" Building Group
DATE: Second and fourth Wednesdays of the month
LOCATION: Novi Senior Center, 25075 Meadowbrook, Novi
TIME: 10 a.m.-12 p.m.
DETAILS: Fabric donations welcome.
PHONE: 248-347-0414

Oakland Livingston Human Service Agency Thanksgiving Donations
DATE: ongoing until Nov. 26
LOCATION: OLHA Intake and Service Center, located at the lower level of 196 Cesar E. Chavez Avenue, Pontiac.
DETAILS: Seeking perishable and non-perishable Thanksgiving food donations for low income senior citizens living in Oakland County. Recipients are seniors that can only afford the bare minimum of food needed to stay healthy and would not otherwise afford the luxury of a Thanksgiving dinner.
PHONE: For additional information contact Joyce Allen at 248-209-2644.

Send calendar items to Col Stone, Novi News, 104 W. Main, Northville, MI 48168 or e-mail to cstone@h1.home.com.net.

WE'RE COOKING UP A FEAST FOR

Thanksgiving!

Join us for a traditional Thanksgiving dinner with the family.

In addition to our daily menu, we will be offering a number of traditional holiday favorites including...

Soups

Chicken Dumpling • Chef Milo's Mushroom • Butternut Squash • Tasting of three soups

Appetizers

House Smoked Salmon with Apple Salad • Shrimp and Crab Cakes with vermouth sauce

Just for Thanksgiving

Traditional Roast Turkey served with natural juice, almond stuffing, whipped sweet potatoes, assorted vegetables, applesauce and orange cranberry relish.

Baked Ham served with coarse grain mustard and honey sauce, mashed potatoes, apple, pear and Roquefort flan along with vegetables.

Something Different

Roast Duck served with roast caraway and pomegranate sauce, wild rice, braised red cabbage, and apple salad.

Venison Saute served with Port sauce, spaetzles, red onion chutney, spinach, bacon and leeks.

Desserts

Pumpkin Cheesecake • Cranberry Bread Pudding • Autumn Leaves Torte

Dinner will be served 12:00 pm until 8:00 pm. Reservations are now being accepted.

steve rocky's

43150 Grand River Avenue in Novi • (248) 374-0688

mi "A" began with a Y.

...juvenile crime doubles in the hour after school lets out
...many kids are unsupervised, unchallenged—even unsupervised
...the city and in the suburbs.

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Exotic collector cars take center stage at Novi Auction

By Phil Foley
STAFF WRITER

From a sexy 1931 Chrysler CG Imperial Dual Cab Phaeton to a limo that once belonged to one-time New York City Mayor Fiorello LaGuardia, to a pile of parts that could be the first new Tucker car in 50 years, Dick Kughin is putting nearly half his car collection on the auction block, "because it's time."

"I'm 73 years old and it's time I let somebody else play with them," said the Dearborn businessman.

Still, he admitted when the gavel starts sounding at the Novi Expo Center Nov. 15, "sure I'll have an upset stomach."

Kughin, who is legendary in the collector car community, has consigned 72 of the 150 cars in his collection to RM Auctions. As a result, he only has room in his business conference center on Grand River in Detroit, to display 50 vehicles at a time. That means there will still be 25 sitting in a warehouse waiting to be displayed.

Kughin, who owns The Whitney restaurant in Detroit and once owned Lionel Trains, said his fascination with cars began as a 2-year-old. "All I ever wanted was a little toy car to play with on the floor," he said.

As a teenager he and a friend collected enough parts to put together a 1923 touring car, but it wasn't until after he got married in 1953 that Kughin began collecting in earnest.

What started out with a Ford Model T, followed by a Model A, grew to a collection of 240 vehicles. Over the years Kughin said he's bought and sold roughly 400 cars.

With the exception of a Bugatti Royale, Kughin said, "I've found most everything I wanted to own."

However, with only five Royales known to exist, each with a price tag well into the millions, Kughin said he won't be adding one to his collection.

Still, Kughin's collection is one of the most widely admired private assemblages in the country.

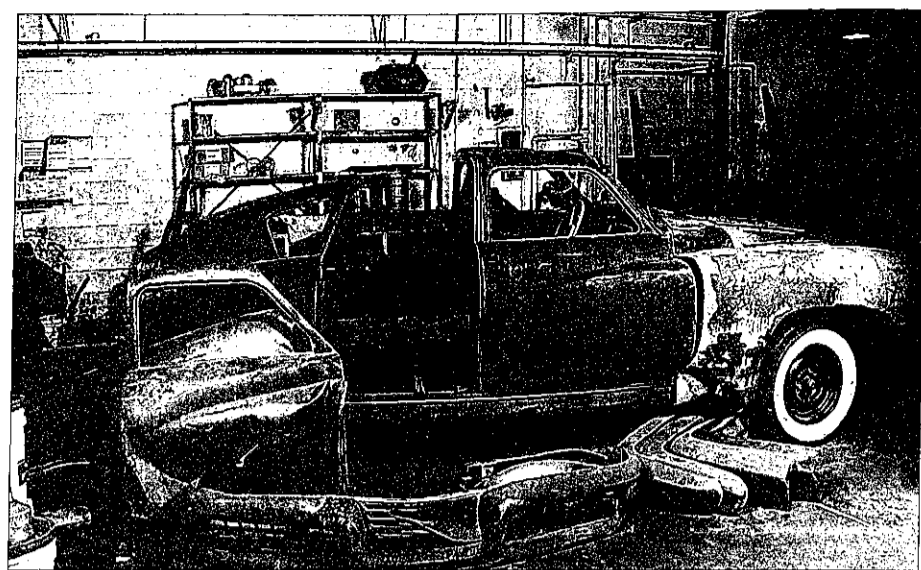
Among the vehicles going in the block at the Novi Expo Center will be a 1909 Kissel Kar speedster, 1936 Locomobile Model 48, a 1937 Cord 812SC Phaeton, and a 1939 Packard Twelve convertible sedan and a 1936 Pierce Arrow 150 Club Sedan with a matching 1937 Pierce Arrow Travelodge camping trailer.

One of the more unusual offerings in the Kughin collection will be Tucker automobile parts, including a chassis, two engines, and enough residual parts to put any restorer well on the way to reassembling what would become the 52nd - and last - 1948 Tucker.

Of the 51 cars built by Ypsilanti industrialist Preston Tucker before his controversial company went bust, four are known to have been destroyed and nearly all the others are in museums.

"The Tucker enthusiasts who thought they had little hope of ever obtaining one of these rare classics, or for a museum in search of historically important display materials, the Kughin's Tucker assemblage is the ultimate collector's," said Rob Myers, one of the founders of RM Auctions, Inc.

Along with the parts, which included two correct 315 CID Franklin engines used in all of the Tucker production cars, the collection includes blueprints of a Tucker convertible that was never built. Kughin commissioned the late David Holt, former director of Design at General Motors and founder of the Concours d'Elegance, to create drawings for the convertible in the hopes that



Above, the ultimate kit car - most of the parts to put together a 1948 Tucker, designed by Ypsilanti businessman Preston Tucker. Below, left to right, a 1954 Packard Cadillac; a 1941 Woody Cadillac (the last of only seven built); and a Elegant 1976 replica of an 810 Auburn Speedster.

one day it could be built.

Kughin built his fortune by partnering with A. Alfred Taubman in the 1950s as a small contractor. "I was one of the original seven," he recalled.

In 1978 he "retired" as president and chief of operations for the Bloomfield Hills retail developer, only to buy the Laval team company from General Mills. About the same time he bought what had been the Grandmont bowling alley on Grand River in Detroit to hold his collection of cars and toy trains.

Eventually Kughin bought an adjacent building that had been the Rosedale Oldsmobile dealership and another building that once housed a sporting goods shop. It became one of the collector's experiences for automotive insiders. Two years ago Kughin completed major renovations to the buildings, giving them a unified look. Now Carat is a major business conference center with more than 30,000 square feet of display space including a 3,000 square foot operating train layout.

He came down with viral pneumonia. "I was within 24 hours of dying and I started to think, 'I'm not a kid anymore.'"

Still, once Kughin decided to trim his collection, it was no easy matter to decide. "They're all very different," he said. "Each car has its own personality. They're like children."

The Novi Expo Center is located off I-696 at Novi Road. Vehicles will be available for preview on Friday, November 15, with the auction getting underway

at 4 p.m. and continuing until 10 p.m. Auction hours are from 9 a.m. to 9 p.m. on Saturday and Sunday, Nov. 16-17. Admission is \$10 per person in advance or at the door. Four tickets or to receive the 50-page color sale brochure (available for \$20), call (800) 211-4371.

Phil Foley is a staff writer for the Novi News. He can be reached at (248) 349-1700 ext. 108 or by e-mail pfoley@ht.homecomm.net.

Island Lake offers latest in gracious accommodations

By Phil Foley
STAFF WRITER

For the moment, at least, it's the only house of its kind in the world, but executives at Toll Brothers Inc. have visions of hundreds of Malvern Heritage homes in developments across the country one day.

The first 45, however, will be in Novi clinging to the southern end of Island Lake. Along with the 5,503 square foot Malvern prototype, seven other Signature Series homes are under construction, putting the company well on its way to meeting its goal of building a dozen of these high-end homes a year.

Ron Boshaw, Island Lake's senior project manager, said that while the Malvern is base-priced at \$179,975 for the standard 5,003-square-foot version of the home, the houses currently under construction are averaging \$1.3 million. He said he expects the average home price to increase as the project moves toward build-out.

Boshaw said he expects the last of the Signature Series homes at Island Lake to be completed within five years.

The prototype, which includes many of the 900 available options as well as an additional 500-square-foot of living space, was completed for \$2 million.

Boshaw said that while the showcase home isn't for sale at the moment, "if someone makes the right offer..."

Although SEMCOG has reported a drop in housing starts in the Detroit Metro Area, Boshaw said things are "going very well" at Island Lake. He attributed the project's strong sales to the area's strong economy, the only undeveloped lake in the area and the strength of the Novi School system.

He noted the bulk of sales in the project have been to current Novi residents, "moving up." According to SEMCOG reports, the city has issued 36 percent more single-family home permits during the first nine months of 2002 than it did during same time period last year.

Boshaw said that while most people who are in the market for the Signature Series home are somewhat insulated from the ups and downs of the economy, they're still looking for value. He said one of the most valuable things people get when buying a Signature Series home is peace of mind.

He said that while most of the buyers could easily afford a home custom designed by an architect, many of them have and are disenchanted with the two years it general takes to begin construction and the escalating price tag once construction begins.

Boshaw said that even though all the Signature Series homes begin from a few basic designs, the more than 900 options Toll Brothers offers guarantees enough variability that its customers don't have to worry about having the look of expensive tract housing.

Phil Foley is a staff writer for the Novi News. He can be reached at (248) 349-1700 ext. 108 or by e-mail at pfoley@ht.homecomm.net.

Novi firm creates niche market computer systems

By Phil Foley
STAFF WRITER

Not that long ago David C. Downs was a "tin puncher," making chassis for computer manufacturers.

Today his new company, OEM Micro Solutions, is designing and building niche market computer systems and looking to double its revenue.

During its first 10 months of operations OEM Micro Solutions did well enough to make Entrepreneur magazine's "Hot 100" list for 2001. Downs said he expects company revenue for this year to hit \$3 million.

"We're never going to be the GM of Novi," said Downs. But, he added, he can see his company hitting the \$20 million to \$25 million range in the next five years.

Currently OEM Micro Solutions' hot product is the Mobile Data Center, a purpose-built computer for use in police cars and other emergency service vehicles.

Downs said OEM Micro Solutions recently signed a contract with the Fort Wayne (Ind.) Police Department to replace the laptop computers in the department's 400 vehicles with Mobile Data Centers.

He said the firm his company is making the kits for is in negotiations with Wal Mart and Target, which could eventually lead to OEM Micro Solutions building between 4,000 and 7,000 units.

Downs said he doesn't see his firm taking on the Dell's and Gateway's of this world, but he does see a very viable niche market serving specialized customers who can't quite find what they're looking for in a catalog.

He said that while OEM Micro Solutions uses a lot of components made by other manufacturers, "we do more than just bolt things together."

He said the Mobile Data Center is a perfect example. He said police in Fort Wayne were complaining to his company's software partner, Solution Point, that their "bugged" laptop computers broke too often; their screens were hard to read in the daytime;

and the docking station took up too much space.

He said OEM Micro Solutions created a smaller, more flexible mounting system and then equipped an integrated CPU with a touch-screen-capable LCD display and a water resistant, backlit keyboard.

Downs said he moved the company from its original home in Ypsilanti, in part because he sees this as a "barren high-tech area" and in part because he believes Novi is more centrally located to his potential customer

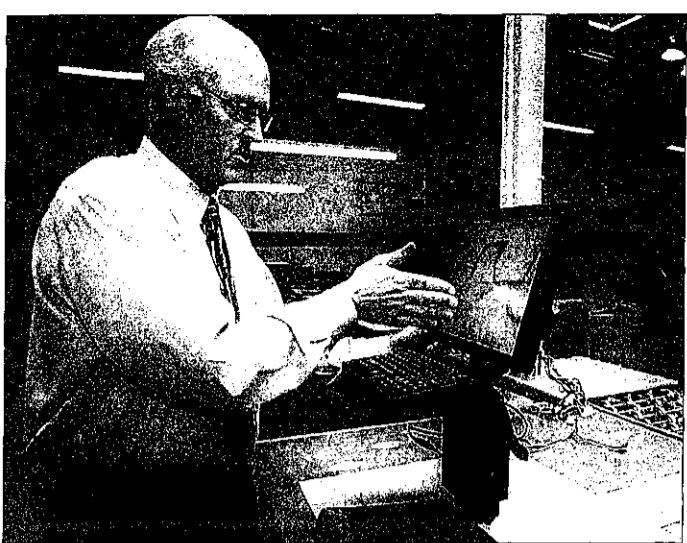
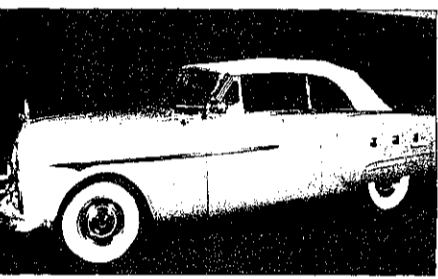


Photo by John Haskler
OEM Micro Solutions CEO David Downs shows off their mobile data terminal, a computer that's being prepared for the squad cars of the Fort Wayne, Ind. police department. The units cost about \$5,000 each.

base. Currently OEM Micro Solutions employs 10 people, but Downs said he can see his workforce growing to 15-18 people in the next couple of years.

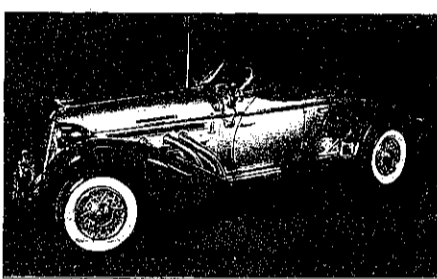
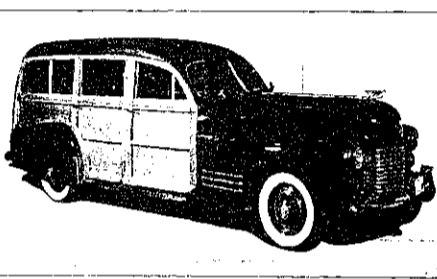
OEM Micro Solutions is located at 41326 Vincini Court. Downs can be reached at (248) 474-7600 or d downs@oemmicro.com.

Phil Foley is a staff writer for the Novi News. He can be reached at (248) 349-1700 ext. 108 or at pfoley@ht.homecomm.net.



"...it's time I let somebody else play with them."

Dick Kughin,
automobile collector



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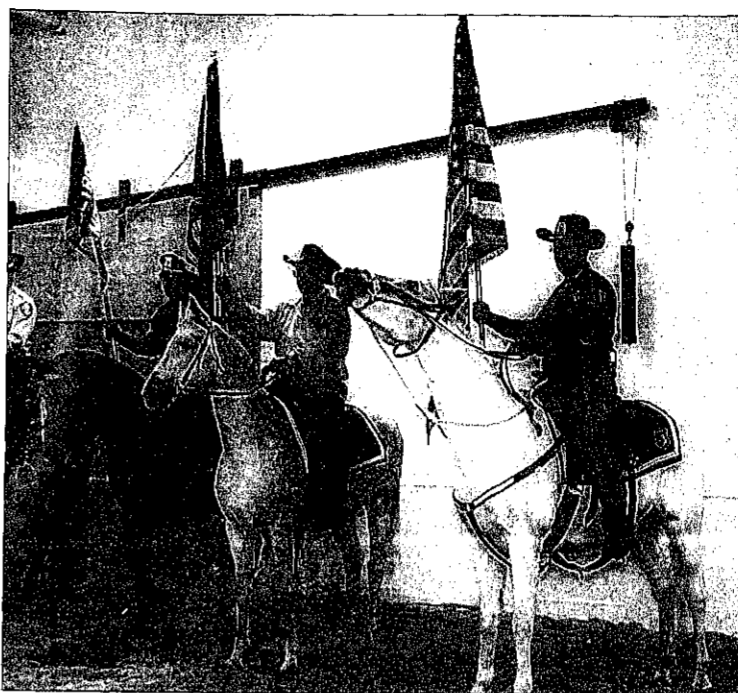
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Michigan mounties

Participating in the opening of last weekend's North American Horse Show at the Novi Expo Center are, from left, mounted law enforcement officers Gurnette Steen (of the Detroit Police Department), Henry Clay (August township Mounted Patrol) and William Beal (Monroe County Sheriff Department).



Luminary Lighthouse

Come spend an evening with the Friends of the Novi Public Library and the keeper of the oldest surviving lighthouse in state of Michigan

By Victoria Sadlocha
STAFF WRITER

Come spend an interesting evening overlooking the mystical waters of Lake Huron through the apex of the oldest surviving lighthouse in Michigan.

Nov. 20 the current keeper of the Fort Gratiot Lighthouse, Bob Hanford, will be the guest speaker of a 60-minute program at the Novi Public Library.

Hanford will share stories and slides of the lighthouse rich in history from the freshwater hurricane in 1913 to guiding ships for nearly 175 years.

The 86-foot-tall lighthouse at the head of the St. Clair River in

Port Huron, just north of the Blue Water Bridge, was named after General Charles Gratiot, the engineer in charge of its construction.

According to information provided by the Port Huron Museum, the Fort Gratiot Lighthouse was established in 1814 to guard the juncture of Lake Huron and the St. Clair River.

Today, Coast Guardsmen are stationed at the point and the beacon's green flashing light may be seen for 17 miles away.

Program co-planner Evelyn Young said the free program promises enjoyment for all attendees.

"We were up there this summer and he (Hanford) is just a salty,

old individual," Young said.

She said Hanford is a very dynamic speaker and his tales of storms and sinking boats among others are very entertaining and informative.

Hanford, in full uniform, has been the guest speaker at other area libraries and his program has been very well received.

"We thought it would be an interesting program," Young said. "We are really looking forward to his visit."

The Wednesday program begins at 7 p.m. in the library located at 45245 W. Ten Mile Road, just east of Taft Road.

Young said there will be time for a question-and-answer period

at the end of the lecture.

Seating is limited, so reservations are required.

To reserve a spot or for more information, call (248) 349-0720.

The Fort Gratiot Lighthouse presentation is the last installment of the Friends of the Novi Public Library Fall 2002 Program Series.

Other programs in the series included Museums in the 21st Century and Judge Brian MacKenzie.

Victoria Sadlocha is a staff writer for the Novi News. She can be reached at (248) 349-1700, ext. 105 or at vsadlocha@ht.homecomm.net.

The Novi Ice Arena offering ice skating lessons to area youth

By Victoria Sadlocha
STAFF WRITER

Now is the time to learn how to spin like Tara Lipinski and jump like Ilia Kulik or, more realistically, stand on two feet while stepping on the ice.

The Novi Ice Arena is offering a special Learn to Skate mini-session in December.

The three-week introductory program will teach ice skating fundamentals to skaters ages 6 through 12 with little or no skating experience.

Twenty of the city-owned arena's instructors will hit the ice with the petite students offering a very basic introduction to ice skating.

"They (students) will learn things like how to fall down correctly, how to get up, how to glide, how to skate backwards if they are able and beginning stops," said Tammy Honnig, Novi Ice Arena figure skating director. "It is a basic get up and go type of thing."

great for children thinking about going into hockey or figure skating, or just to receive an idea of what being on the ice is like. Each class will be 30 minutes long, with an additional 15 minutes of practice ice time after the lesson.

Sessions will be held Wednesdays at 4 and 5:10 p.m., and Saturdays at 9:30 and 11:15 a.m.

The program is \$30 and includes skate rental if needed.

Registration will be accepted in person or via the phone with payment by credit card.

Honnig said class sizes are limited so enrollment will be based on a first come first serve basis.

For reservations or more information, call the Novi Ice Arena at (248) 347-1010.

Victoria Sadlocha is a staff writer for the Novi News. She can be reached at (248) 349-1700, ext. 105 or at vsadlocha@ht.homecomm.net.

NOTICE

NOTICE IS HEREBY GIVEN that on 12/05/02 at 2:30 pm the following will be sold by competitive bidding at American Self Storage, 24985 Heggerly Road, Novi, MI:

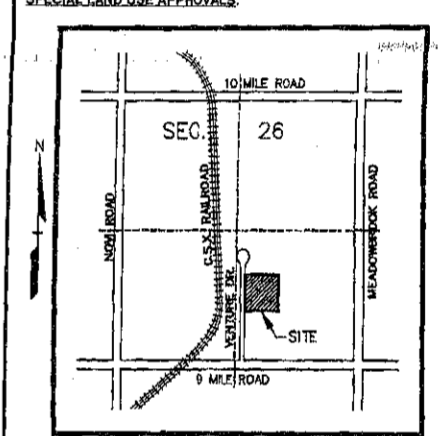
Space Number: E-286 Matthew Williams
1 washer, 1 dryer, 2 household furnishings, 1 hand tool, 2 power tools, 2 recreation equipment, 1 office equipment, 1 exercise equipment, 5 other misc. items.

Space Number: P-1065 Craig Bern
2 household furnishings, 5 misc. household goods, 69 misc. boxes/bags, 5 toys, 3 power tools, 19 other misc. items.

(11-14-02 NN HT00024348)

CITY OF NOVI PUBLIC HEARING NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, November 20, 2002 at 7:30 P.M. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI to consider VENTURE DRIVE SPEC BUILDING BY 89-52, located on Venture Drive, north Mina Mile Road between Meadowbrook and Novi Roads, seeking PRELIMINARY SITE PLAN, FINAL SITE PLAN, AND SPECIAL LAND USE APPROVALS.



All interested persons are invited to attend. Verbal comments will be heard at the public hearing and any written comments must be received by the Planning Department, 45175 W. Ten Mile Road, Novi, MI 48375 until 5:00 p.m. on Wednesday, November 20, 2002.

NOVI PLANNING COMMISSION
LYNN KOCAN, SECRETARY

(11-14-02 NN HT00024353)

CITY OF NOVI VOLUNTEERS NEEDED TO SERVE ON CITY BOARDS & COMMISSIONS

NOTICE IS HEREBY GIVEN that the Novi City Council will be interviewing applicants for appointment to the Beautification Commission, Board of Review, Election Commission, Historical Commission, Housing & Community Development Advisory Committee, Parks, Recreation & Forestry Commission and Zoning Board of Appeals on Monday, December 9, 2002 beginning at 7:30 P.M.

If you are a qualified voter in the City of Novi and interested in volunteering to serve on a City board or commission, applications are available in the office of the City Clerk, 45175 W. Ten Mile, or by calling (248) 347-0456 to receive an application by mail or fax, or log onto the City Web Site at www.ci.novi.mi.us to print out an application. Please submit your application by Monday, December 2, 2002 to allow time for scheduling appointments. Interviews are 15 minutes each; all City Council meetings are televised.

MARYANNE CORNELIUS,
CITY CLERK

(11-07/14/21/28-02 NN HT00022124)

NOTICE - CITY OF NOVI REQUEST FOR TEMPORARY USE PERMIT TUP-047

NOTICE IS HEREBY GIVEN that Nemish Diversified LLC is requesting a Temporary Use Permit to allow the sale of Christmas trees to be located at 43350 Ten Mile Road (Eaton Center) from November 28, 2002 until December 24, 2002.

A public hearing can be requested by any property owner of a structure located within 300 feet of the boundary of the property being considered for temporary use permit.

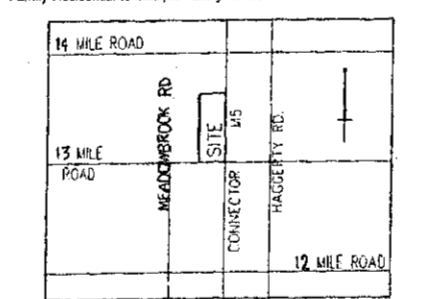
This request will be considered at 3:00 p.m. on November 20, 2002 at the Novi Civic Center, 45175 W. Ten Mile Road. All written comments should be directed to the City of Novi Building Department and must be received prior to November 20, 2002.

SARAH MARCHONNI,
TEMPORARY USE PERMIT SECRETARY
(248) 347-0415

(11-14-02 NN HT00024349)

CITY OF NOVI PUBLIC HEARING NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, December 4, 2002 at 7:30 P.M. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI to consider amending the Master Plan as shown below. The subject site, approximately 62 acres located on the northwest corner of Thirteen Mile Road and the M-5 connector, is proposed to be changed from Single-Family Residential to Multiple Family on the Master Plan for Land Use.



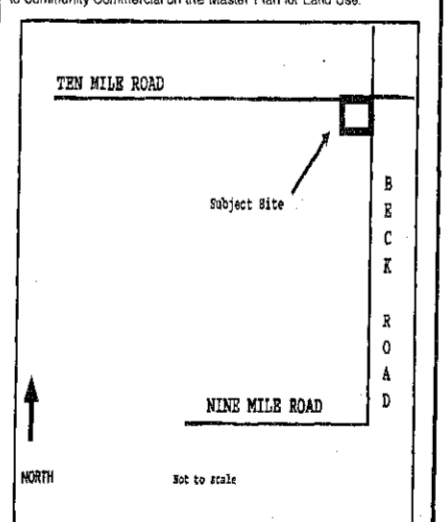
All interested persons are invited to attend. Verbal comments may be heard at the hearing and any written comments must be received by the Planning Department, 45175 W. Ten Mile Road, Novi, MI 48375 until 5:00 P.M., Wednesday, December 4, 2002.

