



## Speaking Japanese

Find out how you can learn a new language ... Page 8A



### Our Towns 2007

This special section features need-to-know information on the Novi and Northville communities. Make sure to keep this guide handy!

**TALK ABOUT IT:**  
Join in discussing our stories online via Story Chat at novinews.com

YOUR HOMETOWN NEWSPAPER CELEBRATING ITS 52ND YEAR SERVING NOVI AND THE LAKES AREA



# Novi News

1B

THURSDAY, AUGUST 16, 2007

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VOLUME 52 #12 50 CENTS

## AT&T rivals Bright House

By Kelly Murad  
STAFF WRITER

Bright House Networks of Michigan, formerly the only cable provider for Novi residents, has competition, but remains confident. "Competition is fair," said Bob McCann, president of Bright House Networks of Michigan.

**STORY CHAT**  
What do you think? Tell us at [WWW.NOVI.NEWS.COM](http://WWW.NOVI.NEWS.COM).

"We're not concerned about AT&T, Dish Network or anyone else."

According to Jennifer Jones, vice president and general manager for AT&T Michigan, AT&T began its "roll-out" of U-verse, television and high-speed Internet service, for the Detroit-area in late May.

"It is not available in 100 percent of the areas," Jones said. "But it is available in parts of Northville and in many of the households in Novi."

It is difficult to determine what areas AT&T service is offered, but those interested can enter their phone number and address at [www.uverse.att.com](http://www.uverse.att.com) to find out if they are eligible.

U-verse offers consumers a variety of television and Internet packages, ranging from \$44-\$129 a month.

Any of the packages with high-speed Internet include wireless home-networking at no additional charge.

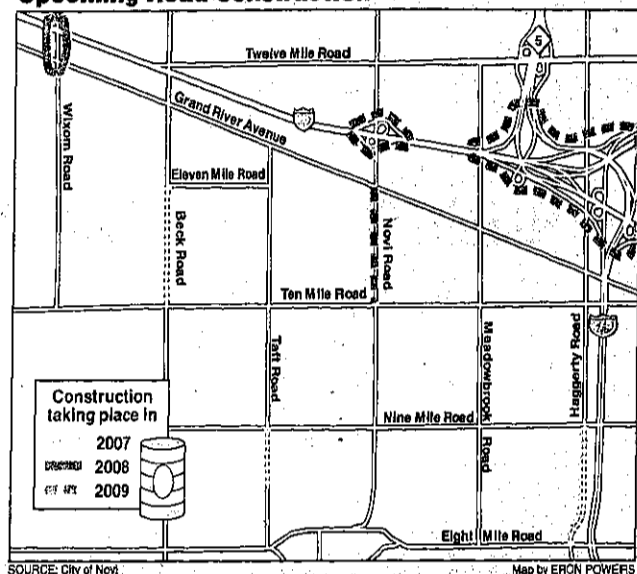
"We've found that the only consumers that do not use the Internet packages are those without computers," Jones said. "Ninety-three to 95 percent definitely have the high-speed component also."

Unlike Bright House, AT&T currently does not provide customers access to local government channels, such as channel 13 in Novi.

Continued on 4A

## Roadway update

### Upcoming Road Construction



SOURCE: City of Novi

Map by ERON POWERS

## Orange barrel alerts

By Chris Jackett  
STAFF WRITER

With the warm weather comes a swarm of orange construction barrels.

The City of Novi continues working on road projects, while planning for construction in 2008 and 2009, according to a release from the Novi Community Relations Office and Engineering Division.

### 2007

Currently, southbound Taft Road from Nine Mile Road south to the city limits is closed for resurfacing.

The northbound lane of Taft Road remains open, but requires navigation around both construction cones and trucks. The mid-July project is expected to be complete in late September.

The City of Northville is also planning on Taft Road resurfacing near Eight Mile Road later this summer.

Novi's Neighborhood

Rehabilitation Program has been under-way since early July, when Phase I began using a \$2.5 million investment on improving neighborhood roads. The first Phase is scheduled completion this month and the second Phase, which will include parts of Galway Drive, Galway Drive Circle, Sullivan Lane, Chase Drive, White Plains Drive and Falmouth Avenue, will run from late August to early October.

The final cone creator of 2007 is likely to cause heavy traffic congestion along Haggerty Road between Eight Mile and Nine Mile roads as Haggerty's one lane areas will be widened to a full two lanes. The "pinch point" elimination is scheduled to last from early September to early October, lasting about five weeks.

### 2008

Next year will bring an overhaul of the Wixom Road and Interstate 96 interchange to resemble the Beck Road inter-

change. The changes will also affect Grand River Avenue at Wixom Road and is expected to be complete by fall 2008.

### 2009

Recent announcements for 2009 construction include two major projects.

The first project will include safety improvements and rehabilitation to the "spaghetti bowl" region that includes Interstates 96, 696 and 275, along with improvements to the I-96 and Novi Road ramps.

The second major project will widen Novi Road between Grand River Avenue and 10 Mile Road to five lanes and construct a bridge over the CSX Railroad tracks, which were repaired earlier this summer. This project is planned for early spring through late fall 2009.

Novi News staff writer Chris Jackett can be reached at (248) 349-1700, ext. 122 or [cjackett@gannett.com](mailto:cjackett@gannett.com).



Photo by JOHN HEIDER/Novi News

A visitor to Novi's Paw Print Inn takes a sniff and checks out a photographer's camera.

## Pampered Pooches

By Chris Jackett  
STAFF WRITER

It seemed only natural for animal lovers Kirk and Laurel Nicola to open their own Novi pet spa and resort.

The pet care industry is growing in every way imaginable.

More people own pets than ever before, resulting in more spending and a new level of pet care.

Nearly 71.1 million (63 percent) U.S. homes contain pets, according to the American Pet Products Manufacturers Association.

### Humble beginnings

"I started with us boarding our pet, Scooter (an 8-year-old bichon-frise). We had a nice place but not a good experience," said Laurel, an interior designer and co-owner of Paw Print Inn. "I had talked with my husband about starting our own business and we decided this was something we wanted to pursue."

After two years of research and four months of interior design, Paw Print Inn opened last month in Vincent Industrial Park, off Meadowbrook Road near 11 Mile Road.

"It's a state-of-the-art facility," Laurel said. "We've taken ideas from other facilities and put them all into one."

"We treat all our guests like our

own pets. If there's a guest that needs extra attention or play time, we'll give that to them free of charge to the owner."

Kirk, a mechanical engineer, said their boarding facility is the first kennel in Novi and includes all of the amenities he and his wife think a pet should have.

### Top dog

The walls and floors of the Paw Print Inn are specially made to protect each animal's health.

And the front sidewalk, as well as the outdoor play pens, are heated by underground coils, aiming to avoid the use of salt, which damages paw pads in the winter, Kirk said.

The facility features 24- to 72-foot club suites and 36- to 60-foot signature suites, which both have sheepskin blankets and raised bedding for orthopedic benefits.

"We have raised feeders, which is especially good for older pets because it helps them to hold their neck up high as opposed to bending down," Laurel said.

The club suites have protective walls to avoid too much contact between neighboring units, while the signature suites are set behind soundproof walls and glass, and include televisions playing programs on Animal Planet and movies like "Air Bud."

Continued on 5A

### My Novi News

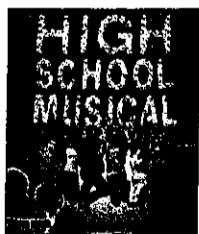
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## NOVI WEEKEND PLANNER



### • FRIDAY

Missed out on the first two Kids on Broadway performances? Mark 7:30 p.m. on your calendar for the final "encore" showing at the Novi Civic Center, 45175 W. 10 Mile Rd., starring youths 7-18. Listen to an hour-long display showcasing tunes from "Sound of Music," "Annie" and "Peter Pan." The show features children from Novi and surrounding areas who completed a two-week theater camp. All tickets cost \$5 and are available at the Novi Civic Center in advance or at the door. Don't miss out on this last chance to check out the community's young talent. Call (248) 347-0400 for more information.



### • SATURDAY

Fans of High School Musical will want to be at one location noon on Saturday: Borders Books & Music, 43075 Crescent Blvd. The store is hosting a High School Musical Pep Rally for kids to sing, dance and cheer along with tunes from the movie. Call (248) 347-0780 for more information.

### • SUNDAY

Enjoy taking a jog on a Sunday morning? How about a swim or a bike ride? Are you competitive at everything you do? You can combine all of these things 8 a.m. in the fifth annual Island Lake of Novi Triathlon at Toll Brothers Island Lake Community at 10 Mile and Wixom roads. Parking is at Catholic Central High School, 27225 Wixom Rd. Buses will transport participants to the site. Call Rich Shearing at (503) 432-1150 or visit <http://www.swimfasttrifast.com> for details. There is no race day registration and space is limited to 350 participants, so sign up quickly. Registration costs \$37.

### CONTACT US

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# NOVI PARKS & RECREATION FORESTRY For event and information weather info call (248) 349-1700

Victoria Mitchell, editor  
(248) 349-1700, ext. 102  
vmitchell@gannett.com

## MY PARKS & RECREATION

Thursday, August 16, 2007  
www.novifornews.com  
fax: (248) 349-9832

### Novi Theatres' summer performance finale takes the stage

■ "The Emperor's New Clothes" Aug. 23-25

By Kelly Murad  
STAFF WRITER

Say farewell to summer vacation by attending The Novi Theatres production of "The Emperor's New Clothes." Although The Novi Theatres, part of the Novi Parks, Recreation and Forestry Department, held performing arts camps throughout the summer, "The Emperor's New Clothes" is the only full production play.

"This is actually full scenery and costumes. It's a regular play," said Debbie Lannen, performing arts coordinator.

Normally, The Novi Theatres doesn't do a summer production. But after the completion of "Charlie and the Chocolate Factory" in May, the theatre's dedicated cast members inspired Lannen to direct another play.

"The show was not supposed to happen, but it gives them (the cast members) the opportunity to do another performance," Lannen

said. "It gives them a place to be. What better place to hang around during the summer than the theatre?"

Lannen, who directed and wrote this version of "The Emperor's New Clothes," held auditions in June.

Even though it has been twice as much work for her, Lannen directed the play with two casts.

"Double casting gives the younger cast more opportunity for bigger roles," she said. "It's nice to see them go from the 'stand in the back chorus person' to the lead."

The two casts also have the opportunity to perform in an equal number of shows.

"This way, they put in the work and they get to do the shows," Lannen said. "They also get used to working with all different kinds of actors. I think it's a real good learning tool."

There are more than 20 cast members from Novi, Northville, Farmington Hills and South Lyon, performing in the final summer production.

The two casts consist of actors ages 9 to 19.

"I love working with this age because you can see how much more they learn," Lannen said. "You can see the difference in

The Novi Theatres presents  
**"THE EMPEROR'S NEW CLOTHES"**  
Thursday, Aug. 23, 2007  
10:00 AM & 7:30 PM  
Friday, Aug. 24, 2007  
10:00 AM & 7:30 PM  
Saturday, Aug. 25, 2007  
2:00 PM & 7:30 PM

Novi Civic Center Stage  
45175 W. Ten Mile Road  
Novi, MI 48375  
248-347-0400

\$8 in advance  
\$10 at the door for general admission  
\$5 in advance for groups of 20 or more

SOURCE: City of Novi



Submitted photo  
Cast members Ashley Shamoon, left, Kyle Coykendall and Haley Parker prepare for the Novi Theatres' summer production of "The Emperor's New Clothes."

### LET'S TALK

**CHUNKY NECKLACES**  
The words "chunky" and "beefy" may seem more apropos of canned soup than women's jewelry, but those are just the words that designers are using to describe the latest trend in necklaces. Large, long necklaces with big beads and chunks of interesting links, chains, and metal charms are all the rage. In fact, anything goes as long as it is anything but dainty.

This, of course, does not mean that a large chunky necklace cannot be a model of chic simplicity itself. For example, a long necklace with large, shiny black beads can be as tasteful as a string of pearls. On the other end of the spectrum are big, beefy, bohemian pieces that are full of personality and fun.

Whether your taste in necklaces leans toward outrageous excitement or subdued elegance, you'll find something to suit your style at WEINSTEIN JEWELERS.

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P.S. Big, chunky necklaces are the perfect accompaniment to plain, simple tops.

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Publication Number USPS 368290

# Gjeto's

salon & day spa  
An oasis to relax, rejuvenate and revive your beauty regime

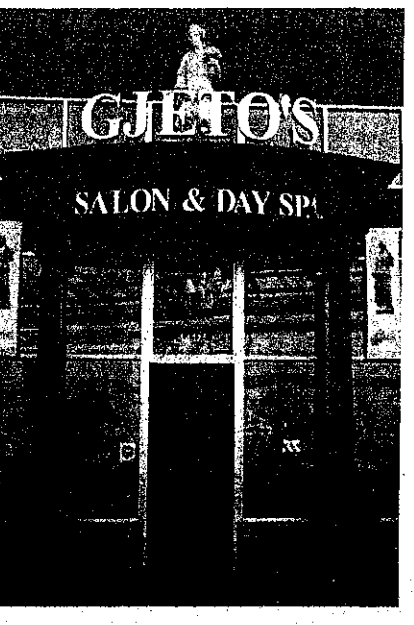
**S**tarting with a gorgeous exterior, which includes towering columns crowned by an impressive statue of a goddess bearing a floral bouquet, and complimented by a beckoning interior of tranquility, Gjeto's Salon & Day Spa remains a favorite retreat for Metro Detroiters. Present since the opening of Novi's Fountain Walk, Gjeto's continues to live up to its well-established reputation for providing its customers with an inviting, relaxing and comfortable experience.

**F**ounded by Eva and Gjeto (the "G" is silent) Vushaj, Gjeto's Salon & Day Spa caters to the individual needs of their customers by creating packages designed to personally guide you on your journey of cleansing, relaxation, rejuvenation and balance. A knowledgeable and professional staff, with a reputation for attention to detail as well as for their whimsical personalities, ensures that your trip to Gjeto's will be an unforgettable experience.

**F**rom the colorful artwork to the elegant chandeliers and classic décor, it is impossible not to notice that Gjeto's is a temple of the sublime, carefully crafted to indulge all the senses. Imagine being escorted under a trompe l'oeil vaulted ceiling of blue sky and clouds before settling in for the ultimate European mud mask pedicure and you can begin to understand why first-time customers book their next appointment even before their first one is complete.

**C**atering to a savvy clientele familiar with massages, facials and other spa treatments, the staff at Gjeto's knows that a trip to the spa should be relaxing and energizing, the ultimate pampering experience. That is why each and every spa treatment is based on a careful analysis of the client's complexion and lifestyle needs. So whether you are interested in the wickedly indulgent Spa Journey or merely looking for a Brief Escape, your personal Gjeto's experience is designed to specifically lift your spirits and relax your soul.

**I**n addition to complete spa packages, Gjeto's also offers a number of other services. The teen facial serves as an introduction to the importance of proper skin care while airbrush tanning provides a weeks' worth of radiant, bronzed skin safe from the damage of tanning beds and the sun. Recent improvements in the quality of hair exten-



sions have inspired Gjeto's to also offer this hair care option to clients. Additionally, a complete analysis and hair repair regime is included with any hair cut and color appointment.

**W**ith a mission to beautify and embrace wellness with nature-based products, Gjeto's also offers its clients the tools to maintain their beauty at home. For example, with Kerastase Paris, clients can enjoy personalized hair care created to restore health, balance, shine and smoothness. Just like the service you experience at Gjeto's, all of their quality high-end products are designed to meet the individual care and beauty needs of their clients.

**I**n order to meet the growing demand for their spa and salon services Gjeto's will be moving to a larger venue within Fountain Walk. Yet, despite the increased interest in their spa and salon, owners Eva and Gjeto (John) insist that none of the ambience and high-quality services that their customers have come to appreciate over the years will be affected by the move. After all, they point out, Gjeto's is not a corporation; it's a family run business dedicated to serving the community with quality, consistency and most of all, personalized care.

**W**hile most would think they would have to go to a destination spa to get such luxurious service, those familiar with Gjeto's know that the farthest anyone need travel is to Novi.

Located at Fountain Walk in Novi  
44125 12 Mile Road, Novi 48377  
248.349.9003  
www.gjetoofdayspa.com

### Intersection reconfiguration

By Kelly Murad  
STAFF WRITER

Plans to reconfigure the traffic signal mast arms at the intersection of Beck Road and Grand River Avenue are in the works for spring 2008.

The intersection, which was completed in 2004, was configured with the mast arms on the opposite sides of the streets, which is unlike any other intersection in the City.

The original construction was done under the Michigan Department of Transportation, but will be reconfigured by the Road Commission of Oakland County with little effect on the flow of traffic, said City Engineer Rob Hayes.

The City of Novi is only responsible for one-quarter of the intersection, making its share for the project about \$27,000.

Councilwoman Lynne Paul, who has been complaining about the intersection being unsafe for the past year, is looking forward to the change.

"I am thrilled," she said. "I saw several cars run that intersection. I don't want anyone to get hurt there."

According to data from the Novi Police Department, there were 55 reported accidents at the intersection in 2006, and 37 reported accidents since January of this year.

Along with the mast arms on opposite corners, Paul believes the intersection is dangerous because the left-turn signal on Beck Road comes first, as opposed to most other signals in the city where the left-turn signal comes second.

According to Hayes, that is called a protected left and is like that because it is a dual turn lane.

Although Hayes is not sure why the intersection was configured differently, he believes it was due to the size of the intersection. Paul has a different opinion.

"My understanding is that it was done in error," she said. "But it's still in speculation."

The City has not said this was an error of the Michigan Department of Transportation or that it is a safety hazard.

"From a safety perspective, we would like people to anticipate what's coming," Hayes said. "It's not an error, it's

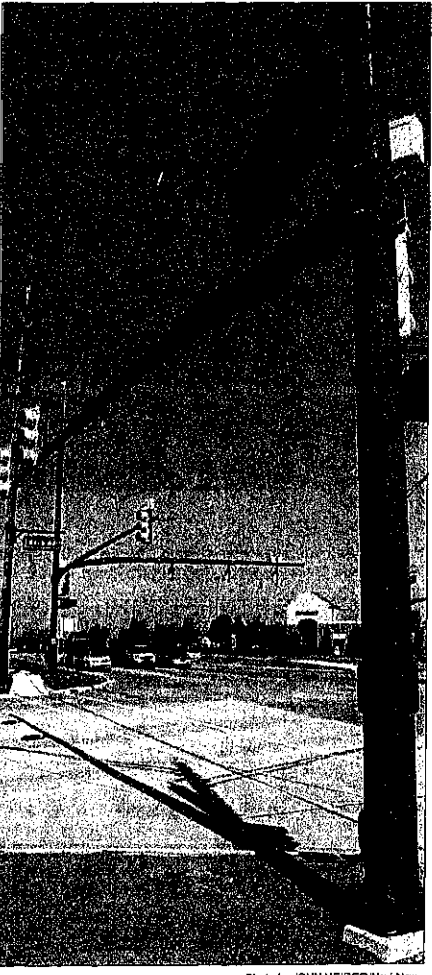


Photo by JOHN HEIDER/Novi News

The stop lights at the intersection of Beck and Grand River are scheduled to be repositioned so that they're easier to see for motorists and provide safety for all who pass through the busy intersection.

