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# Novi News



Your hometown newspaper serving Novi and the Lakes area for over 47 years

Thursday, November 6, 2003

hometownlife.com

50¢

Volume 48 Number 23

Novi, Michigan

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## INSIDE



### Dream Homes

This section is filled with house plans and advertising for all sizes of houses -- from 1,200 square feet to 9,000 square feet. — SPECIAL SECTION

## SPORTS



### On their way

Taylor Kennedy's Mike Barrett, right, tries to bring down Novi's Bobby Clemens during Friday night's playoff game hosted and won, 41-0, by the Wildcats. — 1B

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# Csordas, Gatt, Nagy & Paul

■ Only 17.35% cast their votes

By Phil Foley  
STAFF WRITER

Lou Csordas will move two chairs to the left when Novi City Council convenes Monday.

Csordas, competing in only his second election, took the mayor's seat with 610 more votes than his nearest rival, (now former) City Council Member Michelle Bononi.

Csordas declared it a triumph of positive over negative campaigning. "I knew from the beginning that positive campaigning would win," Csordas said he spent

the last 12 weeks walking door to door talking with and listening to people about traffic, controlled growth and roads.

Conceding that he's a little biased, since he endorsed Csordas, St. Rep. Craig DeRoché, (R-Novi) declared him the "right man at the right time." He said Csordas has "the skills and experience to guide the city through

another space of rapid water."

Csordas took the mayor's seat with 52.48 percent of the votes cast for mayor. Janice Sheridan's nearly invisible candidacy generated only 351 votes, which had no effect on the outcome of the election.

The one thing nearly every can-

continued on page 5

# Gunman suspect headed to trial

■ Accused shooter waives preliminary examination

By Phil Foley  
STAFF WRITER

Melvin C. Buckmaster, who Novi Police say shot at three people in Novi Meadows and wounded two Sept. 14, before turning the gun on himself, waived a preliminary



Buckmaster exam before Judge Dennis Powers in the 52-1 District Court Oct. 29.

Assistant Oakland County Prosecutor Paul Walton said Buckmaster, 59, is expected to appear before Circuit Court Deborah Tyner in Pontiac next week for arraignment on three counts of assault with intent to commit murder, three counts of

continued on page 4

NOVI CITY COUNCIL ELECTION NOVEMBER 4, 2003		TOTAL	
Candidate	Novi	Novi	Total
LOU CSORDAS	610	173	783
MICHELLE BONONI	173	173	346
JANICE SHERIDAN	351	351	702
Total Ballots Cast: 2,210			
Total Registered Voters: 12,738			
Total Eligible Voters: 11,387			
Total Absentee Ballots: 1,954			
Total Early Voting: 862			
Total In-Person: 1,845			
Total Invalid Ballots: (1,343)			
Total Valid Ballots: 2,210			
Total Registered Voters: 12,738			
Total Eligible Voters: 11,387			
Total Absentee Ballots: 1,954			
Total Early Voting: 862			
Total In-Person: 1,845			
Total Invalid Ballots: (1,343)			
Total Valid Ballots: 2,210			

# Population shifts to have large effect on Novi area

■ Minority populations move to suburbs

By Pam Fleming  
STAFF WRITER

Minority populations are growing in the suburbs.

This population shift is already having a profound effect on communities, including the Novi/Northville area, according to a Wayne State University professor.

Kurt Metzger, research director, Center for Urban Studies, and director of the Michigan Metropolitan Information Center, spoke about the demographics or population makeup of the area at a Novi Chamber of Commerce luncheon Oct. 21 at the DoubleTree Hotel.

The topic of his talk was "The Changing Faces of Oakland

County: What the Demographics Can Tell You."

"The movement of minorities into the suburbs marked the decade of the 1990s," Metzger said.

### The growth of urban sprawl

Looking at population movements in the tri-county area of Wayne, Oakland and Macomb counties over the past 10 years shows the reality of urban sprawl. People have been moving away from the city and into the surrounding communities.

"We keep reading in the newspapers about the issue of sprawl. The biggest increase in population has been in Macomb Township. Following close behind are the communities of Novi and Canton Township," he said. "They continue to grow dramatically. And, the tendency is for these areas to grow along the highway corridors."

If one looks at the city of Novi,

taking building permits over the last 33 years, the biggest boom was between 1985 and 1989 when there were about 4,000 permits for single family homes and multi-family units, Metzger said.

"And the last five years are going to surpass the previous five in the number of building permits."

He noted that Novi and the entire area actually lost population in the early 1980s, when a lot of people left Michigan and headed to Texas. "But, there was a big reversal of that in the 1990s and 2000s, and that continues to be the case."

As far as enrollment in school districts, "Enrollment is starting to go down in the elementary grades, and that's going to ripple through the district," Metzger said. "But there is continued growth along the 96 corridor. South Lyon and Novi are growing tremendously."

One of the biggest changes

continued on page 6

# Dentist appeals tax fraud conviction

■ Lawyers say IRS painted poor picture

By Phil Foley  
STAFF WRITER

Attorneys for a Novi dentist convicted on federal tax evasion charges in June have filed an appeal with the United States Court of Appeals, Sixth District, in Cincinnati.

Last month, a federal judge in Detroit sentenced Dr. Timothy Kosinski, 45, to 30 months in a federal prison, followed by two years of supervised release, fined him \$60,000 and ordered him to file corrected tax returns for 1996-98.

continued on page 4

# Michigan Environmental Council honors Wixom's Marty Fluharty

By Phil Foley  
STAFF WRITER

Wixom resident Marlene "Marty" Fluharty was recognized for more than three decades of environmental activism Oct. 27 at an annual fund-raiser at Michigan Environmental Council's headquarters in Lansing.

Fluharty, who has been executive director of the Americana Foundation in Novi for the past decade, was presented with the Helen and William Milliken Distinguished Service Award.

"It means a lot to be recognized by mentors and peers for work you never could have done by yourself," she said.

According to David Holtz, the council's communications and development director, Fluharty served as a senior environmental advisor to four Michigan governors, beginning with Milliken, who was the state's longest serving governor.

Along with being executive director of the Americana Foundation, Fluharty is president of The Sierra Club Foundation and one of only three people on that board from east of the Rockies.

Holtz said Fluharty got her start in environmentalism in 1969, leading a fight to save the Pine River Park in Alma, where she lived at the time. As a result of that she became active in the Sierra Club, ultimately becoming a national trainer for the environmental group and penning two how-to books for the organization.

In the late '70s, then Gov. Milliken appointed her to the state's Environmental Review Board. She has also served as a member of the state's Natural Resources Commission and is currently on the state Department of Environmental Quality's Environmental Advisory Board.

Ten years ago the trustees of the Americana Foundation decided they

wanted to learn more about land-use policy and they recruited Fluharty as the foundation's executive director.

The foundation, endowed by Adolph and Ginger Meyer, the last private owners of Tollgate Farms, awards non-profit organizations grants to help protect the state's agricultural base. It also awards grants for historic building restoration and to museums involved in the display of decorative arts.

In 1985, the foundation donated 60 acres of the farm, which included the buildings to Michigan State University and leased the remaining 100 acres to MSU for \$1 a year.

In presenting Fluharty the award, Lana Pollack, president of the Michigan Environmental Council declared she is a "role model to women, environmental professionals, and government officials by demonstrating unwavering integrity, a deep love of nature, an easy manner, and quiet, skillful advocacy."

The council is an umbrella group



Photo courtesy Michigan Environmental Council

Former Governor William Milliken (left) watches as Michigan Environmental Council President Lana Pollack (right) presents Marty Fluharty with the Helen and William Milliken Distinguished Service Award in Lansing.

for 67 environmental organizations across the state.

Fluharty called the award, the fourth awarded since the council began its annual fund-raising event five years ago, an "incredibly amaz-

ing and humbling honor."

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.

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Cal Stone, Editor; Jack Lessberry, VP, Editorial; Grace Perry, Publisher; Richard Brady, VP/COO; Dick Agnien, VP/Editorial; Phillip Power, Chairman of the Board

Our fundamental purposes are to enhance the lives of our readers, nurture the home towns we serve and contribute to the business success of our customers.

17.35% vote

Whether you were pleased or upset with the outcome of Tuesday's election results, don't try blaming the weather as a reason why only a fraction of the eligible voting population got out and said its piece.

Usually, these early-November days are grizzly gray, faced with a piercing sleet and a chill that has people shrumping past campaign workers handing out literature at polling places for the warmth of a precinct. That was hardly the case Tuesday.

