

50¢

MONDAY
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Volume 35
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Two Sections
12 Pages plus Supplements

the NOVI NEWS

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Janitors seek apology from school board

By SUZANNE HOLLYER
Staff Writer

Five janitors who were searched following an alleged theft last November brought their grievance to the Novi school board Thursday asking for a public apology and the establishment of a written policy regarding searches.

Their grievance was declared invalid by the board, although the innocence of the crew was recognized in a board resolution.

On Nov. 7, five night janitors were called to the main office in Novi High School after assistant principal Jennifer Cheal discovered a \$20 bill was missing from the counseling center around 11:15 p.m.

The money had been dusted with green powder by police at the request of school administrators.

Novi police also had trained school administrators to use a black light to search the hands and pockets of suspected thieves.

Prior to the November incident, administrators suspected that someone had been stealing money from student activity accounts since the spring. Money to be deposited in the accounts regularly goes through the counseling center before being deposited in the bank.

Cheal called secondary administrator Charles Nanas. Together they checked the hands and clothing of the five night custodians.

Cheal reported the results were difficult to read. They had been trained to use the light on a clean, dark suit and smooth hands.

Hand callouses and lint had a "strange cast" when placed under the light, according to Cheal's written report on the incident. The Novi police were called in to consult with the administrators.

Each custodian was asked to present any cash they had for a search. No \$20 bills were found.

At Thursday's hearing, Cheal and Nanas testified that the custodians volunteered to submit to the tests, and they were informed of their right to refuse.

The custodians all disagreed, saying they did not feel the black-light test was voluntary. They said they presented the money in their wallets at the administrator's request. They agreed they had not been forced at this point to submit to the search of their money.

The custodians also claimed Cheal required them to stay past the end of their scheduled shift. They generally work until midnight, but stayed until after 12:30 that evening, Cheal said she informed the custodians they could leave earlier, but they would be paid for any overtime worked on the evening of Nov. 7.

Both parties agreed that Cheal apologized that night for the inconvenience.

The custodians said the apology became valueless the next day some of them found their lockers and work closets had been searched.

"What provoked this whole problem was the next day. It could have ended that evening," said Phil Schloop, business manager for the custodian's union.

Schloop represented the custodians at the board hearing Thursday.

"There is an assumption of guilt here which has demeaned our membership," Schloop said.

The custodians' grievance said "on Nov. 7 we were forced to take a black-light test regarding an alleged theft. This violated our rights and was an illegal act."

The grievance requested a written public apology and a promise to cease and desist such actions. The grievance also requested that any

Continued on 4



Photo by BRYAN MITCHELL

Spring has arrived

Spring officially arrived Thursday, March 21, and warm weather degree weather while his wife shopped at the Novi Towne Center. accompanied it. Above, Allen Minkay of Brighton enjoys the 70

Family mourns loss of 2 children

By SCOTT DANIEL
Staff Writer

Three people, including two children of a former Novi resident, were killed as the result of an accident involving a motorcycle and automobile Wednesday night in Commerce Township.

The vehicle driven by Patricia Loder, a former Novi Deputy Clerk and longtime resident, was struck in the passenger's side by motorcyclist James E. Bondie, of West Bloomfield Township, at 8:05 p.m., according to Oakland County Sheriff's Sgt. Bruce Nalle. The accident occurred at the intersection of Half Penny Drive and Sleeth Road in Commerce Township, just yards away from the Loder home.

Stephen Loder, 5, was pronounced dead later that evening at nearby Huron Valley Hospital, according to hospital spokesperson Susan Happel. Stephanie Loder, 8, died at the University of Michigan's Mott Children's Hospital in Ann Arbor Thursday morning, Nalle said.

"They were the most wonderful children in the world," said Wayne Loder, the children's father. "Both of them were very special."

Bondie, 26, was also killed in the accident. An autopsy revealed that he died of multiple injuries.

Nalle said the West Bloomfield man and two others were riding their motorcycles at a high rate of speed on westbound Sleeth Road when Loder attempted to turn left onto Half Penny

Drive from the eastbound lane of the road. The other two men, he said, sped past Loder's vehicle, but Bondie slammed into the passenger door.

Wayne Loder said his wife believed the motorcyclists were far enough away to make the turn safely.

Witnesses estimated that Bondie was traveling at 80 miles per hour or more at the time of the accident, Nalle said. He added that Sleeth Road is zoned at 45 mph at the intersection.

An investigation of the accident is currently under way. Nalle said a finding of fault, if any, would be determined by the investigation.

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Photo by HAL GOULD

The front yard of Robert Farris's home has flooded some 40 times, and what's left of the landscaping shows the effects

Yard flooded over 40 times

By JAN JEFFRES
Staff Writer

Robert Farris didn't get what he bargained for when he left Canton Township to move into Timber Ridge Estates, one of Novi's priciest subdivisions.

What he was hoping for was a custom-built dreamhouse surrounded by tall trees. What he ended up with was a nightmare and a money pit.

"In a nutshell, we've moved in and we've had flooding problem after flooding problem. JCK (Novi's consulting engineers) and the city say it's the builder's fault. The builder says it's not. I'm kind of caught in a quandary," Farris said.

"Everybody wants to pass the buck but no one wants to pass the

responsibility... It's an unbelievable continuing saga."

Now, he's waiting for an answer from the state attorney general's office, which Farris has asked to investigate his complaint.

The cause of the flooding, according to reports from Novi's consulting engineers JCK & Associates, is that the home is built about a foot too low. The driveway is higher than called for in the plot plan.

Instead of flowing to drains in the street, rainwater is directed across the front yard of the residence, which has a city assessed market value of \$278,000.

This has happened over 40 times, Farris says.

The family moved into the home in December 1988. Following four

rejections, JCK approved the property's grade level in August 1989 — after the landscaping had gone in.

The first deluge happened the following June. A city stormwater catchbasin in the street became clogged with debris, aggravating the situation.

For the next few months, Farris and his wife, Diane, slept in shifts any night there was a rainstorm.

"She'd get up at one. I'd get up at three. She'd get up at five. I'd get up at seven. We've done that 10 to 15 times at least. We'd be out with another couple and a rainstorm would start and we'd say, 'let's wing by the house so we can clean out the storm grate,'" he said.

Continued on 2

Providence proceeds ahead

By SCOTT DANIEL
Staff Writer

Providence Hospital is moving forward with development of facilities at its 153-acre site at the corner of Grand River and Beck Road in Novi.

According to Gregg Kneppley, vice president of planning and marketing for the hospital, construction began late last week with the pouring of foundations. "Phase one" of the development will include a medical office building and ambulatory diagnostic treatment center. A 200-bed inpatient hospital,

diagnostic and long-term care facilities are slated in later phases. Development will not likely be complete until after the turn of the century.

Representatives of the hospital were before the planning commission Wednesday for a request to rezone nearly two acres adjacent to phase one of the project.

"We are approaching you tonight to rezone that small parcel from R-3 (residential) to OS-2 (office service district)," Kneppley told commissioners.

Planners voted unanimously to recommend the rezoning to city

council. A final decision by the council will likely be made by the end of the month or early April.

Novi Planning Consultant Brandon Rogers favored the rezoning. "I wholeheartedly recommend this rezoning," he said, "to eliminate spot zoning."

Providence bought the 153-acre Westbrooke Golf Course in January of last year for the development of a new hospital and other facilities. Just more than 95 acres of the site was rezoned to the office service dis-

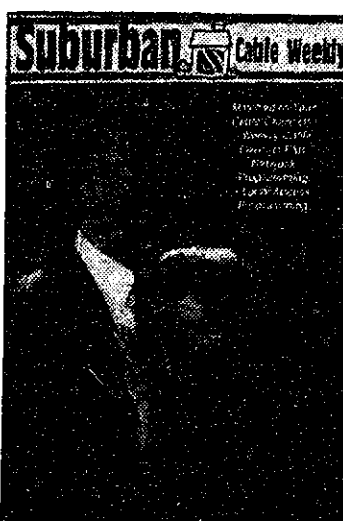
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Feature stories, columns, and complete program listings — all that inside today's paper in "Suburban Cable Weekly," your guide to television. The TV listings are keyed to the actual channel numbers on the local MetroVision cable system.

Novi News price rises

The cost of an annual subscription to the Novi News will rise from \$18 to \$22 effective April 1.

The \$4 annual increase is the first since 1987.

Phillip Jerome, executive editor of the News and HomeTown Newspapers, said the price increase is tied directly to operating costs, including an 11 percent hike in the cost of newsprint and a 19 percent increase in postal rates.

The newsstand price will remain at 50 cents.

Jerome emphasized that the current rate of \$18 per year will remain in effect until April 1. Anyone wishing to take out a new subscription to the News or renew a subscription can take advantage of the opportunity to beat the increase by placing their orders prior to April 1.

More information about new subscriptions and subscription renewals is available by calling the circulation office at 349-3627.

Community Calendar

Tuesday, March 26

Blood drive: The annual Novi Community Blood Drive is set to kick off today. Call Gerry Stupp at the Novi City Clerk's office for an appointment to donate.

Teacher conferences: There will be no morning kindergarten classes. Parent-Teacher conferences for kindergarten through fourth grade to be held on a pre-scheduled basis from 5:30 to 8:30 p.m.

PTO meeting: The Parent Teacher Organization of the Novi Meadows Elementary school will meet at 7:30 p.m. at the school.

Wednesday, March 27

Senior Citizens: The Novi Senior Citizens Club will hold a business meeting at 1 p.m. in the Novi Civic Center.

Fitness Motivation: A free Fitness Source Motivation Clinic is scheduled for 7 p.m. The seminar is to be held at the Fitness Source Novi in the Novi Town Center and will feature motivational experts and exercise physiologists. Space is limited. Those interested in attending should call for reservations at 1-800-733-3488.