**STORY CHAT**  
What do you think? Tell us at WWW.NOVI NEWS.COM.

(being reconfigured) to make it uniform with the configuration of the rest of the City."

Along with moving the mast arms, street lighting will also be added to the traffic signal.

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- Borders Books & Music - New Digital Center (mp3 & burn CDs), GPS units, electronic books
- Pier 1 Imports - Boys "Go Sports Bedding" - from \$49.50, Director's Chairs - \$39
- Mattress & Futon Shoppe - Value Priced Futons from \$99
- Linens & Things - Expressions Sheet Sets from \$19.99
- Boys Country Sports - Labor Day Sale, 8/25-9/9 Save up to 75% Off!
- Healthy Jones - Back-To-School sale - 20% Off All Children's DHA "Omega-3" by Nordic Naturals

Dine at Novi Town Center  
Don't forget fresh fish is flown in daily to BONEFISH GRILL. Enjoy one of Chef Mary's weekly specials at DIAMOND JIM BRADY'S BISTRO. Try the new Nacho Burrito at SAJA FRESH MEXICAN GRILL!

All the Newest Fall Fashions are Here!  
All new denim jeans for adults and kids - from \$24.50 to \$32.50 and trapeze-style dresses for women are now at Old Navy.  
Men's Wearhouse is featuring new casual jeans, shirt jackets and casual sport coats at very affordable prices - including 2 suits for just \$350!  
All the latest in dance & fitness wear like Body Wrappers, Capzio, Bloch, and Sansha are available at Bodies in Motion.  
Along with a wide range of home accessories, Pier 1 Imports has dorm desks, student shelving and popcan chairs in all colors (from \$69).  
Perfect for dorms and apartments, full futon packages (bed, frame & bedding) are on sale at Mattress & Futon Shoppe - starting at \$129.  
Running Fit has cross country spikes (\$60-\$110) and everything for the runner in you!

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# Novi Town Center

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**■ AT&T rivals Bright House**

**Continued from front**  
According to Joe Steele, spokesman for AT&T, the company is working with communities throughout the state to make the necessary conversions in order to provide AT&T customers access to those channels.  
Although Bright House is not making drastic changes to its service, the company remains competitive.  
"The most important thing for us is to maintain our excellent customer service," McCann said.  
Last month, Bright House introduced new additions for Internet subscribers, along with enhanced Internet security. Road Runner Travel and Road Runner Career, in partnership with Kayak.com and CareerBuilder.com, are choices added to the customer's homepage.  
"It's an addition to the features we've already included," said Cynthia Severts, vice president of broadband Internet services for Bright House Networks of Michigan. "We keep moving forward to better serve our customers."

**New government shows**

**■ Channel 13, adds four new shows to its line-up**  
• **Fire House NO VI** - A bi-monthly show regarding Fire Department issues and fire safety concerns. Hosted by Fire Chief Frank Smith.  
• **Faces and Places** - A bi-monthly "mixtape" program that will focus on small business development around Novi.  
**Other community programs on Channel 13**  
• **Sheryl In the City**  
• **Update Novi**  
• **Common Knowledge**  
• **The Pulse**  
• **Anatomy of a City**  
• **Corporate Review** - A spotlight show on corporate business in Novi. Hosted by Novi's Economic Development Director Ara Topouzian.

**Tuning in**  
• Southwestern Oakland Cable Commission (248) 473-2800 or visit www.swoccsstudios.com  
• AT&T U-verse (866) 671-7993 or visit www.verse.att.com  
• Bright House Networks of Michigan (866) 898-9101 or visit www.mybrighthouse.com



**It's a Wrap!**  
Novi Public Library Head of Youth Services Marjorie Karp-Opperer talks with attendees at the Summer Reading Program closing ceremonies.

Photo by Colleen McWhinn

**■ Pampered Pooches**

**Continued from front**  
The Inn also offers Web cam surveillance for owners on vacation, wanting to check on their pets.  
Costs range from \$33-65 a night.  
The "cat-ery" condos are 3x3x7 compartments with state-of-the-art ventilation systems costing \$25-30 a night.  
"We have a very big facility with a lot of space. It cuts down on stress for owners and pets as well," Laurel said. "With the 14,400-square-foot space, other (benches would) board 250 dogs and cram them in. We can take up to 98 dogs and 16 cats in our cat-ery."  
Americans spent \$38.5 billion on pets in 2006, which is estimated to rise to \$40.8 billion this year, according to the American Pet Products Manufacturers Association.  
And according to the American Pet Products Manufacturers Association, grooming and health care is a \$2.9 billion industry while \$9.9 billion is spent annually on pet supplies and over-the-counter medicine.  
Laurel said the reason some people pamper pets is because their children are grown so they carry the care on to their pets.  
"There's a definite trend. There's not many pet resorts in Michigan that offer those kind of services. People treat their pets like children," she said.  
However, pet care has also gone



Photo by JOHN HEIDERNovi News  
**Krieten Hayden, a worker at Novi's Paw Print Inn, monitors "Morgan" in one of their facilities' Signature Suites.**



Photo by JOHN HEIDERNovi News  
**Laurela Nicola, co-owner of Novi's Paw Print Inn, cuddles with some of her four-footed guests.**

**Pampered trend**

Americans spent \$38.5 billion on pets in 2006, which is estimated to rise to \$40.8 billion this year, according to the American Pet Products Manufacturers Association. And according to the American Pet Products Manufacturers Association, grooming and health care is a \$2.9 billion industry while \$9.9 billion is spent annually on pet supplies and over-the-counter medicine. Laurel said the reason some people pamper pets is because their children are grown so they carry the care on to their pets. "There's a definite trend. There's not many pet resorts in Michigan that offer those kind of services. People treat their pets like children," she said. However, pet care has also gone in a different direction, particularly in the Hollywood scene. It is becoming more common that celebrities are seen with their pets not only in public, but on the red carpet. "Some celebrities use their pets as accessories. I've seen they love them to death... it's not good or bad," Laurel said. Novi News staff writer Chris Juckett can be reached at (248) 349-1700, ext. 122 or cjuckett@gannett.com.

**Send photo submissions and story ideas to the Novi News**



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Alliance Health and Life Insurance Company is a health insurance subsidiary of Health Alliance Plan. PPO is a product of Alliance Health and Life Insurance Company and HAP Preferred, Inc., both are wholly owned subsidiaries of Health Alliance Plan. Health Alliance Plan and Alliance Health and Life Insurance Company each have a Medicare contract with the federal government.

H2312 H2322 178 HAP IS AD  
F&U Certified: 04.04.07

**Library building authority approved**

**City Council Briefs**

**City Council Briefs**  
Council was still in disagreement regarding the library building authority at Monday's City Council meeting, but the resolution passed by a 4-2 vote.  
There are two parts to the resolution, which was previously discussed at the July 23 meeting.  
The first part of the resolution identifies the authority as a seven-member body composed of interim library director Mary Ellen Mulcrone, city manager Clay Pearson, community development director Steve Rumpke, finance director Kathy Smith-Roy, city engineer Rob Hayes and two council appointed members from the library board, Larry Czekaj and Mark Staring.  
Councilmembers Lynne Paul and Andrew Mutch were still opposed to the resolution.  
The second part of the resolution delegates responsibility in connection with the proposed library construction, pending the passage of the \$16 million November ballot issue.

**Action Target Inc. awarded contract for Indoor Gun Range**

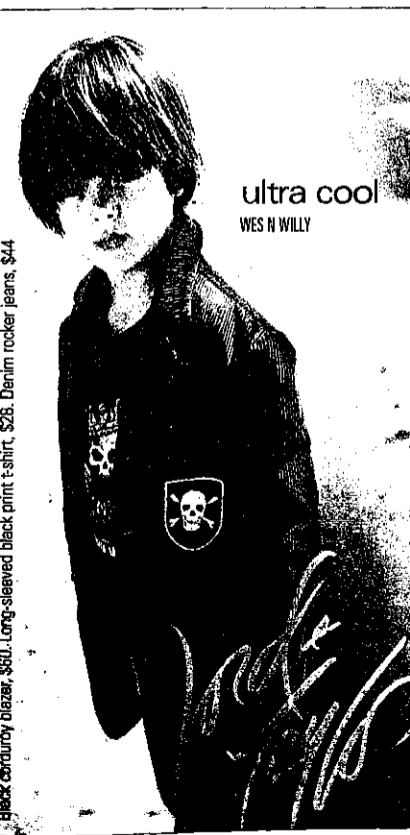
Council approved, by a 6-0 vote, to award Action Target Inc. a contract for the city's indoor gun range equipment and control system.  
The company was awarded a not-to-exceed amount of \$437,000, which is less than what was estimated.  
Council also unanimously approved to amend the contract with Garrison Company, the general contractor for the gun range, for a not-to-exceed amount of \$74,600 for brick veneer and bio-swale project alternatives.  
Since the contract for the indoor equipment and control system was under budget, the brick veneer and bio-swale alternatives were added back to the construction of the project.  
The gun range will be located at the Department of Public Works Field Services Complex off 11 Mile Road on Delwal Drive.

**Joint meeting Aug. 27**  
Mayor David Landry set a joint meeting with the Planning Commission from 7-8 p.m. Aug. 27, with the City Council meeting immediately following.  
The joint meeting will be to discuss and provide initial questions and thoughts regarding review of the Master Plan for Land Use at select locations.  
Council Meeting Notes were taken from the Monday, Aug. 13, 2007 regular meeting of the Novi City Council. Councilwoman Toni Nagy was absent. Next meeting: 7 p.m. August 27 at the Novi Civic Center, 45175 W. 10 Mile Rd.  
Meeting minutes along with agendas and background information may be found by visiting www.CityofNovi.org.



Photo by JOHN HEIDERNovi News  
**Spish, splash**  
With the rain pouring from the skies for most of the morning Tuesday, parts of the parking lot at the Novi Public Library were turned into temporary ponds.

**For breaking news on the Web:**  
www.novinews.com



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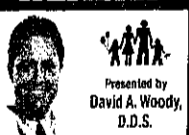
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**Your Dental HEALTH**



**CHILDREN MUST GUARD AGAINST TOOTH DECAY**  
Data from the U.S. Centers for Disease Control and Prevention's National Center for Health Statistics show that tooth decay in the permanent teeth of children, teens, and adults has decreased in recent years. Specifically, tooth decay in the permanent teeth of children ages 6 to 11 has decreased from about 25% to 21% between 1998 and 2004. In the same period, tooth decay in the permanent teeth of teens has decreased from 68% to 59%. That's the good news. The bad news is that tooth decay in the baby teeth of 2- to 5-year-olds has increased from 24% to 28% from 1998 to 2004. This should serve as a warning for parents to help with their young children's oral hygiene. Taught early enough, healthy habits turn into healthy lifestyles. Begin with proper brushing and flossing techniques and healthy foods. Continue with regular professional care and cleanings for a healthy smile that will last a lifetime. If you would like more information on how to get your child's dental experience off to a good start, we welcome your call at 484-476-3800 for a convenient appointment. We have both children and adults as patients here at 3985 Grand River, Suite 100, Novi, because everyone, regardless of age, deserves a winning smile. P.S. The decrease in tooth decay in the permanent teeth of children and teens is largely due to the use of sealants, a plastic coating that protects against decay.

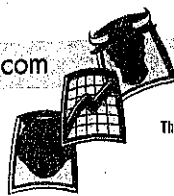
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Victoria Mitchell, editor  
(248) 349-1700, ext. 102  
vmitchell@gannett.com

## MY BUSINESS



Thursday, August 16, 2007  
[www.novinews.com](http://www.novinews.com)  
fax: (248) 349-9832

# Mango offers free language lessons, real world diversity

By Chris Jackett  
STAFF WRITER

As a city full of diversity and growth, Novi was the perfect choice for Mango Languages when they were searching for a place to call home.

"It was kind of central to everyone. It's somewhat of a cultural hub and there's a lot of economic growth," said Ryan Whalen, Mango's chief marketing officer and creative director, who lives in Novi.

Mango Languages is a Web-based business that tutors users in various languages.

It launches on Aug. 31 at <http://www.mangolanguages.com> with the potential to help alleviate communication problems.

"As we're going into a more globalized world, there's more need for learning. English is the main language, but that may change. There's a lot of merging going on in the world," Whalen said.

Mango is set to offer free online lessons in more than a dozen different languages, starting with 100 lessons in each of the 11 initial programs made available on the 31st.

The first batch of languages includes Spanish, French, Italian, Brazilian Portuguese, German, Russian, Mandarin Chinese, Japanese, Greek and English as a Second Language for Polish and Spanish.

"Languages were decided based on demand. We wanted to come out with larger languages, but we also want to get into niche programs," Whalen said.

The company is opening its gateways to language education on Aug. 31 with the acceptance, and hope, things will continue to change and develop as they receive feedback from users.

"That was one of the goals behind the idea for the company when Whalen, Jason Teshuba, Michael Goulas and Mike Teshuba brainstormed Mango while working at iLevel Internet, a database design, Internet software development and e-commerce firm that sold language learning products.

"It stemmed from a lot of frustration we saw our customers had with products on the market. There were a lot of

### Mango Languages lessons

Sign up at <http://www.mangolanguages.com> for notifications of when language programs become available. New program availability notifications will also be sent based on languages users express interest in.

good products, and we started looking at their deficiencies and making them more well rounded," Whalen said. "Aug. 31 is a public beta launch. It's not 100 percent designed, but it'll be introduced to the public so we can get feedback and iron out the bugs."

Mango will teach various languages through a conversational methodology including a timer and quizzes.

"A conversation is presented line by line with two speakers, usually male and female. Then it breaks down each sentence, and breaks that down to the words, while quizzing the user along the way," Whalen said. "It seems intimidating when you begin, but it gets easier."

As a completely free service to users, Mango is funded through sponsors and potential product placement deals.

"We will eventually make money through product placement within the dialogue. Something like 'I will drink a Pepsi Cola.' It will always be free to the user," said Jeanette Tarcha, public relations manager for Mango Languages.

Whalen said making the service free was one of the main goals he, Goulas and the Teshubas had in mind when forming the business plan for Mango.

"Everyone should get to learn languages despite their financial ability. Casually, they may want to learn a little bit to impress friends or tap into their own culture or one they may have married into," said Whalen, who learned a little bit of Slovakian himself to better communicate with his wife's family.

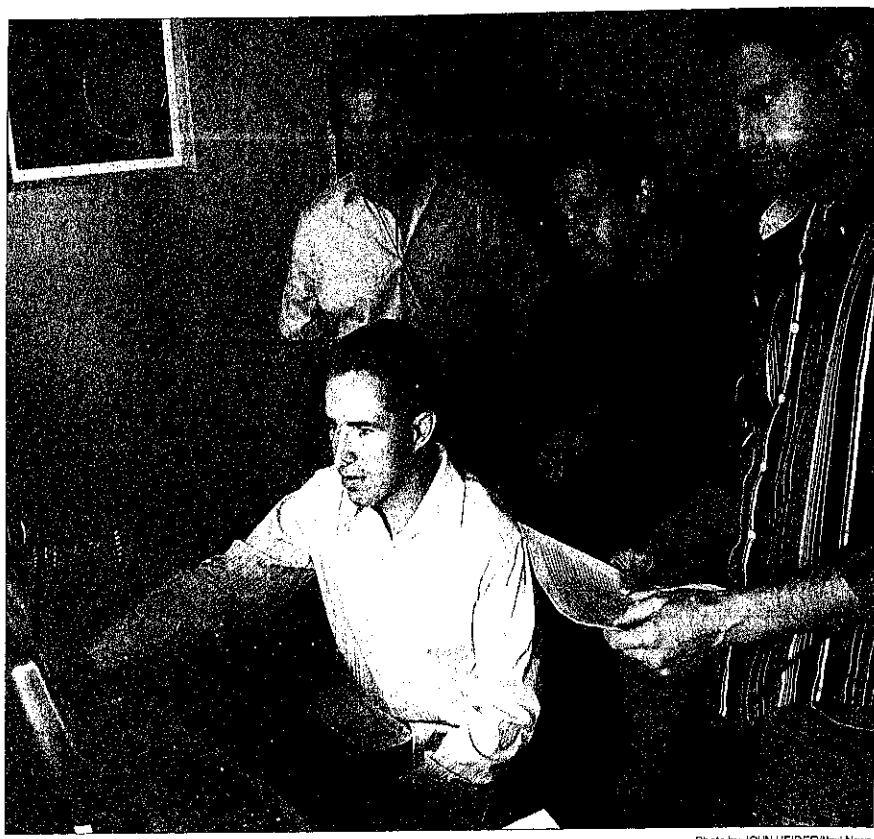


Photo by JOHN HEIDER/Novi News

Mango Languages' Ryan Whalen, Michael Goulas and Jason and Mike Teshuba take a look at some of their company's online language-learning software. Mango Languages is based in Novi.

"As we're going into a more globalized world, there's more need for learning. English is the main language, but that may change. There's a lot of merging going on in the world."

Ryan Whalen

Mango Languages chief marketing officer and creative director.

Novi News staff writer Chris Jackett can be reached at (248) 349-1700, ext. 122 or [cjackett@gannett.com](mailto:cjackett@gannett.com).

