

GOING ORGANIC!

PAGE 11A



My Novi News
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PARKS & REC
PAGE 10A

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PAGE 1B

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Novi News

THURSDAY, FEBRUARY 8, 2007

WWW.NOVINNEWS.COM

VOLUME 51 • NO. 37 50 CENTS

District Proposal: \$26.4M

LOVING BREATH

Local Couple Recalls Heart-Wrenching Affair

Matters of the Heart

By Victoria Mitchell
NEWS STAFF WRITER

Nearly 65 years ago, Conrad and Phyllis Ganshorn exchanged matrimonial vows.

For better or worse, in sickness and in health.

To the Ganshorns, their decades-long relationship has been a matter of the heart — literally.

Heartache

Phyllis remembers when her husband Conrad suffered a heart attack 19 years ago.

The attack wasn't cataclysmic, she recalls, instead, it lingered.

"... He kind of didn't feel good for a couple of days," she said. "On Sunday, he had what we thought was indigestion."

Phyllis said she was in the waiting room the next day at the doctor's office when her husband's doctor called an ambulance, rushing him to the emergency room.

Phyllis said he ended up in the intensive care unit.

"I stayed pretty calm," she said. "Basically, I'm a nervous person, but in emergencies I stay calm."



SPOTLIGHT NOVI: MY INSPIRATION

What is SPOTLIGHT NOVI? Every week the Novi News reviews in-depth one aspect of local life. Next week: MY DIVERSITY.

School Board Will Discuss Bond Strategy Tonight

By Renee Gates
NEWS STAFF WRITER

Tonight the Novi Board of Education is expected to consider putting a \$26.4 million bond proposal before voters May 8.

According to district officials, the bond will address the renovation of three elementary schools, security in the district and improvements in technology.

The \$26.4 million bond recommendation was part of a long-range plan offered by a citizen's group formed in February 2006 to address school utilization and redistricting in Novi.

"It all started with a citizen's committee of over 40 people that live here in the district and made their recommendations last spring," said Novi Schools Superintendent Peter Dion.

"It is born from the long-range plans put together two years ago of (citizens) wanting equitable facilities for all the kids in the district, and right now three of our elementary schools don't have equitable facilities," he said.

In December 2006, the Board authorized a 'preliminary qualification application' to the Michigan Department of Treasury. The application listed Orchard Hills, Village Oaks and Parkview Elementary Schools and included proposed con-

Story Chat

What do you think?

Tell us at

WWW.NOVINNEWS.COM

INSIDE

A 10-year history of Novi Public School bond proposals. Page 12A

See BOND, 12A

Gun Range: Council Takes Another Shot

By Greg Migliore
NEWS STAFF WRITER

Plans to build a police gun range are inching forward — despite objections of some City Council members and questionable future funding.

Council members approved a contract with Redstone Architects Inc. Monday to design an indoor shooting facility. But according to Novi officials, the project is still underfunded by about \$725,300.

Finding a funding source to bridge the shortfall is the project's next major hurdle. Future money could be set aside during this year's budget planning.

Council members have already shot down plans to use \$1.2 million

INSIDE

Council Notebook. Page 7A

See GUN RANGE, 7A

CAN YOU SAVE MY LIFE? PAGE 14-15A

See HEART, 14A

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MY READER INDEX

Classifieds	3D
Class Notes	6A
Education	12A
Faith Calendar	19A
Fortune	5A
Health	3A
Letters to the Editor	16A
Neighbors	6A
On Campus	10A
Opinion & Letters	16A
Phil Power	17A
Regional Marketplace	9-10B
Rock Financial Showplace	21A
Senior Life	8A
Sports	1B

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'Equal Justice': Novi Woman Explores Federal Judge's Life

By Greg Migliore
NEWS STAFF WRITER

Judge Damon Keith stared down two presidents, spurred integration and continues to serve as a modern standard-bearer for the civil rights movement.

His landmark rulings inspired Novi resident Shawne Duperon to chronicle Keith's life in a half-hour documentary called "Judge Damon J. Keith."

Equal Justice Under the Law." It's airing this month on PBS.

Duperon, an Emmy-winning local TV producer and media consultant, spent parts of four years

See JUDGE, 2A

Photo by JOHN HEIDER/Novi News

Novi resident Shawne Duperon has completed a PBS documentary about Detroit native Judge Damon Keith.



NOVI WEEKEND PLANNER

FRIDAY

Looking for love? Come to the Valentine Concert with the Novi Chorales 7 p.m. tonight at the Novi Senior Center, 25075 Meadowbrook Road. Hot fudge sundaes will be served during intermission. Attendees 55 and older must pre-register at the center. Admission is \$6.

SATURDAY

Come to the Bridal Expo noon-5 p.m. today and Sunday at the Rock Financial Showplace, 46100 Grand River Ave. This is Michigan's largest expo and will feature prizes, fashion shows and hundreds of experts. (888) 900-3976.

SUNDAY

Go ice skating today at the Novi Ice Arena! Open skate is from 3-4:50 p.m. and costs \$4 for residents. (248) 347-1010.

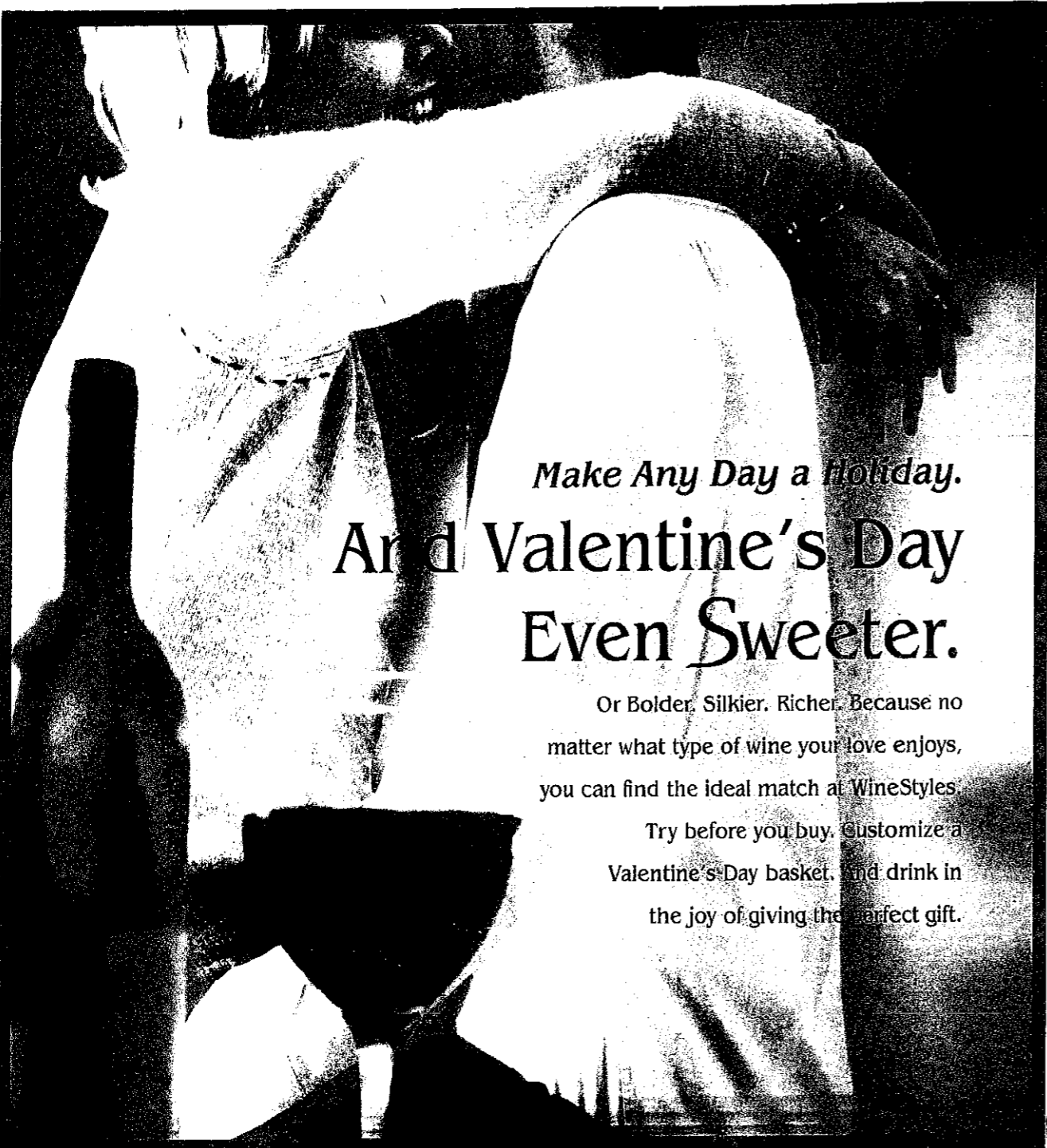
My Novi Bulletin Board!