No, there was no excuse for the lack of turnout. And if the stifling atmospheric conditions weren't enough, we'd like to think the state of world affairs past and present would have been enough to get people to the ballot boxes to do their duty — yes, duty — as an American citizen.

For those of us not in Iraq or Afghanistan or some other part of the world, for those of us whose freedom is made possible because of the dedication of the bravest of the brave, talking a few minutes out of our lives once a year to connect one end of an arrow to another can't really be considered a sacrifice. It's an obligation.

GOVERNMENT

Per reader request, we have compiled a list so you can get in touch with your local and regional senators and representatives. Their accessibility allows you as voters to voice your concerns directly and allows them to better represent their districts.

- United States Senate: Carl Levin (D-Detroit), Debbie Stabenow (D-Lansing); Oakland County: Executive L. Brooks Patterson; Townships: Jennifer Granholm (D-Northville); State Senate: Nancy Cassis (R-Novi); State House of Reps: Craig DeRoche (R-Novi); 39th District: Marc Schulman (R-West Bloomfield)

OPINION



On stage Performing a scene from the recent Novi High School production of "The Last Night of Ballyhoo" are actors Lauren Lopez (La-la), Ali Sanson (Sunny), and Bryan Dechart (Joe). Showtimes were Oct. 23 and 25.

LETTERS

Tee'd off over coverage

On October 17 and 18, The Michigan High School Athletic Association, Division I golf championship was played at Grand Valley University. This was a two-day, 36-hole event with half the teams (16) eliminated at the end of the first day.

Living the liberal fantasy

After reading Phil Power's article about balancing the state budget, I also want to live the government fantasy. If you spend too much money, don't worry — raise taxes.

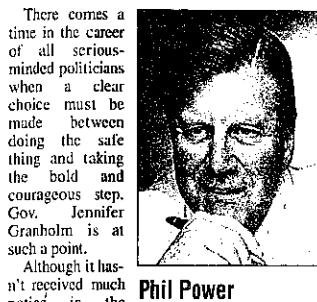
Share your opinions

We welcome your letters to the editor. Please include your name, address and phone number for verification. We ask that your letters be 400 words or less.

OTHER OPINIONS

Does Granholm have the guts it takes to fix budget?

There is a tide in the affairs of men, which, taken at the flood, leads on to fortune; Omitted, all the voyage of their life is bound in shallows and in miseries.



Phil Power

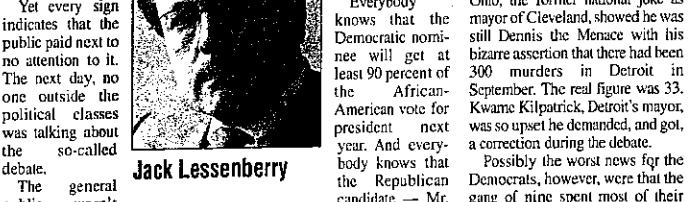
There comes a time in the career of all serious-minded politicians when a clear choice must be made between doing the right thing and taking the bold and courageous step. Gov. Jennifer Granholm is at such a point.

Address defects in the architecture of the state's tax system. Right now, the two big taxes are the 6 percent state sales tax on most goods (excluding food and prescription drugs) that yields around \$7 billion a year, and the Single Business Tax that is indescribably complex (though basically a tax on payroll) that yields around \$2 billion a year.

Phil Power is the Chairman of the Board of the company that owns this newspaper. He would be pleased to get your reactions to this column either at (734) 953-2047 or by e-mail at ppower@homecomm.net.

Dems stumble, bumble along

Last week, to great fanfare, the nine-count-em-nine Democratic candidate had what was called a "debate" in Detroit's swanky Fox Theater.



Jack Lessberry

Bush — will get a majority of white voters. This always happens. In Detroit, both Al Gore and Jennifer Granholm got 94 percent of all the votes — about as close to unanimous as you can be in a democracy.

Jack Lessberry is editorial vice president of HomeTown Communications. He can be reached by phone at (248) 901-2561 or by e-mail at jlessberry@homecomm.net.



Ramez Khuri

"One nation, under God..."

The Supreme Court has accepted a case involving the recitation of the Pledge of Allegiance in public classrooms.

I understand the concept of not having any religion in public classrooms, because that's what some private schools are for, but I think tampering with America's Pledge of Allegiance is a declaration that has been recited every morning in public elementary schools throughout the country for years.

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.

NOVI NEWS STAFF: Grace Perry - Publisher; Cal Stone - Editor; Jennifer Walker - Asst. Exec.; Pam Fleming - Staff Writer; Phil Foley - Staff Writer; Ramez Khuri - Staff Writer; Sam Eggleston - Sports Writer; Janna Garrison - Staff Photographer; Janelle Helder - Staff Photographer; Karen Whitehart - Receptionist; Marcia Croman - Receptionist; Billy Fraser - C.A.D.; braser@ht.homecomm.net

NOVI PUBLIC LIBRARY REQUEST FOR BIDS COMPUTER PURCHASE: Novi Public Library will receive sealed bids for the purchase of nineteen (19) computer workstations (of two different specifications) and some additional peripherals.

NOTICE CITY OF NOVI REQUEST FOR TEMPORARY USE PERMIT TUP 03-040: NOTICE IS HEREBY GIVEN THAT Maybury Park LLC is requesting a Temporary Use Permit to allow placement of a sales trailer at 20793 Maybury Park Drive (Lot 43 - Maybury Park Estates) from November 5, 2003 until November 5, 2004.

NOTICE - CITY OF NOVI REQUEST FOR BIDS UNIFORMS - POLICE & FIRE: The City of Novi will receive sealed bids for Uniforms - Police & Fire according to the specifications of the City of Novi. Bid packages are available at the Office of the Purchasing Director.

Hey Kids! Come Join Our "NO CAVITY CLUB!": All children 10 years of age and under who come in for a dental check-up and have no cavities are entered in a drawing. At the end of the month the boy and girl are chosen as winners of a gift certificate to TOYS R US!

Stephen J. Smith Attorney at Law 1-248-663-4097: Free Consults 20700 Civic Center Dr. Southfield, MI 48076. Workers' Compensation & Social Security Disability.



# Mad Hatter Tea Party returns

The Queen of Hearts will be holding court once again in the atrium of the Assarian Cancer Center on the Novi Campus of Providence Hospital and Medical Centers as the center's healing arts program holds its second annual Mad Hatter Tea Party from 5-7 p.m. Nov. 11.

# Dick Arney to visit Novi Nov. 13

Former U.S. House Majority Leader Dick Arney is bringing his Freedom Works Tour to Novi Nov. 13 to promote the conservative agenda and his new book, "Arney's Assault."

In recent months the group has backed a moratorium on Internet taxes, called on the U.S. Senate to vote on S. 139, the "Climate Stewardship Act of 2003," which seeks to implement caps on energy similar to those in the controversial Kyoto Protocol on global warming.



Photo by Phil Foley

**High tech check**  
Novi Police Chief Doug Shaeffer (right) accepts a \$1,000 check from Kim Taylor, asset protection manager for the Target store on Wixom Road near Grand River Avenue, and from Julius Ganti, Target's district asset protection manager.

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

## CALENDAR OF EVENTS

- Food Drive**  
DATE: Nov. 6  
TIME: 4 p.m. to midnight  
LOCATION: Engage Theatre, 4425 W. 12 Mile Road in Novi.
- Shaw & Tell for Women**  
DATE: Saturday, Nov. 8  
TIME: 8:30 a.m.-4:45 p.m.  
LOCATION: Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI.
- Marshall Field's Holiday Kick-off**  
DATE: Thursday, November 6  
TIME: 5 p.m.-7 p.m.  
LOCATION: Marshall Field's Store at 12 Oaks Mall, Novi.
- Roses-West Rose Society Program**  
DATE: Friday, Nov. 7  
TIME: 7:00 to 9:30 p.m.  
LOCATION: Novi Civic Center, 45175 W. Ten Mile in Novi (exit 162 coming into Novi).

- Novi United Methodist Church Annual Dinner and Auction**  
DATE: Saturday, Nov. 8  
TIME: 7 p.m.  
LOCATION: 41671 W. Ten Mile Rd., Novi.
- Novi Theatres Present "A One-Act Festival"**  
DATES/TIMES: November 14, 7:30 p.m.; November 15, 7:30 p.m.; November 16, 3 p.m.  
LOCATION: Novi Civic Center, Ten Mile Rd., Novi.
- Western High, Walked Lake**  
DETAILS: Tickets on sale Oct. 20, \$15. Senior Citizens \$12 for the Sunday matinee only.
- Jazz Concert**  
DATE: Friday, Nov. 14  
TIME: 8:30 p.m.  
LOCATION: Local Color Brewing Co., 42705 Grand River Avenue, Novi.

