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MONDAY

August 19, 1991

Volume :

Number :

Two Sections

12 Pages plus Supplements

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'Sport of kings' to raise funds for Tollgate

By SUZANNE HOLLYER
Staff Writer

Some think of it as the sport of kings, but Novi's Tollgate 4-H Education Center is sponsoring a polo match that is more of a family activity.

A polo benefit will be held for Tollgate's exceptional equestrian program on Aug. 25 from noon to 5 p.m. at the Detroit Polo Club in Milford.

The equestrian program helps handicapped people improve their muscle tone and self-esteem by learning to ride horses.

Some of the participants are from Novi, but others come from surrounding areas, including Milford and Northville.

At least 30 percent of participants are from Northville.

"The program services kids from the entire area," Tollgate assistant Cynthia Richards said.

Face painting and pony rides will be on hand for the kids.

Mom and dad can picnic or participate in one of the auctions that will be held.

The cost is \$10 for adults and \$5 for kids in general admission seating. Richards said those purchasing general admission tickets should bring lawn chairs or a blanket.

Food will be sold, but anyone can feel free to bring a picnic, she said. Reserved seats are \$50 for adults and \$25 for kids.

The reserved seating area is more formal, but "it's not black tie," Richards said.

Those who purchase reserved seats will be provided with a champagne buffet prepared by 1991 Chef of the Year Richard Benson.

The event opens at noon. At 1 p.m., a drill of handicapped riders will perform. The match begins at 2 p.m.

A silent auction will be held all day, and a live auction will be held at halftime.

Items up for auction include a baseball and bat autographed by Al Kaline, a trip to Frankennuth, golf outings, jewelry and some less expensive, hand-made items.

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Photo by BRYAN MITCHELL

Oompfh!

When youngsters play basketball, it's a long way up to the rim. No slam dunks here. But 8-year-old Andy Szymke shows style and grace as he attempts to get his shot all the way

up to the basket. Szymke was one of about 35 kids who participated recently in a basketball camp at Novi Meadows and sponsored by the Community Education Department.

Village Oaks celebrates 20th

By SUZANNE HOLLYER
Staff Writer

Twenty years ago families began to move into Village Oaks subdivision — which was a new Novi development.

One man-made lake was still under construction. The other, a former gravel pit, had yet to be converted to a useable lake.

Houses were selling for as little as \$40,000.

Today, 576 houses belong to the Village Oaks Commons Area Association. Homeowners gather for association-sponsored parties and recreation in their clubhouse.

The biggest party in the history of the association was held recently in honor of the subdivision's 20th year.

"The realtor said, 'you need a family community,' and they directed us here."

Cathy Slovan
Village Oaks resident

Susan Utz, a 19-year Village Oaks resident, planned the August 3 party from beginning to end. She wrote the invitations and cleaned up the clubhouse the next day.

The local band Encore performed, and residents danced until midnight, Utz said.

"The dance floor was crowded all night long." A champagne toast kicked off the festivities before 135 homeowners sat down to dinner.

"It was a magical evening," she said.

"The clubhouse looked like something out of Hollywood."

Utz said some have suggested making the party an annual event, but Cathy Slovan, vice president of the homeowners' association executive council, said a 25th year celebration would be more likely.

Slovan moved to Village Oaks four years ago with her husband and three children. She is one of 13 children. Her husband comes from a family with 10 children.

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EPA objects to Haggerty impact paper

By JAN JEFFRES
Staff Writer

Raising questions about wetlands mitigation, the U.S. Environmental Protection Agency (EPA) is seeking a postponement of a final decision on the \$80 million Haggerty Connector until further environmental studies are conducted.

The EPA has also asked the Federal Highway Administration — which has the final say in approving the new highway — to consider sound barriers for five homes in Novi's Summit Drive, as well as residences in the Big Trail Subdivision in Commerce Township.

According to a letter sent earlier this month by the EPA to officials at the Federal Highway Administration, a final environmental impact statement (FEIS) released by the Michigan Department of Transportation in June falls short of "accu-

"I think what we see in the impact statement revealed little that appears to correspond with what we understand to be the actual plan for the mitigation. There's a sizable difference."

Michael MacMullen
Environmental Scientist
EPA

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Meijer plans go to Wixom city council

By SCOTT DANIEL
Staff Writer

The next step in Meijer Inc.'s bid to build a store in Wixom will be taken Sept. 10 when that city's council considers a rezoning request.

The retail giant is seeking rezoning of 34.5 acres on the northwest corner of Grand River and Wixom Road for the development of one its stores. Wixom City Council will first consider amending its master plan for land use to allow for the rezoning.

The parcel is currently zoned for industrial office research and freeway service district usage. If Wixom City Council approves the rezoning, the parcel would have a general business designation.

The Wixom Planning Commission unanimously recommended the change in the master plan and the rezoning to city council on Aug. 5. The commissioners made the recommendation despite a request from Novi's community development department to table the Meijer request.

The request was made so that the two cities could jointly review plans for the store. Wixom planners had previously tabled the rezoning request on June 3.

Novi Staff Planner Mike Csapo said the city is trying to arrange a conference with Wixom officials before the Sept. 10 meeting. He said the meeting is need to discuss impacts of a possible Meijer store and "long range plans" for the entire

area.

The central issue of the development is traffic impact, Csapo said.

Wixom Planning Consultant Charles Leman told commissioners at the Aug. 5 meeting that traffic patterns at the site would change if the rezoning was approved. He said more traffic would likely be generated by current zoning than the new general business zoning.

Csapo said Novi isn't convinced that the industrial office research and freeway service district zoning would generate more traffic. He said a wide range of traffic could potentially be generated by the current zoning.

"We aren't comfortable with the blanket statements (by Meijer) that the old zoning would create more traffic," Csapo said. "We want documentation."

The staff planner said he was unsure if Novi would make a recommendation on the rezoning to Wixom City Council next month.

Meijer first sought to build a store adjacent to the Wixom Road and Grand River site in Novi as part of the Grand Plan. The plan would have moved non-conforming businesses near downtown to the site just west of Wixom Road.

When the Grand Plan was shot down by city council last fall, the potential Meijer development went down with it. A last ditch effort by Novi to keep Meijer in the city failed earlier this year and the company headed north of the border.

Park grant answer coming soon

By JAN JEFFRES
Staff Writer

Novi should probably learn in September if the city has "jumped the first hurdle" in attempting to win a state grant to purchase 128 acres of land for a softball and soccer complex, Parks and recreation commissioner Gerald Shulman said Thursday.

While the location of the land is being held under wraps to ease real estate negotiations, "it's almost as far as you can be from city hall and still be within the city of Novi," Shulman said.

The city hopes that state money will pick up the tab for park purchases earlier nixed by voters in two millage elections.

The grant would come from the Michigan Natural Resources Trust Fund, which gets its reserves from mandatory donations from the holders of oil, gas and other mineral leases. The funds are distributed for the purchase of scenic

"We really need a good fairy to donate some land because there is no money available. We had looked at three different areas when we talked about getting a grant. We picked one. We have two other areas we'd like to develop but we have no money."

Gerald Shulman
Parks and Rec Commissioner

sites, land to be developed for recreational uses and environmental protection.

Novi earlier had to give back a \$150,000 grant to buy the Novi Tree Garden, when voters did not okay the half-mill tax increase needed to buy the property.

If the grant comes through, the city would finance 25 percent of the purchase price by tapping into the parks and recreation department reserve fund of \$180,000. The state would pay the remainder, if the application is approved.

The rest of the reserve fund may be used to construct six new soccer fields at Power Park, Shulman said.

But Novi also stands to inherit money from the not-yet-settled estate of the late Iva Fuerst. This must be spent on improvements to portions of the former Fuerst farm, which includes Power Park.

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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.

Driver uninjured in I-96 car fire

Police News

Michigan State Police reported that a 44-year-old Dundonald resident was uninjured after her vehicle caught fire on eastbound I-96 on Aug. 11.

Reports said the vehicle was traveling on the highway at 7:30 p.m. when flames began coming from the rear of the vehicle. The driver told state police she heard a clicking from the bottom of the car, as if something had dropped onto the pavement, before flames shot out.

The Novi Fire Department was called to the scene to extinguish the flames. A later investigation revealed that engine problems caused the fire.

POLICE VEHICLE HIT: State Police reported that a Novi Police Department vehicle was hit Aug. 8 on Meadowbrook Road at Grand River.

Reports said the officer was responding to an accident at the location at about 5:35 p.m., heading north on Meadowbrook Road, when a second vehicle turned into his vehicle from Grand River. The officer was uninjured.

LARCENY: An employee at Kohl's on West Oaks Drive reported Aug. 10 that her purse with cash and checks was taken from her locker there.

The woman told Novi Police she placed the purse in the locker at 4:30 p.m. and returned at 5 p.m. to find it missing.

She said she had locked the locker with a combination padlock, but the combination was listed on the back of the lock.

LARCENY: The owner of a motorcycle parked at Kim's Garden on Novi Road, Aug. 10 reported that his helmet was stolen.