Novi's official events calendar. Page 18A.



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GUN RANGE: Council Targets Design, Funding

continued from 1A

of the city's federal drug forfeiture money for the gun range and improvements to police headquarters.

The deal with Redstone is for up to \$143,828, being drawn from the original \$1 million allocation made by the council in September 2005. The firm will draw up plans for a gun range at Novi's Field Services Complex off 11 Mile Road.

Council approved the Redstone deal, 4-2. "I think that a gun range is exactly what we need," Mayor David Lantry said.

Members Andrew Mulch and Lynne Paul dissented. Toni Nagy, who has been against gun

"I won't vote for the request simply because I want to be consistent in my position. I just don't want to send mixed messages."

Andrew Mulch
 Novi City Council Member

range plans, was absent. Mulch, renewed his disapproval, citing financial reasons. "I won't vote for the request simply because I want to be consistent in my position," he said. "I just don't want to send

mixed messages."

Greg Migliore is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 108 or gmigliore@gannett.com.

COUNCIL NOTEBOOK

Council Notebook

Feb. 5 Meeting
 Absent: Toni Nagy
 Next Meeting: 7 p.m. Feb. 12 at the Civic Center

Road Deal approved

Council members unanimously approved a contract with URS Corporation for design and engineering services for the 2007 Neighborhood Road Program.

The deal is expected to cost \$142,777.

Green buildings tabled

Council members voted 4-2 to postpone a resolution for environmentally-friendly building policies. Andrew Mulch and Lynne Paul, who wanted the matter to go forward, dissented.

Sewer deal moves ahead

Council members voted unani-

mously to award a \$166,775 contract to Anglin Civil Constructors for a sewer project.

Candidates interviewed

Council members interviewed candidates for open slots on the city's boards and commissions. No decisions were made.

Novi Organization Names Land Public Servant of the Year

The Michigan Paralyzed Veterans of America honored Secretary of State Terri Lynn Land as its 2006 for her work on behalf of people with disabilities.

Land was presented with the Lee J. Dexter Memorial Public Servant of the Year Award last month during a Paralyzed Veterans of America membership meeting in Novi.

She was lauded for creating many initiatives including promoting www.ThePumpGuide.com, the paralyzed veteran's online directory of gas stations providing free refueling assistance to motorists with disabilities.

Land was also lauded for her role in selecting and promoting new voting machines for the disabled community.

The Public Servant of the Year honor is given every two years to a public official whose performance most benefits paralyzed veterans and other Michigan residents with disabilities.

NOTICE

PUBLIC SALE: Pursuant to state law, a public sale will be held on February 17, 2007 at 11:00AM at **COLONIAL MINI STORAGE**, 48200 West Road, Wilson, Michigan 48393. Contents will be sold by competitive bidding for cash only to the highest bidder and include miscellaneous household furniture, tools and personal items including clothing. Units are as follows:

- 147 Jennifer Fields
- 231 Keith Hisinger
- 248 Luke Steverson
- 304 Joanne Villegas
- 131 Woodward Ave. Ltd.
- 548 Abou Jallow
- 863 Toya Brooks
- 715 Trichala Miller
- 733 Michael Griffey
- 848 Jeff Chase
- 870 Jeff Dralme
- 821 Jodi Powell
- 864 Valerie Magular
- 877 James Docherty

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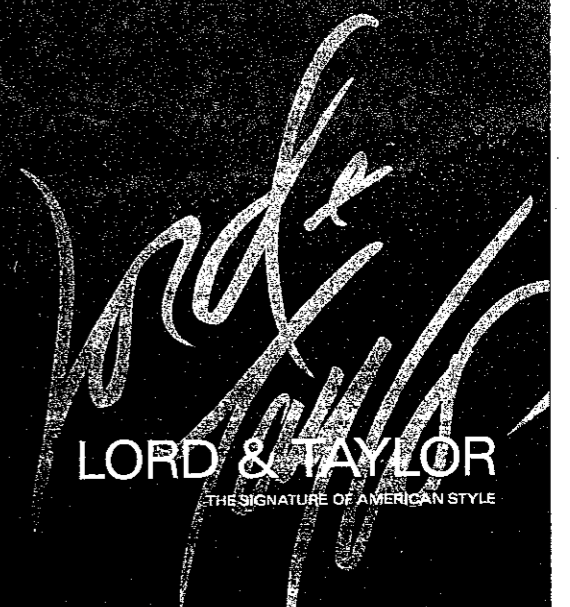
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Schedule of events Kid's Carnival Bikes - Fri. 6-9 p.m., Sat. 10-9, Sun. 10-5. Pancake Breakfast - Sat. & Sun. 9-11:30 (Sunday until noon)

Charlie's Jewelry Creations Custom Handmade Jewelry Gold • Sterling • Platinum. (248) 684-6841. 418 N. Main Milford, MI 48361

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Wind River Gallery 18th ANNIVERSARY SALE 20 to 60% OFF. 400 N. Main St., Milford (248) 684-6044

Uptown Threads Beautiful Spring apparel & accessories arriving daily. 123 N. N Main Milford 248-684-7346

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Huron Valley State Bank Customer Focused, Community Based. 525 N. Main St., Ste. 260 (Next to Starbuck's) or call us at 248-684-9626

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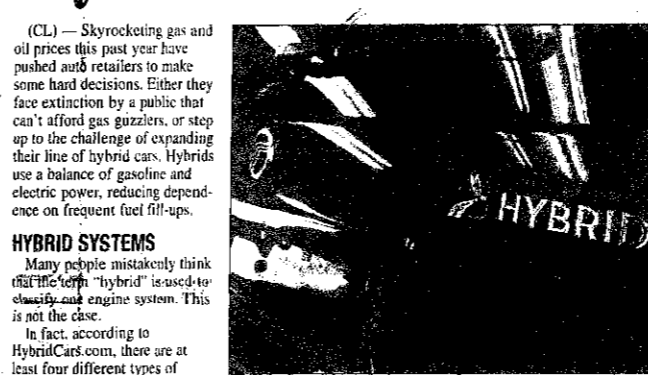
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BULLETING BOARD (CONT'D)

continued from 19A Nov Concert Band Rehearsals TIME: DATE: 7:30-9:30 p.m., Tuesday... Church of Farmington, 33112 Grand River Avenue, Farmington... Sorting good deeds! Students from Meads Mill School, in Northville and Bennett Elementary School in Detroit gather at St. James Catholic Church in Novi to package food for Kids Against Hunger.