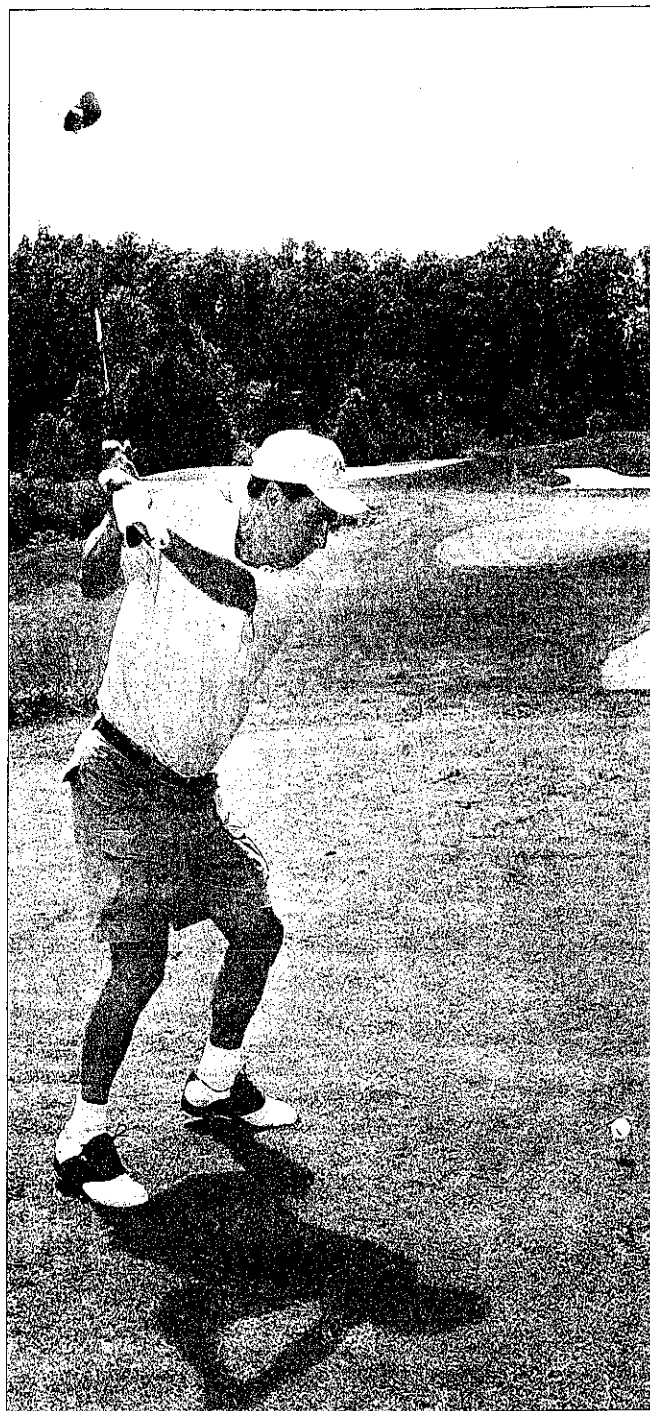
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## BE SCENE IN NOVI

# FORE!



John Ray, of Novi law firm Varnum, Riddering, Schmidt, and Howlett, tees off last Wednesday at South Lyon's Moose Ridge during the Novi Chamber of Commerce's annual Tycoon Tee-off golf outing.



Submitted photo  
Sheryl Walker (left) and Don Walker along with Terri Taylor and Guy Gordon stop for a photo during the annual Novi Lions Club golf tournament. The event raised about \$8,000 for Penrickton Center for Blind Children.



Randy Penner, left, and Keith Pankow line up putts at South Lyon's Moose Ridge golf course during the Novi Chamber of Commerce's annual Tycoon Tee-off.



Connie Poremba, left, and Diane Kenny enjoy a day on the links of South Lyon's Moose Ridge golf course during last Wednesday's Novi Chamber of Commerce Annual Tycoon Tee-off. The pair were part of a group from Novi's Community Financial. The golfers enjoyed nice weather and good times.

Photos by  
JOHN  
HEIDER  
Novi  
News

**Profile of a Paw Print Inn Guest**  
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FAVORITE PASTIME: Begging for treats  
FAVORITE VACATION: The Paw Print Inn

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Sunday, November 4, 2007

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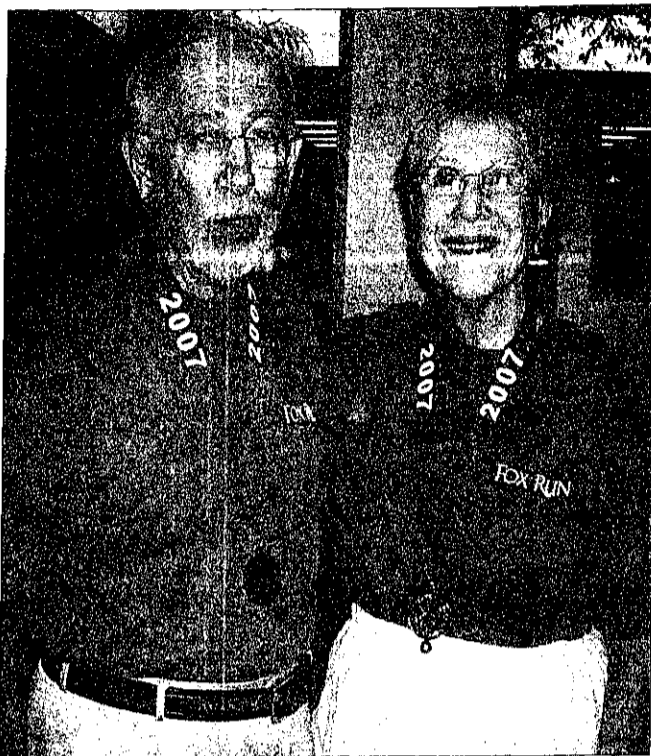
SENIOR SCENE



Fox Run athletes need to keep their nourishment up in order to compete in the games offered in the Senior Olympics. Many of the athletes have practiced for months and have also participated in past games.



Fox Run Group — The Senior Olympic athletes came out for the celebration dinner at the Rochester Older Person's Commission last Tuesday night.



Bill Emrick, 80, left, and Peg Quigley, 80, right, were the first of the Fox Run group to sport their Olympic medals, both in 5K cycling.

Photos by Tracy Mishler

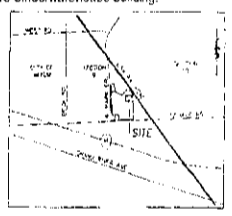


CITY OF NOVI PUBLIC HEARING NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, August 15, 2007 at 7:00 P.M. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI 48240 to consider ZONING ORDINANCE AMENDMENT 18-222, AN ORDINANCE TO AMEND ORDINANCE NO. 97-18, AS AMENDED, THE CITY OF NOVI ZONING ORDINANCE, FOR MODIFICATIONS TO ARTICLE 16, TC AND TCM DISTRICTS, SECTION 1601, PRINCIPAL PERMITTED USES TO ALL LOW INSTRUCTIONAL CENTERS.

CITY OF NOVI PUBLIC HEARING NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, August 22, 2007 at 7:00 P.M. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI 48240 to consider NOVI CORPORATE CAMPUS PARCEL 7, SITE PLAN NUMBER 07-24 FOR PRELIMINARY SITE PLAN, WETLAND PERMIT, WOODLAND PERMIT, AND STORM WATER MANAGEMENT PLAN APPROVAL. THE SUBJECT PROPERTY IS LOCATED IN SECTION 6, NORTH OF TWELVE MILE EAST OF WEST PARK DRIVE, LOCATED IN THE NOVIL CORP. OFFICE SERVICE TECHNOLOGY DISTRICT.



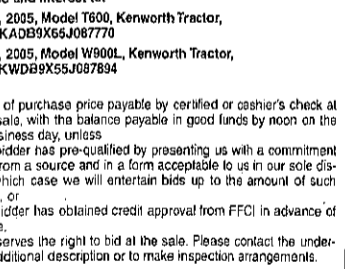
All interested persons are invited to attend. Verbal comments may be heard at the hearing and any written comments must be received by the Planning Department, 45175 W. Ten Mile Road, Novi, MI 48240 until 4:00 P.M., Wednesday, August 22, 2007.

FINANCIAL FEDERAL CREDIT INC. NOTICE OF PUBLIC AUCTION

Date: Thursday, August 23, 2007 Place: 49700 Grand River Avenue City: Novi, MI 48375 Time: 10:00 A.M. By virtue of default by Shiko Trucking, Inc. ("STI") under the terms of the Promissory Note and Security Agreement both dated September 28, 2005 between STI as Borrower and Financial Federal Credit Inc. ("FFCI") as Holder/Secured Party, FFCI will sell at Public Sale to the highest bidder AS-IS, WHERE-IS, WITHOUT ANY REPRESENTATIONS OR WARRANTIES, EXPRESS, IMPLIED OR STATUTORY, INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR ANY WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE, all of its right, title and interest to:

CITY OF NOVI PUBLIC HEARING NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, August 22, 2007 at 7:00 P.M. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI 48240 to consider WESTERN OAKLAND MEDICAL SITE PLAN NUMBER 07-25 FOR PRELIMINARY SITE PLAN, WETLAND PERMIT, WOODLAND PERMIT, AND STORM WATER MANAGEMENT PLAN APPROVAL. THE SUBJECT PROPERTY IS LOCATED IN SECTION 16, SOUTH OF TWELVE MILE ROAD, BETWEEN WEST PARK DRIVE AND BECK ROAD, IN THE OSI PLANNED OFFICE SERVICE TECHNOLOGY DISTRICT. The subject property is approximately 2.67 acres and the applicant is proposing to construct a medical office building.



Summer carnival opens today, fun begins

Lots of rides available for adults, youth Wade Shows, which also provided rides at the Michigan 50s Festival in Novi last month, will bring their carnival rides to Northville. This year's rides will include bumper cars; the Himalayan; the Yo-Yo, which is a big swing ride; the Sky Rider, known as a salt-and-pepper ride; the Tilt-A-Whirl; the Whip; a big Jitterbug; and eight "kiddie" rides, such as a merry-go-round, little cars, bears, bees, elephants, bugs and more.

Free photo fun for children A free copy of the current issue of Metro Parent will also be available to all carnival-goers. Creative activities for young Kathryn Price from Plasterworks will also have children's activities costing from \$2-\$8. Plasterceramic pieces will be available for children to paint, and children can also make Sandy Candy, scented votive candles and sand art.

Carnival hours The second Northville Summer Carnival will take place from 4-10 p.m. today, 4-11 p.m. Friday, noon-11 p.m. Saturday and noon-5 p.m. Sunday. Free parking is available on the Northville Downs grounds, and admission to the midway is free. Individual ride prices are \$1; pay-one-price wristbands are available for \$18 a day. Discount coupons are available at several downtown businesses.

Man charged with murder of woman in Garden City

Relatives say he tried to help down-and-out; body found in Northville Twp. A 62-year-old Garden City man has been charged with first-degree murder in the death of 44-year-old Cheryl Lynn Boeskool, also of Garden City.

Man charged with murder of woman in Garden City A 62-year-old Garden City man has been charged with first-degree murder in the death of 44-year-old Cheryl Lynn Boeskool, also of Garden City. Thomas Joseph Roe was arraigned before 35th District Judge John Marchese Friday.

Man charged with murder of woman in Garden City The victim's relatives also wondered why a man who had tried to help her in the past could have brutally killed her and dumped her half-naked body in a pond.



Wheel of Winnings Spin, Win & Cash In at the New MGM Grand Detroit! August 13th - August 30th

Spin, Win & Cash In at the New MGM Grand Detroit! August 13th - August 30th

Spin, Win & Cash In at the New MGM Grand Detroit! August 13th - August 30th

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Spin, Win & Cash In at the New MGM Grand Detroit! August 13th - August 30th

Spin, Win & Cash In at the New MGM Grand Detroit! August 13th - August 30th

Table with 4 columns listing various churches: Harvest Ministries Church of God, Ward Evangelical Presbyterian Church, First Church of the Nazarene, First Presbyterian Church of Northville, Meadowbrook Congregational Church, Our Lady of Victory Catholic Church, Holy Cross Episcopal, Good Shepherd Lutheran Church, Faith Community Presbyterian Church, First United Methodist Church of Northville, St. James Roman Catholic Church, Oak Pointe Church, Church of the Holy Family, Nativity of the Virgin Mary Greek Orthodox Church, St. John Lutheran, Elca.

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CITY OF NOVI PUBLIC HEARING NOTICE. NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, August 22, 2007 at 7:00 P.M. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI 48240 to consider WESTERN OAKLAND MEDICAL SITE PLAN NUMBER 07-25.

"Frustrated Contractor" is "Giving Away" \$4,080 Air Conditioners for \$841 with Off-Season Furnace Replacement... Frustrated Contractor David Schmidt. Pyro Heating & Cooling Inc. 772 McPherson Park Dr., Howell, MI 48843, 517-548-2114











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<p>Joe's Salsa 2/\$6.00                  All Flavors</p>	<p>Michigan Bi-Color Sweet Corn                  10 / \$2.00</p>	<p>Michigan Seedless Watermelon                  \$3.99 ea.</p>	<p>Michigan Grape Tomatoes                  2 / \$3.00</p>	<p>Joe's Canned Tomatoes 2/\$3.00                  Diced, crushed and whole</p>
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<p>Hoffmans Super Sharp Cheese \$4.99 ea.                  Muenster Cheese \$3.99 ea.                  Polly-O Ricotta Original Cheese 15 oz. 2/\$5.00</p>	<p>Boar's Head Corned Beef \$6.99 lb.                  Black Forest Turkey \$5.99 lb.                  Havarti Cheese \$4.99 lb.</p>	<p>Pronto Pannio Dry Cured Ham \$12.99 lb.                  Carando Lowfat Hard Salami \$4.99 lb.                  Sahlen's Lemon Pepper Chicken Breast \$5.99 lb.</p>	<p>Dearborn Bavarian Ham                  Smoke House Ham                  Honey Cured Ham                  Brown Sugar Ham                  \$4.99 lb.</p>	<p>Kashkaval Cheese \$6.99 lb.                  Sharp Cheddar 2 year aged \$5.99 lb.                  Australian 3 year Aged Cheddar \$6.49 lb.</p>
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<p>Delicious with a mild, creamy semi-soft cheese</p>	<p>Rouge Des Karantes 2005                  \$9.99                  100% Carignan                  Smooth, soft med-bodied Red</p>	<p>Egri 2003 Merlot                  \$7.99                  100% Merlot with a sweeter finish                  Great with Italian Sausage &amp; Peppers</p>	<p>Feudo Arancio Nero D' Avola 2005                  \$8.99                  Lively, full bodied, flavorful Red</p>	<p>A Best Buy! Delicious with Risotto, Pasta or Red Meats!</p>
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<p>Great Dinner Idea!</p>	<p>Joe's Char Grilled Breast of Chicken                  \$7.99 lb.</p>	<p>Joe's Meat Grape Leaves                  \$9.99 lb.</p>	<p>Joe's Veggie Rotini Salad                  \$3.99 lb.</p>	<p>Great at any gathering!</p>
---------------------------	---	--	--	--------------------------------

<p>Great Anytime!</p>	<p>Joe's Cheese Danish Coffee Cake                  \$3.49 ea.</p>	<p>Joe's Turnovers \$1.19 ea.                  Apple and Cherry</p>	<p>Joe's Black Forest Torte                  \$18.99 ea.</p>	<p>A Delicious Dessert!</p>
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<p>Crofters Organic Preservers \$2.99 ea.                  All Flavors</p>	<p>Baremans Gallon Milk \$3.09                  All Varieties</p>	<p>Cape Cod Chips 2/\$5.00                  All Varieties</p>	<p>Breyers Ice Cream 2/\$7.00                  All Varieties</p>	<p>Organicville Dressings \$2.99 ea.                  All Flavors</p>
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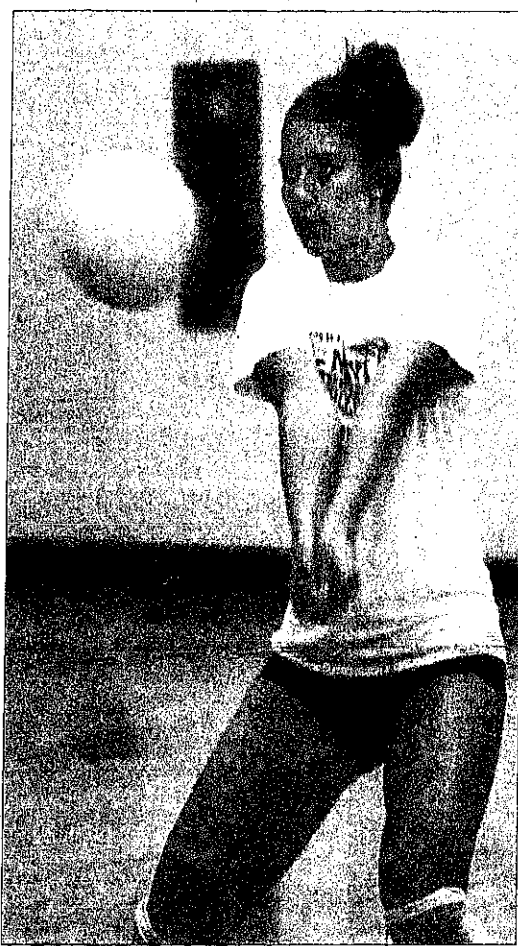
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THURSDAY, AUGUST 16, 2007 • [WWW.NOVINEWS.COM](http://WWW.NOVINEWS.COM) • SPORTS SUBMISSIONS: [JTHEISEN@GANNETT.COM](mailto:JTHEISEN@GANNETT.COM) • PAGE 1B

**Getting started**



Photos by JOHN HEIDER/Novi News

The Wildcat swim team had its first practice Monday at the high school.

Stephanie Cripps, Novi High School senior, works out with the varsity volleyball team during a Monday morning practice.

**All high school sports now on the practice fields**

By Jeff Theisen  
 SPORTS WRITER

Monday released the hounds on the rest of the fields, courts and pools. Football and golf got off to an early start, but the rest of the high school sports are finally underway, meaning summer is officially over for athletes. The switch for tennis, volleyball and golf are also

officially underway. Boys and girls golf and boys and girls tennis switched seasons. Boys tennis and girls golf are now in the fall. Girls tennis and boys golf have been moved to the spring.

The biggest switch came with moving the girls basketball season to coincide with the boys season in the winter. Volleyball moves to the fall for the first time.

According to area coaches, there have been very few cases of athletes forced to choose between sports because of the season switches.

Jeff Theisen can be reached at [jtheisen@gannett.com](mailto:jtheisen@gannett.com).



**Health**

**The right amount of water**

**How to avoid dehydration**

Most of us have been told to drink more water since we were small children, and most of us have filed this suggestion neatly in the back of our minds with all the other seemingly non-significant suggestions. You know ... eat more veggies, cut back on caffeine, walk more etc. With the warmer, humid summer weather you may want to re-visit the "drink more water" idea. Dehydration is a real threat and can cause some real problems.

1. Some studies suggest 75 percent of Americans are chronically dehydrated.

2. 37 percent of Americans have their thirst mechanism so weak that it is often mistaken for hunger.

3. Even mild dehydration will slow down your metabolism as much as 3 percent.

4. Lack for water is the number one trigger of day-time fatigue.

5. A mere 2 percent drop in body water can trigger fuzzy short term memory, trouble with basic math and difficulty focusing on the computer screen or printed page.



Chris Klebba

Below are some guidelines to help you stay hydrated and keep you feeling your very best.

**Pre-activity Guidelines**

• Drink approximately 16 ounces of fluid two hours before activity, and an additional 8-16 ounces 30-60 minutes prior to training on warm and/or humid days.

• Water may be adequate for activities less than an hour.

• If you are participating in endurance events, repeated bouts of exercise greater than 60 minutes, or multiple practices a day, a sports drink containing 6-8 percent carbohydrate (e.g. Gatorade) is recommended.

**During Activity**

• Depending on your sport, consume 6-12 ounces of water or sports drink every 15-20 minutes. This equates to approximately 32 ounces per hour.

• For prolonged exercise greater than 4 hours, choose a sports drink with small amounts of electrolytes.