The helmet was hanging from the vehicle's handlebars.

BREAKING AND ENTERING: A resident on Ridge Road reported Aug. 10 that someone pried open his window and stole numerous items while he was on vacation.

Novi Police said a pool ladder was

taken from a neighbor's yard to get to the window.

Reported stolen were a VCR, various gold jewelry, a crystal pipe, cash and video games.

Various windows in the home were damaged by the thief's attempts to open them, but the window that was finally pried open was only 10 inches by 20 inches.

Police said drawers and closets were ransacked throughout the upstairs portion of the house.

BREAKING AND ENTERING: Twelve cases of empty beer bottles were reported stolen from a storage shed behind the Sheraton Oaks hotel Aug. 5. The value of the returnable bottles is listed as \$28.80. Estimated damage to the door and padlock of the shed is listed at over \$50.

STOLEN BICYCLE: A resident on Solomon in the Highline apartment complex reported Aug. 6 that someone stole his 10-speed bicycle while he was away on vacation.

Police said someone apparently cut the lock that originally secured the bike to the carport.

MDOP: A resident on Lebest reported Aug. 10 that someone shot out his front windows with a BB, which penetrated the outer pane of glass.

There are currently no suspects or witnesses.

ATTEMPTED JEEP THEFT: A Novi man told police Aug. 11 that someone attempted to steal his jeep, which was stuck in a field at Twelve Mile and Summit.

The man told police he was four-wheeling in the field and got stuck. He said he left the jeep there for the night and went home.

The next morning, he said, he dis-

covered that his Jeep had been removed further into the field and was again stuck.

Police said someone had punched the ignition, damaged the drive shaft or axle, smashed the windshield and left the engine running.

The owner of the Jeep was told to contact a wrecker and have it removed from the field.

LARCENY FROM VEHICLE: An employee at Ah Wok at Ten Mile and Meadowbrook reported Aug. 14 that someone broke into his 1989 Pontiac Bonneville by smashing the driver's side window.

Stolen from the vehicle were a Nintendo Game Boy and a personal stereo.

The incident is believed to have occurred between 8:45 p.m. and 9:20 p.m.

LARCENY: At about the same time as the above incident, an unknown white male ran into Ah Wok through a rear alley door. He entered the kitchen, stole a bottle of vodka, and ran out.

Employees at the restaurant were unable to give a further description of the man, and no one had any idea who he was.

LARCENY FROM AUTO: A resident on Mansion in the Pavilion apartment complex reported Aug. 14 that someone broke into her 1987 Nissan Sentra, parked in front of his apartment.

Reported stolen from the vehicle was a collection of cassette tapes that were in the glove box.

ATTEMPTED LARCENY FROM AUTO: A resident on Mansion reported Aug. 14 that someone broke into his 1988 Toyota and rummaged

through the glove box. The owner told police that, although several items were removed from the glovebox and left on the seat, nothing was missing from the car, which was unlocked.

LARCENY FROM AUTO: A resident on Terrace reported Aug. 14 that someone stole his wallet and a toolbox from his 1988 Ford Bronco.

Police said there were no signs of forced entry to the vehicle.

The thief left a pair of sunglasses on the front seat of the vehicle, which police held for fingerprints.

MDOP TO VEHICLE: A 1991 Toyota parked at the Novi Civic Center parking lot was reported damaged Aug. 13 after someone apparently scraped the passenger side door with a key.

Police said the key mark was approximately 8 inches long, and deep enough to expose bare metal.

BREAKING AND ENTERING: Pro Cycle, in the Novi-Ten Plaza, was reported broken into Aug. 13.

Police said cash was removed from a drawer in the store. It was unclear how the store was entered, as the doors were all secure and there was no sign of forced entry.

BREAKING AND ENTERING: A resident on Cambridge reported Aug. 8 that various stereo components and cash were stolen from her home while she was at work.

The woman said she had locked all doors, but left a kitchen window partially open.

Police said the thieves had rummaged through drawers and cabinets throughout the house, emptying them on the floor. A sealed metal box that had been in the closet was found open on the bed.

Citizens with information about the above incidents are urged to call the Novi Police Tip Line at 349-6887.

Novi Briefs

Community appreciated: Novi schools will hold its annual community appreciation day on September 13. In following with tradition, the day is the same as the first home football game of the year.

Admission to the game will be free. Novi's Wildcats play the Clarkston Wolves at 7:30 p.m.

A spaghetti dinner prepared by the district's food service department will be available from 5:30-7 p.m. in the high school commons. The cost is \$3.50 for adults and \$2.50 for students in grades kindergarten through sixth. Preschoolers eat free, but milk costs 30 cents.

Byers drops out: Novi school board trustee Raymond Byers will not run for a trustee's spot on the Michigan Association of School Boards as previously announced.

Byers decided to withdraw his candidacy because association rules limit the number of representatives any one county can have on the board. Byers said he is happy with the job Oakland County's representatives are doing, and decided not to run instead of attempting to unseat an incumbent.

Bids accepted: The low bid for construction of Novi schools' Tech-link was \$6,000 under the budgeted cost for the building.

The Tech-link will join Novi Meadows and Novi Middle school with a high technology facility.

Eleven companies bid on the project with the Bell Company coming in at \$2,960,000, which is \$6,000 under the budgeted cost for the construction.

The company has indicated there were no errors made and it will be able to do the work for the amount it bid, according to a district architect. The next lowest bid was \$9,000 higher than the low bid.

Bel has estimated a May 1992 completion date.

Planning Commission invitation: The Planning Commission and the department of community development is inviting residents to discuss issues of importance in Novi with them.

The commission encourages residents to take a proactive stance on items which they view as important — without the pressures of pending decisions and development concerns. The commission and administration wish to provide a forum for residents to take that proactive approach.

Residents or homeowner associations can participate in that forum by calling the community development department at 347-0475.

Get it while it's hot: The little engine that could be yours is still available for a \$1 ticket (or six for \$5) and lots of luck.

The Novi Historical Society is raffling off a child's motorized Power-wheels fire truck, complete with flashing lights and sirens or a Power-wheels Barbie Corvette Convertible — winner's choice. Second place is a sweep to assist on your sooty chimney. Other prizes include toys and stuffed puppies — Dalmations, of course.

Proceeds will assist the society in the restoration of its 1930 REO Boyer firetruck.

Tickets are available at the city clerk's office or the parks and recreation counter in the Novi Civic Center or at Phil's Barber Shop.

Local swimmer goes national: Novi's All State swimmer Derek Speerschneider attended the 1991 USS Junior National Championships at the University of Alabama-Tuscaloosa, from Aug. 2-6.

Speerschneider competed in the 200-yard IM after qualifying at the Michigan High School State Meet in March and dropped five seconds off his best long-course time.

A week later, the times continued to drop for Speerschneider at the USS Central Zone Championships. He scored points for Team Michigan in seven of nine events, including a second in the 100 backstroke (1:02.32).

Speerschneider added third place finishes in the 200 backstroke (2:15.88), the 200 butterfly (2:14.44), the 200IM (1:16.00) and a member of two relay teams. In addition, Speerschneider placed fourth in the 400IM (4:52.29) and wound up one of the top point-getters for Team Michigan, which went on to win the zone title.

"Derek began his training for these two championships immediately following the high school swim season (last spring) and has trained as many as four hours a day during the summer," his mother Lynn Speerschneider said. "He will now take a break to play football for the Novi High School team."

After football, Derek will join two younger brothers — Michael (Jr.) and Curtis (Fr.) — on the Novi swim team.

Health Notes

Hay fever study: Those who suffer the discomforts of hay fever during August and September every year from ragweed pollen, you should consider volunteering for research studies which will begin shortly. Participants will be testing the efficacy of a new non-sedating antihistamine and a non-addicting nasal spray.

Those who qualify will receive office visits, medications and laboratory tests having to do with the study free of charge. Patients will be compensated for expenses when the studies have been successfully completed. To qualify, you must be between the ages of six to twelve or between eighteen and sixty-five, and have a history of seasonal summer hay fever symptoms.

Screening of patients is taking place now. The study will be conducted by Michael S. Rowe, M.D., and Michael J. Hepler, M.D. of the Allergy and Asthma Center of Southeast Michigan at their Novi office.

Anyone who wishes to find out if he or she qualifies for the study may call Julie Zdanek at 473-8440 now. Or information may also be obtained by writing the Allergy and Asthma Center of Southeast Michigan at 24230 Karim Blvd., Ste. 130, Novi 48375.

Confusion regarding organ donations: A recent column by Ann Landers unintentionally caused readers who had previously supported organ donation to disavow the donation process, according to the Organ Procurement Agency of Michigan (OPAM). The column featured letters from individuals claiming to have been billed for the cost of removing organs from their loved ones for transplantation purposes.

"This is not only an extremely frustrating situation, but a life-threatening one for the more than 1,000 patients currently on the Michigan waiting list for an organ transplant, who must rely on the altruism of family members grieving over the loss of a loved one," said Gerda Lipcan, OPAM Executive Director.

