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MONDAY
May 13, 1991

Volume 36
Number 4
Two Sections
12 Pages plus Supplements

the NOVI NEWS

Opinions EXTRAORDINARY
EFFORT BY OFFICER PAYS OFF / 5A

Dining SAUSAGE MAKERS
FIND THE MISSING LINKS / 1B

Update STATE TO EXAMINE
VOCATIONAL SCHOOL PRACTICES / 3A

Residents may battle district over lot lines

By JAN JEFFRES
Staff Writer

A boundary dispute is brewing between the Walled Lake Consolidated School District — which is finishing up the Hickory Woods Elementary School on Decker Road — and several residents of Novi's Shore Acres Subdivision.

A survey commissioned by the school district concludes that the fences of seven property owners — mainly on East Lake Drive — are actually sitting anywhere from three to seven feet onto the elementary school land. The school would like them moved.

Some of the homeowners disagree, saying they had the land surveyed prior to putting their fences in and that for years they've been writing checks for property taxes on the footage.

"I have a real problem with it because my garage when it was built had to be 10 feet from the back property line," said East Lake Drive resident Debbie Myers. "If they move that (school) fence in, it's going to be very close to my garage. . . . It's a matter of a few feet they're not going to use. We are using that."

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Debbie Myers

"It's a matter of a few feet they're not going to use. We are using that." The school district says Myers' fence is three feet too far east. She contends that prior to putting her fence up in 1978, she had her lot stake surveyed. The company has since discarded its records on the work, Myers added, but the stakes remain.

Hickory Woods Elementary is scheduled to open its doors to 500 students and 50 staff members this fall. The Walled Lake school district serves nine communities, including the northwest corner of Novi.

The school district was charged \$754,000 — \$26,000 per acre for the almost 29 acres on Decker Road south of Fourteen Mile Road.

"We paid for it. We're still looking at doing some walking trails on that property. It's a beautiful wooded property. There could be outdoor fitness trails. We don't want to give up that option," said Linda Moskalik, Walled Lake's Assistant Superintendent for Finance and Operations.

"If they're trying to say the land is useless to us, we haven't evaluated it yet."

Moskalik said a survey done by the three previous owners of the school's property and one undertaken by Walled Lake coincided within inches.

Continued on 4



Photo by BRYAN MITCHELL

A meeting of pen pals

Students of the Orchard Hills elementary school have been corresponding with senior citizen pen pals at the Novi Civic Center since last October, and last week the youngsters and seniors got their first chance to meet face to face. Above, Sara Dzwonkowski, age 6, meets her pen pals Arlene and Victor

Gillett. They found they had a lot in common, including a weakness for candy. Said Arlene of Sara: "She's a doll." Kathy Crawford, coordinator of the program through Novi parks and recreation, said many of the pen pals form a lasting friendship that continues even after the program is over.

Spotting signs of drunkenness

By SCOTT DANIEL
Staff Writer

One of the very first lessons taught in school is to recognize the colors of a traffic signal.

While they aren't required to go to school, Novi business owners who sell liquor in the city are encouraged to learn a new kind of traffic signal system. As part of an alcohol education program, the Novi Police Department teaches business owners and their employees to recognize the signs that indicate trouble coming for their patrons and themselves.

According to Novi Deputy Police Chief Richard Faulkner, the alcohol management training program has been operated in the city for years. He said the department tries to establish a working relationship with liquor license owners to inform them of their responsibilities.

"This program allows us the opportunity to sit down with business people and review the ordinances and laws," Faulkner said. "We would like to think that when a new business comes into Novi, we can develop a win-win situation."

The deputy chief said the education program consists mainly of three steps. First among those is



RICHARD FAULKNER

the metaphor Faulkner draws between spotting excess consumption and a "traffic light system."

Just as green tells drivers to proceed ahead, licensees are taught to think of a green light when it's safe to serve or sell alcohol to their patrons. Faulkner said the yellow, or caution, light should automatically come on in their minds if the patron has had several drinks, has been in

the bar for a while or begins to show signs of alcohol consumption.

"We tell them, at this point, they should start offering water or food (to the patron)," he said.

A red light should come on when the customer has trouble communicating, has lost coordination or memory, Faulkner said. At this point, he added, the licensee is obligated to stop serving.

"When you halt service, you have a drunk on your hands," Faulkner said. "But, you don't just halt service and tell them to get out."

If a patron leaves an establishment intoxicated and becomes involved in an accident, the licensee, in conjunction with the "Dram Shop Act," can also be held liable. The law was enacted in the 19th century to protect families from "violent, habitual, drunkards," Faulkner said.

Because of that law, he said, it is to the liquor license owner's benefit to recognize the trouble signs. Faulkner said the department is watchful for drunk drivers and minors who purchase alcohol, but licensees must also take responsibility.

"We work with them," he said, "but, it's their job to police that licensee."

Besides the traffic light system, two other steps are included in the program.

Faulkner said the affects of alcohol consumption, such as personality change, are taught. The last step is to show a training video titled, "Serving alcohol with care."

"Our goal is to make them responsible servers," Faulkner said.

The department also encourages business owners to take part in the Michigan Beverage Association's (MBA) frequent alcohol management seminars. Faulkner said management techniques are taught at the seminars and prove helpful.

According to Iain Alexander, owner of Mr B's Farm on Novi Road, his business is active in the program. He said he meets with Faulkner at least twice a year to go over laws and to see how his establishment is doing "in the eyes of the city."

All new employees at the bar are educated in the MBA's techniques of alcohol management (TAM) program, Alexander said. He said Mr B's participates with the city and MBA programs for a simple reason.

"We don't want people getting

Continued on 4

District to offer early retirement

By SUZANNE HOLLYER
Staff Writer

The Novi school district will offer teachers an incentive for early retirement that could save the district \$1.6 million.

Novi teachers who have taught for at least 25 years will be eligible to receive retirement benefits if they have been in Novi schools for 15 years and are at least 62 years old.

The program, which will be available until June 30, 1992, will save the district an estimated \$1.6 million in teacher's salaries.

The idea is to replace teachers who are at the top end of the district's pay scale with less experienced teachers, though every

teacher hired would not necessarily be a first-year teacher, Superintendent Robert Pivko said.

Trustee Ray Byers said this program would provide an infusion of young teachers into the district, although he does not perceive Novi teachers as "burned out."

Retirement benefits are paid by a state retirement fund. The district will not be required to pay benefits for early retirees because the program is state and teacher funded.

Teachers and administrators are both eligible for the plan.

The stipulation that teachers taking advantage of the early retirement incentive must have been in Novi schools for 15 years was added during board discussion.

inside

- CALENDAR 2A
- CLASSIFIEDS 3B
- COLUMNS 5A
- DINING 1B
- EDITORIAL 5A
- LETTER 5A
- NOVI BRIEFS 4A
- POLICE BEAT 4A
- SPORTS BRIEFS 6A

NEWS/SPORTS 349-1700
ADVERTISING 349-1700
CLASSIFIEDS 348-3024
DELIVERY 349-3627

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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.

Police honor their fallen brethren

By CRISTINA FERRIER
Staff Writer

Novi Police will honor four Michigan officers killed in the line of duty at the 11th annual Police Memorial ceremony May 14.

The ceremony, set for 9:30 a.m. on the lawn in front of the Novi Police Department, honors police officers from the state of Michigan killed in the past twelve months.

Novi Crime Prevention Officer Bob Gatt urged everyone to attend the ceremony, which is open to the public.

"The public should come to show their support to law enforcement," he said. "These are people who have given their lives to the service of others. We owe it to their lives and their families to show our support."

The ceremony will be followed by a private breakfast awards ceremony. Among those hon-

ored will be South Lyon residents Chriss Pease and her 11-year-old son, Rikki Dietz.

Pease is a manager at the Novi McDonald's restaurant on Twelve Mile Road. Last December, she and her son thwarted a robbery and kidnapping attempt when Dietz dialed 9-1-1 to alert police. Pease kept the alleged robber at bay while police arrived, allowing him to believe she was willing to help him rob the restaurant.

When the accused robber, DeMarco Hawkins of Detroit, realized police were on the scene, he threatened to use Dietz as a hostage. However, Pease punched Hawkins in the face, grabbed her son and ran to a waiting police car.

Hawkins is scheduled to face trial today in Oakland County Circuit Court.

Also expected to be honored at the awards ceremony will be Novi Detectives John April and Frank Barabas.

April and Barabas are the detectives responsible for cracking the Dorlando Kenney murder case. Kenney's body was discovered Nov. 9 along an isolated portion of Twelve-and-a-half Mile Road in Novi.

Work by April and Barabas allowed Novi Police to identify the body and uncover a witness and two suspects — Nelson Cobas and Felipe Planes — within days of the murder.

It also led to the arrest of Cobas in Kalamazoo Township last December and Planes in Chicago in February. Cobas is tentatively scheduled to face trial tomorrow in Oakland County Circuit Court, while Planes will face preliminary examination in Walled Lake 52nd District Court May 20.

In addition to April, Barabas, Pease and Dietz, several other police officers will be honored "for performance above and beyond the call of duty," Gatt said.

Community Calendar

Today, May 13

Library board: The Novi Library Board will meet in the library building at 7:30 p.m.

Substance abuse: The Novi Council on Substance Abuse will hold its third annual election meeting at 7:30 p.m. at the Novi Civic Center. Officers and the board of directors will be nominated and elected for 1991-92 and projects for the upcoming year will be discussed. Call Pat Gilbert at 349-7053 for more information.

City council: City council is set to meet in regular session at 8 p.m. in the council chambers of the Novi Civic Center.

Voter registration: Those who are not registered to vote but wish to cast their ballots in the Monday, June 10 Novi School District elections have until 5 p.m. to register.

Debate Boosters: The Debate Boosters of Novi High School will meet in the high school library at 7:30 p.m.

Tuesday, May 14

EEMAC meets: The East Michigan Environmental Action Council's 21st annual meeting will be an opportunity for members to preview environmental protection policies and programs of the new Engler Administration. The governor's environmental advisor Charles McIntosh will present a brief overview of the administration's environmental activities and will invite questions. The meeting will begin at 6:30 p.m. at the Birmingham Unitarian Church in Bloomfield Hills.

Police Memorial: The Novi Police Department will sponsor its 11th Annual Police Memorial Day Ceremony honoring police officers who have given their lives in the line of duty. The memorial ceremony will be held at 9:30 a.m. at the Novi Police Department at 45125 Ten Mile. The event will be followed by an awards breakfast and ceremony at the civic center at 10 a.m.

Wednesday, May 15

Planning commission: The Novi City Planning Commission is scheduled to meet in regular session at 7:30 p.m. in the council chambers of the Novi Civic Center.

Balloon launch: To celebrate Nursing Home Week, the residents of the Charter House of Novi will release balloons containing messages asking the rider of the fallen balloon to reply to the resident. The launch is scheduled for 1 p.m. The Charter House of Novi is located at 24500 Meadowbrook Road, just north of Ten Mile. For more information, contact Neal Ziper at 351-8730.

Thursday, May 16

Historical society: The Historical Society of Novi is set to meet in the Novi Civic Center at 7:30 p.m.

Newcomers: The Novi Newcomers Club is scheduled to meet at 7:30 p.m. at the Novi Civic Center.

Saturday, May 18

Armed Forces Day: Honoring the men and women of the Army, Air Force, Navy and Marines is the order of the day.

Little Red Riding Hood: The Michigan Opera Theatre will perform Seymour Barab's opera, "Little Red Riding Hood" at 11 a.m. at Borders Book Shop in the Novi Town Center.