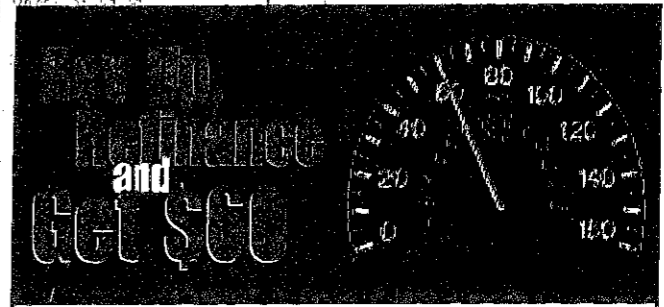
On the Road

Hybrids: Must-have vehicles of the future?



(CL) — Skyrocketing gas and oil prices that past year have pushed auto retailers to make some hard decisions... In fact, according to HybridCars.com, there are at least four different types of hybrid systems out there... THE HYBRID DRIVER Toyota leads the way in hybrid technology. Their Prius continues to be a strong seller.

related fields. It makes its final selection based on research and driving experience with an emphasis on vehicles that advance overall efficiency and functionality while decreasing environmental impact... GM's Pontiac Vibe Hybrid... Chevrolet's Malibu Hybrid...



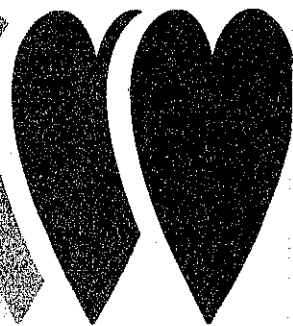
Confused as a full hybrid, the Mercury Mariner Hybrid's powertrain system is able to propel the vehicle to 25 miles per hour solely with clean electric power... For more information, visit www.mercuryvehicles.com.

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SPORTS GALLERY: BOYS HOCKEY

PAGE 2B

MY NOVI SPORTS

Cheer team wins Ladywood Invitational

SPORTS, 3B

THURSDAY, FEBRUARY 8, 2007 • WWW.NOVINNEWS.COM • SPORTS SUBMISSIONS: JTHEISEN@GANNETT.COM • PAGE 1B

SPORTS SPOTLIGHT: BOYS' HOCKEY

STORY CHAT: WHAT DO YOU THINK? TELL US AT WWW.NOVINNEWS.COM

Captains of the cold surface



Photo by JOHN HEIDER/Novi News

Novi captain Robert Lewis comes off ice with his linemates during a home game against Lakeland.

Coach Krygier lets team vote its leadership

By Jeff Theisen
NEWS SPORTS WRITER

First year head hockey coach Todd Krygier left it up to his players to vote for their captains and assistant captains.

Senior Robert Lewis garnered the most votes and was picked to captain the 2006-07

Wildcat team.

"It felt good that I had the respect of the whole team," Lewis said. "I feel that I need to perform every single day, show the team what it takes to get it done. You can't have an off day. I just try to lead by example."

The three assistant captains are seniors Jeff Donohue and Scott Eberline and junior

Andrew Haggerty.

"Two of the captains emerged during the summer and fall program, Robert Lewis and Andrew Haggerty," Krygier said. "I suspected that they were somehow going to be captains."

See HOCKEY, 3B

What is SPORTS SPOTLIGHT? Each week, the Novi News takes a closer look at Novi athletes. Have a suggestion? E-mail: jtheisen@gannett.com.

AT NOVINNEWS.COM: NOVI WILDCATS SPORTS SCHEDULE. CHECK IT OUT!



Photo by JOHN HEIDER/Novi News

Novi's Caleb Dean swings grabs a rebound during the Wildcats' game against South Lyon.

Novi losing streak hits 4

'Cats suffer OT heartbreaker; lose 40-38 at Milford

By Jeff Theisen
NEWS SPORTS WRITER

STORY CHAT

What do you think? Tell us at WWW.NOVINNEWS.COM

The Novi basketball team is struggling to find a way to win recently. A pair of losses last week leaves the Wildcats in a four-game tailspin, and with very little hope of winning the KVC.

Novi fell 54-41 to Hartland at home on Jan. 30 and 40-38 in overtime at Milford on Friday.

Against Milford, the game was close throughout, with Novi (7-6, 2-4) taking early control thanks to the inside work of Tyler Hoover. He hit for eight points in the opening quarter but cooled in the second with just a bucket, and Milford led 20-16 at the half.

The lead was cut to three entering the fourth, and the Wildcats appeared as though they were going to pull off the comeback win.

A late 5-0 run left the 'Cats up by two, but Milford tied the game with a bucket with less than a minute to play.

Chris Bellamy took the final shot in regulation, but it didn't fall and the game went into bonus time.

See BASKETBALL, 3B

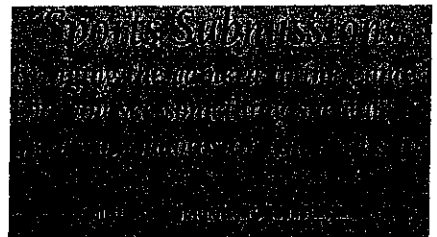
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NOVI NEWS Athlete of the Week

Novi senior Kyle Potocki — Hockey

Potocki scored the first goal and assisted on another in a 4-3 win against Lakeland on Feb. 1. Potocki has three goals and five assists on the year.



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MY HEALTHY LIVING

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DO-IT-YOURSELF Makeover

FAMILY FEATURES

Living healthier one of your annual New Year's resolutions that by spring has lost out to old, unhealthy habits? This year, follow these easy tips from the American Heart Association to create a do-it-yourself lifestyle "makeover" you can stick with for a lifetime.

Use These Keys to Success

Whether you need to become more physically active or improve your diet, you won't succeed long-term if you don't enjoy what you're doing or eating.

Get Moving

Regular physical activities can help reduce your risk for heart disease and stroke. They can also help you achieve and maintain a healthy body weight. Everyone is different, so pick the activity that fits your lifestyle and aim for a weight appropriate to your body type. To get started:

- Take a short walk near your home, workplace or in the mall. Start with 5 to 10 minutes a day and work up to 30 minutes.
- Take a dance class.
- Use the stairs instead of the elevator.
- Walk down the hall to talk with a co-worker rather than using the telephone or e-mail.