**Post-activity Guidelines**

• Immediately following activity, consume at least 16 ounces of fluid for every pound of weight lost to ensure proper rehydration.

• A liquid shake with high carbohydrate content, minimal protein and fat can maximize recovery if muscle glycogen levels have been depleted.

• Drink an additional 16 ounces with your post workout snack and/or meal.

• Weigh yourself each morning. A stable weight generally indicates proper fluid balance.

This column was written by fitness expert Chris Klebba. Chris owns and operates Planet Fitness in Northville and Waterford, and is a regular columnist and public speaker. For fitness questions, e-mail [planet-fitness@sbcglobal.net](mailto:planet-fitness@sbcglobal.net) and for more information call (248) 449-7634 or go to [www.planetfitness.com](http://www.planetfitness.com).



**Head merchants!**

The Novi Motor City Madness U10 girls fastpitch softball team won the Oakland Merchants Summer Spectacular tournament in Waterford this past weekend. Novi defeated teams from Waterford, host Oakland Merchants, Grand Blanc, Howell and Jackson on its way to winning the tournament.

Front row, from left: Coach Dan Troher, Lindsey Brandon, Cassandra Lawler, Sarah Lickfold, Allison Schulte and coach Dan Daschke. Back row: Samantha Troher, Mallory Daschke, Laura Oakley, head coach Kathleen Narducci, Jessica Brandon, Molly Murphy, Natalie Reilly and Kali Cordino.

Not pictured: Sydney Jones, Cayla Dwyer and Faryn Salazar.

Submitted photo

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Victoria Mitchell  
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## BE SCENE IN NOVI

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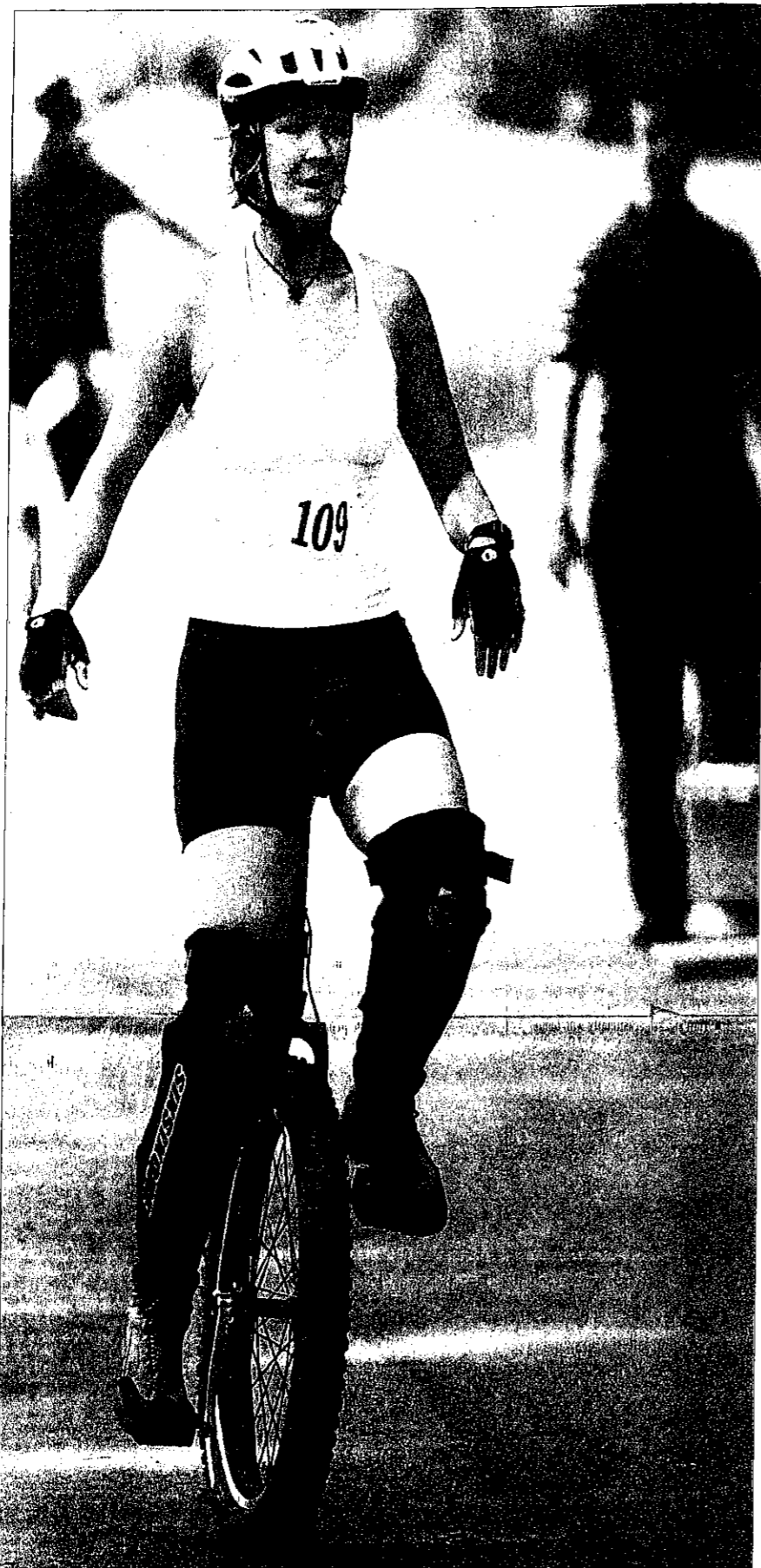
Photos by JOHN HEIDER  
Novi News



A unicyclist crosses the finish line at an August competition hosted at Novi's Lakeshore Park. Racers from all over the midwest and Canada used Novi's mountain bike trail at Lakeshore beginning at 9:30 a.m.



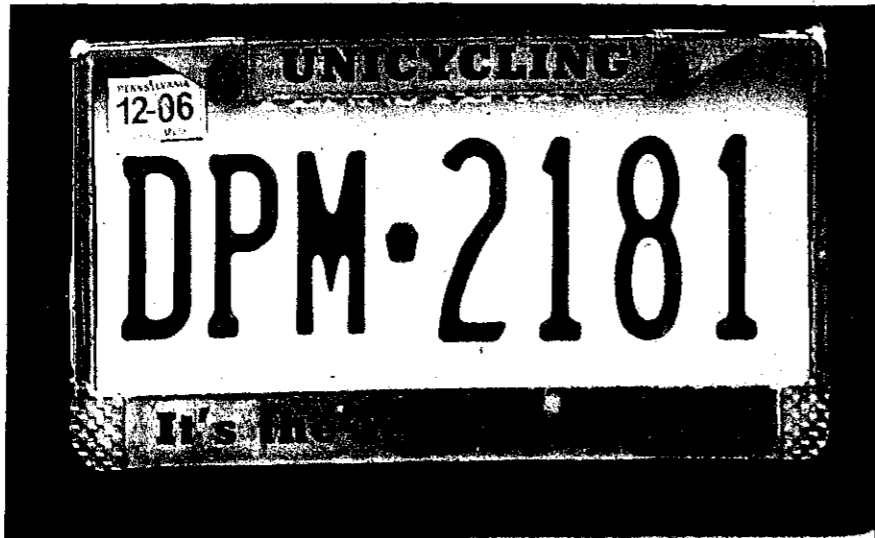
Dale Grzych, 11, of Garden City, was one of many unicyclists to try the mountain bike trail at a recent race at Novi's Lakeshore Park.



Irene Grenelin, 22, of Hutchinson, MN, crosses the finish line earlier this month on her unicycle at a Lakeshore Park race.



After finishing the miles-long trail at Lakeshore Park, unicyclists leave their bikes in a pile to search for water after a difficult morning on the trail.



People came from all over the midwest to compete in the unicycle race at Novi's Lakeshore Park. This partially-covered plate from Pennsylvania, shows its owner's love for the single wheel bike.

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## MY FOOD FOR THOUGHT

Thursday, August 16, 2007  
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FAMILY FEATURES

**G**rilling once to dine twice — a smart way to use the grill, and an easy way to enjoy two deliciously different meals.

Here's how. Take two perfect partners — beef and onions — and grill twice the amount you need for one meal. Enjoy half — save half!

For each bonus meal, just add a few simple ingredients. Grilled burgers and onion slices become a yummy pasta supper, while steaks with red onion wedges make a spectacular salad — each ready in minutes.

### Grill Once, Dine Twice

# Grilling Sensations



#### Beef on the Grill

- Trim visible fat from steaks before grilling to help prevent flare-ups.
- Grill beef over medium heat. Too high heat can cause the exterior to char before the interior is cooked. Charring or overcooking beef is not recommended.
- Use an instant-read thermometer inserted horizontally into the side of steaks and burgers to check for doneness. The thermometer will register 145°F for medium rare, 160°F for medium doneness.
- Always cook burgers to medium doneness (160°F), turning occasionally with a spatula — no pressing, please!
- Turn steaks occasionally with tongs. Forks pierce the meat, and flavorful juices are lost.

#### Tasty Onion Tips

- Onion slices and wedges are perfect for grilling. Simply brush with olive oil, sprinkle with salt and pepper, a favorite herb or prepared seasoning blend, and grill over medium heat.
- For grilling, cut onions 1/2 inch thick to help keep slices together, and for easy turning with a spatula.
- Onions can be divided into two categories: fresh and storage. Thin, light-skinned fresh onions are available March through August. Storage onions, harvested in early fall, are available in yellow, red and white.
- The higher water content in fresh onions gives them a mild taste ideal for enjoying raw or grilled.

For recipes, cooking tips and nutrition information, visit:  
www.BeefIsWhatsForDinner.com  
www.onions-usa.org

#### Beef Top Loin Steaks With Balsamic Red Onion Relish

Total preparation and cooking time: 35 to 40 minutes

- 4 boneless beef top loin (strip) steaks, cut 1 inch thick (about 8 ounces each)
- 1/2 cup balsamic vinegar
- 2 teaspoons garlic-pepper seasoning
- 2 medium red onions, each cut into 12 wedges
- 2 medium yellow squash, cut lengthwise in half
- 2 medium zucchini, cut lengthwise in half
- 2 tablespoons olive oil
- 2 teaspoons garlic-pepper seasoning
- 1 teaspoon chopped fresh oregano or thyme

**Cook's Tip:** To prepare on gas grill, preheat grill according to manufacturer's directions for medium heat. Place steaks and vegetables on grid as directed above. Grill steaks, covered, 11 to 15 minutes for medium rare to medium doneness, turning occasionally. Grill onions, covered, 13 to 16 minutes and squash, covered, 7 to 11 minutes or until tender, turning occasionally.

#### Grilled Beef & Onion Salad

Total preparation and cooking time: about 15 minutes

- 2 leftover grilled boneless beef top loin (strip) steaks
- 1/4 cup olive oil
- 2 tablespoons leftover reduced balsamic vinegar
- 1 large clove garlic, minced
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 4 leftover grilled squash halves, cut into 3/4-inch pieces
- Leftover grilled red onion wedges
- 8 cups mixed salad greens

**Salt and pepper**

- Whisk oil, vinegar, garlic, salt and pepper in small bowl until blended. Set aside.
- Arrange squash and onions over greens. Curve steaks into slices; season with salt and pepper, as desired. Arrange over salad. Drizzle vinaigrette over salad; toss.

Makes 4 servings.

**Cook's Tip:** Garnish with shaved or shredded Parmesan cheese, crumbled blue cheese or croutons, if desired.

#### Grilled Onion Cheeseburgers

Total preparation and cooking time: 35 to 45 minutes

- 2 pounds ground beef
- 2 tablespoons chopped fresh thyme
- 1 tablespoon minced garlic
- 2 large yellow or white onions, cut into 1/2-inch thick slices
- 1 to 2 tablespoons vegetable or olive oil
- Salt and pepper
- 4 whole or whole wheat hamburger buns, or Kaiser rolls, split
- 3 ounces crumbled or shredded cheese (such as blue cheese, smoked mozzarella, goat cheese, feta)

1. Combine ground beef, thyme and garlic in medium bowl, mixing lightly but thoroughly. Lightly shape into eight 1/2-inch thick patties. Brush both sides of onion slices with oil.

2. Place patties and onion slices on grid over medium, ash-covered coals. Grill patties, uncovered, 11 to 13 minutes to medium (160°F) doneness until no longer pink in center and juices show no pink color, turning occasionally. Grill onions 13 to 20 minutes or until tender, turning occasionally and brushing with oil. Season patties with salt and pepper, as desired.

3. Top burgers with desired cheese about 1 minute before removing from grill. Place cheese-topped burgers on bottom of each bun and top with 1/2 of grilled onions. Close sandwiches. Cover and refrigerate remaining 4 burgers and onions to use in "Meatballs" & Pasta With Grilled Onions & Fresh Tomato Sauce.

Makes 4 servings.

**Cook's Tip:** Any type of sliced cheese may also be used to top burgers, including Cheddar, Swiss, provolone or Gouda.

#### "Meatballs" & Pasta With Grilled Onions & Fresh Tomato Sauce

Total preparation and cooking time: 20 to 25 minutes

- 4 leftover grilled burgers
- 3 tablespoons olive oil
- Leftover grilled onion slices, cut in half
- 3 cups chopped fresh tomatoes
- 1/2 cup chopped fresh basil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 4-1/2 cups uncooked regular or whole wheat penne pasta
- Salt and pepper
- Shredded Parmesan cheese

1. Cut each burger into 6 equal pieces. Heat oil in large non-stick skillet over medium heat; add burger pieces, onions and tomatoes. Cook 8 to 10 minutes or until burgers are heated through, stirring frequently. Stir in basil, salt and pepper. Set aside.

2. Meanwhile cook pasta according to package directions; drain and return to pot. Add beef mixture; toss to coat. Season with salt and pepper, as desired. Sprinkle with cheese, as desired.

Makes 4 servings.

**Cook's Tip:** Eight cups cooked corkscrew (rotini) pasta may be substituted for penne.



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# FOOD FOR THOUGHT

Thursday, August 16, 2007  
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## rejoin the family table

**FAMILY FEELING**  
Remember that picturesque Norman Rockwell portrait of a family sitting and enjoying a hot meal together? It's all but a distant memory now. In fact, the Bureau of Labor Statistics reports that the typical American family spends over \$2,000 a year on dinners in restaurants with 10 percent of those dinners eaten at fast food establishments. What's more, over 50 percent of the dinners eaten by overweight American children are consumed in front of the television. Further research has also shown that children who eat dinner with their parents have higher intakes of essential nutrients and vitamins. The same study showed that a family dinner is possible even if both parents work.

What's the solution? Turning off the TV is one and involving kids in the meal preparation may be another. Parents may find that kids take pride in a meal they helped to create. It's also a good opportunity for parents to talk to kids about the importance of having a good diet.

One way to have fun, be creative and eat healthy while cooking with kids is to incorporate herbs and spices into food preparation. From drinks, soups and salads to pastas and main dishes, herbs and spices add flavor and aroma without fat, sugar or salt. It's simple to freshen up the dishes your family already loves with the judicious use of herbs and spices — and you'll be giving them a boost of antioxidants at the same time. Instead of cream

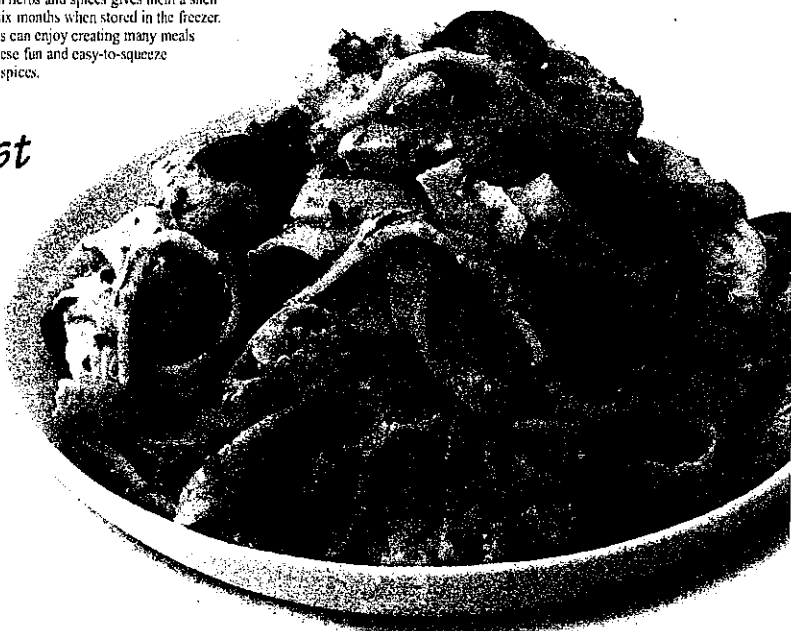
in a tomato soup, stir in Italian parsley, basil and cilantro. Whisk a fresh herb or herb paste with olive oil and lemon juice for a tangy vinaigrette over salads — no one will miss the salt. Banish that heavy, cream-based Alfredo sauce for pasta by switching to olive oil flavored with finely chopped garlic or garlic paste, Italian parsley and basil. Add finely grated lemon grass or lemon grass paste to tea, along with a spoonful of honey, and you can omit the sugar.

While fresh herbs and spices are available only seasonally, new innovations have made it possible to enjoy them year round and make the cooking of a meal fast, easy and fun. A relatively new product on store shelves, Gourmet Garden Squeezable Herbs and Spices, comes in a variety of choices like Garlic, Basil, Chili Pepper and many more. These herbs and spices are picked fresh, chopped, blended and sealed in the easy-to-squeeze tubes so they are always in season — and there's no chopping, no mess and, most importantly, no waste. The process of producing the squeezable fresh herbs and spices gives them a shelf life of three to six months when stored in the freezer. Kids and parents can enjoy creating many meals together with these fun and easy-to-squeeze fresh herbs and spices.

### herbs & spices: a healthy harvest

- Herbs and spices have a long history of medicinal use — since at least 5,000 B.C.
- Herbs and spices are among the richest sources of antioxidants. On a weight basis, they're higher than many fruits and vegetables.
- Herbs and spices can help reduce fat and sugar in the diet by adding flavor without unwanted calories.
- Herbs and spices add vibrant color and a fresh flavor to most recipes — from savory to sweet.
- Herbs and spices taste best when added to a recipe toward the end of cooking.

For more information, tips and recipes, visit [www.gourmetgarden.com](http://www.gourmetgarden.com). Gourmet Garden products are available in the fresh produce section of leading supermarkets in 4-ounce easy-to-squeeze tubes or single-serve packs (three 1/2-ounce tubes).



#### Spaghetti Bolognese

- 1 tablespoon olive oil
- 1 medium onion, diced
- 1 pound ground beef
- 2 tablespoons tomato paste
- 1 (14-ounce) can diced tomatoes
- 1 (1/4-ounce) jar tomato pasta sauce
- 1 Single-Serve Gourmet Garden Herb Medley Pack (1/2 ounce Basil and 1/2 ounce Parsley)
- 1 pound spaghetti, cooked
- Parmesan cheese, for topping

- Heat olive oil and pan fry onion and ground beef until beef is browned.
- Stir in tomato paste, tomatoes and pasta sauce. Simmer 10 minutes or until thickened.
- Stir in basil and parsley.
- Serve with spaghetti and sprinkling of parmesan.