Thursday, March 28

Learning for everyone: Oakland County has been chosen as a "host community" for about 60 students from June to July and August of 1991, according to Joan Aikinson, coordinator for the summer homestay foreign exchange program. This program is being sponsored by the International Education Forum. Anyone interested in serving as a host family for these students should attend a session at Learning for Everyone, Pine Ridge Center, 24283 Novi Rd., at Ten Mile Road at 7:30 p.m. Snacks and refreshments will be served. For more information, call Aikinson at 347-1555.

Short school day: No morning kindergarten classes will be held in the Novi school district. Elementary school students up through the fourth grade will be released early from school, at 11:30 a.m. Parent-teacher conferences are available on a pre-scheduled basis from 12:30 to 3:30 p.m. and from 5:30 to 8:30 p.m.

Friday, March 29

Good Friday: City offices and the Novi Public Library closed.

Saturday, March 30

Easter Egg Hunt: Sponsored by the Novi Parks and Recreation, an Easter Egg Hunt is scheduled at the Novi Civic Center.

Sunday, March 31

Easter: The Easter Bunny scheduled to visit area homes.

Wednesday, April 3

Recycling for home/business: Save space, save money and save the environment. This class, entitled "Recycling in your home and business," will provide a hands-on how-to session in realistic and cost effective recycling. The class will provide resources and information on the local recycling centers and groups who are assisting in recycling. The resource person for this class will be Terri Guerin, president of the Michigan Recycling Coalition. The class is part one in a four-class series.

The sessions will be held at the Tollgate 4-H Educational Center at 28115 Meadowbrook Road. The cost will be \$5 per person and will begin at 7 p.m. Those interested should pre-register by calling Tollgate at 347-3860.

Thursday, April 4

Small Business: The Wayne State University School of Business will host a free workshop in Novi entitled "How to Start and Run a Small Business." The seminar will be held at the Hilton Hotel at 1-96 and Eight Mile Road beginning at 7:30 p.m. The workshop will cover such items as the 10 hottest businesses for 1991, how to slash hundreds off your taxes, the 20 biggest pitfalls in starting and running a small business and how to start your business with very little cash. The two-hour workshop is open to the public. Seating is limited and will be based on a first-come, first-served basis. So come early. Reservations will not be accepted. Wayne State has presented these "shirt sleeve" workshops for more than six years and has helped thousands of individuals transform their ideas into growing businesses.

Wednesday, April 10

Groundwater: We've all heard about groundwater and that there are problems with it, but how do we actually impact it? Can we do this in a positive way? What are some of the ways we can save water and help protect this precious resource? These questions and more will be answered in a class entitled "Groundwater and how do I affect it?" led by Kurt Martin, Groundwater Education Project Director for the East Michigan Environmental Action Council. The class is part two in a four-class series. The sessions will be held at the Tollgate 4-H Educational Center at 28115 Meadowbrook Road. The cost will be \$5 per person and will begin at 7 p.m. Those interested should pre-register by calling Tollgate at 347-3860.

Wednesday, April 17

Environmentally safe lawns: Can you have a lawn, landscape and garden with fewer pesticides? This session will cover topics such as "integrated pest management and trends in pest management." The class, entitled "Lawn, Landscape and Gardening," will be led by Gregory Petchan, horticultural agent for the cooperative extension services. The class is part three in a four-class series. The sessions will be held at the Tollgate 4-H Educational Center at 28115 Meadowbrook Road. The cost will be \$5 per person and will begin at 7 p.m. Those interested should pre-register by calling Tollgate at 347-3860.

Wednesday, April 24

Home energy savings: Everyone wants to save money. Did you know that you can do it through the conservation of energy? This session will tell you how. The topics covered will include insulation of existing homes, pipe wrapping, caulking, water saving and many other helpful ways to save money in your home. The class will be held at the Tollgate 4-H Educational Center at 28115 Meadowbrook Road. The cost will be \$5 per person and will begin at 7 p.m. Those interested should pre-register by calling Tollgate at 347-3860.

To get your event listed in the Community Calendar, send information regarding the event, activities to be included, who is sponsoring it, location, time and date, ticket information and the purpose to which any proceeds will be put to the Novi News at 104 Main Street, Northville, 48167.

Yard flooding has destroyed lawn, landscape

Continued from Page 1

Before the residence was built, Farris paid a \$25,000 lot premium to keep two large maples on the property. The floodwaters killed the trees, rotting their roots. It cost \$3,000 to have them removed.

Farris has shelled out his yard four times, as well as add enough fill dirt to raise the yard 4.5 feet.

After a series of complaints from the family, in January 1990, the city repaved and enlarged the catchbasin and Nov's insurance carrier sent the family a \$1,000 check. Farris signed a release absolving Nov from any liability for flooding damage between June and October 1989.

City Manager Edward Kriewall said Nov has taken a position that it is not accountable for the problem. "We do some good will/nuisance settlements even if we're not responsible sometimes. It makes sense for us to settle something because it costs less money," he said. "I think we were more confident that the builder is, in our opinion, probably responsible."

"This is the most unusual one I've ever seen. It has to do with the driveway being constructed improperly. Sometimes builders will make an error in the height of a house during construction and we have to adapt our plans to make it work around that mistake. Sometimes it works, sometimes it doesn't."

City attorney David Fried reported to the Novi City Council in December 1990 that local regulations do not require inspections when basements and foundations are poured. "The net effect of the incorrect house elevation is that the grading of the lot could not be made to fully comply with the mass grading plan for the subdivision," Fried wrote, adding that the builder appeared to be at fault.

"If the house is seven inches too low, how could this happen? How could JCK ever approve a final grade on something could never possibly work?" Farris wonders.

"The builder says he doesn't feel he's responsible because JCK approved it. If there was a problem, they should have denied it in the beginning and then the builder would have never paid the subcontractors."

Builder Tom Schroeder of the Northville-based Cornerstone Building Inc. did not return telephone calls from the Novi News.

In city records, JCK contends that the inspection was proper and that due to the low elevation of the house, an ideal grade could not be achieved. "Even if we checked it, it's still their responsibility to make it correctly. Even if we checked it, they're still responsible," Kriewall said.

Reports to the city from the engineers recommend that the driveway be rebuilt. Farris estimates this, along with relandscaping the yard, will cost up to \$8,000.

The lawn Farris is left with today does not live up to the name of the street his house sits on — Scenic Lane. At present, the focus is a heap of fill dirt mounded to protect the front porch and sidewalk.

"Somebody did something wrong. I didn't get what I was supposed to get," Farris said.

"I'm not looking for a profit. All I want is to be reimbursed for the way I've been wronged."

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SEMCOG gives approval to connector

By TIM RICHARD
Staff Writer

A regional planning agency has put its stamp of approval on a new state highway to relieve congested Haggerty Road in Novi and the rest of western Oakland County.

The Southeast Michigan Council of Governments, with one dissenting vote, Thursday approved a layout and specifications for the "connector," making it eligible for federal funding. The state still must perform an environmental impact study.

"The traffic is already there," said Joanne Van Tassel, supervisor of Orion Township in northern Oakland, defending the Haggerty improvement.

SEMOG also asked for a bike path along the \$79 million controlled-access road, which will run from the intersection of the I-96, I-696 and I-275 freeways north to Pontiac Trail.

"We can agree (to the bike path)," said William Hartwig, representing the Michigan Department of Transportation at SEMCOG's General Assembly meeting. "We have said we will make right-of-way available."

The dissent came from Gary Sands, a Wayne State University administrator attending his first SEMCOG meeting.

"I don't believe a solution with a three- or four-fold increase in capacity is in the best interests of the region," Sands said, arguing the highway would lead to more dispersion of population.

"Population doesn't follow roads," replied Van Tassel. The longtime SEMCOG delegate argued that the city of Detroit's decision to extend water and sewer lines made western Oakland's population growth possible, and the expanded road system merely serves people already there.

Delegates from the seven-county, 140-member assembly shouted their approval.

The decision attends an often-bitter, 16-year, environmental squabble over what to do for traffic on Haggerty Road, dividing line between Novi and Farmington Hills, and Commerce and West Bloomfield townships.

In 1976 the state Highway Commission rejected plans for an M-275 freeway, calling the massive project a danger to fragile wetlands and the headwaters of the Huron and Clinton rivers.

One plan after another was discussed in the following years until MDOT proposed, and SEMCOG accepted, an

"I don't believe a solution with a three- or four-fold increase in capacity is in the best interests of the region."

Gary Sands
administrator
Wayne State University

amendment to the 2005 regional plan called "alternative 4A."

■ A six- to eight-lane controlled-access boulevard west of existing Haggerty Road. It would connect the freeway intersection and go north to Pontiac Trail, where it would tie into the existing Haggerty.

■ A freeway-type interchange at 12 Mile Road.

■ Grade-level intersections at 13 Mile, 14 Mile and Maple roads and Pontiac Trail.

■ Widening of Pontiac Trail at the north end to five lanes.

■ Widening of the mile roads at the intersections to four or six lanes.

As of 1987, two-lane Haggerty was handling 22,000 to 31,000 vehicles a day. Even without improvements —

traffic was projected to increase to 29,000 to 37,500 vehicles per day. Peak-hour traffic at intersections would deteriorate to totally unacceptable levels of congestion throughout the entire corridor," said a SEMCOG staff memo.

In a related report, SEMCOG delegates learned that the region's population hasn't increased in the last 10 years but actually dropped 2 percent — from 4.68 million to 4.59 million.