# To those who bravely fought for America...

**never forgotten.**

## NOVI COMMUNITY EDUCATION CORNER

- Cooking with Chef Mary Brady-Little Plates**  
DATE: Wednesday, Nov. 12  
TIME: 6:30 - 8:30 p.m.  
LOCATION: Novi Middle School Kitchen/Cafeteria
- Holiday Craft Show**  
DATE: Saturday, Nov. 8  
TIME: 10am - 4pm  
LOCATION: Franklin Road Christian School, 40800 West Pointe Hills Road, At M-5 Between Hagerty Road and Novi Road
- Cooking with Chef Mary Brady-Happy Holidays!**  
DATE: Tuesday, Nov. 11  
TIME: 6:30 - 8:30 p.m.  
LOCATION: Novi Middle School Kitchen/Cafeteria

- Rio Grande**  
57721 Grand River (1/4 mile West of Millard Rd.)  
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- Insurance Exchange Agency**  
670 Griswold Northville  
(248) 349-1122

## OBITUARIES

**Bruce J. Watkins**  
Bruce Watkins of Livonia died October 29, 2003. He was 78. Mr. Watkins was a WWII veteran and a dedicated Detroit Police sergeant who retired after 42 years of service.

**Elizabeth B. Forth**  
Elizabeth Forth of Novi died October 28, 2003. She was 82. Ms. Forth was born September 13, 1921 in Detroit to the late Stephen Schwartz and Elizabeth Usher. She lived in Northville from 1957 to 1976, and had lived in Novi since 1976.

## ENGAGEMENTS

**Mitchell-Chase**  
Amy Mitchell, daughter of Ann Mitchell of Cincinnati, Ohio, and Jeff Chase, son of Dan and Cathy Chase of Cheboygan, announce their engagement.



**Quinn-Larson**  
Joyce and Matt Quine of Novi announce the engagement of their daughter, Allison Quine to Greg Larson, son of Sharon Larson of Novi and Harvey Larson of Bloomfield Township.

Operation Can Do by dropping off non-perishable food donations to area Big Boy Restaurants through December 31. All food donations collected at Big Boy Restaurants during Operation Can Do are given to the Hunger Action Coalition which distributes the food to more than 400 faith-based, nonprofit and public agencies.

## Your cans will help Scouts do

Saturday launched the "Scouting for Food" event, the official kick-off of the 26th annual Operation Can Do, one of the area's largest and longest running social service organizations. On Nov. 1 area Boy Scouts went door to door leaving empty Operation Can Do collection bags at local homes.

Operation Can Do by dropping off non-perishable food donations to area Big Boy Restaurants through December 31. All food donations collected at Big Boy Restaurants during Operation Can Do are given to the Hunger Action Coalition which distributes the food to more than 400 faith-based, nonprofit and public agencies.

# PARISIAN

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# ATTENTION JOB SEEKERS



*Unemployed?*

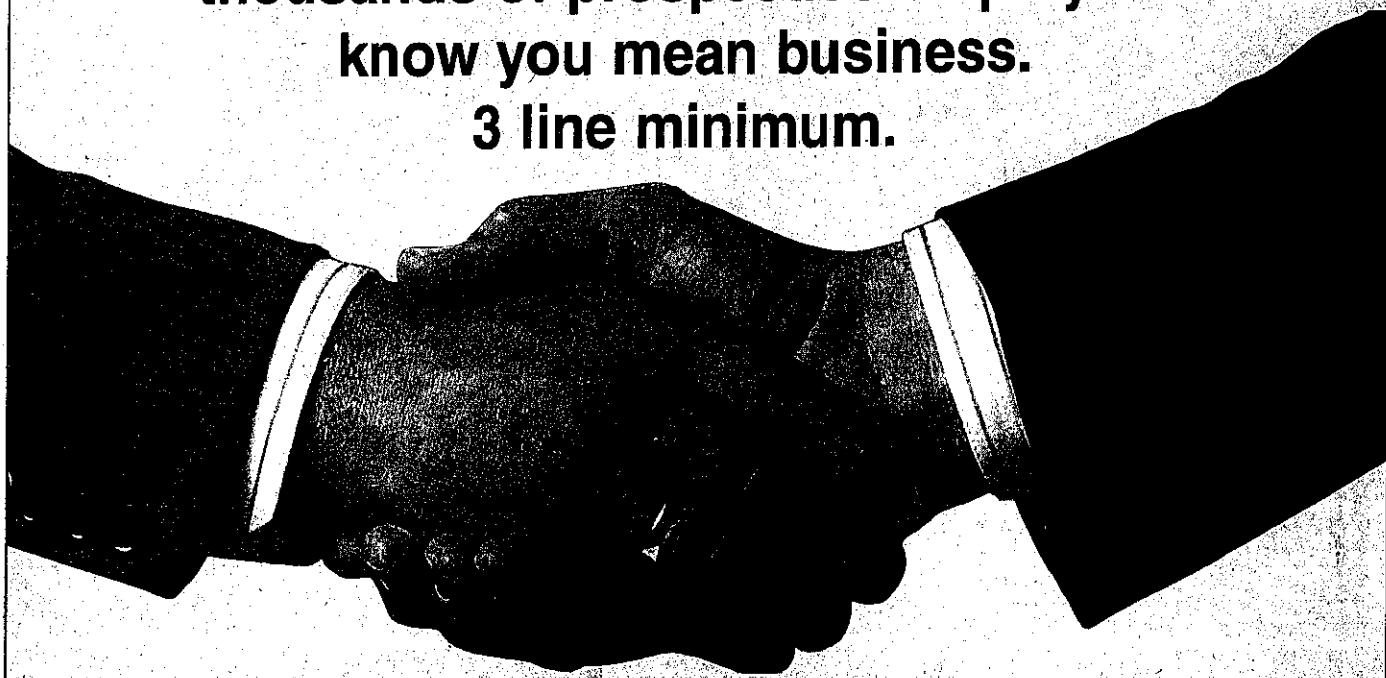
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# Seventh in the state!

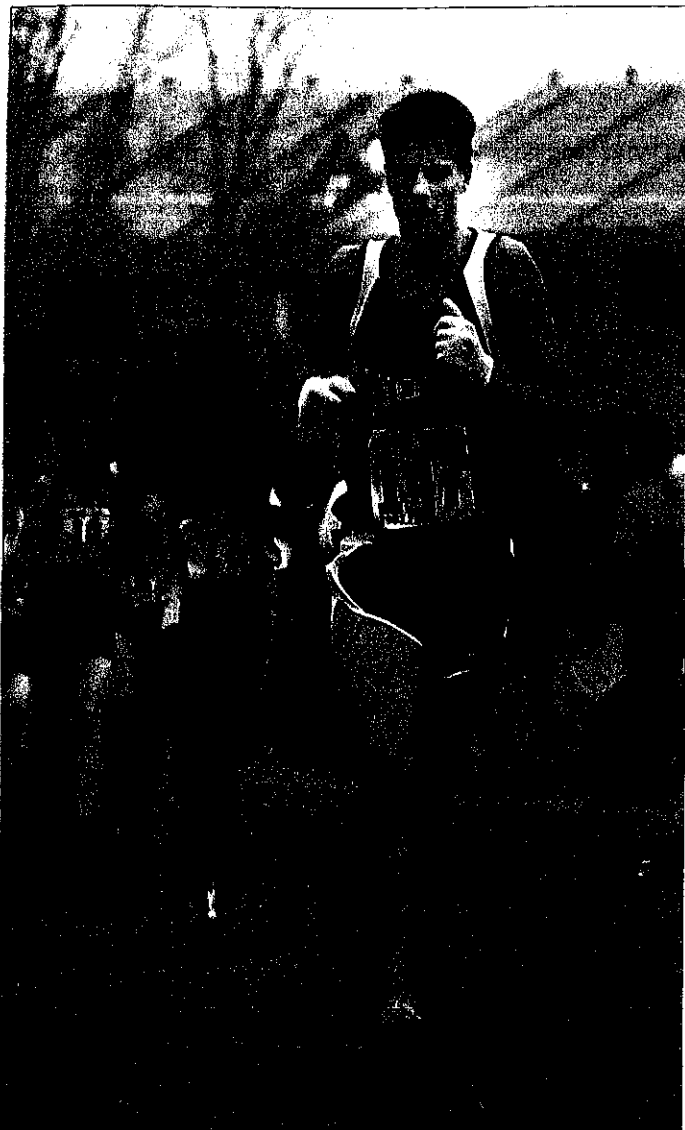


Photo by Mike Shuster

Novi Junior Mark Moore races ahead of the pack at the Division I state cross country finals. Moore and Amol Huprikar earned All-State honors as Novi took seventh.