NOVI PLANNING COMMISSION
LYNN KOCAN, SECRETARY

(11-14-02 NN HT00024701)

CITY OF NOVI PUBLIC HEARING NOTICE

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All interested persons are invited to attend. Verbal comments may be heard at the hearing and any written comments must be received by the Planning Department, 45175 W. Ten Mile Road, Novi, MI 48375 until 5:00 P.M., Wednesday, December 4, 2002.

NOVI PLANNING COMMISSION
LYNN KOCAN, SECRETARY

(11-14-02 NN HT00024355)



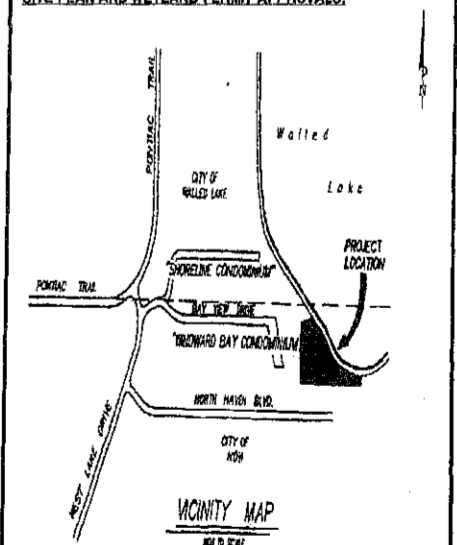
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CITY OF NOVI PUBLIC HEARING NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, November 20, 2002 at 7:30 P.M. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI to consider SPOKE-57 WINDWARD BAY CONDOMINIUM BOATSLIPS, BOAT LAUNCH AND BOARDWALK, located on the corner of West Lake Drive and Pontiac Trail, seeking PRELIMINARY SITE PLAN AND WETLAND PERMIT APPROVALS.



All interested persons are invited to attend. Verbal comments will be heard at the public hearing and any written comments must be received by the Planning Department, 45175 W. Ten Mile Road, Novi, MI 48375 until 5:00 p.m. on Wednesday, November 20, 2002.

NOVI PLANNING COMMISSION
LYNN KOCAN, SECRETARY

(11-14-02 NN HT00024354)

"Arts, parks and kids" lose again at the polls

By Kurt Kuban
HOMETOWN COMMUNICATIONS NETWORK

For the second time in two years, voters in Oakland and Wayne counties have shot down a millage proposal to fund Metro Detroit cultural institutions.

More than 53 percent of the voters in Oakland County voted "no" on Proposal K, dubbed the "arts, parks, and kids" proposal. The proposal did fare better in Wayne County where 57 percent of the voters gave their approval.

To succeed, Proposal K needed approval from at least 60 percent of the voters in Wayne County and 50 percent in Oakland.

Proponents of the proposal are blaming the poor economy for its defeat.

"There is no question we were running against the economy," said Steve Haupp, president of Henry Ford Museum and Greenfield Village. "Many had to make tough choices with the poor state of the economy. We accept that fact."

If it had been approved, the full-mill tax increase would have generated about \$46 million annually.

Most of the money would have been split up by 17 major institutions, including the Detroit Institute of Arts, Cranbrook Educational Community, and Henry Ford Museum and Greenfield Village. About a third of the money would have been sent to local communities for cultural and recreational activities.

Haupp said he was happy with the campaign he and other cultural leaders led this time around. He said it was more organized than the one they led two years ago for the failed Proposal A.

"We had a great campaign. It was a far better effort than we had two years ago. I think we really got our message across," he said.

However, some voters felt the proposal was asking for too much. Birmingham resident Bill Harvey voted no because he felt most of the cultural institutions that would have benefited from Proposal K already have enough funding.

"I don't think the majority of the voters in Wayne and Oakland counties attend these institutions, and therefore wouldn't have reaped the benefits of this proposal," Harvey said.

"I support the arts. I think it was unfortunate they made this an all or nothing issue. If it would have been just to fund the DIA, I would have voted for it."

World War II veteran reunites with friends of the past through weddings

By Ramez Khuri
STAFF WRITER

The phrase, "It's a small world" applies very well in Clifford Burk Sr.'s life. The Novi resident and World War II veteran has had many pleasant run-ins with Aficial's, a family he met when he was a first lieutenant in the 341st Airdrome Squadron. Burk fought to liberate the Philippines from the Japanese during World War II.

Burk befriended a local Filipino merchant, who sold him bamboo during the war. The man invited Burk to the wedding of his son, Mauro Aficial, on April 15, 1945, in which he attended the reception. The incident was the first of a trilogy of Aficial weddings, which Burk was invited to.

When Aficial's son, Mauro Aficial Jr., looked up his own name on a search on the Internet about a year ago, the search engine hit upon Novi High School's Web site because there was a story on it about how Burk was invited to his father's wedding in 1945. There were also details of his parent's wedding.

Aficial Jr. called Burk up and



Courtesy photos

Above, left to right, Mauro Aficial Sr., Maxima Aficial, Mauro Jr., Elvie, Cliff Burk Sr. and Cliff Jr.

Left, from left, Corporal Reford Bevan, 1st Lt. Cliff Burk and Staff Sgt. Melvin Smither of the 341st Airdrome Sq. Supply at Luzon.



invited him to his own wedding, in which Burk's son, Cliff Burk Jr., attended in San Diego this past April 20.

Michelle Aficial, Aficial Jr.'s niece, flew back to San Francisco from the wedding with Burk Jr. and told him that she planned to be married in San Diego in August. She also planned to invite Burk Sr. as well.

Both flew to San Diego for her marriage to Roy Lopez at 11 a.m. on Saturday, August 24 on the lawn of the U.S. Naval Training Base on San Diego Bay with the dinner reception inside at the Admiral Kidd Club.

Burk Sr. finally met Aficial Jr. and his parents, Aficial Sr. and

his wife, Maxima, who's wedding reception he attended 57 years ago in Calasiao, Luzan, Philippines in 1945.

"I hadn't been in touch with them at all," Burk said. "After the wedding reception, I didn't see them before that or after, so she planned to be married in San Diego in August. She also planned to invite Burk Sr. as well."

The wedding was only 45 minutes in an hour, but the most important thing is I am amazed at how the son found me. It just seemed like a coincidence. I suppose it's the last chapter of this whole story."

Michelle is the daughter of Elpidio Aficial, son of Aficial Sr.

Burk Sr. is impressed and happy with how the Internet was used to find him.

"I think the Internet probably gets blamed for a lot of bad things, but I think it puts the world together," he said. "Those people come to this country and all these things fell into place. This is really an unusual and fantastic story. It's wonderful that the Internet can do that. It's just the beginning of it as well. It will be something when technology improves."

Ramez Khuri is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 110 or by e-mail at rkhuri@ht.homes.com.net.

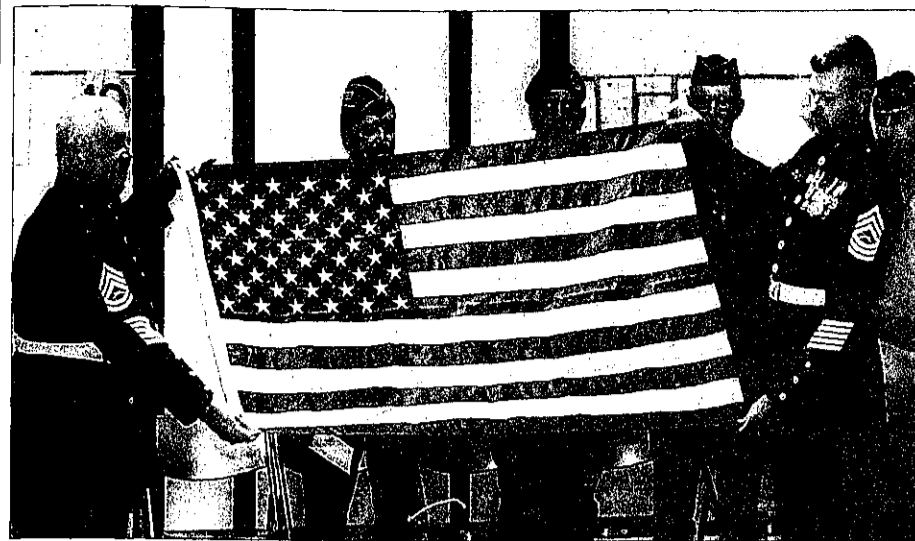


Photo by John Healer

Marine Corps Master Sergeant Paul Kojpoe, right, and Gunnery Sgt. Michael Rapp, both of the Northwest Detachment 162 of the Marine Corps League, present an American flag to Novi's Village Oaks during a Veteran's Day assembly last Friday afternoon.

Servicemen bring Veterans Day to life

By Ramez Khuri
STAFF WRITER

In order to give students at Village Oaks Elementary School a better understanding of what Veterans Day is all about, the Northwest Detachment 162 Marine Corps League in Northville sent seven of its best men out to do a demonstration and to talk to the kids.

Jim Yarborough from the Marine Corps, Bernie Burkacki from the Air Force, Claude Centers from the Marine Corps, John Wallace from the Army, Gunnery Sergeant Michael Rapp from the Marine Corps, Master Sergeant Paul Kojpoe from the Marine Corps and retired Captain John Lindsay all made the trip.

These men are all veterans of such wars as Desert Storm and Vietnam, and Centers taught in World War II.

"We hope that the kids learn a little bit about the flag and also about Veterans Day and to tell them a little about the military and what we do from our visit here," Kojpoe said. "We want them to know that we do exist and that we're here to protect them."

The men showed the students the proper way to unfold and fold up a brand new American flag, then presented it as a gift to the school. Principal Mary Goodert accepted it and said it would be placed either in the main hall of the school or in the new media center. Then, Kojpoe demonstrated how Marines march and said

they take that very seriously. So, stay in school and stay away from drugs because they will mess you up."

The men then told stories of being shot at during battle and Lindsay told a story about almost being blown up in a Jeep. Then there was a question-and-answer session before the assembly was over.

Ramez Khuri is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 110 or by e-mail at rkhuri@ht.homes.com.net.

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On Campus

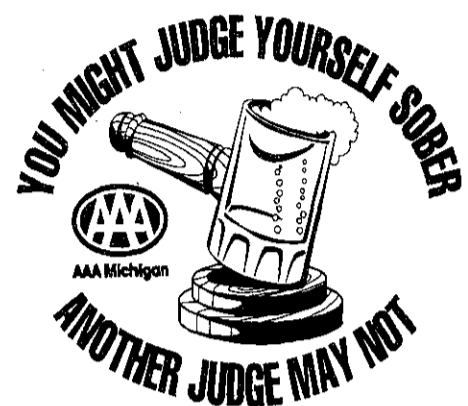
Commerce Township residents Steven Armitage, Amy Aspinal, Michael Boyagian, Aaron Brennan, Joshua Budden, Corey Dohany, Michael Miller, Michael Olcass, Sarah Priest, Ryan Starr, Parker Thonnes and Katherine Engel were among the graduates of Michigan State University during spring 2002 commencement exercises.

Among the graduates of Michigan State University during spring 2002 commencement exercises were Novi residents, Christine Baca, Ryan Beach, Kenneth Cameron, Matthew Christopherson, Matthew Clancin, Jason Dinsmore, Jennifer Glass, Jill Grondine, Denise Handelman, Michael Hyland, Jacqueline Jankowski, Jessica Kenney, Nicholas Kroschbin, Yung Lee, Jason Lowy, Patrick Lyskawo, Christina Macela, Emily McGuckin, Shawa McWhorter,

Em Meng, Max Mindel, Jerry Muskat, Meghan Perry, Jessica Roemer, Kristen Sullivan, Andrea Szamlinksi, Michelle Thompson, Julie Unifit, and Brian Wilson.

Walled Lake residents, Jill Bobola, Christine Buske, Suzanne Djarrir, Chad Howard, Jason Mandro, Shari Riaux, Bradley Sutton, Ryan Vicary, and Michelle Volmer were among the graduates of Michigan State University during spring 2002 commencement exercises.

Among the graduates of Michigan State University during spring 2002 commencement exercises were Wixom residents, Justin Johnson, Jennifer Kulak, Jatin Kulek, Lauren Landani, Adam Lloyd, Tina McNeill, Kelli Monahan, Shane Patterson, Jonathan Teasdale, and Jeffrey Wolf.



"We want them to know that we do exist and that we're here to protect them."

Master Sergeant Paul Kojpoe
Marine Corps

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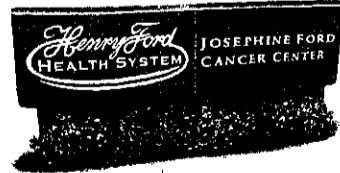
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Noon aide Debbie Fatt leads fourth grade line dancers as part of Orchard Hills' Feelin' Good Mileage Club.

Students get fit at Orchard Hills Elementary

By Ramez Khuri
STAFF WRITER

"The Feelin' Good By Doing Your Personal Best Mileage Club" which takes place during noon recess at Orchard Hills Elementary School, is a way to supplement physical activity into the daily lives of children, while at the same time reducing playground friction. Health and Fitness Instructor Peggy Wickman is in charge of the club.

A letter which Wickman wrote to Orchard Hills parents and teachers states, "Our children have declined in their fitness levels over the past years due to more video games and television as their pastime. Also, they get only 30 to 45 minutes of physical education per week, which is far less than what is actually needed to maintain good physical health. Considering these facts, the noon recess walking club may be one step toward improving their physical well-being."

"Our elementary schools are doing it and I'm the one in charge at Orchard Hills," Wickman said. "This is our second year doing

thing to do," Wickman said. "Once they start walking and running. That's a lead-in into cross country. Some students have gone 20 miles in three weeks. It really helps them improve for other sports as well. It's a great program."

The report states that the committee will provide the board of education with suggested options for future kindergarten programming. The study group will address concerns of parent groups that have been brought to the attention of the board.

These concerns include:

- The feasibility of additional program options for half-day kindergarten students that would augment or support the present half-day kindergarten program.
- For instance, it would be more than child care, but would be supported.
- The equity and accessibility of the full-day program at Deerfield, maintaining the program as it is and sustaining the philosophy of the magnet school option.
- The budget equity of the full-day program at Deerfield versus the half-day programs in the other elementary buildings, focusing on equity of programming and cost effectiveness.
- The organization of fee-based, full-day kindergarten

options that are aligned with the present half-day kindergarten programs.

• Academic enrichment programming for half-day at the same school as the half-day programming.

• The transportation issues and other challenges involved with the choices of programs.

"The school board will have to go back and discuss the issues and they will have to make a decision," Traynor said. "If I looked at the present budget, I would say that there isn't enough money to fund an all-day kindergarten right now, but that's something that the board will have to deal with in the next year."

According to the report, the committee met twice for two hours each. The agenda included a review of the charge, as well as a copy of teacher/supply cost analysis information prepared by Assistant Superintendent for Business Jim Koster. Variations of student populations and teaching staff at each building were noted. The cost differentiation between schools strongly depends upon the teaching staff experience, as well as the number of half-time teachers versus full-timers.

Discussion during the first meeting on Oct. 1 was to provide some background on the present programs, which included half-days in all schools except Deerfield Elementary, which serves as a magnet school for the district and which was designed to have a full-day kindergarten in a multi-age, continuous program setting.

Wickman said that she sees signs of benefits in the programs. "The kids really look healthy," she said. "They are happy, they walk with each other, they catch up with each other on the track and overall they have more energy. That's 25 minutes of activity, which is constant activity, not sitting down. It's good for the heart. The whole school is working together on this."

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"We have cut way down on arguing and fighting," Wickman said. "The kids are being referees and are in charge of the games. The children's peers are doing adult work and they seem to like

Kindergarten Program Study Committee considering options

■ No action until district's money situation's clear

By Ramez Khuri
STAFF WRITER

A discussion regarding Novi School's Kindergarten Program Study Committee appeared on the district's school board meeting agenda on Nov. 7. Dr. Rita Traynor, assistant superintendent for instructional services, presented the report to the board.

The report states that the committee will provide the board of education with suggested options for future kindergarten programming. The study group will address concerns of parent groups that have been brought to the attention of the board.

These concerns include:

- The feasibility of additional program options for half-day kindergarten students that would augment or support the present half-day kindergarten program.
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Mrs. Jennifer Smith and Lindsay Beard celebrate Crazy Color Day at Orchard Hills.

Kindergarteners learn color is everywhere

By Ramez Khuri
STAFF WRITER

Jennifer Smith's kindergarten class at Orchard Hills Elementary School celebrated Crazy Color Day on Sept. 27. Students were asked to come to school wearing as many different colors as possible to celebrate the finale of the classes reading unit, "Color is Everywhere."

The kids read their color poems along with some other fun and colorful stories, mixed colors with frosting and food coloring, graphed M&Ms, painted colorful rainbows and more.

"We worked on a different color every day," Smith said. "We did a lot of great things, like reading poems about colors and color mixing with paint and food coloring and frosting on graham crackers. It was fun."

The students worked on primary and secondary colors with mixing and painting colorful cats. "It was the last day of our color unit," Smith said. "I do this every year with my classes. I taught them that the colors red, yellow

and blue are primary. Green, orange and purple are examples of secondary colors. They mixed red and yellow to get orange. Two colors mixed together make secondary colors."

According to Smith, the students enjoyed the day. "They had a lot of fun," she said. "It was a fall activity that they were excited about and were very involved in the learning of it. They couldn't wait to come to school that day. We had wonderful participation from the kids and also some help from the parents. The kids came to school with different colored socks and one little boy had different colors in his hair. It was really cute and they had a lot of fun."

Ramez Khuri is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 110 or by e-mail at rkhuri@ht.homecomm.net.

Cassidy ready for Senate change

By David Aguilar
STAFF WRITER

State Senator-elect Nancy Cassidy (R-Novi) will evict the state's political spotlight today, mostly because the former house representative believes her republican party is backstage stealing the legislative show.

"The new governor definitely has star quality," Cassidy said, the 15th District's new senator, an area which includes Milford, Highland, White Lake and Commerce townships. "But there is no question voters returned republicans to the legislature in great numbers. They gave us a solid display of confidence."

Cassidy, who hardly won election last week despite being tested within West Bloomfield, will officially arrive from the state House to the state Senate this January. There she will be armed with a four-year term and likely significant leadership opportunities, perhaps Senate majority floor leader.

Cassidy will be one of only seven returning senators, a reality which offers both legislative uncertainty and political opportunity.

"Many challenges lay in front

of us come January," Cassidy said, evicting tax policy, economic recovery and education as but a few.

Though heartened by Governor-elect Jennifer Granholm's pledge to unite "one Michigan," Cassidy said republican legislators will be watching closely for anything that looks like a tax increase.

"Our primary focus will be on the budget," she said. "That is challenge No. 1."

Last year state legislators scrambled to bridge an \$800 million shortfall, and eventually passed a revenue tax increase to help minimize receding state revenue. During that scrum, state revenue sharing payments, a considerable source of revenue for local communities, was threatened.

Michigan is mandated by statute to balance its annual budget. The legislature may face similar battles next year, Cassidy said. "I believe the people of this state don't want gridlock," she said. "We will have to see what types of proposals our new governor has."

Cassidy did voice concern that Granholm may opt to cure at

least a portion of the state's economic ails by curtailing the Single Business Tax rollback or increasing either user or sales taxes. She said it would be more prudent to instead make budgetary cuts within the state's 17 bureaucracies, such as the Michigan Department of Transportation.

"I am hoping that the new governor's message will remain consistent with her actions," Cassidy said, herself part of a legislative contingent which once turned a \$1.8 billion budget surplus into a \$1.2 billion budget deficit last year.

Cassidy said statewide issues mirror those faced increasingly by the Oakland County constituents she represents. Among them, she said growth, infrastructure and education issues remain paramount.

"When it comes to growth issue, I support local decision making and local control," she said. "You cannot prevent growth from happening, but you can work to control it locally with a solid master plan. Over regulation is not healthy."

She said reinvestment into urban centers such as Detroit, and the concentric suburbs from

which many of the Huron Valley's newest residents originate, is not the best way to remedy rapid Oakland County growth.

"We have put a lot of money into the cities. Now we are looking for accountability," she said. "Have the schools improved? Are the neighborhoods safer? I think (cities) have to look at good management and how they are spending their money."

Cassidy said she looks forward to her state Senate career, as well as working closely with newly elected state representatives, John Stakoe and Chris Ward.

Stakoe's 44th state house seat includes Highland and White Lake. Ward's district includes Milford.

"The good news is that they have been leaders in their community already," Cassidy said. "My advice to them would be to never hesitate to ask a question, and find people who will be open and upfront with you."

David Aguilar is a reporter for the Novi News. He can be reached at (248) 685-1507, ext. 118 or by e-mail at daguilar@ht.homecomm.net.



McTeachers

The McDonald's restaurant, located at 38425 W. 10 Mile Road in Farmington Hills, held a Family Fun Night on Nov. 4. Orchard Hills Elementary teachers changed hats from educators to french fryers and drive-through attendees. While the teachers worked as greeters, counter helpers, drive-through attendees and made french fries, Orchard Hills PTO received 20 percent of the proceeds from all sales, including the drive-through from 5 to 7 p.m. Ronald McDonald was also there providing special treats for the kids.

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Scouts get scary

By Ramez Khuri
STAFF WRITER

Orchard Hills Elementary School's Boy Scout Pack 240 created "scarycrows" last month for Halloween. They were placed in front of the school with a red apple sign that read "Happy Halloween Orchard Hills Pack 240."

The specific dens that were involved were Webelos I, Den numbers six and seven; Webelos II, Den numbers one and two; Bears Den numbers four and five; Tigers Den number one and Wolves Den numbers eight and nine.

"Each Den had to bring their own clothes," said Theresa McClure, who was one of the parents in charge of the event. "We gave them supplies and they had to create their own scarycrows."

All the boys involved in the creations attend Orchard Hills Middle School. Other parents who assisted in the event were Lori Seppel, Laura Davis and Lisa Benkaski.

"We had an outdoor pack meeting at Rotary Park," McClure said. "We also had a spooky trail and they had to read and discuss scarycrows. It was the annual fall event with a Halloween theme and Mr. LeBlanc, the principal let us display them outside the school. They had a lot of fun and they really enjoyed seeing the scarycrows from the bosses."

Pack 240 plans different activities every year, but this event was a special success with the kids. "They had a lot of fun and they were very creative," McClure said. "You had kids there ranging from 6 to 9 or 10 years old, so there were different levels of creativity. There was a lot of straw to clean up afterwards, but we were all surprised at how the scarycrows turned out."

Ramez Khuri is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 110 or by e-mail at rkhuri@nl.comcast.net.



Boy Scout Pack 240 created these "scarycrows" to celebrate Halloween.

Committee considering kindergarten options

continued from 16

The goal of the first meeting was to generate viable options for differentiated programs, (the present half-day versus full-day). Following discussion on the topic, eight choices were generated, then the members voted on those choices. The two with the highest count were in keep Deerfield as it is with full-day kindergarten in each of the four academic houses and every other school have the option of one full-day kindergarten, not fee-based and a full-day optional program at Village Oaks, Novi Woods, Parkview, Orchard Hills and Deerfield. This would be tuition or fee-based with an option at Deerfield of a half-day in two houses. For instance, a morning math and literacy and an afternoon fee-based which could offer scholarships.

"The police came back that people are interested in a full-day kindergarten," Taynor said. "We are getting the feel that people are in favor of an option to choose if they want one or not. The board will have to put it together as their planning budget, then they will determine if it's feasible or not."

At the committee's second meeting on Oct. 8, there was dialogue and discussion about the two options voted on the week before. The intent of the committee's charge was to present to the

board of education a set of options for scheduling that could be explored. The particulars of an instruction program were not outlined as could be done in the future. There were discussions of the instructional components and time allotted at the full-day at Deerfield and at the half-day programs in other schools.

Taynor said that these meetings seemed to strengthen the fact that there is definite interest across the district in full-day kindergarten options, equalization of program options, cost effectiveness and equality across the K-4 buildings and smaller class sizes. The option for smaller class sizes was not clearly stressed.

During the second meeting, which was intended as a wrap-up to the first, several members indicated that they might have voted differently on the options if they had some of the information about class size ratios that were discussed in the second meeting. Following the second meeting, it is possible that if given a second choice and a re-vote, some members predict that the outcome of the options would have been different.

Ramez Khuri is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 110 or by e-mail at rkhuri@nl.comcast.net.

Novi Middle School 8th Grade Honor Roll 1st Marking Period

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- | | |
|--------------------|---------------------------|
| Nicholas Ruccolo | Dumping Tang |
| Patrick Russell | Megan Tarrant |
| Sarah Rybacki | Stephanie Taylor |
| Cesar Sanchez | Jessica Thumm |
| Megan Santorum | Julie Thomson |
| Kimberly Sankovic | Alan Thorwall |
| Anna Sansom | Alexander Tollis |
| Ashley Sapla | Kristin Traskovich |
| Cory Savano | Josh Toyoda |
| Justin Savino | Kosuke Uchida |
| Shrinant Saxena | Ashley Valcarlos |
| Steven Schleuder | Eric Van Rulker |
| Marcus Schoenback | Jonathan Vanden Belt |
| Laura Schropfle | Christoph Van Wierneersch |
| Elizbeth Schulte | Albert Vellathottam |
| Nikki Shah | Matthew Vincenti |
| Sonal Shah | Margaret Volehoff |
| Asra Shaik | Scott Wagner |
| Mansoor Siddiqui | Michael Walsh |
| Patrick Sigan | Ryan Walsh |
| Michelle Simon | Natalie Watson |
| Alexandra Sisson | John Webber |
| Matthew Skaglin | Michael Weinert |
| Brian Smith | Benjamin Werners |
| Babak Sohrabi | Collette Westerdale |
| Ju Youn Son | Victoria Westman |
| Joseph Sophia | Conlan White |
| Kyle Spears | Claire Wick |
| Tom Spisich | Britany Womack |
| Megan Spitz | John Woodruff |
| Kalyan Sreeram | Porsha Woolford |
| Alexander Stark | Jaechao Xu |
| Megan Stet | Shiren Yasutake |
| Danielle Styles | Kamal Yechoor |
| Gannon Styles | Allison Yee |
| Rebecca Sullivan | Kevin Yeh |
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BEA HEAD START VOLUNTEER

REGIONAL MARKETPLACE

Page 21A Thursday, November 14, 2002

Bistro 127 offers comfortable venue with elegant touch

By Linda Neff
CONTRIBUTING WRITER

It's a neighborhood bistro in all respects offering good food, good service and good taste in a quiet and relaxed atmosphere. And though it just opened last year Bistro 127 has developed a loyal following.