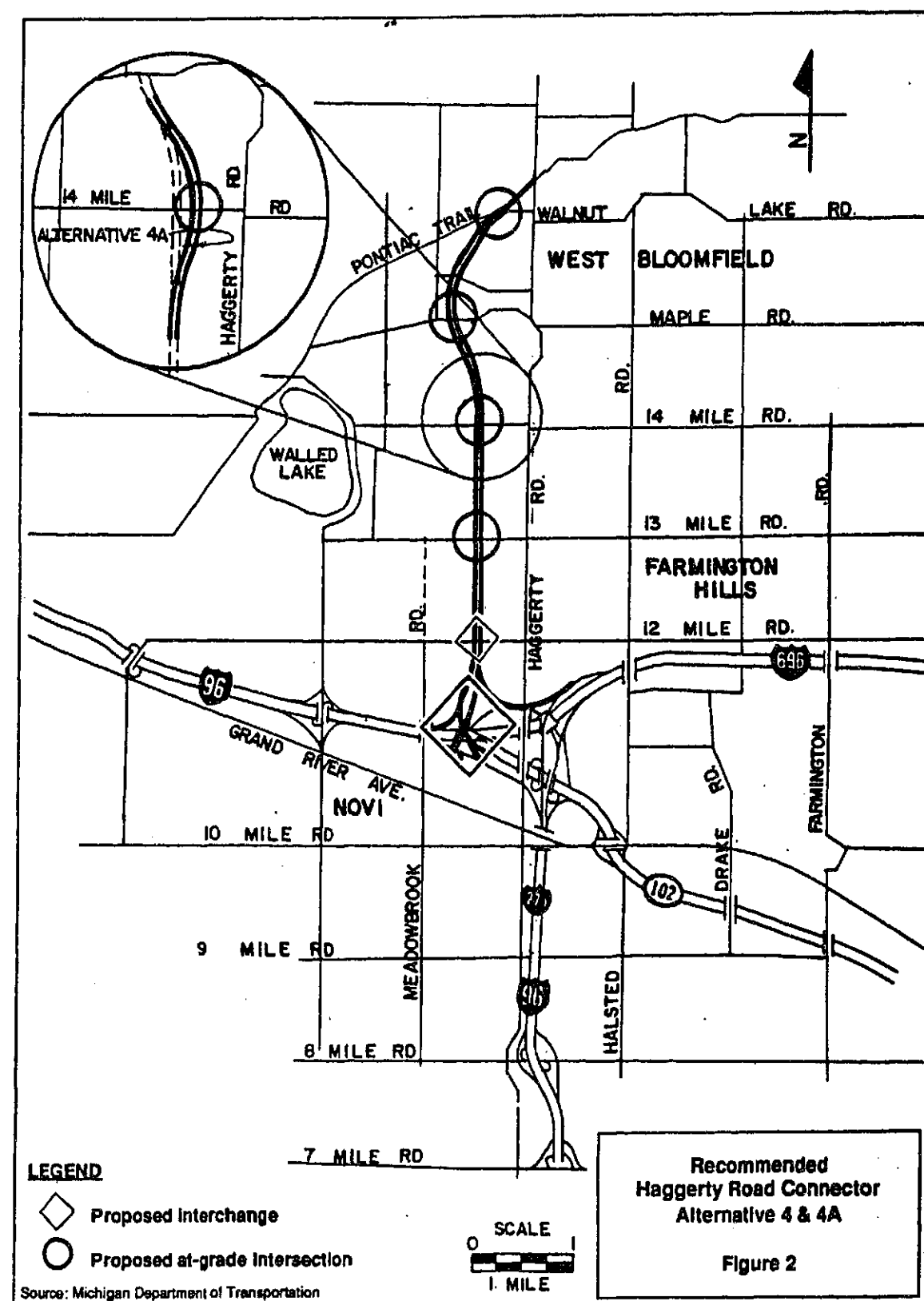
Dennis Ritter, Waterford Township supervisor and chair of SEMCOG's DataCenter Advisory Council, said there has been great population loss in older developed portions of the region with little vacant land and great growth in the outer "wave."

"That wave," he said, showed population growth of 20 percent or more in communities in three general areas:

■ The I-96 corridor from Farmington Hills and Novi out to Brighton.

■ Five communities around Ann Arbor.

■ The M-59 corridor from Rochester Hills across Macomb County.



The proposed Haggerty Connector

State reviews auto insurance

State lawmakers may try to patch up partisan differences over rising auto insurance rates with an unusual parliamentary maneuver.

"Give the conference committee a chance," Sen. Doug Cruse, R-Troy, pleaded last week.

The full Senate agreed, giving 26-6 approval to what Cruse frankly called a "nothing" bill.

The parliamentary maneuver is that the Senate and House are to pass different versions of an insurance bill. Typically, leaders appoint a conference committee — three members from each chamber — to iron out differences.

But this conference committee will be different. "We'll have major hearings with the House in conference committee," said Cruse.

He expects to chair it because (1) he's chair of the Senate Commerce Committee which handles insurance legislation and (2) the vehicle bill came from the Senate.

"That's the best way to deal with the process," Cruse told the Senate.

Auto insurance reform splits Democrats and Republicans more sharply than almost any issue in Lansing.

Democrats hold that auto insurers arbitrarily raise rates, particularly in inner cities. The House Democratic response would be to order rates cut 20 percent — a form of price control.

Republicans want cost controls — lids on the things auto insurance pays for items such as health care, tort reform and catastrophic claims.

Rates for catastrophic claims — those of more than \$250,000, mainly for head injuries — rates have escalated. They are paid from a non-profit pool headquartered in Livonia. Every vehicle owner paid \$3 a year when the law was passed in 1976. Last year the price was \$66. This year it's \$101.

All area senators voted for the vehicle bill except Democrats William Faust of Westland and Jack Faxon of Farmington Hills who had excused absences.

Two Democrats — John Kelly of Grosse Pointe and Joe Conroy of Flint — offered amendments ordering a 20 percent rate cut and other regulations. Their amendments were voted down, with only half the Democrats joining them.



Free Throw Contest

March 30

Ages 7-9

Registration 10:30 A.M.

Competition 11:00 A.M.

Ages 10-12

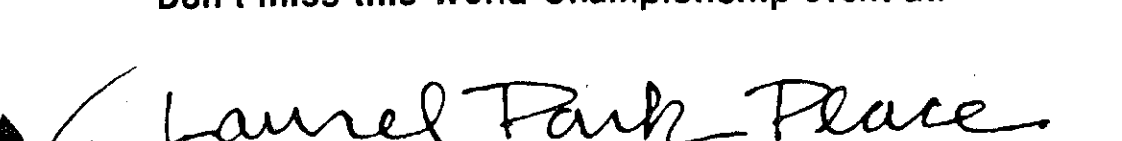
Registration 12:30 P.M.

Competition 1:00 P.M.

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Rocking against hunger

Some 28 members of the Mid-High Youth of the Faith Community United Presbyterian Church rocked in rocking chairs for some 10 hours recently to raise \$1,300 for the Novi Emergency Food Program. The seventh and eighth graders had a rocking chair relay, solved a murder mystery, and even played rocking chair volleyball during the event. According to Mary Kay Davis, the adult chaperones of the event won the volleyball tournament, but only because they were not required to remain in rocking chairs as they played. Sponsors of the event included Subway Sandwiches, on Ten Mile, and Bob Evans restaurants. At right, Maria Florio (left) and Emily Pipes take a 10 minute break from their rocking chairs. Above, Bryan Harmon (left) and Mark Vanderhoff earn contributions with every rock. Mark occupies himself with a little sketching late in the night.



Janitors seek district apology

Continued from Page 1

ment of the incident be removed from all the custodian's files. The district was represented by attorney Robert Nyovich of Hardy, Lewis, Pollard and Page. Nyovich said the real tragedy was the violation of the grievance procedure. The incident did not violate the custodian's contract, he said.

"The action [school administrators] took was reasonable under the circumstances," Nyovich said.

Novi school board members agreed that while the incident did not violate the custodian's contract, they recognized the custodian's feelings of violation.

Secretary Sandra Thornton said she was concerned that the working relationship between ad-

ministrators and custodians had been damaged.

"I would like to see these two parties resolve their differences," she said.

"I'm not suggesting you shake hands, and that be the end of it. Some patching needs to be done."

Trustee Michael Meyer said the custodians may have submitted to the tests out of a fear of losing their jobs rather than an actual willingness to be searched.

The board did not agree whether the custodians should be given an apology, and if so, who would do the apologizing.

Acting-President Stephen Hitchcock said he would accept a board apology, but he did not believe the board should force the administrators to apologize.

Trustee Raymond Byers did not agree. "I sure as hell don't want [an apology] to come

from the board. We didn't do anything," Byers said.

Thornton said the board should not just accept or deny the grievance but instead act as the biblical figure of Solomon and help solve the conflict.

The board finally settled on a resolution which was proposed by Meyer and amended several times by various board members.

The resolution said: "We as a board, based on the evidence given this evening, find no evidence of wrong doing on the part of the grievants on Nov. 7, 1990, and we deny the grievance based on no contractual language being violated."

The resolution passed unanimously with board members agreeing that the wording could have been more eloquent if time had permitted more discussion.

Novi Briefs

Taxing experience: Homeowners concerned about rising property tax assessments will be getting together Tuesday night at a meeting called by the Lakes Area Residents Association (LARA).

LARA president Sarah Phelps said speakers at the 7 p.m. session will include Mike Pomroy and Dominic Vincenzi of the Oakland County Taxpayers' Association, an organization seeking equitable assessments.

The event will take place in Conference Room B of the Novi Civic Center.

Scouts clean streets: Have you noticed Meadowbrook Road looking cleaner than it used to? If so, you can thank Novi Webeles Pack 239, Den 9.

The group of second-year Webeles, age 10-11, cleaned up the area along Meadowbrook between Nine and Ten Mile Roads during the late afternoon hours of March 12, making the area a nicer place for motorists on their way home.

Practice makes perfect: Well... maybe. But in Community Access Television it is often true that perfection goes way beyond technical consideration. The television show you watch must keep your interest visually.