Band Boosters Drive: The Novi High School Band Boosters will sponsor their Annual Spring Bottle and Can Drive from 10 a.m. to 2 p.m. Members of the high school Marching Band will call on members of the community at their homes to collect empty beverage containers. Proceeds will help fund the band's performances throughout the year. The band would greatly appreciate it if those wishing to contribute would set out bags or boxes of empties near the curb in front of their homes for quick pick up. For more information, call 348-0153 or 344-4959.

Bake sale: The Charter House of Novi Community Council will hold its Third Annual Bake Sale fund-raiser from 11 a.m. to 3 p.m. outside the Novi Farmer-Jack grocery store. This event will be the culmination of the home's week-long celebrations for National Nursing Home Week. All proceeds from the sale will be used to enhance the lives of residents of Charter House. Those wishing to donate baked goods for the sale should bring them to the Charter House Activity Department on Friday, May 17, or drop them off at the bake sale site on the day of the event. For more information, call Bernice Frederick at 477-9118 or Fran Simo at 477-2000.

Monday, May 20

Boosters board meeting: The board of the Novi High Band Boosters will meet at 7 p.m. in the band room of the high school. Immediately following, at 8 p.m., will be a general membership in Auditorium A of the school. In that meeting, there will be an election of board members and information will be provided about a proposed trip for the band next year. All band parents are being encouraged to attend.

Town meeting: Walled Lake Schools will host a Citizens' Town Meeting to discuss the topic of school finance with legislators at 7:30 p.m. in the Walled Lake Western High School auditorium. The school is located at 600 Beck Road, just north of Pontiac Trail. All citizens are being urged to attend. The meeting will focus on two issues: the state recapture of funds from out-of-formula school districts and, secondly, the 1992 property tax freeze, which will cost the school district an estimated

\$3.5 million. Superintendent James Getsler will explain the project negative effects. Legislators scheduled to hear citizen input including Sen. David Honigman, Sen. Jack Faxon, Rep. Barbara Dobb, Rep. Jan Dolan and Rep. Claude Trim.

Tuesday, May 21

AAUW: The Northville-Novl branch of the American Association of University Women will meet for its annual Education Foundation Dinner at 6 p.m. in the faculty room of Northville High School. At this time, the group will meet the student awarded the AAUW scholarship. Any graduate of an accredited college or university is eligible for membership in this organization. For more information, call Paula Rivard, 344-9843.

Thursday, May 23

Spring Festival of the Arts: Some very special robots are going to be paying a visit to Novi High School during the Spring Festival of the Arts. The robots can be seen in the Fuesel Auditorium lobby as a part of the arts festival. All were made by third and fourth grade classes at Novi Woods as a part of a science fiction reading assignment. Other selected artwork created by students at each school in the district will be on display at the festival from 6 to 9 p.m. At 7 p.m., awards for the high school art competition will be announced. Following the awards, a spring choral concert featuring student singing groups from Orchard Hills, Novi Meadows and Novi High School will perform. There is no admission fee for the event.

Monday, May 27

Memorial Day: City offices will be closed this Monday. The Novi Public Library and Novi schools will also be closed for the day. Novi's annual Memorial Day parade is scheduled to begin at 10 a.m.

Wednesday, May 29

Senior honors: Novi High School graduating senior honors night is scheduled for 7:30 p.m. in Fuesel Auditorium of the high school.

Thursday, May 30

Blood drive: The students of Novi High will be holding a student blood drive from 7:30 a.m. to 2 p.m. in Room 634 of the high school.

Friday, May 31

Last day for licenses: Since dog license fees are scheduled to go up June 1, Friday will be the last day to get tags before the price rises.

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.

Private vocational schools come under scrutiny of state law

By TIM RICHARD Staff Writer

Students at private vocational schools, a burgeoning industry during the 1980s, would be protected from sleazy advertising and shabby refund practices under a bill before a state House committee.

"Long-standing schools are not a problem. The problems are the ones started in the last 10 years," said Ron Root, who regulates private vocational schools for the state Department of Education.

"The current law is 1 1/2 pages. This bill is 40 pages," Root told the House Colleges and Universities Committee last week as he testified for passage of House Bill 4623.

Example: The bill would prohibit placing student recruitment ads in the "help wanted" classifieds. "They advertise as if they're offering a job," Root said.

Panel chair James Kosteva, D-Carleton, is conducting a weeks-long study before scheduling a vote on the first extensive revision of private vocational schools in decades.

Besides protecting students, the bill is designed to raise \$400,000 in revenue and support a DOE staff of eight. Currently, Root's staff is three. License fees would be \$1,000 for the first year, then \$500 plus \$5 a student in later years.

"Will the fees cover costs?" asked Rep. Lyn Bankes, R-Livonia. Root said yes: "I'm not interested in building a bureaucracy in our department. We just want to be sure we have enough staff to implement the bill."

Change of location fee would be \$200; change of curriculum, \$300; investigation fee for complaints, \$50.

Propriety schools also would be required to:

- Report the pass rate of graduates.
- Report the job placement rate of graduates.
- Describe refund procedures.
- Accept only students with a high school diploma or equivalent.

Establish passing scores using nationally accepted entrance exams.

Accurately describe its courses, objectives, length of program, tuition and costs, faculty and facilities for the handicapped.

Counsel students on their own abilities, need for remedial work and the potential of the program to prepare them for jobs within the region.

Reveal which agencies have accredited it.

Report ownership changes of more than 10 percent to the state.

The bill's contents got an "80 to 90 percent" endorsement from Dennis Stockemer, president of Dorsey Business Schools in Madison Heights. Because of time constraints, Stockemer didn't list what he disagreed with. Kosteva's panel will meet again this week to hear more testimony from private vocational school operators. Meeting time is 3:30 p.m. or after House session on Wednesdays on the fourth floor of the Capitol.

Stockemer said a survey answered by 4,700 students at 42 schools showed 91.5 percent felt their were "satisfactorily progressing."

One in four had tried a community college earlier, but 73 percent did not complete their objectives for one reason or another. The "average" student in a private career school is a 27-year-old, never-married mother whose children average eight years of age, he said.

Some 34 percent had been on public assistance, and 70 percent work besides attending school.

Some 75 percent are women. Whites are 57.5 percent of the student body; blacks, 38 percent; Hispanics, 2.5 percent.

"Student loan default rates have become a barometer to judging schools," Stockemer said. "But they (default rates) are more a barometer of the economy. In a poor general economy, the default rate is greater."

"Private schools help those who have fallen through the cracks of public education."

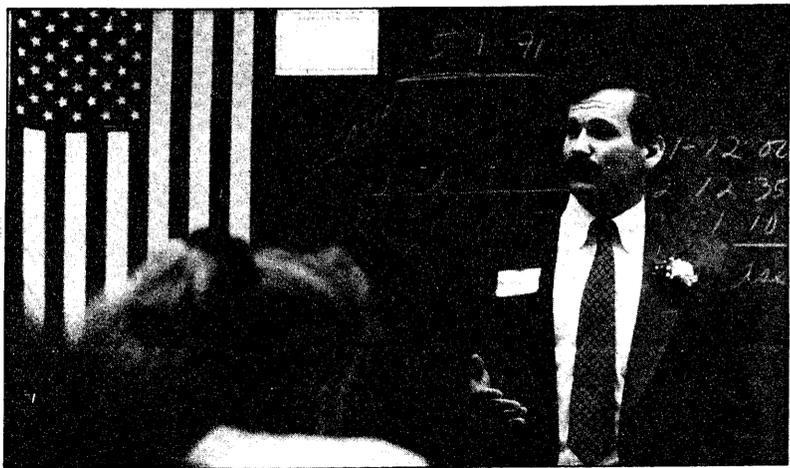
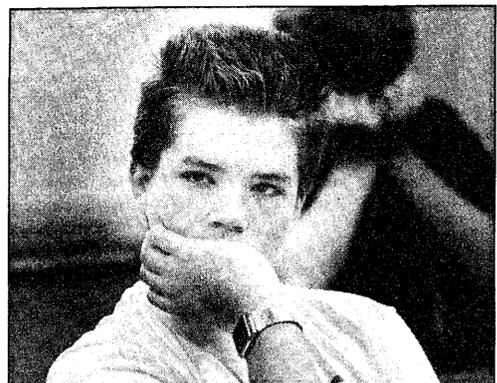


Photo by BRYAN MITCHELL

Career shopping

Career Day at Novi Middle School Wednesday, May 8, brought together a list of professionals and students in order to give the youngsters a chance to learn about occupations in different fields. Above, Richard Solomon, an agent with the Federal Bureau of Investigation proved to particularly popular with the seventh graders. At right, Brian O'Neill listens with interest to 52-1 District Court Judge Brian McKenzie.



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Burglars make off with computers

Several computers and other items with a total value of over \$100,000 were reported stolen from KnowledgeWare on Orchard Hill in Novi May 8.

Police said the unknown suspects pried open a door to get inside the office building, then pried open another door to enter the KnowledgeWare suite and steal nine portable computers, a monitor and computer mouse from several offices.

According to the police report, the suite door triggered an alarm in the KnowledgeWare main office in Atlanta, Georgia. However, Novi Police were never notified of the alarm.

Police and detectives closed off and investigated all rooms with missing items and another area that appeared tampered with, as well as a door on the lower level that a building maintenance officer noted had been pried, but not opened.

The case remains open pending further investigation.

LARCENY FROM AUTO: A resident on Westgate Boulevard reported April 27 that someone stole a cassette player and 160 cassette tapes were stolen from her 1990 Jeep Cherokee.

The woman told Novi Police she was dropped off at home around 2:30 a.m. the morning after, and that she noticed anything wrong with her Jeep.

Police News

Police said the stereo had been pried out of the dash, causing "considerable damage." The vent window on the driver's side door was smashed.

LARCENY: An employee at a construction site on Lancelotti reported May 1 that someone stole some 1/2-inch plywood from the west side of the house under construction. There are currently no suspects.

MDOP TO LAWN: A resident on Cumberland in the North Hills subdivision reported April 28 that someone had driven a vehicle across several lawns in the area, leaving tire marks.

The resident said her daughter had returned home at approximately 1 a.m. that morning and did not see any damage. The damage was noticed at 7 a.m.

HUBCAPS STOLEN: A resident in the Portsmouth apartment complex reported April 30 that someone stole the hubcaps from her 1991 Mitsubishi.

The vehicle was parked in front of her apartment.

FOUND PROPERTY: A resident on Woodland Creek in Novi found a Skid circular saw with an orange box behind his garage May 2.

The resident told police he asked all the neighbors about it, but it did not seem to belong to anyone in the area.

CUSTOMER TROUBLE: An employee at Gatsby's in Novi called the police May 2 because two men were throwing beer bottles at the door of the bar.

The men reportedly left in a red Ford Thunderbird. There was no damage to the door.

MDOP: A resident on Cumberland reported May 5 that someone had jumped on the hood of his car, causing damage. Police noted faint traces of shoe prints on the hood. There are currently no suspects or witnesses.

MDOP: A Milford resident reported April 29 that someone had slashed the right rear tire and keyed the right

rear quarter-panel of his 1986 Plymouth.

The car was parked in the Twelve Oaks Mall parking lot at the time of the incident.

KIDS, BIKES AND STONES: A woman on Mooringside in Novi contacted Novi Police May 3 because a neighborhood boy had damaged her bicycle.

She said a friend of her son's had been riding her Schwinn five-speed bike when another youth placed a stick through the rear wheel spokes and bent the rear fender.