#### Tomato Herb Soup

- 2 tablespoons butter
- 1 cup chopped celery
- 1 large onion, diced
- 1 (28-ounce) can tomatoes
- 4 cups vegetable stock
- 1 Single-Serve Gourmet Garden Herb Medley Pack (1/2 ounce Cilantro, 1/2 ounce Basil and 1/2 ounce Parsley)
- Toasted crostons

- In large saucepan, melt butter over medium heat. Add celery, onion and cilantro; cook until celery softens.
- Add tomatoes, stock, basil and parsley; bring to boil. Simmer about 30 minutes.
- Remove from heat, cool and puree with food processor.
- Reheat and serve with toasted crostons.

#### Chicken and Tomato Fettuccine

- 1 lemon, juiced
- 2 tablespoons pine nuts
- 1/4 cup finely grated parmesan cheese
- 1 Single-Serve Gourmet Garden Italian Pack (1/2 ounce Garlic, 1/2 ounce Basil and 1/2 ounce Parsley)
- 1/3 cup light olive oil
- 14 ounces chicken breasts
- 12 ounces fettuccine
- 8 ounces grape tomatoes, halved
- Parmesan cheese, for topping (optional)

- Combine lemon juice, pine nuts, cheese, garlic, basil and parsley in food processor. Process until roughly chopped. With motor running, add olive oil and blend mixture into smooth paste.
- Brush chicken with olive oil and season to taste. In large frying pan cook chicken about 8 minutes on each side, until brown and cooked through. Set aside to rest before slicing.
- Meanwhile, cook fettuccine according to package directions. Drain and toss with sliced chicken, grape tomatoes and enough herb-cheese sauce to coat pasta. Serve sprinkled with parmesan, if desired.

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American Dance Academy dance students are treated to lessons from guest master teachers who return to the school every three months. Photos by JOHN R. HALL.

## Add a little dance

Dance is a fun, positive activity for children and adults

By John R. Hall  
SPECIAL WRITER

### AMERICAN DANCE ACADEMY

(248) 486-9664

[www.theamericandanceacademy.com](http://www.theamericandanceacademy.com)

For the last 10 years, the young people of South Lyon have tuned to the American Dance Academy for dance instruction, personal growth, and goal achievement.

In return, the school has devoted itself to giving each student a positive learning experience that they can use for any endeavors in their lives.

Learning the various disciplines of dance are important, and the American Dance Academy offers a complete schedule of classes for boys and girls from age 3 through adult in both performing arts and recreational venues.

But just as important are the lessons that each student learns about their own personal growth and development.

Many former students have gone on to successful careers in professions including medicine and business.

"Dance is very good as long as it is put into perspective," said owner Melva Zavisla. "What matters is how you present yourself and improve yourself while having fun."

There are many ways that American Dance Academy students have fun.

Of the approximately 280 students

enrolled in the classes, 40 students are part of the performing arts team, which dances competitively around the country — and sometimes around the world.

"We performed in the International Youth Festival in Russia in 1986," Melva said. "It was quite a learning experience. Our kids came back with a new appreciation for the freedoms we enjoy in the United States."

The key word is learning. The staff of instructors are certified Dance Master and Cecchetti teachers and must attend continuing education programs. Not only is it important for students to continue learning and growing, Melva insists that her instructors do the same.

Some of the programs taught at the American Dance Academy include Tiny Toes, Pre-Dance, and KinderDance for 3-5 year olds; ballet and pointe; Russian and Cecchetti; jazz and musical theatre; tap, hip hop, and acro, just to name a few.

In addition to dance classes, the school also offers theatrical training, including acting and singing.

"Theatre and dance go together," said Melva. "This type of training rounds out the student."

And speaking of rounding out students, the American Dance Academy also believes in helping young people achieve their goals who would not normally be able to financially afford a dance education. Melva and her staff work with local Youth Enrichment and Youth Assistance programs.

"When we have extra spaces in our classes, we invite needy children to participate," she added.

Melva also gives special discounts to children of parents currently serving in



The young students of the American Dance Academy combine an educational experience with a lot of fun during their classes.

active duty for the armed forces.

The care for the community stretches beyond helping young people in need — it also extends to the community itself and the people who support the school. This holiday season, in early December, the American Dance Academy will sponsor a special holiday performance to benefit the Active Faith charity and to celebrate A.D.A.'s 10th year in South Lyon. Melva is inviting all children and adults to come out and perform in the show, free of charge.

"Anyone can sign up to be in the program," she said. "We will supply the choreography and the costumes. The practices will take place at the studio in 5-6 lessons in August and once monthly practices on weekends after that."

"This will be an opportunity for kids who wouldn't normally have the chance to get up on stage and perform," she said. During the show, Melva hopes that people will bring in toys that they wish to

donate to the Toys for Tots program.

All of these community projects are part of the American Dance Academy's overall philosophy of making dance a positive learning experience, which emphasizes skill, teamwork, and dedication. Every experience is an education, which Melva believes is a key to success.

"Education is just as important as dance," she added.

"We promote smart dancers," Melva said. She also noted, "Dance gives the kids something positive to do, instead of hanging around the mall. It also teaches kids to learn time management — one of life's lessons."

For more information on the American Dance Academy call (248) 486-9664 or visit [www.theamericandanceacademy.com](http://www.theamericandanceacademy.com).

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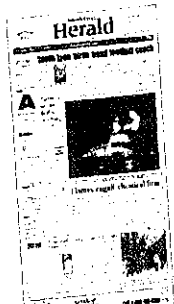
# REGIONAL MARKETPLACE

Page 5B

Thursday, August 16, 2007

## Local News That Fits Your Life...

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Some of the younger members of the competitive team at Sheryl's School of Dance show off their skills.



Award winning dancers Nicole Blaszczyk and Fred Diaz practice a dance routine.

## Dance, dance, dance

Dance is fun way to get in shape, learn goal setting, discipline

By John R. Hall  
SPECIAL WRITER

Sheryl Sulek has one goal in mind for the hundreds of students enrolled in her dance classes at Sheryl's School of Dance in Novi: to teach people how to set goals and attain them through the disciplines of dance.

Many of her former students have gone on to successful careers in all walks of life and Sheryl is proud to know that the lessons they learned through instruction by her experienced staff have played a big role in their lives.

Along with her mother, Arline Hahn, co-owner of the dance school, the women have devoted 47 years of their lives to teaching dance, the last 14 in their location on Grand River Avenue in Novi.

"Dancing is good training for the future," said Sheryl. "It gives you focus on your goals and your achievements. Dance isn't necessarily a career choice. It is all about attaining goals."

In fact, Sheryl does not encourage students to go on to college and pursue a dance career. It is important to her that young people attain their scholastic goals and then make career choices.

"I promote scholastic competition for our young women," she added. "We have hosted contestants for the Miss Oakland County pageant before, a competition which is a good opportunity for students to win money for their education."

Students of all ages, from 3 to adult, are encouraged to choose from several different disciplines and what level of involvement they want. Most of the 300-350 students at Sheryl's School of Dance are recreational dancers — students who want to enjoy dance for the exercise, social interaction, and the discipline.

Approximately 60-65 of these students are part of the competitive dance team — dancers who are interested in testing their skills in a competitive and team-oriented atmosphere. The competition team is taught by a trio of experienced instructors, Julie Hughes, Jackie Sulek and Peggy Wright.

"We have national winners every year," added Arline.



Young students spend many hours learning dance and setting goals at Sheryl's School of Dance.

Student Fred Diaz is the current "Mr. Dance Michigan" and the school's alumni have included three former Miss Michigans and three professional Rockettes.

While students are encouraged to set individual goals for themselves, they also develop team goals at Sheryl's School of Dance.

"As a team, we all work for one goal," Sheryl said. "Even when they are on stage as soloists, their goal is to perform well for the entire team."

Team members benefit from the years of experience and training of the dance school staff. Almost the entire staff of 12 instructors are former students of Sheryl's School of Dance. And not only that, they are certified instructors, too.

"Certification is important because there is no state certification required for opening a dance school," Sheryl said.

Sheryl knows there is a lot of dance school competition around the metro

Detroit area and she is proud of the fact that most of her students learn of her school through word-of-mouth referrals.

Her experienced staff and the choices of disciplines make a very big difference. Those disciplines include: tap, jazz, ballet, point, lyrical, Cecchetti method (ballet), and hip-hop.

"We also have an instructor who comes in and teaches Scottish Highland dance," Sheryl added.

While other dance schools can offer similar dance classes, it is the sincerity and the care for students that set Sheryl's School of Dance apart from others.

"As an instructor I can get the most satisfaction from taking a physically uncoordinated young person and turning them into a talented dancer," Sheryl said. "And kids can overcome their fear of public speaking by performing on stage."

The school operates from September until June when it holds its annual dance

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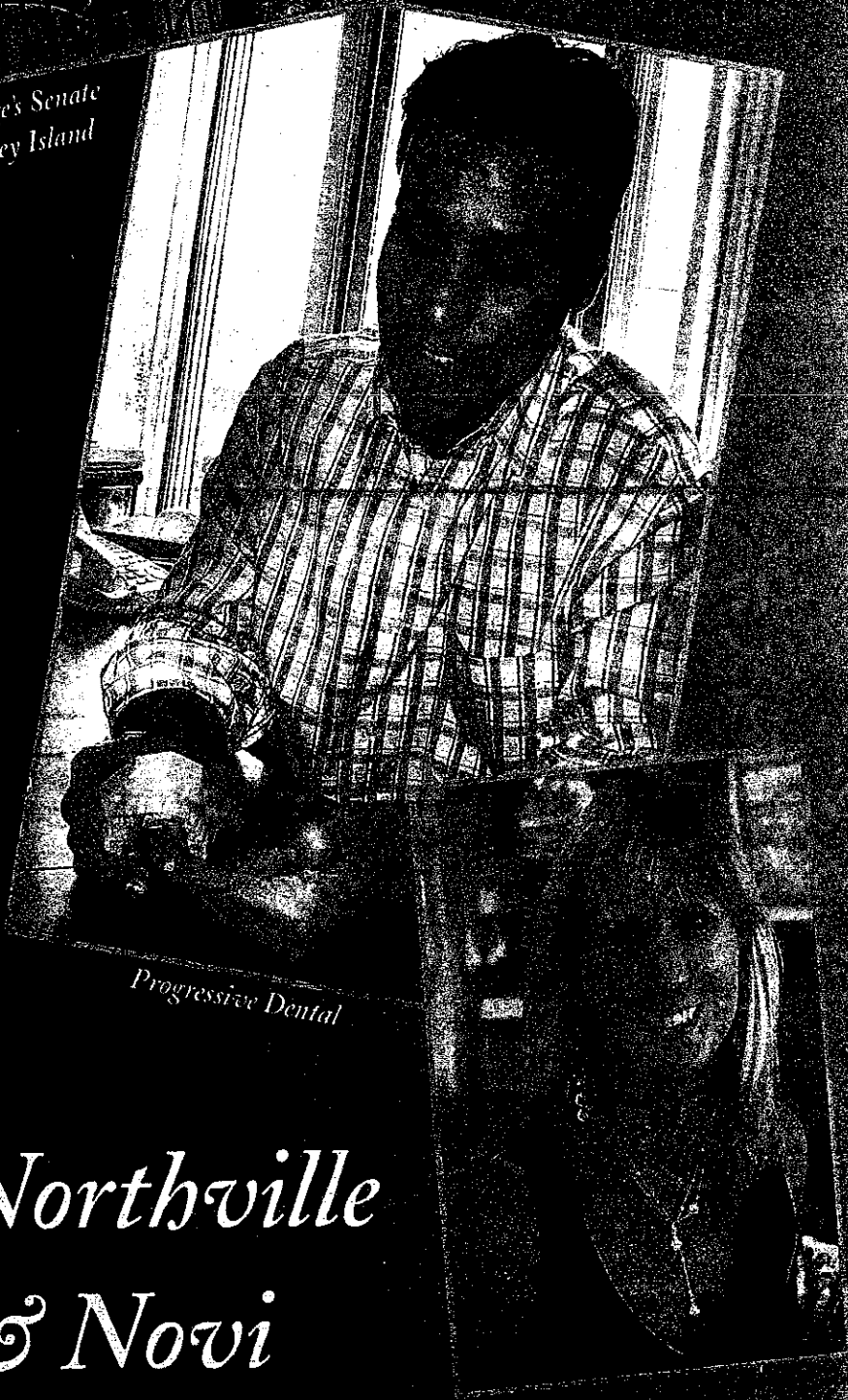
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*Northville  
& Novi*

A paid supplement to the Northville Record and Novi News.





Ed Robertson, one of five ASE Master Certified Technicians, has been recognized in several national competitions as one of the top seven technicians in North America.

## Davis Auto Care

(248) 349-5115 • www.davisautocare.com

What distinguishes one service business from another? Ask the folks at Davis Auto Care, who have excelled for nearly 28 years in serving customer's auto service and repair needs.

Outstanding customer service, experienced, highly trained staff, and competitive pricing are a good start. That all comes from building a team that cares about the customers they serve. Owner Jim Davis is proud of the caring attitude of his staff.

"Some of my employees grew up in Northville, and have been with me for many years," he explained. "They view our clients more as friends and neighbors than customers."

Customers want their cars fixed right the first time. They want a thorough explanation of what's wrong, and what their options are to fix the problem. Most of all, they want honesty.

"Auto repair certainly isn't a glamorous industry," Davis acknowledged. "We're here day in and day out to win and keep our customers with a critically important commodity — Honesty."

The company's slogan "Integrity is the Difference" guides all staff members through every facet of the work they do. Customers are presented with detailed explanations and repair options, and the company can even email a photograph of a component in question if that helps the customer.

Communications are critical and some customers are surprised the first time they speak with a woman about their vehicle's problems. Operations Manager April Rice has been with the company for nearly 20 years, and has gained the technical knowledge to explain any problem, while maintaining the care and compassion necessary to assist customers through the decision process.

"We look at a vehicle and prioritize the most critical problems for our customers. Then they can best decide how to proceed. We all have budgets we have to work within," Davis said.

Due to their size, Davis Auto Care buys parts and supplies at volume levels, and passes



Brian Roberts, manager of Jim's Oil Depot, standing next to the Tire Nitrogen fill station. He oversees minor maintenance, oil changes, and tire service.

es the savings on to its customers. Quality, name brand parts are often available at prices close to what other facilities charge for inferior products.

Customers know the staff is highly skilled. Technicians take mandatory advanced training each year, as well as having access to various online databases.

"Today's cars are so much more complex than even ten years ago," Davis shared. "Although many service intervals are longer than in the past, that makes it even more important that routine maintenance services are not neglected, and are done on time to avoid potential serious and expensive problems."

In order to make auto service as convenient as possible, the company offers many features, such as an after-hours drop box, courtesy shuttle rides to customer's home or office, and follow-up reminders on important routine maintenance.

Because time is such a factor in everyone's life, in 1995 the company expanded and opened its drive-through quick oil change, Jim's Oil Depot.

"The depot has made it quick and easy to get oil changes, wiper blades, tire work and

cooling system exchanges," Davis said. Another recent addition is Nitrogen gas for tires, which extends the life of tires and maintains the pressure more consistently.

Convenient and efficient, "plus, everyone seems to love the train theme." The business is decorated to represent a turn-of-the-century train station, and a model train runs back and forth on elevated track.

And if the "nuts and bolts" of automotive service weren't enough, the most recent addition to the company is the Ultimate Image Auto Spa. Here, specialized technicians see to beautifying both interior and exterior of cars, vans, SUV's and light trucks.

"Everyone loves a great looking, clean shiny car," Davis said, "but you must remember that detailing is important to protect the value of your car." Road grime, acid rain, salt and even the sun will harm a vehicle's finish.

Outstanding customer service, experienced caring staff, and competitive pricing — these are the qualities that have made Davis Auto Care the People's Choice winner five years in a row "for as long as the award has been given for Auto Repair," Jim Davis said proudly. Or, as he would put it, "Integrity Makes the Difference!"



Owner Jim Davis stands in front of a wall showing certifications of his Master Technicians, with experience repairing cars ranging from 20 to 37 years each.



Salon Agape stylist Summer works with one of the many male customers who make up approximately 30 percent of the total customer base.

## Salon Agape

(248) 735-1584 • www.salonagape.com

There are some exciting new things happening at Salon Agape in Novi, especially for people interested in the newest and most fashionable trends in the hair styling and personal grooming industries.

First of all, co-owners Marilyn and Gina Sullins are introducing a new line of hair-extension products from SO.CAPUSA. These hair extensions are designed for people who want to add color accents, add length, or to help with thinning hair. The extension locks are made with the best hair growth, and can be bleached and dyed. Application of the hair extensions can only be done by a certified technician — and there are four at Salon Agape.

"We sent four of our people to a class taught by an expert flown in from Chicago," said Marilyn. "We do a thorough consultation with customers considering hair extensions. If they choose to use our service we

will credit the price of the consultation." Training is a key word for employees of Salon Agape. The Sullins emphasize continuing education for their staff. In the fall, employees will be taught the newest hair styling techniques from a top Aveda designer specializing in men's styling. That's good news for employees who want job growth opportunities — and for customers who are the beneficiaries.

"Employees like to work here because they know we emphasize education," Marilyn added. Speaking of Aveda, Salon Agape has introduced a new line of Aveda men's products, which are soothing, relaxing, and refreshing for any of the male customers. Visitors to www.salonagape.com will find coupons as well as a chance to sign up for e-mail offers. Salon Agape is located at 43155 Main St., in Novi.

— By John R. Hall



Dr. Kathy Duncan points out some of the areas of the spine that benefit from her soft-touch pressure point treatments.

## Soft Touch Chiropractic

(248) 348-2000

If there was ever a good time for getting quality pain relief, it is now. That's because Dr. Kathy Duncan, owner of Soft Touch Chiropractic in Novi, uses a unique method of gentle, non-invasive pressure point treatment for all types of pain or discomfort in the back, neck, head, or legs.

"With the spine as the focal point, muscles are relaxed by using pressure points along the muscles in conjunction with the spine. With the muscles relaxed, the spine can readjust itself naturally."

This gentle treatment can also save money. "Being proactive with your health can avoid problems long before they happen," Dr. Duncan said. "And it also puts people in control of their health."

Keeping people happy and healthy is Dr. Duncan's main goal. "The best part of my job is helping people each day," she added. "When someone feels good they want to tell others, too — 99 percent of my business is referral based."

Dr. Duncan is a registered nurse who had been experiencing migraine headaches. She began to study the benefits of chiropractic treatment, especially the non-invasive soft touch method, and her career path was defined.

Soft Touch Chiropractic has been in Novi since 1990, when Dr. Duncan became its first female chiropractor.