As a program is being produced, more time than not, much more footage is shot than can be shown in a 30 or 60 minute program. At the Southwest Oakland Cable Commission, the options include four editing studios which allow for fine tuning of a program, either during production or in post-production.

Those interested in producing such a television program can stop by and think over what visuals would enhance the television show. They may schedule to take out the remote television equipment and capture footage. Those who do use the equipment must be certified to use the equipment by MetroVision Production Staff. Those who have not taken the Remote Classes and would like to incorporate this option into their productions should call Kevin Southern at the Southwest Oakland Cable Commission to register for the Remote Workshop. The classes are free and take only one evening per week for four weeks. For more information, call 473-7266.

Held over: An appeal of a city council denial for permits and variances needed to drill an oil well west of Echo Valley Estates subdivision was tabled March 5 by the zoning board of appeals.

The applicant, the Southern Michigan Oil Company (SOMOCO) has a lawsuit against Novi currently pending in the Oakland County Circuit Court.

A special meeting on March 26 at 7 p.m. has been set aside for the local appeal.

Zoning board chair Gerald Bauer said the meeting will last at least four hours.

"That's what SOMOCO indicated and I think there's going to be a great deal of audience participation," board member Lisa Foote added.

Providence Novi Run: The 11th annual Providence Novi Run will be held Sunday, April 28 this year. Runners will have their choice of a one-mile walk and run, 5,000- or 10,000-meter runs.

The mile run leaves city hall at 12:30 p.m. while the other runs will get under way at 1 p.m. Each run will wind through several city subdivisions and conclude on Taft Road.

An \$8 entry fee for the run will be charged for the 5 and 10k runs. The mile run will be \$5. Refreshments and awards will be given afterwards. The first 400 runners to register will receive T-shirts.

Lost pet?: All lost or stray pets picked up in Novi, Farmington Hills, Lyon or West Bloomfield Townships by Oakland County Animal Control will now be taken to the Southfield shelter, located at 25503 Clara Lane.

Shelter hours are Monday through Friday from 8 a.m. to 4 p.m. Animals will be held four work days. Call 354-4870 for more information.

Sports Briefs

McGrew UPDATE: Novi tennis whiz Mark McGrew successfully ended his career in the 14-and-under age division recently, and then started strong in his initial action in the 16-and-under category.

McGrew wound up ranked 29th nationally in the 14-and-under singles division, and was No. 1 in the Southeast Michigan section. In doubles, McGrew and his partner Bradley Mendelson of Ohio were 11th nationally and first in the seven-state Western section.

In recent action, McGrew reached the consolation finals of the Western Indoor Closed Tournament held in Monroe at the end of February. McGrew lost a tough match in the first round to Tom Chloine of Neenah, Wis. (7-5, 3-6, 6-7), but then won four straight in the back draw. In the

consolation finals, McGrew fell to fourth seeded Eric Adams (2-6, 2-6) to place sixth in a field of 64.

McGrew also played recently last week in Ohio at the Columbus Indoor Tournament. This event draws 32 of the top players in the country.

McGrew placed third overall by defeating third-seeded Scott Marshall (6-0, 2-6, 6-3) in the semifinals. Marshall had won the Indoor Closed Tournament earlier this year and is recognized as one of the Western section's top players.

After reaching the semis, McGrew fell to Mike Pusztal of Ann Arbor (6-2, 7-5). In the finals, Pusztal topped Mark Schwagie of Northville.

McGrew, a freshman at Novi High School, has started practice with the Wildcat varsity team at Farmington Racquet Club.

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Loder children are fondly remembered

Continued from Page 1

The father recalled several special memories of Stephanie. The 8-year-old loved school and was an assistant to the librarian at Commerce Elementary. Often, he said, they would play school at home, as well as checkers and video games.

Loder said he would never forget

one Christmas with his daughter. He said she picked out a blue ribbon for him and that she was very proud of it.

"It said, 'Father of the Year' on it," Loder said. "I think that was very special to me."

Stephen was looking forward to a trip the family had planned for in a few months. Loder said they had celebrated his son's birthday on

March 14. "We had a real nice party for him," Wayne Loder said. "He was always excited about [family] get-togethers."

Dale Gross, a longtime family friend and former Novi police officer, remembered the Loder children as being "very loving."

"They were very intelligent, sweet, good-natured kids," he said. "It's a great tragedy. They were just beautiful children."

Patrick Loder, 36, who was released from Huron Valley Hospital

Thursday, is a native of Novi. Gross said. She worked with the city in various capacities before serving as deputy clerk. She left that position in 1983, said Agnes Durbin, of the Novi Clerk's office.

Wayne Loder is a former editor of the Novi News. He served in that position from 1974 through 1977. He is currently operating a camera store in Farmington Hills.

"All things considered, they are coping very well," said Gross.

Providence hospital plans are proceeding

Continued from Page 1

trict designation in October of 1988, before the purchase of the golf course.

The 1.86-acre parcel, which was bought in July of last year, is contiguous to the office service district. It is located on the west side of Beck Road south of Grand River Avenue.

"The rezoning was requested to bring it into conformity with the rest of the parcel," Kneppley said.

Certificates of need (CON) from the Michigan Department of Public Health will be needed before the completion of phase one to operate the ambulatory surgery center and imaging equipment. Kneppley said the hospital should know before the end

of the year if the CONs will be granted.

Providence will also need a CON for its inpatient hospital in phase two of the project. A final decision on that CON probably won't come until sometime in 1992, Kneppley said in an interview last November.

If the hospital is denied a CON by the DPH it's likely that they will take its case to circuit court. If that happens, Kneppley said, it could take 5 to 10 years for the hospital to receive a CON.

A CON is issued by the DPH on the geographical accessibility of a proposed facility and whether it would satisfy an unmet need for a hospital within the area.

the NOVI NEWS

104 W. Main Street
Northville, Michigan 48167
(313) 349-1700

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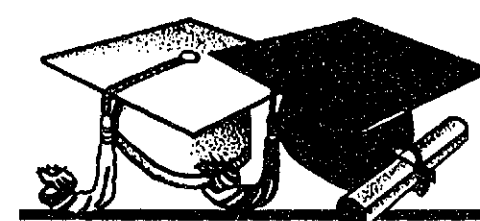
5A

MONDAY
March 25,
1991

As We See It

Activities fund theft has been mishandled

Almost a year ago, Novi High School administrators began to suspect that money had been taken from a student activities fund kept in the building's counseling center. And when suspicions were again raised this past November that money was missing, the administrators decided to see if they could catch the thief.



Education

At the request of school administrators, the police department sprinkled a powder on the bills which would later show up under a black light, and waited to see whether any money would go missing again. Shortly later, a \$20 bill was apparently lifted from the drawer and administrators called in the five night janitors on duty in the building at the time to check them out. It should be noted that others were in the building that night. There had been a school concert and it is quite possible there had been some stragglers in and around the building, after the money had last been checked.

To our minds, this matter has been mishandled from the start. And the mishandling seems to be continuing.

For one, we find it disturbing that no one knows for sure how much might have actually been taken from the account. Now, we can understand that the money was handled in a loose, informal fashion in the beginning. But from the very first suspicion that money was missing, the administration should have clamped tighter controls on the account. New locks should have been installed last spring.

Additionally, a single person should have been put in charge of keeping the account, noting on a ledger sheet what comes in and what goes out of it. Only tight accounting would insure that no money went missing and, if it did, at least administrators would be able to tell for sure how much was gone and when it was lost. If only a few dollars had been taken and it only happened once, those tightened controls could legitimately have been the end of the whole issue. Only further pilfering of cash would reasonably require more investigation.

Certainly, school district officials should not be running criminal investigations, much less "sting" operations. If matters are of such a serious nature that they require this kind of action, the whole matter should be turned over to the police.

But in this case, it would appear to have been an overreaction. Yes, theft is theft. It's wrong and we do not condone it. But let's also face it, the theft of a few bucks will happen occasionally in any large organization. And the managers of that organization should be first attempt to deal with the matter in less severe manner. If the amount is small, merely explaining to employees that money has been taken and, therefore, tighter controls on the account will be necessary might just resolve the problem. Only if problems persist should the matter be turned into something more serious.

The school board's decision to do nothing more than affirm the employees' innocence also doesn't really begin to address their concerns. It would be, in our opinion, very appropriate for the board to issue an apology, since the administration represents the board when it deals with employees. Or at least, the board should order an apology from the administration.

But most importantly, the board needs to take some action that will clarify what the school district's policy is to be when and if a similar situation arise in the future.

And finally, both the board and the administration need to put themselves in the place of their employees for a few minutes and think about how they would feel if accused of a crime they didn't commit, or worse if they felt they were not believed once they've been vindicated.

There is also a question as to whether the rights of the employees were violated when they were subjected to this search.

LETTERS TO THE EDITOR

This newspaper welcomes letters to the editor. We ask, however, that they be issue-oriented, confined to 400 words and that they contain the signature, address, and telephone number of the writer. The writer's name may be withheld from publication if the writer fears bodily harm, severe persecution, or the loss of his or her job. The writer requesting anonymity must explain his or her circumstances. Submit letters for consideration by 4 p.m. Monday for that Thursday's paper. We reserve the right to edit letters for brevity, clarity, libel, and taste.

The week prior to an election, this newspaper will not accept letters to the editor that open up new issues. Only responses to already published issues will be accepted, with this newspaper being the final arbiter. This policy is an attempt to be fair to all concerned.

Submit letters to: Editor, The Novi News, 104 W. Main, Northville, MI 48167.

'Pizza Wars' coming soon



Rick Byrne

at the restaurant, then collected them and mailed them back to us. (That was nice of them. No wonder they won for Best Service.)

Reporter Tina Ferrier, who organized our Restaurant Poll this year, got suspicious when many ballots started coming in with the same handwriting, and all with heavy votes for Papa Romano's. The envelopes all had the same handwriting, too.