The woman said she did not wish to press charges, but wanted reimbursement for the damage.

A witness alleged that the same boy and three other boys had been seen earlier, throwing stones at passing vehicles along Ten Mile Road.

Police located the boy's mother and the boy, who admitted to the bicycle incident but denied throwing stones at vehicles.

The boy's mother assured police that the damage to the bicycle would be paid for.

Novi Briefs

Charities Sought: Town Hall organizers are seeking organizations who wish to share in its annual Board of Awards presentations. Those wishing to do so should apply now.

"Since Town Hall participants are drawn from Plymouth, Farmington, Novi, Livonia and South Lyon as well as Northville, we feel it only proper to return part of the proceeds to charities in these areas," said Sue Korte, publicity chairperson for the group.

Organizations should apply in writing to Northville Town Hall, Box 93, Northville, MI 48167. Attention: Mrs. Frances Mattison. The deadline for all applications will be May 31.

Tickets for the 1991-92 Town Hall series are on sale now. Season tickets are \$35 and are available by mail. To order, send a stamped, self-addressed envelope and a check payable to Northville Town Hall to ticket chairperson Bonnie Dewan, Box 93, Northville, MI 48167.

Speakers for the 1991-92 season are Carmel Quinn (Oct. 10), B. Carter Randall (Nov. 14), Richard Lamparski (March 12) and Vladimir Sakharov (April 9).

Recycling Days: Students of the Novi Meadows School are working to spread the word about the importance of recycling. The students have initiated Novi Recycling Days, to run May 10 through 12 at the Novi Recycling Center behind the Civic Center. The students have volunteered to be on hand at the center to assist residents who are dropping off their recyclables.

Doug Minko, Novi Meadows Student Government President, has coordinated the efforts of the students to bring about Recycling Awareness Days in Novi. The students have developed posters, made announcements to the students concerning recycling, brought information home to their parents and volunteered to work in shifts at the center. The students will be at the center to assist residents Friday after school until 6 p.m., on Saturday from 10 a.m. to 6 p.m., and on Sunday from 10 a.m. to 5 p.m.

Residents are asked to bring newspapers, empty clear plastic containers, empty glass containers and aluminum to the center for the program.

Citizens with information about any of the above incidents are urged to call the Novi Police Tip Line at 348-6887.

Fraud charges dropped

By SCOTT DANIEL Staff Writer

Charges against a Westland woman accused of embezzling funds from a Novi business have been dropped.

Susan R. Rebeaud, 29, of Westland, was scheduled for arraignment May 2 on four counts of embezzlement from French Enterprises Inc. But, according to an Oakland County Circuit Court clerk, the charges have been dismissed.

George Gazan, president of the Grand River business, said news of the charges being dismissed came as a surprise to him. He said he would be in touch with his attorney this week to determine any further action.

Gazan claimed that Rebeaud took nearly \$20,000 in personal and company funds in November of last year. Gazan filed the charges against the 29-year-old.

Rebeaud, a Westland attorney representing Rebeaud, declined to comment on the case. He declined to say if an out-of-court settlement is being considered, but said the matter would be resolved by the middle of next month.

"I suspect I will have it wrapped up by then," Dowas said.

The case was to have been heard by Oakland County Circuit Court Judge David Breck. The judge's clerk said Friday the case was "Nolle Prosequi." According to Black's Law Dictionary, the term is defined as: "A formal entry upon the record by the prosecuting officer in a criminal action, by which he declares that he will no further prosecute the case."

Gazan said he will likely continue the matter.

"I plan to prosecute if they won't," he said.

Rebeaud was employed at the company as his personal secretary for nearly two years prior to the incident, Gazan said. He added that the woman was trusted in the company. "I felt very comfortable with her," Gazan said.

The 73-year-old claims Rebeaud took the money while he was in the hospital undergoing heart surgery. Gazan said he wrote checks from his and company accounts, payable to herself.

Rebeaud allegedly used the money to purchase snowmobiles and an automobile, according to Gazan. Shortly after his return from the operation, he said, Rebeaud tried to quit the company, which manufactures parts for automotive and other industries. Gazan said he became suspicious of the 29-year-old at that point.

Then, after checking accounts, Gazan said he discovered the missing funds. In addition to the checks, he claims Rebeaud took money from the company's petty cash and made hundreds of dollars worth of personal phone calls.

A preliminary examination for Rebeaud was held at the 52-1 District Court in Walled Lake April 16. The Westland woman was bound over to the circuit for trial by Judge Michael Butchik.

The 29-year-old was released after the hearing on \$2,500 personal recognizance bond. The four charges against her carried a felony penalty of 10 years in prison or a \$5,000 fine.



Maybury's Queen

A new member of the Maybury family is Queen. The foal is a a.m. at the farm in Marbury State Park. Queen weighed about 185 pounds at birth.

Businesses train to spot, stop intoxication

Continued from Page 1

kill," Alexander said. "It's our responsibility to do the best we can to see that doesn't happen."

The business owner said that many other alcohol retailers participate in the program. Alexander said most, including himself, have a good working relationship with the police department.

"It's one of the best police departments I've ever seen," he said. "They are great, they really are."

Of the city's 42 businesses that serve alcohol, 25 hold class "B" or "C" liquor licenses. These licenses are given to businesses that serve alcohol, such as restaurants, bars and hotels. Non-alcohol liquor license holders sell alcohol, but don't serve. Party stores, Faulkner said, generally fall into this category.

The police department conducts quarterly inspections for each of the licensees. Faulkner said officers check for many violations, including illegal sale of spirits and loitering, among others.

If a violation is detected, the department has two options, Faulkner said, depending on the severity of the violation, officers will work with the business or file a violation report with the Michigan Liquor Control Commission.

Violators can be fined or lose their liquor license, Faulkner said. Most often, he said, first time violators are fined by the commission.

Precautions needed for safe sailing

Before weighing anchor and setting sail this boating season, Detroit Edison recommends boaters take a few land and water safety precautions to help avoid personal injury and property damage.

• Most accidents involving overhead electrical wires occur on shore. So, on arrival at the launch site, "look up above" for overhead electrical wires.

• When moving a boat or raising and lowering the mast, make sure masts and antennas clear electrical wires.

• Use a ground fault interrupter when plugging into shore power outlets to avoid serious electrical shock that could result from defective tools or electrical appliances on a boat.

• When drying sails on the rigging at the dock, make sure sails or lines do not blow into overhead wires.

• Check for adequate clearance between the mast and the power lines and keep in mind that water levels may rise. Lines you sailed under previously may no longer have the necessary clearance.

• If a boat does come in contact with power lines while on the water, remain low in the boat and do not touch metal parts of the craft. Leave the boat only after arching has stopped.

• An electrical storm begins, leave the water as quickly as possible.

Above all, according to John Keller, public safety coordinator for Detroit Edison, always be prepared for accidents and if you observe any dangerous conditions involving power lines, notify Detroit Edison immediately.

Residents dispute school lot line

Continued from Page 1

"Some of the people who live out there have lived there years and years. Some fences encroached onto the property. Everybody had a different way of figuring out where their boundary was," she added.

"Over the years it was an empty piece of property and people thought if I measure from the front of my house 310 feet and my boundary is here, I can put up my fence. That's not how boundaries are determined."

The school's survey found that a dog kennel and a concrete garage owned by the Kneppreth family on New Court also infringed on their land. The homeowners are voluntarily moving the kennel — which is 16.5 feet into what the schools say is their land — this weekend, Moskalik said. The school district will then fence around the Kneppreth garage, which encroaches four feet into the Hickory Woods school yard.

"It's kind of ridiculous in his case to move all that. We'll fence around it," Moskalik said.

Walled Lake school administrators met with the East Lake Drive residents Thursday to come up with an agreement. As it stands, the homeowners have been asked to write a letter with a proposal to the school superintendent, who will then pass it on with recommendations to the board of education.

"We're kind of at an impasse. We really believe it's our own land," Myers said.

"What if we get a land survey and all of us go in and show we're correct. The school said we'd just have to go to court. I felt like they were trying to

"We paid for it. We're still looking at doing some walking trails on that property. It's a beautiful wooded property. There could be outdoor fitness trails. We don't want to give up that option."

Linda Moskalik, Assistant Superintendent for Finance and Operations

scare us... I think that they think that if we agree to let one-half of it go and the board turns it down, they think we'll say, 'Let it all go rather than go to court.'"

Myers has the original documents for her property, including mortgage company surveys. Historically, she contends, it's been difficult to get an exact survey in Shore Acres Subdivision, which was platted in 1919.

"We all had surveys done at one home or another. All of ours pretty much correlate the same," she said.

Her property line was acknowledged by the City of Novi in 1981, she received a variance enabling her to build the garage, Myers said.

Ruby McClure has lived on East Lake Drive 14 years. While she doesn't have a fence up, the

Walled Lake school district contends that 4.5 feet of what she thought was her backyard is their schoolyard.

"This is such an old subdivision. We had a surveyor tell us it will time ago it could be hard to know the true boundary lines. It seems if the survey is right, we should be reimbursed. Some of us have paid taxes for many years," McClure said, adding she'd be willing to split the difference.

If residents have paid taxes on land they may have never actually owned, Moskalik suggests they check with the Novi city assessor and see if they can get tax credits.

"They pay taxes on whatever the property description is. They have to look up the property description and see if it matches the survey we have," the assistant superintendent said.

"We just purchased that property. We paid money for that. It will be settled. We're looking for a win-win situation for the whole thing... if we're giving it up, somebody's got to compensate us for giving it up."

One possible solution, Moskalik suggested would be the creation of 50-year easement on the disputed land. The residents would use the property with the understanding that it belongs to the Walled Lake school district.

Another trouble spot for the school construction has been the district's inability to find four acres of Novi city property needed for wetlands mitigation. Two acres of wetlands needed to be filled to build the elementary school.

Moskalik said the DNR is looking favorably on Walled Lake Schools' plan to build four acres of wetlands on 75 acres of land it owns on Maple Road in West Bloomfield.

the NOVI NEWS

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Opinions

5A
MONDAY
May 13,
1991

As We See It

Novi's officer simply did 'the right thing'

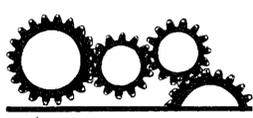
Two years of effort by Novi police officer John Zimmer has finally paid off. Zimmer found a tombstone in the ditch along West Road in 1989, apparently the result of some malicious prank. The gravemarker gave little information, reading "Lucinda, Wife of H. Cleveland, Died Oct. 30th, 1861. Aged 41 years."

Zimmer was determined to get the marker back to the cemetery where it belonged. And he didn't have much to go on. He got the word out through the media and through historical genealogical societies. Periodically, he had to renew the effort.

Last week, he finally got the call. The Jackson County Genealogical Society had found Lucinda Cleveland's grave, in Pulaski Cemetery 10 miles southwest of Jackson. Zimmer said last week he'd drive the tombstone back himself when he had a chance.

The incident put us in mind of another story we published, only last month, in which Karen Christiansen, a Walton, Ky. woman, spent eight months tracking down Wendy Howard, a 1989 Novi High School graduate now attending Oakland University, to return a lost graduation ring.

There is little doubt that what both Zimmer and Christiansen did was important. Wendy Howard, thrilled at having her ring back, is able to tell you that. There is no likely to be anyone to whom



Development

Lucinda Cleveland's marker means a great deal on a personal level, but in returning the marker, Zimmer managed to preserve a bit of the historical record for the Jackson area. It is hard to put the value on that, but it has one nonetheless.