## Wildcats make a run for it at finals

By Sam Eggleston  
SPORTS WRITER

At what point does winning become a legacy?

For the Novi Wildcats boys' cross country team, running to a top-10 place in the state finals doesn't seem to be an issue. For the past six years, the squad has repeated that feat each and every year, and 2003 proved to be no different.

"We did it again," Novi coach Bob Smith said. "For the sixth-straight year, I am proud to announce that the Novi mens' cross country team finished in the top-10 at the state finals."

Novi raced to a seventh-place finish this year as they collected 252 points in the highly touted and highly attended event. Placing first were Kensington Valley Conference rivals Milford, who won with a convincing 90 points, while Ann Arbor Huron took second with 149 points. In third was a strong Saline team, gather 166 total points, and Grand Ledge took fourth with 2001 and Ann Arbor Pioneer was fifth with 236. Placing sixth and showing how strong the KVC is this year were the Pinkney Pirates, who collected 240 points at the meet.

And the Wildcats have another honor too. For the seventh-straight season, Novi has the right to claim they have some of the best runners in the state on their squad. Juniors Mark Moore and Amol Huprikar were recipients of All-State status thanks to their incredible performances.

Moore ran to a top-10 finish as he took 10th in a time of 15:31.35, while Huprikar finished 13th with a time of 15:33.20.

Though not everyone could take home a coveted All-State medal, there were impressive performances across the board from each and every Wildcat runner.

"Six of our seven racers set a career personal best yesterday," Smith said of his stellar harrier squad.

Eric Joseph, a senior who has been remarkable this season, finished in 47th place and just missed out on his personal record — though his time wasn't anything to scoff at. Joseph put together a 16:22.35 in the most competitive meet in Michigan.

Spencer Ornes, who has shown steady improvement since his first runs with Smith and the Wildcats, ran a 16:28.90 for his personal career best time and took 57th place for his efforts.

Taking 129th was Scott Bergeson, who put together a time of 17:14 to notch a career-best time for the Wildcats.

Claude Miller came to run too, and he finished his long-distance trek in 17:16.40 to take 131st at the finals.

Nick Preketes ran his best ever as well, coming up with a 17:37.65 for a 155th-place finish in the state.

The Wildcats found themselves in some very familiar company as the majority of those finishing in the top-10 in the state were runners who competed in the 7-1 regional at Clarkston — considered the strongest regional in the state.

Finishing first overall was Saline's Dustin Voss, who put together a staggering time of 14:54.45 to blow the competition out of the water. Second place went to Frank Tinney of Ann Arbor Huron, who ran a 15:07.20, while Waterford Kettering's Justin Switzer ran a 15:09.45 for third.

A familiar name in this area was that of Neal Naughton, the stellar runner from Walled Lake Western, who finished fourth with a time of 15:14.30 while Milford's Seth Thibodeau ran to a fifth-place finish in 15:23.60. Muskegon Mona Shores was well represented as well, as Tim Kajjala took sixth in 15:24 and Ryan McCarl took seventh with a 15:28.35. Neil Atzinger of Saline took seventh with a 15:25.30, and Milford's Dan DeRusha finally found himself placing eighth with a time of 15:26.65.

## Adrian Maples will want this one

So you want to see some great playoff football, do you? Well, you're in luck.

The game that is being hailed as the true state championship (not by me, of course) is going to be right in your backyard tomorrow at 7:30 p.m. when the Novi Wildcats play host to the Adrian Maples for the District title and a chance to continue along the road to the Silverdome.

The Maples are for real, folks. They come into this contest with an undefeated record and a coach that knows his football. A passing attack is their greatest



Sam Eggleston

weapon, combined with a running game designed to keep defenses honest. Their own defense has recorded five games with a running clock and most recently did so against Farmington in the first round of the playoffs with a 49-0 shelling of the OAA Division III champions.

They have the ability to open up a defense by exploiting the one weakness that hunts even the best of teams — the passing coverage. Unless you come in with great defensive backs, you're open to this kind of attack as the Maples, and the Novi Wildcats for that matter, have shown all season long.

But, for some reason, I have to stick to my guns when it comes to my Wildcats. Though Adrian has plenty of talent, a great playbook and some impressive coaching, I think Novi has all of that too and home-field advantage to boot.

The Wildcats come in with an undefeated record of their own as well as a huge win over first-round opponent Taylor Kennedy, 41-0. Novi's weapons also include an impressive passing game, and their backfield is full of talent that could start pretty much at any school.

The difference, in my opinion, is going to be the defense. While Adrian's defenders notched five running clocks this year, Novi's has played opponents that just have too much talent to allow such a thing. The Kensington Valley Conference is a strong football conference indeed, with teams like Lakeland and Howell, who finished near the bottom of the standings, probably able to win such leagues as the Mega Gold or the OAA Division III.

The Wildcat defense is supported by such notable names as Josh Buck and the Woods brothers in Josh and J.W., but there are some names that not everyone gets to remember in the paper. How about Joel Dragon? Or Sean Costello? These two guys are in there, banging helmets, all the time. There are a slew of players just like them that make all the difference in a game. They are quick, strong and determined, and most of the time the

Continued on B3

## Novi makes short work of Kennedy

### Up next are undefeated Adrian Maples

By Sam Eggleston  
SPORTS WRITER

By the time things were all said and done, fans had to be wondering if there was anything the Novi Wildcats football team couldn't do.

The 'Cats, who are coached by Tab Kellepourey, made short work of their Division II playoff opponents as they dominated their first-round opponent 41-0.

"They were a real classy team," Kellepourey said after the game. "When you play an opponent like that, you have to leave the field with respect for them."

Kennedy, which was a first-year playoff contender, received the kickoff and quickly realized the tempo of the game wasn't going to be in their favor. After four plays, the Eagles were forced to punt away the football — and Novi took advantage of it as they marched down the field and scored on a 22-yard sprint by J.W. Woods, who broke three tackles on his way into the endzone. Mark Angelocci nailed the point after for a 7-0 lead.

"He wasn't going to be stopped," said Chad Thurman, an offensive tackle that earned All-

**"He (J.W. Woods) wasn't going to be stopped. He wasn't going to quit until he reached the endzone."**

Chad Thurman  
Senior offensive tackle

KVC honors this year. "He wasn't going to quit until he reached the endzone."

And it wasn't as though there wasn't plenty of opportunities to do it. The line, especially the duo of Thurman and Mark Kaminski, were tearing holes in the defense and penetrating deep into the line-backer corps.

"They didn't flow with the play as well as we thought they would," Thurman noted. "That made it a lot easier for us to pick up their linebackers."

The Wildcat defense forced another three and out series and

watched as the offense once again made a statement as David Carnegie took the ball in from 18 yards away. The young running-back, who is sophomore, had two Eagles hanging on him as he dove across the goal for the score and the 14-0 lead after Angelocci tacked on another score.

And then, the defense did it again. This time, Drew Hoffman, a senior defensive back, ate up a pass after Trent Sisson forced a quick throw that went high and over the receiver's head.

"I knew the ball was going over his head, so I broke on it and grabbed it," Hoffman said. "I talked to Trent after the play, and he said he was in the quarterback's face. It felt great to grab that interception, especially in the playoffs."

After a quick exchange of punts, the Novi football team found another score going on the board with 9:37 left on the clock in the second quarter. Woods carried the ball in from two yards away, shouldering through a big defensive lineman for the score as Thurman came down the field and laid a hard block on the drifting

Continued on B5



Photo by John Heider

Taylor Kennedy's Mike Barrett, right, tries to bring down Novi's Bobby Clemens during Friday night's playoff game hosted by the Wildcats.

**Amol Huprikar**  
Junior  
Cross Country

Huprikar showed just what it means to be a Novi Wildcat as he took 13th-place in the state to secure a place as an All-State cross country runner in his junior season. The talented Wildcat not only proved that it takes skill to be among the elite, but also plenty of heart and determination as well.

## Athletes OF THE Week

If you would like to sponsor our Athletes of the Week feature, please contact Jennifer Walker, advertising executive, at (248) 349-1700 or at jwalker@ht.homecomm.net

**Alison Greulich**  
Senior  
Basketball

Though the Wildcats couldn't pull out the victory over the Brighton Bulldogs last week, they were still given a good show by Greulich. The skilled senior scored 21 points to lead both squads on the hardwood and will be looking to continue to lead as the Wildcats prep for District action.