As a result of these shenanigans, Papa Romano's took three awards — Best Pizza, Best Ethnic Food and Best Service — and came close in a couple of other categories. In a rather perverse twist, Papa Romano's even got nominations for stuff it doesn't offer — like Best Steak and Best Seafood.

We were here at the paper just kind of laughed and wiped the egg and strings of melted mozzarella off our faces and resolved to make the rules tighter next year — since it appears we have to.

What we weren't prepared for was the response from the Northville and Novi communities. It seems Papa Romano's competitive attitude may be good business, but it doesn't fly in the hometown. We've gotten several letters from people who don't cotton to turning a fun restaurant poll into a

strategic corporate weapon. The final volley came last week from Papa Romano's public relations department. Suzanne M. Hancock-Buck defended Papa Romano's pizza P.R. proffering, saying it stuck to the letter of the rules, and that the company was upset over being publicly chastised.

Hancock-Buck went on to say, "Papa Romano's really believes that they have the best pizza in the Northville/Novi area and we would like the chance to prove that. We are suggesting that you hold a pizza contest, where all of the local pizza places enter the same type of pizza (example: cheese and pepperoni) and they are judged by impartial judges. Seeing as you don't feel we won the last contest fair and square, give us a chance to prove it."

Now, I like that attitude. I like it so much so that, as editor of the food section, I'm going to take Papa Romano's up on their offer.

As you read this, I am soliciting judges and entrants for "Pizza Wars," the Northville/Novi pizza contest. We're going to invite all the pizza restaurants in Northville, Novi and Northville Township to compete for the honor of the area's Best Pizza, time, date and place to be announced.

Judges will be local gourmets and gourmets representing the media, culinary academia and the culinary industry. We may even throw in a couple of prominent local citizens. Nominations for judges are open.

The rules will be simple. The pizza presented must be a regular menu item, large size, with an unflavored crust, tomato-based sauce, cheese and pepperoni. It may be round or square. Entrants will be responsible for delivering the pizzas to the contest site hot and ready to eat, but delivery speed will not be judged. The field is open to any restaurant in the above specified communities that regularly serves pizza.

So there it is. The restaurants provide the pizza, and we will provide the Alka-Seltzer. And when it all shakes out, we'll really know who has the best pizza.

In passing

By Hal Gould



'Intense' Embarrassment just grows



Phil Jerome

away from the ceremonies to visit the men's room.

Now let me tell you that I have been to the Novi Wyndham numerous times in the past and I know where the men's room is located. And, as a result, I felt no special need to double-check the sign on the door before walking in. And that's where I made my first mistake.

I had taken about five steps into what I thought was the men's room when I came face to face with a lady who I have known and respected for a number of years.

Now I don't know if you've ever walked into the wrong bathroom before, but if you have you'll know what I'm talking about. It just doesn't occur to you that you may have made a mistake. What happens is that the moment you see a member of the opposite sex you think to yourself, "What in the world is she doing in the men's room?"

Of course, the thought process is reversed if you're the one whose bathroom has just been invaded.

And so, there we were. This very respected and respectable local woman and myself... face to face in the women's restroom, horror and confusion racing through our minds. Each of us wondering what in the world the other one was doing there.

In fact, I think we both said it in unison. Although the details are kind of fuzzy because it all happened so fast, I believe we gaped at each other in amazement and blurted out in unison, "What are you doing in here?"

Unfortunately, that is not the end of the story. Like I told you at the start, this story has a neat little twist which makes it even funnier... or, in my case, even more embarrassing.

Although it seemed like forever at the time, it probably took only a split second before we both figured out what had happened — I had inadvertently walked into the ladies' room.

And, as I also said before, this particular lady and I have been good friends for probably 10 years.

So, as soon as the convulsions of confusion cleared away and we realized what had happened, we started to laugh. And because we are good friends and because we were standing only a few feet apart, it was just kind of natural to give each other a big hug. Which we did.

And that was my second mistake.

Because, as soon as we did, the door to the ladies' room popped open and in walked another lady, one of the ladies who was being honored at the "Jaycees' breakfast."

The poor woman. You should have seen the look on her face. All she wanted to do was visit the restroom. But what did she see when she opened the door? — Phil Jerome and this very respected local woman with their arms wrapped around each other right in the middle of the floor.

I'm not sure why I'm telling you this story. It's certainly not to embarrass myself, so there must be one or two other reasons and this is what I think they are. First, I thought it was a really funny story. And, second, I wanted that poor lady who walked in on us to know it was all an accident. Honest.

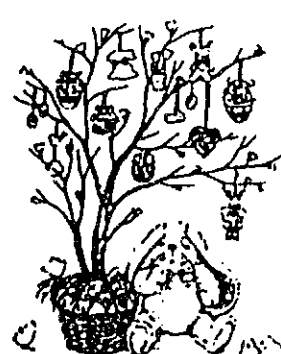
Phil Jerome is executive editor of HomeTown Newspapers, which publishes The Novi News.

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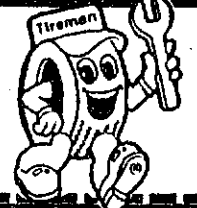
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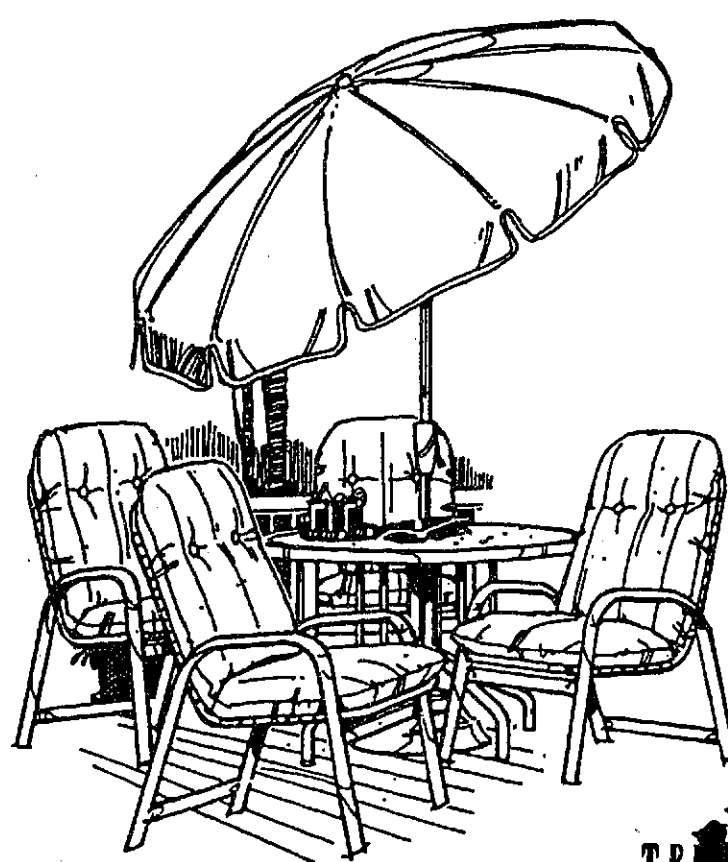
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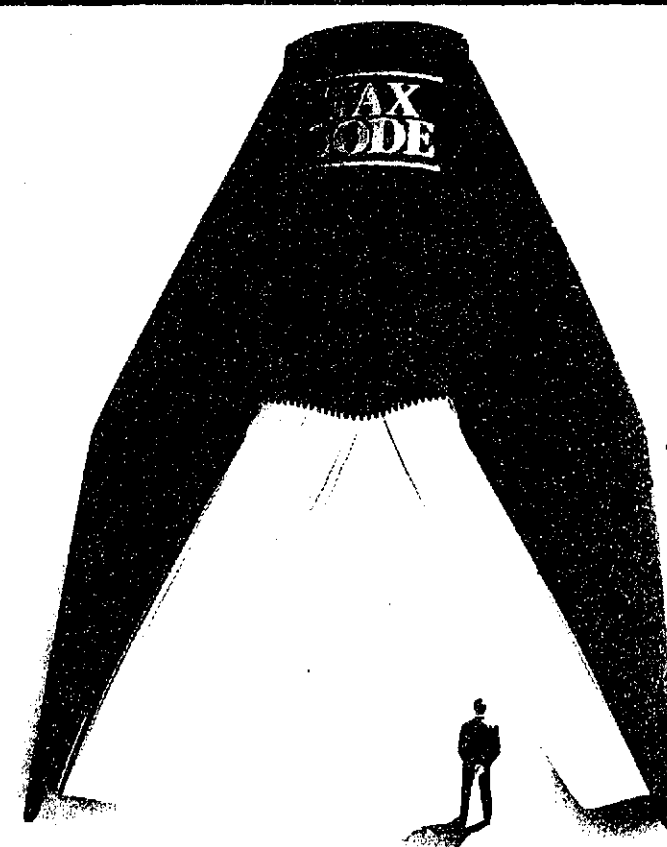
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Eleanor & Ray Heald/Wine

Cognac can put you in the spirit

The French district of Charente, an hour's drive northwest of Bordeaux, on the Atlantic, is known for butter, cream, shellfish, casseroles and cognac.

"Cognac produced from grapes grown on chalky soil, double pot-distilled, and aged in oak, has the elegant, delicate aroma and smooth, silky taste of the finest distilled spirits," says Benedicte Hardy, international export manager for A. Hardy cognac.

Hardy, the great-great granddaughter of the founder Antoine Hardy, whose cognac house has borne his name since 1863, is on a mission to sell America on the pleasures of sipping cognac. Hardy received great attention in the United States last year because her family-operated firm offers the world's most expensive spirit — Cognac Perfection, retailing for \$3,500 per bottle.

For full enjoyment of a fine cognac, practice the following techniques when you taste.