Bistro 127 in downtown South Lyon is unpretentious, with an elegant touch and understated class. The decor is modern and fresh, from its copper ceiling tiles to the muted carpet underfoot. Tables closest to the Bistro's large front windows are often in high demand by customers who enjoy the view overlooking Lake Street.

Executive Chef Don Waldenmayer opened the restaurant last October with partner Mark Coffey and the South Lyon community has responded with welcoming arms.

The menu features steaks, seafood and pasta and changes with the seasons, offering the freshest products and produce available at that time. There's no fast-food here as each order is prepared fresh. But then again, if you're pressed for time at lunch there is the daily luncheon buffet that offers an entrée, fresh fruit, salad, a choice of two homemade soups and a beverage for \$5.99.

Executive Chef Waldenmayer serves up his homemade meatloaf on Mondays, homemade lasagna and baked ziti on Wednesdays and there is fresh fish Fridays, which usually includes a well-liked favorite, fresh broiled Boston scrod. All-in-all, for \$5.99 it's a great meal deal.

"The buffet changes daily and it gives people an option if they're in a hurry," Waldenmayer said. "So for people in a hurry, there are really two options. In addition to the buffet there are also homemade soups or salads."

There are also three to four fresh fish specials to select from every day that may include popular selections like lobster ravioli with sherry cream sauce, Michigan yellow lake perch sauté or Block Island swordfish. Then, there are the regular menu items that include the house favorite, aged filet mignon with wild mushroom stuffing.

Big sandwiches, a fajita bar, hard and soft tacos served with refried beans, taco salad and more create a festive atmosphere at the Bistro on Tuesday evenings. On Thursday nights the Bistro's seafood buffet offers all-you-can-eat crab legs, along with plenty of fresh peel-and-eat and fried shrimp, crab-stuffed Lake Superior white fish, teriyaki salmon, homemade seafood gumbo and all the trimmings to go with it.

With the array of menu choices coupled with daily specials, some might think Bistro 127 is strictly an upscale dining establishment. Not so says Waldenmayer.

"We don't consider ourselves fine dining although our customers do," he said. "We're more about fresh products. Everything we buy is fresh; fresh produce six days a week, fresh fish six days a week, the aged meats from a much respected meat cutter. Reasonable prices and good quality food—that's what the Bistro is all about—it's not pretentious, it's comfortable."

Fresh produce is one of the reasons for the quarterly menu changes. It allows Waldenmayer to prepare seasonal dishes such as his taste-tantalizing autumn delight, Fall Squash Soup—a favorite among diners.

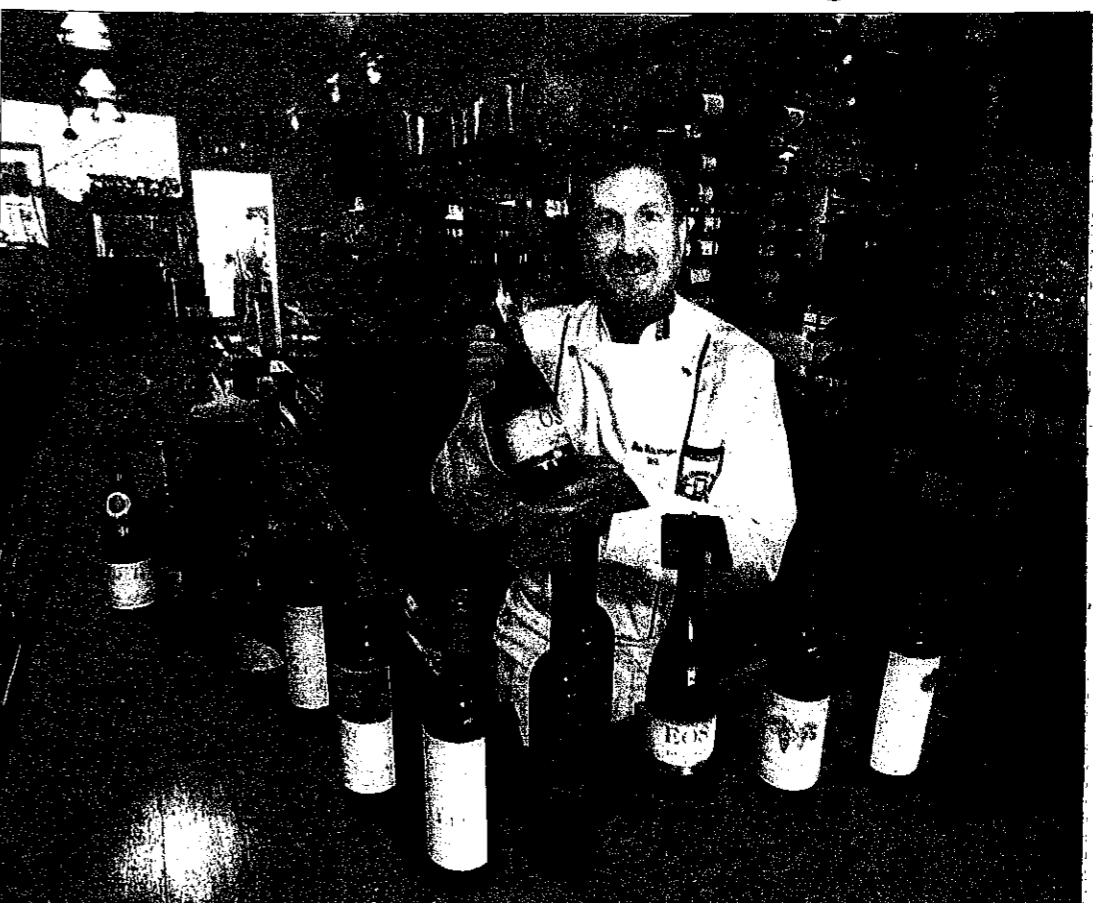
"We make it with fresh fall produce using Irwin's apple cider to create a honey and we garnish it with sweet potato chips," he said. "That's an example of things we can create."

If enjoying a nice bottle of wine with dinner is your style, the Bistro offers a selection that includes over 100—anywhere from \$18 to \$300 a bottle. The wines are primarily from California but the list also includes wines from such places as Chile, Australia, Washington, France and Germany.

"We started out with a small wine list of about 30 wines," Waldenmayer said. "We now have over 100 on our list because of requests by our regular guests."

Waldenmayer will also special order wines for guests.

Sundays mornings can be a special time for families gathering to enjoy a relaxing breakfast buffet for \$8.95. With a self-serve omelet station, French toast, Belgian Waffles, fresh Danish, muffins, coffee and juice there's something sure to please everyone.



Don Waldenmayer, co-owner and chef of Bistro 127, has expanded the eatery's wine list.

For the holidays

Thanksgiving will find the Bistro open from noon to 6 p.m. serving a limited menu for those who don't have the time or the inclination to prepare a big meal. It's the first time for the Bistro to offer a special menu and choices will include a traditional-style roast turkey dinner with stuffing, cranberry sauce, mashed potatoes and gravy; prime rib; crab-stuffed lobster and Louisiana Louis salad.

"It's a limited menu so it is served a lot quicker," Waldenmayer said. "And it's priced moderately for adults, seniors and kids; kids under 4 are free."

In addition to the monthly entertainment at the Bistro, Waldenmayer works in conjunction with the South Lyon Theater to bring in a wide variety of live acts and performances, comedy, and children's theater. People can also take advantage of a movie/dinner combo. When dining at Bistro 127 a movie ticket can be purchased for \$3.

Waldenmayer is a certified executive chef who graduated from Scholcraft College and has been in the restaurant business all his life. He's no stranger to the world of

Entertaining

In addition to his culinary skills, Waldenmayer is also a driving force in bringing live entertainment to the downtown area. Comedian Bill Hildebrandt will perform at Bistro 127 beginning at 9 p.m. Wednesday, Nov. 27—Thanksgiving eve.

In addition to the monthly entertainment at the Bistro, Waldenmayer works in conjunction with the South Lyon Theater to bring in a wide variety of live acts and performances, comedy, and children's theater. People can also take advantage of a movie/dinner combo. When dining at Bistro 127 a movie ticket can be purchased for \$3.

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Catered to you

Bistro 127 also offers catering, providing everything needed from china to linen to bartenders and servers. For the holiday season, the Bistro is offering all-inclusive and convenient menus that will help families and businesses celebrate any occasion. Whether it's an office party, a business luncheon, a formal dinner or special family event, the Bistro can help make each occasion special with flawless delivery, service and delicious food.

Bistro 127 is located at 127 E. Lake St. in downtown South Lyon. The 65-seat restaurant is open 11 a.m. to 10 p.m. daily, except Sunday when it opens at 9 a.m. for its breakfast buffet and closes at 9 p.m. Patrons may find the restaurant stays open a little later on Friday and Saturday evenings; call ahead for seating and reservations are accepted. The Bistro offers a separate menu for the little ones, and a 10 percent discount is offered to senior citizens. The senior discount increases to 20 percent every Wednesday. Call (248) 437-9000 or visit the Bistro on the Web at www.bistro127.com.

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No experience necessary

By Tim Kissman
SBA DIRECTOR OF PUBLICATIONS

Ever hear of Lingo Bingo? Well, I don't know if the game has ever been called Lingo Bingo. There are more sinister names out there for the game that pits co-workers in a race to mark off clichéd phrases, buzz words and expressions, used by speakers in meetings.

So, for the sake of a family-friendly column we'll call it Lingo Bingo. In Lingo Bingo you need a sheet of paper filled with overworked corporate phrases, a pen and a long meeting. When you think of overworked phrases, think along the lines of: milestone, off the shelves, core values, multi-tasking, paradigm, and out-of-the-box.

Every time someone in the meeting says one of Lingo's Bingo's phrases cross it off the list. The phrases are set up on a grid, like a reel bingo sheet, and when a row is crossed off stand up and yell, "Bingo! You're the winner. Whoopee!"

Fun game, eh? I don't think there's a meeting in the world where people play this game. If there were, I'd love to hear about it. You can e-mail me at tsk@stam.org with your story.

The fact this game exists raises two important questions about meetings. The first, someone actually sat down, made up the rules, created the game board and sent it to everyone on an e-mail list. That guy needs more to do. A lot more to do.

The second, and perhaps the most alarming question, is that everyone can relate to being in a meeting where Lingo Bingo would be a welcome change. Why is that? These are the meetings where 90 percent of the people didn't need to be there and the speaker loves to talk... so he or she just goes on and on... despite the lunch hour... despite the topic is boring... despite the hot room... despite the doodles and blank stares... despite... someone's what I hate about meetings. I'm on a crusade to change meetings for the better. To do so, we need to invite people who really need to be there. Stuck to the subject matter, let people who know what they're talking about speak, and everyone else be quiet, unless of course it's a brainstorming meeting, then it shouldn't matter.

Here are a few other things to consider: "Learn the lingo. No, not for Lingo Bingo, but just to speak and

lead meetings intelligently. Don't make up terms just for the sake of trying to sound smart. For example, my brother, Jay, used to work in a company where people in meetings actually stood up and asked, "can you pdf me that document?" For those that don't know, pdf stands for Portable Document Format, used expressly by a program called Adobe Acrobat. It's not an adjective. You can't pdf something to someone. It's like saying can you Labrador retrieve me that document? You can create a pdf then e-mail it. Angh. I can see why Jay quit that job after a few months.

* Learn to listen. Sometimes meeting leaders can't figure out why people don't contribute more in meetings. They'll set up meeting after meetings, with committee after committee, trying to set up guide-

lines for employees to contribute. Little do they know the problem might be with the leader him or herself. Do they fit that category, tape yourself during a meeting, and then review how you handle feedback or encourage participation. You might be surprised at how you sound, too. Some people's voices belong in a waiting room, not a boardroom.

I don't think there's a square in Lingo Bingo for "pdf me that document." That's how bad that term actually is. It's not even a term; it's a suffix to a computer document. Imagine, can you ctrl me that? Or, can you doc me that? Anyway...

* Use technology. If you're really innovative and looking for ways to increase morale, or input during meetings, try using e-mail, video conferencing or your phone. It's

easier to get people to communicate their ideas from their desk or using e-mail. It's almost like being anonymous. Everyone's braver if they don't have to sign their name.

If you have any other ideas, just pdf them to me, please. Yeah, right.

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Thursday, November 14, 2002

Dragon Slayers

Watch out Catholic Central, these giant-killers now have a unquenchable thirst for playoff wins



Photo by LARRY MCKEE/LAKE ORION OBSERVER

The Lake Orion Dragons found themselves dragging along with the likes of Novi's Chase-Chandler carrying the ball into the endzone on their defense. The Wildcats, who received District Medals for their victory, haven't won the District Title since 1988.

By Sam Eggleston
 SPORTS WRITER

St. George? Is that you?
 The Novi Wildcat defense looked like St. George as they lowered their lances and charged into the fray against a highly touted Lake Orion Dragons team November 8. The 'Cats, led by an incredible defense, became giant-killers for the second week in a row as they ambushed the Lake Orion squad with a 17-13 playoff victory.

"We're capable of doing anything we put our minds to," senior offensive lineman Matt Jezior said of the victory. "It has been incredible. When I heard that Novi hasn't gone this far since 1988, I realized that this is a great accomplishment on its own. It's a great feeling that no one is going to take away. It's

with us forever. I know I'll always remember that night for the rest of my life."

The Wildcats, who have now won eight games this season, will find themselves in a familiar underdog position when they play the always powerful Detroit Catholic Central Shamrocks Saturday at 1 p.m. at Catholic Central High School.

"We've been the underdogs every time, including against Milford the first week," junior Brent Pantaleo said. "No one thought we could be Milford again and no one thought we could beat Lake Orion. We did. Now, no one thinks we can beat Catholic Central. If we go out there and play them hard, we might surprise them too."

The Wildcats found themselves down 6-0 in the opening quarter as stellar Lake Orion runningback Roger Allison

plunged into the endzone from five yards out before Trent Sisson came through and blocked the point-after attempt to hold the Dragons' lead.

The Novi gridders were quick to shock the Lake Orion faithful in the stands as they marched down the field and put the ball through the uprights from 27 yards out with Mark Angelocci nailing the kick. Trailing 6-3, the Wildcats weren't willing to let things fall apart on them at that point, and took the ball on a march down the field before senior Chase Chandler gave his squad the 10-6 lead as he pounded in the ball from three yards away with two minutes, 16 seconds remaining on the clock.

"We got the ball and we knew what we had to do with it," junior Adam Brandau said. "They were an amazingly talented team, but we knew we could do it after the first half."

The Dragons, being the number one team in Oakland County prior to heading into this contest, were not about to be behind heading into the locker room on their own field. They looked to Allison again as he hauled the ball in from three yards away with just over one minute remaining in the half before quarterback/kicker Nate Recknagel booted the PAT to put the Lake Orion team up 13-10.

"When we first got there, I'm not sure how many of us actually thought we could win," Brandau said. "After we were down only three points going into the half, we knew that we were capable of beating them."

The third quarter found neither team taking a trip into the endzone, but showed the Dragons what it was the Wildcats brought with them that would be their ultimate demise — their defense. After the Novi defense stymied multiple run attempts by the Dragons, they dropped back into pass coverage just in time to find junior Kerry Kreutzberg pulling down an interception late in the third quarter to stall a Dragon offensive push.

"Our defense played a textbook game," Novi Coach Tab Kellepourey said. "We made some adjustments at halftime and we came out better matched than we were in the first half. I felt that our coaches did a great

job adjusting to Lake Orion and that is one of the reasons we won. Our defensive coaching has been there all year, but we knew that Lake Orion had a lot of very talented players. We were able to adjust to what they showed us in the first half, and it worked."

There was no way Novi and their coaches were going to let this one slip from their fingers, and they looked to the plays that brought them this far behind their very impressive offensive line that was out-weighted but far from out-played. The Wildcats pushed the ball 43 yards on nine plays after the interception. They capped the drive as Chandler took the ball to his right and found the endzone from five yards out with 9:08 left on the clock before Angelocci's extra point sailed through to give the 'Cats a 17-13 final.

"That last score was nice," Jezior said. "We managed to get over the goal line and get the lead. From there, we had to hope our defense held tough, and it did."

Just minutes later, Kreutzberg brought yet another Lake Orion drive to an end as he pulled down his second pick of the day allowed the 'Cats to pound very valuable seconds off the clock before eventually turning the ball over on downs to Lake Orion on their own 35 yard line with 5:35 remaining in the contest. That was when the defense really had to buckle down.

With just over a minute and a half left to play, the Dragons pushed the ball to Novi's 17 yard line before the Novi defense really kicked it up a notch. Forcing three plays to go for no yards, the 'Cats brought on the rush on fourth and 10, giving pressure to Recknagel before he threw the ball too high for even his star receiver, Joel Malkasian, to catch. The 'Cats counted their lucky stars after the ball hit the ground, as Malkasian was wide open on the three yard line.

"It was a relief," Kellepourey said. "If he would have caught that ball we would probably be collecting gear this week instead of practicing. He (Recknagel) was overthrowing a little, and it was because of a nice tailwind we had going. Thanks to that play, we are preparing to play a

team of some very talented football players. Catholic Central is well coached, very disciplined and very talented. We are just hoping to have a good game against them."

Chandler ended the night with 22 carries for 86 yards while he hauled down three Mike Hart passes for 14 yards. The senior, who also played defensive back and covered Malkasian on the right, recorded a single interception as well.

Kreutzberg paced the Wildcats on the defensive side of the ball, pulling down two key picks and notching seven tackles on the night.

Allison led the Dragon offensive attack, gathering 122 yards on 29 carries.

"He was a very talented runner," Kellepourey said. "We knew going into the game that he was the kind of player that could hurt us if we didn't stop him. Our defense worked hard, and it showed."

Novi knows that they will have their hands full come this weekend as they take on a very tough and very potent Catholic Central team for the regional final.

"Catholic Central is a tough team," Pantaleo said. "I watched them play Canton Saturday and they have a very complex offense and a very complex defense. We are going to have to watch the tape closely and adjust to them when we play."

Being a squad going up a very tough squad isn't a strange situation for the Wildcats. Their first victory over the Milford Mavericks during the regular season came when the Mavs were ranked fifth in the state by the Michigan Sports Writers and Broadcasters Association. Last week, the Dragons were ranked fifth.

For the 'Cats, it doesn't matter who is ranked where, but who plays to their fullest potential in the playoffs.

"I don't think it matters who we are playing or what they are ranked," Brandau said. "We play to win or we go home." And no doubt, these Wildcats will play to win.

Sam Eggleston is the sports writer for the Northville Record and the Novi News. He can be reached at (248) 349-1700, ext. 104 or at seggleston@ht.homecomm.net.



Sam Eggleston

No matter what other writers are saying about Novi's football team, I'm still going with the thought that they are underdogs. Well, truth be told — they are.

This squad is going up against one of the premier football teams in the state of Michigan when they take a trip to Redford to play the Shamrocks of Catholic Central in a game that, on paper at least, should be a one-sided affair.

What? Sam Eggleston is going against his Wildcats? Ha! I think not. Even though we are the underdogs yet again, heading into a contest that seems to have everyone in the state picking us to lose yet again, I am still standing strong next to this Novi squad.

In my opinion, we are bringing one of the top defenses in the state to this game. At one point, Milford was ranked fifth in the state — that didn't seem to bother these guys either time they beat them. And Lake Orion? You got it, ranked fifth in the state when we went to their house and beat them. Now, we have to look at doing the same to Catholic Central.

Last year, I made some very wrong comments about Catholic Central. I said they played dirty and didn't have any class. Well, after watching their game against Canton, I have to say that I was wrong about CC. Not only did this squad play a clean, hard-hitting football game, but also knelt when the opposing quarterback was on the turf with an injury. Heck, even Canton's own squad didn't kneel when their teammate got hurt.

Though CC is big, strong, talented and well-coached, I have to say that Novi has the tools to work against them. Yeah, Novi's biggest guy is something like 235 pounds, and CC has a few big boys on their squad, but I think the difference is in the athleticism. Like one of the Wildcat captains told me, nearly any member of the offensive line could play full-back, and nearly any member of the defensive line could be a line-backer.

Novi is going to continue bringing all of the good things that have brought them this far. One thing that is in their favor is that CC doesn't really play against anyone that has an option-style offense like that the 'Cats will be bringing against them.

Though Chase Chandler had two touchdowns on the night against Lake Orion, I wouldn't be surprised to see a few other players getting into the endzone this time around. With Mike Hart being a key player on this Wildcat offense, I can easily see him hooking up with a tight-route running Evan Rodriguez for a score in this contest.

The Shamrocks are no pushovers though, and are the favorites to win in this contest. They are going to be bringing a well-coached offense that have been repetitious in their running of plays throughout the season while their defense is very quick and very effective at adjusting to what is brought against them on their end of the ball.

Expect this to be the toughest team the Wildcats have faced thus far in the season. They didn't win the state championship last year for nothing, and they are no doubt looking to do so again.

Though the underdogs, I am picking the 'Cats to once again play the role of David and CC the role of Goliath as the Novi gridders march to victory and a regional championship.

Novi 19, CC 12



Photo by JOHN HEIDER

Coach Tab Kellepourey jumps for joy as his squad gets a touchdown.

GAME OF THE WEEK

Novi Wildcats Football vs Catholic Central

Sunday, November 17
 7:00 p.m. at Catholic Central

Chandler named Co-Offensive Player of the Year for Dream Team

By Sam Eggleston and Steve Bell
SPORTS WRITERS

A lot of people are probably wondering why Chandler is listed as a runningback instead of a quarterback in this year's All-Area Dream Team. Well, his numbers are pretty much explanation enough. Chandler racked up over a grand in rushing yards this year, doing what he does best. Fake the hand-off up the middle and jump around the end or off tackle for a nice gain. Or he would fake up the gut and option around the end, often forcing a linebacker or defensive back to pull off and take the rich man instead, hoping to drive Chandler inside to hold his yards as low as they can.

Let's settle this apparent confusion

There seems to be some confusion on how the All-Area squads are picked around here and why. Honestly, now that it's been explained to me what the concerns have been, I understand.

The way we view it when we pick the squads and the way we hope our readers will view the All-Area teams is more of a "Dream Team" than anything else. Sometimes, such as the case of tennis this year, we choose to take a team from another flight or a player in another position and name them to the All-Area squad. For tennis, it is best explained by saying that though the fourth doubles teams in our area were tough, they probably would not have beaten the Novii third-doubles team of Gabi Frask and Megha Vadula in head-to-head competition. We believed that if we were to pick a team to compete with by choosing out of the best in our area, that Frask and Vadula would be the team we would go with.

It's much like the football team on the wrestling squad. This year, we have chosen Chase Chandler and end before his time. Really should be the conference why it was deemed to get recognition. He also showed that South Lyon football his here to stay and that it's time for a new king in the league.

Long was a member of the All-WLAA first-team player. A selection that has his squad proud. He and his teammates almost shocked the state when they held off the Lake Orion Dragons for much of their first-round playoff game before eventually falling under the intense Dragon pressure. Long's selection to the All-Area Dream Team was never in doubt and we are glad to have him as a member of our stellar backfield.

Mark Sorensen, Junior, Northville. Though only a junior, Sorensen showed all the accuracy and poise of a second-year senior as he helped the Mustangs build a base for their new offensive set-up. A quick release and quick to identify an open receiver, Sorensen had more than one great game as he placed himself multiple times on the All-Time Pastime list for the Northville High School record books.

Dennis Reedy, Junior, South Lyon. When the Lions needed to get things done, they told Reedy to throw the ball. This junior was an effective power as well as an on-field player that didn't mind taking the controls and piloting his squad to tough wins.

against another squad — touch-downs. This guy can change the flow of a game in a matter of steps. A tight spiral towards him is pretty much a sure thing if you are looking for your opponent can't win. He has also helped pad the numbers of his quarterback as well.

Steve Schlitt, Senior, South Lyon. The thing we like most about Schlitt is that if the ball even comes close to him he is going to make the catch. This South Lyon senior showed that he was more than just dependable when it came to receptions this season as he pulled down pass after pass in a very well-played South Lyon season.

Helping form a base of talent for the Eagles to follow with this season, Benoitelli is an example for his fellow Eagles to follow as they return next year to show that they mean business in the Kensington Valley Conference. Expect there to be a void where Benoitelli once lined up through, as Lakefield will have a difficult time replacing such a strong player come next year.

Bryan Dovich, Junior, Northville. When junior quarterback Brandon Cassie had to find a receiver downfield that was capable of making a tough catch, he threw towards Bryan Dovich. Dovich earned the respect of many defenses as they learned to keep an extra defensive back cheating in his direction. He wasn't afraid to venture to the middle of the field nor to make a dancing catch along the sidelines this season.

Chris Gonzalez, Senior, WLV. This guy is exactly what you want out of a center. Strong as an ox and twice as bull-headed, Gonzalez wouldn't let anyone even come close to the quarterback as he ate up nose tackles like they were bread and butter. His ability to snap the ball under pressure both direct and atog-way helped solidify a Walled Lake Western front five that was in question early this season.

George Bouteri, Senior, Novi. The Novi Wildcats punched their way into the playoffs after losing a tough game to South Lyon to make it their third loss early in the season. After that, they knew they would have to turn their game around if they wanted to make it beyond the Northville game listed as the final regular season contest this year.

Nick Malinella, Senior, Novi. This guy just never gives up, and you know what? He's a student of the game as well. On more than one occasion, Malinella has sprinted to the sideline to tell head coach Tab Kellepoury what kind of play the Wildcats should run to follow if they ever come to doubt themselves.

Josh Buckley, Junior, Novi. This kid is pretty amazing. Watching Josh Buck smash his pads into a runningback or a quarterback and sometimes even a receiver is like watching Hardy Nickerson chew up a backfield runner and spit him out. A solid base and built like an ox, Buck was and is going to continue to be one of the top linebackers in the Kensington Valley Conference. His leadership ability is what makes him stand out in this football prospect.

Cornelius, Ilko named to All-Area

By Sam Eggleston and Steve Bell
SPORTS WRITERS

Well, they say that offense gets the glory but defense wins the game. We have no doubt that the saying is true, as the Novi Wildcats have shown this season a tough defense is worth its weight in playoff wins.