Lipcan said that organ donation is a gift and is always treated as such. The donor's family is never charged.

Families are sometimes unaware of the high costs involved in the final stages of trying to save their loved one's life, and they sometimes interpret these charges as organ removal costs. The family is responsible for the cost of all life-saving measures.

Although the local organ procurement organization assumes all costs associated with the donation process — such as charges for removal, preservation, and transportation — it can be only responsible for these costs once death has been pronounced and consent has been received for organ and tissue donation.

For more information about the organ donation process, call OPAM's toll-free number, 1-800-482-4881.

the NOVI NEWS

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Opinions

As We See It

Give police 'mission' a thorough review

What is the "mission" of the Novi Police Department?

That was the question posed recently by the city's new acting police chief to the Novi City Council. In the most recent council meeting, the new Acting Chief of Police Douglas Shaeffer submitted a proposed "mission statement" for members' consideration.

Now some might say that the "mission" of a police department ought to be obvious. It is there to keep the peace, to enforce law and order, and to arrest criminals.

But Shaeffer suggested there is more to this question — and we agree. Shaeffer explained that there are basically three schools of thought about how police departments should operate and what they should try to accomplish, and that is where his mission statement comes in.

The first school of thought is that police should be primarily reactive, responding to crime incidents when they are reported, arresting and prosecuting the perpetrator.

As Shaeffer pointed out, the flaw in this kind of thinking is that it does nothing to get at the root causes of crime and includes no effort at prevention. It merely responds.

On the other hand, some believe that all crime is preventable and put their emphasis on solving the problems which lead to crime. The problem here, as Shaeffer explained, is that this approach is often ineffective.

The third school of thought, and the one which Shaeffer advocates, is referred to as "Problem Oriented Policing." In other words: this philosophy accepts that some people will commit crimes no matter what, regardless of how much effort may be put to the job of prevention. And for those folks, the police department will still have to respond in a reactive fashion.

But at other times, police may be able to spot trends in crime and launch programs which can indeed root out the causes. This dual approach, Shaeffer contended, may well be the more effective.

Council of course did not discuss the mission statement because the meeting was the first chance they had to see it. But they did promise to give it consideration.



Phil Jerome

Government

And there are a number of questions about this approach which come to mind which the council should put to Shaeffer. What would be the process for figuring out what crimes or category of crimes will get the attention of the police department's prevention efforts? How can a police department determine which areas of crime are susceptible to prevention programs? Are there examples of how the police department can work with other city departments to work on these preventive approaches? Would this approach to prevention likely require new expenditures of city money? Would police department staff have to be reassigned to fulfill this task? And how does this compare to the department's current prevention programs?

We don't expect Shaeffer to have hard and fast answers at this point, having arrived on the job here only a few weeks ago. But the point of our questions is to determine whether this approach constitutes a new direction for the city and just how radical a departure from the old direction this approach will be.

Don't get us wrong. We are not opposed to Shaeffer's proposed "mission statement." On the contrary, we support the fact that he wants to have a statement of philosophy which will guide the police department. And we think that the one he proposed is a pretty damn good one. It sounds reasonable to us.

But as Shaeffer explained it, the point of this is to spur discussion. So we would urge the council to give this thorough going over and encourage them to ask the tough questions.

Ultimately, however, we hope city council will indeed adopt a mission statement for the police department. And we hope it is pretty close to the one acting chief Shaeffer has penned.

A few nasty little thoughts



Phil Jerome

I have a confession this week, folks. It's something I generally try to keep hidden — at least when I'm writing this column, or, when I can be construed as acting in any sort of official or unofficial capacity for the paper.

But the truth of the matter is that I am not always quite as clean-cut and wholesome as I try to come across in my column.

Sorry. Hope I haven't burst any bubbles ... shattered any illusions. But the flat-out truth is that nasty, little impure and/or unkind thoughts occasionally creep into my consciousness.

It's not something I'm proud of. And please don't blame my parents. They did the best they could. They made sure I attended church every Sunday, and it was not unusual for my name to be on the list of students who had both perfect attendance and memorized all the Bible verses in Sunday school.

They say that confession is good for the soul, so, with any luck, my soul ought to be feeling a whole lot better right now.

What brings this sudden compulsion for confession to mind is a phone call I received from Fran Hoppe of the Northville Housing Commission last Thursday.

Fran called to say she had read my column about our class reunion and was interested in the questionnaire I had mentioned — the one in which we asked classmates to respond to a variety of questions ranging from who was your favorite teacher to what were your best and worst high school memories.

Seems like Fran is helping to organize her own high school reunion and thought it might be fun to send out a questionnaire to all of her former classmates. So, she called to ask if I would send her a copy of the one we used. I told her I didn't have a copy of the questionnaire with me, but I felt I could remember most of the questions if she would just like to write them down.

"Well, you'll probably want to include the one about who you always went to date in high school but never did," I said. "That was a fun question. And if you're feeling brave, you will also want to include the 'virgin' question."

"The 'virgin' question?" she asked, puzzled.

And that's when it occurred to me that I had deleted any mention of the infamous "virgin" question from my column about the questionnaire because I didn't want people to think I'm a dirty old man.

"Ooops," I told Fran. "I forgot that I deleted all reference to the 'virgin' question from my column. Please forget that I even mentioned it."

"No no," she insisted. "What was the 'virgin' question? I want to know about the 'virgin' question."

So I told her. Quite simply, the "virgin" question was that we asked people whether they had been a virgin when they graduated from high school.

But we figured some people might be offended, so we softened it up a little by making it a multiple choice question — Yes, No, Or, None of your blankety-blank business.

"Did anyone answer the 'virgin' question?" asked Fran. "About half and half," I answered truthfully. "About half ignored it completely. Left it blank. One girl even retyped the questionnaire and deleted the 'virgin' question entirely."

"But the other half answered it?" queried Fran. "Well, yeah, but the most popular answer was none of your blankety-blank business."

In passing

By Hal Gould



'Sharing'

In a jungle of press releases



Rick Byrne

I think I've been destined to be a copy editor ever since Mrs. O'Donnell's seventh grade English class. She ruled the class with an iron ruler, and was a right-wing guerrilla for good sentence structure and proper usage.

Unfortunately, a lot of it rubbed off on me. I was probably the only kid who ever corrected his father's English in front of company and lived to tell the tale.

Now I'm an adult, and I have a little more self-discipline. If someone dangles a participate in front of me, I can let it go. I can channel the energy into my blue pencil at work. But even the boob-ops of the staff in this office can't compare to the realms of fractured English being turned out by the nation's public relations firms.

Managing Editor Mike Malott estimates that we receive something like 100 press releases a day in this office. As you'd expect, that leaves a lot of room for errors. I can't say it really bothers me that press releases seem to be printed in a language other than my own. It amuses me, and at times it enralls me like ancient Latin prose. And is about as useful.

For instance, the word "service" takes on strange new uses when a PR writer gets ahead of it. Where I come from, when service is used as a verb, it describes what a stud does to a mare. So when I read that "XYZ Co. will service the entire Northville community," I wonder whether I

should tip off the vice squad or congratulate the company for its fortitude. It should have been "XYZ Co. will serve. . ."

Another popular PR move is to remove all the little words like "in" and "of," and replace them with commas, as in "Bill Sellers, Vice President, Marketing, ABC Bank, has announced that . . ."

Taken to the extreme, this phenomenon results in sentences like, "Tom Shifty, Vice President, Personnel, Corporate, Northeast Region, Framingham, Mass., was promoted to Trustee, Headquarters, Corporate."

It baffles me as to why the writer hacks out all those friendly little words, and rearranges the names and titles in an unusable order. It makes me wonder if the writer also backwards, talking, enjoys.

While we're on the subject of titles, I should probably point out that they're a very important part of any press release. PR people know that a client loves nothing better than to hear his title alongside his name. Important people, and even not-so-important people are like that.

At every opportunity, the person's title and any words attached to it — and even those appended near it — should be capitalized. Yet in an effort to hit the highlights, the writer sometimes elevates capitalization to ridiculous heights.

I mean, would you really print a story that said "Joe Bluecollar has been promoted from Broom to Mop in the Custodial Engineering Division?"

Weedling through this jungle is a tough job, but if somebody's got to do it, it might as well be the copy editor. Oops! I mean Editor, Copy.

Buckle Up

Avoid the summertime blues.



POLICE SKETCH

Back seat driving leads to accident

By SUZANNE HOLLYTER
Staff Writer

One Novi student learned the importance of ignoring backseat drivers this summer.

Three district-sponsored, driver education classes ran from June 17 until July 11.

On student reportedly was flustered by a complaining backseat driver while practicing in the high school parking lot.

The driver became nervous enough to drive over a curb into a light pole.

Acting Superintendent William Barr said students in previous years have inflicted minor scratches on cars by running over pylons in the

school parking lot, but this was the first accident causing major damage in several years.

No one was injured, but repairs to the bumper cost \$1,800. The program was insured through the district's transportation department.

In total, drivers' education cost Novi schools \$710 in gas, \$576 in insurance and \$1,120 in rental fees.