Eat Healthy

Adopting healthy eating habits is essential for your do-it-yourself makeover's success. By adding a dash of creativity and learning some basic principles of food selection and preparation, you can enjoy delicious, guilt-free meals. What's a healthy eating plan? Focus on vegetables and fruits, whole grains, fat-free or low-fat dairy products, lean meat, poultry and fish.

Limit saturated fat, trans fat, cholesterol and sodium. Keep your eyes on serving size. Remember, calories count.

Shop Smart

To make shopping for healthy foods both easy and reliable, look for the American Heart Association's distinctive red heart with a white check mark on packages. The simple icon helps you select foods that meet the Association's criteria for being low in saturated fat and cholesterol. Products high in whole grain may also meet the Association's standard for being high in whole grains and fiber, as well as being low in saturated fat and cholesterol.

For more convenience, log onto heartcheckmark.org and create your grocery list from more than 300 certified products with a free grocery list builder.

Visit the American Heart Association Web site at americanheart.org or call 1-800-AHA-USA1 for your free copy of the Shop Smart with Heart brochure.



American Heart Association

Products displaying the heart-check mark meet American Heart Association food criteria for saturated fat and cholesterol for healthy people over age 2.

www.heartcheckmark.org



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All products bearing the heart-check mark meet the American Heart Association's nutrition criteria per standard serving size to be:

- Low in fat (less than or equal to 3 grams).
- Low in saturated fat (less than or equal to 1 gram).
- Low in cholesterol (less than or equal to 20 milligrams).
- Moderate in sodium, with less than or equal to 480 milligrams for individual foods and 2 grams for total daily intake.
- Contain at least 10 percent of the Daily Value of one or more of these naturally occurring nutrients: protein, vitamin A, vitamin C, calcium, iron or dietary fiber.
- Seafood, game meat, meat and poultry, as well as whole-grain products, main dishes and meals must meet additional nutritional requirements.

Nutrients per serving: 234 calories; 5g protein; 47g carbohydrates; 0g fiber; 4g total fat (1g saturated, 1g polyunsaturated, 2g monounsaturated); 1mg cholesterol; 126mg sodium. This recipe is reprinted with permission from "American Heart Association Low-Fat & Luscious Desserts." Copyright © 2000 by the American Heart Association. Published by Clarkson Potter/Publishers, a division of Random House, Inc. Available from book-sellers everywhere.

To assemble, soften ice cream at room temperature for about 15 minutes. Scoop into cooled pie shell and smooth top, mounding slightly. Using your finger, create a well for sauce by making a depression around perimeter, where ice cream meets pie crust. Freeze 30 minutes. Soften caramel sauce, if necessary, by heating on stovetop over medium-low heat 2 to 3 minutes or in microwave at 50 percent power (medium) about 2 minutes. Drizzle caramel and chocolate sauces over ice cream, allowing sauce to pool around edge.

Sprinkle pecans over pie. Place in freezer 30 minutes to 24 hours. To serve, let pie sit 5 minutes at room temperature before slicing.

Living healthier doesn't mean living without desserts. Try this tasty recipe from the American Heart Association.

Frozen Turtle Pie

Serves: 12

Vegetable oil spray

Chocolate Crumb Crust

- 36 reduced-fat chocolate-flavor vanilla wafers, coarsely crumbled by hand
- 3 tablespoons light stick margarine, melted

Caramel Sauce

- 1 cup sugar
- 1/2 cup water
- 3/4 cup fat-free evaporated milk, room temperature
- 1 teaspoon vanilla extract

Chocolate Sauce

- 1 quart nonfat ice cream or frozen yogurt, such as vanilla or coffee flavors
- 2 tablespoons fat-free chocolate syrup
- 1/4 cup chopped, dry-roasted pecans

Preheat oven to 350°F. Spray a 9-inch deep-dish glass pie pan with vegetable oil spray.

For crust, pulse cookies in a food processor until finely ground.

Pour in margarine, pulsing on and off until combined. Pat mixture into pie pan, spreading evenly on bottom and sides.

Bake about 10 minutes, or until dry. Cool completely on wire rack, about 30 minutes.

For caramel sauce, in a medium, heavy-bottom saucepan, stir together sugar and water. Bring to a boil over medium heat, swirling pan gently once or twice, until sugar is a medium amber color or registers 300°F on a candy thermometer or instant-read thermometer. Be careful, because once caramel begins to color, it will darken very quickly. Immediately remove from heat when desired color is reached. Cool 1 minute.

Gently whisk in evaporated milk. If mixture forms a ball, or "seizes," put pan over medium heat and stir until mixture has dissolved. Remove from heat.

Stir in vanilla. Cool completely, then refrigerate in an airtight container until needed. (Refrigerated sauce will keep for up to 1 week.)



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MY VALENTINE DESSERT

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Melt Hearts

With BrightIdeas.com

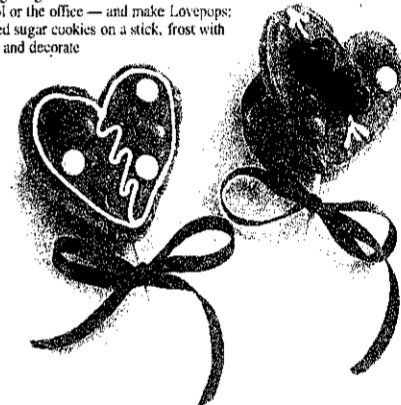
FAMILY FEATURES

Cupid understands that it's the people we care about every day — and those who care about us — who are our Valentines. Best friends, running buddies, office mates, parents and children touch our hearts on a daily basis.

Why not say "you mean the world to me" this Valentine's Day by stirring up something special for those you cherish? Start with these sweet ideas made for sharing and fun activities for the family. A multitude of bright, festive ideas — invitations, gift tags and more to download — that will fire your creative spirit can be found at BrightIdeas.com.

Gather the Gang

Have the family get together to make sweet favors — perfect for school or the office — and make Lovebugs! Bake heart-shaped sugar cookies on a stick, frost with red or pink icing and decorate with M&M's.



Heart-Felt Parties

Make your sweet holiday celebration fun, unforgettable and full of spice.

- Host a "Couples Dinner Party" and have everyone attend in cocktail attire or black tie. Right before you serve dessert, have the men at the table switch seats — it's a great way to mix and mingle with your guests!
- Masquerade Parties are great for all ages — try hosting a Venetian Masquerade for adults and a fun and festive "make your own mask" party for kids.
- For a quick and inexpensive romantic touch to your dinner for two — scatter rose petals across your tabletop. To set a really sweet mood, scatter Valentine's M&M's with rose petals.
- Create lively conversation by printing a famous love quote underneath each guest's name; place a Dove Rich Dark Chocolate Heart next to each card.

Create the Perfect Date Night

Valentine's Day should be celebrated with that special someone. To plan the perfect date night, check out indulgent and romantic ideas at <http://www.brightideas.com/valentines/date>.

Bright Ideas for Every Season

Don't miss out on creative fun designed especially for every season. Sign up for seasonal newsletters, special recipes just for you, entertaining party ideas complete with invitations and party favors. All entertaining, all the time! Visit www.brightideas.com for tastefully sweet ideas for every year round celebrations.