Still, the most important thing may be that they simply did it. In a day and age when ethics seem to be on the endangered species list and life itself is often treated as if it were cheap, Zimmer and Christiansen saw the intangible value of the property they found and made extraordinary efforts to — if we may borrow a phrase — simply "do the right thing."

We'd like to think that, as Christiansen said, anyone would do the same thing. Experience has told otherwise. Perhaps, if Zimmer's and Christiansen's efforts serve as an example, more people really will.

As You See It

Displeasure over vendetta

This letter was addressed to the Novi School Board.

Dear elected officials: As a parent of a member of the Novi High School band program, I am appalled at the recent allegations by a member of your board.

I would first like to say that I am not always a supporter of every action or decision made by Craig Strain. I am also not an active member of the Band Boosters. I am however a believer in the band program and overall in what Craig Strain has accomplished in molding these young people into a talented, cohesive group. Having said that, I would like to express my displeasure at an apparently personal vendetta lodged against the programs of the Novi High School band. The newspapers and the school board meetings are not places to air personal displeasure. An elected official must be able to take their personal family feeling out of the realm of their work as overseer of the school programs.

The high school band program is not without fault, but for the most part, it is an extremely well run, efficient and successful program. It is not much different from a sports team, except that it is an official class in the school.

The band promotes teamwork. It provides a tremendous avenue for developing discipline within the students. It gives the students a sense of success, not only personal, but as a part of a group in which each member has to perform to his or her best ability in order for the whole to succeed. What better preparation for the working world could we provide our young people?

As a part of that preparation, decisions are made that may not be popular with the entire group. Some students sit in the last chair; some are not chosen to play solos; some are not happy about being required to support the group by always attending practices. I would relate that to how it is in real life — in the "grown up world." As adults, we don't always get the spotlight and we always have to show up at work. Again, the band is preparing kids for life.

The sports teams at Novi High School have mandatory practices. The choir has mandatory practices outside of school hours. The musicals and other organizations require attendance. This is nothing new. Rules must be in place in order to maintain the quality of the organization. Realizing that the complaint

plaint of context of an extracurricular activity, I would still say that the band program is voluntary — students are free to participate or not, given their interest level and their willingness to abide by the rules.

If the Novi High School football team had won the State Championship 10 years running, there would be an outpouring of support for the program. The Symphony Band has done just that — they have been rated best in the state for 10 consecutive years. They have been chosen by Mr. Strain's peers to perform at special programs during the past two years because they are one of the best (if not the best) bands in the State of Michigan.

My main concern is the attitude the students may develop — students who have worked so hard, who have followed the rules and who have made this band program what it is — a truly wonderful organization — that their hard work is not worth it because one school board member can raise this issue, make it a media event, and in the process degrade what they have worked for in the months and years of participation. The students and their teacher deserve unequal support from the school and from the community. They deserve our praise and admiration, not to be routinely brought to task by public scrutiny.

I am proud of the small role my child has played in the band program over the last four years. I am proud of her individual accomplishments. I have supported her as she abided by the rules — even though it was not always easy. I am also very proud of the wonderful group of students who make up this exemplary group. It is a shame that every citizen of Novi has not had the opportunity to hear them perform. The Symphony Band can move you to tears with the quality of their performances. They are truly a talented and hardworking group of young people.

I would ask you to consider these thoughts and to consider letting the young people who represent so well the Novi school system and Novi High School, know that you, the Novi School Board, recognize and are also proud of the accomplishments of the group, and of the leadership provided by their able director.

Linda S. Crawford

Victory is not always sweet



Phil Jerome

over the weekend... a victory that should have me jumping up and down with joy. A victory that should have me crowing from the highest tree top and waving my arms in exultation.

Longtime readers may remember that for many years I have carried on a friendly rivalry with Andy, my neighbor out on Westview Drive, over the quality of our lawns. Frankly, it wasn't much of a competition at first. My lawn had a huge lead over Andy's lawn, and that doesn't even count the superior quality of my flowers, bushes and landscaping.

And, quite frankly, it bothered Andy a lot... his crummy-looking lawn right next to the plush green carpet which surrounds my house, sort of like a handsome contest between Peewee Herman and Tom Selleck.

So, he set out to do something about it. Over the past few years we have carried on a more-or-less friendly rivalry over our lawns. Me, maintaining a comfortable advantage. Andy, working feverishly, making significant improvements, but never able to put much of a dent in my huge margin.

"The taste of victory is not always sweet." Sounds sort of somber, right? Not the tone of a typical Phil Jerome column.

Well, that's the way it is this week, folks. Sorry. I try to deliver a column which is consistently upbeat and positive... or at least brings a smile to your face.

But this week is different. I feel no joy... no elation. No, it's quite the opposite despite the fact that I won a major victory.

Shortly thereafter came good news for my industrious neighbor — a letter of commendation from the Novi chapter of the SFPD, the Society for the Preservation and Proliferation of Dandelions.

But no matter how hard he worked, Andy just couldn't make progress. No matter how much money he spent on gimmicks and gizmos, he couldn't cut into my lead. And so it was with a heavy heart that Andy approached me last week.

"Phil," he said haltingly, his eyes downcast. "I concede defeat. I've fought the good fight. I like to think I've been a worthy competitor. I like to think my lawn is 100 percent better than it was a few years ago. But I can't do it. You're the better man. You have the better lawn."

I looked at the broken hulk in front of me. My gaze extended beyond his furrowed brow to the sorry mess he calls his lawn. Big globs of crabgrass all around. The bright yellow heads of dandelions standing tall and defiant.

And my heart went out to this guy... this noble gladiator who had done all he could... who had pitted his very essence in mortal combat in the contemporary suburban arena of lawn care.

Like I said at the start: The taste of victory is not always sweet.

In passing

By Hal Gould



'Prom Night'

Penny counting in changing times



Rick Byrno

Watch your pennies, and the dollars will take care of themselves.

That's a little nugget of wisdom my mother gave me when I was younger. Ever since I was old enough to count change, I've watched my pennies. I've always saved them in a bank (some people have piggy banks; mine was shaped like a lion). It was a good idea since pennies make for a lot of dead weight in your pockets if you don't.

When the bank got too full, I'd walk to the grownpur's bank and ask the teller for some penny wrappers. I'd dutifully count and wrap my pennies, and turn them in for some long green.

The fun part was looking for really old pennies, or the ones from the War years that weren't copper. The oldest one I ever found was from 1917. The year my grandma was born.

I still haven't outgrown Mom's advice. To this day, I still have a bank for pennies. This one is shaped like a taxi. It was given to me by a very special friend in college who thought it was rather symbolic because I was driving a cab night to pay for tuition.

And I still count and wrap the pennies when the bank gets full. I did it again last week.

The problems started when I went to turn in my rolls. I picked the bank closest to my house, and plunked down my 800 pennies and 40 nickels expecting a 10-spot in return.

The teller handed me a pen and said, "Write your account number on each roll, please." Huh? I explained that I didn't bank there.

"I'm sorry. We can't take them if you don't have an account here," she said. "Next, please."

Later, I did some asking around and discovered this is common practice. Has been for some time. I guess I'd never encountered it because I'd always turned in my rolls at banks where I was well known.

But at the time, this struck me as perverse. I'd been to places that wouldn't take a check, and I'd been to places that didn't take American Express. I've even had a bartender tell me my money was no good after I'd had one too many. But I never thought I'd find a bank that wouldn't accept cash.

From what I've been told, people try to fake rolls of coins by stuffing them with wood, metal tubing and whatnot. Even at my own bank, after I'd written my account number on the roll, the teller rubbed each roll up and down the edge of the counter to make certain that there were indeed coins all the way through.



Photo by BRYAN MITCHELL

Vaulting higher

The Novi boys track squad vaulted back into the conference title chase on May 9 with an impressive 90-48 victory over Milford, the defending KVC champs. Novi won 10 of 17 events, including a 1-2-3 sweep in the pole vault. The 'Cats are 4-1 in the race, one-game behind Brighton, with a chance to catch the Bulldogs at the KVC Meet on May 21.

Sports Briefs

COLLEGE SIGNINGS: Two local star athletes have signed national letters of intent to continue competing at Michigan State University.

Northville All-State golfer **CHRIS LEMMON** turned down the University of Michigan to sign with the Spartans. Lemmon was one of only 13 named to the Class A All-State team. Last fall he averaged 36.7 per nine holes and 76.8 per 18 holes.

"I've always wanted to play in the Big Ten," Lemmon said last fall.

Michigan State also signed Novi wrestling great Mike Gowans as a member of its 1991 recruiting class. Gowans wrapped up a brilliant career last winter with more than 130 high school victories.

At the 140-pound division, Gowans went undefeated during the regular season his senior year, won the Oakland County title, his second Kensington Valley Conference crown, and placed third at the state meet.

"Mike is the best kid I've ever coached in my life," Wildcat Coach Tom Fritz said. "He may not be the best athlete, but he's a phenomenal wrestler."

State could expand work-study

By **TIM RICHARD**
Staff Writer

The state House of Representatives turned down a chance to cut the deficit \$1 million by expanding a work-study program for college students.

"The money that is not all spent will revert to the general fund," said Rep. Margaret O'Connor, R-Ann Arbor, the chamber's most conservative member, urging a no vote. "That's an important point. Send it to the general fund."

"God also knows there are students trying to stay in colleges and universities who need the money," said the bill's sponsor, Rep. Lyn Jondahl, D-East Lansing, one of the most liberal.

Rep. James Kosteva, D-Canton, who guided the bill through his Colleges and Universities Committee, said the work-study program, begun in 1986, had been confined to public agencies and for-profit employers but was underutilized. The bill expands it to cover non-profit entities.

Jondahl said only 80 percent of the \$5 million appropriated had been spent, and \$1 million

would be turned back to the Treasury unless more kinds of jobs were made eligible for state-paid student workers.

His House Bill 5429 will allow eligible students to work in public and non-profit agencies and be paid by state work-study funds. Eligible agencies could include recycling, environmental preservation, food banks, homeless shelters, mental health, senior citizen, handicapper, arts education and performance programs.

There are restrictions: Students can't be hired to displace others; nor can they be used to build or operate a sectarian school, church or to promote a political position or candidate.

Rep. David Jaye, R-Utica, feared the restrictions might be too loose. "There are subsidiaries of Right to Life, NOW and the National Rifle Association" which might wind up with state-paid student workers, he said.

The House passed it 84 to 16 with 10 absent. The bill goes to the Senate, where it died last year.

Area lawmakers supporting the bill were Republicans Willis Bullard of Highland, and Gerald Law

of Plymouth. No area lawmaker voted no.

Gary Hawks, acting state superintendent of public instruction, said colleges have placed 99 percent of work-study students in campus jobs and only 1 percent in private sector jobs.

"Approximately half of the colleges indicated that they lack adequate staff and resources to establish, promote and administer for-profit employer participation," said Hawks.

Other reasons for lack of placement with private companies, Hawks said, were lack of transportation to off-campus jobs, a student preference to work on campus, a reluctance of private employers to hire work-study students because of the paperwork load, and high unemployment rates in some areas of the state.

Some 5,600 undergraduates and 314 graduate students took advantage of work-study programs during 1989, according to Antonio Flores of the Department of Education's financial assistance services.

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California winemakers have what it takes to make great wine. They are the best-educated winemakers in the world. They have the best technology, and they have the money to purchase the high-tech equipment required.