As a result of the program, 85 new drivers are on the road with permits allowing them to drive with a parent in the car.

In 30 days or when the drivers turn 16, whichever is later, the drivers will be on the road alone.

A total of 93 students signed up for drivers education.

The post patrols Novi area highways. According to Tom Taliaferro, personnel manager for the state police in Lansing, the "temporary furlough" will affect about 1,200 workers in the department. He said government leaders were adamant about not including troopers in the layoffs.

"The legislature and governor felt that the citizenry would be best served by troopers staying at work," Taliaferro said.

The furloughs are expected to save the department nearly \$700,000 in the current fiscal year, he said. Statewide, Taliaferro said, furloughs are projected to save \$14.2 million.

Reasoning behind the move was simple, he said. "There is a shortage of money to operate the state government," Taliaferro said.

The furloughs had to be taken by workers by Oct. 1, the beginning of the state's '91-'92 fiscal year. The period ending tomorrow was suggested

by the state for the four-day layoffs.

Taliaferro said the state has made no decision about additional furlough days after Oct. 1. Rumors around the state capital are that as many as 14 layoff days may be planned for the new fiscal year, he said.

"We hope not," Taliaferro said. "It costs me a piece of change."

Moulis said many are unhappy about the cost-saving move at the Northville post, including himself.

"I'm not too thrilled about it," he said. The post commander said similar furloughs were issued down by the state about a decade ago. Moulis, who was a post commander near Jackson at the time, said a riot at the prison brought him back to work during the furlough.

"On the one hand, I'm laid off," he said. "But I'm still expected to do my job."

Four were dropped for attendance policy violations and four failed, leaving 85 graduates from the program.

Only one session was offered this summer. Two sessions normally are run during summer months, but Barr said he believes the number of students taking private lessons has decreased the number of enrollees in public school lessons.

Consultant hired to view school facilities, classes

By SUZANNE HOLLYER
Staff Writer

Novi High School's facilities and curriculum will be put under the scrutiny of a paid educational consultant.

A High School Facilities Task Force Committee targeted many improvements needed at Novi High School. In a presentation to the school board earlier this year, the committee recommended a consultant be hired to lead a study on the needs of the high school.

Earlier this month, consultant John Childs was hired by the school board.

Childs is the former dean at Wayne State University. He is now an administrator at Child's Consulting Associates, Inc.

His services will cost the district \$90 an hour for an estimated 108 hours. The total cost is estimated at \$9,720.

But Childs must complete the first part of the study spending no more than \$1,700. When that phase is complete, he will present a detailed cost estimate to the school board.

The board approved the expenditure August 1, adding that the cost cannot exceed \$12,000 without board approval.

Acting Superintendent William Barr said he expects the evaluation to be complete by October.

Childs will hold a meeting to get the project under way.

According to Barr's written recom-

mendation that the board hire Childs, the consultant's other goals include:

- To collect the school's curriculum, master schedule and course requirement policies. He will then provide a detailed definition of work necessary to complete the full study.
- To build a data base from electronic and manual records to compare student course completions and requirements for the 1987 through 1990 school years.
- To conduct focus group meetings for input on future curriculum, technology usage and community developments.

- To apply expertise, knowledge of educational trends, technological applications, and social and economic constraints to the obtain data and focus group input.
- To design, develop, write, review and present a final study report.

Based on the final report, the school board may change course offerings or put a bond issue before the voters to fund any proposed improvements in the high school facilities.

But it's too soon to assume the consultant will recommend improvements that will require a bond issue to implement, Barr said.

The district will have plenty of time to begin implementing any recommendations before next school year, board Vice President Robert Schram said.

"We're well within any time lines for anything we would want to do," he said.



Mara Opperman, age 5, participating in Tollgate's equestrian program

Fundraiser to be held for Tollgate

Continued from Page 1

Northville Saddlery is among the sponsors. The Northville shop is a big supporter of the Exceptional Equestrian program, Richards said.

Proceeds from the polo match will go toward operating costs of the program. Tollgate also hopes to build an indoor riding facility in the future, she said.

Reserved seating tickets must be purchased in advance at Tollgate. Call 347-3860 for more information. General admission tickets will be available the day of the match.

Answer on Novi grant expected

Continued from Page 1

"If the Fuerst money ever comes through, I understand there might be a challenge, but I'm not sure," Shulman said.

"We really need a good fairy to donate some land because there is no money available. We had looked at three different areas when we talked about getting a grant. We picked one. We have two other areas we'd like to develop but we have no money," Shulman said.

Causes of urban sprawl named

By TIM RICHARD
Staff Writer

Local public officials will get their first look Friday at a regional report blaming "urban sprawl" on racial bias, fragmented local government, federal policies and heavy property taxes.

The Southeast Michigan Council of Governments' executive committee will see the result of a year-long study when it meets at 2 p.m. in the historic Botsford Inn in Farmington Hills.

The staff-written report stops short of making any recommendations — such as regional government. But growing numbers of politicians now view regionalism favorably as a result of a half-dozen meetings over the last year.

The culprit is "urban sprawl" — the eating up 40 percent more land, including farms and woods, to serve a 6 percent population growth over the next 20 years.

The flip side of that coin is abandonment of older cities, with their underused streets and utilities, and isolation of poorer populations.

The SEMCOG study will be outlined by Mar-

lynn Gosling, an Oakland County commissioner from Bloomfield Hills; E.A. Jackson Morris, supervisor of Pittsfield Township in Washtenaw County; and Ed Hustoles, planning chief of the seven-county agency.

The study says wasteful land use will continue the next 20 years — and everyone's quality of life will deteriorate — unless current policies are changed.

Causes of urban sprawl, the SEMCOG report concludes, are many:

- Racial bias — worst of any region in the U.S. It will block the assimilation of an increasingly diverse population.
- Overbuilt water and sewer lines. They created a need for more development to pay off bond issues.
- The perception of environmental degradation in older areas.
- Low-density housing. "The large lot/large house combination yields higher property taxes" but eats up land faster than the population grows.
- Growth of service and research industries.

They prefer "green field sites on the fringe" of the region.

- Public subsidies in suburbia of mortgages, water and sewer lines, and roads, aggravated by tax abatements.
- "Fiscalized" land use decisions. "Land is zoned only for its fiscal potential (profits and property taxes) rather than for its best use."

- Over-reliance on property taxes by local government. Local units make zoning decisions primarily to generate property tax revenue.
- Fragmented local government. More than 200 units make home rule decisions "that are individually in the best interests of local communities even while they often constitute, in the aggregate, a pattern of disjointed development."

- Regional problems. The last 40 years have seen "a steady growth of problems that have ignored political boundary lines." Local officials can hardly cope with local problems let alone regional problems such as infrastructure, public transit, air and water quality.

State police provide state fair security

Everyone thinks of the Michigan State Fair as fun. But for Northville's state police post commander Jack Moulik, it's work.

For the fifth straight year, Moulik will be in charge of state troopers at the fair. The Michigan State Police provides all law enforcement at the fair, which convenes later this week and runs through Sept. 2.

"It comes with being at Northville," Moulik said.

The commander at the post has been heading law enforcement at the fair since the late '60s, he said. Several other officers, including assistant post commander Bob Clark, will also serve at the fair.

State troopers from the "lower half of the lower peninsula" are

brought in to patrol fair grounds, Moulik said. A total of 56 officers will be on duty.

Moulik described crime activity at the fair as minimal. He said troopers usually handle between 150 and 180 incidents at the fair ranging from lost property to assault.

By far, the most common incident, though, is lost children. Between 300 and 400 children lose sight of their parents at the fair, Moulik said.

The post commander said he looks forward to the state fair each year.

"I enjoy it," Moulik said. "but when it's over, I'm glad it's over."

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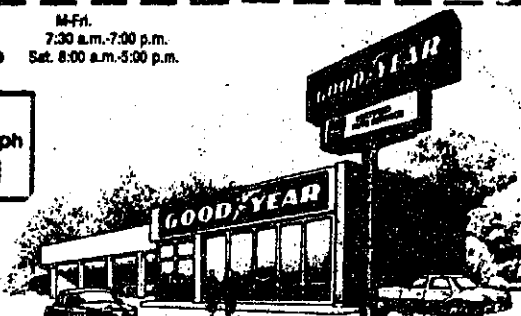
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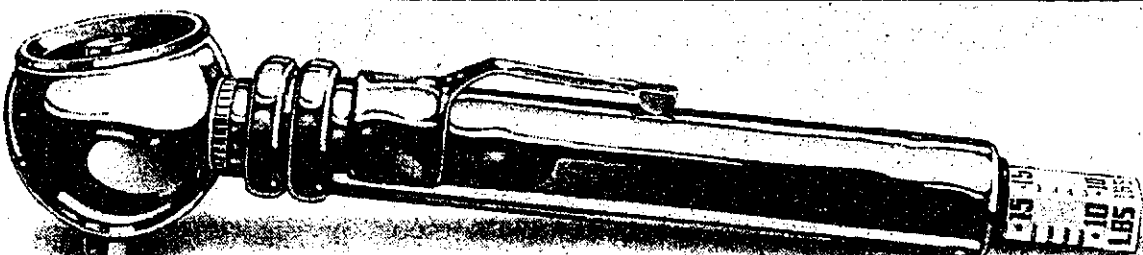
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CREATIVE DINING

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MONDAY
August 19, 1991

Eleanor & Ray Heald/Wine

Rhone shows off France's finest

Americans are accustomed to identifying wines by the name of the wine's principal grape variety.