Tunnel of Love

Treat your "special someone" to this scrumptious tunnel of chocolate. Makes: 24 servings

Cake

- 1 bag Dove Rich Dark Chocolate Hearts
- 3 cups flour
- 2 1/2 teaspoons baking powder
- 1/2 teaspoon soda
- 1 teaspoon salt
- 3/4 cup vegetable shortening
- 1 2/3 cups sugar
- 1 teaspoon orange zest
- 3 eggs
- 1 cup milk
- 1/2 cup sour cream

Glaze

- 1 bag Dove Rich Dark Chocolate Hearts
- 1/4 cup light corn syrup
- 1/2 cup heavy cream

Preheat oven to 350°F. Grease and flour 12-cup Bundt pan, set aside. Combine flour, baking powder, soda and salt in mixing bowl, set aside. In separate bowl, microwave 1 bag chocolate hearts until melted (about 1 1/2 minutes), stopping to stir occasionally; set aside.

In large bowl, beat shortening, sugar and orange zest until fluffy; add eggs one at a time,

Heat oven to 350°F. Line bottom of 9-inch springform pan with waxed paper; grease. Add melted butter to graham cracker crumbs and press into bottom of pan. Prepare brownie mix according to package directions; spread over crumbs. Bake until firm, approximately 35 to 50 minutes, until toothpick inserted in center comes out clean. Remove from oven to a wire rack; cool completely and remove cake from pan.

Meanwhile, prepare frosting: Whisk egg whites and sugar together over simmering water until sugar is dissolved. Remove from heat; using electric mixer, beat until

cooled. Add butter one nugget at a time while continuing to beat. Dissolve espresso in 2 tablespoons warm water. Beat espresso into frosting. Frost top and sides of cake. Snip small corner of a resealable plastic bag; place whipped cream inside. Pipe 8 rosettes around outside edges of cake. Place a chocolate heart atop each rosette. To serve, place 8 chocolate hearts in a small, resealable plastic bag. Microwave until melted, about 15 seconds. Cut a corner of bag; randomly drizzle chocolate on dessert plates. Place a cake wedge on each plate.

Mocha Delight

This true chocolate indulgence will touch everyone's heart.

Makes: 16 slices

Cake

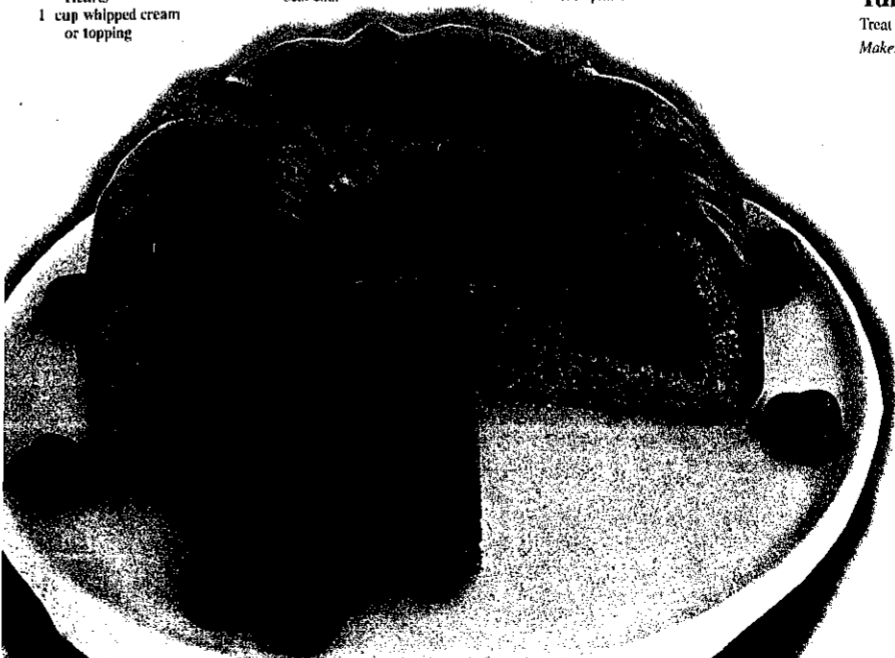
- 4 tablespoons butter, melted
- 1 cup graham cracker crumbs
- 1 22.5-ounce box brownie mix

Frosting

- 3 egg whites
- 1/2 cup sugar
- 1 cup (2 sticks) butter, softened
- 2 tablespoons instant espresso coffee

Decoration

- 1 bag Dove Rich Dark Chocolate Hearts
- 1 cup whipped cream or topping



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MY DINNER PLATE

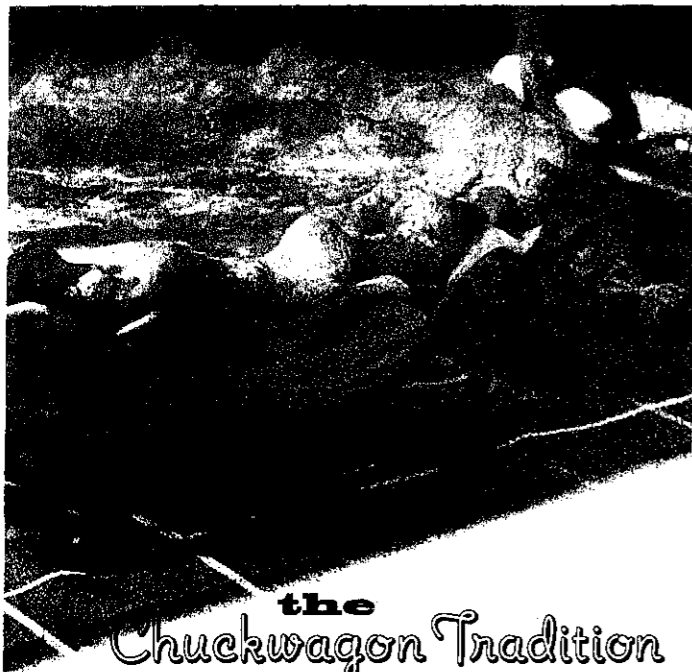
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Hit the Dinner Trail

FAMILY FEATURES

When your cowboys and cowgirls come home after riding the range — hungry — do what cowboy cooks have done for generations. Add the tang of tomatoes, the zip of peppers and the sweet heat of onions to perk up any meal. Put a little salsa in your life and rustle up some of these authentic ranch recipes, which Pace Foods has gathered from real-life chuckwagon cooks from Cheyenne, Wyo., to Fort Worth, Texas, as part of its effort to preserve the heritage of cowboy cooking. Still true to its Southwestern and cowboy cooking roots, Pace Picante Sauce celebrates its 60th anniversary in 2007. For more great recipes and tips, visit www.pacefoods.com.



the Chuckwagon Tradition

Over the past five years, in partnership with Pace Foods, cowboy cook Tom Perini of Buffalo Gap, Texas, has traveled the country with his chuckwagon, giving us a taste of this 140-year-old ranching tradition. "The word 'chuck' is an old English term for food," Perini explains. "On a long cattle drive from south Texas to the rail yards in Abilene, Kan., cowboys had to put all their food, spices and utensils in a 'chuck' box on the back of a wagon. While on the trail, 12 cowboys had to eat breakfast, lunch and dinner. With no refrigeration or running water, it was the chuckwagon cook's respon-

sibility to transform beef, salt pork, dried pinto beans, flour, cornmeal, lard, molasses and spices into appetizing meals."