# FOOD

HomeTown Newspapers

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Illustration by Peter Holey / Scripps Howard News Service



Photo by Thomas Busler / Scripps Howard News Service  
Linda Jones gives Ghillie a taste of filling as she makes "puparts" at Three Dog Bakery in Collierville, Tenn.

## Puppy Love: Bakery caters to canines and their companions

By Stephanie Myers

SCRIPPS HOWARD NEWS SERVICE

The bakery smells delicious. Cakes, cookies, biscotti, truffles and cupcakes with frosting call out from behind glass cases.

And if you're good, don't droid too much and can sit and shake, maybe you'll get to sample one, along with a nice rub behind the ear.

The Three Dog Bakery in Collierville, Tenn., just outside Memphis, is a pampered pooch's paradise, where dogs — and their human companions — can come for a treat, a talk and a sniff around.

"It's all about the experience of bringing your dog. We know the dogs' names. We favor over them," says owner Linda Jones. "The whole key is that it has to be fun, and that can translate to the customers whether they have two legs or four."

Linda and Glenn Jones opened the store in 1999 after they visited a Three Dog Bakery in New Orleans. "I just fell in love and said, 'This is what I was born to do,'" Linda says. The couple visited the franchise's headquarters in Kansas City, Mo., and met founders Dan Dye and Mark Beckloff. Then they came back home and set up shop with personal capital.

Three Dog Bakery operates under a licensing agreement. The Collierville store is the only one in Tennessee and one of only 30 in the world, including two each in Canada and Tokyo.

The first was opened in Kansas City in 1989 by Dye, Beckloff and their three dogs: Gracie, Dottie and Sarah. The caricatures of the principal pups grace almost every aspect of the stores and are the namesakes for many of the treats.

When the Joneses were starting out, they say, the hardest thing was learning to decorate the gourmet treats. Three Dog Bakery sent its head pastry chef to Collierville for three days of intense, 10-hour-a-day training. And then Linda and Glenn were on their own.

"It was really baptism by fire," Linda says.

Fresh-baked treats, with names like Benstro Biscotti, Itty Bitty Beagle Bagels, Ciao Wow Cheese Pizza and Ruffles (instead of truffles), sell for prices ranging from three for a dollar for Dottie's Spots Carob Chip Cookies to \$2.75 each for Baking Bars.

Treats are baked daily with all-natural ingredients like rice flour, coconut, wheat flour, honey and cinnamon. The decorative frosting is a low-fat yogurt-based mix that Linda says tastes like flavored cream cheese. And the chocolate is carob, an unsweetened chocolate substitute.

"It's like gourmet health food for dogs," Linda says. "If we ate this stuff, we'd live to be 100."

Linda says that customers come from all over the area and bring their dogs. "The dogs love the experience," she says. "By the time they're at the spotlight, they're leaping over the seats."

In addition to the array of canine customers that frequent the store, Three Dog Bakery has some full-time furry help. Scooby Doo, a 180-pound Great Dane, works Thursdays. Tobi and Bandit, Welsh corgis, work four days a week. And Ghillie, a golden retriever works occasionally, but she can't be trusted on her own, Linda says. Ghillie has been known to steal the merchandise.

For Linda, Three Dog Bakery isn't just a full-time job — it's an all-time passion. "The best thing is keeping her happy," Glenn says. "She can't wait to get here, and I have to drive her out at night."

### MOJO CHICKEN SALAD

(Serves 4)  
4 stuffed boneless chicken breasts (skin on) with Montrachet goat cheese mixture (recipe follows)  
Ancho Chili Rub (recipe follows)  
Mixed baby tufoles  
Grilled asparagus  
Walla Walla onions cut into thin rings to taste  
Cilantro  
Thyme  
Italian parsley  
Mojo lemon vinaigrette (recipe follows)

### MONTRACHET CHEESE MIXTURE

8 ounces Montrachet goat cheese (at room temperature)  
Freshly chopped Italian parsley and a few sprigs reserved for garnish  
1 clove chopped garlic  
Zest of one Meyer lemon grated fine with a microplane grater  
1 tablespoon chopped fresh thyme  
3 tablespoons chopped fresh cilantro  
Salt and freshly ground pepper (to taste)  
Extra virgin olive oil (to taste)

### ANCHO CHILI RUB

1 dried ancho poblano chili  
2 tablespoons kosher salt  
1 tablespoon coarsely ground black pepper  
1 teaspoon dried thyme  
1 teaspoon dried oregano

### MOJO LEMON VINAIGRETTE

5 Meyer lemons  
1 tablespoon champagne vinegar  
1 cup extra virgin olive oil  
Grated zest from 1 lemon  
Salt and freshly ground pepper to taste

Lightly rub the chicken breasts with the Ancho chili rub. Grill over moderate coals until nicely charred. Alternatively, sauté in a skillet, skin-side down, until nicely browned. Finish in a 375-degree oven until just cooked through.

Toss salad mix with vinaigrette and place in the center of each of 4 large dinner plates, leaving about 1 inch of plate showing around the edges. Grill asparagus spears until nicely charred, turning frequently a few minutes. Add over the salad greens.

Grill the Walla Walla onions to taste or serve raw. Arrange the Walla Walla onions over the greens. Add the chicken breasts over the asparagus and greens.

Spoon some additional lemon vinaigrette onto the chicken, the greens, asparagus and onions and onto the edges of the plate.

Garnish the salad with the roasted lemons (see vinaigrette recipe) cut into wedges. If lemons are still hot, take care not to burn yourself from the hot juices. Garnish the salad with a few sprigs of Italian parsley. Serve at once, and let the guests squeeze additional lemon juice as desired from the roasted lemons.

For the cheese mixture: Bring the cheese to room temperature. With a large wooden spoon, cream all the ingredients together until it reaches a spreadable consistency. Add a few drops of extra virgin olive oil, if needed, to make the mixture easier to spread.

To stuff the chicken, gently break down the skin, starting at the narrowest end of the breast. Gently work a finger under the skin, taking care not to tear it.

With the palm of your hand so that it doesn't create a large bulge under the skin but rather resembles the shape of the original breast. This will also help distribute the cheese evenly throughout the breast under the skin.

For the chili rub: Heat the dried chili in a microwave oven on high for 1 to 2 minutes until the chili is completely dried. Chop into coarse pieces and grind in a spice mill or coffee grinder until finely ground. Fold in the other ingredients and store in an airtight container until ready to use.

Trim the bottom third of the asparagus if tough. Blanch briefly in boiling salted water until color changes, about 1 minute. Cool rapidly in ice bath. Marinate in a little olive oil and salt and pepper to taste and finish on a hot grill just before assembling salad.

Marinate the onion rings in a little olive oil, salt and pepper. Grill over a hot fire until nicely caramelized. Keep warm until ready to use or reheat briefly when you grill the asparagus.

# my oh my, WHAT A LEMON

Many cooks are living large with lemon varieties

By Bart Ripp

TACOMA NEWS TRIBUNE

What is good for you, has a vivid glow, has a distinctive taste and is free at any restaurant? Lemons!

Think about lemons — the way they look, their many uses from furniture polish to lemonade, how inexpensive they are.

"Lemons: Growing, Cooking, Crafting" (\$18.95, Chronicle Books), an interesting celebration of the lemon by Kate Chynoweth and Elizabeth Woodson, sparks an exploration into lemon varieties.

"I grew up in Canterbury, N.H.," Chynoweth said, "but my mom (Judy Chynoweth) was from Miami, Fla. Every winter, a big box of citrus from Florida would come in the mail — oranges and Meyer lemons and regular lemons."

"That gave me an early love of lemons. When I grew up and moved to Seattle, I started to learn about the history of lemons. I thought they originated in the Mediterranean. They came from India. It was fascinating."

While there are about 200 varieties of lemons grown in the United States, 20 or so common cultivars are available in supermarkets, produce markets and specialty food stores.

The most common is the Eureka — a fruit with a thick peel, a juicy pulp, a mildly oblong shape and the knack for growing vigorously almost year-round in California.

Eureka originated in seed from an Italian lemon called Lumiano. The seed was planted in Los Angeles in 1858. By the 1880s, it was propagated by rancher Thomas Garey, who named it Garey's Eureka.

Next in popularity is the Lisbon, a lemon that originated in Portugal about 1820, was introduced to California in 1849 and is nearly identical in qualities to Eureka.