At present, increased quality of California wine is a result of improved vineyard techniques (viticulture) rather than winemaking skills (viniculture). As many California producers contend, "Wine is made in the vineyard."

One of the leaders in this viticultural revolution is Robert Pepl Winery in Napa Valley. Pepl is a specialist in sauvignon blanc production. He attributes the success of his wine to what he has learned in the vineyard.

"Herbaceous, grassy sauvignon blanc is a result of uncontrolled vegetative vigor," Pepl explains. "Excessive vine growth prevents direct sun exposure on the fruit and reduces air flow through the vine that helps balance the fruit."

Sauvignon Blanc grapes that are shaded from the sun do not ripen completely, giving a vegetable rather than fruit character to the wine.

To improve sun exposure and air flow, Pepl has developed a new vine-trellising system that he calls the "Two-Heart Canopy." The canopy is a term for the upper vine and leaves that shade the fruit from the sun.

Pepl has divided the canopy by separating the trunk of the vine into two major branches that are trained upward in a wishbone design, as if each vine is split in two. This method opens the canopy and exposes the fruit to direct sunlight.

"The wide trellis is the single most important factor to us viticulturally," Pepl says. "It's not only giving us better quality fruit, but it is enabling us to directly style the wine in the vineyard."

"Allowing more filtered sunlight to have direct contact with the fruit affects the development of the floral, perfumed, citrusy aroma and flavor elements of sauvignon blanc with the elimination of one-dimensional herbaceousness so common in the variety."

The wide trellis system can be described as a stake with a four-foot cross arm at the top. Consider the head of the vine as a "Y" that is split in two, then every vine has two heads and four canes.

"We're trying to achieve as much complexity in aroma and flavor as possible without any markedly assertive character dominating," Pepl explains. "Essentially, we're striving for a style that showcases the best qualities of a white Bordeaux and, therefore, blend with just under 20 percent semillon, an amount that adds complexity, viscosity and body without being obvious or dominating."

"We don't want a lot of oak in our sauvignon blanc. In addition to flavors developed through our training and trellising system, we age sauvignon blanc in large, five-year-old oak casks. This helps us achieve oak subtlety as well as providing a place for the flavors to marry."

Continued on 2

WINE SELECTIONS OF THE WEEK

1989 Robert Pepl "Two-Heart Canopy" Sauvignon Blanc, Napa Valley (\$13) features aromas and flavors of fresh pineapple and honeydew melon with just a touch of varietal grassiness to let you know it's sauvignon blanc. The wine's crisp, clean lines make it a perfect accompaniment for grilled tuna or swordfish garnished with a fresh pepper and tomato salsa.

1988 Robert Pepl "Vine Hill Ranch" Cabernet Sauvignon, Napa Valley (\$25) Cassis and blackberry aromas are accompanied by a note of cedar and eucalyptus. It boasts good fruit flavors, medium-full body, excellent structure and a touch of mint. Vine Hill Ranch is adjacent to the famous Martha's Vineyard on the Rutherford Bench in Napa Valley.



MISSING LINKS Sausages make comeback with big flavor

By RICK BYRNE
Copy Editor

Modern sausage makers are trimming the fat and calories out of their products these days and even coming up with vegetarian and poultry versions.

Pork sausage is still available, of course, but today it's becoming a flavoring agent, rather than the main course.

In fact, flavor is the key aspect for today's sausage makers. Schoolcraft College's culinary arts department took great pride in the flavor of sausages made from scratch by its students.

"Flavor is very important," said Chef John Vanderwouw, who taught in the meat-cutting department at Schoolcraft, and is now chef of the Embassy Suites hotel in Livonia. "We were very successful in tastings."

In addition to traditional pork sausages and breakfast links and patties, Schoolcraft students produced Italian and Polish varieties. More challenging varieties included veal, poultry and even fish sausages. Vanderwouw said the way to best perk up the flavor of sausage was the use of fresh herbs.

"We don't use the dehydrated products," he said. "They're the main flavoring agents. They can be very impressive if handled in the proper manner, but overuse can spoil the product too. It should just be a taste."

Cutting fat from sausage has also become an important goal.

"People are very conscious of fat structures and cholesterol," said Vanderwouw. "We have cut down on

fat content. Some products need some, but we try to be careful. Instead of 20 percent fat we'll cut it to 15."

"If you (are) careful with the production you don't need the fat, but you can't overdo it or you end up with a dry product."

Chef Richard Benson added that Schoolcraft's students, as future restaurant chefs, could use techniques commercial producers could not.

"Over in England they make a sausage with spices and oatmeal, but they also put ice in with the meat when they grind it," Benson said. "The ice makes some moisture in it, but because of the regulations, you can't sell it in stores here. You can do it if you make it and sell it in your own restaurant."

Other helpful hints for home sausage making come from self-taught sausage expert Bruce Aidells, an author who has devoted a couple of decades to learning about and refining the sausage-making process, and how to make it and cook with it.

To what does he attribute the rising popularity of the hearty links?

"Sausage is a lot leaner than it used to be, and that fits the current lifestyle. Taste is really important today, too," Aidells said.

He added that the food style "nouvelle cuisine" is just about dead. He concurs with the Schoolcraft experts who said great taste is what matters, rather than pretty looks.

Originally, Aidells planned to make just one kind of sausage, the spicy andouille that goes so well with

Sausage expert Bruce Aidells is also sausage-cooking expert Bruce Aidells. Whether you make your own or buy them commercially, here are some of his tips.

PAN FRY

Aidells pan-fries raw sausage in a dry, heavy skillet over medium heat. His method: put sausages into a cold pan, cover and cook them in their own juices, turning them until they are browned on all sides. This should take 10 to 15 minutes, depending on the thickness of the sausages.

When pan-frying smoked sausages, add about 1/4-inch of water to the skillet to help soften the casings. Cover and cook until liquid evaporates. Continue to cook until the sausages are evenly browned, about 10 minutes.

GRILLING

Grill them raw or precook them by poaching in hot water for 15 to 20 minutes for sausages in medium casings. To grill sausages directly over a charcoal fire, he says it's a good idea to pre-poach them to reduce the amount of fat that will drip onto the fire and flare up.

Aidells prefers to cook poached sausages in a covered kettle-style barbecue, turning them frequently until they are evenly browned, which takes seven to 12 minutes, depending on the diameter of the sausages and how hot the coals are. The internal temperature of the sausages should reach 155 to 160 degrees when measured by inserting an instant-read thermom-

eter 2 to 3 inches into the end of a sausage.

Don't use extremely hot coals, which can cause excessive flaming and will burn the outside of the sausages before the inside is cooked.

The secret to grilling sausages, according to Aidells, is to turn them frequently as they cook to ensure even browning.

POACHING

The trick to poaching sausages is to cook them very gradually so that the moisture stays in the sausage and they don't become too dry. This is why Aidells doesn't recommend pricking the sausages beforehand.

To poach 3 pounds of link sausage, bring 2 to 3 gallons of lightly salted water to a temperature of 180 to 200 degrees. An accurate instant-read thermometer is useful here. The water should not be boiling.

Put the sausages in the hot water and poach them over very low heat. The water should stay between 160 and 180 degrees. Depending on the thickness of the sausages, they will take 15 to 40 minutes to cook to an internal temperature of 155 to 160 degrees.

Remove the sausages and serve at once or cool in a colander under cold running water and refrigerate or freeze. Reheat later by pan frying, grilling or poaching.

Continued on 3

Chef Mary Brady

Our salad days are fast returning

With the warm weather soon to be here, many of us will eat lighter, cooler meals. Salads can be the answer to a heat wave or bikini alert.

Nearly all foods may be incorporated into a salad. The most common, of course, are lettuce and raw vegetables. With the addition of meats, cheeses, fish and fruits, salads become main courses, appetizers or desserts. Salad ingredients must be fresh, crisp and appealing. And, we hope, healthful.

The variety of greens and associated components are almost endless. Alfalfa sprouts, tiny sprouts with a grassy flavor; Belgian endive, slightly bitter small spear-like heads; red or green cabbage; escarole, also known as broad leaf endive; Chinese napa cabbage, mild, delicate and crisp; red or green leaf lettuce, tender and rich; radicchio, bright red wild chicory with a slightly bitter taste; romaine, the caesar salad stand-by; watercress, bibb, spinach, and the very common iceberg are a few of the selections available in local supermarkets and farmers' markets.

Carefully inspect each type of lettuce before purchasing. Crisp, tender, unblemished are key qualities. If lettuce is not prepared at once layer in paper towels, moistened if the leaves seem unusually dry. Refrigerate in a drawer or plastic bag.

Remove all limp or unusable leaves before use. Cut the stem or core off lettuce before washing and separate leaves into a bowl of cold water. Swish to loosen any dirt and allow to sit several minutes so the grit will settle to the bottom. For unusually dirty leaves wash as many times as needed. Remove to a salad spinner and dry.

An alternative is to roll wet leaves between clean towels but the spinning method is far superior. Wet leaves wilt when stored and dilute a salad dressing. If lettuce must be stored after washing, layer between paper towels for a day or two at most. Water will leach out vitamins and minerals so it is important not to let the leaves sit in water for any longer than necessary. Cut or tear into bite-sized pieces just before mixing.

Cooked or raw vegetables are naturals for salads. Mushrooms, cucumbers, peppers, radishes, zucchini, tomatoes and onions need not be cooked. Wash and dry carefully. Tomatoes and cukes should be peeled. Asparagus, broccoli, cauliflower, peas, beans and leeks can be cooked and used in salads. Cook to a crunch in lightly salted water. Shock immediately in ice water, dry and store under refrigeration until ready for use.

It is desirable to marinate cooked veget-

ables in the salad dressing to be used for several hours before serving. Drain, reserving dressing for use on the salad, before tossing together. The marination process adds flavor to the vegetables. Most meat and seafood that is used in salads should be cooked, cut into different sizes and shapes and marinated before combining with the greens and vegetables. This is an excellent way to use leftovers.

Marinades and dressings are integral parts of a salad too. Marinating means to steep foods, such as meat, vegetables and fish, in an acid to preserve and flavor. Dressing is as its name implies—a coating used to enhance the flavor and appearance of a salad.

Robust salads call for thick dressings, delicate salads for light dressings. The ingredients of dressings are acids, such as vinegars and citrus juices, and oils, such as olive, safflower, peanut, sesame and walnut. In general, acids add tang and oils add flavor.

Tofu or fruit and vegetable purees can be used to replace some or all of the oil to reduce fat. Taste and smell your oil before using to assure it is fresh and not rancid. Extra-virgin olive oil is the best to buy for dressings. The price tag is higher but the wonderful flavor

will soon make you forget that.

Do not use the expensive olive oil for cooking; it is just a waste. A pure or virgin oil is fine for sauteing and regular cooking.

Other special oils are often potent in small quantities. Taste them before using and mix with unflavored oils to dilute. Only buy the amount you will use over a three-month period and store in a cool, dark place.

The types of vinegars range from cider to wine to fruit. Flavored vinegars will add their particular essence to the salad. A good wine vinegar is universal in its use. I make my own from leftover red wine added to a crock with a red "mother" working away. Nothing can beat it.

Fresh citrus juices can be used as an alternative to vinegars. Fresh is best. Vinaigrettes are made with vinegar of juice or a combination of both and oil. Herbs, garlic and shallots can be added for a different taste sensation. Standard portions are three parts of oil to one part of acid. I recommend a bit more oil to cut the acidic bite. Toss delicate green salads just before serving. Be aware of the amounts of dressing you use. 1-2 tablespoons per serving prevents the "drowning" effect. Too much dressing wilts a salad and is a waste and it is put down the drain.