Perini continues, "Tomatoes were among the first canned goods. If cowboys were lucky, they had a cook who could make a fresh-tasting salsa from these tomatoes. It was such a welcome addition that picante sauce is still considered a cowboy cooking staple among chuckwagon and ranch cooks today."

Tom Perini owns the Perini Ranch Steakhouse, named one of "America's Great Rural Restaurants" by Gourmet magazine.

Rib-Eye Steaks

Prep time: 10 minutes
Cook time: 25 minutes
Makes: 4 servings

- 1 tablespoon vegetable oil
- 2 beef rib-eye steaks (about 1 pound each), 1 inch thick
- 1 24-ounce jar Pace Picante Sauce
- 1 8-ounce package shredded Monterey Jack cheese (about 2 cups)
- 1 small onion, chopped (about 1/4 cup)
- 1 jalapeño pepper, seeded and minced (about 1 tablespoon)
- 1 small tomato, chopped (about 1/2 cup)

- Heat oil in 10-inch skillet over medium-high heat. Add steaks and cook about 10 minutes or until medium-rare, turning steaks halfway through cooking.
- Add picante sauce and heat to a boil. Reduce heat to low. Cook 10 minutes.
- Divide cheese between steaks. Cover and cook until cheese melts. Top with onion, pepper and tomato.

Inspired from a recipe by J. Arthur Garcia, Two Circle G Chuckwagon, Lubbock, Texas.

Picante Peach Cobbler

Prep time: 10 minutes
Stand time: 15 minutes
Bake time: 40 minutes
Cook time: 10 minutes
Makes: 8 servings

- 1 24-ounce jar Pace Picante Sauce
- 1 cup packed brown sugar
- 1/4 cup all-purpose flour
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 1 29-ounce can cling peach halves, drained and chopped
- 1/2 15-ounce package refrigerated pie crust (1 crust)

- Mix picante sauce, brown sugar, flour, cinnamon and salt in 3-quart saucepan. Cook and stir over medium heat until mixture boils. Reduce heat to low. Cook and stir 2 minutes more or until mixture thickens. Stir in peaches. Remove from heat and let cool. Pour mixture into 9-inch deep-dish pie plate.
- Heat oven to 400°F. Let pie crust stand at room temperature 15 minutes or until it's easy to handle. Gently put the pie crust over the sauce mixture; crimp or roll edges to seal. Cut slits in crust with knife.
- Bake 40 minutes or until crust is golden brown. Serve warm.

Inspired from a Tomato Cobbler recipe by Daryle Hester, 2H Hester's Chuckwagon, Fort Worth, Texas.

Shredded Pork Burritos With Green Chile Sauce

Prep time: 15 minutes
Cook time: 8 to 10 hours
Stand time: 10 minutes
Makes: 12 burritos

- 1 tablespoon vegetable oil
- 1 large onion, chopped (about 1 cup)
- 4 cloves garlic, minced
- 1 16-ounce jar Pace Medium Chunky Salsa
- 1 16-ounce jar Pace Mild Chunky Salsa
- 1 4-ounce can Pace Mild Chunky Salsa
- 1 cup water
- 1 medium red pepper, chopped (about 1 cup)
- 1 bunch fresh cilantro, chopped (about 1 cup)
- 1/4 cup lemon pepper seasoning
- 1/4 cup ground cumin
- 1/4 cup chili powder
- 1 tablespoon lime juice
- 1 4-pound boneless pork loin roast, netted or tied
- 4-ounce can Pace Diced Green Chiles
- 12 10-inch flour tortillas, warmed
- 1 8-ounce package shredded Monterey Jack cheese (about 2 cups)

- Heat oil in 12-inch skillet over medium heat. Add onion and garlic and cook until tender. Stir the salsa, water, red pepper, green onions, cilantro, lemon pepper, cumin, chili powder and lime juice into the skillet.
- Put roast into 5-quart slow cooker. Pour salsa mixture over roast.
- Cover and cook on low 8 to 10 hours or until meat is fork-tender.
- Remove roast; place on cutting board and let stand 10 minutes. Use two forks to shred pork.
- Spoon 5 cups salsa mixture from cooker into 2-quart saucepan. Stir in chiles. Cook over medium-high heat to a boil. Reduce heat to medium-low. Cook and stir 15 minutes or until mixture thickens.
- Spoon 1 cup shredded pork down center of each tortilla. Top with 2 tablespoons green chile sauce. Fold sides of tortilla over and then fold up ends to enclose filling. Divide remaining green chile sauce and cheese over burritos.

Inspired from a recipe by Barbara Kennedy, Cowgirls Forever Chuckwagon, Desert Hills, Ariz.

REGIONAL MARKETPLACE

Page 9B

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Gina Mazzoni, Certified Gemologist through the American Gem Society, shows part of the exquisite collection of Hearts on Fire jewelry available at Orin Jewelers.

Set her heart on fire

Diamonds are a symbol of love on Valentine's Day and all year long

By Kate Phillips
SPECIAL WRITER

Valentine's Day is the perfect time to set the woman you love on fire with a Hearts on Fire diamond at Orin Jewelers of Northville and Garden City. These diamonds are the most beautiful in the world. A Hearts on Fire diamond burns with a sparkle and fire the way no other diamond can, and it will put a sparkle and fire in the eyes of someone you love in the way no other diamond can.

"Hearts on Fire diamonds are truly the world's most perfectly cut diamond," said Orin Mazzoni III who manages the Northville showroom of the family business.

PERFECT LOVE

It starts with the selection of only the rarest of all natural rough diamonds. Less than 1 percent of all rough diamonds fit the selection standards. Then, expert craftsmen cut to the sweetest spot on the diamond. Instead of being machine cut or passed around on an assembly line between cutters, each Hearts on Fire diamond is completely hand cut by a single craftsman. The entire

process takes an entire day — four times longer than standard cutting methods.

Orin III explained that these diamonds have the perfect cut, alignment and proportions. After cutting, they are then polished perfectly to take in, reflect, and return light in a virtual dance of fire.

"Hearts on Fire diamonds have the most brilliance and the best cut so they're going to be the highest quality and the most beautiful diamonds available," said Orin.

The cut of the Hearts on Fire diamond is so different it has been patented.

These perfectly cut diamonds allow all of the light in the diamond to reflect and refract inside the diamond and come back out the top of the diamond in every color of the rainbow. A less perfectly cut diamond will either leak light or retain light inside of the diamond making it look darker.

The pattern of the perfectly cut diamond actually looks like a fireburst shape on the top of the diamond and on the reverse it resembles a ring of hearts — hence the name, Hearts on Fire.

PERFECT LOVE

At Orin Jewelers, the Hearts on Fire diamonds are very popular for engagement rings and bridal jewelry. Many couples find that a perfect diamond is the only way to celebrate their blossoming relationship.