The All-Area Dream Team defense is built on the idea that if your opponent can't score, then they can't win. We have full faith that the players we picked for our defensive corps are capable of shutting out just about any squad in Michigan, and they would be more than happy to do so.

Eric Downing, Senior, Lakeland. Downing, a 5-foot-11, 190 pound linebacker, helped the Lakeland Eagles redefine their football program as they started to build a foundation that will hopefully find them playoff bound come next season. This senior was one of the reasons the Eagles were able to turn things around under a new coaching staff and with a new defensive head into their regular season play with an intensity that has not been seen at Lakeland High School for some time.

Jim Presley, Senior, Milford. Who, hum, thank you hall carrier. Jim Presley is the kind of linebacker that, well, that everybody drools over. The University of Michigan is just one of the places that were more than interested in this football prospect.

Defense Linebackers
Eric Downing, Senior, Lakeland. Downing, a 5-foot-11, 190 pound linebacker, helped the Lakeland Eagles redefine their football program as they started to build a foundation that will hopefully find them playoff bound come next season.

Lineemen
George Bouteri, Senior, Novi. The Novi Wildcats punched their way into the playoffs after losing a tough game to South Lyon to make it their third loss early in the season.

Interior Lineemen
Marc Mueller, Senior, Northville. An All-Division selection in the WLAA, Mueller was more suited for an All-Conference spot.

Defensive Player of the Year
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His speed and his strength make him an enemy to any offensive lineman as he is often capable of coming so fast and so strong that he is around a blocker before they have a chance to adjust.

A quick tight end to block Ray? No matter, his powerful legs have been able to push through many big blockers and still find him hunting for a tackle in the backfield. Ray is a multi-purpose player, often seeing time all over the field. We chose him as defensive line because of his tenacious defense and his inability to learn the word quit.

Bryan Phillips, Senior, WLV. This guy is more than capable of burning through a defensive line and eating up the run before it even starts. Though a very talented utility player, Phillips earned a nod on our defensive line because of his ability to pound his way through an offense and chew up the runners in the backfield.

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Jim Presley gives his quarterback an illegal push in the back. Both Presley and his quarterback were named to All-Area squad.

Northville gets All-Area Dream Team nods in 2002

continued from 2

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Clarification

Bryan Phillips, wearing teammate James Steele's jersey, was making the tackle in the main photo of the Walled Lake Sports Section three weeks ago.

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All-Area Dream Team defense includes 'Cats

Continued from 3

capable of controlling the line of scrimmage, and if our Dream Team chose to run out of an Eagle-Five defensive formation, we wouldn't have any trouble at all sliding this line-man inside to the tackle spot.

Offensive linemen may find themselves asking for help in the huddle as they try to shut Grantho out of the game, but we think it would be for naught. Double up on this guy and the rest of the All-Area Dream Team will eat the offensive struggle like a stack of pancakes.

Defensive Backs

Kyle Plummer
Senior
Milford

Though we usually don't like having players go both ways, especially in the skilled positions, sometimes you just don't have a choice. Plummer is the kind of player that you either play both ways or you sit down and try to explain to the media and everyone else who follows football why you are wasting such talent for half of the game. Expect the Mavericks to have a tough time finding a replacement with his abilities and determination.

Plummer proved to be the kind of defensive back that quarterbacks hate. Capable of reading eyes from his deep position, he would pick off passes or knock them down with ease if the ball came his way. And if it didn't? Well, Plummer was always all over the field, making tackles at the line as well as in the defensive secondary. He is a key element in our All-Area Dream Team defense this year.

Rob Carter
Sophomore
Novi

Man, can this kid hit. Sure, he's built like a defensive back, but Carter has runners like he is a linebacker. Coming out of the strong safety position, our Dream Team would utilize Carter on multiple blitzes around the end to pressure the quarterback and to meet runners in the backfield.

Never afraid to take a hit or to lay a runner out, Carter shows that you don't have to be a senior to be an effective player. This sophomore is the type of player that the Wildcats will build their future programs on, as well as the kind of player that will probably find his name on the All-Area team for a couple of years to come.

Kerry Kreutzberg
Junior
Novi

It's either quarterbacks can't see him or they just don't think he has the talent to pick their passes off, but Kreutzberg has been hauling down opponents' throws all year long. In the Lake Orion game, he was crucial, taking down two passes that stalled a very potent Orion offense and even led to a Novi score in the contest.

Kreutzberg has managed to be in the right place at the right time all year, snagging key fumbles and even running some back for touchdowns this year. We feel that Kreutzberg is a key player in our Dream Team defense, as well as the kind of player that defensive secondaries thrive on. The Wildcats are lucky enough to have Kreutzberg back again for next year as they get in the hunt for a KVC title and the playoffs once again.

Scott Long
Senior
WLC

A tremendous defender with the ability to knock a player's block off with a single hit, Long is one of a handful of players that have the talent to go both ways on our All-Area Dream Team. A senior with the ability to play some serious defense, Long not only can hit a runner or receiver with the force of a linebacker, he can cover the pass with the best of them.

The key element to our All-Area Dream Team is the ability to shut down opponents' offenses. Long is the kind of player that can read the play from his position in the secondary and call defensive shifts based on his views. We expect that if given the chance to play Lake Orion again, Long would have a few things done differently. We also expect that if we could have him as a member of an actual Dream

Gabe Ilko
Senior
Northville

Though a member of a Mustang squad that had a very up as well as the WLA. His All-Division honors came from his ability to shut down the top opponent receiver and to knock down any pass that came his way.

If the All-Area Dream Team ever chose to run out of the Nickel or Dime defensive packages, Ilko would be our first pick to step into the role as pass defender. His ability and his speed make him a sure bet to not be beat deep and to cover the pass as soon as it leaves the quarterback's hand.

Tim Higgins, Bill Brown get special teams nods for All-Area

By Sam Eggleston and Steve Bell
SPORTS WRITERS

Where would any team be without their special teams units? We know that a couple of the teams in our coverage area would have found themselves in some pretty tight spots if it wasn't for the abilities of the players listed below.

This was one of the hardest squads to pick, and mostly due to the extreme talent in the area in these positions. Though it was a tough one, we narrowed it down to these picks and if you're an All-Area Dream Team had them, we would be comfortable if we had a fourth-down situation on our hands.

Punter

Bill Brown
Senior
Northville

Truth be told, Brown has plenty of opportunities this season to kick the football in the punting situations. His leg was so powerful that his coverage unit often found themselves on dead springs just to keep up with the ball.

As the season wore on for the Mustangs, Brown found himself being utilized more often than some may have expected, and his kicking game improved as he had the repetitions to learn from. By the final game of the season against Novi, Brown had his kicking game to the point that he could pretty much put the ball where he wanted to, which was a huge asset for the Mustangs and their special teams game.

Kicker

Brian Sarkella
Senior
South Lyon

Since kick, Sarkella probably heard these words uttered more than once this season as he helped the South Lyon Lions to more than one victory with his strong kicking ability that was only equaled by his accuracy. Tense situation, every day kick, extra points — they were all the same for Sarkella. He was the kind of kicker that never got tough and he was sent trotting out onto the field to attempt the field goal.

We were more than happy to name this kicker to our All-Area Dream Team, knowing full well that his ability could mean the difference between a win and a loss in any given game.

Returner

Tim Higgins
Northville

If we had the choice, this would be the guy returning all our kicks. Quick on his feet, excellent hands and field vision seemingly unparalleled in this area, Higgins could turn a deep kick into a shallow one in a matter of footsteps.

Though the Northville Mustangs didn't have the greatest season known to high school football, they didn't have the worst either. One of the reasons for that could be attributed to Higgins' return-ability of the football. He could take it all the way back to the 45 on many occasions. The kind of returner that has special team coordinators on the other teams groaning in frustration, Higgins is one of the few that deserves the title of specialist.

Wildcats top KVC Hartland

By Sam Eggleston
SPORTS WRITER

Winning two out of three games as they near the District Tournament isn't a bad thing for the Novi Wildcats to do.

They went into their games against Hartland and South Lyon and walked away with victories. Against Milford, it was a little bit of a different story, as the Wildcats just couldn't pull out the tough win.

"A couple of things happened," coach Dennis Cichonski said of the 62-43 loss. "They were a little quicker than us and we used a lot of energy trying to keep up with them."

The Mavericks managed to pull out the win even though Laura Longo poured in 19 points on the night and Alison Greulich added nine. Rachel Kozma scored six points, all in the fourth quarter, for the Wildcats.

"We were trailing 45-26 heading into the fourth quarter," Cichonski said. "They came out strong and we couldn't keep up in their freebrows."

In the game prior to that, the Wildcats were able to snag the victory. Novi beat Hartland 59-47 following Greulich's 15



Novi's Jessica Haggerty breaks down on defense as she prepares to stop any attempts by her KVC opponent.

points as they earned their ninth win of the season (9-10) and sixth win in the conference (6-7).

"We have 14 players and 11 of them scored," Cichonski said. "We kept a nice tempo and had contributions from everyone."

Against South Lyon, a team that is in Novi's District Tournament, the 'Cats pulled off a 56-51 victory. Once again, Greulich was key as she notched 19 points in the victory. Longo poured in 10 and Jessica Haggerty had eight in the winning effort.

Kelly Hebert added eight points in the victory, while Angie Schmitt put in 7.

"We have 14 players and 11 of them scored," Cichonski said. "We kept a nice tempo and had contributions from everyone."

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Screen Beat

By Brian Renner
THE MOVIE INSIDER

Coming to theaters this weekend is the music-soaked documentary "Standing in the Shadows of Motown: The Story of the Funk Brothers," which profiles the Funk Brothers, who put the backbeat — the soul — into the hits of Motown Records, such as the Supremes, Marvin Gaye, Stevie Wonder, Smokey Robinson and the Miracles, and many others. The Funk Brothers created music that helped to define the era of the 1960s and have remained a vital influence to this day. The documentary features a combination of exclusive interviews, archival footage, re-enactments, reminiscences, and thrilling new performances by the reunited Funk Brothers.

Standing in the Shadows of Motown: The Story of the Funk Brothers is an Artisan Entertainment release and rated PG for language and thematic elements.

Based upon the second book in the popular series of children's books by J.K. Rowling, "Harry Potter and the Chamber of Secrets" reunites young wizard Harry Potter (Daniel Radcliffe) and his friends Ron (Rupert Grint) and Hermione (Emma Watson), who are facing new challenges during their second year at Hogwarts School of Witchcraft and Wizardry as they try to discover a dark force that is terrorizing the school. "Harry Potter and the Chamber of Secrets" is a Warner Bros. release and rated PG for scary moments, some creature violence and mild language.

Seven Seagal stars as FBI agent, Sascha Petrovich, in the action-thriller "Half Past Dead," who is sent undercover into a high-tech super-prison. His mission: to stop a criminal who is planning to infiltrate the prison, in order to ask an inmate on death row the whereabouts of his \$200 million in stolen gold. Also featured among the cast is Morris Chestnut, Na Paeples and rap artists Ja Rule and Kurupt. "Half Past Dead" is a Sony Pictures release and rated PG-13 for pervasive violence, language and some sexual content.

Drama "Real Women Have Curves" depicts a Latina high-school graduate Ana Garcia (America Ferrera) attempting to realize her ambitions while not turning her back on her family or culture. "Real Women Have Curves" is a Newmarket Films/HBO Films release and rated PG-13 for sexual content and some language.

Food For Thought

In theaters next week

"Die Another Day" (PG-13), "Friday After Next" (R), "The Emperor's Club" (PG-13), and "Far From Heaven" (PG-13).

Video/DVD

The big-budget spy spoof "Bad Company" (PG-13), update of Oscar Wilde's comedy "The Importance of Being Earnest" (PG), visually stunning sci-fi epic "Star Wars Episode II: Attack of the Clones" (PG) and holiday tale "Win nie the Pooh: A Very Merry Pooh Year" (G).

DVD

The sports comedy "Juwanna Mann" (PG-13), "South Park DVD Collection: The Complete First Season" (2-DVD Set) (NR), the Monkees reunion and perform in "The Monkees: Live Summer Tour" (NR), popular sword and sorcery spin-off "Highlander: The Series - Season One" (8-DVD Set) (NR), the seasonal celebration "Beauty and the Beast: Enchanted Christmas" (G), sprawling, majestic epic "The Lord of the Rings: The Fellowship of the Ring" (Extended DVD Edition) (Platinum Series) (4-DVD Set) (PG-13), "Jim Hendrix: Blue Wild Angel: Live at the Isle of Wight" (NR), low-budget sci-fi spoof "Mystery Science Theater 3000: Boxed Set Vol. 1" (4-DVD Set) (NR) and popular BBC series "Mapp & Lucia: Series One" (2-DVD Set) (NR).

For more information, please log on to TheMovieInsider.com. Please direct any questions, comments, and/or feedback to brian@themovieinsider.com.

Reminding us all to be jolly

The Santa Clause 2 makes you laugh, even if you're not a kid

By Sam Eggleston
SPORTS WRITER

The Santa Clause 2 already has one great thing going for it — it is a good movie that embodies the spirit of Christmas. It's funny and even romantic at times, all while reminding each of us why we celebrate this wonderful holiday in the first place.

Tim Allen reprises his role from the original movie as Scott Calvin, better known to you and me as Santa Claus. The twist in this particular movie is that there is another clause in his contract which is buried in the fine print — er, make that the very fine print. The requirement is a simple one, he must get married before his Christmas begins.

Well, Santa knows that he can't leave the North Pole at this time of year without causing havoc, so he turns to an elf named Curtis (Speiser Breslin), who cooks up a human-sized "Toy Santa" that looks something like the real thing but is made out of plastics. Allen jumps it up in this movie in the Toy Santa role, especially when Toy Santa discovers he has a dark side with the help of some toys.

One of the quaintest details of this movie is the extremely bright set. It uses a variety of candy-colored schemes that may remind a lot of viewers of a store window at the Twelve Oaks Mall right around Christmas. And some may raise an eyebrow, but let me assure you that the humorously ridiculous and odd looking scenes are purposely made to look that way.

Most of the movie takes place away from the North Pole as Scott goes back home to help out his son, Charlie Calvin (Eric Lloyd). You see, Charlie is normally a good kid, but for some reason he's managed to nail himself on Santa's official "naughty list." While in town, Scott figures it shouldn't be too much trouble to find himself a wife. Out of all of the possible candidates, the least likely is Carol Newman (Elizabeth Mitchell), who is Charlie's very strict principal.

The only problem that I really had with this movie was the release date. November 1 seems like a little early for a Christmas movie, as I am usually still recovering from the sugar-huzz induced by Halloween. Though some may ponder if this movie is going to be in theaters long enough to see the day it celebrates on the big screen.

Nonetheless, this is a movie for all to go see. One of the nice things of the original movie was that it had a delightful take on all things Christmas in this day and age, which its divorced families and its over worked dads. And, for once, we were able to watch a family film that didn't force the divorced parents to reunite by the finale. Santa Clause 2 continues this, understanding that raising a kid in today's society is a tough job, and that spending most of your time at the North Pole with a bunch of elves instead of at home with your son isn't going to make things easier.

But don't get me wrong. There is plenty of silliness to make your belly shake like a bowl full of jelly. For instance, there is an end-of-the-year conference for all of the mythical characters. You got to see Kevin Pollack as Cupid, Peter Boyle as



Tim Allen, as Scott Calvin (AKA Santa), has to get married or he will lose all of his Christmas powers. Things get a little wacky, but all in good fun in "The Santa Clause 2."



The Santa Clause 2: The Misses Clause is quite funny and mingles well in both kiddie comedy and adult humor. This is a movie for the whole family.



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Sam Eggleston is the sports writer for the Northville Record and the Novi News. He can be reached at (248) 349-1700, ext. 104 or at seggleston@ht.homecomm.net.

CRANBERRY SQUASH

Serves 8

4 Medium Acorn Squash
1 Cup Fresh Cranberries
2 T. Butter (Optional)
1 Cup High Quality Maple Syrup
Salt and Pepper to taste

Pre-heat oven to 350 degrees.
Cut the squash in half, scoop the seeds and place cut side down on a roasting sheet. Place in oven and pour in enough hot water to reach half way up the squash. Bake until fork tender.
Let cool until easily handled, scoop out the flesh into a mixing bowl. Add the butter, seasoning and maple syrup using a hand mixer or use an electric mixer to incorporate. Place into a serving dish and re-heat at meal time.

Recipe provided by Chef Mary Brady

Let Bistro work for you

You don't have to spend hours making lists and waiting in line at the grocery store for this year's Thanksgiving dinner. Instead, save the time you spend shopping, preparing, cooking and cleaning up ... with your family.

All you'll need to do is pick up your order on Wednesday, Nov. 27, roast the turkey and heat the side dishes. You can also feel good that for every dinner you order, Diamond Jim Brady's Bistro will donate a turkey to the Capuchin Soup Kitchen.

A complete Thanksgiving dinner for 10 is available including a fresh 14-16 pound range-fed bird. The turkey is stuffed under the skin with garlic and herbs and filled inside with a mirepoix of onions, bay leaves, celery and carrots. Thanksgiving dinner accompaniments include Diamond Jim Brady's famous mashed potatoes, bistro stuffing with dried cranberries, maple syrup roasted acorn squash, fresh cranberry and orange relish, turkey gravy and sourdough rolls. Complete instructions for heating and cooking supplied, all for \$125, plus tax.

Desert and additional side dishes orders may be placed including pumpkin pies for \$7.50 each, crabbed stuffed jumbo mushrooms, \$10.50 per dozen, baby green or Caesar salad, \$2.50 per person, and Nut N Honey spread with gourmet crackers, (serves 6) \$6.95.

The deadline for ordering the Thanksgiving Dinner is Thursday, November 21, 2002. Orders can be placed by calling Diamond Jim Brady's Bistro at (248) 360-8460.

Diamond Jim Brady's Bistro will be closed on Thanksgiving Day to allow their co-workers to spend time with their families.

Novi Wildcat football inspiration always in sight on their sidelines

By Sam Eggleston
SPORTS WRITER

You would never know it by looking at Brent Pantaleo as he watches the game from the sideline with his familiar winter hat pulled over his head — but he has cancer.

You see Pantaleo and he's pretty much all smiles all the time as he makes his way along the sideline in the coaches' box and watches the game play out with keen, knowing eyes. He limps, and when you are around him that's the only indication of why he isn't out on the field in full pads.

"I would have probably been watching the game from the sidelines even if I were in uniform," Pantaleo said with a slight laugh. "It's not much different than if I were playing right now."

About a month and a half ago, Pantaleo was what Novi Coach Tab Kellepourey considered a typical junior football player. He had the tools to play the game, just needed the experience to become a starter.

"He knows sports," Kellepourey said. "He knows all the college teams and even the pros. He watches them and he knows what they do on a week to week basis."

Though Pantaleo isn't suiting up, he's still a huge part of this team.

"Brent is an inspiration to all of us," junior Adam Brandau said. "We see him out there and it drives us to work that much harder."

And every time they take to the field, the Wildcats take a part of Pantaleo out there with them. Each helmet has a decal with the number two, representing the junior's number.

"It makes me feel good knowing that I help drive them," Pantaleo said. "It makes me think they are out there playing for me. That they are out there winning because I inspire them to win."

And they do. Pantaleo, who undergoes bone cancer treatment via chemotherapy at the Children's Hospital of Michigan, has been someone for the Wildcats to look to when they think their season is getting rough.

"He helps you put things in perspective," Chase Chandler said before playing Lake Orion. "We know that he's a big part of this football team. We are happy to have him as a member of our team."

Though he wasn't able to attend the Milford victory in the first round of the playoffs,

Pantaleo was a steady figure on the sidelines of the Lake Orion victory and is adamant about being present on the sidelines during the Novi game against Catholic Central Saturday at 1 p.m.

"I'm going to be there," he said. "I know if we go out there and play them hard, our defense can wear them down. We are playing good football right now, but we have to show up. It all matters on how we play, and we have to play our best right now."

Pantaleo hasn't been in school for sometime, being home-schooled to keep up with his classmates, but that isn't stopping him from planning a comeback.

"I'm hoping to be back in school next semester," he said. "I'll still be a little behind, but I'll catch up."

And when he isn't watching football or being schooled, Pantaleo finds time to pick up the paddle to his Playstation 2. Every now and then, he even gets the old games out of the closet, as during his interview he was playing "Mike Tyson's Punch Out" for the original Nintendo.

"I get sick of games though," he said. "There isn't much to do around here, so you get tired of them pretty fast."

According to Pantaleo, the doctors at Children's Hospital have been very encouraging and seem confident in his current treatment — but he's not sure of his chances of returning to the football team as a player.

"I don't know if I'll be back next season (to play)," he said. "Hopefully, I can find a way to help out the team next year."

Kellepourey said that it wouldn't be a problem.

"He's got a lot of things going on right now, but we know football means a lot to him," he said. "There are other ways to get things done, and we'll find a way to get it done with him."

And, per chance, playing isn't in his future, would Pantaleo consider taking over Kellepourey's headset?

"I don't know," he said. "That's a much harder job that what it looks. Now and then I might disagree with a play that coach calls, but he knows this game better than I do. It would be really cool to coach, but I need to learn more about it before I do."

Kellepourey noted that Pantaleo is the kind of person that football needs as a coach and a teacher.

"He's the kind of guy that we need coming into this game as an

instructor some day," Kellepourey said. "He watches and studies football. He knows what it takes to win and he knows how to do it."

No matter what the final score is against Catholic Central, Pantaleo said that he's proud of his Wildcats.

"They are a good team," he said. "They need to keep their heads up, no matter what the score ends up."

But don't get him wrong, he knows Novi is capable of victory.

"I think they can (win) if they want to," he said. "If they want it bad enough, they are good enough to do it. Catholic Central is good, but they aren't perfect."

And no matter what else has happened this football season, Pantaleo's been a part of a team that made it further than any other Novi squad since 1988 — and he has the District Championship medal to prove it.

"He was the first one to get called up for the medal since he's number two," Kellepourey said. "That was really great to see."

Sam Eggleston is the sports writer for the Northville Record and the Novi News. He can be reached at (248) 349-1700, ext. 104 or at seggleston@ht.homecomm.net.

Underclassmen Scores

JV BASKETBALL

Overall Record: 10-8

The Novi Junior Varsity girls' basketball team beat Hartland, 45-33, in Kensington Valley Conference action last week. Nikki Stephen scored 14 points for the Wildcats, and Hope Morris added 11. Beth Mallo made several smart plays to help spark the Wildcats to victory.

FRESHMEN BASKETBALL

Overall Record: 11-7

Novi's freshmen girls' basketball team dropped two KVC road battles to Hartland and Milford last week. The young Wildcats lost by five points to Milford, 37-32, last Thursday. Novi trailed by as many as 11 points in the first half, but battled back to take a one-point lead heading into the fourth quarter. The Wildcats rallied to a five-point lead early in the final quarter, but didn't score in the final four minutes of the game. Milford converted on 12 of 16 free throws in the final stanza to seal the victory. Lauren Haska, Audrey Smith, Brittany Safford, Lauren Troher and Ashley Gazzdecki led Novi's balanced scoring attack with four points each.

Despite an outstanding performance by Lisa Harden, the Wildcats came up short to Hartland two days earlier, 34-28. Harden recorded her first ever double-double by scoring 11 points and grabbing 11 rebounds. The Wildcats led by one point heading into the fourth quarter, but the defense faltered as Hartland scored 13 points in the final frame. Laura Vandersteen also pitched in four points for Novi.



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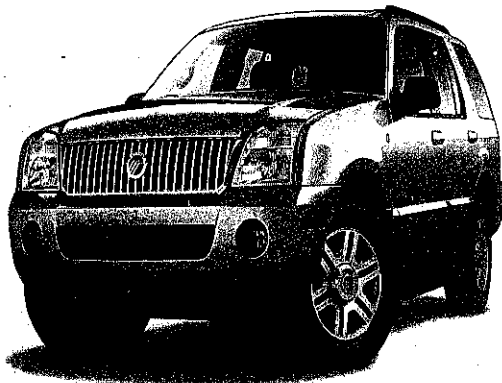
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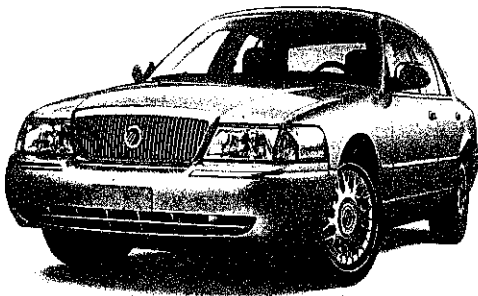
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Plus HomeTown

Thursday, November 14, 2002

A supplement to
Milford Times • Northville Record • Novi News • South Lyon Herald

OUR HEALTH

Taking special care of moms

By Ulysses Torassa
SAN FRANCISCO CHRONICLE

Dr. Ricki Pollycove sees it with depressing regularity: a patient with young children who is running herself ragged trying to keep up with the demands of motherhood and endangering her health, her sanity and her marriage in the process.

"I see the woman who just thinks she's not trying hard enough — 'If I were a little more organized this wouldn't be happening,'" said Pollycove, an OB/GYN. "She might have mild nausea, stomach trouble, a bit of an ulcer."

"Occasionally, I'll see really sad situations where women have finally come back when their child is in kindergarten and it turns out they have clinical anemia or low thyroid. Some simple medical intervention could have been done if only they'd shown up for care."

Pollycove and her co-authors of the book "Mother Nurture," (Penguin, \$15) have named this cluster of symptoms and circumstances Depleted Mother Syndrome.

It differs from the more well-recognized postpartum depression in that it's the result of the demands of child-rearing rather than simply the hormonal changes of pregnancy.

In DMS, lack of sleep, nutrient loss from breast-feeding, poor eating habits and the stress of caring for toddlers combine to make mothers more at risk for cardiovascular disease, autoimmune disorders, diabetes and depression.

"Motherhood itself is not a medical condition, but the stress and depletion that occurs today can itself be risk factors," for disease, said Rick Hanson, a psychologist and co-author of the book.

Ultimately, Pollycove said, she'd like to see Depleted Mother Syndrome, which she estimates hits about 10 percent of women with small kids, treated like premenstrual syndrome and menopause.

"Once doctors recognized these were real syndromes and gave women permission to voice their concerns and notice how they were feeling, then we got busy and actually found interventions to help," she said.