The Meyer, a hybrid cross of a lemon and a mandarin orange, was discovered by a Dutch explorer born Frans Nicholas Meyer (1875-1918), a botanist and gardener who worked in the Amsterdam Botanical Gardens.

"I withdraw from humanity and try to find relaxation in plants," Meyer wrote in a 1901 letter to a friend.

That was the year he arrived in New York and got a job in the U.S. Department of Agriculture greenhouses in Washington, D.C. Meyer changed his name to Frank N. Meyer and became an itinerant nursery worker, landing jobs at businesses that would pay for his global plant exploration.

He went to Chile. He traveled to California. And in 1908, Meyer ventured to China.

Near Beijing, he found a plant growing in a pot located in a doorway. It had a sweet taste. It was the orange-lemon hybrid that bears his name.

He brought the lemon to America, along with specimens of persimmon, lotus, the Chinese horse chestnut and the now-popular herb called ginkgo biloba.

Meyer collected some 30,000 plant specimens. He introduced soybeans to America, plus new types of grain, fruit, vegetables, bean sprouts and bamboo. Planning to return to America from another Chinese trip in 1918, Meyer sailed down the Yangtze River to Shanghai. He died under mysterious circumstances.

Friends recalled a letter he had written while in China.

"Our short life," Meyer wrote, "will never be long enough to find out about this mighty land. When I think about all these unexplored areas, I get fairly dazzled. ... I will have to roam around in my next life."



lemon

## Fish in paper

FOOD NETWORK KITCHENS

Who says fish is difficult to cook? There's a simple way to cook delicate fish (such as sole, pompano and tilapia) resulting in great flavor but low in fat:

■ Preheat the oven to 350 degrees.

■ Cut a large circle out of parchment paper — large enough for half to cover a piece of fish fillet. Brush one half of the circle with butter or olive oil. Place the fish on the buttered half. Season the fish with salt, pepper and any of your favorite spices and herbs.

■ Cut a carrot and a zucchini into 1-inch batons and place on top of the fish (any vegetable that does not require a long time to cook can be used). Fold the other half over the ingredients. Seal the edges by making small pleats all the way around the paper. Twist the last fold several times to ensure that the edges are securely sealed.

■ Transfer the fish in paper onto a baking sheet and place it in the oven. Cook for about 20 to 30 minutes, depending on the size of the fish (check for doneness by poking a small hole with a fork (steam should come out) and taste the fish. The fish and vegetable juices will stay trapped in the paper, providing a flavorful steam that gently cooks the fish.

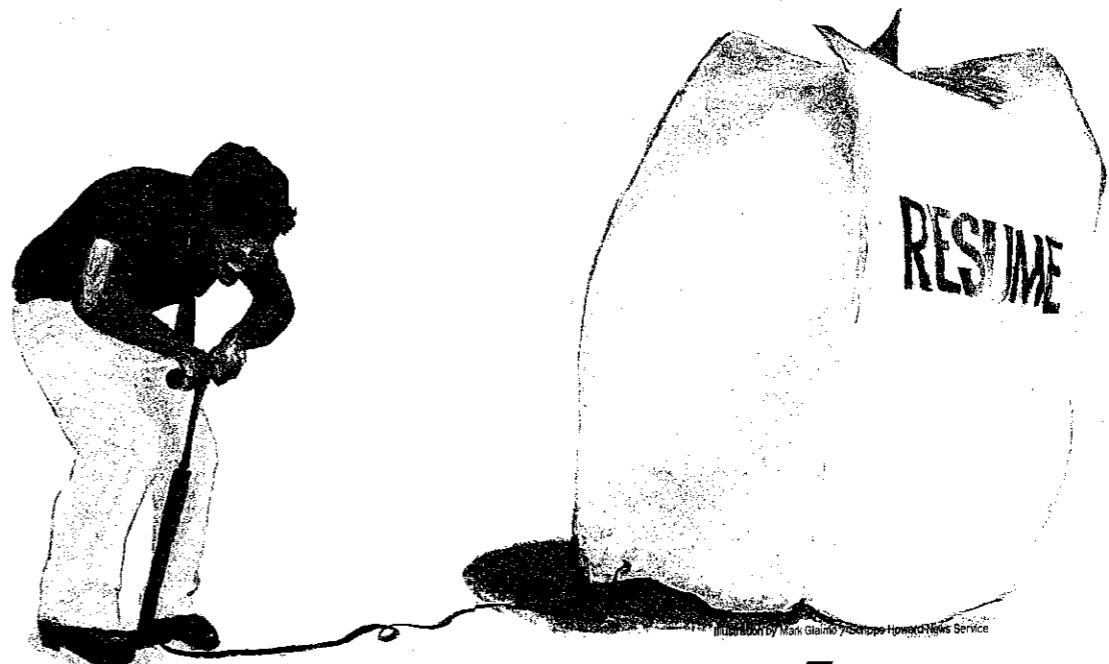
■ Serve the fish still in the paper on plates and let your guests cut open your culinary creation for themselves.



# MONEY

HomeTown Newspapers

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## Resumé Padding hard to resist

There are more ways to catch liars, yet many applicants keep telling tales

By Karin Rives  
RALEIGH NEWS & OBSERVER

Promotions that never occurred. Fabricated college degrees. Work experience that doesn't add up. Running background checks on prospective employees is easier than ever, but that hasn't deterred job seekers from embellishing their resumes.

Especially in a soft economy, hiring managers say they constantly run into applicants who use fictitious dates to cover up stretches of unemployment. Others exaggerate their skills, sales figures or work responsibilities to shine in a competitive job market.

Some create blatant lies, confident they won't be caught. "I had a person who listed four jobs, and when I called to verify her employment, she hadn't worked at any of those places," recalled Patti Heckman, vice president of human resources for Sports Endeavors, a direct-mail company in Hillsborough, N.C.

"I was floored. But it's just one of those things: People need jobs, and they're going to do what they feel they need to do to get those jobs."

At least half of the resumes submitted to The Accuro Group are padded in some way, said Jennifer C. Dunleavy, president of the Cary, N.C., human resources consulting and staffing company.

She recalled one applicant with an impressive corporate career, including a former title as vice president, who lied to her agency about having earned an important professional license.

"Particularly in this job market, people also embellish titles and areas of responsibility at their former jobs," Dunleavy said. "And if there's a salary history listed on the resume, it's often exaggerated."

Beyond checking with references and educational institutions, her company does skill assessments to determine whether a job applicant really knows how to use, say, a software program that he or she claims to be familiar with.

Such background checking is key also when job applicants are found online. Job boards such as Monster.com and HotJobs.com, which post tens of thousands of resumes every day, say they don't screen any resumes before they're posted.

Keith Poston, director of Progress Energy's media relations and employee communications office, said the Raleigh, N.C.-based utility goes by this rule: "If applicants look too good to be true, they probably are."

The unwillingness by many employers to say anything negative about a former worker for fear they might get sued makes uncovering a lie even harder. That's why hiring managers are trained to ask probing questions to sort people with embellished resumes from those who are truly experienced and talented, Poston said.

Over the years, Progress Energy has had to rescind job offers after an applicant slipped through in spite of

such efforts. That meant wasted time and money for the company. Such problems pale in comparison to the public embarrassment an employer suffers when a corporate leader is ousted because he lied on his resume.

Some companies expect that their screening process is rigorous enough to discourage fraud. But there are also areas where most hiring managers will have difficulty asserting what's true and what's not.

Many recruiters expect job applicants to automatically inflate their current salary. They get around that by instead asking what his or her pay expectations would be, said Amanda Mancuso, human resources director for Scynexis, a Durham company that does chemical research for the pharmaceutical industry.

Carolina Investigative Research of Cary conducts hundreds of background checks on job applicants every week, for employers, looking at everything from a person's driving and criminal records to college degrees and previous employment. Many clients are contractors who send employees to work in private homes, said company president Ann Lane.

With more employers paying closer attention to hires, Lane's staff has more than doubled in the past five years. Today, seven employees at the firm use phones and the Internet to probe a person's professional and personal background.

"I had one lady who said she was a runner-up for the Miss North Carolina Pageant and one who was a Business Woman of the Year," Lane recalled. "Some of these things are just impossible to track down."

But they, too, can have difficulty confirming every detail.

"It lets you, very early in the process, determine who are candidates," Nick said. "This lets managers make an informed management decision. The biggest predictor of job success is job match."

## Software helps employers assess job candidates

By Larisa Brass  
SCRIPPS HOWARD NEWS SERVICE

For Ann Yates, good labor is getting harder to find.

"Let's just say somewhere in this younger generation the ball has been dropped with work ethic," said the owner of Nature's Pantry, a natural-foods store in Knoxville, Tenn.