The glass: The glass to be used is not a snifter but one that is tall and slim on a short stem. The bowl is 3 1/4 inches high by 1 1/4 inches in diameter with a total volume of 4 1/2 ounces. This tasting glass allows the cognac to present its perfumes in waves — the very volatile first, followed by less volatile components. A 1-ounce pour of cognac is ample for a thorough evaluation. In the case of cognac, tasting requires less drinking and more attention to aromas, flavors and sensations.

View the cognac against a bright, white background to observe its color and brilliance. It should have a golden hue without being too dark.

Cognac's aroma can be evaluated in two steps. First, hold the glass at waist level and swirl it vigorously. Then, very slowly, raise the glass toward your nose. Breathe in deeply to determine at what maximum distance you can perceive the first perfumes of the cognac. This will help you determine the vitality of the cognac, which is controlled by the more volatile elements of the spirit.

Repeat the process of swirling and inhaling while holding the glass a few inches from your nose. This "second nose" allows you to discover a new level of perfumes that are part of the less volatile components. This step helps assess the length of the cognac.

Raise the temperature of cognac by hand. Do not waste money on a warmer. Cognac is 40 percent alcohol and many desirable components are volatile. Heating the spirit only serves to evaporate volatile elements before you get to enjoy them.

Taste is best appreciated in two steps also. Take a little drop of cognac on your tongue and let it diffuse through your mouth. Swallow it very slowly, detecting whether there is any bitterness or acidity. Note too the smoothness, roundness and balance.

Next, take a bigger sip. Rotate the cognac in your mouth so that your tongue is coated and simultaneously circulate air through the liquid. Your entire mouth and nasal passages will overflow with the aroma.

WINE SELECTIONS OF THE WEEK

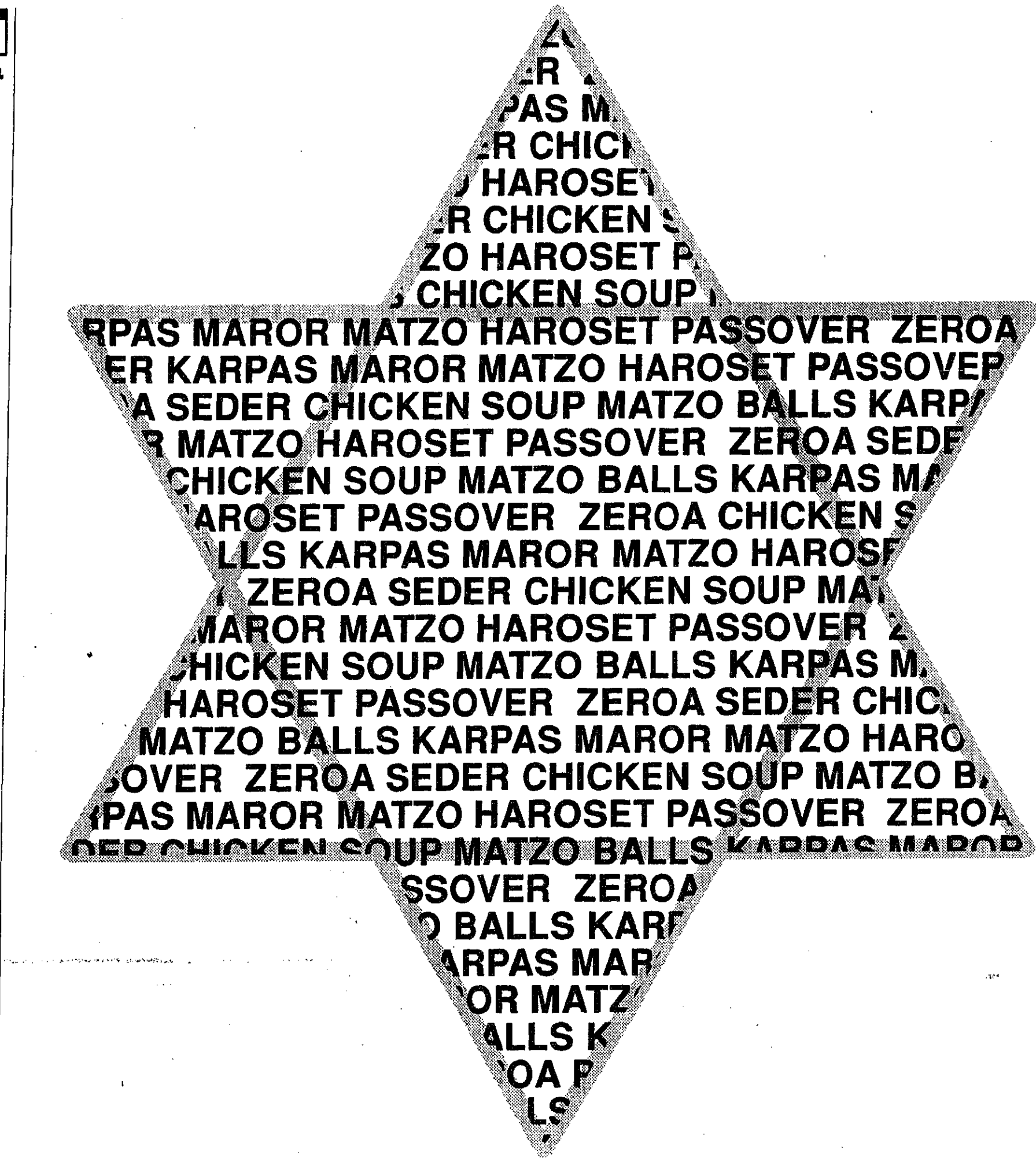
Although Hardy's Cognac Perfection is just that, not all A. Hardy cognacs are pricey. In fact, they are values when compared to many of the more heavily advertised brands. Delicate and smooth, A. Hardy cognacs are excellent examples of the region's finest spirit.

A. Hardy VSOP (\$30.97) represents a feminine style of cognac. It is delicate with a warm bouquet and a light, clean, smooth, flavorful finish.

A. Hardy Napoleon (\$37.40) fits into the "house" style between VSOP and XO. Lingering oak nuances are evident with the consistent thread of aromas and flavors established with the VSOP.

A. Hardy XO (\$57.32) illustrates how extended oak aging enhances a delicate cognac style. Hints of vanilla in the aroma and taste are indicative of artful distillation techniques.

A. Hardy Noces D'Or (\$95.56) a superior cognac in every respect. Fruit essence and field violet aromas end with the velvety smoothness of chocolate cream.



Passover: A symbolic repast

The holiday of Passover begins at sundown on March 29, which corresponds to the 15th day of the Hebrew month of Nisan. And while you may hear of, and even take part in slight variations of the holiday, the main elements of the celebration have not changed in thousands of years: the Paschal lamb, the matzo and the bitter herbs.

The Passover Seder is one of the most universally observed of all Jewish ceremonies. All over the world, families and friends join together and reinforce the ties that bind them to past generations.

Everyone eagerly sits down at the table and anxiously waits as once again the youngest child asks, "why is this night different from all other nights?"

We have heard the story retold year after year, but the words of the Haggaddah are charged with new meaning this year because of the recent Middle East crisis.

The Seder celebration revolves around special, carefully chosen foods that are to be eaten and those that are forbidden. It is through this ritual meal that the story of the exodus is repeated. Each dish holds a special meaning, which will be explained before it is eaten.

All leavening, flours and grains are forbidden. Only the special flours used for baking matzo may be used and that flour is strictly supervised.

By Jewish law, the entire process of the

Continued on 2

TURKISH HAROSE

- 1 medium-size orange
- 1 pound pitted dates
- 1/4 cup sugar
- 1/4 cup cinnamon
- 2 tablespoons sweet Passover wine
- 1/4 cup chopped walnuts or almonds

Remove skin and seeds from orange. Puree in food processor and set aside in small bowl. Grind dates to fine paste.

In small saucepan, mix sugar with pureed orange and dates. Cook over low heat until sugar is dissolved. This may take as long as 20 minutes. Stir in cinnamon and wine and cook an additional five minutes. Remove from heat, add nuts, if desired. Put into small serving dish and refrigerate overnight.

Continued on 2

Chef Mary Brady

A little bit of tofu can pack a protein punch

Recently, while preparing for competition, I have had the opportunity to work in Chef Kelli Lewton's test kitchen at Miesel-Sysco. She is responsible for testing new products and comparing like products of differing brands for the benefit of Miesel's customers.

The gentleman who is the company's executive chef is Jan Willemac. Before coming to work for Miesel, chef Jan was the original Henry Ford's chef. The stories he can tell about the early days of the Ford family are fascinating.

After speaking with chef Jan one day I began to wonder, "Just how old can this man be?" He doesn't appear to be a day over 70, is the first person in each day, and works in the kitchen as ably as some of the younger generation. When chef Jan told me he was 90 years old it was hard to believe.

The next logical question was "what is your secret?" Soybeans. Yes, soybeans. Jan can, and does, make everything and anything out of soybeans. He attributes his good health to a diet low in fat and rich in the protein of soy. He is not a strict veg-

etarian, but eats a minimal amount of animal protein. I decided to give it a try.

Tofu is the most familiar form of soybeans that I know. At least once, frequently twice a week, I prepare a meatless meal, often incorporating tofu. I feel so good the next day, full of energy and vigor. Not that I have anything against a nice steak or burger — but there are alternatives for protein. One that is becoming more and more popular is tofu.

Tofu is simply bean curd. Soybeans are ground, water is added and the mixture is cooked for a short time. Then the moisture is pressed out and much of the raw pulp removed. The liquid is milky in color and is mixed with a natural solidifier which hardens it. The tofu is then cut into cakes and packaged in water.

Tofu is over 2,000 years old and has its roots in China. The Chinese have known for centuries that the soybean is a significant source of protein. Because the country is so densely populated and the space for raising animals for meat is so limited, tofu was and still is a practical solution to the shortage of protein.