In the meantime, the authors offer lots of tips and suggestions to help ward off Depleted Mother Syndrome, including making time to exercise, eat right and connect with their partners.

HEALTH BRIEFS

Driven men make poor husbands

Emotionally unavailable, hard-driving men are likely to have unhappy spouses.

So says a study conducted at the University of Notre Dame, which found that traits often considered masculine made for marriages in which the wife was dissatisfied or even depressed.

According to lead author Matthew J. Breiding, men who are focused on financial prowess and competition rather than family, who feel uncomfortable showing affection toward other men and who have a great difficulty expressing emotion are experiencing gender-role confusion. The greater this problem, the more unhappy the wife, Breiding said.

Conversely men with low gender-role confusion reported having happier marriages. So did their wives.

Sex assignment satisfaction

Babies who have their gender assigned at birth because they have indeterminate sexual organs most often are satisfied with their sexuality as adults, says a study from Johns Hopkins University School of Medicine.

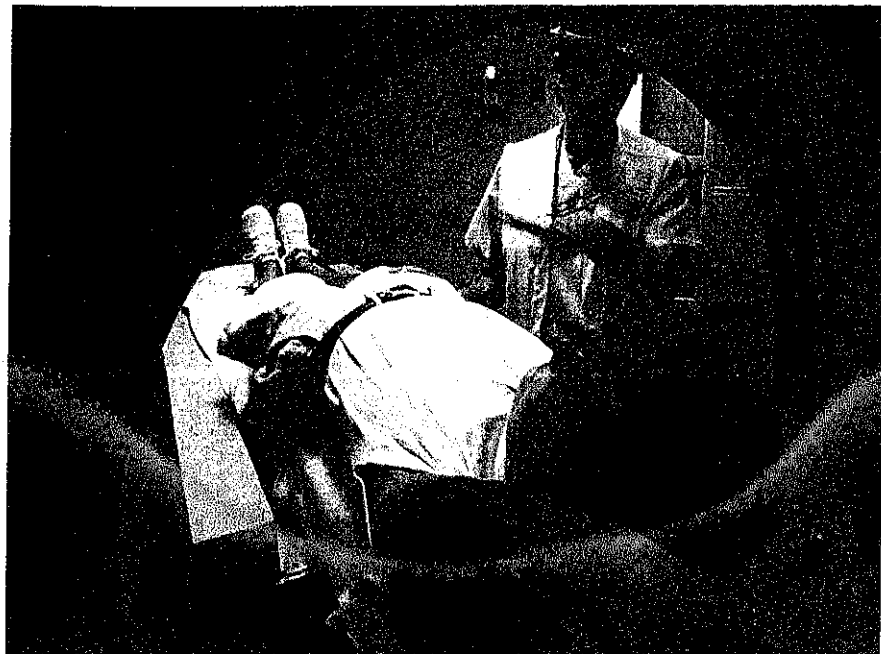
Researchers interviewed 39 adults who had been born with a variety of genital ambiguities that required parents and doctors to choose the sex in which they would be raised.

Surgery and hormone therapy were used to support the assignment.

Of the males, 76 percent were "mainly satisfied" with their assignment and 24 percent were dissatisfied, including one who chose to become female.

Of the females, 78 percent were mainly satisfied and 22 percent were dissatisfied, including one who was living as a male.

— PITTSBURGH POST-GAZETTE



Photos by Dennis Schroeder/Scrrips Howard News Service

Marilyn Kunkel is instructed about the procedure by CT tech Fran Lange at Colorado Heart and Body Imaging as she prepares to undergo a heart lung scan. Patients must lie still for the non-invasive procedure that only takes a few minutes. She scored perfect on the test, and felt reassured by the procedure.

SEARCHING YOUR HEART

Doctors debate the wisdom of high-tech snapshots

By Debra Melani
SCRIPPS HOWARD NEWS SERVICE

Hear disease has a grip on Roger Hesselstine's family, having killed his father at age 52 and threatening his brother's life just months ago. The nation's No. 1 killer has taken uncles and, indirectly, his mother, who died on an operating table as doctors worked to unclog her arteries.

Hesselstine wants to do everything he can to loosen the killer's grasp, and thanks to new technology, his options are growing.

Hesselstine joined thousands of Coloradans who have headed to Colorado Heart and Body Imaging in Denver to have high-tech snapshots taken of their hearts. Many are prodded by fear.

After former Colorado Rockies pitcher Darryl Kile died unexpectedly last June of a heart attack at age 33, "We ... probably had a couple of hundred people aged 30 to 40 who have visited us ..." said Dr. James Ehrlich, the center's medical director.

Many of them were surprised to learn that they already had a serious buildup of plaque, or arteriosclerosis, which can lead to heart attacks, Ehrlich said.

Heart disease affects 7 million Americans and kills more than 500,000 a year, exceeding all cancer deaths combined.

Although heart scans are gaining acceptance and headlines tout blood tests that might help doctors predict who carries potential time bombs in their chests, most people still hold their fate in their hands.

"The biggest bang for your buck would be to quit smoking," said Dr. Nelson Trujillo, a cardiologist with Boulder (Colo.) Community Hospital. Smoking boosts the chance of a heart attack as much as fourfold, a risk that drops to that of a non-smoker's within a year of quitting.

The next-biggest bang would be to cut out fast food and pizza and to increase exercise, Trujillo said.

If everyone listened to Trujillo, his business would plunge. Yet there would still be people like Kile, Hesselstine and Trujillo himself — people with strong family histories of the disease. For them, probably about 20 percent of heart patients, the new technology can be most useful, many doctors agree.

Hesselstine, 60, doesn't smoke. He leads a relatively quiet life in Gypsum, Colo., and exercises at least five times a week. He patrolled ski slopes for 25 years and did triathlons well into his 50s. He married an avid cyclist, who, because of his heart and her racing schedule, has always insisted on a balanced, low-fat diet. He monitored his cholesterol levels, and four years ago his doctor put him on drugs to lower the dangerous blood fats.

Hesselstine was doing everything right, yet his heart scan suggested he was doing everything wrong. An average score for a man between 60 and 70 is about 100. Hesselstine's score was more than 1,000.

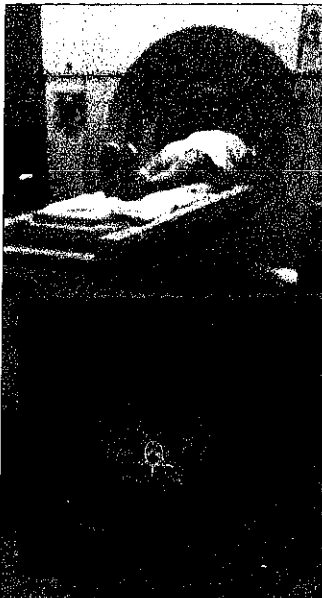
"I'm not surprised, with all of my family history," Hesselstine said after learning the scan had indicated severe plaque buildup in his arteries.

His older brother, also a "health nut," had suffered a massive heart attack and underwent emergency bypass surgery just two weeks before Hesselstine's visit. "I feel it's good to know where you're at," he said.

Not everyone agrees. Some doctors argue that the only thing the test did for Hesselstine was to increase his anxiety — not good for someone prone to heart attacks.

"The patient should be trying to avoid a heart attack anyway," said Dr. Scott Valent of Rocky Mountain Heart Associates, in Wheat Ridge, Colo. Valent said a heart scan is largely a psychological test — and an expensive one.

Ehrlich urged Hesselstine not to worry. "We see scores like these every day," he said. Now Hesselstine and his doctor can treat the disease more aggressive-



A cross-section of Marilyn Kunkel's internal organs is shown on a screen as she undergoes a heart/lung scan at Colorado Heart and Body Imaging. Patients must lie still for the non-invasive procedure that only takes a few minutes.

ly, Ehrlich said. The test takes only minutes. Patients are hooked to an electrocardiogram (EKG) machine and asked to hold their breath for a few seconds while the scans are taken. It generally costs at least \$400 and frequently is not covered by insurance, although that's beginning to change.

Many patients believe the test has saved their lives, because either they or their doctors were not taking their risk seriously enough, Ehrlich said.

Hesselstine said he has spent \$400 on worse things and would urge his doctor to follow Ehrlich's advice and boost his cholesterol-lowering drug dosage.

Doing so could further stabilize his plaque, making it less brittle and unlikely to break. Breakage might lead to a clot, which could block the artery and deprive the heart of oxygen. Recent research indicates that heart attacks are more dependent on plaque's stabilization than on its amount.

"You may be as likely to have a heart attack if you have 90 percent blockage as you would with a 30 percent blockage of unstable plaque," Valent said.

The drugs that lower cholesterol levels stabilize the fatty buildup. The heart scan, or electron beam tomography, measures calcium, a recognized marker of plaque. The American College of Cardiologists has not endorsed the scan, though it is performed at such prestigious medical facilities as the Mayo Clinic and Johns Hopkins University.

Some doctors argue against the scan, saying they can predict patients' risk of heart disease and treat them just as well with standard tests. Critics also contend that the new test is particularly bad for those with no apparent problems.

Nevertheless, Ehrlich said of heart scans, "The trend is more and more toward acceptance. We feel the heart scan is the most valuable component."

Simple tests can provide answers

Many tests are used to predict heart-disease risk, including two relatively new blood tests measuring C-reactive protein, which at high levels indicates inflammation, and homocysteine, an amino acid thought to double the risk of heart disease when elevated.

C-REACTIVE PROTEIN

Pro: Inflammation could be a chief cause of heart attacks, especially those that happen with no warning, studies suggest. Doctors measure levels of C-reactive protein in the blood to determine a patient's amount of inflammation. Many doctors believe it offers great promise in reducing heart-disease deaths with a simple, inexpensive blood test. Aspirin and cholesterol-lowering drugs reduce inflammation.

Con: Any infection, from a cold to a urinary-tract infection, could boost C-reactive protein levels, causing undue worry.

HOMOCYSTEINE

Pro: Studies continue to suggest a direct link between high homocysteine levels, also detected with an inexpensive blood test, and heart disease. Levels can be lowered easily and inexpensively with folic acid and B-complex.

Con: A negative test does not rule out heart disease, as homocysteine level is only one factor.

CHOLESTEROL

Pro: Still considered reliable markers for heart disease, blood-fat levels can be monitored easily. For those at high risk, a more expensive but more specific test can be ordered. Acceptable LDL (bad fat) levels for people at high risk were lowered from 130 to 100. HDL (good fat) should be at least 40, and triglyceride levels should be below 150. Total cholesterol for the general population should be below 200.

Con: The average total cholesterol level among emergency-room heart-attack patients is 208, considered borderline.

STRESS TESTS, EKGs, ANGIOGRAMS

Pro: The older tests can help doctors decide who is in immediate danger (EKG) or has serious artery blockages requiring aggressive treatment (stress test, angiogram).

Con: These tests identify only those with progressed heart disease.

New look revitalizing the aged

Cosmetic procedures grow more popular with the 65 and over set

By Steve Schmadeke
SCRIPPS HOWARD NEWS SERVICE

Over time, Mag Gadsby quietly tucked away \$20,000 so she and her husband would be buried respectfully when they died. But when her spouse left for a younger woman, Gadsby's reaction was swift and sure — she took the funeral money and got herself a facelift.

"Oh my God!" says Gadsby, 67, of Naples, Fla., recalling the days before she had the cosmetic surgery. "My forehead came down at my chin and my turkey neck was in my gut."

At first Gadsby was stung by her husband's desertion. But then, "After I got a hold of myself, I cashed those babies in," she said. "You know, when we (senior citizens) walk into a restaurant, we want people to notice us, too, not just the hotties."

As the popularity of cosmetic surgery continues to grow, the Social Security crowd is participating in record numbers. The number of people older than 65 who have cosmetic procedures has more than tripled over the last five years, from around 120,000 to more than 425,000 last year, according to figures compiled by the American Society for Aesthetic Plastic Surgery.

Facelifts, Botox injections, chemical peels and laser wrinkle removal are among the most popular procedures.

"People don't view 70 anymore as having to sit in a recliner chair all day hanging out."

— Dr. Mark Prysti
Plastic surgeon

"This is a youth-oriented culture," said James Mortimer, director of the Institute on Aging at the University of South Florida. "People are more interested in looking young."

More Americans than ever before are living longer, healthier lives, continuing to date and engage in sexual activity for decades after they retire. And many seniors opt to stay in the work force well into their 70s, with some turning to cosmetic work as a way to compete with younger workers.

Advances in surgical techniques and in anesthesia have made procedures like facelifts less intrusive and open to more people.

"In the last four or five years, you've really seen the changing age (in clients)," said Dr. Mark Prysti, a Naples plastic surgeon. "People don't view 70 anymore as having to sit in a recliner chair all day hanging out."

Prysti said he's had five patients older than 80 so far this year and recently did a breast augmentation surgery for a 70-year-old woman.

Among seniors, especially in places like planned communities, the social barriers to cosmetic surgery seems to be falling, patients and physicians say.

But that's not the case everywhere.

Virginia Moore, 81, had a facelift from Prysti last year. While in Florida, where she spends half the year, it didn't get a lot of attention. But it created a minor stir in the small town of Simcoe, Ontario, where she resides the rest of the time.

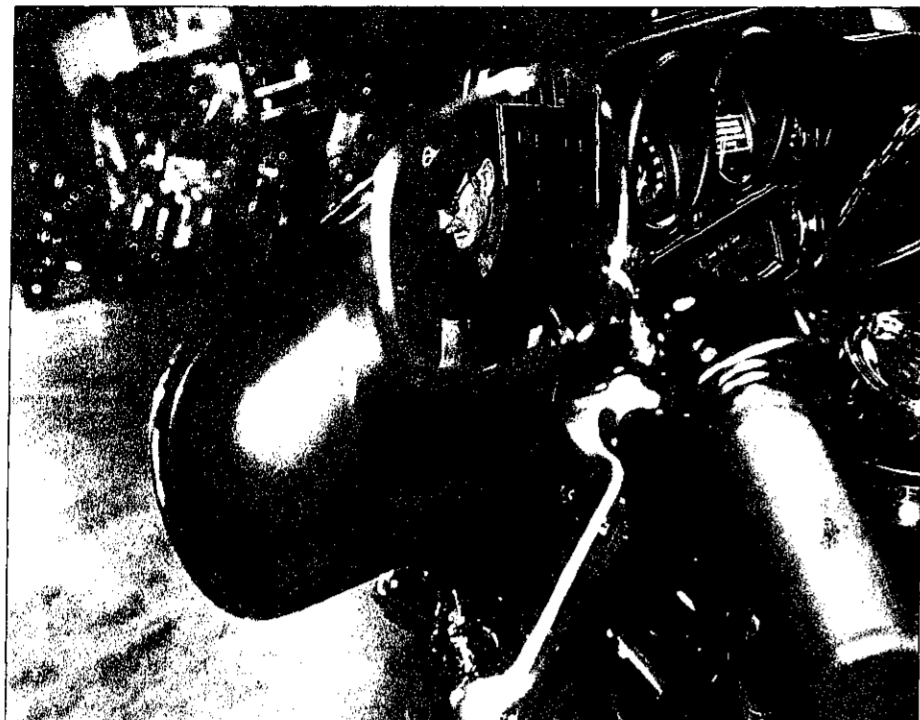
"All my friends are still talking about it," said Moore, a former professional ice skater who still plays doubles tennis twice a week. "It's not a common thing here. I know of one other person who had a facelift and she certainly never spoke of it."

While everyone older than 45 gets a complete physical check-up before the surgeon operates, there's still the possibility of an undetected medical condition causing problems. Some experts also wonder whether seniors with at least a low level of depression might turn too readily to surgery.

But in at least a few cases, cosmetic surgery can be a confidence-builder. It certainly was for Moore, who recently broke up with her Porsche-driving boyfriend.

"I'll tell you," she says, "it wasn't because of my looks."

Plus



Mechanic Jack Langley assembles a Harley-Davidson ElectricGlide Classic motorcycle at The Harley-Davidson Shop in Big Spring, Texas. Nationally, Harley-Davidson will be commemorating its 100th anniversary next year.

HOGHEAVEN

By Loretta Fulton
SCRIPPS HOWARD NEWS SERVICE

Harley owners must think they've died and gone to "hog" heaven when they see a billboard suddenly rising out of the mesquite along Interstate 20 near Big Spring, Texas. The billboard proclaims the city to be home to The Harley-Davidson Shop, the oldest Harley-Davidson dealership in Texas. The billboard's font is enough to pull Harley lovers off the highway from every state and several foreign countries.

Easy riders from every direction are sure to make a pit stop at Texas' oldest Harley-Davidson dealership.



After his Army service, Thivon returned to Big Spring and eventually opened a Harley shop in 1929 close to the family dairy farm.

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Over the years, the Walkers have ridden across much of the country on their beloved Harleys in addition to minding the store. They understand why someone would see the billboard on Interstate 20 and pull in, if only to buy a T-shirt with the "oldest dealership in Texas" slogan on it. Walker estimated he sells about \$500 in shirts every day.

Walker said, "I've had my fair share of Harley owners. Some come from as far as Alaska and California. Some come from as far as Italy and Germany. Some come from as far as Australia and New Zealand. Some come from as far as South Africa and India. Some come from as far as Canada and Mexico. Some come from as far as Europe and Asia. Some come from as far as Africa and the Middle East. Some come from as far as Oceania and Antarctica."

Federal agency offers safety net for pensions

By Steven Oberbeck
SALT LAKE TRIBUNE

After IML Freight Systems Inc. went out of business in the mid-1980s, the Salt Lake City-based long-haul trucking company's pension plan was thrown into limbo. No one was left at the bankrupt carrier to make sure the more than \$25 IML employees entitled to pension benefits would get their monthly retirement checks.

"It is becoming a huge problem," said Adrian Rudolph, an analyst with Merrill Lynch who recently issued a study of 346 companies in the Standard & Poor's 500 that offer their workers traditional defined-benefit plans.

Rudolph and co-researcher Rebecca Skilbeck found that of those 346 plans, 82 percent were underfunded at the end of last year.

While overall the 346 plans were overfunded by \$1.1 billion, Rudolph and Skilbeck nevertheless noted that figure represents a decline of more than \$200 billion from the previous year.

As the insurer of the nation's pension plans, the PBGC often steps in when a plan reaches the point where it is seriously underfunded to make sure the retirees receive the bulk of their promised benefits.

Cyber Crime: As information thievery soars, companies advised to be vigilant

By Janet Forgrieve
SCRIPPS HOWARD NEWS SERVICE

As communication technology has grown, the magnitude of the crimes it makes possible has expanded as well. Thieves have been stealing identities, credit card numbers, products and services for just about as long as those things have existed. The difference now is that technology is drastically upping the stakes.

It's still tough to get complete statistics on just how many incidents occur and to tally the true cost, experts say. That's because companies, worried about harming their reputations, are often afraid to publicly say they've been hacked.



Photo by Steven Ralph Meador / Scripps Howard News Service. Bob Gray, Ph.D., co-founder of Boulder Labs Inc., left, and co-worker Dave Clements sit within their home office in Niwot, Colo.

In addition, companies that outsource any or all of their network operations to data centers or co-location facilities should make sure that service level agreements cover the question of who is liable in the event of a breach, Lazaratos said.

With the advent of wireless data connections and the ability of employees to log on to the company network remotely from their laptops, security becomes even more of a priority.

Workers who access the company's network using their laptop and a wireless card inadvertently give hackers a way around the company firewall. Encryption programs are designed to fight that but usually don't, said Bob Gray, founder of Boulder Labs Inc.

Job hunt process moving online with e-resumes and applications

By Larisa Brass
SCRIPPS HOWARD NEWS SERVICE

Wanted: delivery person, tax accountant, emergency-room site coordinator, credit union teller, truck drivers, realtors, nurses. Please e-mail your resumes or apply online.

The electronic job hunt isn't just for graphic designers or Monster.com job-seekers anymore. More traditional companies in traditional fields are accepting and requiring prospective employees to send resumes via e-mail or apply online through company Web sites.

At Covenant Health, owner of several Knoxville, Tenn.-area hospitals and other medical services businesses, an online application system has been in place for two years.

Krista Jones, direct-hire search consultant for Staffing Solutions in Knoxville, said applicants who file their resumes online tend to get a quicker response.

"Virtually everything I do is online," she said. "When it (an online resume) comes in, I can go back and respond immediately."

"The Internet has changed all that, letting players develop more complicated scoring systems, easily handle the draft process and track their teams' performance minute by minute."

The Internet has changed all that, letting players develop more complicated scoring systems, easily handle the draft process and track their teams' performance minute by minute.

"People play (fantasy games) very intensely, like it's their life," said Stewart, a 32-year-old sales manager for Pepsi Bottling Group and manager of six fantasy football teams. "It's a lot of fun."

Plus

TECHNOLOGY

FreeKite

Genre: Extreme Sports
Platform: Gamecube
Publisher: EA Sports
ESRB Rating: Everyone

FreeKite may have a catchy sounding name, but outside the look and feel of the game, not much is to be desired from this title.

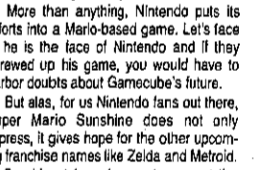
A personality problem seems to exist here, as this game wants to draw in the fans of extreme sports games, but does not want to stick to what makes those games successful.

The setup is basic: You are a fast rider and you have to race others on different tracks. Fast enough. But there are too many problems with this game to overlook.

To start, there are only six tracks. While you can unlock others, it takes an astounding amount of points to do so, and the wait is long. And once you ride the tracks a couple of times, you can win almost every time.

Then there is the speed factor. You can really tear it out on the course, so fast that you are literally leaving flames in your wake. While that's good and all, it almost gets to be too much, as you find yourself losing control and running into invisible barriers.

Lastly is the AI of the game, which could be the most disappointing. No matter how fast you go, your wins or losses will always be close, which is sad. To burn that much trail and still have to fight it out for a chance victory is silly. Extreme G-3 is a better buy and more of what FreeKite should be.



More than anything, Nintendo puts its efforts into a Mario-based game. So far, he is the face of Nintendo and it's been great. Super Mario Sunshine does not only impress, it gives hope for the online (online franchise) games of the future.

Sunshine takes place not amongst the palace kingdom like previous games, but on Isle Delfino, a vacation resort that has been littered with graffiti and pollution. An evil Mario-looking mephisto puts the blame on Mario himself, and hence the game's mission: Clear Mario of this blame.

Helping to achieve this is FLUDD, a robotic water cannon that allows you to clean surfaces or fly over them, depending on how you use it. The boards are crisp and colorful, keeping with the franchise's basic theme.

There are seven levels to Sunshine. The only drawback to the game is that you must constantly enter and re-enter them to achieve certain tasks and challenges to complete the level.

The controls are as common as any other Mario game, so the learning curve is pretty short. Many familiar faces are left off this title, though Yoshi does come to your aid later in the game.

All-in-all, Sunshine is just another step forward for Nintendo, and shows a sense of promise for other franchise titles to come.

- By Chris Campbell

Desktop quarterbackbacks

With millions of online players, fantasy football has proven to be more than just a passing fancy

By Jonathan B. Cox
HARRISBURG NEWS OBSERVER

[M]ost Sunday afternoons during football season, Bryan Stewart is perched in front of two television sets at his Winston-Salem, N.C., home: one to watch his beloved New York Jets and the other to monitor individual players on teams he really doesn't care much about.

When there's a break in the action, he steps to his computer to get real-time scores for the other National Football League games.

Such is the world of fantasy football. Fueled by the Internet, this grown-up version of pretend has expanded from a 25-year-old hobby into a multi-million dollar industry attracting more than 10 million fans around the world.

"People play (fantasy games) very intensely, like it's their life," said Stewart, a 32-year-old sales manager for Pepsi Bottling Group and manager of six fantasy football teams. "It's a lot of fun."

Another attraction of the pay sites are the prizes. ESPN.com, for example, offers flat-screen TVs and digital cameras to top performers. Sportline awards cash prizes ranging from \$150 to \$1,600.

But sometimes there are more compelling reasons to take part in fantasy games, said Kevin Clark, who lives in Holly Springs, N.C., and works as a Web producer for the Carolina Hurricanes.

Wanted: delivery person, tax accountant, emergency-room site coordinator, credit union teller, truck drivers, realtors, nurses. Please e-mail your resumes or apply online.

The electronic job hunt isn't just for graphic designers or Monster.com job-seekers anymore. More traditional companies in traditional fields are accepting and requiring prospective employees to send resumes via e-mail or apply online through company Web sites.

At Covenant Health, owner of several Knoxville, Tenn.-area hospitals and other medical services businesses, an online application system has been in place for two years.

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FANTASY FOOTBALL 101

STARTING UP
Once the league is formed, a draft is held. The goal is to get the best 10 to 20 players possible.

WEEKLY LINEUPS
After creating the best starting lineup, two teams compete in a head-to-head matchup. The team that gets the most points wins.

SCORING
Points are awarded for touchdowns, field goals and extra points. Points also may be given for yardage gained passing or rushing, or defensive stats.

THE SCHEDULE
Games are played every week during the regular season. Playoffs are sometimes held to determine league winners. The team with the most points wins.

TO LEARN MORE
Sportline changes from \$29.95 to \$249.95 for features such as real-time scoring and cash prizes.

www.sports.yahoo.com
A good choice for the beginner. Yahoo has free leagues as well as pay sites with more features.

www.fantasy.com
To get history and information on the fantasy sports industry, point your Web browser to the Fantasy Sports Trade Association.

Start-up launches service that lets students store work online

By Joyce Gannon
PITTSBURGH POST-GAZETTE

Imagine no longer having to root through boxes in the attic or basement for old term papers, class projects or examples of the work you've done.

That's the idea behind iWebfolio, an online service created by Hampton, Pa., start-up Nuventive. The service allows students as well as academic administrators and faculty to save, chronicle and monitor course work on the Web — a sort of digital portfolio that uses the Internet to store stuff once scattered away in forgotten or easy-to-misplace folders.

Users purchase personal accounts on the system — the fee for individuals is \$40 a year — and can fill it with samples that can range from traditional print documents to audio and visual presentations. The system has a security feature that makes it accessible on the Internet, but only to other people the account holder designates, such as teachers, parents or classmates.

"People are drowning in data and need a good way to manage save, chronicle and monitor course work on the Web — a sort of digital portfolio that uses the Internet to store stuff once scattered away in forgotten or easy-to-misplace folders.