The grape wines of France are generally given place names rather than grape names and the wines are frequently blends of several grape varieties. California winemakers blend merlot with cabernet sauvignon because that is exactly what has been done for centuries in Bordeaux.

In France's Rhone Valley, which stretches 140 miles south from Lyon to the Mediterranean Sea, the grape varieties used to produce the mighty red Rhone wines are syrah (see-rah), grenache (gre-nahsh), cinsault (san-so), and mourvedre (moor-vedr). The Rhone Valley is divided into two distinct sub-regions — north and south.

The principal red grape variety in the north is syrah. The red wines of the south are always blends and may consist of as many as 13 grape varieties.

Place names (appellations) given northern Rhone wines are Hermitage (air-me-tahj), Crozes Hermitage (crows air-me-tahj), St. Joseph (san zho-sef), Cornas (cor-nahss) and Cote Rotie (coat roat-ee). In the south, principal red wine place names are Cotes du Rhone (coat dew rone), Cotes du Rhone Villages (ver-lajh), Chateauf-neuf-du-Pape (shot-toe-nuff dew pop), Cotes du Ventoux (coat dew vawn-too), Vacqueyras (va-kay-ras), and Gigondas (jhe-gone-dahs).

We are particularly fond of red Rhone wines, especially those of Paul Jaboulet Aine. Gerald Jaboulet is the managing director and the fourth generation of Jaboulets to guide the firm, which annually produces 10 percent of the nearly two million cases of wines from the Rhone. We had the opportunity to taste and discuss the 1989 vintage with him on his recent visit to Michigan.

"When I arrange a tasting of Rhone red wines, I always begin with the wines of the south and work my way north," explains Jaboulet. "This is because the southern wines are blends of several grape varieties, grown in a warmer climate. They are softer and more approachable when young. Northern wines are made principally of syrah and tend to be more muscular and tannic, with greater longevity."

The following wines are discussed in Jaboulet's preferred order and represent a sampling of some of the region's best wines.

1989 Chateauf-neuf-du-Pape "Les Cedres" (\$24). Our Les Cedres is more popular than the regular Chateauf-neuf-du-Pape because it is more complex and will age better," Jaboulet comments. This wine is produced from grenache, syrah, mourvedre and cinsault from a Jaboulet proprietary vineyard surrounded by cedar trees which give it its name.

Grenache lends character to Chateauf-neuf-du-Pape, while syrah gives tannin, elegance, and longevity. Les Cedres usually exhibits hints of pums, black currants, blackberries, and black plums.

1989 St. Joseph "Le Grand Pompee" (\$21). St. Joseph is an expanding appellation on the west side of the Rhone River. Situated on very steep, eastern slopes, it is difficult to work the vineyards of St. Joseph. The wine is pure syrah, but without the character of Hermitage because of its eastern exposure. After five o'clock in the afternoon, there is no sun on St. Joseph, but there is still sun on Hermitage.

"We call this the Beaujolais of the Rhone River," Jaboulet says. "The wine is pretty, charming, elegant, without much tannin, and harmonizes with any type of food. When chilled, it will complement fish."

WINE SELECTION OF THE WEEK

The following Rhone wines are produced by the house of Paul Jaboulet Aine.

1989 Gigondas (\$19) is 100-percent Grenache highlighting ripe plummy fruit with gentle spiciness. The wine's full flavors are balanced by a fruitily finish that's generous and structured yet finesseful.

1989 Muscat de Beaumes-de-Venise (\$25) is a white Rhone dessert wine showcasing the flowery nose of the muscat grape, followed by richly sweet nectar and full fruit flavors of peaches, apricots, kiwi and pineapples. It should be served well-chilled. Jaboulet explains, "This is a wine to drink young because it loses its fruit very quickly. It should be consumed before the end of the year. A year from now, this wine will be completely different because the fruit will disappear and it will just be a very sweet wine."



Use your imagination — almost any fresh, firm vegetables team up well with fish or meat on the grill

Summer-izing the best This season's bounty is available and fresh

By LINDA SUSAN DUDLEY
Copley News Service

Summer is a season that can slip up on you.

Wasn't it just Easter a week or so ago? Wasn't it just yesterday that you had six weeks to shape up for bathing suit weather?

And all of a sudden, it's screen-door weather. Barbecue time. Days that stretch past 8 o'clock.

When it comes to meals, the summer season's best is fresh — and cool and light and served outdoors.

Take advantage of summer's fresh offerings. It's the cool thing to do.

GRILLED VEGETABLES

olive oil
lemon juice or wine vinegar
salt and pepper to taste
potatoes, small red or new, halved and cut into thick slices

onions, red, yellow or white, peeled, halved or quartered, but with root portion attached to hold segments together

artichokes, boiled for about 10 minutes and drained, then trimmed completely to the hearts

Belgian endive, root trimmed but attached, halved lengthwise

mushrooms, preferably large and thick, trimmed (halved or quartered if very large)

asparagus, preferably large stalks, with tough ends trimmed

Mix oil coating by mixing 3 parts oil to 1 part lemon juice or vinegar. Prepare vegetables and brush with coating mix and sprinkle with salt and pepper if desired. (Remember, however, that grilling will probably intensify flavor of vegetable so you may not want salt.)

Place vegetables on grill. Longer-cooking vegetables, such as potatoes, should be put on first and over higher heat. Watch to turn them as they begin to brown and then to put them on cooler area of grill to finish cooking. Sliced potatoes cook faster than whole or halved ones.

For onions, the outside cooks first; a little charring can be delicious, especially as this contrasts to the sweet inside.

Artichokes take on a roasted flavor. Large hearts may be cut in half, if desired. Hearts should be grilled over fairly low heat, and turned as they turn color.

Cook Belgian endive slowly to a golden brown.

Mushrooms cook quickly and should be brushed frequently with oil coating so they don't dry out.

Grilling asparagus brings out the vegetable's natural sweetness and intensifies green color. Take care not to overcook.

When choosing vegetables, look for an assortment that contrasts in texture in color. Move vegetables that need longer cooking to a cooler place on grill to finish cooking. Brush with oil coating as vegetables cook at end of cooking time.

SEAFOOD ON THE GRILL

For cooking seafood on the grill, here are some hints from the California Fisheries and Seafood Institute.

● To prevent fish from sticking to the barbecue, spray cold grill with non-stick vegetable spray or brush with any salad or cooking oil.

● Always cook fish on preheated grill.

● For tender fish fillets or kabobs, place a sheet of greased foil, cut just large enough to hold a single portion of fish on grill. Use skewer to poke holes in foil, then place fish on foil.

● Before placing fish on grill, have coals cooked down to even, gray ash. This means starting charcoal 30 to 45 minutes before cooking.

● After placing fish on grill, brush it often with marinade of lemon juice and oil mixture. Mix melted butter or oil on basis of 2 parts to 1 part lemon juice.

● If fish is less than 1 inch thick, cook about 7 to 8 minutes, turning only once. Thin fillets do not need to be turned at all. If it is 1 to 2 inches thick, allow 10 to 15 minutes. Fish is cooked when flesh changes from translucent to opaque. Take care not to overcook.

Serve this marvelous sauce over vanilla ice cream, or cake . . . or anything else sinfully delicious. It would even make a tasty sauce to serve with ham. The time for these plump sweet cherries is short. Generally the season only extends from June to August.

BURGUNDY CHERRY SAUCE

2 cups fresh sweet cherries, pitted and halved

3 tablespoons orange sauce

3 tablespoons Burgundy wine

¼ cup sugar

1 tablespoon grated orange peel

1 tablespoon cold water

2 teaspoons cornstarch

Combine all ingredients except water and cornstarch. Cover and simmer gently five minutes. Combine water and cornstarch; stir into cherry mixture. Cook and stir until thickened and clear.

This fruity salsa is perfect over grilled fish, especially swordfish. Apricots are a source of vitamin A, potassium and fiber.

FRESH APRICOT SALSA

1 cup diced fresh apricots (3 or 4 apricots)

¼ cup diced fresh or canned pineapple

¼ cup chopped onion

1 small avocado, diced (¼ cup)

¼ cup red bell pepper, seeded and diced

1½ tablespoons lime juice

1 teaspoon finely chopped cilantro

Yield 4 servings.

In medium bowl combine apricots with next 4 ingredients. Sprinkle apricot mixture with lime juice and cilantro; toss and chill until ready to serve.