BLU LU SALAD

12 ounces fresh blueberries
4 heads bibb lettuce
12 ounces crumbled blue cheese
4 ounces pecan halves sauteed in olive oil

raspberry vinaigrette (see recipe below)

Rinse and drain blueberries. Wash bibb and dry. Break into bite-size pieces into salad bowl. Sprinkle with blue cheese and blueberries. Toss with vinaigrette and garnish with pecan halves. Makes 8 servings.

RASPBERRY VINAIGRETTE

1 cup raspberry vinegar
1/2 cup raspberries — fresh or frozen
1/2 cup honey
1 cup olive oil

Place all ingredients in processor or blender. Process until well mixed.

The Refrigerator Door

CLASSES AT SCHOOLCRAFT: Creative French Pastry and Make 'N' Take Advanced Pastry Preparation are two new Culinary Arts courses available this spring through the Continuing Education Services Division at Schoolcraft College in Livonia.

For registration information call 462-4448. Creative French Pastry will teach basic techniques. The class will be taught by A.N. Bozadzi, a graduate pastry chef of Le Cordon Bleu de Paris Ecole de Cuisine et de Patisserie. Specialty items demonstrated include charlottes, bavarois, eclairs, tortes and French creams.

In Make 'N' Take Advanced Pastry Preparation, the serious pastry cook will learn advanced methods of pastry preparation designed for use in hotels and restaurants. Chef Joseph Decker will teach techniques including chocolate tempering and design, use of marzipan and forms of sugar work. Products made by students will be available to take home.

PLAN AHEAD: Learn how to make ahead, bake ahead and freeze ahead — everything from soup to nuts — at 7 p.m. Monday, May 13, at the Southfield Art Center. Class fee is \$15. For more information call 354-4717.

BRANDY DINNER: Cloverleaf Market hosts another of its popular Brandy dinners Monday, May 13, at the Golden Mushroom restaurant in Southfield. Cost of \$95 includes a reception with hors d'oeuvres, beginning at 5 p.m. A six-course dinner showcasing the classic Burgundy wines of Domaine Moutard begins at 6 p.m. For reservations phone Jim Luffy, 357-0400.

WINE SAMPLING: Sample the wines of Franciscan Vineyards and dine with the winemaker at the Ritz-Carlton, Dearborn, on Thursday, May 16. A wine and hors d'oeuvres reception begins at 6:30 p.m. and is followed by a gourmet dinner prepared by Executive Chef Maxwell Weeks. Cost is \$60. Reservations, 441-2000.

JACOBSON'S PRESENTS: Chef Charles Douglas Rachwitz, corporate executive chef for the Chuck Muer restaurants, will appear at Jacobson's Livonia, Birmingham and Rochester stores in mid-May.

He will appear from 11:30 a.m. to 1:30 p.m. Thursday, May 16, in Livonia; 11:30 a.m. to 1:30 p.m. Friday, May 17, in Birmingham; and 11:30 a.m. to 1:30 p.m. Thursday, May 23, in Rochester. A Livonia resident, Rachwitz was the 1990 winner of "The Best of Michigan Meal Competition." He oversees kitchen operations at all Chuck Muer restaurants.

Rachwitz will have an extensive selection of Michigan-made foods from which to choose for his food preparation demonstrations in the Kitchen Shop areas of the stores.

Among them are pesto sauce and salad dressing from Stone Soup Kitchen, dried cherries from American Spoon, Mucky Duck mustard, Jabbar's sauces and dips, Sanders Ice cream toppings, Truchan's maple syrup, Gayle's chocolates and Maple Hills maple sugar and candy.

Michigan Week is May 17-25.

LOIRE VALLEY WINES: Wines of the Loire Valley may be sampled 7-9 p.m. Wednesday, May 22, at Royal Oak's Les Auteurs restaurant. Cost of \$25, or \$30 at the door, covers the tasting and a buffet of foods complementing the wines. Reservations, 544-2887.

CANNING COURSE: A complete self-directed canning course, designed for both beginning canners as well as experience canners, is being offered by the Oakland County Cooperative Extension Service.

The seven-week Home Food Preservations Correspondence Course has all the newest USDA safe canning recommendations. Fee is \$15, which covers printing, materials and postage. Call 858-0904 for enrollment information.

For other questions on home canning, food safety or food and nutrition concerns, call the Oakland County Food and Nutrition Hotline at 858-0904 from 8:30 a.m. to 5 p.m. Monday through Friday.

Rise and shine

Breaking the fast can mean breaking bad habits

What's the first thing on your mind when you wake up in the morning? If it's preparing a healthy breakfast, you're off to a great start.

After a good night's sleep you need to "break the fast" and recharge your body with nourishing food. Nutritionists agree that eating breakfast is necessary for well-being. Yet the breakfast debate continues.

Many use the excuse that there just isn't enough time in the morning to fix breakfast or that they're trying to cut calories and will just skip the morning meal. But skipping breakfast often leads to tripping up throughout the day.

By passing breakfast may actually be one of the worst moves to make when you're trying to lose a few pounds. Most people don't even make it to lunch time if they miss breakfast. They simply give in to hunger and grab a mid-morning snack.

The problem is, the snacks chosen are often higher in fat and calories than a home-prepared breakfast. If you do make it to the lunch hour on an empty stomach, you may tend to overeat because by then you are famished. Give your body the fuel it needs first thing in the morning and you will be less likely to crave something before lunch or later in the day.

Now that we've determined the importance of eating breakfast, the next step is making sure you eat the right breakfast. A breakfast that includes low-fat versions of dairy products, breads, muffins and whole grain cereals, as well as fresh fruit, is healthiest for you. High-fiber foods are ideal. They give you a feeling of fullness, making you less tempted to overeat.

Even up your morning with a strawberry omelet. Enjoy your orange juice in a wine glass, garnished with sprigs of fresh mint, along with

CREAM CHEESE-APPLE TOAST

1/2 cup part-skim ricotta cheese
1 ounce chopped walnuts
1 tablespoon apple butter
1/4 teaspoon cinnamon
1 1/4 tablespoons whipped cream cheese
4 slices reduced-calorie whole-wheat bread
In small bowl, combine ricotta, walnuts, apple butter and cinnamon; set aside. Spread cream cheese evenly over the bread; top each with 1/2 of the ricotta mixture. Place in toaster oven and toast until heated through.
Makes 4 Servings
Each serving provides: 1/2 Fat, 2/3 Protein, 1/2 Bread, 20 Optional Calories.

STRAWBERRY OMELET

1 cup part-skim ricotta cheese
1 tablespoon sour cream
2 teaspoons confectioners sugar
1 cup egg substitute
2 large eggs
1 tablespoon plus 1 teaspoon reduced-calorie tub margarine
1 1/2 cups sliced strawberries
In medium bowl, combine ricotta, sour cream and sugar until blended; set aside. In medium bowl, whisk egg substitute and eggs until combined. In medium nonstick skillet, melt margarine. Pour in egg mixture, swirling to cover bottom of pan. Cook until egg begins to set, about 2 minutes, gently lifting edges away from the side of the pan, letting uncooked portion flow underneath.
When omelet is almost set, remove pan from heat. Spoon ricotta mixture over one half; layer 1/2 cup strawberries on top; ricotta mixture. With spatula, carefully lift uncooked side of omelet and fold over filling; slide onto heated platter. Garnish with remaining strawberries.
Makes 4 Servings
Each serving provides: 1/2 Fat, 2/3 Protein, 1/2 Fruit, 20 Optional Calories.

MANGO BREAKFAST SHAKE

1/2 small mango, pared and pitted
1/2 cup plain nonfat yogurt
2 teaspoons fresh lime juice
1/2 teaspoon vanilla extract
2 tablespoons nondairy whipped topping
1 teaspoon unsweetened wheat germ
In blender, combine mango, yogurt, lime juice and vanilla; blend until smooth. Add whipped topping; blend just until combined. Divide shake evenly between 2 chilled glasses; sprinkle each with 1/2 teaspoon wheat germ.
Makes 2 Servings
Each serving provides: 1/2 Milk, 1/2 Fruit, 20 Optional Calories.

APRicot-Orange Sauce

1 cup apricot preserves
1/2 cup orange juice
1/2 cup sugar
1/2 cup cornstarch
2 teaspoons baking powder
1/2 teaspoon salt
2 eggs whites
1/2 cup skim milk
1/2 cup light corn syrup
1 teaspoon vanilla
1 pint strawberries, hulled and sliced
3 medium oranges, peeled and sectioned
Confectioners' sugar
Apricot-Orange Sauce (recipe follows)
Spray 9-inch-square baking pan with cooking spray. In large bowl combine flour, sugar, cornstarch, baking powder and salt. In medium bowl mix egg whites, milk, corn syrup and vanilla. Add

MAPLE FRUIT BARS

12 dried apricot halves
6 pitted dates
6 pitted medium prunes
1 cup minus 1 tablespoon whole-wheat flour
1/4 cup dark raisins
1/4 ounce pecans, chopped
1 1/2 ounces wheat germ
1 1/4 ounces quick oats
1/4 cup unsweetened applesauce
1/4 cup reduced-calorie pancake syrup
1/4 cup reduced-calorie tub margarine melted
2 teaspoons shredded coconut
Preheat oven to 350 degrees. Spray an 11-by-7-inch baking pan with nonstick cooking spray; set aside. In food processor, coarsely chop apricots, dates, prunes. Transfer to large bowl. Add flour, raisins, pecans, wheat germ, and oats; blend well. In food processor, combine apple-sauce, syrup, margarine, and almond extract; process until smooth. With rubber spatula, fold applesauce mixture into fruit mixture until blended. Spread batter evenly in prepared pan; sprinkle with coconut.
Bake 25-30 minutes, until coconut in center comes out clean. Cool and cut into 12 bars; store in airtight container.
Makes 12 Servings
Each serving provides: 1/2 Fat, 2/3 Bread, 1 Fruit, 30 Optional Calories.

SAUCE: Weight Watchers Good 'N' Quick Menu Collection, 1991.

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Get kids in habit of eating healthy

Here are a few tips from the Oakland County Cooperative Extension Service on how to help your child develop healthy eating habits early:

- Encourage regular mealtimes with family together at the table rather than in front of the TV.
- Buy snacks that are low in fat, sugar and salt. Include plenty of fresh fruit and veggies, unbuttered popcorn, yogurt or whole-grain muffins.
- Limit "fast food" meals and teach children to be selective even at fast-food restaurants, opting for salad, fruit and low-fat milk when available. Steer away from greasy hamburgers, fries and heavy dressing.

For other food-and-nutrition-related questions call the Food and Nutrition Hotline, Monday-Friday, 8:30 a.m. to 5 p.m., at 858-0904.

SAVORY CHEESECAKE

1/2 cup chopped andouille or the spicy smoked sausage
1 tablespoon butter
1/4 cup finely chopped onion
1 clove garlic, minced
6 cooked artichoke hearts, fresh, frozen or canned, drained and chopped (1/2 cup)
1/2 cup cream cheese
1/2 pound ricotta cheese
1 tablespoon lemon juice
1 egg, beaten
2 tablespoons jalapeno jelly
Salt and pepper to taste
Crust (or use your own favorite recipe or a prepared crust)
1 cup all-purpose flour
2 tablespoons sugar
1/2 teaspoon salt
8 tablespoons (1 stick) butter, chilled and diced
4 tablespoons ice water
1/4 teaspoon lemon juice
Yields 6 to 8 servings as an appetizer.
Preheat oven to 425 degrees. Line uncooked crust with foil and fill with dried beans (or uncooked rice). Bake for 15 minutes, remove foil and beans (which may be reused for the same purpose), and finish baking an additional 5 minutes until crust is light brown.
Fill baked crust with cheese mixture and lower oven to 350 degrees.