"We treat our patients as part of our family," she said. "In fact, we have seen generations of people, from grandmothers to granddaughters."

Dr. Duncan said she is seeing more middle school and high school students because of the demands made on their bodies from sports and athletic programs. "Even the heavy backpacks cause problems," she noted.

Soft Touch Chiropractic is located at 23895 Novi Road, Suite 400. To set up a consultation, call (248) 348-2000.

— By John R. Hall

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# Center Stage Dance Company

(248) 380-1666 • www.dancingcenterstage.com

The philosophy of the Center Stage Dance Company of Northville is spelled out in two sentences: "We really love what we do and we want to share it! We provide a friendly, familial atmosphere with the focus on developing our students' self-esteem through success in the classroom, that's a fancy way of saying we're having fun while we teach and learn!"

Those words reflect how owner Lisa Shapiro and her experienced staff of professionals approach every day and every student.



Photos by JOHN HALL

The Center Stage Dance Company has an apparel shop to meet the clothing needs of all of the students.

The Center Stage Dance Company has built a strong reputation on teaching the art of dance for the purpose of physical, emotional, and mental development; self-esteem and confidence building; and the sheer joy of movement to music.

The company has also built many lasting and supportive relationships.

"As a teaching team, we all share the same philosophy," Lisa said. "We have so much history with each other; we really are a family."

Another Lisa, who is a former student of the company, noted the importance of the family atmosphere.

"I can't begin to describe what it is like to be part of an extended family where you are always welcome and never forgotten," she said. "As someone who graduated from high school 15 years ago, it touches my heart to know that the studio wants me to come back and dance with them every year."

There are many reasons why students find their experience at the Center Stage Dance Company so rewarding, and it all begins with the experienced staff. For example, the teaching experience includes Lisa with 28 years, assistant director Becky Hicks with 20+ years, instructor Erin Goldworthy with 10 years, and instructor Heather Rose with 8 years. Several of the staff have degrees in education, dance education and health education.

Dance classes in this non-competitive environment include preschool and kindergarten, ballet, lyrical, tap, jazz, and hip hop.

In addition to an annual year-end recital each June, the Center Stage Dance Company also participates in local events such as the Northville Victorian Festival, the



Young students enjoy the fun and friendships during special summer fantasy camps at the Center Stage Dance Company.

Christmas Walk and the Northville Fourth of July Parade.

Students of all ages are encouraged to experience the care and the fun that can only come from the professional staff of the Center Stage Dance Company.

One former student, Maggie, said what she learned from the company is much more than the disciplines of dance.

"It also helped me develop my concept of myself," she said. "One thing I loved about our studio is that it was real people focusing on dance. I never felt the pressures of my body image being not right, or changing my

personality to think I was better than anyone else."

"We ate, we danced, and we had fun — which was a completely different story from friends I had at other studios. The studio was like a big home. I have so many wonderful memories from dancing."

It's time to begin your memories. For more information on the fall schedule call (248) 380-1666 or visit [www.dancingcenterstage.com](http://www.dancingcenterstage.com). The studio is located at 43334 Seven Mile Road, Suite 250, just east of Northville Road.

— By John R. Hall

# Totally Tan

(248) 380-3400

Where can a person go to enjoy good conversation, a relaxed atmosphere, friendly people AND get a nice healthy tan in Novi? Totally Tan — that's where.

New owner Angela Wing is making "getting to know them so I can serve them better, 100 percent happy" as her number one business goal.

Since taking over ownership of the business in late May 2007, Angela has been working hard to get to know everyone who walks in the front door at her business in the Peachtree Plaza on Meadowbrook Road just south of Ten Mile.

"I've been working 70-hour weeks just so I can meet all of my clients," she said. "I want to know them so I can serve them better. I've always gone by the belief that a business should offer the best service, be friendly, and be clean."

Angela has taken over for a business that she said "has been around at least 20 years" and one that has won the "People's Choice" award from readers of The Novi News as

the best tanning salon. Angela plans to keep that award for years to come, too.

The one very unique thing about Totally Tan is that clients can come and go as they please, without having to sign any yearly membership fee or sign-up fee. People can buy a number of different packages, which include monthly, two months, six months, or one-year visits.

"This isn't a typical salon where people are required to make a year-long commitment," Angela said.

And when clients do come in, they can usually expect to use one of the five tanning beds or two stand-up units right away. They don't have to wait to work on their tan.

"Sun tans make people look healthier and clothing colors look better, too," Angela added.

It is usually busier during the colder months but Totally Tan has been very busy this summer, too. Maybe that's because of some of the other products and services that are offered.

Angela sells a variety of skin lotions, including Arbonne skin care products. She uses these products on herself because she believes that everyone, herself included, should take good care of their skin. Beyond that, Totally Tan also carries a line of jewelry items to match healthy tans. Angela is now adding full-body massages.

She is already making plans beyond her early August grand re-opening celebration. Angela wants to brighten up the winter months by offering tea and tea sandwiches to her customers.

And as a way to add to her list of customers, she is offering a complimentary tanning session to all first-time visitors.

"I want Totally Tan to be a place where



Photos by JOHN HALL

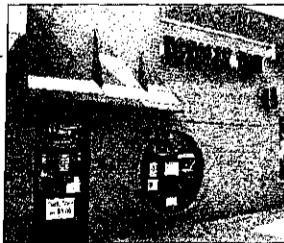
Angela Wing, new owner of Totally Tan, is looking forward to getting to know her customers.

people can say hello and visit with new friends," she added.

Totally Tan is located at 24059 Meadowbrook Road, in Novi. Hours are 10 a.m. to 9 p.m. Monday through Friday, and

11 a.m. to 5 p.m. Saturday and Sunday. For more information call (248) 380-3400.

— By John R. Hall



Totally Tan has been a Novi landmark for many years, located in the Peachtree Plaza at Ten Mile & Meadowbrook Roads.



Photo by NATHAN MENOIAN

Brian Larson, co-owner of Larson Jewelry Design in Novi, carries the largest selection of Pandora Jewelry in the state. They've been doing business in Novi for eight years.

### Larson Jewelry Design (248) 347-4653

"This is a fine community," said Brian Larson, who along with wife Nancy, own and operate Larson Jewelry Design in Novi. "We live here in Novi, and I wouldn't want to do business anywhere else."

Larson has 31 years of experience as a jeweler. He is a graduate gemologist of GIA. His wife Nancy is a jewelry professional, and their daughter, Angelina, is a graduate gemologist of GIA.

Larson Jewelry Design offers Festina and Tissot watches, as well as a variety of elegant jewelry. And, they are able to design custom pieces for individuals as well.

"Our Pandora Jewelry selection is the biggest in-store stock in Michigan," Brian said.

Compared to last year, Brian says their business is up about 20 percent.

"We work hard to provide our customers with a high level of trust and comfort," he said. "And all repairs are done on site."

Their exchange policy is generous. "We don't argue with a customer. If they're not happy we'd rather have the piece back — and make it right. Our goal is to treat them the way we ourselves want to be treated as a customer," shared Brian.

As a community-minded business, Larson Jewelry Design is setting a high standard.

"Once a year we donate 1 percent of our total in-store sales and repairs from September to June, to the middle school our son is enrolled in," Larson said. "We give the check directly to the principal who may use it anyway he thinks will best benefit the students at the school. The check we wrote last year was for \$6,700."

Larson Jewelry is located at 43155 Main St., in Novi, and are open from 9 a.m. to 5 p.m. Monday through Saturday. They stay open until 7 p.m. on Thursday.

Stop by today.

— By Nathan Menoian



Photo by KATE PHILLIPS

Mark, left, and Gary Childs offer quality bikes, one-day repair service, tune-ups and more at South Lyon Cycle.

### South Lyon Cycle (248) 437-0500

As the owners and operators of South Lyon Cycle, the Childs brothers are devoted to bikes.

South Lyon Cycle stocks a large selection of bicycles at great values. Mountain, hybrid, road, cruiser, recumbent, BMX, freestyle and juvenile bicycles include top brands like Trek, Gary Fisher, Giant, Electra, Townie, Haro and G.T. Expert assembly is offered on all bikes.

Bikes are offered in a variety of sizes including 12-inch, 16-inch, 20-inch and 24-inch wheel bikes for children as well as adult models in many frames and sizes.

Customers are sold a bike that meets their needs with proper fit for comfort and safety emphasized. Helmets are recommended and correct sizing and fit for safety and comfort is free.

South Lyon Cycle offers an extensive parts inventory and popular accessories — including trailers, child carriers, bike carriers and women's and men's gel comfort saddles. Cross footwear and Life Is Good casual wear are also stocked.

One-day repair service is available on all brands. Tune-ups are a specialty for better performance and the safety of any bike.

As our community has grown, so has South Lyon Cycle. In order to maintain the high level of service you have come to enjoy and expect, industry veteran John Burt has been added to the full-time staff.

South Lyon Cycle is located in downtown South Lyon at 209 S. Lafayette (Pontiac Trail), two blocks south of Ten Mile Road, minutes from Island Lake State Recreation Area, Kensington Metropark, Maybury State Park, the Huron Valley Trail System and South Lyon's Rail Trail.

Hours are 10 a.m. to 7 p.m. Monday through Friday and 10 a.m. to 5 p.m. Saturday.

— By Kate Phillips

# Michigan Heritage Bank

(248) 380-6590 • www.miheritage.com

The brand positioning line is, "We take your business personally."

And that is exactly what the staff of Michigan Heritage Bank does.

They pride themselves on knowing their customers and being able to assess each one's needs on an individual, personal basis.

"We know our customers by their first name and know their families, too," said Karen Prymak, Novi Branch Manager. "We are just like an old-fashioned bank."

Karen said it is important to make customers feel very special and appreciated.

That's good to know because Michigan Heritage Bank customers put a lot of trust in bank employees. It can be something as important as Totally Free Checking or the Senior Classic Account — or could be as simple as giving directions.

"We have one customer who often stops by just to get directions to where he is going,"

Karen laughed. "That's the kind of trust we have developed."

Karen also gave the example of a customer who sends in deposit money for her Michigan Heritage Bank account but who has never stopped by the bank to meet any of the staff.

"We talk on the phone a lot and she feels she can trust me," Karen added.

But, it isn't just great customer service that sets this 10-year-old institution apart from other similar businesses — it is the banking services it offers.

For example, the Premier Account has six tiers.

"The more money the customer keeps in, the higher the interest rate," she said.

By opening a Classic Checking Account, customers are automatically enrolled in the Michigan Heritage Bank Advantage Club which includes free checking, notary, fax, wire transfers, telephone banking, overdraft protec-



tion, and 24-hour (ATM) banking.

"There are more than 2,000 ATM locations where customers can bank without any charges," Karen added.

Commercial customers also have the option of adding an eDeposit feature for quick scanning of business checks. A scanner is attached to the business computer and scanned checks are automatically deposited via an online Internet connection.

"It saves time, is convenient, and there is less chance for error," Karen said.

Another new feature from Michigan Heritage Bank is the Health Savings Account (HSA). Karen said the HSA is a way to put money in a special account owned by an individual to pay current and future medical expenses. Karen made it a point to say that deposits to an HSA are usually tax deductible and that earnings in the account grow tax free.

She explained that an HSA is for people who have a High Deductible Health Plan which is a type of affordable health insurance. People who are self-employed are the first people to open an HSA, but anyone who is employed and whose company offers a High Deductible Health Plan can have a Health Savings Account.

"The money in the account rolls over from year to year," Karen said. "A one-time contribution to this HSA from an individual retire-



Photos by JOHN R. HALL

Branch Manager Karen Prymak, left, and Lisa Jouppli, Customer Service Representative, are two professionals who take personal service to a new level at Michigan Heritage Bank of Novi.

ment account (IRA) is not subject to income tax."

Michigan Heritage Bank in Novi is one of five branches in metro Detroit.

Branch hours are from 9 a.m. to 4:30 p.m. Monday through Thursday, 9 a.m. to 6 p.m. Friday, and 9 a.m. to 1 p.m. Saturday drive-thru.

Great services with the personal touch — two reasons why Michigan Heritage Bank is the choice of many people.

— By John R. Hall



Michigan Heritage Bank is conveniently located on Haggerty Road, north of Eight Mile in Novi.



Photo by NATHAN MENDIAN

Bob Sadkoti, owner of Fitness Together, says his clients look good in public because they have the support of a trainer who provides encouragement and instruction in a private setting.

### Fitness Together (248) 348-9230 • www.ftnovi.com

Fitness Together is dedicated and focused on helping clients get into the best shape of their life.

Achieving that goal is done through working one-on-one with a personal trainer. The concept isn't new, but it's catching on and becoming more affordable.

Surpassing health clubs with personal service, and offering the four components of fitness, said owner Bob Sadkoti. "It's what people are looking for now. The goal is to help clients get into the best shape of their life."

Personal trainers work with each client in one of three private, and fully equipped rooms.

"There are no distractions, no lines waiting for equipment, and no intimidation," Sadkoti said.

At Fitness Together, it's all about the individual client.

"There is no membership fee, and our

clients can choose from a variety of session packages," explained Sadkoti. "All nine of our personal fitness trainers are degreed and certified in their field."

Those new to Fitness Together receive a complimentary session, followed by a fitness assessment. It shows their current fitness level, and how they can proceed to a better level of fitness through the four components of fitness consisting of nutrition, cardio, strength training and flexibility.

Clients also enjoy complimentary bottled water and fruit at their sessions.

This fall, Sadkoti will open Elements Therapeutic Massage next door to his fitness center.

Hours are 6 a.m. to 9 p.m. Monday through Friday, and 6 a.m. to 2 p.m. Saturday. Fitness Together is located at 47210 Ten Mile Road, next door to CVS.

—By Nathan Mendian

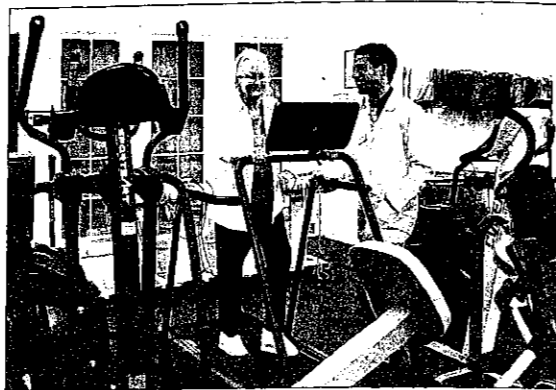


Photo by MICHAEL PILOTTI

Nate Furberg, P.T. technician is consulting Beverly Inthar on the proper use of one of the many pieces of equipment found at Northville Physical Rehabilitation.

### Northville Physical Rehabilitation P.C. (248) 349-9339 • www.northvillephysicalrehab.com

Physical rehabilitation is an extension of medical care that many patients receive as a step in their recovery. Not getting the right therapy can be frustrating, dehumanizing and decrease a patient's quality of life rather than improve it.

Dennis Engerer, director of Northville Physical Rehabilitation said, "If you are dissatisfied with care being given to a family member at a nursing home or hospital, please come in and tour our facility and get a second opinion."

Northville Physical Rehabilitation has a full range of rehabilitation services right here in town that provides the same, or better, care than any hospital.

"We provide transportation to our facility from a patient's home. We offer general orthopedic to neurological rehabilitation programs. From a simple shoulder strain to complex issues that may take years to treat," Dennis said.

Having been in the business for 22 years and just having opened his third facility, Dennis and his staff of professionals believe in giving their patients the kind of care that ensures a great quality of life and much more than you might have come to expect.

"Most people don't realize that they are eligible for in-home care," Dennis advised. In-home care provides recovering individuals the comforts of home and a positive mental boost not found in nursing homes or hospitals.

Proper care is essential to recovery in all cases, and Northville Physical Rehabilitation offers the highest ratio of trained professionals to patients in the area. Northville Physical Rehabilitation is located at 215 E. Main St., in Northville.

"Take a virtual tour online or call to schedule a personal tour and consultation, today." —By Michael Pilotti

## Salon D'MARS (248) 465-9077

There is a lot of networking going on at the Salon D'MARS in Novi. And that's a good thing.

Owner Denise Cook is proud of her staff and the experience they share with other staffers and ultimately with Salon D'MARS customers.

"We are blended from a lot of different salons," said Denise. "Everyone here picks up tricks from other people who already have had a lot of experience."

Denise said that there are no big egos among her employees. They all have fun and respect each other.

That shows with customers, who visit Salon D'MARS because they have fun, are treated well, and benefit from the collective knowledge of the staff.

"We are always asking each other for advice on how to do things," said Denise. "We will even have consultations with each other right in front of the customers."

The spirit of cooperation is just one reason why Salon D'MARS has been successful in its first four years in the



Above, Robin Hayden, left, and Kris Proleau consult over a customer. At right, Julie Cotton shares a laugh with a customer while giving a manicure.



Photos by JOHN R. HALL

Peachtree Plaza at the corner of Meadowbrook and Ten Mile Road. There are many other reasons, too.

Co-owners Cook and Russell Spaulding have developed a loyal following and have established their salon as one of the very best to serve the Novi and Northville areas.

"We have people who visit us from outside the area, including one who visits from Ohio every six weeks," Russell said. "I like what I do. And people who work for me really like what they do."

Their three nail technicians are "fabulous" according to Denise.

"Their pink and whites (nail treatments) look like French manicures," she added. "Customers have told us these are the very best."

Salon D'MARS offers hair styling at "very reasonable prices," full nail service including gels, and walk-in customers are always welcome.

Denise said her staff works a lot of wedding parties, starting out the special days in a relaxed atmosphere and catering to their customer's every need.

Maybe that's why so many of the customers recommend Salon D'MARS to other people.

"We get a lot of word-of-mouth business," she added.

"We probably have a 60 percent to 40 percent split of female and male customers."

Customers also benefit from the flexible hours that Salon D'MARS is open. Hair stylist Bill Swearingin is usually working at 7 a.m. each morning for the early-rising customers. Normal business hours are from 7 a.m. to 8 p.m. Tuesday to Thursday, 7 a.m. to 5 p.m. Friday, and 7 a.m. to 4 p.m. Saturday.

Salon D'MARS employees are happy to share their opinions of the atmosphere inside the business. Margie Funke said the salon is a "great balance of young and old, male and female. It is very homey yet professional."

Julie Cotton said her fellow employees "make me feel comfortable. Everybody pitched in to help me and my customers when I had a baby recently, too."

Lisa Jozowski was very straightforward in her assessment. "This is the happiest I have ever been with a job," she said.

It sounds like customers are finding out that the happiest of times are ones they spend at Salon D'MARS, too. Call (248) 465-9077 today to experience the fun and expertise at Salon D'MARS for yourself.

—By John R. Hall

# Progressive Dental Group

(248) 349-7560 • www.progressivedental.net

Good old-fashioned, down-to-earth dentistry is one thing that Dr. David Salah of the Progressive Dental Group is happy to offer to patients at his practice on Novi Road in Novi.