NECTARINE HOT AND CHILLY THAI SALAD

½ cup each corn oil and lime juice

2 tablespoons each chopped fresh mint leaves, cilantro and pickled jalapeno chili, seeded

¼ teaspoon sugar

12 ounces coil vermicelli, cooked, rinsed in cold water, drained and cooled

½ cup chopped red onion, peeled

lettuce leaves

¾ pound medium-sized shrimp, shelled, cooked and chilled

3 fresh nectarines, sliced

1 cucumber, peeled and sliced

dried, crushed red chili flakes

Yields 4 servings.

Combine in jar first 6 ingredients. Cover with tight-fitting lid and shake vigorously until well blended; set aside. In medium bowl, combine pasta, onion and half of dressing; toss until well mixed.

Continued on 2

Chef Mary Brady

Reflections on starting a new restaurant

My husband and I are opening a bar and grill. It's the third he has been involved in and the second for me.

With a combined experience of 40 years, one might think it would be easy. It isn't. Our name is at stake. We are putting ourselves on the line once again.

Daily decision-making in an operating restaurant is easy. The considerations are routine. The guests are the major concern; they are why we're here.

But the decisions before opening are awesome. For example, decisions must be made about menus, uniforms, hiring, purveyors, beer and wine selections, linen, dishes, glassware and silverware. They are endless, mind-boggling.

For instance, our reputation has been

built on great burgers, excellent caesar salads, steak dinners, shrimp cocktails and great drinks. The Brady's on Seven Mile and Greenfield never had a deep fryer or an automatic dish machine. Waitresses did food preparation before shifts, and the kitchen was small and open with a grill and minimal refrigeration. If you needed backup food, a large walk-in cooler was down 30 steps, as was the store room.

There were about 65 seats. Seven Mile was a stop-off on the way to or from events, like when the Red Wings played at Olympia or the Pistons at Cobo. Joe Louis Arena hadn't been considered in those days. The Fisher was lit up much more. Downtown was the place to go.

Also, ours was a true neighborhood meet-

ing spot. Many of the customers were area residents. Literally generations of families have been guests in our restaurants. Great-grandparents bring in new babies, and we are honored.

In 1979, Diamond Jim's in Southfield was born. We went to a 5,000-square-foot space serving 225 people. What a change. Menus grew in size. French fries were "admitted." The kitchen was minimal by today's standards, but mammoth compared to Seven Mile. It required a crew of five instead of two; ten waitresses versus one or two.

The bar room was a fairly accurate copy of the first Brady's, but it took eight years for it to have that "lived-in" feeling. The grill finally became as good as Seven Mile's — it was worn, nicked and seasoned.

Now we're doing it again. It has been more fun this time. We are more knowledgeable, and designing the restaurant to be a fun, easy spot is a bit more natural. The kitchen has grown again, many times the size of the earliest. It is open, as it was over 35 years ago.

Many of the old favorites are still on the menu in addition to new exciting items. The logo is new but a contemporary variation of the original. The dishes and glasses have been ordered, a bar built and the interviewing and hiring started. The beginning of the end to opening a new restaurant is quickly approaching.

One of the questions we ask prospective employees is to name a long-term goal. Many

answer that they want to have their own restaurant. Why? It is a hard, brutal business. The market trends are very volatile, food prices vary greatly from day to day and week to week, and the hours get to you.

So why do we do it? There are some simple explanations: challenge, creativity and intensity; constant change and versatility; fun; the pleasure of encountering so many different people each day, striving to make everyone happy.

It boils down to a love-love relationship. We love our work.

Northville resident Mary Brady is a certified executive chef.

The Refrigerator Door

FOOD FESTIVALS: Here's a taste of a two of the popular summer food festivals around Michigan:

- The Presque Isle Lighthouse, just north of Alpena, will host a Pig and Corn Roast Aug. 31. For this one-day occasion, guests can climb the otherwise off-limits lighthouse.
- Romeo, one hour north of Detroit on M-53, will hold a Peach Festival Aug. 29 to Sept. 2 including an antique car show and a carnival in addition to fresh peaches, a peach bake-off and fresh baked peach pie.

LOW-FAT BEEF: GFI America, a Minneapolis-based meat processor, has introduced SmartMeat, beef which it says has less saturated fat, total fat, cholesterol and calories than grain-fed beef. The company says it uses solid muscle meat from selected lean cattle, then makes it tender and flavorful through a process called Vacu-Marble. SmartMeat will be available at selected supermarkets and restaurant chains. For more information, call (612) 872-6262.

OATS CONTEST: Changing a favorite recipe to make it healthier could win you \$10,000 in the second annual Quaker Oats It's the Right Thing To Do recipe contest. Last year, participants improved recipes by boosting fiber and trimming fat, cholesterol, sodium and sugar in recipes. This year, contest sponsors have added a new category—breakfasts—to last year's categories, which were main dishes, breads, muffins and desserts/cookies.

In addition to be \$10,000 grand prize, four first prizes (\$3,000), four second prizes (\$1,000) and ten honorable mentions (\$50) will be awarded.

To obtain a copy of the rules, send a stamped, self-addressed, business-size envelope to Quaker Contest Rules, P.O. Box 1370, Barrington, IL 60011.

Beginning November 1, send your entries to Quaker Oats It's the Right Thing To Do Recipe Contest, P.O. Box 530, Barrington, IL 60011. Entries must be postmarked by midnight Nov. 29 and received by December 6, 1991.

FROZEN FOOD: Goya Foods has three new frozen food products: Goya Tamales, Goya Bean 'n' Beef Burritos and Goya Flour Tortillas. Each 16-ounce package of Goya Tamales contains four individually packaged tamales, ready for stovetop or microwave oven cooking. Each 10-ounce box of Bean 'n' Beef Burritos contains two burritos that can be baked, pan-fried or cooked in the microwave. Goya Flour Tortillas are available in two sizes, and are packed in 14- and 18-ounce bags. Each bag contains 12 tortillas that can be steamed, baked or served in place of bread.

WEIGHT WATCHERS: Weight Watchers Frozen Foods have been reformulated and now contain an average of 14 percent less fat, 20 percent less sodium and 19 percent less cholesterol, according to the company. The line includes 44 entrees, 15 desserts and 16 breakfast items.

LEAN CUISINE: Stouffer's Lean Cuisine is being reformulated to contain reduced amounts of fat, sodium and cholesterol. The company says all 34 entrees are being reformulated to be at least 95 percent fat-free, with no more than 30 percent calories from fat, less than 600 milligrams of sodium, and less than 60 milligrams of cholesterol.

NUTRITION INFORMATION: The Food Marketing Institute, the American Academy of Pediatrics and the American Dietetic Association recently launched a nationwide nutrition campaign aimed at encouraging families with children ages two to six to make better food choices. Four free booklets offer information concerning reducing fat and cholesterol, avoiding arguments about food and healthy food choices. To obtain free copies of the brochures, you must include the brochure code in the address where indicated. The codes are Good Nutrition, Healthy Foods, Food Hassles and Cholesterol. Send a self-addressed, stamped, business-size envelope to the American Academy of Pediatrics, Department C—(Brochure Code), P.O. Box 927, Elk Grove Village, IL 60009.

MICROWAVE COOKBOOK: The Microwave Cooking Institute and the Reynolds Wrap Kitchens have teamed up to bring "Microwave Speed Meals." Each of the easy-to-assemble, quick-cooking recipes uses Reynolds Microwave Wrap. This cooking paper is the first product designed specifically to withstand the high heat and tough demands of microwave ovens.

To order "Microwave Speed Meals," send your name, address and \$1 to: The Reynolds Wrap Kitchens, Microwave Speed Meals, P.O. Box C-32003—Dept. FE-116, Richmond, VA 23261-2003.

The cookbook has 32 pages filled with tips and recipes from snacks to main dishes to desserts. Each recipe includes nutritional information and exchange values.

RECIPE CONTEST: Sutter Home Winery and Kraft USA have joined forces to sponsor the second annual "Build a Better Burger" recipe competition. For contest rules, send a self-addressed, stamped envelope to: Build a Better Burger Entry Request, 2716 Ocean Park Blvd., Suite 1050, Santa Monica, Calif., 90405.

COMMUNITY COOKBOOK AVAILABLE: The First Presbyterian Church of Northville is selling a community cookbook full of favorite recipes from Northville and the surrounding area. Books are \$6.50 each and are on sale at the church. For more information call 349-0911.

DIETARY GUIDELINES: The federal government has updated its nutritional guidelines to help consumers sort out conflicting nutrition advice. They are offered in "Dietary Guidelines for Americans," a free booklet that includes suggested weight charts and advice on controlling weight and reducing fat in your diet. To obtain the booklet, write to Consumer Information Center, Department 514X, Pueblo, Colo. 81009.

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

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1 tablespoon instant minced onion
1 tablespoon softened butter or margarine
2 teaspoons dried dill weed
1 teaspoon baking soda
1 egg beaten
2 1/2 to 3 cups all-purpose flour

Soften yeast in warm water. Heat cottage cheese to lukewarm and combine with yeast mixture. Add remaining ingredients, except flour, and blend together. Add enough flour, in several additions, beating well after each, to form a stiff dough. Cover with buttered wax paper and a linen towel. Let rise in warm place (80-90 degrees) until light and double in size, about 50-60 minutes.