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Salt and pepper to taste
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4 tablespoons ice water
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Yields 6 to 8 servings as an appetizer.
Preheat oven to 425 degrees. Line uncooked crust with foil and fill with dried beans (or uncooked rice). Bake for 15 minutes, remove foil and beans (which may be reused for the same purpose), and finish baking an additional 5 minutes until crust is light brown.
Fill baked crust with cheese mixture and lower oven to 350 degrees.

SAVORY CHEESECAKE

1/2 cup chopped andouille or the spicy smoked sausage
1 tablespoon butter
1/4 cup finely chopped onion
1 clove garlic, minced
6 cooked artichoke hearts, fresh, frozen or canned, drained and chopped (1/2 cup)
1/2 cup cream cheese
1/2 pound ricotta cheese
1 tablespoon lemon juice
1 egg, beaten
2 tablespoons jalapeno jelly
Salt and pepper to taste
Crust (or use your own favorite recipe or a prepared crust)
1 cup all-purpose flour
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Sausage makers trim the fat

Just got homesick for sausage," he said. "I decided to make my own. Aldels, who said he originally learned to cook by watching Julia Child on television, had little more than a copy of one of Child's books when he decided to make homemade sausage. He used a meat grinder and tried a basic recipe. It took him and a friend only an hour to mix the ingredients but another eight hours to stuff the casings by hand.

"We were up all night trying to get the stuff together before it spoiled," he said. The transition from cancer research to making sausage was easy.

SAUSAGE AND P

168 Office/Clerical

CLERICAL openings in Livingston County. Call Staffing Services. (313)229-0612.

EXECUTIVE Secretary to work in fast-paced upbeat sales dept. Excellent skills required in typing & Word Perfect 5.0/Harvard Graphics computer packages. Desires to assist w/additional office support functions. If interested, call Manpower Temporary Services. (313)229-6666.

RECEPTIONIST/WORD PROCESSOR: professional image, perfect end direct clients. Word Perfect 5.1 a must. Positions available at Livonia location in the Laurel Park Plaza Development. Salary, benefits, incentives. Please call (313)446-5112.

OFFICE help needed. Word processing/computer experience necessary. Salary negotiable. Send resume to: P.O. Box 777, Brighton, MI 48116.

OFFICE help part-time needed for a machine shop in Milford. Computer experience a plus, accounting experience required. (313)229-1994.

OFFICE PERSONNEL NEEDED IMMEDIATELY

- Secretaries/Construction Experience
Word Processors (all software)
Receptionists/Typists
Secretaries/Legal
Shorthand/Dictaphone
Data Entry Operators

GREAT BENEFITS! TEMP-END INSURANCE OVERTIME PAY HOLIDAY PAY TOP WAGES

SNELLING TEMPORARIES (Never a Fee)

LIVONIA (313)464-2100 SOUTHFIELD (313)352-1300

PATIENT REGISTRATION

Contingent positions currently available for registrars at our Satellite in South Lyon and Milford. Schedule may consist of weekdays, evenings, Saturdays and holidays. Must have 1 yr. related experience to include medical terminology, 35 wpm accurate typing and/or proficiency on a computer keyboard. Prefer additional experience with ICD-9-CM coding and various health insurance plans.

Applications from candidates possessing above will be accepted at our Southfield Employment Office 8am, to 12noon, Monday through Thursday. Typing test will be given at time of application.

PROVIDENCE

Hospital and Medical Centers 16001 W. Mile Rd Southfield, MI 48075 Equal Opportunity Employer

SALES Secretary/receptionist needed at WHM. Basic secretarial skills, friendly telephone manner required, computer familiarity helpful. Pleasant work experience not necessary. Send resume to P.O. Box 887, Howell, MI 48844.

SECRETARIES WORD PROCESSORS RECEPTIONISTS

We have many opportunities in Livingston and Washtenaw Counties. Call today.

ADIA (313)227-1218

169 Help Wanted Part-Time

CLEANING Positions available, days, must be mature and reliable. Call Homeworks. (313)229-5489.

HARTLAND Laundromat needs part-time help, mornings & evenings. Call, leave message. (313)622-6546.

PART-TIME preppers & dryers needed. Apply at Brighton Mall Soft Cloth Car Wash, next to Kmart.

PART-TIME veterinary/kennel assistant wanted. Afternoons & weekends. Please phone between 9a.m. & 2p.m., (313)887-2421, Highland-Milford area.

PART-TIME farm hand wanted. Clean state, repair fence, load horses. Call (313)349-1967, if no answer call (313)349-0714.

WE NEED HELP

If you enjoy being with people that take pride in their work, if you are dependable and can be available rather unusual hours we may have a job for you. The bindery department at Home-Town Newspapers needs people to complete the first step in taking the newspapers and other company products from the press and preparing them for post office and delivery people. High school diploma not a necessity but helpful, we will train you to fill out an application, come to our downtown office. No phone calls.

HomeTown Newspapers Personnel Office 323 E. Grand River Ave. How, MI 48843

170 Help Wanted General

A shipping/final inspection person needed immediately. \$6.50. (517)646-6571.

ATTENTION! college students. Summer positions, production work, some heavy lifting. \$5.25 hourly. Wacom (313)344-4688.

ATTENTION! COLLEGE STUDENTS MEN & WOMEN

LIGHT INDUSTRIAL Great summer opportunity! Now accepting applications for short and long term positions in Brighton, Howell and all of Southwestern Oakland County. All shifts available.

OPEN HOUSE Thursday 10am to 5pm

Or call for an appointment today! Bring drivers license and social security card.

ENTECH SERVICES, INC 510 Highland Avenue Milford, MI 48361 (313)685-7120

ATTENTION!!! \$150 BONUS Industrial workers needed immediately for long and short term assignments in all areas. All shifts available.

GREAT BENEFITS! TEMP-END INSURANCE HOLIDAY PAY OVERTIME PAY TOP WAGES

SNELLING TEMPORARIES (Never a Fee)

LIVONIA (313)464-2100 SOUTHFIELD (313)352-1300

BARTENDER short order cook, to work full or part-time. Experience helpful, but not necessary. Must be 21 or over. Fowlerville area. (517)223-9451.

CARRIERS needed in the area of Third St. and Fairway Trails, to deliver the Monday Evening Sheet to parishes. Call (313)227-4442.

CHEERFUL morning person for bakery. Dockside Baking Co. Whitmore Lake. (313)448-2600.

C N C Machinist. Must be experienced on mill. Day and night shift. Apply at Machining Center Inc., 5822 Ford Ct. Brighton, MI 48116.

COOK/Cook's Helper immediate. Good hours, nice surroundings. Call or come in, 7300 Henry Ridge Rd, just N. of M-58. (313)857-4533.

COOKS, pantry, dishwasher, bus help, banquets, wait person. Apply in person: Howell Park Inn, 125 Holiday Lane, Howell MI.

DATA Entry operator. GFS has immediate opening at our Brighton facility for an experienced data entry operator, to work Sun-Thurs., 3pm to 11pm. Duties include data entry, bursting, distribution of reports and operations. Candidate must be dependable, mature and able to work with little supervision. Pleasant working conditions and excellent company benefits. Send resume to: Gordon Food Service, Attn: Wendy Hensing, 7770 Kensington Cir., Brighton, E.O.E.

DEMONSTRATORS needed to staff grand opening activities in local supermarkets. Into Marketing. (313)540-2020.

DEPENDABLE people needed for housekeeping department. Day shift, must be available most weekends. Only those willing to work through the summer need apply. Knights Inn, 124 Holiday Lane, Howell.

DIRECT Care staff. Afternoons. Whitmore Lake area. (313)449-0188.

DIRECT care staff, full time, 2 part-time midnight positions. Milford, Hartland area. \$5.25 per hour, no experience necessary, need high school diploma or GED, 18 years old, valid driver's license. Call (313)684-6454 anytime.

DIRECTOR - day care center for the elderly; part-time; degree in health/human services; experience in gerontology preferred. Cover letter/resume to: Golden Opportunities, 850 Spencer Rd., Brighton, MI 48116. EOE.

DISHWASHERS and waitpersons wanted. Full or part-time. Apply in person: Conroy Island Inn, Novi Towne Center.

EARLY DEADLINES MEMORIAL DAY

Monday Buyers Directory, Pinckney, Hartland, Fowlerville Shopping Guides; Pinckney, Hartland, Fowlerville Buyers Directory; and Wednesday Buyers Directory deadlines will be Thursday, May 23rd at 3:30pm.

Monday Green Sheet and Wednesday Green Sheet deadlines will be Friday, May 24th at 3:30pm.

ELECTRICIAN - Licensed journeyman, 5 yrs. experience. (313)229-4197 or send info: (0414 East Grand River, Brighton, 48116.

EXACTING OPPORTUNITY. Successful retail operation, needs a SALESPERSON who enjoys variety, working creatively with our customers, paying attention to details and customer service. Must have excellent communication skills and ability to work in a systematic way with clear cut procedures to increase your income and our customer satisfaction. Must commit to working weekends. Send resume to: E.D. Ewing Furniture, 217 W. Main, Brighton, MI 48116 or call. (313)229-7010.

ENGINEERS with computer experience needed for short and long term employment. We need civil, electrical, industrial & tool design, and mechanical engineers. Send resume to MTL, 4520 North Grand River, Lansing, MI 48906.

EXPERIENCED modeling instructor for male modeling course, part-time. Call (313)227-2150.

EXPERIENCED asphalt roller operator & raker. Experience a must. Please call (517)655-4455 between 7am & 4pm.

FINANCE ASSOCIATE needed for non-profit agency. Ideal candidate will have knowledge of fund accounting, accounts payable, payroll, Lotus and computerized accounting systems. Completion of at least two years college in the accounting or finance field is preferred. EOE. Qualified applicants should send resume to: Personnel Manager, P.O. Box 3813, Ann Arbor, MI 48106.

FITTER Welder - structural steel fabricator has need for an experienced, self-motivated individual with strong background in conveyor component manufacture & related items. Benefits package to qualified person. Apply in person, 1947 Hogarty Rd. between Fifteen Mile & Pontiac Trail, Walled Lake.

FOREMAN needed for very fast paced landscaping company. Must have foreman experience. Job involves very long hours. Good rate of pay with benefits. (313)231-2778.

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GREAT BENEFITS! TEMP-END INSURANCE HOLIDAY PAY OVERTIME PAY TOP WAGES

SNELLING TEMPORARIES (Never a Fee)

LIVONIA (313)464-2100 SOUTHFIELD (313)352-1300

FULL & PART-TIME OPENINGS!

DELIVERY DRIVERS

Apply in person daily from 8:00 a.m. to 5:00 p.m. at:

BUILDERS SQUARE 43610 West Oaks Drive Novi, MI 48377

An Equal Opportunity Employer

GENERAL LABORER: Dynamic growth company located in Brighton is looking for a dependable hard working plant employee. Forklift and mechanical background a plus. Position requires overtime and Sat. work during our busy period. Applications being accepted on May 16 and 17 between 9am and 4pm at 12501 Emerson Dr., Brighton, MI 48116. E.O.E.