For the past 12 years, Dr. Salah and his staff have steadily grown the business through patient referrals — people who tell their friends and families about the good treatment they received at the Progressive Dental Group.

That approach works well for patients who can rely on Dr. Salah and his staff to consult with them on the best way to maintain healthy teeth using the most up-to-date dental technology.

"We have a referral club," he said.

Patients often refer someone to Dr. Salah, and in turn are rewarded with gift cards to local restaurants or Barnes & Noble Books bookstores.

"Referrals are the best compliment a patient can give us," Dr. Salah explained. "Referrals have been the main reason our practice has grown."

But it takes more than referrals to maintain and grow a successful business.

Dr. Salah moved his practice into its present location on Novi Road seven years ago because more room and a more comfortable setting was needed for his patients.

"Now we are finally growing into our spacious office," he added.

"We have always been more of an all-around practice for kids and families," he said. "We practice good quality dentistry and take pride in our cosmetic achievements, but we are not a boutique-like practice."

Dr. Salah and his staff have been spending the past several months transitioning patients of retired Northville dentist Gary Greely to his own practice. Greely had been in business for 27 years and Dr. Salah understood it wouldn't be easy for some of these patients to start all over again with a new dentist.

One way of making the transition comfortable was a letter of introduction Dr. Salah sent to each of the patients. He also takes the time to show them around the office so they can become familiar with how the office is run.

Part of that strategy has involved bringing Dr. Greely's staff member into the business.

Dr. Salah is very proud of his entire staff, calling them "very professional and well-trained. Everyone in our office uses excellent judgment," he said.

His own background includes graduation from the University of Michigan Dental School in 1994. In addition to

formal training at U-M, Dr. Salah has actively been pursuing advanced education in the areas of endodontics (root canal therapy), Temporomandibular Joint (TMJ) and occlusal (bite) therapy, and the newest advanced cosmetic treatment options.

He is also very active in the implant study group of Oakland County.

Dr. Salah annually takes twice the legal requirement for continuing education hours.

His most recent experience includes working with the latest porcelain veneers called Lumineers. Lumineers are as thin as contact lenses and require minimal or no tooth preparation. Dr. Salah said he can show what the veneers would look like on a model of a patient's teeth, before proceeding with the application, making patients more

comfortable with their decisions.

"I really enjoy performing cosmetic dentistry," Dr. Salah said. "It is one of the most rewarding dental procedures we perform, and patients seem to appreciate the results."

Another way Dr. Salah likes to show his patients their options is by using a camera, which is placed inside the patient's mouth and shows everything in real time.

"Cameras are still the best piece of equipment because it helps people understand what treatment they need," he said.

Dr. Salah likes one more thing about his profession — meeting people out in the community who are his patients.

Dr. Salah is an active member of the Northville and Novi communities. He lives in Northville with his wife Angel

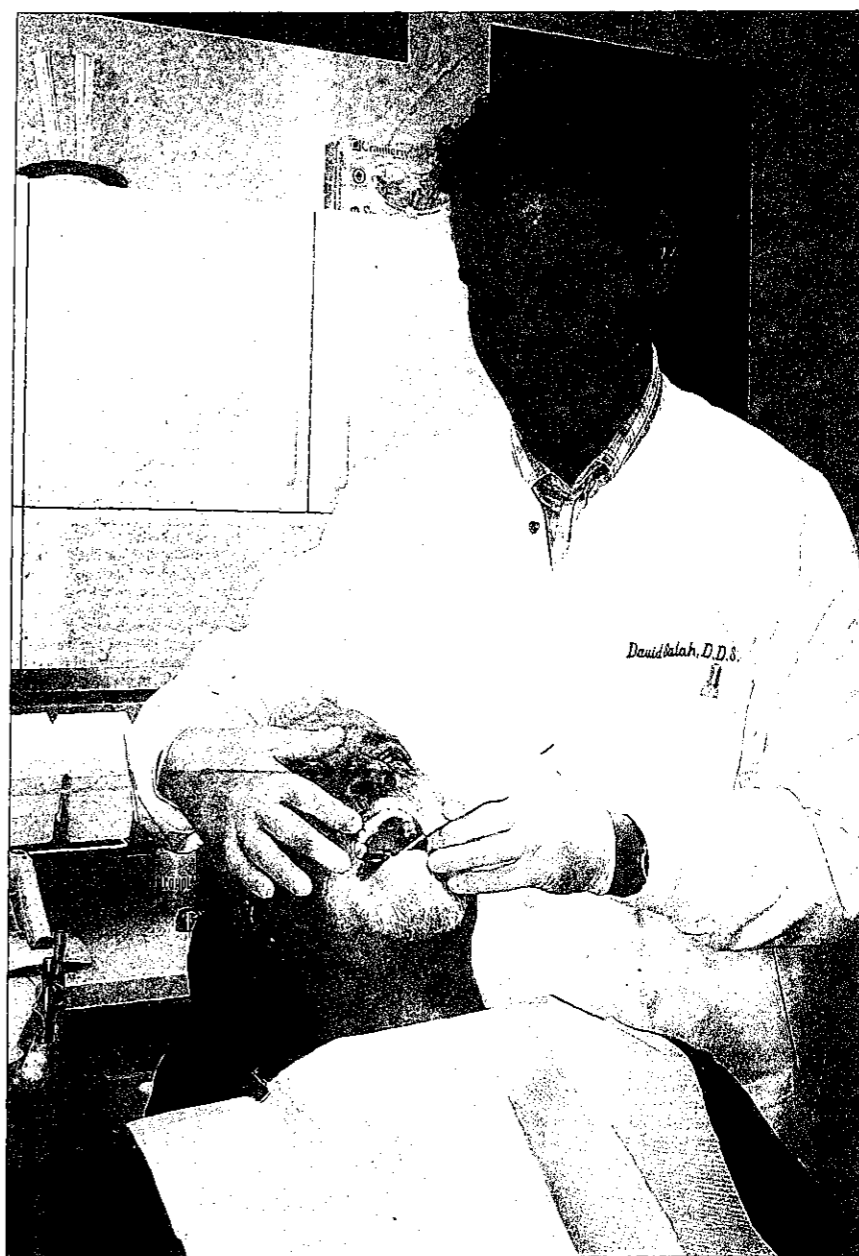


Photo by JOHN R. HALL

The atmosphere is always friendly and relaxed for patients visiting with Dr. David Salah of the Progressive Dental Group.

and his children Alexander, Adriana and Rachael. Being active in the children's Northville schools and Northville and Novi sports, Dr. Salah is as visible outside the office as he is inside the office.

"People know about me and my family — and I like seeing people in the community as well as in the office," Dr. Salah said.

The Progressive Dental Group is located at 21580 Novi Road, Suite 100, south of Nine Mile Road.

Office hours vary, including late nights on Wednesday and Thursday until 7 p.m.

For more information or to arrange an appointment call (248) 349-7560 or visit www.progressivedental.net.

—By John R. Hall



Photo by SALLY PHILLIPS

Visit La Casa del Rio Grande in New Hudson for family fun and authentic Mexican cuisine, served in large portions for lunch and dinner, seven days a week.

### La Casa del Rio Grande

(248) 446-7700 • www.riogrande-restaurant.com

Don't go south of the Rio Grande for authentic Mexican food — visit La Casa del Rio Grande, on the south side of Grand River Avenue, in New Hudson.

Its owner Dawa Salvati, this restaurant's location has a very personal meaning — the name "La Casa del Rio Grande" means "the house on Grand River." "This restaurant is actually the site of my childhood home and has been in my family for over 45 years," said Salvati. This family-oriented restaurant serves up a variety of authentic Mexican dishes, all made on the premises (with the exception of tamales).

"You'll find our quality of food and our atmosphere to be much more authentic than a national chain," said Salvati. "All of our recipes come from Central Mexico."

Special events keep the atmosphere lively and fun, including "Earlybird

Specials" served from 3-5 p.m. Sundays and Wednesdays are "Margarita Days" with house margaritas on special. Mondays are "All You Can Eat Taco Days" and Tuesdays and Saturdays are "Kids Days," with discounts on meals, including beverage and dessert.

La Casa del Rio Grande is home to the margarita — with a special house margarita called "The Spyder." "At least once a month, we have a margarita party," said Salvati.

Open for lunch, dinner and carryout seven days a week, this is YOUR destination for fine Mexican food. Call-aheads and reservations are appreciated.

Let La Casa del Rio Grande cater your parties with heaping servings of Mexican or American favorites. Mostaccioli with meat sauce, Chicken Marsala, and Beef Burgundy are popular American favorites.

— By Sally Rummel



Photo by KATE PHILLIPS

Sue Riggelman provides unique, stylish, affordable clothing for women who want to look good, but not look like everyone else. Her store, Uptown Threads, is celebrating its first anniversary.

### Uptown Threads

(248) 684-7346

It's an exciting anniversary at Uptown Threads.

After just one year in business, Uptown Threads is already a destination shop for those visiting Milford.

It's the clothing — trendy, appealing fashions that look good on women of all ages.

It's the fun, lively atmosphere that makes shopping enjoyable.

But most importantly, it's the expertise of owner Sue Riggelman. She hand-selects the perfect clothing for the popular store. It's all priced moderately so women can afford to look good.

Sue, and co-worker Cindy Landry, work closely with customers to help them put together outfits that complement their body type and unique sense of personal style. They get to know regular customers and even call them when pieces arrive they may have interest in.

"It's a different sort of customer service here," said Sue. "Not only do we have beautiful clothing, but we can show you how to put together great outfits that look good on you."

Many new fall lines are arriving in the store, including the hottest trend — chic jackets.

"Shoppers come here who don't want to wear the same thing everyone else is wearing," said Sue. "Quantities are limited so everyone is encouraged to stop in often for best selections — and there's always something new coming in."

Uptown Threads is located at 423 N. Main St., in Milford. The store is open from 10 a.m. to 5 p.m. Monday, Tuesday, Wednesday, Thursday and Saturday; and 10 a.m. to 8 p.m. Friday.

— By Kate Phillips

# Paradise Park

(248) 735-1050

www.paradiseparknovi.com

When the big tent goes up at Paradise Park, it's a sure thing that another party is about to begin at the indoor/outdoor entertainment facility on Grand River Avenue in Novi.

The popular park features many indoor and outdoor venues, such as high-tech laser tag, a magical black light



Miniature golf at Paradise Park is always a favorite for visitors who are looking for fun or for partygoers who see it as friendly competition.

game room, miniature golf with waterfalls and rivers, Daytona-style go-kart track, trampoline center, climbing walls, and soccer cages. Beyond that, Paradise Park is also the host to many birthday parties, holiday events, and corporate team-building events.

These events also include holiday parties, bar mitzvahs, and graduation parties. "We have even hosted a wedding rehearsal," said co-owner Theresa Wainwright. "The wedding party had a ball!"

Theresa and her husband, co-owner Jeff Wainwright, knew they had a good thing as the winner of the Novi News' "2007 People's Choice Award" for the best entertainment facility. They are now learning that the good feeling of Paradise Park visitors is now spreading to the adult and corporate world as well.

Oh yes, the entertainment is still very much oriented to kids. Take the Laser Tag With Santa event last year where kids had fun chasing the man in the red suit around the laser tag course, followed by a delicious continental breakfast for the hungry participants. "That was the most fun that I can remember," Theresa said.

But now the older kids are getting in on the fun too, since fun has no age limit. One company, Vision, rented the outdoor go-kart track and rewarded its top salespeople with a chance to challenge each other to fun, competitive races. The winners got bragging rights.

"These people take their go-karting and laser tag very seriously," Theresa laughed. She added that Paradise Park prefers to cater each party but party sponsors can use outside caterers as long as Jeff or Theresa approves them; because they believe in standing by their good reputation. "We don't want to be associated with an outside vendor who does not meet our standards," she added.

Besides hosting parties under the big outdoor tent, groups can also book the indoor party rooms. There are three separate rooms, which hold 15 people each. Room dividers can be removed to accommodate 30 to 45 people, too. The café room (where mouth-watering, freshly baked food can be purchased) accommodates up to 96 people.



Photo by JOHN HALL

The slick-track go-kart track at Paradise Park provides many fun and competitive moments for individuals and partygoers.

For those groups that want more time to spend honing their fun, Paradise Park also offers lock-in parties.

Attendees are allowed to spend the night in the facility under locked-down conditions. They can enjoy unlimited time on selected venues and play all night. The party also includes a midnight meal.

"All invitees must sign an agreement that they will not leave the facility because once the doors are locked, there is no letting anyone back in," Theresa said. It's unlikely that anyone would want to leave a place where they were having so much fun.

And speaking of fun, Paradise Park also offers the very popular Grand Paradise Package party package, which allows people to enjoy a custom cake, 25 arcade tokens, and a two-hour wristband to enjoy unlimited fun.

For more information on unlimited fun at Paradise Park, call (248) 735-1050 or visit www.paradiseparknovi.com.

— By John R. Hall



Photos Courtesy of Geneva Dental

# Smiles For A Lifetime Accent Denture Center

(517) 586-4051

When you have a toothache or need a cleaning, you go to a dentist. But when you need dentures, you should go to Accent Denture Center where owner Duke

Sterling can create custom dentures.

"All of my work is hand-crafted by me and guaranteed," Sterling said. "Although no laws require a provider to refund fees, my ethical approach mandates that I provide total satisfaction. I offer both a product guarantee and a wear-out warranty."

Sterling handles the entire process of esthetic rehabilitation himself. He meets with clients for a free consultation and evaluation. He creates the dentures himself and then works with the client to ensure they are happy with them.

"If the patient is not satisfied, they get their money back right away," Sterling said. "There is no waiting, no arguing."

Sterling takes the time to educate his patients and includes them on the entire process.

"Many of my patients say they have received a very intimate and interesting education on the process of the way dentures are made, because they are involved in the process," he said. "They find out many secrets about dentures that they didn't already know."

### Geneva Dental Technology

"Everything I do is based on Geneva Technology," Sterling said.

Since the upper anterior teeth determine certain facial features, as well as a person's

"Duke (Sterling) gave me a smile for a lifetime."

Dr. John Krayer  
Satisfied customer

smile, it is imperative to get the correct width, length and amount of teeth showing in order to maintain a person's appearance.

Traditional dentures do not allow for this type of customization and often times a person's smile and facial features are changed. Standard dentures also provide a uniform row of identical teeth that often look fake.

Geneva uses individually sculpted teeth that fit properly. The teeth also go through a special process that mimics the transparency, translucence and refractive qualities of natural teeth.

When finished, the dentures look so much like natural teeth, no one will know they aren't.

Sterling said his patients always appreciate the smiles he is able to create.

One patient, Pat Walls, went to three different dentists in the area over the years. She never had any of her dentures fit properly until she went to Sterling.

"He is truly the Duke of Dentures," she said. Another client, Dr. John Krayer, is very sat-

isfied with his new dentures and the service he received.

"Duke gave me a smile for a lifetime," he said.

### Duke Sterling

Sterling is not new to the world of dentures. He has been in the business since 1969 and has been working in the Brighton area for 25 years.

His new location, located off of Dorr Road between Brighton and Howell, has been open since 2003.

His reputation has spread throughout the state and beyond with clients traveling from Ohio, Chicago, Pennsylvania, Copper Harbor, Detroit, Lansing and other places to work with Sterling.

Sterling has done some work at no charge and has, on occasion, visited house-bound patients in their home in order to provide them with the best possible service.

Sterling believes that with the many options, giving quality and patient education through the process of truth, his customers are receiving compassionate value in their removable restoration. The Duke can give us smiles back.

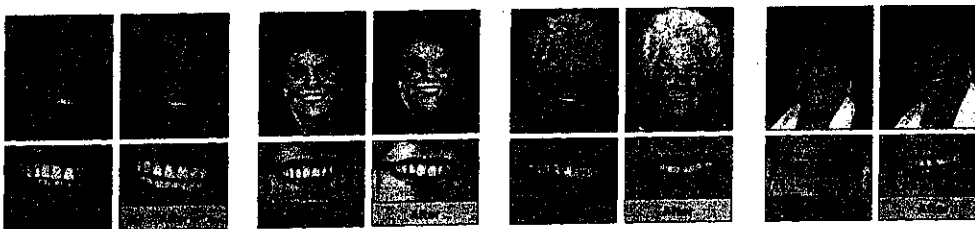
Accent Denture Center is located at 5840 Sterling Dr. off of Dorr Road between Brighton and Howell. It is open by appointment only.

Call (517) 586-4051 to set up your appointment today.

— By Candy Spiegel

Sterling says, "All dentures are not created equal."

Approved by: The Michigan Board of Dentistry; Michigan State Denturist Society; American Denturist Association; Sturkenburger Society (Netherlands); Superdentures.com; Helen Engle Michigan Denture Reform Committee; Denture Wearers Action Group; www.frontierdent.net/~dwag/denture-wearers-dilemma.html; usdenturists.com and dentureproblems.com; Geneva-dental.com; Helen Engle of Brighton — awarded the Silver Star by M.A.A.R.P. for increasing denture access; Sanctioned by the Federal Trade Commission.





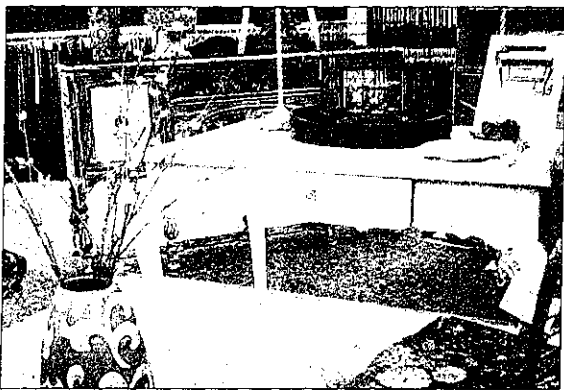


Photo by KATE PHILLIPS

Your Nesting Place carries furniture and decorating accessories, including refurbished antiques.

### Your Nesting Place (248) 685-7314

Many customers are driving in for the creative genius of Your Nesting Place in downtown Milford.

The shop is a source of inspiration for those who are trying to create an interesting and comfortable space in their home. It carries a large selection of furniture, rugs, lamps, artwork, decorative accessories and gifts.

With just one step inside, it's instantly clear that Your Nesting Place is different from typical furniture and home decor stores.

Owner Chris Meredith shops the markets and trade shows herself in order to hand-select items that aren't found in other stores.

In addition to selecting unique pieces of furniture and decor, the layout of the store offers a variety of decorating ideas. With spaces set up in various styles and color palettes, customers can get an idea of how

to decorate their own home.

The well-known designer is even available for design consultations in private homes.

Your Nesting Place also carries a full line of Flexsteel custom furniture. Consumer Reports named Flexsteel sofas as "Best Buy" in a recent publication.

"This furniture is wonderful quality with moderate prices," said Chris. "It will look great for many years to come."

Chris also re-furbishes antiques that mix well with newer pieces to create a unique, cozy look. The store has a large selection of antique buffets, desks, tables and shelves.