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Nuventive also is targeting administrators and faculty who could use iWebfolio to assign and track class work, monitor students' progress and even assemble data to meet accreditation requirements. Two colleges — the State University of New York at Oswego and Denison University in Granville, Ohio — have purchased the product so far.

Beyond the higher education market, Nuventive believes there may be interest from K-12 school systems, where some education experts believe such portfolios could someday replace standard report cards.

Other potential customers include professionals and job seekers who could use iWebfolio to create multimedia resumes, organize and track work accomplishments, and human relations departments that could use it to archive information on employees and job seekers.

Raney, 48, a child psychologist and former University of Pittsburgh Medical Center faculty member, expects the electronic portfolio to have more money-making potential than the company's other products.

"It meets many different needs and that's what's fun about it," he said. "It lets students collect work samples for their major, their adviser, their parents, a particular class or to apply for a job."

And because iWebfolio includes features for multimedia samples and attachments, it's much deeper than a resume. It gives students documentation beyond their grades to present themselves upon graduation.



La-Z-Boy's Securitee recliner from Faith Poppcorn's Cocooning Chairs.

Oh, to recline and smell the flowers

By Lynette Evans
SAN FRANCISCO CHRONICLE

"What do women want?" Freud famously asked. According to La-Z-Boy, women want a recliner that looks as good as it feels.

"Women have always been the primary purchasers of recliners," says Stephanie DiMarzio, a product manager for the company, "but traditionally those recliners have been intended for use by a male in the household." (Of course, you can't get him out of it.)

The problem with recliners — and, yes, trolleys, there is a problem with recliners — is that, mostly, they're ugly.

"For many men, comfort is the most important aspect of a recliner," DiMarzio says, missing that "woman want comfort, too, but they also want a design that looks great and complements the decor of their home." In other words, a piece of furniture that doesn't look like something the dog dragged in.

To find out what women want, La-Z-Boy went to trend-watcher Faith Poppcorn, who asked thousands of women to describe their ideal reclining chair and then came up with the Faith Poppcorn Cocooning Chairs. The chairs, "created specifically to fit the female form" and to move without the telltale side handle, have a tailored side pocket for books, magazines or even — horrors! — a TV remote.

They also include an optional, attached table that swivels once for setting a drink, a laptop computer on a built-in bud vase.

And herein is where La-Z-Boy loses it with this La-Z-Girl. Women may want a good-looking recliner, but a built-in bud vase? This is the 21st century and this is a recliner — not a fainting couch.

Of course, given the prime-time TV fare, we could always keep the smelling salts in that side pocket.



A continuing compendium of tips and tricks from Home & Garden Television.

Unique candleholders

Use individual bulb arms, hollowed-out apples and bits of garden moss to create unique vintage candleholders for fall.

Choosing fabrics

Choose fabrics that provide visual as well as tactile appeal. Like patterns, textures should be combined in the same manner to avoid confusion.

Pine cones and gourds

Bring fall into the home by filling a natural basket with oversized pine cones, gourds and other natural items of the season.

Tight britches

If you own a finished pair of pants that are too tight in the waist, slit through the waistband above each side seam, open the side seam to a point 3/4" below the top of the waistband, fold back the raw edge of the waistband, pin the elastic wedge into place, and edgesmith.

— SCHEPPS HOWARD NEWS SERVICE



Vertical gardening such as this shown on a trellis in the Garden of the Sun's 'No Barriers' section, by master gardener Karina Beasley Garcia, allows disabled persons to sit or stand and not stoop down to garden climbing vines. The trellis has twine, which after the growing season, can be cut down.

No Barriers

People with limited mobility don't have to miss out on the joy of gardening

By Kathy Barberich
THE FRESNO BEE

Kneeling to pull weeds, reaching up to prune tall bushes and digging to plant bulbs might seem routine to most gardeners, but to people with physical limitations, such as Alice Westerling of Kingsburg, Calif., those can be daunting tasks.

Westerling often uses a wheelchair because of weakness and pain resulting from fibromyalgia, a chronic muscle and soft-tissue pain disorder. One of her legs was crushed in three places during an accident last year.

"I've had to give up a lot of things, including hobbies," she says, "but I refuse to give up gardening. Even though I get frustrated because I can't do what I used to, I try to focus on what I can do."

What she can do is plant things in containers while seated at her patio table, prune some of her roses from the wheelchair and clip dead flowers as needed. "And sometimes while I am resting, I do garden planning," she says. "I figure out what plants and flowers are needed in what areas, then I go to the nursery and shop. Friends and a gardener help with the planting."

"Gardening feeds my soul," says Westerling. "It gives me peace. I like the smells, the textures, the feel of gardening. I like putting my hands in dirt. Gardening, growing things makes you feel like you are part of the process of life. It puts you in touch with the Earth. I think if everyone had a garden to tend, the world would be a better place because people would be happier."

Master gardener Karina Beasley Garcia of Fresno, Calif., who suffered a spinal injury in an accident, believes that where there's a will there's a way.

"You can be creative and resourceful," she says. "Whether you have a large yard, a small patio, a balcony or a single flower bed at a retirement home."

She cites the use of planters, containers and raised beds. "Put your gardening within your reach," she says. "Make it work for you." At her home, she does her gardening in pots.

"People need to ask themselves what it is that is preventing them from gardening, and then try to remove that barrier," she says. "That's what we call barrier-free gardening, enabling gardening and adaptive gardening. The key to this kind of gardening is independence."

Garcia teaches classes in adaptive gardening at the Garden of the Sun, a demonstration garden in Fresno, run by volunteers as part of the University of California Cooperative Extension Office. She also has helped develop a no-barriers section at the garden to help people with limitations imagine gar-



Raised beds make gardening accessible for handicapped persons, as demonstrated by master gardener Karina Beasley Garcia, who does not use a wheelchair but who has back problems, in the Garden of the Sun's 'No Barriers' section.

dening possibilities.

"Gardeners are by nature creative," Garcia says. "They just have to think creatively to adapt things to their needs."

Pathways should be wide enough for wheelchairs and scooters and should have a hard surface. Garcia recommends trellis gardening, using twine to fashion the trellis, to grow plants vertically so they are easier to reach and maintain. "When the season is over and the plants die, just snip the string and everything comes down readily," she says.

Raised beds are good for those who use wheelchairs and others who cannot bend over. The beds can be built waist-high and just wide enough to accommodate one's reach.

Planting also can be done in tall pots or pots placed on top of crates, bricks or other pots.

If you don't need raised planting areas but you have some trouble getting up and down, she advises attaching a grab bar or safety bar on the side of the house or on a fence near where you kneel.

For the visually impaired, Garcia recommends placing wind chimes in areas of the garden to help keep the person oriented and keeping a portable phone handy in case of emergency.

The main thing, says Garcia, is to figure out what it is you want to grow, how and where you want to grow it and how you are going to care for it.

New designs for assisted living centers coming at higher costs

By Richard Paoli
SAN FRANCISCO CHRONICLE

On a busy street in Sunnyvale, Calif., is a new, Mission-style, buff stucco and red tile building adorned with custom wrought iron work. To the passerby, it appears to be another condominium project or extended-stay hotel, but it's neither.

It's an assisted living center. Tucked away on a tree-lined street in Oakland, Calif., is another new building. This one has architectural details in the Craftsman style. Its light green and cream coloring resembles an urban townhouse development.

Wrong again. It's a care center for people suffering dementia. These two projects are representative of the new styles, shapes and colors of assisted living. Nursing homes are still around, but with a growing number of aging people unable to live on their own — because of physical limitations or impaired mental abilities — there's a growing demand for something new and different.

As with many things new and health care related, these new centers are more expensive for developers to build and more costly for residents to rent. Assisted living has become a catch phrase for combining housing with personal and health care services. Services vary widely from center to center but almost always include meals, housekeeping, transportation and even help doing the laundry, grooming and managing medications.

The low-end monthly cost for assisted living is just below \$2,000 a month for a studio-size apartment and private bath, according to figures compiled by government and health care experts. When additional services are factored in, the monthly rate can easily double.

While the decision to move to an assisted living center can be a hard one — even tougher when it involves placing a reluctant older family member in such a center — there are a number of questions that should be asked before making a choice.

Questions to ask: Here are some questions and tips from the California Registry, a state licensed referral agency for seniors and their families, for selecting an assisted living center.

■ Make an appointment for your first visit. If you think you might choose that facility, plan to drop in unannounced at least twice thereafter. The best times are around mealtimes so that you can see how meal service is provided.

■ Speak with some of the residents without staff present. Ask them how they like being there. Try to get a feeling for whether your relative would fit in and be comfortable with the type of residents living there. Are they experiencing similar problems and care needs?

■ Observe how residents and staff interact. To a large extent, the way staff members treat the residents will determine the residents' quality of life.

■ Read the rental contract or patient agreement carefully. Take it home with you if necessary. What extra charges are there? What items are not covered? If these are not listed, ask the facility to list what is not covered and what those extra services will cost.

■ Observe and sample meals. Food is often one of the few pleasures that elderly people can enjoy on a daily basis. Ask if you may eat a meal with the residents. Observe how the meals are served. Are the servers courteous and friendly? Is the food served hot? Is the food easily managed by an elderly person?

MORE INFO

BOOKS

■ "Accessible Gardening for People With Physical Disabilities: A Guide to Methods, Tools and Plants" by Janice R. Adl (Woodbine House, \$16.95)

■ "Accessible Gardening: Tips and Techniques for Seniors and the Disabled" by Joann Way (Stackpole Books, \$16.95)

■ "Horticulture as Therapy: A Practical Guide to Using Horticulture As a Therapeutic Tool" by Mitchell L. Hruswon (Dyall Arbor, \$35)

■ "Healing Garden: A Natural Haven for Body, Senses and Spirit" by Sue Minter (Charles E. Tuttle Co., \$19.95)

■ "Landscape Design for Elderly and Disabled People" by Jane Stoneham and Peter Thoday (Antique Collectors Club Publishing, \$49.50)

WEB SITES

■ www.accessiblegardening.com: Special hand tools and raised beds are for sale.

■ www.dynamic-living.com/gardening.htm: Articles about accessible gardening are found here.

■ www.simplegardens.com/Garden.html: This site includes pictures of portable high-rise garden beds.

TELEVISION

■ Look for adaptive gardening ideas on shows such as "Way to Grow," "The Seasoned Gardener" and "Gardening By the Yard" on cable's HGTV.

HOMESTUFF

Zephyr Torino
Price: \$2,348
www.zephyronline.com



If you flip it upside down, the Torino looks like a table from the Jetsons' living room. But the steel tube is really a sleek, high-tech kitchen ventilator by Zephyr. The company said the innovative sculptural design was inspired by a martini glass. The stainless steel body is fused with oval frosted

glass and the base holds two halogen lamps. The Torino is a striking Italian-style kitchen appliance that quietly improves the air quality. It does so with touch pad controls, six speeds and two-level lighting.

The ultra mod Torino comes in stainless steel or red, blue, green, or yellow. But if you pay the \$2,345 price tag — you can install it in any style of home you want.

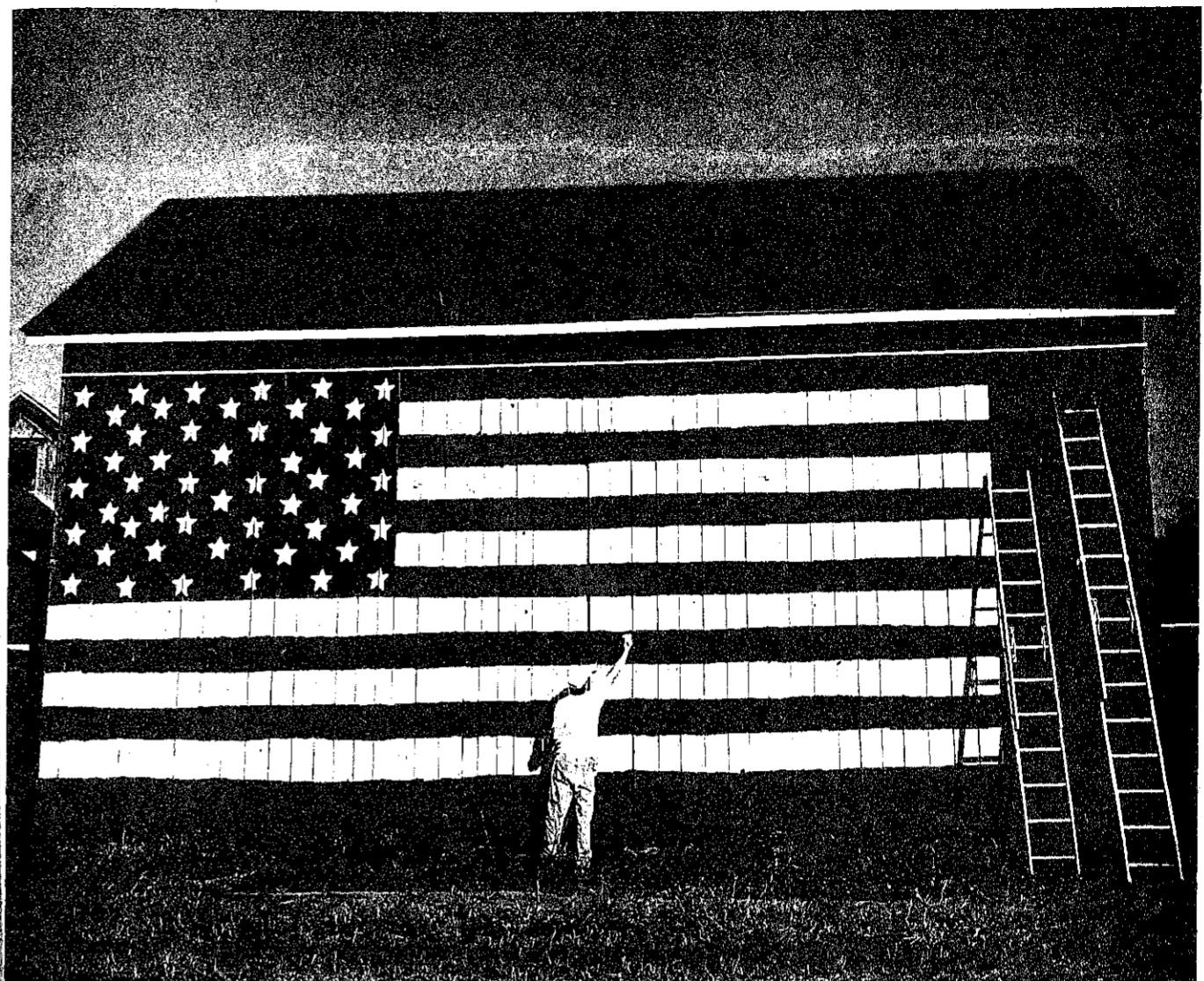
"Essential Home: Putting Together Your Perfect Home" By Judith Wilson

Judith Wilson's book "Essential Home: Putting Together Your Perfect Home" (Ryland Peters & Small, \$27.50) is essentially a set of lists interspersed between pages of lovely, glossy photos of interiors that don't look lived in. For the price of this book, you could buy a few note pads, a couple of decorating magazines and a couple months' worth of Home &

Garden Television (HGTV) and make your own list of things you need in your home.

To be fair, this small, hardcover book would be quite a nice gift for someone who's setting up a household for the first time. But for those of us who've already figured out that a fork can work as well as a whisk and that guests don't enjoy sleeping on cotton and polyester blend sheets any more than we do, this book is anything but essential.

— BY LYNN UNDERWOOD AND ROSALIND BENTLEY
MINNEAPOLIS-ST. PAUL STAR-TREBLENE



"FOR TOO LONG OUR CULTURE HAS SAID, 'IF IT FEELS GOOD, DO IT.' NOW, WE WANT TO BE A NATION THAT SERVES GOALS LARGER THAN SELF. WE HAVE BEEN OFFERED A UNIQUE OPPORTUNITY. WE MUST NOT LET THIS MOMENT PASS. MY CALL IS FOR EVERY AMERICAN TO COMMIT TO THE SERVICE OF YOUR NEIGHBORS AND YOUR NATION. BY DOING THIS, WE SUSTAIN AND EXTEND THE BEST THAT HAS EMERGED IN AMERICA."

★ ★ ★ EVERYONE CAN DO SOMETHING. ★ ★ ★

Answer the President's Call to Service. When you volunteer to help your neighbors, you help your nation. Everyone can do something. To learn more, visit USAFREEDOMCORPS.GOV or call 1-877-USACORPS.



Plus

HomeTown

FOOD

Getting creative with side items will surely garner praise

By Wanita Niehaus
SCRIPPS HOWARD NEWS SERVICE

Thanksgiving is not the time for ready-made stuffing or dressing. Make a stuffing that will be sure to wow your dinner guests with help from these foolproof tips. From chestnut to cornbread stuffing, we've got recipes to please and lots of advice to ensure that your stuffing is as tasty as it is safe.

■ To lighten up stuffing, use egg whites plus a few tablespoons of stock instead of whole eggs. You also can lighten your mixture by moistening with stock or giblet gravy instead of butter.

■ As with all poultry, be safe and sanitary. First, stuff your turkey just before putting it in the oven. To be fully cooked, the stuffing must reach 180 degrees. This will eliminate any harmful bacteria from the bird's juices. If the turkey is done but the stuffing has not reached 180 degrees, remove the turkey, transfer the stuffing to a casserole dish and return the stuffing to the oven to finish cooking. For complete safety, do not stuff your bird at all. Instead, make a traditional dressing — which is just like stuffing, but cooked on the side.

■ Almost anything can go into stuffing. Be creative. For a New England feel, try including chestnuts, green apple slices and cranberries. Cornbread and pecans, with a sprinkling of Cajun seasoning or a splash of bourbon, will spice up a Southern-style turkey. Add elegance with wild rice, mushrooms, dried pears and orange zest. Want more inspiration?

Sausage and Apple Stuffing

- 2 sticks plus 3 tablespoons butter, divided
- 2 cups water
- 2 large bags of your favorite cornbread stuffing
- 1 pound pork sausage (not links)
- 1 large onion, diced
- 3 cloves garlic, minced
- 2 stalks celery, diced
- 3 medium apples, cored, sliced
- 1 cup chopped walnuts

In a large pot melt 2 sticks butter in water. When melted, add dry cornbread stuffing, stirring to incorporate liquid. Set aside.

In a large sauté pan set over medium-high heat, melt 1 tablespoon butter and add sausage. With a wooden spoon, break up pork and sauté until lightly browned and cooked through. Remove sausage to paper towels to drain.

In the same sauté pan, melt remaining butter and sauté onions with the garlic and celery until onions are translucent and celery is crisp-tender. Add walnuts and sauté for 1 minute. Add apples and sauté for one minute more. Remove from heat.

Combine cornbread stuffing with sautéed ingredients and stuff turkey. Roast turkey as usual.

Alternatively: fill a 9-by-13-by-2-inch pan with the stuffing and bake in a preheated 350 degree oven, covered with foil, for a half-hour. Remove foil and bake for 15 minutes more.

Yield: 8 servings
Preparation time: 20 minutes
Cook time: 1 hour 10 minutes

Source: Food Network Kitchens

Sage-green Peppercorn Gravy

- 2 tablespoons butter
- 1 onion, halved garlic cloves
- Carrots, cut in chunks
- Celery stalks, cut in chunks
- Sprigs flat-leaf parsley, plus 4 sprigs
- Sprigs fresh thyme, plus 4 sprigs
- 4 sage leaves, plus 4 leaves
- 2 bay leaves, plus 2 leaves
- 1/4 cup cognac, plus 2 tablespoons
- 2 tablespoons flour
- 1 quart chicken broth, low sodium
- 1 pound smoked and cooked turkey wings
- 2 cups water
- 2 tablespoons olive oil
- Turkey giblets and neck
- Salt and pepper
- 1 tablespoon green peppercorns

Melt butter in a large stockpot over medium heat. Sauté the onion, garlic, carrots, and celery with 4 sprigs each parsley and thyme, 4 sage leaves, and 2 bay leaves until fragrant.

De-glaze the pan with 1/4 cup cognac, cook for 2 minutes to evaporate the alcohol. Sprinkle in flour to thicken up the mixture and stir to dissolve. Pour in the chicken broth a little at a time to avoid lumping.

Add the smoked turkey wings and water, simmer for 15 minutes while preparing the giblets.

Coat a sauté pan with olive oil and place over medium-high heat. Add the turkey giblets and neck, along with the remaining herbs. Season with salt and pepper. Add 2 tablespoons cognac and continue to cook until the giblets are cooked through. Remove the giblets from the pan and chop them up.

Pass the broth through a strainer to remove the large pieces of turkey and vegetables. Return the broth to the stove, and add the giblets. Simmer until the gravy is thick enough to coat the back of a spoon. Stir in peppercorns and serve with turkey.

Yield: 10-12 servings
Preparation time: 10 minutes
Cook time: 35 minutes

Source: Food Network Kitchens



Photos Courtesy of Food Network

THANKSGIVING

plain and simple

By Wanita Niehaus
SCRIPPS HOWARD NEWS SERVICE

If there's one holiday where food takes the stage front and center, it's Thanksgiving. Laying a plentiful table of delicious dishes, beautifully served, is one way to celebrate the good things in life. Gathering loved ones about and giving thanks for our many blessings is what makes Thanksgiving the most poignant meal of the year for many.

However, with all the pressure to have a festive and memorable dinner, also comes the stress of planning a large or elaborate meal for family and others. By sticking to easy recipes that can be made in advance or with little effort, the host is left with more time to concentrate on family and guests.

The recipe for Perfect Turkey Roast by Ina Garten of the Food Network is an elegant, no-fuss way to guarantee the turkey turns heads at the holiday table. Food Network chef Mario Batali also offers a do-ahead seasonal dish, Marinated Butternut Squash. Done the day before, the squash makes a lovely presentation as a side dish or even as a main dish for vegetarians.

Perfect Roast Turkey

- 1 fresh turkey (12 pounds)
- Kosher salt
- Freshly ground black pepper
- 1 large bunch of fresh thyme
- 1 lemon, halved
- 3 Spanish onions
- 1 head garlic, halved crosswise
- 4 tablespoons unsalted butter (1/2 stick), melted
- 1/2 cup olive oil
- 8 carrots, peeled and cut into 2-inch chunks
- 3 heads fennel, fronds removed, cut into wedges through the core
- 10 red new potatoes, halved

Preheat the oven to 350 degrees.

Take the giblets out of the turkey and wash the turkey inside and out. Remove any excess fat and leftover pinfeathers and pat the outside dry. Place the turkey in a large roasting pan.

Liberal salt and pepper the inside of the turkey cavity. Stuff the cavity with the thyme, lemon, one of the onions (quartered), and the garlic. Brush the outside of the turkey with the butter and sprinkle with salt and pepper. Tie the legs together with string and tuck the wing tips under the body of the turkey.

Peel and slice the remaining onions, toss them with 1/4 cup olive oil, and scatter them around the turkey.

Roast the turkey for 1 hour. Toss the carrots, potatoes and fennel with 1/4 cup olive oil and add to the roasting pan. Continue to roast the turkey for about 1 1/2 hours, or until the juices run clear when you cut between the leg and thigh. Remove the turkey to a cutting board and cover with aluminum foil; let rest for 20 minutes.

Stir the vegetables and return the pan to the oven. Continue to cook the vegetables while the turkey rests. Slice the turkey and serve on a platter with the roasted vegetables.

Yield: 8 servings
Preparation time: 20 minutes
Cooking time: about 3 hours

Source: Food Network Kitchens

Marinated Butternut Squash

- 2 medium butternut squash, seeded and sliced into 1-inch slices
- Salt and pepper
- 8 tablespoons extra-virgin olive oil, divided
- 1/4 cup red wine vinegar
- 1/2 medium red onion, sliced paper thin
- 1/2 teaspoon red chile flakes
- 1 tablespoon dried oregano
- 1 clove garlic, sliced thinly
- 1/4 cup fresh mint leaves

Preheat oven to 450 degrees.

Season the squash with salt and pepper, drizzle with 4 tablespoons olive oil and place in a single layer on 1 or 2 cookie sheets.

Bake in the oven until just tender, about 18 to 20 minutes. Meanwhile, stir together the remaining oil, vinegar, onion, chile flakes, oregano, and garlic and season with salt and pepper. Remove the squash from the oven and pour the marinade over. Allow to cool for 20 minutes in the marinade.

Sprinkle the squash with fresh mint leaves, and serve. This dish can be made earlier in the day but should not be refrigerated.

Yield: 8 servings
Preparation time: 40 minutes
Cook time: 15 minutes

Source: Food Network Kitchens



Photo Courtesy of AllToday

Brussels sprouts: It's not easy being green

By Nicole Hvidsten
MINNEAPOLIS-ST. PAUL STAR TRIBUNE

Call Brussels sprouts what you wish — baby cabbages, a nutritious burst of flavor — but please, don't call them disgusting.

Brussels sprouts, along with zucchini, rutabagas and the like, are the Rodney Dangerfield of vegetables: They get no respect. But if you can look past the days of soggy, overdone sprouts swimming in a bath of butter, you'll see a healthful, versatile vegetable that can find a home in anything from meatballs to stir-fry.

On the stem, Brussels sprouts look mighty impressive, but it takes patience to grow them. They have a long growing season — more than 90 days — but these late bloomers are cold-tolerant, and those with sprout smarts say they taste even better after a frost or two.

Brussels sprouts do look like little cabbages — they are part of the same family — but grow differently. Brussels sprouts cling to a large stalk topped with a crown of foliage.

When selecting sprouts, look for ones that are tightly formed and avoid those that have unfurling leaves or leaves that have started to yellow.

Don't pick them too large; ideally, Brussels sprouts should be between 1 and 1 1/2 inches in diameter. You'll also want to give them a sniff to make sure they don't have an "off-putting" odor. And no, Brussels sprouts don't always have an off-putting odor.

If you're growing Brussels sprouts, they are best kept on the stalk until you're ready to cook them — they are tolerant enough to stay in the garden through early winter. When you do pick (or buy) them, store them in the refrigerator in a perforated plastic bag and use them within a week.

When serving sprouts as a side dish, figure a pound for four to six servings (a pound is about 3-1/2 cups of whole sprouts, 4 cups if quartered or halved).

To prepare sprouts for cooking, trim the outer leaves until there's a tight, firm head. It also helps to cut an "x" on the stem, which brings the heat to the center of the sprout more quickly.

But here's the most important thing: Do not overcook! Brussels sprouts are best when cooked until tender-crisp — definitely not to the mushy stage. They should have a little crunch to them and be a bright, vibrant green.