GENERAL labor - manufacturing plant, various duties, clean-up etc. part-time, 4 days a week, \$5 hourly. Wacom. (313)689-2500.

GENERAL labor for light industrial factory. Apply in person at Stahl Industries, 8080 Grand, Dexter, MI.

HAIR Stylist, Manicurist, etc. Our trained in over 10 yrs. A Kelly and Co. spotlighted salon. Novi/Northville area. Call Maryann at (313)349-0064 or (313)476-2942, after 7pm.

HAIR stylist, manicurist, etc. Our first in over 10 years, a Kelly & Co. spotlighted shop. Novi/Northville area. (313)349-0064. After 7pm., (313)476-2942.

HOUSEKEEPING position, full time. Apply in person: Independence Village, 833 E. Grand River, Brighton.

JANITORIAL, mature adult, minimum 20hrs, no experience necessary, ideal for retiree. Apply in person Stahl Industries, 8080 Grand, Dexter, MI.

K.F.C. in Brighton looking for assistant manager. Must be hardworking, punctual, dependable. Full time. Benefits. Salary depending on experience. Send resume to: Box 3463, c/o South Lyon Herald, 101 N. Lafayette, South Lyon, MI 48178

LANDSCAPE laborers, apply at 22699 Dearfield, Novi. (313)348-4464.

LATHE operator, minimum 5 years experience, must have own tools and be familiar w/all tool room equipment. Apply at BCR Tool, 1175 Rickett, between 11am and 5pm., Monday thru Friday, Brighton.

LAWN SPECIALIST TruGreen has immediate openings for sharp, self motivated individuals looking to grow with a premier company. Applicants should be self starters who take pride in their work. We offer a competitive salary and excellent benefit package. Experience preferred, but not necessary. We will train. To schedule an interview contact: Kevin Jarde at (313)665-7707. EOE.

LIGHT Industrial work in small plants. Apply at: Tecop Inc., 385 N. Mt. Street, South Lyon. North of 10 mile, located next to City Water Tower. EOE. 18 years. Students welcome.

LIGHT industrial help needed, no experience necessary, will train, all shifts. Apply at Brighton Molded Plastics Inc., 1351 Rickett Rd., Brighton, MI 48116. (313)229-1700.

MAINTENANCE Custodial position. Part-time afternoons, Brighton area schools. Must be familiar with all aspects of janitorial care. Experience preferred. Deadline for applications, May 22, 1991. Apply to: Duke Williams, Assistant Superintendent for Personnel, 4740 Bauer Road Brighton, MI 48116.

MAJOR Brighton area corporation is seeking a judicial firm to clean two facilities Monday thru Friday. Square footage combined is 23,500. Duties include general office cleaning such as, vacuuming, dusting, emptying garbage, cleaning bathrooms, waxing floors and other misc. duties. If interested, please send a resume to: The South Lyon Herald, Box 3465, 101 North Lafayette, South Lyon MI 48178.

MAJOR TELEPHONE CO. now hiring technicians, installers, account service reps., operators. No experience necessary. For information call: 1 (219)736-9807, ext. 7-4232, 9 am to 9 pm, 7 days.

MANAGER for Livingston County homecare company. Scheduling, on site training, recruiting, etc. responsibility. Good pay, advancement. Please enclose experience and salary requirement. Send resume to: CO South Lyon Herald, Box 3463, 101 N. Lafayette, South Lyon, MI 48178.

MANAGERS NEEDED. No Experience Necessary. \$375 Weekly. Call Jackie: (313)657-3650.

MECHANIC Shop/field service for construction equipment company. Good opportunity for dependable person. Hydraulic experience a plus. Send resume to: P.O. Box 224, Wacom MI 48383-0224.

MILL operator. Minimum 5 years experience, must have own tools and be familiar w/all tool room equipment. Apply at BCR Tool, 1175 Rickett, 11am to 5pm., Monday thru Friday, Brighton.

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NOW HIRING Guardian Photo, a leader in the photo processing industry, is currently hiring for full time summer employment. Day and night shifts, light production positions are available. No experience necessary. Must be 18 or older. Flexible schedules include week-ends. No phone calls please.

Applications taken daily between 9am and 4pm

Guardian Photo 43045 W. Nine Mile Northville, MI 48167

E.O.E.

NOW hiring part-time second and third shift cashiers. Excellent benefits, vacation and holiday pay. Advancement possible. Apply at Speedway, 105 Milford Rd., Milford, E. O. E. (313)685-7510.

PERSON to sew sails, covers, etc. Start \$5.50/hr. Saily Dog Mill, 182 Summit, Brighton. (313)229-6988.

QUALITY control, 1 year minimum quality related experience. \$5 an hour. Call (313)227-2117.

RED ROOF INN SOUTHFIELD

Now hiring front desk clerks and night auditors. Must be people oriented, customer service experience a plus. Apply in person: 27660 Northwestern.

RELIABLE person for janitorial services. Local for student or retiree. (313)437-2326.

RETAIL SECURITY IN STORE. Store detective. Experience preferred, but not necessary. Training program. Benefits include: major medical, life insurance, vacations, available dental plan, available 401K retirement plan, and more. Send background info with photo no. to: L.P. Manager, 1437 E. Main Street, Crosseo MI, 48867.

ROAD TRUCK Tire Service person. Full time, good driving record a must. Ask for Jack, (313)227-3175.

LIGHT ASSEMBLY WORK All shifts available for Livingston County. Candidates: Must have reliable transportation and phone. Call today.

ADIA (313)227-1218

SECURITY people. Full and part-time. (313)227-4872.

SHARP HOMEMAKER Christmas Around the World party plan is now hiring supervisors to hire, train, and manage people from home 6 months a year. Teaching, business, or party plan background helpful but not necessary. Weekly pay check. Free training. No investment. Also training demonstrators. Call Regional Sales office: Ask for Nancy. (313)628-9480.

TAILOR Major retail chain has openings for full or part-time tailors. Attractive pay and benefits. Apply in person: Manly's Big and Tall, Novi Town Cir. (313)347-0040.

TAKING applications for light industrial positions. Call Staffing Services. (313)229-0612.

TEACHER or Teacher Aide, Novi area preschool. Summer employment. (313)471-2333.

TELEMARKETERS Great opportunity for students and homemakers! Work Monday through Friday, 2-6pm. Call today for details.

ENTECH SERVICES, INC. (313)685-7120

TRUCK driver for fuel oil distributor. Current C-2 or CDL. Apply to: Duke Williams, Assistant Superintendent for Personnel, 4740 Bauer Road Brighton, MI 48116.

TUBE MILL OPERATORS A new manufacturing facility in Detroit is looking for experienced tube mill operators or individuals with the mechanical ability to be trained. Trainees will be required to take a mechanical aptitude test. If interested, please send a resume to: The South Lyon Herald, Box 3465, 101 North Lafayette, South Lyon MI 48178.

WELDERS Small fabrication company looking for experienced welders. Immediate full time positions available. Please apply at: Commercial Fabrication, 180 W. Wardlaw, Highland. (313)887-1595.

A live-in housekeeper or person to prepare evening meals/stay overnight. (313)347-1863.

WELDER and shop helper wanted. Wacom area. Call Frank, (313)349-7940.

We Need You

Cashiers Assistant Managers

Full and part-time positions available

- Great working conditions
Flexible hours
Competitive pay and benefits
Outstanding career growth
Tuition reimbursement program

For success call or visit:

Hop-In 6650 Old US 23 Brighton, MI 48116 (313)227-6882

WOW!

Earn \$600 to \$1500 part-time, \$1500 to \$6000 full time. National Health and Fitness Co. is seeking managers and supervisors. Full training provided. (313)937-3857 ask for Mr. Gow. Call between 9 am and 4pm.

171 Help Wanted Sales

APPLIANCE sales person wanted, full time position open for aggressive individual in 4 store chain, commission sales plus Blue Cross plan available, experience a plus but not necessary, call for appointment between 10am and 2pm, (313)728-9650 ask for John Mistak. Walter's Home Appliances, 39915 Michigan Ave. Canton.

JAYCO 20 1/2 1978 looks like 1988. Cleanest travel trailer you'll find. Call for details. (313)78-6603.

MATURE compassionate detail conscious individual for Receptionist/Telemarketing with hearing impaired. (313)344-0470 between 10am and 6pm Monday through Friday. 10am to 5pm Saturday.

OPENING for a person with interior design experience that has outstanding selling skills. Job will require working our sales floor & making home design calls. A great future for the right person. Both part & full time people are needed. For more information, please call Bob Corbett at Newton Furniture, (313)349-4600.

SALESMAN. Experienced construction knowledge, willing to travel. Salary, commission, benefits. (313)349-7440 after 1pm.

180 Situations Wanted

HOME/Office cleaning, 2 experienced and responsible adults. (517)223-9494.

YOUNG mature adult would love to use my home office. (313)348-2769, ask for Tara.

185 Business And Professional Services

PERSONALIZED cleaning by Dee Dee. A list full of satisfied customers. (313)78-3498

187 Business Opportunities

EARN up to \$339 per week assembling our products. Call if interested, please send a resume with the details. (313)229-0684. Extension 51.

HAIR salon opportunity, Wacom. (313)347-2955.

HAMBURG. Busy restaurant for sale. First Commercial, (313)552-5000.

MULTIPLE opportunities for huge income. Be your own boss. Part-time, full time. Retail, wholesale, networking, swap meets, etc. You decide. Call (313)746-3385 or write: KPT Marketing, P.O. Box 117, Whitmore Lake, MI 48189-0117

201 Motorcycles

1976 YAMAHA 500. Runs good, excellent transportation. \$400 or best offer. (313)498-2498, days.

1978 HONDA CM-400. Low miles, excellent condition. \$750. Call after 5pm., (313)878-5322.

1979 YAMAHA 650 Special. 3,200 actual miles. Like new. \$900. (313)684-6872.

13 FT. Aluminum V-Hull with trailer. 5 hp outboard pedestal base seats, and accessories. \$1000 (313)684-5451.

1985 RIVIERA 14 ft. bowrider. 60hp. Chrysler. (517)546-7456. (313)223-7671.

1987 LARSEN 19 ft. Like new. very low hours. Must see. Best offer. (313)371-8605.

1988 CARAYELLE 20 ft. open bow. 50 hours. 175 cmc. many extras. (313)525-9369.

1989 WELLCRAFT Portofino. Loaded, all electronic instruments, custom dash, low hours, well maintained. Mr. Smith Monday through Friday 8 to 4. (313)539-8878.

1990 KAWASAKI 650 SX Jet Ski. Brand New. Less than 3 hours riding time. Asking only \$3000. (313)229-2967 any time.

COMPAC 16 MK II. Main, job, 150%, Genaker, Vang, Toplit, 2 outboards, trailer. (313)231-3481

GLASTON 14 ft. 35 hp Johnson motor, trailer, many extras. Runs excellent. \$800. (313)229-3137.

HOBE Cat 16L, Kaoko sail, trailer, many extras, excellent condition. \$2000. (313)437-0919.

LARSON 16 ft. 85 hp Merc with trailer. Runs great. Can separate. (313)437-3158.

215 Campers, Trailers And Equipment

1972 SHASTA Deluxe 22ft. \$2,400. Air, shower. (313)684-6872.

1973 APACHE Ramada Solid State pop-up. Steps 8, lots of extras - \$1,500 or best. (313)685-2191.

1987 ROCKWOOD 1260XL camper. Excellent condition. \$4,000. (313)437-5349.

1988 Cleanest travel trailer you'll find. Call for details. (313)78-6603.

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