"There's definitely young people out there who have a good work ethic, but there's a lot of young people who don't."

About a year ago Nature's Pantry began using a Web-based software program to help screen prospective employees for traits like work ethics and honesty, and for problems such as substance abuse.

Candidates take the 20-minute online test before Yates conducts the interview, and the program proposes specific interview questions based on applicants' responses.

"I find it useful to use on (potential) employees I don't know," Yates said. "We don't hire people totally based on that, but it helps us in our interview process."

The program was developed by Texas-based Profiles International, which specializes in employee-evaluation software that helps screen job candidates and evaluate employees and managers once they're hired.

Unsuccessful hiring is a huge source of loss for many companies, said Nick Natale, who with his father Tom launched Pro View Systems in Knoxville in 2001.

"Sixty-seven percent of people today are in the wrong job," said Nick, who noted that it typically costs businesses from \$30,000 to \$150,000 for each employee who doesn't work out.

The problem, the Natale said, is that most owners and managers hire based solely on resume or gut instinct rather than whether they believe a candidate can do well in a given job. "You hire on experience, and you fire on attitude and job ethic," Tom Natale said.

Nick Natale said initial set-up of the Profiles system costs about \$1,000, and then the price of subsequent assessments ranges from \$25 to \$350 apiece.

The Natale said the software-based questionnaires offer more objective analyses of job candidates, based on the performance of a company's top employees in a given position.

The questionnaires also allow employers to ask tough questions in a non-threatening environment, either on the seeker's home computer or at an isolated work station in the company.

In a pre-job interview survey, applicants are asked questions such as: Is it easy to steal merchandise/goods at your present (or last) job? How many times have you been late for work for any reason in the past year? Do you consider yourself the best at what you do at work?

"With our assessments, they're at a level of sophistication and development (so that) you don't know what the correct answer is," Nick said.

For example, if an employee looks too good, answering every question with what an employer would want to hear, the program raises a red flag.

For applicants seeking salaried or higher-level positions, there are further levels of the testing that dig deeper into an applicant's qualifications.

Based on applicants' answers and how they stack up to the requirements for the job, the software sends up red flags to alert an interviewer to potential problems and suggests specific questions to ask that relate to the answers on the survey.

"It lets you, very early in the process, determine who are candidates," Nick said. "This lets managers make an informed management decision. The biggest predictor of job success is job match."

### BUSINESS ADVICE

## Our longer lives

By Loretta Kalb  
SACRAMENTO BEE

We're living longer these days. The evidence goes beyond the big jump in centenarians. (There are 50,000 centenarians nationally, and the numbers are expected to double each decade.)

The evidence now extends to insurance companies such as USAA Life Insurance of San Antonio, Texas. The company has established lower premiums for its term life insurance products in 39 states. The new rates incorporate a decrease of 10 to 30 percent, on average.

But the astonishing shift isn't just in the lower rates. The revised actuarial tables increase maximum theoretical life expectancy to 120 years, a 20-year increase since the last update in 1980.

While it's highly unlikely that someone would actually live to 120, according to USAA, the American Academy of Actuaries consider this age to be the absolute maximum that an individual might reach.

## Rock solid: Gemologist herself is a jewel of the trade

By Michael Donahue  
SCRIPPS HOWARD NEWS SERVICE

Diamonds are Carmen O'Malley's best friend. So are emeralds, rubies and Rolex watches.

As a gemologist and laboratory director at American Gemological Laboratory in Bartlett, Tenn., a Memphis suburb, O'Malley identifies and grades colored stones and jewels for individuals and major jewelry store owners.

She recently struck up a friendship with a handmade platinum, diamond and sapphire ring she appraised at almost \$200,000. She wasn't fazed by the value: "I see so much," she said.

One woman brought a load of jewelry in a Tipperware storage bin to the laboratory. "She was going through a divorce and needed to document everything for a settlement." Someone else wanted to know the value of 65 pieces of jewelry for a divorce settlement. "She had so much stuff she didn't know what she had."

As an independent gemologist with a reputation for meticulous appraisals, O'Malley's expertise is sought after by high-end jewelry stores as well as individuals. Many jewelry stores give appraisals, which means giving a value based on knowledge and experience, but O'Malley, 47, said, "I'm independent, so I have no reason to lie. I just tell it like it is."

O'Malley worked as a restaurant manager after graduating with a Spanish degree from the University of North Carolina at Asheville. She became interested in the jew-

elry business after a friend asked her to sit at a booth and pass out magazines at a jewelry trade show in Atlanta.

She was attending a party for the late Memphis wholesale jewelry owner Max Fargotstein when she met her future husband, a jewelry sales manager for Fargotstein's firm. She attended Fargotstein's jewelry schools and learned about repairing and casting and eventually moved up to become the company's gemstone department manager.

Over five years — with O'Malley at the helm — Fargotstein's gemstone sales rose from \$6,000 to \$2 million annually.

O'Malley left Fargotstein's and went out on her own as a jewelry salesman. After her husband died in 1997, she concentrated on appraising and moved to her present location, where she also sells jewelry and offers full-service jewelry repair and pearl stringing.

Much of her business comes from people who want to update their old appraisals. Jewelry should be re-appraised every three to five years because diamonds and other stones increase in value, O'Malley said. "I've had people come in who've lost their diamond. They haven't had it appraised in 15 years. So, their policy didn't come close to replacing it."

People who recently inherited jewelry and don't know its value bring it to O'Malley. "I will just look at it and go, 'No, that's costume. OK. That's genuine.' I separate it for them and I don't charge them."

Her written appraisals are more extensive.



Gemologist Carmen O'Malley grades a Zambian emerald with a jeweler's loupe and a trained eye.

She examines the jewelry on the spot. The customers are given written reports and photographs or receive the information later in the mail. She charges \$40 for the first piece and \$25 for each additional piece.

O'Malley uses state-of-the-art instruments and technology to provide consistent and accurate grading analysis. These include a microscope, refractometer, scales, the Gran Colorimeter, which prints out the exact color of a diamond within seconds, and the

Sarin Brilliant Eye, which gives a flawless cut analysis in seconds on the computer monitor.

She also uses a simple jeweler's loupe. "There's not a machine that does clarity. It's just visual. I have to look at it."

"The hardest to do is an antique necklace with 200 tapered baguette diamonds that I have to measure individually and figure out the weight and look up in my book. It's time consuming."

# Wanted: Best!

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HomeTown

# REGIONAL MARKETPLACE

Page 08

Thursday, November 6, 2003

## MONEY MATTERS

### Prepare now for winter, higher natural gas costs

The Old Farmer's Almanac has predicted a colder than normal winter for the northeast, Great Lakes and Midwest.

Those of you who question the validity of the Almanac's weather predictions might be interested to learn there's actual science behind their forecasts, according to editor Janice Stillman. In the most recent edition of the publication she demystifies their weather predicting methodology, which, she says, draws from the disciplines of climatology, meteorology and solar science, and not from studies of the acorn gathering activities of the Dublin, N.H. squirrel population.

If The Old Farmer's Almanac is correct, Michigan consumers will be turning up their thermostats this coming winter. Natural gas prices are subject to the market forces of supply and demand. When demand increases at a greater pace than production, prices go up. Citing Michigan's depleted natural gas reserves, which happened as a result of a colder than normal winter and spring, the Michigan Public Service Commission (MPSC) is predicting an average increase over the winter months ranging from \$9 to \$29 per month. But that's assuming we have a normal winter. We'll see even more of an increase in our monthly bills if we experience a long bout of below normal temperatures.

What can you do to make your house safe and comfortable in the coming months, while keeping your energy costs to a minimum? Follow these simple and inexpensive suggestions.

**Utilities** - Check your furnace's thermostat to make sure it's working properly and the pilot light is functioning. Better yet, have a professional inspect your furnace to make sure it's in proper working order. Move furniture and drapes away from ducts or radiators. Clean furnace filters monthly. Dirty filters restrict airflow thereby increasing energy use. If indoor air quality is important to you, consider using a high efficiency filter like the Filreite filter by 3M. According to the American Lung Association, high efficiency filters capture 30 times more allergens than standard fiberglass filters.

**Windows and doors** - Drafts can account for up to 25 percent of your heating bill. Check the caulking and weather stripping around doors and windows. Additionally, check to make sure your doors and windows shut tightly.

**Room temperature** - Lower your thermostat during the day from 72 degrees to 65 degrees to save some 10 percent on your heating. To reduce the energy wasted heating a house when no one is home or everyone is asleep, consider installing a programmable thermostat. Programmable thermostats allow for multiple daily settings and automatically adjust the inside temperature when the temperature outside changes.