If you're steaming or blanching the sprouts, 5 minutes should do it. If you sauté or stir-fry, 3 to 6 minutes is all you need. Some cooks prefer to slice or quarter Brussels sprouts for quicker, more even cooking. At the very least, large sprouts should be cut in half. Some people, believe it or not, even separate the leaves before cooking, a tedious task, but a delicious result.

A little butter goes a long way when preparing fresh, crisp sprouts, but proper seasoning adds a whole new dimension.

When sautéing Brussels sprouts, spice things up by adding dill, caraway, cumin, basil, poppy seeds or sage leaves.

Or add mustard, prepared horseradish, a citrus juice, soy sauce, onions or grated cheese.

Feeling saucy? For a finishing touch, add a cream sauce, Hollandaise sauce, cheese sauce or tomato sauce, and you can add cooked sprouts to soups, casseroles, stir-fries and salads.

Serving raw vegetables? Don't forget Brussels sprouts. (A tip: Will the sprouts by pouring boiling water over them. It'll bring out their flavor and color.)

Want to add more vitamin C to your diet? Look beyond citrus and head straight to the sprout. A 1/2-cup serving of Brussels sprouts (about 4 sprouts) has 120 percent of the daily recommendation of vitamin C.

And the nutritional benefits don't stop there. Sprouts are a good source of vitamin A, fiber and folate, and they've been shown to have preventive effects against certain types of cancer.

A study by John Hopkins University found that a diet rich in cruciferous vegetables such as broccoli, cauliflower, Brussels sprouts and the like can lower the risk of bowel, stomach and breast cancer. The vegetables contain sulforaphane, which helps the body expel cancer-causing toxins.

Like many vegetables, sprouts also are low in fat (less than a gram), sodium, carbohydrates and cholesterol. What's not to like? Convinced yet?

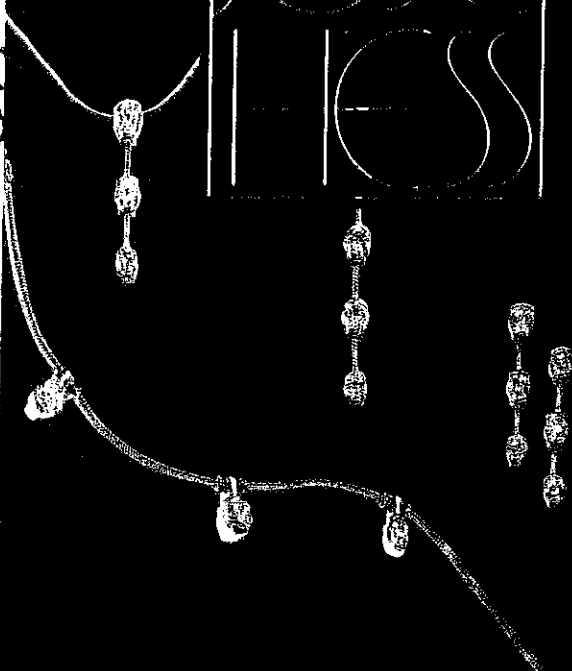
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Proper manners: Don't ever leave home without them

By Candy Parent
HOMETOWN NEWSPAPERS

If manners are said to make the man, then disregarding them would certainly not earn many brownie points this holiday season.

Since holidays usually involve festive meals with neighbors, clients and people who may be related by blood but are basically strangers, not knowing the proper mealtime procedures could lead to frustration, embarrassment and unnecessary stress.

But it doesn't have to be that way. By following these simple tips, diners can enjoy the conversation and the food and not stress over the etiquette.

Of course, the first rule is to follow the instructions included with the invitation, states Michele Maussion Wilson, an international etiquette instructor with more than 30 years experience.

"Your invitation is for 7 p.m. Do not arrive early as the host or hostess may not always be ready in advance. If they said 7 p.m. it is for a reason. Be on time or, at most, a few minutes late. Remember, if you are more than 20 minutes late, you take the chance of finding everyone seated at the table and eating when you arrive. If you see that you will

be late you should call the host or hostess," she said.

She also stresses to only bring along the people addressed on the invitation and not to bring along food. You can bring a bottle of wine or chocolates or send flowers as a thank you.

Experts at Western Silver, a company that offers etiquette information as a service to its silver flatware customers, agrees that gifts should always be taken when accepting an invitation to another person's home for a meal.

"It can be as simple as a jar of homemade jam or as elaborate as a fine bottle of wine," states their Web site at www.westernsilver.com/etiquette.html. "The host/hostess will be grateful that you care about them."

Other tips offered by Western Silver that could save some embarrassment include placing the napkin on the lap when sitting down as a protection against spills and waiting for the host to begin eating before digging in.

Western Silver also reminds diners to relax, keep elbows close to the body, and not to rock in the chair. Beepers and cell phones should be turned off. Don't slurp soup or blow on the food. Never talk with food in the mouth and, of course, leave the table before any nose blowing.

FINGERS OR FORKS?

■ Use flatware when eating these foods at a formal dinner: asparagus, bananas, strawberries (without the leaves), chicken, clams and oysters, corn on the cob, French fries, melon, watermelon, pastries, shrimp cocktail.

■ It is OK to use fingers when eating these foods: apples (after cutting with a knife), artichokes, crispy bacon, bread, candy, cherry tomatoes, grapes, nectarines, olives, pizza, sushi, tacos.

—www.westernsilver.com/etiquette.html

Both Western Silver and Michele Maussion Wilson stress the importance of sending a thank you note, possibly with a bouquet of flowers or at least a phone call the following day to thank the hostess for the meal.

Congratulations, contest winners

You only need three things for a successful holiday gathering — friends, family and food.

Although we at HomeTown Newspapers are not able to provide you with family or friends, we are happy to present you with our first-ever recipe book filled with tasty delicacies submitted by our readers.

In the next few pages, you'll find recipes for Christmas cookies, side dishes for Thanksgiving and scrumptious snacks to enjoy on New Year's Day. It's enough to make your mouth water just thinking about it.

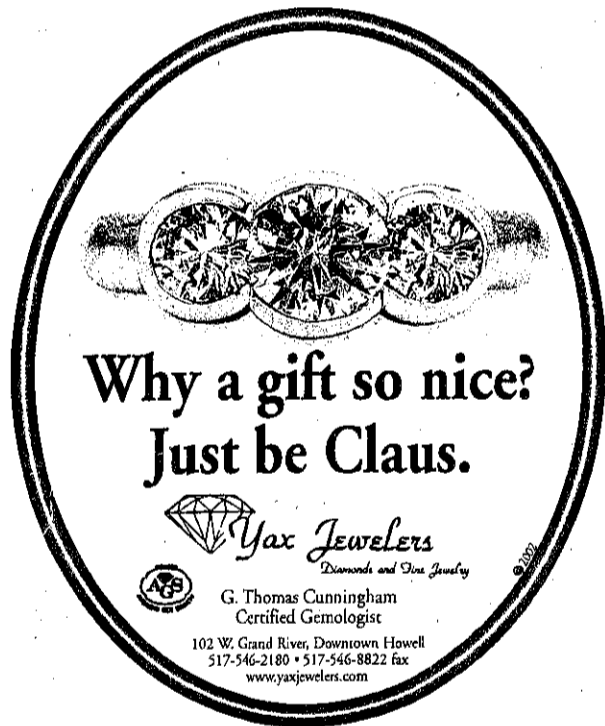
To thank each of our readers who took the time to submit an original recipe, we decided to offer three \$50 gift certificates to the restaurant of the winner's choice, because even award-winning chefs need a day off.

Since the test kitchen here at HomeTown Newspapers consists of only a refrigerator, microwave and coffee maker, we figured it would be better to simply choose the winners through random drawings, rather than trying to create them ourselves.

Each submission was entered in the drawing — chefs submitting multiple recipes were entered for each recipe.

And the winners are — Clara Murphy of Brighton, who submitted Grandma Belle's Raspberry Tart, will enjoy dinner at J.B.'s Brighton House in Brighton; Dolores Tomlin of Fowlerville, who submitted a recipe for Cabbage Slaw, will enjoy dinner at Stillwater Grill in Brighton; and Cindy Politowicz of Northville, who submitted recipes for Chocolate Rum Cake and Rice Balls, will enjoy dinner on us at Red Lobster in Novi.

Congratulations to all our winners and happy eating.



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Appetizers

Marinated Water Chestnuts

2 cans whole water chestnuts, cut in half
1 pound sliced bacon, cut in thirds
Wrap bacon around chestnuts, insert toothpick to hold. Bake in 350° oven or broiler pan 40-45 minutes until bacon is crisp.

Sauce

1 cup brown sugar
1/2 cup chili sauce
1/2 cup mayonnaise
Mix in saucepan until sugar melts and is well blended. Pour over chestnuts after removing from oven. Keep warm in chafing dish or slow cooker.

— Joe Ostalin Howell



Photo by TODD VAN SICKLE

Joe Ostalin of Howell shows off one of his Marinated Water Chestnuts.

Salmon Ball

2 cans Red Sockeye Salmon, clean skin and debone
2 8-ounce packages of cream cheese, soft
4 drops liquid smoke
2 tablespoons finely minced onion
2 cups crushed walnuts
1/2 cup chopped fresh parsley

Mix first four ingredients together. Roll into ball. Cover and roll into nuts and parsley. Place on serving tray. Surround ball with garlic rounds or fancy crackers or Hardtack.

— Prairie House Restaurant Howell

Simplifying wine selection

By Candy Parent
HOMETOWN NEWSPAPERS

Choosing the correct wine is an important part of the meal that should not be left to chance. Since wine is made to complement specific types of food, serving the wrong variety could leave taste buds longing for something different.

"Certain types of wine go with certain types of food," said Morey Gergis of The Vintage Wine Shoppe in Novi.

As a general rule, Gergis said red wines complement red meat and white wines go better with white meat and fish.

"It all goes back to taste," said Gergis. "It's what kind of taste you have."

Gergis recommends beginning wine connoisseurs start with a light, fruity wine. "As they get tired of that, they start exploring" the drier, heavier, red wines, said Gergis. Beginners who start with the heavier wines usually

don't like them.

A good bottle of wine for a beginner, costs about \$5.99 to \$10. A slightly better wine generally runs between \$10 and \$30, said Gergis. Typically these wines are produced in California, Germany, France and Austria.

"Those are nice wines for these prices," he said. "The price is great and the product is good."

Of course, special occasions may call for a higher quality wine like Dom Perignon Cristal champagne, "the best in the nation," which sells for about \$129, Gergis said.

To make the choice much simpler, Donna Diederich, wine connoisseur for Taorello's Marketplace in Brighton, suggests the following wines to accompany holiday meals:

Turkey — gewurztraminer, beajoulas, muscat
Cornish hens — pinot noir, chenin blanc, gewurztraminer
Duck or goose — sauvignon blanc, dry riesling

Rack of lamb — bordeaux
Venison — syrah, red zinfandel

Roast beef or sirloin — cabernet sauvignon, barolo, merlot

Corned Beef — alsace pinot gris or riesling
Smoked ham — sparkling wine, rose

Honey-Baked Ham — beajoulas nouveau, riesling
Salmon — pinot noir, chardonnay

Black-eyed peas — barbara, beajoulas
Oyster soup — chablis, pinot gris

Fruit-based desserts — ice wine, late harvest riesling, sautune
Chocolate-based desserts — port, sparkling

For more additional assistance in selecting wine, contact:

• The Vintage Wine Shoppe, 41455 W. 10 Mile Road, at Meadowbrook Road in Novi, (248) 348-3155.
• Taorello's Marketplace, 1007 E. Grand River Ave., in Brighton, (810) 225-8900.

Appetizers

Garlic Spinach Bread

White Bread

3/4 cup warm water (not hot — 110° to 115°)
2 packages active dry yeast
1 1/2 cups lukewarm water
7 cups all-purpose flour
1 tablespoon salt
2 tablespoons soft shortening
Stir and dissolve 1/2 cup water and yeast.
Add the rest of the flour. Use your hands when doing this. The dough will leave the sides of the bowl. Add a little more flour if needed.
Take dough and put on floured surface and cover for about 15 minutes and let dough rest. Keep in a warm place.
Knead for about 10 minutes. Grease a big bowl and turn dough in bowl with greased side up. Cover and keep warm till doubled in size, about one hour, then punch down. Let rise again till almost double again — about 30 minutes. Divide into two loaves, cover and keep warm.
Or forget all this work and get frozen dough. You'll need two loaves of thawed dough.



Carol Mietke

Spinach Filling

2 packages Aunt Millie's spinach, divided in half
1/2 cup extra virgin olive oil, divided in half
2 whole garlic bulbs, cleaned and chopped, divided in half
Salt and pepper to taste
Clean one package of spinach at a time. Fill a clean sink with cool water. Wash and rinse each leaf. Remove each hard stem so you have only the tender fresh green leaf. Place clean leaves on paper towels to dry. Dry the leaves as much as possible. Place leaves of one package in large bowl. Do not chop or cut leaves.
Add half of the oil, one garlic

Rice Balls

2 cups cooked, thick rice, cooled.
1 small medium onion
1 pound hamburger
1 small can tomato paste
Salt and pepper
1 teaspoon sugar
Egg
Bread Crumbs
Oil

Mix together onion, hamburger, tomato paste, salt, pepper and sugar to make stuffing.

Cup rice in hand, place stuffing inside and form a ball.

Place on wax paper.

Use an ungreased cookie sheet and work one portion of dough to an oblong size — stretched to edge as like a cinnamon roll. Be sure to even out spinach lengthwise for the whole roll of bread. Place the spinach mix in the middle and roll the dough lengthwise to form a long roll. Pinch to close.

Bake 375° for 30-40 minutes. When finished, both the bottom and top should be golden brown. Let cool 5-10 minutes, slice like a regular loaf. Bread is flat. Do this again for second loaf.

Roll each ball in egg and bread crumbs.
Fry in deep oil.

Popcorn Treat

5 quarts popped corn
2 cups brown sugar, firmly packed
1 teaspoon salt
1 cup margarine
1/2 cup light corn syrup
1/2 teaspoon baking soda
Spread freshly popped corn in a shallow pan.
Put in a very slow oven — 248° — about five minutes.
Combine butter, brown sugar, corn syrup and salt in a 2-quart heavy sauce pan. Place on medium heat, stirring until sugar dissolves. Continue to

boil until it forms a firm ball when a small amount is placed in cold water. Remove from heat and stir in baking soda. Syrup will foam.
Take popped corn from oven and pour hot caramel mixture over it. Stir to mix well.
Return to oven 45-50 minutes. Cool and serve or store. To store, pour into airtight containers and set in a cold place.

— Diana Wells Hartland

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Main Dishes

Do not let the holiday season destroy healthy eating habits

(NAPSA) — Overeating whether at the holidays or any other time of year is never a healthy idea, according to experts.

This year, follow these tips from the American Heart Association for heart-healthy dining:

- Take only small servings of rich, fat-laden foods, such as gravy, heavy sauces and rich desserts.
- Fill up on fruits, vegetables and whole grains.
- Limit alcohol consumption to one drink a day for women and two drinks a day for men.
- Eat a low-fat, low-cholesterol snack before holiday get-togethers so you won't be as hungry during meal-time. Try fruit or baked chips and salsa.

If you are preparing the meal, help friends and family eat heart-healthy during the holidays and all year long by:

- Offering fresh fruits and vegetables at the table and as snacks and appetizers.
- Including whole grains in the meal, such as rice, oatmeal and whole grain bread.
- Cooking with and serving low-fat or no-fat dairy products.
- Serving 4 ounces of fish, skinless poultry

and lean cuts of meat (about the size of a deck of cards).

- Using low-fat cooking techniques, such as roasting meat on a rack.
- Purchasing and serving foods that are low in saturated fat and cholesterol.

Another quick tip: Look for the American Heart Association's heart-check mark on foods in the grocery store. This mark quickly identifies foods that are low in saturated fat and cholesterol that can be part of a heart-healthy diet for healthy people over 2.

To learn more about how to reduce your risk of heart disease and stroke through nutrition, visit the American Heart Association's Web site at americanheart.org or call 1-800-AHA-USA1 (800-242-8721) for a free brochure "Shop Smart with Heart."

The American Heart Association's Food Certification Program is for healthy people over age 2.

If you have a special medical condition, contact your physician or registered dietitian about your diet.

This holiday season, start a new tradition: Lower your risk of heart disease and stroke by eating foods low in fat and cholesterol.

Pork Chops in White Wine

4 large pork chops
2 large onions, sliced
flour
salt
pepper
½ cup white wine
1 teaspoon soy sauce

Brown pork chops on both sides. Remove to 2 quart casserole dish. Sauté sliced onions until transparent. Arrange onions over pork chops. Sprinkle flour, salt and pepper over onions.

Mix soy sauce and wine, pour over all. Bake at 350° for 1½ hours. Serve with rice.

— Jan Welkset
Novi

Photo by TODD VANSICKLE

Jan Welkset of Novi recommends serving her Pork Chops in White Wine with rice and green beans.



Butterball offers turkey tips

By Candy Parent
HOMETOWN NEWSPAPERS

TURKEY ASSISTANCE

■ Butterball Turkey Talk-Line 2002, 1 (800) BUTTERBALL, is open: 9 a.m. to 9 p.m. weekdays Nov. 1-27 9 a.m. to 7 p.m. Nov. 23-24 7 a.m. to 7 p.m. Thanksgiving Day 9 a.m. to 7 p.m. weekdays Nov. 29 through Dec. 27 9 a.m. to 7 p.m. Dec. 21-23 7 a.m. to 4 p.m. Dec. 24-25

■ Visit www.butterball.com and have e-mail questions answered within 24 hours Nov. 23-29 and Dec. 21-25 and within 48 hours the rest of the time.

Preparing for the feasts that accompany the holiday season can be stressful. But don't worry. Butterball makes it easier than ever to create scrumptious holiday meals through the Butterball Turkey Talk-Line 2002. Staffed by 46 professionally trained home economists and dietitians, the Talk-Line offers turkey preparation advice, innovative turkey recipe ideas and more.

"We spend 10 months of the year preparing for the holiday season by keeping up on the latest food trends," said Mary Clingman, director of the Talk-Line. "This allows us to help the more than 164,000 Talk-Line callers with almost any turkey question. We can't afford to be stumped — someone's Thanksgiving dinner is on the line!"

In addition to offering immediate, over-the-phone assistance, Butterball also offers assistance online at www.butterball.com throughout the year. Talk-Line experts answer e-mail questions within 24 hours the week of Thanksgiving and Christmas and within 48 hours the rest of the season. Instructional videos, lessons, recipes and more are also available online.

Here are some turkey tips from the experts:

- **Thawing:** The best way to thaw the turkey is breast-side up, unopened in the refrigerator. Allow one day for every 4 pounds. To thaw the turkey quickly, place it breast-side down, unopened in a sink full of cold tap water. Change the water every 30 minutes to ensure the turkey stays cold. Allow 30 minutes per pound.
- **Cooking:** Butterball recommends turkey be cooked breast-side up in a 325° oven. Cover the breast and top of the drumsticks with aluminum foil when the turkey is about two-thirds done. It is done when the thigh reaches 180° and the stuffing is 160°. A stuffed, 10-pound turkey will take approximately 3½-4½ hours to cook. A 22-pound turkey, stuffed, will take about 5 hours. After cooking, let the turkey sit for 15 minutes before carving so the stuffing will finish cooking.
- **Stuffing:** Butterball recommends preparing the stuffing with only cooked ingredients and stuffing the turkey just before cooking. Allow ½ cup to ¾ cup of stuffing per pound of turkey. Do not stuff turkeys if cooking the turkey on an outdoor grill, water smoker or other fast cook methods. The stuffing will not cook properly.
- **Leftovers:** Remove the stuffing and turkey within two hours. Chill in the refrigerator and then wrap the turkey and stuffing separately and use within three days, recommends the Talk-Line. Leftover turkey may be frozen for two months.

Stew Meat Stroganoff

2 pounds stew meat
1 can cream of celery soup
1 can cream of mushroom soup
1 envelope dry onion soup mix
½ cup water
1 cup sour cream

Mix all ingredients, except sour cream, in

2-quart casserole dish. Cover and bake 2½ hours at 325° or cook in a slow cooker. Add sour cream before serving. Serve with rice or noodles.

— Jan Welkset
Novi

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6 • HOMETOWN RECIPES • Wednesday and Thursday, November 13 & 14, 2002

Main Dishes

Risotto

½ stick butter
2-3 whole chicken livers, boiled in chicken stock then chopped finely
1 whole medium onion, chopped into ½-inch squares
1 6 ounce can tomato paste
4 cups long grain rice
8 cups water
8 teaspoons chicken base
½ pound grated romano cheese

In a small skillet, sauté onion in butter. When onions get soft, add cooked, chopped liver pieces.

When onions become transparent, add tomato paste and stir until butter is incorporated.

Cook over a low heat an additional 5 minutes, stirring often to avoid burning.

Put water and chicken base into a second pan and bring to a boil. In an 8- to 12-quart pan put your rice. Then to that, add the cooked tomato paste, onion, liver mixture and stir well so all the rice is coated and the orange color looks evenly distributed.

Let that sit for 5 minutes. Then, take your boiling chicken broth and pour it over your rice mixture and stir till everything is loose.



Bill Besso of Brighton said he has enjoyed his family's risotto since he took his first steps. For over 100 years, members of Bill's family have enjoyed this recipe each Christmas. "We have never really shared this recipe before but we figured (it was) a great way to preserve a tradition," he said.

Now, cover and cook over very low heat for 20 minutes.

After 7 minutes, take lid off, stir rice with folding motion then replace lid.

Repeat this procedure at 14 minutes, then let it cook till the 20 minutes is up.

To serve, place a large scoop of rice on a full size dinner plate.

Then, starting in the center of the plate, take a fork and press rice flat to no more than 1 inch thick while working your way around to the outside of the plate.

When you're done, the entire



Photo by TODD VANSICKLE

Chef Bill Besso of Brighton prepares his family's secret Risotto recipe.

plate should be covered up to 1 inch thick with risotto. Take grated romano cheese and sprinkle liberally over the entire

plate of risotto.

— Bill Besso
Brighton

Broccoli and Rice Casserole

1 package Uncle Ben's Long Grain and Wild Rice
1 head broccoli
1 can cream of mushroom soup
1 can cheddar cheese soup

Preheat oven to 350°.

Prepare rice per package directions.

Cut broccoli into small spears and boil until tender. Drain and mash well.

Combine soups in a 2-quart glass casserole dish.

Add rice and mashed broccoli. Place in oven and heat until knife inserted in center comes out hot.

To make this recipe heart healthy, delete butter from package directions and substitute 1/3 fat or fat-free soups.

— Kimberly White
Livonia

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Wednesday and Thursday, November 13 & 14, 2002 • HOMETOWN RECIPES • 7

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Main Dishes

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Pork Tenderloin Diane

1 pound pork tenderloin cut into 1-inch-thick medallions, pressed
2 teaspoons lemon pepper seasoning
2 tablespoons butter
2 tablespoons lemon juice
1 tablespoon Worcestershire sauce
1 teaspoon Dijon mustard
1 tablespoon finely chopped chives or green onions

Melt butter in large skillet.
Add medallions and cook 3-4 minutes on each side.
Add lemon juice, Worcestershire and mustard into pan.
Cook, stirring until heated.
Add green onions.
Put onto platter and pour sauce over medallions.

Sprinkle each tenderloin medallion with lemon pepper.

— Time Square Deli & Catering
Howell

Dan's Ground Sirloin Soup

3-4 pounds ground sirloin
1 large can green beans
1 large can corn
2 large cans whole tomatoes with juice
1 pound baby carrots
4 large potatoes, cubed, peeled
2 large chopped onions
1 bunch green onions chopped
1 teaspoon dry basil
1 8-ounce can tomato sauce
2-3 large cloves garlic, minced

1 bunch celery chopped
1 48-ounce can tomato juice or more (no water is used, just juice)

Brown meat, onion, celery and garlic. Par boil carrots and potatoes, drain. Add to meat mixture. Add tomato juice and rest of ingredients. Salt and pepper to taste. Note: Add tomatoes last. Cook until vegetables are tender. Soup can be frozen. Makes 2 - 2 1/2 gallons of soup.

— Dan Good
Howell

Holiday Beef Brisket

1 3-pound beef brisket
1 package Mrs. Grass Onion Soup mix
1 cup water

Four water around the brisket. Cook approximately 3 hours at 350°, until it is fork tender.
Remove meat and make gravy from dripping in pan.

Line roasting pan with heavy duty foil — enough to tighten around brisket.
Put brisket, fat side up, in foil pouch.
Sprinkle dry soup mix on top.

— Jan Cullen
Novi

Holiday Waffles

2 cups sifted flour
3 teaspoons sugar
1 teaspoon salt
3 teaspoons baking powder
2 eggs, separated
1/2 cup milk
4 tablespoons melted butter

Mix flour, sugar, salt, baking powder, egg yolks and milk. Stir in melted butter. Fold in beaten egg whites. Cook on a waffle iron.

— Sheryl Wentworth
Howell

This recipe has been in Sheryl Wentworth's husband's family for many years. Her mother-in-law makes them each year when the family gathers for the holidays. "Some of the family puts butter and syrup on them, and some put butter and powdered sugar," she said. "Either way they are delicious."

Side Dishes

Cabbage Slaw

1/2 head cabbage
1/2 carrot, chopped fine
1/2 cup sugar
2 teaspoons mustard
dash salt
1 tablespoon vinegar
1/2 cup milk

Mix cabbage and carrots. Set aside.
In small bowl remaining ingredients.
When ready to serve, add mixture to cabbage mix.

— Dolores Tomlin
Fowlerville

Sweet Potato Casserole

3 cups sweet potatoes
1 cup sugar
1 teaspoon vanilla
1/2 cup shortening, softened

1/2 cup flour
1/2 cup melted butter
1 cup chopped pecans mixed with 2 tablespoons flour

Mix with mixer and pour into a 8-by-8 buttered dish.
Mix all together and spread with a fork over potatoes.
Bake at 350° for 30 minutes or until bubbly.