Research has proven that soybeans produce 33 percent more protein from an acre of land than any other crop and 20 times as much protein that an acre of land used to graze cattle or raise their fodder.

Tofu contains all of the eight essential amino acids needed by the body to use protein making it an equal substitute for other protein sources. In addition tofu is low-calorie, low in sodium and cholesterol free. Eight ounces, which is a giant portion, contains only 150 calories. As a comparison, an equal amount of meat contains up to 800 calories depending on the cut.

The Chinese people have a lower incidence of heart disease and much of this can be attributed to the lack of meat and cholesterol in their diets.

It is not necessary to eat meat to get your allotment of protein. Tofu is safe for persons on a restricted sodium diet, or those just watching their salt intake. Also, tofu is rich in calcium, iron, phosphorus and vitamins B and E.

Like any other food it is important to follow a few simple rules. Tofu should always be immersed in water and stored in the refrigerator. Change the water at least every

other day to prevent spoilage.

Most stores offer a choice of firm or soft tofu, the difference being the water content. Soft tofu is good in soups and gravy dishes, while the firmer can be crumbled and added to dishes or fried. Generally they are interchangeable in any recipe. Dishes containing tofu are best served hot and rewarmed easily.

Because tofu requires a short cooking time it is excellent for use when you are in a hurry. Tofu can be frozen but the texture will become spongy. Simply squeeze out the excess water and proceed as usual.

Another alternative is to "dry" the tofu by wrapping in cheesecloth and weighing it down to remove the moisture before freezing. Tofu is inexpensive, nutritious and provides a high quality protein with a low number of calories. An excellent cookbook and information source is "Nutritional Cooking With Tofu" by Christine Y.C. Liu. She is a nutritionist as well as a cookbook author, and has broken each recipe down into calories, carbohydrates, protein, fat, cholesterol and sodium. The book is available at the Kitchen Witch in Northville.

TACO TOFU

- 1 pound tofu, crumbled
- 1/4 teaspoon onion powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon chili powder (more if you are a spice lover)
- 3 ounces tomato paste
- salt and pepper to taste
- 2-3 tablespoons oil
- 10 taco shells

shredded lettuce, cheese, chopped tomato, onion, green pepper, taco sauce, etc. for garnish. Heat oil in frying pan and add first seven ingredients. Stir and cook 3-5 minutes. Divide the tofu mixture between the taco shells and bake in a 350 degree oven for 3-5 minutes. Garnish as desired.

Calories: 850 for recipe. Fat: 47 grams (can lower this amount by eliminating oil and using Pam).

Cholesterol: 0. Taco shells and garnish are not included in calculation.

This recipe appears in the above mentioned book.

The Refrigerator Door

TURKEY LOVERS' CONTEST: The National Turkey Federation is conducting its second annual "Turkey Lovers' Recipe Contest" designed for young chefs ages 12-18. Copies of the contest rules may be obtained by sending a self-addressed, stamped envelope to: RULES, National Turkey Federation, 11319 Sunset Hills Road, Reston, VA 22090.

Contest entries will be accepted through April 1. Each entry will be judged on three parts: the recipe, an essay describing nutritional content and an essay describing food handling techniques.

MEXICAN COOKING: Cooking authority Diane Kennedy will present two lessons on the original and traditional food of Mexico at 6:30 p.m. Monday, April 8-9, at Kitchen Glamor in West Bloomfield. Fee is \$65 a class, or \$125 for the two-part series. For more information call 537-1300.

KITCHEN WINDOW: Chef Elwin Greenwald, proprietor of Elwin's Tu-Go in Royal Oak, will conduct a short series of cooking demonstrations the last Tuesday of March and April. Each session begins at 6:30 p.m., runs approximately two-and-one-half hours and includes light supper. Sessions are priced at \$25 each, or the series of four at \$90.

The demonstrations have been titled "From Our Kitchen Window" because the prominent store windows of Elwin's Tu-Go allow the chef to be constantly aware of the changing seasons from his open kitchen. Each demonstration will revolve around a somewhat seasonal theme. For more information call 547-TU-GO.

All participants will receive a packet of recipes and other pertinent information as well as an Elwin's Tu-Go "From Our Kitchen Window" apron.

WINTER AND SPRING CLASSES: Kitchen Glamor Stores in Redford, West Bloomfield and Rochester are taking registration for their winter and spring classes. Eight well-known area chefs, including Tom MacKinnon from MacKinnon's in Northville and Marcus Haight from the Lark in West Bloomfield, will offer a series of classes. The fee is \$40 per class or \$375 for the series.

Other classes will cover such subjects as one-pot meals, Passover dishes and turkey entrees. For details, call 537-1300.

SUPERMARKET TIPS: An informative sheet, "Charting Your Way Through the Supermarket," offers tips for making educated decisions at the supermarket. It is available free from the Oakland County Cooperative Extension Service, 1200 N. Telegraph, Pontiac, MI 48341. Questions about food, nutrition or food safety can be directed to the Food Hotline, 858-0904.

"The Refrigerator Door" is a list of coming events and short notes about food and drink. If you have an event planned or a brief announcement you would like included here, send it care of this newspaper, 104 W. Main Street, Northville, Mich., 48167. Photos or other artwork welcome.

Karpas—a green vegetable, such as parsley, which represents the new growth of spring.

Moror—bitter herbs, which represent the bitterness endured by the Jews during their slavery.

Harnes—a sweet mixture of fruits, nuts and wine, this represents the mortar used by slaves to build the pharaoh's cities.

Zeroa—a roasted shank bone, a symbol of the paschal lamb that was used as a sacrifice in the temple. This sacrifice was made on the eve of the exodus from Egypt and the blood was used to mark the doorposts of the homes of the Jews.

Beitzah—a roasted egg. A symbol of one of the offerings made on the three pilgrimage festivals. The egg also represents a symbol of the mourning for the destruction of the temple.

Also on the table are three matzo representing the whole of the Jewish community, saltwater into which the greens will be dipped and a cup of wine for the prophet Elijah.

Because the vast majority of American Jews can trace their roots to Central and Eastern Europe (Ashkenazi), their foods and celebrations in America tend to be very similar. When asked, "What is Jewish food?" most often the answer will be chicken soup, gefilte fish, brisket and potato knishes.

However, there is another group, the Sephardic, whose ancestry can be traced to Spain and the Middle East, who have a very different culinary background.

Living in warmer climates with long growing seasons, the Sephardic always had vast varieties of fresh fruits and vegetables available. The combination of fresh and dried fruits, rice and grains, created a very different cuisine.

Another major difference was that the Sephardic cooked with olive oil and did not use the chicken fat that was the basis of almost every Eastern European recipe.

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New recipes keep it kosher

Continued from 1

AVOCADO AND GRAPEFRUIT SALAD

1 whole avocado
juice of 1 lemon
1 whole grapefruit, peeled and cut into sections

greens for the plate
1 cup white vinegar
1 cup dry red wine
6 tablespoons honey

Peel avocado and slice. Dip avocado into lemon juice so that it will not turn brown. Mix salad dressing ingredients. Place greens on the plate, arrange avocado and grapefruit. Pour small amount of dressing on top.

STUFFED CORNISH GAME HENS

10 whole matzo or 7 cups matzo furl
1 onion, grated
2 eggs
3 tablespoons matzo meal

2 celery ribs, chopped
4 tablespoons chicken fat
1 tablespoon parsley
1 tablespoon paprika
2 cups chicken soup

(approximate)
salt and pepper to taste
Optional: you can add mushroom, celery, giblets or whatever

6 whole Cornish game hens, cut in half
1 cup hot water
1 cup honey
1 cup orange juice

Break matzo into small pieces and soak matzo in cold water for 2 minutes and squeeze out all of the liquid. Use onion and celery in chicken fat until soft.

In large bowl, mix together all of the remaining ingredients. Use as much liquid as needed to get the right consistency. For a lighter stuffing use additional liquid.

On a foil-lined cookie sheet, place 12 rounds of stuffing, cover each mound with 1/4 of a cornish game hen. Bake at 350 degrees for 1 to 1 1/2 hours.

Mix together hot water, honey and orange juice, brush it over hens and use as a glaze/baste while the hens are cooking.

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ONION SOUFFLE

8 eggs, separated
4 cups chopped onion
1/2 cup oil
salt and pepper to taste

Beat egg whites until stiff; set aside. Sauté onions in oil until soft but not brown. If onions are not sautéed they will be bitter. Remove from heat and let cool slightly.

Beat egg yolks, salt, pepper and matzo meal. If you mix matzo meal it will make the texture of the souffle a little lighter. Fold in egg whites. Put in 2 quart oiled casserole. Bake 30 to 40 minutes.

Beat before serving, pour 4 tablespoons butter or margarine over the top.

Variation: Add 2 cups chopped spinach, well-drained, to the mixture before baking.

SWEET POTATO AND APPLE CASSEROLE

4 large sweet potatoes, peeled, cut into cubes
1 medium butternut squash, cut into cubes
4 apples, peeled and coarsely grated

1/2 cup sweet red Passover wine
1/2 cup sugar
2 tablespoons cinnamon
2 tablespoons lemon juice

2 cups pitted prunes (optional)
1 cup walnuts
Preheat oven to 375 degrees.

Mix all ingredients together in large bowl, making sure to coat all vegetables. Put into 9-by-11-inch greased casserole dish. Cover tightly with foil for approximately 1 hour until vegetables are tender.

Before serving, stir once again. May be topped with walnuts, if desired.

SPONGE CAKE
8 eggs, separated
juice of 1/2 lemon
1/2 cup sugar
1/2 cup potato flour
1/2 cup matzo cake meal

Preheat oven to 325 degrees. Beat egg yolks until thick and lemon juice added. Stir in lemon juice.