But they're also lighting fires in couples of all stages of their relationship. The beautiful diamonds, which are available in all sizes, are often chosen for special Valentine's Day gifts, anniversaries or birthday presents. They're an investment in the future because fine jewelry is something that will be worn and cherished year after year.

But more and more, men and women are buying diamonds for no occasion at all.

"It's always a good time to surprise someone with a diamond," said Orin. "A time that they least expect it is a perfect time to buy a diamond."

PERSONAL GIFTS

Orin Jewelers is filled with ideas for very unique gifts for men and women that will be treasured always.

A Pandora bracelet would make a lovely Valentine's Day gift for any woman. Pandora is a new type of charm bracelet that allows customization with different links that symbolize your individuality. Orin Jewelers offers a large selection of fine jewelry, watches and quality crystal and gift items.

The store carries designer jewelry created by the world's leading designers, including J.B. Star, Peter Storm, Scott Kay, Tacori, Mikimoto and D'Annunzio.

TRADITION OF SERVICE

The jewelry business has been a tradition for three generations of the Mazzoni family for nearly 75 years. Orin Jewelers has operated for 54 years in Michigan and 24 years in Northville.

Orin Mazzoni Sr. opened his first fine jewelry store in West Virginia in 1933. Orin and his wife, Mary, moved their family to Michigan in 1933 and opened Orin Jewelers in Garden City. When Orin retired in 1969, son Orin Jr. took over as president and CEO of the business.

The family decided to expand in 1983 and opened a second showroom in downtown Northville at its present location. Orin Jewelers has become a fixture in the

ORIN JEWELERS

Downtown Northville
101 E. Main St., at Center Street
(248) 349-8940

Downtown Garden City
29317 Ford Road, at Middlebelt
(734) 422-7030

Online
www.orinjewelers.com

community under the direction of the Mazzoni family.

Orin Mazzoni III joined the family business in 1998 and today serves as manager of the Northville store. His sister Gina is a Graduate Gemologist and also works with him at the store, as well as

long time sales associates Carole Urban and Joanne Striby, who have been with the Orin Jewelers family for a combined 36 years. Joshua Summers and Sheryl Vickers are the newest members of the Orin family and provide another level of excellent service. The family strives to provide customers with fine quality jewelry, personal customer service and superior jewelry repair.

"Our mission is to have a family-friendly jewelry store, a store that places customer satisfaction above all else," said Orin III. "We have built our reputation on honesty and integrity, and will continue to serve the principals of our founders, Orin and Mary Mazzoni Sr."

HEARTS ON FIRE
THE WORLD'S MOST PERFECTLY CUT DIAMOND

ORIN JEWELERS
YOUR FAMILY DIAMOND STORE SINCE 1933

Garden City
Northville

Home Owners...Do you use your fireplace?

If you do read this article for helpful information and gaining knowledge.

TRADITIONAL FIREPLACES - The fire burns in a firebox lined with firebrick (or newer metal liners). The heat creates a draft that pulls smoke up through the flue to a smoke chamber then up the flue, which is brick, tile, or a metal liner inside a masonry chimney. A flue damper regulates the draft and keeps air from escaping up the flue when the fireplace is not in use. The smoke draft behind the damper stops backdrafts of outside air that could push smoke into the living area. Most draw air from inside the house - a grate holds the logs on that air can sink the fire from underneath - while others draw air from the outside through an air intake. An intake damper seals the intake when the fireplace is not in use. A heat-exchanging fireplace recycles some radiant heat, but mainly warms air that circulates around the firebox. Some have a fan that increases the air flow. They achieve a high efficiency by enclosing the fireplace with glass doors and are equipped with an outside air intake.

FIREPLACE GAS INSERT - These units can fit into an existing fireplace. They operate at efficiencies of 30 to 50% compared to a traditional fireplace. The space around the unit must be covered with sheet steel plate and sealed with a cement grout or mortar. A flue liner must extend from the unit through the top of the chimney. This improves the draft. Some have gas burners (which reduce creosote buildup up, and reduces the risk of flue gases seeping back into the house.



Randall Patterson

WOOD STOVE - A modern wood stove is more efficient than a standard fireplace. Some only radiate heat while others also heat air passing around the firebox in convection currents. Advanced systems create conditions to burn combustible gases without the use of catalysis. With catalyst stores, a catalytic combustor (a ceramic honeycomb) extracts heat from the gases. Pellet stoves use manufactured pellets that are fed into the combustion chamber by a timed screw auger. Clearance Requirements from Walls and Floor: Wood stoves must sit on a non-combustible hearth which must extend at least eight inches beyond the sides and back and 18 inches in front of it and be at least 18 inches from side walls and 30 inches from back wall (check with your local building or fire codes.) Only black steel stovepipe (24 gauge min.) should be used between a wood stove and chimney. The overall run of some pipe should be under 10 feet with no more than two 90° elbows.

RECOMMENDED MAINTENANCE ITEMS:

CLEAN THE CHIMNEY - creosote can start fires, chimney should be cleaned when creosote buildup reaches 1/8 inch thickness.

FIREBOX AND MASONRY REPAIRS - any cracks can pose a fire hazard and should be filled with refractory masonry; repair masonry joints and replace broken bricks.

SAFETY TIPS

- DO NOT BURN TRASH OR CHARCOAL IN A WOOD-BURNING UNIT
- DO NOT BURN PRESSURE-TREATED OR PAINTED WOOD - (CAN PRODUCE DANGEROUS FUMES).
- DO NOT BURN PINE OR SOFT WOOD, CAUSE RAPID CREOSOTE BUILDUP
- NEVER OVERLOAD FIREPLACE OR WOOD STOVE - REDUCE AIR FLOW/COMBUSTION
- REMOVE ASHES - FIREPLACES AND WOOD STOVES PERFORM BETTER IF CLEAN
- OLD CHIMNEYS SHOULD BE LINED WITH TILE OR METAL LINER (FIREPLACES BUILT BEFORE 1950 DO NOT HAVE LINERS)
- PURCHASE ONLY DIRECT-VENT FIREPLACES RATED BY UNDERWRITERS LABS(UL) or THE AMERICAN GAS ASSOCIATION AGA

CHARACTERISTICS OF WOOD WHEN BURNING:

Type - Apple
Ease of Starting - Poor
Heat Value - Good
Fragrance - Excellent

Type - Ash
Ease of Starting - Fair
Heat Value - Good
Fragrance - Slight

Type - Birch
Ease of Starting - Good
Heat Value - Good
Fragrance - Slight

Type - Cherry
Ease of Starting - Poor
Heat Value - Good
Fragrance - Excellent

Type - Cedar
Ease of Starting - Excellent
Heat Value - Fair
Fragrance - Good

Type - Elm
Ease of Starting - Fair
Heat Value - Good
Fragrance - Fair

Type - Hickory
Ease of Starting - Fair
Heat Value - Excellent
Fragrance - Slight

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Make Valentine's Day sweeter

Surprise them with top-quality chocolate specialities

By Kate Phillips
SPECIAL WRITER

Chocolate is the perfect Valentine's Day gift. Especially when it's from the Schokolad Chocolate Factory in Northville.

The European-style chocolates that are freshly made at Schokolad are rich, creamy and silky smooth. They are nothing like the chocolates sold in stores.