— Sheryl Wentworth
Howell

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Yam Mallow Crisp

1-2 pound can of yams, drained — Jan recommends Bruce's brand
1/2 cup orange juice
1/2 cup flour
1/2 cup brown sugar
1 teaspoon ground cinnamon
1/2 cup butter or margarine, cold
1 1/2 cup miniature marshmallows

Preheat oven to 350°.
Place yams in 2-quart shallow baking dish. Pour orange juice over yams.
Combine flour, sugar, cinnamon in a small bowl. Mix well.
Cut in margarine or butter with two knives or pastry cutter into mixture until it resembles coarse crumbs. Sprinkle mixture over yams.
Bake about 30 minutes.
Remove yams from the oven, sprinkle marshmallows over the top of the yams. Turn the oven up to broil, place dish under broiler to brown lightly the top. Watch carefully.

— Jan Gardella
Brighton

Photo by LINDA NEFF

Jan Gardella of Brighton makes her mother's Yam Mallow Crisp each Thanksgiving and Christmas.



Side Dishes

Dad Cullen's Stuffing

Jan Cullen's father-in-law taught her to make this stuffing. Although he passed away 11 years ago, Jan said preparing this recipe reminds her of each Thanksgiving the family gathered in his 500-square-foot home. "We would be quite cramped in that small room, but the flow of laughter and love were endless," Jan said. "Everyone's mouth would be watering for this lastly stuffing."

Since the family was so large, Jan said they only got a small taste of Dad Cullen's stuffing. Then, each Christmas, no matter whose house the family gathered, Dad Cullen always made the stuffing again. Jan's first attempt at imitating her father-in-law was a disaster. Since Dad Cullen had never actually measured his ingredients, he overestimated and instructed Jan to use an entire canister of rubbed sage.

1 1/2 loaf bread, crushed or rubbed to make small pieces
3 medium potatoes boiled and mashed
2 stalks celery and 1 large onion parboiled
2 eggs
1 16-ounce bulk sausage
3 teaspoons rubbed sage
salt and pepper to season
Mix all ingredients together, kneading with both hands.
Stuff in bird cavities.
Follow cooking directions on bird.

— Jan Cullen
Novi

Photo by TODD VANSICKLE
Novi's Jan Cullen prepares Dad Cullen's Stuffing.



Cranberry Salad

1 pound fresh cranberries, ground up
1 pound mini marshmallows
1 12-15 ounce can crushed pineapple
1/2 cup flaked coconut
1/2 cup ground, or finely chopped, nuts
1/2 cup white sugar
1 1/2 cup whipped cream
Mix all together and chill before serving.

— Kelly Ham
Brighton

Stuffing

1 1/2 pound loaf good bakery bread, torn into small pieces, toasted
2 sticks of melted butter
Whole bunch of celery cut into thin slices
2 medium onions chopped
1 can College Inn chicken broth
1 teaspoon sage
Melt butter, add celery and onions, cook till soft.
In large bowl, mix bread and sage. Pour enough chicken broth to dampen.
Toss in cooked celery mixture. Do not over mix.
Place in butterfly pork chop or boneless skinless chicken breast. Bake till done.

— Prairie House Restaurant
Howell

Side Dishes

Cranberry Salad

1 pound fresh cranberries, chopped or ground
3 medium size apples, red or green, diced
1/2 cup sugar
8 ounces miniature marshmallows
1/2 cup walnuts chopped
12 ounces whipped topping
Mix together first three ingredients and let stand 1/2 hour.
Add remaining ingredients to mixture.
Place in a 9-by-13 pan and spread evenly.
Put in freezer.
When ready to serve, cut salad into squares and serve partially thawed.

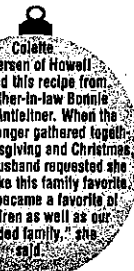


Photo by TODD VANSICKLE
Colette Anderson of Howell learned to make this version of Cranberry Salad at her husband's request.

— Colette Anderson
Howell

Sweet Broccoli Salad & Apple Cider Dressing

2 bunches fresh broccoli
1/2 cup sunflower seeds
12 slices bacon, crispy, crumbled
1/2 cup raisins or 1 cup seeded grapes
1/2 cup chopped purple onion
Apple Cider Dressing

Break the broccoli into florets and chop some of the stems into small pieces. Mix the broccoli, raisins or grapes, sunflower seeds, bacon and onion into a bowl. Add dressing just before serving.
Serves eight.

Apple Cider Dressing
1 cup mayonnaise
2 tablespoons apple vinegar
1/2 cup sugar
Mix ingredients in bowl. Let stand, covered, in the refrigerator

— Livingston Antique Outlet
Howell

— Prairie House Restaurant
Howell

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Stuffing the Turkey

1/2 stick margarine or butter
1/2 cup celery, stalks and leaves, chopped
1/2 cup green onions, onion and greens, chopped
1/2 cup parsley, leaves only, chopped
Water so vegetables don't burn — add as needed
1 loaf white bread — cut slices into cubes
1 can evaporated milk
1 egg
Salt and pepper to taste
Sauté first five ingredients in large pan. Mix next four ingredients together in a large mixing bowl.
Mix altogether. Add water or chicken broth to moisten bread.
Loosely spoon into bird cavities — it

sweels, so keep it loose.
This stuffs a 13- to 15-pound bird.
If any stuffing is left, put in a separate pan and bake.
The top will be crusty and the inside moist.
Cook for approximately one hour.

Dorothy Adkins of Pinksney used to watch her mother make this stuffing. "Of course, mother didn't need measurements, she just knew how much of each ingredient to put" in, said Dorothy.
— Dorothy Adkins
Pinksney

Jan's Traditional Stuffing

1/2 cup margarine
1 cup chopped celery
1/2 cup chopped onion
1 pound pork sausage, any kind
4 cups crushed saltines, about 88
2 eggs
1 cup milk, just to moisten
2 tablespoons parsley
2 teaspoons sage
1/2 teaspoon thyme
1 teaspoon poultry seasoning
salt and pepper to taste
Melt margarine in large frying pan. Add onion and celery and cook until tender. Remove from pan and set aside.
Brown pork sausage until crumbly. Set aside.

In large bowl, mix onion mixture, sausage and seasonings.
Add milk last, just enough to moisten.
Mix gently and stuff turkey.
Follow turkey cooking directions.

Jan Holt of Howell created this recipe a few decades ago. She combined her grandmother's recipe and a recipe from a friend. "I always think of them when I prepare this at my family's holiday dinner," she said.
— Jan Holt
Howell

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Cookies & Candy

Swedish Heartloom Cookies

1 cup butter
1 cup confectioners sugar (unsifted)
1/2 teaspoon salt
1/2 cup finely ground walnuts
1 tablespoon vanilla
2 cups sifted flour
Holiday sprinkles

Cream butter. Gradually add sugar and salt. Cream well. Add walnuts and vanilla. Blend in flour gradually and mix thoroughly.

Shape dough into balls using a rounded teaspoon for each. Place rolled ball into sprinkles and bake at 325° for approximately eight minutes or until golden brown on the bottom.

Makes about 4 dozen.
— Amy Banchoff
South Lyon

Passed
down from her mother, this recipe has been a tradition in Amy Banchoff's family for many years. Each year, Amy and a close friend bake about 60 dozen cookies, but these are always the most popular. "I'm sure many families will enjoy these delicious cookies and make them a part of their family holiday traditions," she said.

Any Banchoff of South Lyon makes dozens of these fancy cookies each year. She tops them with green and red sprinkles.



Photo by TODD VANSICKLE

Zucchini Cookies

3 cups flour
1 1/2 teaspoon soda
1 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon cloves
1/2 cup white sugar
1 cup brown sugar
2 eggs
2 teaspoons vanilla
2 cups grated zucchini
1/2 cup nuts, raisins or dates

Sift together first seven ingredients. Cream shortening and sugar. Beat in eggs and vanilla. Add dry ingredients, alternate with zucchini.

Stir in nuts, raisins or dates. Drop by teaspoon onto greased cookie sheet. Bake at 375° till edges are brown, about 8-10 minutes. Cool one minute and remove. Makes about six dozen.

— Diana Wells
Harland

Grandma Belle's Raspberry Tart

The crust dough — Clara uses Pillsbury's, but Grandma Belle used whatever was left over from pies.

Raspberry jam — Clara uses Swansons, but Grandma Belle made her own from fresh raspberries.

Preheat oven to 350°. Spray small muffin pan with baking spray and line with paper liners. Fill with circles of dough. Press down. Put 1/2 teaspoon of raspberry jam in each muffin. Bake until crust is done — about 20-25 minutes.

— Clara E. Murphy
Brighton

This simple recipe was created by Clara Murphy's grandmother, Clara said. "The contrast between the salty pie crust and the sweet raspberry jam is wonderful," Belle said. Belle, or Grandma Belle, came from Three Rivers, Quebec, and was on her own at just 12 years old, Clara said. She was a professional chef and prepared everything on a wood-burning stove. Belle married Henry Thomas Wood in the 1880s and raised three children: Maude, Emma and Harry. William Wood, Grandma Belle died at age 87, when Clara was 14. Although she taught Clara quite a bit, Clara said she wishes she had learned more.

Fudge Cream Candy Squares

1/2 cup margarine
1 envelope of Choco-bake
1 egg
1 cup flour
1 cup sugar

Preheat oven to 350°. In the microwave, melt butter and chocolate for 1 minute, stir to blend. Stir in flour, sugar and egg. Mix well. Pat mixture in ungreased 10-by-13 pan. Bake 8-10 minutes, then cool.

Vanilla Layer

1 envelope unflavored gelatin
1/2 cup water
1/2 cup margarine
1/2 cup shortening
1 teaspoon vanilla
2 packages Jiffy white frosting

Soften gelatin in cold water, beat until dissolved. In a large bowl combine gelatin and remaining vanilla ingredients. Beat 2 minutes at medium speed until smooth and creamy. Spread over cooled crust. Refrigerate while making next layer.

Frosting

1 cup chocolate chips
1/2 cup margarine

Melt chocolate chips and margarine over low heat and spread over vanilla layer. Refrigerate until cool. Cut into squares. Cookies freeze well.

— Jeanne M. Lauzon
Millford

Peanut Butter Fudge

1 12-ounce package butterscotch morsels
1 cup crunchy peanut butter
1 cup English walnuts
1 can sweetened condensed milk

Combine butterscotch morsels and peanut butter. Place in top of double boiler.

boiler. Place over hot water — not boiling. Stir until blended and morsels have melted. Add nuts and sweetened condensed milk. Stir and pour into 9-by-13-by-2 dish. Have buttered dish ready — this sets up fast.

This recipe was given to Lucile Emmett of Brighton, a nurse, by one her patients' daughter many years ago.

— Lucile Emmett
Brighton

Anise Candy

2 cups white sugar
1 cup corn syrup
1/2 cup boiling water
1/2 teaspoon anise oil
1/2 teaspoon red food coloring

Mix together the sugar, syrup and water and bring to a boil. Cover and boil for 5 minutes. Remove cover. Insert candy thermometer according to the directions

of the thermometer, then boil to the crackle or hard crack stage. Do not stir. Remove from heat. Add anise oil and red food coloring. Pour into a buttered metal pan and cool. When cool and the candy has set or hardened, crack the candy to eat it.

— Kelly Hom
Brighton

Cookies & Candy

Iced Maple Cookies

1 cup butter, softened
1 cup brown sugar
1 egg
1 cup real maple syrup
1 teaspoon vanilla extract
2 teaspoons baking soda
1/2 teaspoon salt
4 cups all-purpose flour

Preheat oven to 350°. Grease cookie sheet. In a large bowl, cream butter and brown sugar. Add egg, syrup and vanilla. Mix until blended. In small bowl, combine flour, salt and baking soda. Stir flour mixture into butter mixture until well blended. Shape into 1 inch balls. Place on cookie sheet about 2 inches apart and flatten slightly. Bake 8-10 minutes.

Icing
6 tablespoons butter
1 teaspoon maple flavoring
1/2 cup evaporated milk
confectioners sugar.

Melt butter and cool to room temperature. Stir in maple flavoring and milk. Add confectioners sugar until icing is thick. Frost cooled cookies with a thick layer of icing.

Passed
Cathy Jo North developed this recipe for her husband before they were married because "he loves the flavor of maple," she said.

— Cathy Jo North
Brighton

Cathy Jo North of Brighton shows off her delicious Iced Maple Cookies.



Photo by LINDA NEFF

Gumdrop Bars

3 eggs
1 tablespoon water
2 cups brown sugar
1/2 teaspoon salt
1 1/2 cups gumdrops
1 1/2 cups flaked coconut
1/2 cup walnuts, chopped
2 cups flour

Beat eggs with water until foamy. Gradually add sugar and salt, beating until light and fluffy. In separate bowl, thoroughly mix together gumdrops, coconut, walnuts, and flour. Stir this into the egg mixture. Spread into greased 15-by-10-by-1 jelly roll pan. Bake at 375° for 18-20 minutes.

— Kelly Hom
Brighton

Bakka Family Cookies

2 sticks unsalted butter
1 cup brown sugar
1 cup white sugar
2 tablespoons milk
1 teaspoon vanilla
2 eggs

2 cups flour
1 teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
2 1/2 cups Quick oats
1 1/2 cups semi-sweet chocolate

chips
1/2 cup milk chocolate chips
1/2 cup white chocolate chips
1/2 cup dried currants
1 1/2 cups chopped walnuts

Preheat oven 350°. Combine butter and sugars and beat until light and fluffy. Add milk and vanilla and beat 1 minute. Beat in eggs, one at a time. Mix in slowly flour, salt, baking soda and baking powder. Stir in oats, chocolate chips, currants and

nuts. Using a 3-ounce scoop, place cookies 2 inches apart on parchment-lined cookie sheet. Bake for about 12 minutes. Cool on rack.

— Jennifer Bakka
Pinckney

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AND AMERICAN LEGION POST 235

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Desserts

Southern Pecan Pie

1 cup brown sugar
1/2 cup white sugar
1 tablespoon flour
2 eggs
2 tablespoons whole milk
1 teaspoon vanilla extract
1/2 cup melted butter
1 cup whole pecans

Melt butter in microwave bowl or saucepan. Add milk and vanilla, stir. Let cool 5 minutes. Blend flour and sugars together in large bowl.

Add butter mixture to flour. Fold in pecans. Pour in pastry-lined dish.

Bake at 375° for 40-50 minutes.

— Dawn Foster Milford

Southern Pecan Pie is Dawn Foster's favorite holiday recipe.



Photo by TODD VANSICKLE

Pineapple Graham Dessert

1 can crushed pineapple — drained
1 cup sugar
1/2 cup butter
1 egg
1 cup chopped walnuts
1 large box graham crackers
1 large box raspberry Jell-O
Whipped cream

Cream butter and sugar. Add the pineapple and egg and mix well. Add walnuts.

Line a square, 9-by-13 pan with graham crackers. Spread the pineapple mixture on the crackers, then put another layer of crackers on top.

Make the Jell-O and as soon as it starts to jell a little, put it on the crackers. Put the pan in the refrigerator until it jells well. When done put whipped cream on top and add a little sugar and vanilla to the whipping cream.

This delicious recipe was given to Patricia Sage from her sister Nora in the 1930s. "It's wonderful as a holiday dessert for the family," she said.

— Patricia Sage Novi

Fruity Salad

1 small package frozen strawberries, thawed
1/2 carton Cool Whip, about 9 ounces
1 can fruit cocktail, drained

1/2 package miniature marshmallows

Refrigerate at least one hour before serving.

— Kelly Hom Brighton

Mom Shoner's White Fruit Cake

1 cup white sugar
1/2 cup Mazola oil
1 pound white raisins
3 rings of pineapple, cut up
1 pound citrus fruit
2 bottles of cherries — 1 red, 1 green
1 teaspoon vanilla
1 teaspoon nutmeg
1/2 pound walnuts, broken
2 1/2 cup flour

1 teaspoon baking powder
1 cup warm water
2 eggs

Mix all together well with a spoon. Put into bread pans. Bake for one hour at 350°.

— Karen Schroepler Brighton

Karen Schroepler of Brighton promises even fructose lovers will love this special fruitcake recipe. It was handed down to her from her grandmother and is a family favorite.

Paivie Dessert

Step One

2 cups crushed pretzels
1/2 cup butter
3 tablespoons sugar

Mix butter, pretzels and sugar. Press into the bottom of a 13-by-9 inch pan. Heat for 8 minutes in 400° oven.

Step Two

1 cup sugar
1 8-ounce package cream cheese
1 8-ounce package Cool Whip

Beat cream cheese. Fold in sugar and cool whip. Spread over cooled crust.

Step Three

1 large package raspberry Jell-O
1 1/2 cups boiling water
2 10-ounce packages frozen raspberries in light syrup

Dissolve Jell-O into 1 1/2 cups boiling water. Add two cups of ice cubes to thicken. Remove remaining ice chips. Add frozen raspberries with liquid and pour over cream cheese mixture. Chill until firm.

— June Pavlic Pinkney

Sugar-Free Cheesecake

1 Keebler shortbread crust
8 ounces light cream cheese
1/2 cup Equal spoonful
1 cup light sour cream
2 teaspoons vanilla
4 oz. regular Cool Whip (not Light)

Beat cream cheese until smooth. Gradually beat in Equal. Blend in sour cream and vanilla. Fold in Cool Whip. Gently spoon mixture into pie crust and cover with plastic lid. Chill at least four hours.



Sue Klevering

— Sue Klevering Northville

Raisin Pie

9 inch pie crust
2 cups raisins
2 cups water
1/2 cup brown sugar
1 tablespoon vinegar
1 tablespoon butter
2 tablespoons cornstarch
1/2 teaspoon cinnamon
1/2 teaspoon salt

Combine raisins and water and boil for 5 minutes. Blend sugar, cornstarch, cinnamon and salt. Remove from heat. Stir in vinegar and butter. Pour into prepared pie crust. Bake 400° for 30 minutes. Add Cool Whip or whipped cream before serving.

— Connie Davis South Lyon

Mom's Lemon Pie

1/2 cup sugar
4 tablespoons cornstarch
2 tablespoons salt
1 cup milk
1 cup water
4 eggs
2 teaspoons butter
1/2 cup lemon juice

In top of double boiler, heat milk and water till scalded. Do not boil. Combine sugar and cornstarch and add slowly to milk mixture. Cook. Separate eggs and put 2 tablespoons into mixture, then slowly add remaining. Cook and then add butter, salt and lemon juice. Bring to a boil stirring constantly until thick. Put in pre-baked pie shell.

Beat egg whites and sugar for a meringue and put on pie and brown in oven.

— Cindy Good Howell

Cheese Pie

1/2 cup butter
1 1/2 cup sugar
1/2 teaspoon vinegar
1 1/2 teaspoon cornmeal
3 eggs

Melt butter, stir, add sugar slowly into butter. Remove from heat. Dilute vinegar if too strong. Add to butter with cornmeal. Cool slightly. Beat eggs, add to above. Pour into unbaked pie shell. Bake from oven when it shakes slightly. Cook at 425° for 10 minutes or at 300° for 30-50 minutes.

— Eileen Combs Northville

Desserts

Hungarian Nut Roll

6 to 6 1/2 cups sifted flour
1/2 teaspoon salt
6 tablespoons sugar
2 yeast cakes or 2 packages dry yeast
1 cup warm milk
1 cup sour cream
2 sticks butter or margarine, melted or very soft
3 eggs, beaten

Dissolve yeast in milk. Combine the rest of the ingredients, add yeast and milk mixture. Knead very well. Divide dough into four or six parts depending on length of nut roll wanted.

Roll about 1/4 inch thick, spread with nut filling (recipe below) and roll up jelly roll fashion.

Let rise for 1 hour or until doubled in size. Bake in 350° oven for 30 to 40 minutes.

Makes four large or six medium rolls. They freeze well.

Nut Filling

1 to 2 pounds ground nuts (About 1 1/2 pounds walnuts or 1/2 pounds pecans)
2 1/2 cups sugar
2 sticks butter or margarine melted
2 eggs
1 large apple grated
1/2 teaspoon cinnamon

Combine all ingredients except the butter. Add the melted butter and mix well.

Heat in large saucepan until the ingredients blend well and thicken slightly.

Spread on rolled dough after the mixture has cooled.

This makes more filling than enough filling for the above nut rolls. You can freeze any extra and use as a topping for an apple pie or top baked sweet potatoes or use in a coffee cake recipe.

— Donna Bardecz Howell

Donna Bardecz's grandmother-in-law taught her to make this flaky, nutty, Hungarian Christmas treat. She carries on the tradition by making one for each family member every Christmas. When she decided to try something different last year, everyone was disappointed, so she returned to the tradition of the Hungarian Nut Roll. She said her father-in-law who spent weeks before every holiday making traditional Hungarian goodies to serve to her family. "I hope your family will enjoy these as much as mine does," she said.

Photo by LINDA NEFF

Donna Bardecz presents Hungarian Nut Rolls as Christmas gifts to her family and friends each year.



Chocolate Rum Cake

1 package yellow cake mix
1 package instant chocolate pudding
1 cup sour cream
4 eggs
1/2 cup oil
1/2 cup rum
1 cup chocolate chips
1 cup nuts

Combine ingredients. Bake at 300° for 1 1/2 hours.

— Cindy Poltowicz Northville



Photo by TODD VANSICKLE

Cindy Poltowicz of Northville is ready to make a holiday favorite — Chocolate Rum Cake.

Rum Cake

1 yellow pudding cake mix
4 large eggs
1/2 cup rum
1/2 cup water
1/2 cup oil

Glaze

1 cup sugar
1 stick butter
1/2 cup water
1/2 cup rum

Preheat oven to 325°. Grease and flour a bundt pan. Mix together all cake ingredients, except pecans, for 2

minutes or until smooth. Sprinkle pecans into bottom of greased bundt pan. Pour batter into pan and bake for 50-60 minutes, until toothpick comes out clean. Ten minutes before cake is done prepare the glaze. Mix all glaze ingredients together in a saucepan. Boil 2-3 minutes.

Pour glaze over cake while it is in the pan as soon as it comes out of the oven. Leave in pan for 30 minutes, then remove by inverting pan over a serving plate.

Amy Storm received this recipe from her college roommate. She said it is her favorite because it is easy to prepare, yet tastes like "a gourmet cake."

— Amy Storm Northville

Light Fruit Cake

1 cup butter or margarine
2 cups sugar
4 eggs
1 cup milk or orange juice
4 cups flour — reserve some of the flour to coat fruit.
1/2 teaspoon baking soda
1/2 teaspoon baking powder
Pinch of salt
1 teaspoon vanilla extract
1 teaspoon almond extract
1/2 pound red glazed cherries
1/2 pound green glazed cherries
1 or 2 slices glazed pineapple
1/2 cup light raisins
1/2 cup chopped dates
1 cup chopped walnuts

Coat fruit with flour. Set aside. Cream butter with sugar. Add one egg at a time, beating well.

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Add flour, baking soda, baking powder and salt alternately to batter with milk or juice. Mix well. Add vanilla and almond extracts. Fold fruit and nuts into batter till well mixed, but don't over mix. Put into two well-greased bread pans, approximately 9-by-4 1/2. Put a strip of brown paper, about 1 1/2 inches, along the length of the pan and two strips apart on two sides with a slight overlap and grease these also. This makes it easier to lift them out of the pans. Bake in 300° oven for about 2 1/2 hours or until toothpick comes out clean. Cool on racks. Run knife along edges to loosen. Remove paper strips.

There may be cracks on top of the cakes. They can be covered with a trim of glazed cherries, pineapple and nuts for gift giving.

— Lil Grochowski Howell

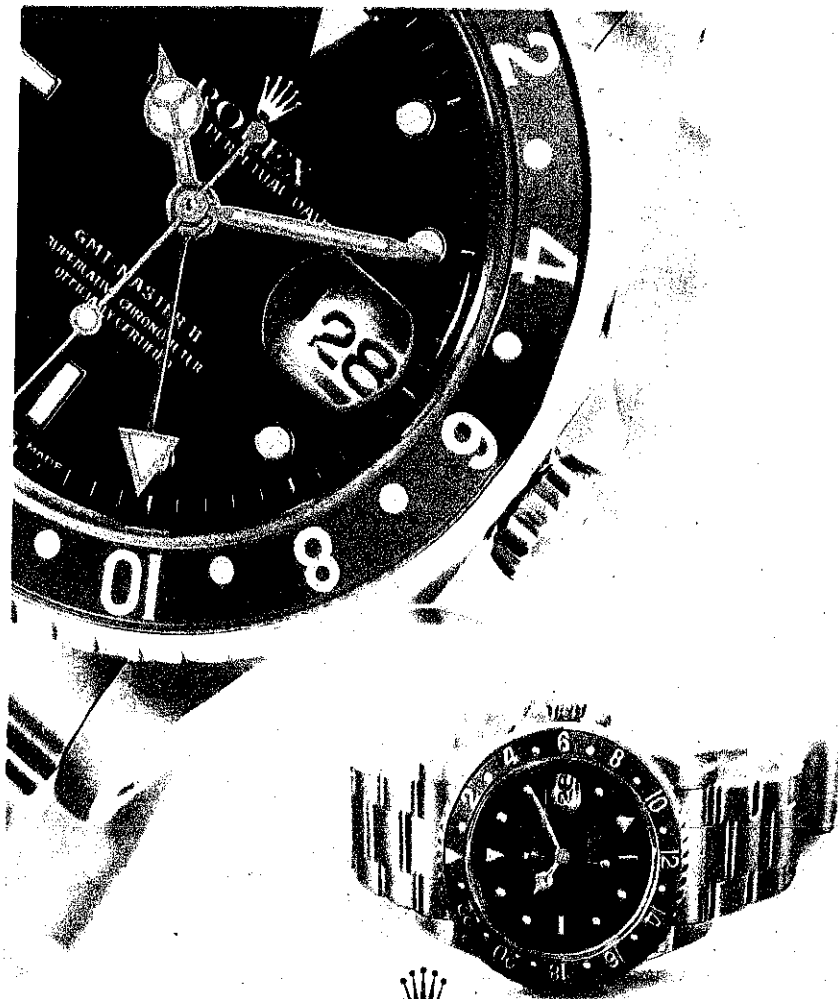
Prairie House Bread Pudding

1 1/2 pound loaf bread, cut into small pieces
Cinnamon
1 stick butter
6 cups milk
5 eggs
1 1/2 cups sugar
vanilla
pinch salt

Coat bread with cinnamon. Melt butter and toss over bread. Scald milk, eggs, sugar, vanilla and salt. Use double boiler baking

Place bread into buttered top pan. Pour milk mixture evenly over bread and bake 350° for 45 minutes till brown on top. Let stand 20 minutes and serve with whipped cream or homemade lemon sauce. This is good served cold, also.

— Prairie House Restaurant Howell




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