Stir down dough and turn into a well-buttered round ceramic or glass casserole (1 1/2 qt. size). Cover and let rise again in a warm place until light, about 30-40 minutes.

Bake in preheated 350 degree oven for 40-50 minutes until golden brown. Brush with melted butter and sprinkle lightly with salt. Remove from casserole and cool on rack. Serve warm. Makes one round loaf.

HERBED BREAD FROM A BOX

The herbs may be changed to suit your taste.

1 pkg. (13 1/2 oz.) hot roll mix
1/4 teaspoon nutmeg
1/4 teaspoon sage (or rosemary)
1/4 teaspoon thyme
1/4 teaspoon oregano (or marjoram)

One grain, amaranth, is new to me. It is very high in protein and is available as an un-bulked whole-grain. A finely ground flour and in pasta. Substitute 1/4 cup of this flour for all-purpose flour for a fresh and unusual flavor. Look for it in health-food stores.

Just about anything can be added to bread dough. Fruits, nuts, meats,

Mix hot roll mix as directed on label, add seasonings with flour mixture. Cover with cloth and let rise in a warm place about 40 minutes or until doubled in size. Punch down and roll or pat into a 9 by 5-inch rectangle; place in a greased loaf pan 9 by 5 by 3 inches. Cover and let rise 30 minutes. Bake in 375 degree oven 35-40 minutes or until done. Remove from pan and cool on rack. Makes one loaf.

GARDEN-FRESH HERB BREAD

The combination of herbs in this recipe can be changed to use herbs growing in your garden.

2 cups warm water
2 pkgs. active dry yeast
1 teaspoon sugar
1 tablespoon instant chicken bouillon
1/4 cup brown sugar
1/4 cup oil
3 cups unbleached all-purpose flour
2 tablespoons finely chopped fresh chives
2 tablespoons finely chopped fresh parsley
2 tablespoons finely chopped fresh dill
2 tablespoons parmesan cheese
3-3 1/4 cups unbleached all-purpose flour

Combine first three ingredients and let sit 5-10 minutes to activate yeast. Stir in the next four ingredients and beat well. Blend in the herbs and cheese. Gradually add the remaining flour; turn out on a floured board and knead until smooth. Place in a greased bowl, turning once to grease the top. Cover and let rise until double in bulk, 45-60 minutes. Knead dough down in bowl and divide in half. Shape into loaves and put in 9 by 5 inch rectangle pans, or shape into balls and put into round pans (well-greased). Cover and let rise until almost doubled, 30-45 minutes. Bake 350 degrees for 40-45 minutes. Cool on wire racks. Makes 2 loaves.

chives, vegetables and wine enhance the flavor; so do many herbs. Try one or more of the following: basil, chives, dill, garlic, marjoram, parsley, rosemary, salmon, sage, savory, tarragon or thyme. Herb seeds

also add their special pizzazz. Anise, caraway, cumin, dill, fennel, poppy and sesame are possibilities. Ground spices such as cinnamon, nutmeg, and coriander also change the taste and are fun to try.

There is no set way to incorporate herbs into breads. Dried herbs can be mixed with the dry ingredients; fresh or dried herbs can be mixed with the liquid or infused in the oil before they are mixed with the dough.

Kneading herbs into the dough will also work. A pinwheel effect can be achieved by sprinkling them over the dough when it is flattened and rolled, before it is put into the pan.

As a general rule, use a tablespoon of dried herbs or 1/4 cup of fresh for each loaf. Used alone or in combination with others, herbs can help you make a bread to suit your own palate.

Here are some combinations to get you started: equal parts sage (or garlic chives, oregano) and parmesan; equal parts basil and chives; one-fourth teaspoon nutmeg with a half tablespoon of thyme; or plain parsley added to the dough. All are good. A quarter cup of rosemary is also recommended.

Becky, of Becky's Oven in Royal Oak serves the wholesale and retail trade. She told me that when onions are put in bread a bit of garlic will sweeten the flavor. For two loaves, use less than 1/4 teaspoon garlic and 1/4 cup of dehydrated onion flakes, or 1/4 cup fresh onion.

Dave Auers, of Baking by the Auers in Southfield (also wholesale and retail), uses only fresh herbs and ingredients. He makes bread using rosemary, basil and red and yellow peppers.

Jim Maier, Executive Chef, Henry Ford Museum, Greenfield Village, suggests sprinkling the herbs used in the bread on top of the loaf before baking. If the top is lightly brushed with water or egg and water, the herbs or seeds will adhere better. To add crunch to some breads, corn meal is sprinkled on the bottom of the pan.

Breads can be made quickly using one bowl, or at a more leisurely pace (especially when yeast is used). Whether you begin with frozen dough or a box mix or start from scratch, experiment and enjoy. Bread making has been around for a long, long time, and many wonderful meals can be planned around this simple food.

Radical rhubarb

Fruity vegetable enjoys its comeback season

By LINDA SUSAN DUDLEY
Copy News Service

Rhubarb is an old-fashioned food you may remember from your grandmother's table. Surprise: It's being discovered again.

Part of rhubarb's new appeal is to the health- and environment-conscious consumer. Rhubarb contains significant amounts of calcium, potassium and vitamins A and C. And because rhubarb has abundant natural resistance to most garden pests, it can be grown pesticide-free.

While rhubarb is an ancient plant, the cherry variety was developed by an Orange County, Calif., family named Cleugh around the turn of the century.

Once, their rhubarb covered several thousand acres of agricultural land in that county, but real estate development reduced the Cleugh's rhubarb-growing acreage to only five acres. That's when the remaining plants were bought by Mike Horvath and moved to Valley Center, Calif.

In the field, cherry rhubarb shows long, bright-red stalks crowded with dark-green leaves (the leaves are always discarded before cooking). It cooks up to a dusty pink that looks inviting in sauces, baked goods and even wine.

Although rhubarb is really a vegetable, it is traditionally prepared like a fruit, sweetened with sugar or some other sweetener to mellow its normally tangy flavor. It is most often served cold or at room temperature, but it can be served warm, too.

In small saucepan, over low heat, melt remaining butter. Stir in brown sugar and cinnamon. Sprinkle over rhubarb. Bake for 25 minutes, or until wooden pick inserted in center comes out clean. Cool on wire rack for 10 minutes.

RHUBARB YOGURT

1 pound rhubarb, chopped
2 cups fresh brown sugar
1 tablespoon grated orange rind
1 tablespoon orange juice
2 1/2 cups plain yogurt

RHUBARB SAUCE

4 cups chopped rhubarb
1/4 cup water
1 cup sugar (or to taste)

Yields 8 servings.
Cook rhubarb in water until tender. Add sugar. Stir to dissolve. Cook until rhubarb is softened. Rhubarb sauce can be served plain or as a topping for shortcake, ice cream or pears.

RHUBARB-RASPBERRY SAUCE

1 pound fresh rhubarb, trimmed and cut into chunks
1 package frozen raspberries
1/4 cup sugar

Yields 8 servings.
Combine all ingredients except peaches and pastry; mix and blend.

Linda Susan Dudley is food editor of the San Diego Tribune.

Yields 8 servings.

Combine ingredients and cook over very low heat, stirring often until rhubarb is tender. Do not overcook.

Use sauce either warm or chilled as a topping for waffles, pancakes, biscuits or toast. Keep it on hand in a tightly covered jar in the refrigerator.

RHUBARB STREUSEL CAKE

1 1/2 cups all-purpose flour
1/4 cup sugar
1 1/2 teaspoons baking powder
1/4 teaspoon salt
5 tablespoons butter or margarine, cut into small pieces
1 egg
1/4 cup milk
1/4 teaspoon vanilla
3 cups thinly sliced fresh rhubarb
3 tablespoons butter or margarine
1/4 cup brown sugar, firmly packed
1/4 teaspoon cinnamon

Yields 9 servings.

Preheat oven to 400 F. Grease 9-inch square baking pan. In mixing bowl, combine flour, sugar, baking powder and salt. With fingertips, rub 5 tablespoons butter into dry ingredients until mixture resembles cornmeal.

In small bowl, beat egg with milk and vanilla. Stir into dry ingredients until just blended. Spread batter into pan. Scatter rhubarb over top; press in gently.

In small saucepan, over low heat, melt remaining butter. Stir in brown sugar and cinnamon. Sprinkle over rhubarb. Bake for 25 minutes, or until wooden pick inserted in center comes out clean. Cool on wire rack for 10 minutes.

RHUBARB SALAD

3 cups rhubarb, finely cut
1/4 cup sugar
Salt, to taste
1/4 cup water
1 (6-ounce) package strawberry gelatin
1 cup celery, finely chopped

Yields 8 servings.
Blend rhubarb, sugar, orange rind and juice in saucepan and cook gently until tender. Stir in yogurt. Taste and add more sugar if necessary. Chill before serving.