Your Nesting Place is located at 332 N. Main St., in downtown Milford.

Hours are from 10 a.m. to 5 p.m. Monday, 10 a.m. to 6 p.m. Tuesday, Wednesday and Saturday, 10 a.m. to 7 p.m. Thursday and Friday, and some Sundays.

— By Kate Phillips

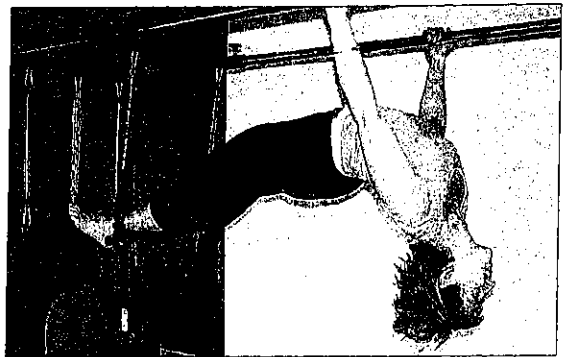


Photo by JOHN HALL

Poise Pilates co-owner Heidi Malzahn demonstrates a training exercise featuring the trapeze table, the same equipment designed by Pilates' inventor Joseph Pilates.

### Poise Pilates (248) 349-3100 • www.poise-pilates.com

People of all ages are learning the benefits of physical training with the Pilates Method. Pilates is a system of full body strength training exercises which focus on the deep muscles of the core while increasing flexibility throughout the body. The training has been available to members of the Northville community since 2001 at Poise Pilates, co-owned by Heidi Malzahn and Susan Steinke.

Pilates' appeal to all age groups continues to grow as people learn more about the Method, which was developed by Joseph Pilates in the 1920s. Pilates dedicated his life to helping himself and others overcome physical weakness and faulty posture through his exercise system. Malzahn's students range in age from 15-91 years of age, some of whom are physical therapy clients at the studio.

"We are able to provide physical therapy to clients with a doctor's prescription. We also get many clients who have finished physical therapy due to illness or injury, and work with them to develop customized training," Malzahn said. Her staff of eight includes a licensed physical therapist.

Because the Pilates Method includes over 500 exercises of widely varying difficulty, Pilates can be practiced by nearly anyone, regardless of their current physical condition.

Malzahn began practicing Pilates 10 years ago and has noticed dramatic changes in her own body. She can pass on improved posture, long lean strong muscles, better flexibility and reduced lower back pain to her clients. She is a Certified Pilates Teacher through Core Dynamics Pilates, taught by Master Pilates Teachers Michele Larsson and Margaret Raymond. Poise Pilates is a fully equipped studio located at 186 E. Main St., in downtown Northville.

The staff of instructors conduct private and small group sessions by appointment. Prices range from \$20 to \$75 per hour. The 90-minute initial private session for \$25 is the best way to start. The staff recommends two to three sessions per week to achieve maximum benefit.



Photo by NATHAN MENOIAN

Dr. Allen Tuchkloper, at The Novi Family Dental Centre, says they're all about taking care of the patient and using the latest technological advances in family dentistry.

### Novi Family Dental Centre (248) 348-3100

Dr. Allen Tuchkloper is just back from Yellowstone National Park in Utah, where he took part in a Smiles for Life fundraiser, providing teeth whitening for those in need through various charities. Twenty dentists from around the country participated by riding Harley Davidson motorcycles and raising \$100,000 for the event put on by The Crown Council.

"That is just one way Dr. Tuchkloper stays involved helping others. He's most known throughout Novi for his quality family dental practice. His many services include preventive dentistry, veneers, porcelain crowns, fixed bridges, periodontal treatment, implants, dentures/overdentures, and sealants for children's teeth."

"We've been in Novi 27 years and do all aspects of dentistry," Dr. Tuchkloper said. "Part of my practice is cosmetic dentistry, and we can make just about any situation aesthetically appealing."

Novi Family Dental Centre is a member of The Greater Novi Chamber, and involved in various events throughout Novi, including the annual 50's Festival.

"Technology helps us take better care of our patients. Part of this technology is a machine called CERAC, which enables us to make crowns in just about an hour. That means no lab work," Dr. Tuchkloper said.

Patients there are treated on time and while having their teeth worked on can watch TV with headphones. And, if needed, oral sedation is made available.

"Basically, we take care of kids to adults here," Dr. Tuchkloper says. "Our experience makes the difference. Right now we're expanding to allow new patients to join us."

Novi Family Dental Centre is located at 43410 W. Ten Mile Road, in the Eaton Center and has early and late hours available. Call (248) 348-3100 today to receive the care you deserve. — By Nathan Menoian



Photo by NATHAN MENOIAN

The newest salesmen serving customers at Perfect Floors are, from left, Ronnie Williams, and Doug Wiseman.

### Perfect Floors (248) 437-2838

Perfect Floors, in South Lyon, will match or beat any legitimate flooring price. And along with that vow, owner Ron Williams said they remain steadfast in their promise to provide great service, and customer satisfaction.

Perfect Floors knows that the economy has been slow and sluggish, so they have rolled back prices, and are offering one year same as cash on their flooring selections.

Hardwood floors are quite popular these days, said Williams. It's something different, and families are discovering the beauty of a good hardwood floor. Perfect Floors carries a large selection of it, too.

But that isn't all they sell. Carpeting of every texture and color, vinyl flooring, laminate, and hardwood flooring can be found at Perfect Floors. There are hundreds of samples in their spacious 10,000-square-foot showroom from name-brand flooring manufacturers. They also carry area rugs, and will

special order the larger sizes.

It's their business to know all they can about flooring. They do it well, and regardless of what the customer purchases, company crews of experienced installers handle the installation.

"We take care of new construction homes and of course existing homes. And something we do that often gets overlooked these days, is flooring for manufactured homes and even motor homes," says Williams.

Taking care of the customers are Ron Sr., his son Ronnie — who has worked his way up through the family business — and Doug Wiseman, an experienced flooring sales expert.

Perfect Floors is located at 21946 Pontiac Trail, in South Lyon, and is open from 9 a.m. to 8 p.m. Monday, Wednesday and Friday, 9 a.m. to 6 p.m. Tuesday and Thursday, and 9 a.m. to 5 p.m. on Saturday.

— By Nathan Menoian

## Jackson Landscape Solutions (248) 486-8992 • (248) 349-4950 • www.landscapingmakeovers.com

Jackson Landscape Solutions, of South Lyon and Novi, recently displayed landscape curbing at the Rock Financial Showplace in Novi during a home and garden show.

"Since that garden show we have installed more than 13,000 feet of curbing," Jackson said. "Curbing is becoming quite popular. People are tired of the old black plastic edging that is constantly popping out of the

ground."

The family owned and operated company, known for making over tired landscapes into thriving, inviting vistas, are excited to add this new product to their stock of landscaping talents.

Curbing is an elegant, yet heavy-duty, method of edging landscapes, flower beds, gardens, trees, walkways and drives. Unlike plastic edging or timber, curbing does not

allow weeds or grass to infiltrate a planting bed, and likewise does not allow beds or mulch to creep onto the lawn.

It not only gives a clean and neat appearance to a landscape, but keeps the landscape from coloring outside the lines.

Although new to Michigan, landscape curbing is popular in many states and in Canada, where it has brought dimension and infused style into tired landscapes with little upheaval to the homeowner or the pocketbook.

Traditional edging has met its match with curbing. Curbing does not move. It does not pop up out of the ground nor allow itself to be pushed around or infiltrated by grass or weeds. Weather doesn't faze it.

"We experimented with curbing for three years before being confident it would stand up to Michigan winters," said Ron Jackson of Jackson Landscape Solutions. "We have talked to installers in Minnesota who have been using this particular product for several years just to be sure. We are very confident about this product for Michigan landscapes."

Because of the material and installation method used, curbing can follow any shape desired for a border. The mortar and fiber mesh material can be permanently dyed in a multitude of colors, can be stamped to resemble many finishes such as brick or stone, and will withstand all types of weather. The curbing allows your lawn mower to ride on the edge to provide a clean cut.

The curbing is installed by an extruding machine into a 8-to 10-inch-wide trench that is a few inches deep. Expansion cuts are made to allow the inevitable expanding and contracting from outdoor temperature changes. The material is then trowel-finished and sprayed with sealer. The front side of the curbing is flush with the lawn while the back has a higher edge, which keeps soil, bark and other materials in their place.

"If a homeowner wants to have a finish coat reapplied to it in a few years to give it a



Photo by JOHN R. HALL

Jackson Landscaping workers prepare to work on some 'curbing' as they turn an average front yard into a beautiful front yard.

fresh look, we can do that or the homeowner can, but otherwise curbing is maintenance-free," Jackson said. "It will not rust, will not rot, will not shift, and there are no seams for weeds to grow through."

For the look and performance, curbing is very economical, according to Jackson. "Curbing starts at \$6 a foot," he said. "A traditional brick border will run two to three times more."

Curbing is also an economical choice for homeowners faced with a tired-looking landscape.

"With curbing we can make the landscape look new again by trimming things up without making it completely over," said Jackson.

A little trimming, mulching and new curbing perks up the look, framing the landscape and bringing out the house's features.

Samples of curbing can be viewed at www.landscapingmakeovers.com.

Call Jackson Landscape Solutions at their South Lyon location, (248) 486-8992, or their Novi location, (248) 349-4950, for a free estimate.

— By Cynthia Guchowski



Jackson Landscaping turns ordinary homes into extraordinary homes with beautiful landscape designs.

## George's Senate Coney Island (248) 446-9300 South Lyon • (248) 927-1126 Northville www.senateconeyislandrestaurant.com

The best deal in town for family dining is George's Senate Coney Island restaurant. In fact, it's the best deal in several towns. The popular eatery, which began 70 years ago in Detroit, has been pleasing the palates of customers in Livonia, Taylor, Northville, Dearborn, South Lyon, and as a new franchise in Walled Lake.

It's easy to see why George's Senate Coney Island has been so popular and lasted so long in the competitive restaurant business. The reason is that owner George Dimopoulos believes in serving his customers the freshest and most delicious food items at very reason-

able prices.

George and his staff shop for the freshest foods every day and prepare each dish in each restaurant. For example, George recently shopped for fresh, delicious broccoli, which, under his watchful eye, was prepared in its special broccoli soup. Mouth-watering is the best way to describe it.

"Once you try our food you are hooked," George laughed.

Popular menu items like chicken, pork chops, perch, Coney hot dogs, salads, as well as Greek specialties including spinach pie, stuffed cabbage, and flaming cheese (GOLI-

PAI) have delighted Senate customers for many years. George's customers keep coming back every week and every year because they know they get the best value for their money.

"Where else can you feed your family with good food for \$25-\$30?" George asked. "That is often the price of one meal in other restaurants."

In today's economy, getting the most for your meal money is very important. Maybe that's why George has seen a steady increase in business while people are busy watching their budgets. Business in Northville has been up this year and continues to show great numbers in South Lyon and other communities, too.

The family atmosphere in Northville is very important to George and his staff. He said he loves seeing children in the restaurant and many give him a big hug every time they see him. Parents appreciate the atmosphere at George's, too. He recently banned smoking both inside and outside his building and rather than facing unhappy customers, and his business went up 20 percent.

Visitors to the Northville restaurant also have the opportunity to play a round of golf on the popular par 3 Bushwood Golf Club, which provides a beautiful backdrop for the restaurant. Bushwood owner Bob Kunkel is partnering with George to offer a special package of a round of golf (nine holes), electric golf cart, and a steak dinner for \$25. It is good anytime and Kunkel suggests calling ahead for tee times at (734) 420-3200.

Just like George's, Bushwood promotes family fun too. "Kids can play a round of golf and then enjoy a Coney dog at George's," Bob said.

George invites everyone to watch for his



George Dimopoulos, owner of George's Senate Coney Island, always has a big smile for his many new and returning customers.

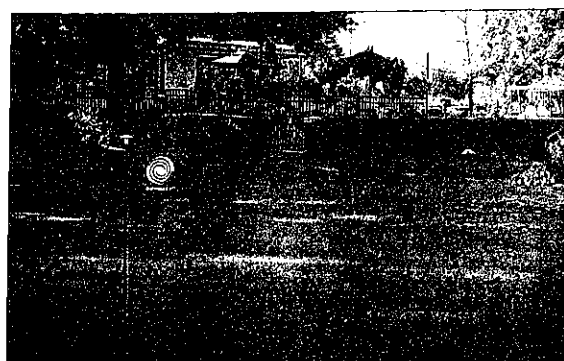


Photo by JOHN R. HALL

George's Senate Coney Island of Northville is surrounded by the beautiful backdrop of the Bushwood Golf Club.

upcoming specials, which will celebrate Senate's 70 years in business. He plans to offer menu items for \$70 each. More information will be available at www.senateconeyislandrestaurant.com.

For information on catering parties, take-out deliveries, and any other special fun events, call Northville at (248) 927-1126 or South Lyon at (248) 446-9300.

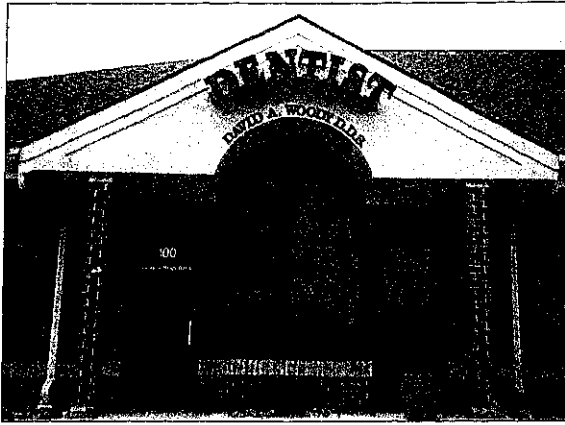
— By John R. Hall







Dr. David Woody and his experienced team offer professional dental care in spacious rooms, equipped with the most up-to-date technology in the dental field.



Submitted photo

The office of David A. Woody, DDS, is located in the Grand Oaks Centre at 39885 Grand River Ave., Suite 100, just west of Haggerty Road in Novi.



Photos by JOHN R. HALL

Offering quality care for every patient in their Novi office are, from left, standing: Kathy and Dr. Woody; seated: Erin, Brenda, and Chris. Not pictured: Maureen.

## David Woody, DDS

(248) 476-3800

David A. Woody, DDS and staff invite you to join them at their convenient location in Grand Oaks Centre, located on the south side of Grand River Avenue, just west of Haggerty, in Novi. This family-oriented local practice is dedicated to quality care and friendly service.

Every effort has been made to provide for your comfort. The décor is attractive and soothing. Patient care rooms are discreetly appointed with a relaxing view through private windows. CD's, DVD movies, and nitrous oxide sedation are available upon request. Warm towels are offered after treatment — creating a "First

Class" environment. His caring team is intent on making you comfortable.

Dr. Woody has invested in the latest dental technology. Intraoral cameras and an interactive DVD system help explain treatment needs and options, a laser is used to help diagnose decay, and Air Abrasion may be used to remove decay without the need for numbing and drilling. A state of the art sterilization system provides for your safety.

As a general practice, the office provides a full range of dental procedures, with an emphasis on preventive care and a special interest in cosmetic dentistry.

Recent innovations have made it possible for everyone to improve their smile through cosmetic dentistry. Procedures range from tooth-colored fillings, natural appearing crowns and bridges, and beautiful porcelain veneers that mask worn teeth, close spaces and balance smiles without braces.

Particularly popular is tooth whitening, a simple procedure with dazzling results. The new ZOOM! System, as seen on Extreme Makeover, will whiten teeth in one office visit. Take home kits, with custom trays and professional strength gels, are also available and currently on sale.

Dr. Woody's team has been with him for many years and many patients know the team members by name. This stability creates a more trusting environment — which is extremely important between a patient and their doctor.

Dr. David A. Woody is a member of the Academy of General Dentistry, Michigan Dental Association, and Oakland County Dental Society.

A graduate of the University of Michigan Dental School, Dr. Woody and his family are long time residents of Novi.

## Hidden Spring Veterinary Clinic

(248) 349-2598 • www.hiddenspringvet.com

The Hidden Spring Veterinary Clinic is a little reminiscent of the old country doctor's practice. It is set in a rural background where the atmosphere is relaxed and friendly and where the staff of professionals really care about their patients — your pets.

The business began in 1972 by Dr. Carol Geake and has evolved from a small caretaker's house to a more modern structure, built in 2001. Dr. Geake raises and shows Arabian Horses on the 10-acre site and children visiting the clinic often have fun visiting the horses, too.

The staff at Hidden Spring Veterinary Clinic has also evolved, with a growing number of dedicated, small-animal veterinarians who really care about their patients and their patients' families.

"We have very good people who are very softhearted," said Dr. Geake. "Our doctors love what they do."

"Our staff is driven to ask the question, 'what is best for your pet?'," said Janet Talbot, Practice Manager for Hidden Spring Veterinary Clinic. "If we know the answer, we can develop a protocol of treatment for the pet."

The staff's care for the pets goes beyond just normal examinations, too. Senior pets, who may require more care, are asked to be seen twice a year instead of once.

"We want to look for any potential problems before they become a problem," Janet added. "We often find early problems that can be corrected by very simple measures, such as a change in diet."

Visitors to Hidden Spring Veterinary Clinic see a cheerfully landscaped exterior. Stepping inside, it is obvious that the clinic is very clean and fresh — something that pet owners should expect.

"The inside of the building is up-to-date —



The friendly staff of professionals at Hidden Spring Veterinary Clinic include veterinarians, technicians, and office staff who truly care about their patients.



Photos by JOHN R. HALL

Practice Manager Janet Talbot gets a "thank you" from one of the many patients.

like it should be," said Janet.

The clinic is a full-service general practice. These services include annual wellness visits, routine vaccination, puppy and kitten wellness visits, and a Silver Whisker Program for senior pets. Some staff veterinarians also care for exotic pets, such as ferrets, rabbits, and reptiles.

Hidden Spring Veterinary Clinic doctors are trained in small animal soft tissue surgery. This includes, but is not limited to, spay, neuter, surgical declaw, and abdominal surgeries. The surgery suite includes monitoring equipment to aid in a safe surgical recovery.

Staffer Dr. Kimberly Berrie is available for patients who may have house training, separation anxiety, or other behavior issues.

Dr. Geake said one of the favorite parts of her job is talking with pet owners and getting

to know them.

"I'd rather be a good friend and confidant," she said. "I have found out that people in the Northville community take very good care of their pets. They practice preventive care for parasitic organisms such as heartworm, fleas, ticks, and other internal parasites. Such parasites can transmit serious human diseases, and we feel that these preventive measures in pets contribute greatly to overall community health."

Hidden Spring Veterinary Clinic is open six days a week. For pet owner's convenience, the clinic is open until 7 p.m. on Tuesday and Thursday nights. Appointments are preferred.

The clinic is located at 48525 W. Eight Mile Road, west of Beck Road. For more information call (248) 349-2598.

By John R. Hall