**Hot water temperature** - If you adjust your hot water heater to the warm setting of 120 degrees, you'll not only prevent the scalding of hands, but you'll save up to 11 percent on water heating costs. For additional savings, consider wrapping your tank with jacket insulation. Homes with older tanks especially benefit from this because older heaters have little internal insulation. Insulating jackets typically sell for \$10 to \$30. Before insulating your water heater, consult your owner's manual.

**Chimney** - If you haven't used your fireplace since last March, check it for animals, leaves and debris. Fireplaces account for some 12 percent of a home's heat loss. When you're not burning a fire, keep your fireplace damper closed.

**Attic** - The Department of Energy recommends that insulation over the heated part of a house should be at least six inches thick. Exposed ducts in attics can contribute to up to 15 percent of air loss in a home. They should be sealed and insulated by a qualified professional.

**Trees** - Trim trees and remove dead branches. Snow, ice and wind could make weak branches break and fall on your home or someone walking on our near your premises.

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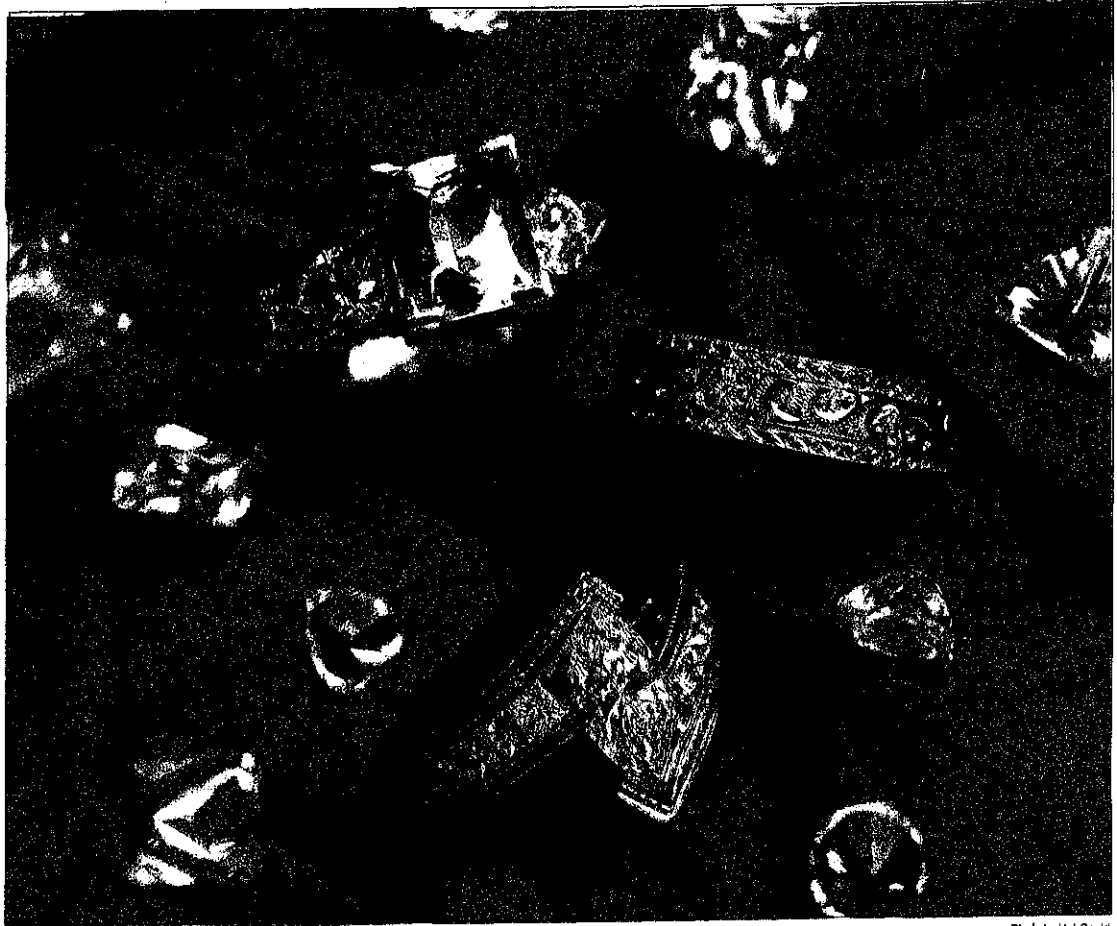


Photo by Hal Gould

The holiday season is full of gift-giving opportunities at Milford Jewelers, located at 441 N. Main Street in historic downtown Milford.

## Milford Jewelers: Diamond-buying made easy

Buying a diamond is simple.

But buying a quality diamond at a price you can actually afford can be quite challenging. That's why Milford Jewelers dedicates itself to educating customers about how to get the most sparkle for their dollar.

And don't let anyone fool you. There are deals to be had this holiday season, especially for customers who have done some basic research and who know their budget.

"The whole notion that buying a diamond is rocket science is crazy," said Tamar Aguilar, who along with her brother, Jacques Chopjian, owns Milford Jewelers, located at 441 N. Main Street, in historic downtown Milford.

Tamar and Jacques' family has been in the jewelry business for more than 30 years. The family owns four retail stores, operates its own jewelry manufacturing plant and specializes in handcrafted custom design.

"Buying a quality diamond is not a difficult process — if you find a jeweler who will

spend time with you and work with you to stay within your budget," she said. "That's our specialty."

Indeed, Tamar makes no qualms about her family's commitment to customer comfort.

"This is a big investment for people," she said. "That's why we spend so much time with our customers, looking at diamonds, discussing their budget options and, most importantly, helping them understand what actually makes a good diamond."

The goal: Get customers a good diamond deal for their money.

"There are plenty of ways to buy a quality diamond," said Jacques, who typically meets with international diamond dealers twice per week. "But getting a good price for a quality diamond requires first knowing your budget."

He said customers who know what they can actually afford enjoy an immediate advantage over those who do not. He said knowing specific budget parameters allows

Milford Jewelers to immediately request from its importers quality diamonds within that specific price range.

"Rather than looking at diamonds which may be too small or too expensive, we are able to zero right in on a specific range of diamonds — without going over someone's budget," Jacques said.

"From there, we can help a customer determine which diamond is actually a better deal."

He said such a philosophy is the polar opposite of the "up-sell" sales tactic often employed by other retailers.

"There are millions of diamonds in the world," Jacques said. "Customers should never let anyone tell them they are 'not spending enough' on a diamond. That's ridiculous."

"Spend what you can afford," he added. "There's a diamond for you somewhere."

Still, how do you actually buy a diamond? Tamar and Jacques agreed the journey should start with a little independent research

([www.GIA.org](http://www.GIA.org)).

"Knowing even a little about diamonds, especially the Four C's, can be very helpful," Tamar said. "Familiarize yourself with some basic terms, then make a list of questions."

Tamar said the Four C's include clarity (clearness), color (white is best, unless a specialty stone), cut (shape and proportion) and carat (weight).

"A good jeweler will understand this is a big investment for you and should take the time to answer any questions you might have," she said.

Tamar said Milford Jewelers has access to diamonds of all shapes and sizes, including much coveted GIA-certified diamonds. Such stones are independently rated by respected diamond laboratories and are available with authenticity certificates.

The GIA (Gemological Institute of America) is the world's most respected gemological laboratory.

"Finding a diamond is not difficult," Tamar said. "But finding one you like at a price

### THE FOUR C'S

**Clarity:** Critical for diamond selection. Indicates clearness and imperfection rating.

**Color:** The whiter the better. Cut: Shape and proportion of diamond. Each helps determine ultimate "sparkle."

**Carat:** Weight, not size. Least critical of the Four C's. Better to buy a smaller diamond with better clarity, cut and color.

### And then one...


Add one more "C" to your list before going shopping: Cost. Know your budget before you start shopping. At Milford Jewelers, a quality diamond can be found at any price range.

you can afford requires both a customer who knows their budget and a jeweler who is knowledgeable and willing to go that extra mile for you.

"At Milford Jewelers, that's what we specialize in — doing what everyone else says can't be done. And for less."

**"The whole notion that buying a diamond is rocket science is crazy... Buying a quality diamond is not a difficult process — if you find a jeweler who will spend time with you and work with you to stay within your budget. That's our specialty."**

Tamar Aguilar  
co-owner, Milford Jewelers



Tamar Aguilar & Jacques Chopjian, sister-brother, co-owners

## MILFORD JEWELERS

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