"If you are buying someone a present, get them fresh, delicious chocolates — something that is a treat that they might not buy ordinarily," said owner Lynne Porter.

TASTE THE DIFFERENCE

Schokolad Chocolate Factory makes all of the delicious chocolates right on site, in the small Northville Factory.

The taste is incredible. "If you let the chocolate melt on your tongue, you'll taste the true chocolate cocoa flavor coming through," said Porter. "It will leave a nice aftertaste in the mouth and give you a satisfied feeling."

The treats are handmade from the finest European chocolate. Schokolad imports fine white chocolate, milk chocolate and dark chocolate.

The chocolate has a much higher cocoa content and less sugar than typical products. That means that it tastes more like rich chocolate instead of just sugar.

It seems to be more satisfying to have just one piece of Schokolad Chocolate than an entire box of ordinary chocolate.

Unlike other brands, it's not grainy, isn't full of oils and doesn't have a strange aftertaste.

Even chocolate connoisseurs who were loyal to one brand of expensive chocolate have switched over to Schokolad.

"Customers say we are as good or better than the best European chocolate," said Porter. "In addition, the chocolates are freshly made, not made in a factory months ago."



Lynne Porter, owner of the Schokolad Chocolate Factory in Northville, pours milk chocolate into a heart-shaped mold.

Photos by JOHN HEIDER/NEWS NEWS

CHOCOLATE FOR EVERYONE

It all starts with a family of three chocolatiers — Lynne and her husband, Tim Porter, and sister, Theresa Chambers. They've traveled far and wide to attend chocolate school when the family opened the store last summer. They continue to perfect the art of chocolate making as they labor in the small shop.

The chocolate makers dip Oreos, marshmallows, pretzels and glazed fruit in the chocolate, plus make almond bark, pecan turtles and crunchy treats like pistachio nut clusters.

But the customer favorite seems to be the unique truffles. The dark chocolate ganache truffle actually uses a soft chocolate with an extremely high cocoa content on the inside, then is dipped in

dark chocolate. Another favorite is the raspberry truffle, which combines the soft dark chocolate with the brightness of raspberries. They're flavor combinations that treat all of the senses.

Those who like something lighter will love truffles like key lime or butterscotch, dipped in white chocolate or a cheesecake ganache dipped in white chocolate.

There are even specialties like a cappuccino truffle dipped in milk chocolate, a mocha truffle dipped in dark chocolate, and amaretto or grand marnier ganache truffles.

Other popular favorites are the hand-molded chocolate boxes, suckers and even edible sculptures.

There's a huge selection perfect for Valentine's Day — from a chocolate heart-shaped box which can be filled with truffles, to creamy milk chocolate lips, to chocolate handcuffs. Customers can choose from several thousand molds to order a special hand-molded present.

HEALTHY OR NOT?

Staff at Schokolad said that many people come in looking for dark chocolate rich in anti-oxidants. They're only found in chocolate with a high-cocoa content like Schokolad.

But the biggest health bonus in Schokolad is that it is made without preservatives. Other chocolate that is made in large factories is filled with preservatives to keep it from spoiling while sitting on a shelf for months. At Schokolad all of the chocolate is served fresh so it is made with no harmful preservatives.

It is also free of fillers and waxes that are in store-bought brands.

"You are getting good, all-natural ingredients and you can actually watch it being made before your eyes," said Porter.

That's old-fashioned goodness. Porter has noticed that people watching their waistlines like to come in for

SCHOKOLAD CHOCOLATE FACTORY

20450 Haggerty Road,
at Eight Mile Road, in Northville
(734) 464-7040
www.schokolad.com

Hours
10 a.m. to 7 p.m. Monday through
Thursday, 10 a.m. to 9 p.m.
Friday and Saturday, and
noon to 5 p.m. Sunday

several small pieces of chocolate once in a while, so they aren't constantly craving it. The high-cocoa chocolate seems to satisfy a sweet tooth like no other dessert.

"In moderation, chocolate can be a delicious part of a healthy diet," said Porter.

A NIGHT OF CHOCOLATE

Those who are going out for Valentine's Day should stop at Schokolad Chocolate Factory first for a coffee or hot chocolate before dinner. It is sure to be a memorable experience.

While men love chocolate, it seems to speak in a special way to women, Porter said. Each woman who walks in the door of Schokolad is bowled over by the aroma of the warm chocolate and the candies lined up in the cases. It's almost a sensory overload.

"This is the place to bring a woman on a date," said Porter, with a smile.

So the perfect treat for a special night out or a leisurely afternoon shopping is spending a few minutes enjoying the sights, smells — and tastes — of Schokolad.

The store fills waffle cones with 10 different flavors of frozen gelato. There are scrumptious choices like Turkish Roasted Coffee and Tahitian Vanilla.

And the coffee drinks are perfect for a cold evening. There's drip coffee made fresh all day, plus espresso, cappuccino and specialty drinks like the MochaCino.

But the ultimate treat has to be the Hot Schoko Latte. That's the Schokolad version of hot chocolate. The staff simply combines hot milk with a scoop of warmed chocolate — either milk chocolate, white or dark. Topped with whipped cream it's like drinking warm liquid chocolate. There couldn't be anything better.

CHOCOLATE PARTIES

Customers love hanging out in the cafe so much, that Schokolad offers "A Sweet Night Out." It is an opportunity for a private party to come after hours for an evening of chocolate. It's the ultimate chocolate fantasy. Guests get a tour of the factory, then actually make hand-molded chocolate to take home.

Then it's time for a major chocolate overload, with a luscious fountain streaming with liquid chocolate. Guests can dip Oreos, cookies, marshmallows, fruit and even seven of the most popular truffles.

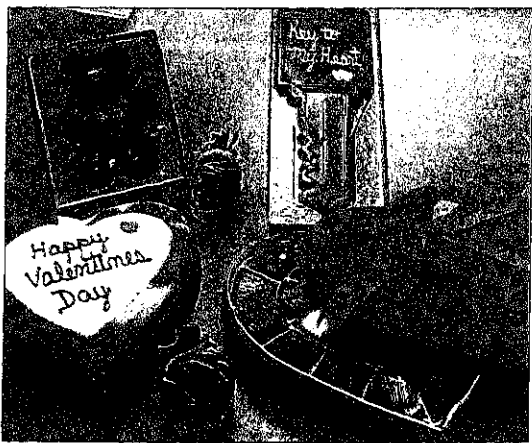
The elegance continues with sparkling juice served in chocolate champagne glasses.

"A Sweet Night Out" is perfect for business guests, bachelorette parties and special birthday celebrations.

To make any event sweet, Schokolad travels with the chocolate fountain, setting up the lavish treat at weddings, bar mitzvahs, graduation parties and corporate events. And unlike other chocolate fountains, Schokolad offers only the finest melted chocolate — not cheap chocolate sauce filled with oil.

Schokolad can also make custom truffle favors and hand-molded treats for wedding or shower favors.

Companies rely on Schokolad for personalized chocolate gifts, and even custom molds featuring logos and promotions.



Popular favorites at Northville's Schokolad Chocolate Factory are the hand-molded chocolate sculptures, suckers and edible chocolate boxes filled with truffles.

Schokolad Chocolate Factory

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