Beat egg whites until stiff but not dry. Gradually add sugar, 2 table-

spoons at a time, beating after each addition. Beat until a stiff meringue is formed. Fold egg yolks into this mixture.

Sift potato flour and cake meal together onto sheet of waxed paper. Sprinkle a small amount of meal mixture onto egg mixture; fold in. Continue this process until all meal is folded in.

In large skillet, over medium heat, heat a small amount of vegetable oil or spray with Pam. Form salmon sticking deep into rather thick patties. Fry until golden brown on each side. Patties can also be baked at 350 degrees for approximately 45 minutes, if you don't want to fry them.

MATZO, SPINACH AND MEAT PIE
4 matzo (do not use egg matzo, as they are too soft)
1 pound fresh spinach
1 medium onion, chopped
1 clove garlic, minced
6 tablespoons vegetable oil
1 pound ground beef
2 tablespoons pine nuts
salt and pepper to taste
1 cup mashed potatoes
4 eggs, beaten

Soak whole unbroken matzo in cold water until soft, about 2 minutes. Put matzo between 2 pieces of paper towel and press out as much liquid as possible.

Steam spinach briefly until it wilts, squeeze dry.

In medium saucepan, sauté onion and garlic in 2 tablespoons oil. When onion is soft, add meat and brown. Mix together meat and onion mixture, the spinach and the mashed potatoes.

Beat 2 eggs and add to meat mixture. Beat remaining 2 eggs in shallow pan in which you can coat the whole matzo.

Grease an 8-by-8-inch square pan. Cover bottom of pan with 2 of the matzo. Spread meat mixture on top. Cover with 2 remaining matzos. Brush top with small amount of vegetable oil. If you eliminate the oil on top, matzo will not be crisp. Bake 30 to 40 minutes or until lightly browned.

Variation: Eliminate ground beef and meat potatoes and substitute tuna or salmon.

Eggs are a good source of proteins, vitamins A and D, riboflavin and some minerals. Two large eggs will provide a third of your daily protein requirements — at only about 160 calories.

(Eggs in this column are tested in 625-700 watt microwave ovens.)

MICRO-TIP OF THE WEEK
Never attempt to hard-cook eggs in the microwave, or to reheat eggs in their shell. Steam will build up inside the shell and eggs will explode — a real mess!

DEVILED HAM MUFFINS
1 cup cooked ham, cubed
4 hard-cooked eggs, chopped
1/2 cup mayonnaise
1 tablespoon pickle relish
1/2 teaspoon prepared mustard
dash freshly ground black pepper
2 English muffins, split and conventionally toasted

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ZUCCHINI LUNCHEON BAKE

4 cups (1 1/2 pounds) sliced zucchini (1/4 to 1/2 inch slices)
2 tablespoons butter or margarine
1/4 cup diced onion
1/4 cup sour cream
2 tablespoons milk
1/2 teaspoon salt
1/2 teaspoon pepper
2 hard-cooked eggs, chopped
2 tablespoons grated Parmesan cheese

Yields 4 to 6 servings.
Preparation time: 10 minutes.
Cooking time: 10 to 15 minutes.
Oven setting: 100 and 70 percent power (high and medium high).

Combine zucchini, butter and onion in 1 1/2 quart microwave-safe casserole. Cover and microwave at 100 percent power for 5 to 7 minutes, or until tender, stirring every 3 minutes.

In small bowl combine sour cream, milk, seasoned salt and pepper. Stir into zucchini mixture, then top with hard-cooked eggs and Parmesan cheese. Microwave, uncovered, at 70 percent power for 2 to 3 minutes, or until heated.

SALAD NICIOISE FOR TWO
1 (5-ounce) baking potato, pierced
6 fresh green beans
2 cups romaine lettuce, torn into small pieces
6 cucumber slices
1/4 tomato, cut into wedges
6 pitted black olives
1 (3 1/2 ounce) can tuna, drained
1 hard-cooked egg, finely chopped
4 anchovy fillets
vinegar and olive oil
Yields 2 servings.
Preparation time: 10 to 15 minutes.
Cooking time: 5 to 7 minutes (plus 5 minutes standing time).
Oven setting: 100 percent power (high).

Place potato on paper towel in oven and microwave for 3 minutes. Turn potato over and microwave 1 to 3 minutes longer, or until potato gives slightly when squeezed. Wrap in foil and let stand 5 minutes.

Place lettuce on 2 salad plates. Arrange green beans, cucumber, tomato and olives around edges of lettuce. Peel and dice potato. Place in center of vegetables. Arrange tuna around potato; sprinkle with anchovy fillets. Sprinkle immediately with vinegar and olive oil.

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Preparation time: 10 minutes.
Cooking time: 10 to 15 minutes.
Oven setting: 100 and 70 percent power (high and medium high).

Combine zucchini, butter and onion in 1 1/2 quart microwave-safe casserole. Cover and microwave at 100 percent power for 5 to 7 minutes, or until tender, stirring every 3 minutes.

In small bowl combine sour cream, milk, seasoned salt and pepper. Stir into zucchini mixture, then top with hard-cooked eggs and Parmesan cheese. Microwave, uncovered, at 70 percent power for 2 to 3 minutes, or until heated.

SALAD NICIOISE FOR TWO
1 (5-ounce) baking potato, pierced

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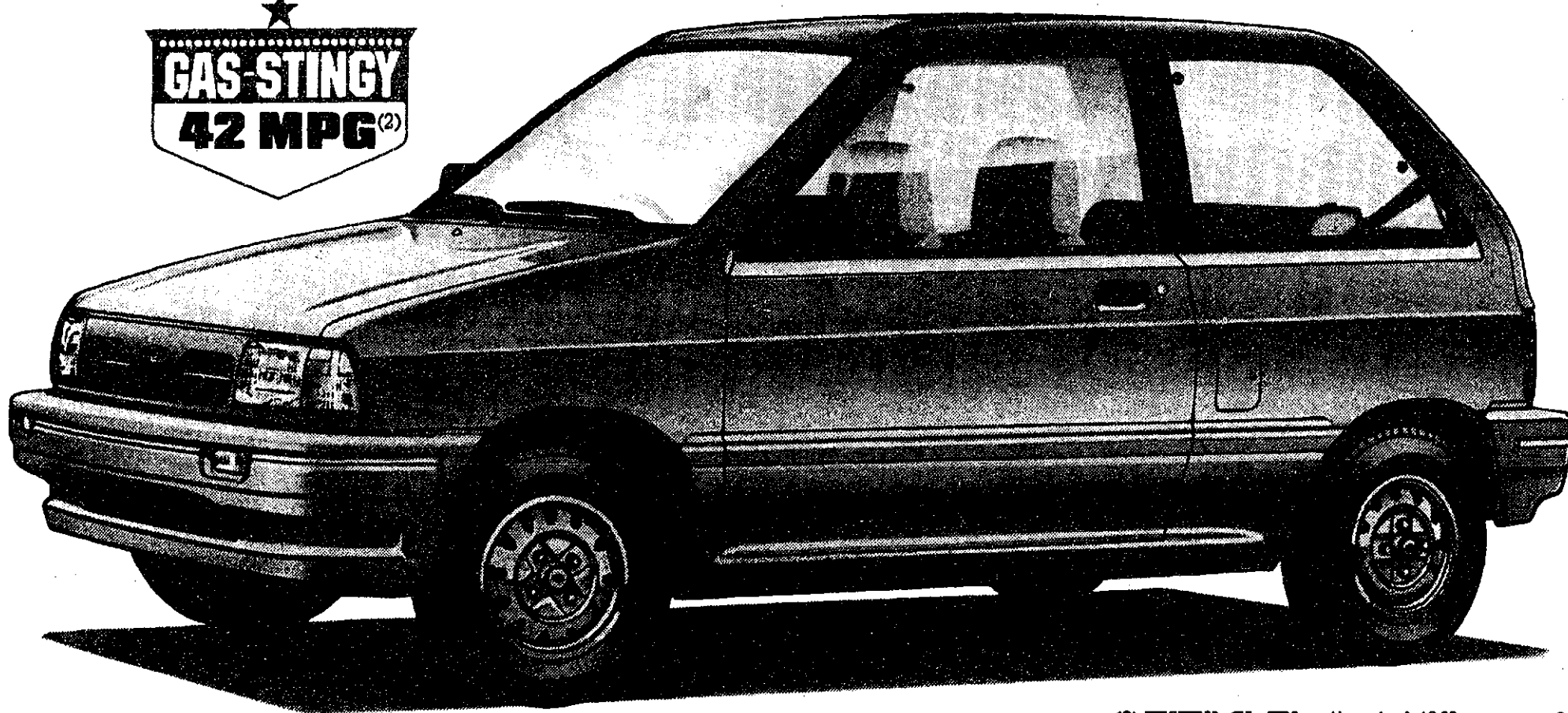
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(1) Cash bonus or 1.9% or lower APR financing through Ford Credit for qualified buyers at participating dealers. 48 months at \$21.65 per month per \$1000 financed with 10% down. Dealer participation may affect customer savings. Take new retail delivery from dealer stock by 3/29/91. 1.9% APR not available to X plan buyers. See dealer for details. (2) Festiva GL, EPA estimated 42 hwy mpg; 35 city mpg. (3) Special limited-term Ford Credit APR financing or up to \$1000 cash back from Ford. Take new retail delivery from dealer stock by 4/10/91. Dealer participation may affect customer savings. Cash back and APR vary by

model. (4) \$1000 cash back on Probe for qualified first time buyers through Ford Credit's First-Time Buyers Program when financed through Ford Credit. May be used with other cash or APR financing incentives available except Ford College Graduate Purchase Program. Finance options vary. Take new retail delivery by 9/30/91. (5) \$500 cash back for college graduates graduating between 10/1/89 and 12/31/91 with a Bachelor, Associates or Nursing degree. See dealer for details.

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