RHUBARB PIE

Line 9-inch pie pan with pastry and fill with cut rhubarb. Blend together sugar, flour and butter; add well-beaten eggs and beat mixture until smooth. Pour over rhubarb in pie pan. Cover with top crust, press down and flute the edges, cut a design or slits in crust to allow for steam to vent.

RHUBARB PIE

Preheat oven to 400 F. Turn down to 350 F and bake pie for 35 minutes or until rhubarb is soft.

RHUBARB PIE

Bake in 450 F oven for 10 minutes, reduce heat to 350 F and bake for an additional 40 minutes.

Linda Susan Dudley is food editor of the San Diego Tribune.



Rhubarb, old-fashioned fruit (actually a vegetable, but prepared like a fruit) is enjoying new popularity

2 1/2 cups water
1 tablespoon lemon juice
1/4 cup chopped nuts
Yields 6 servings.

STRAWBERRY RHUBARB CUSTARD PIE

2 (8-inch) unbaked pie crusts
2 cups rhubarb cut into 1-inch pieces
2 cups fresh strawberries, cut in halves
1/4 cups sugar
3 tablespoons flour
1/4 teaspoon nutmeg (or more to taste)

3 cups cut rhubarb
1 1/4 cups sugar
3 tablespoons flour
1/4 teaspoon nutmeg (or more to taste)
3 tablespoons butter, melted
2 eggs, lightly beaten

Place strawberries and rhubarb on bottom crust. Mix all other ingredients well; pour over top and spread around fruit. Top with solid crust; make a lattice weave for top crust; flute edges.

Preheat oven to 400 F. Turn down to 350 F and bake pie for 35 minutes or until rhubarb is soft.

RHUBARB PIE

Bake in 450 F oven for 10 minutes, reduce heat to 350 F and bake for an additional 40 minutes.

Linda Susan Dudley is food editor of the San Diego Tribune.

Lois Thieleke/Home Economist

Freezing is fine if the cook takes care

Make a friend of your freezer. A freezer can help you add variety to your meals and save time and money.

Remember, though, that a freezer does not work miracles on over-the-hill foods. Select top-quality foods to freeze.

Be wise in preparing foods for freezing. Think about how you will be cooking or serving the food later, then choose company size, family size or individual portions, whichever suits your purposes better.

For example, when freezing a couple of pounds of ground beef in one lump, allow extra thawing time if you want to make hamburgers. It's just easier to package food in convenient servings in meal-sized quantities.

The faster when wrapping foods for freezing. Wrap tightly in a moisture- and vapor-proof wrap, allowing no unnecessary air to remain.

Storage bags, plastic sandwich bags, produce bags, bread bags or plastic margarine or cottage cheese tubs do not seal well and should not be used.

Don't put a small amount of food in a large container. Extra air left in the container can package draws moisture from the food. It shortens storage life and can cause freezer burn and possible nutrient loss.

Protect the food from drying out and from possible odors coming from the freezer, causing "off" flavors in food.

Freezer-burned foods are edible, but will have an unpleasant flavor. Generally, the burned area is cut away and wasted.

The faster you can freeze the product the better. When freezing foods, place them in the coldest part of the freezer and allow for plenty of air circulation.

Also, try to avoid freezing too much food at one time. If food is frozen slowly, large ice crystals form and it is mushy when thawed.

Place containers in a single layer on a shelf. Once the food is frozen, stack containers on top of each other to save freezer space.

Some foods do not freeze well. Hard-cooked egg whites toughen when frozen, but the cooked yolks freeze reasonably well.

If pasta products are well-done be-

fore freezing, they tend to become soggy or tough when frozen. However, when they are mixed in a combination dish with some liquid, they freeze well.

Pepper, onion, cloves and synthetic vanilla can become strong and bitter when stored. Season foods lightly before freezing. If possible, add herbs and spices when you are ready to cook or serve.

Sauces frequently separate during freezing and thawing. Using homemade milk and large amounts of fat increases the separation. Beating the sauce when thawed may make it smooth again.

Fried foods, with the exception of french-fried potatoes and onions, become soggy and tough. Pieces of potatoes in soups and stews also may become soggy or grainy, but mashed potatoes freeze very well.

Most breads, cookies, pies and other baked goods freeze well. Fruit pies and cookies can be frozen raw and baked after thawing.

For best results, freeze cakes without the icing. Frozen icing sometimes takes on a "tired" look after thawing. If freezing butter, unsalted butter stores better than salted.

Be very thoughtful about thawing frozen foods. The foods you freeze, as well as the commercially frozen foods you buy, may be thawed in the refrigerator under cold running water or during cooking.

Freezing very highly that foods be thawed in the refrigerator and definitely not on the kitchen counter.

To prevent drying and discoloration during thawing, foods should be thawed in their original freezer wrap except, of course, when they are to be thawed during cooking.

Use the rule "first in, first out." Rotate the food, checking out the back or bottom of the freezer to make sure you are getting the older-dated foods first. Don't collect antiques in your freezer.

Today's busy lifestyles allow limited time for preparing meals. By cooking ahead of time, you can thaw as needed and serve a nutritious meal in just minutes.

Use proper freezing techniques to ensure good taste, flavor and quality of your frozen foods.

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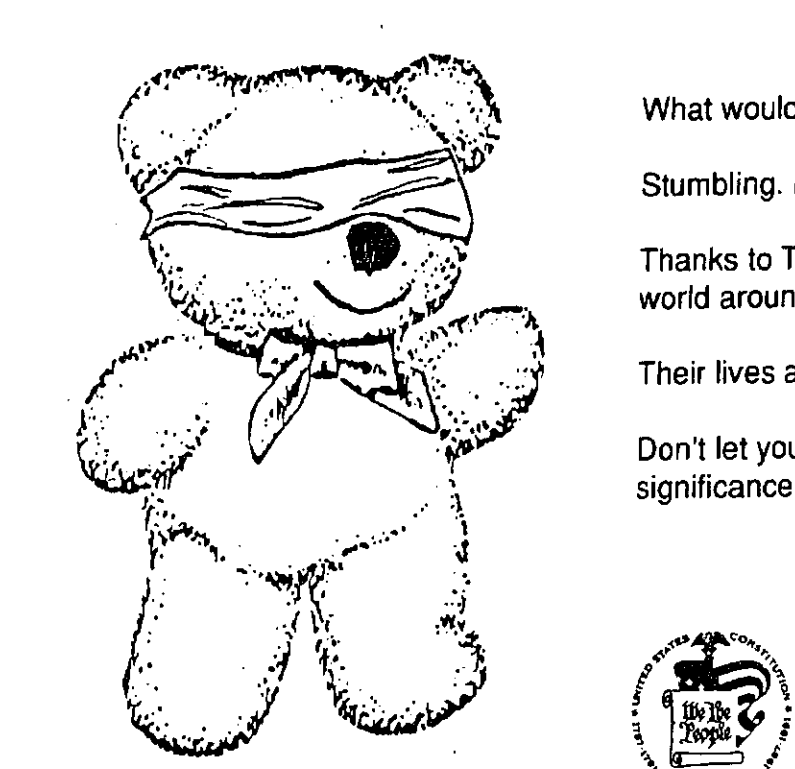
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FACTORY JOBS THREE SHIFTS

In Brighton, Howell, Whitmore Lake and Farmington. Phone and transportation necessary.

ADIA (313)227-1218

FULL TIME LIGHT PRODUCTION

Immediate full time openings for motivated, enthusiastic individuals. Entry level production positions available on day & night shifts. No experience necessary.

We offer \$4.45-\$5.45 per hour to start, plenty of overtime, and full benefits. Applications accepted Mon-Fri, 8:30am-4:30pm. No phone calls please.

GUARDIAN PHOTO 43045 W. Nine Mile Northville EOE (313)227-1218

BARTENDERS, waitpersons, cooks, general maintenance help. Apply: Milford Lanes, 131 S. Milford Rd.

DAY Care worker, full time, experienced with infants & toddlers. (313)885-9417, between 1-3pm.

FULL time, needed immediately for lawn care and snow removal. Experienced only, good starting pay. 1(800)328-7551.

GENERAL Laborer, construction cleanup. Must like outdoor work. Please reply to 9150 Chambers, Fitchville MI, 48169.

GENERAL LABOR \$150 BONUS

Immediate openings in the Wom, Walke Lake, Novi, and Milford areas for:

- Assembly
- Press Operator
- Control Panel Electrical Wiring (experienced)
- Janitorial
- Machine Shop (experienced)

TOP PAY, HOLIDAY PAY, OVERTIME PAY, BONUSES, TEMPORARY INSURANCE

SNELLING TEMPORARIES (Never a Fee)

LIVONIA (313)464-2100 SOUTHFIELD (313)521-1300

GIRLS WANTED from Michigan, 1991 DETROIT PAGEANTS. Over \$15,000 in prizes & scholarships. Call 1-800-345-2330 Ext. D943.

HAIR STYLIST for new Fantastic Sam's opening in Highland. Excellent opportunity. Clientele waiting for you. Enthusiastic, qualified stylist. (313)228-1900 or (313)678-9576, ask for Judy or leave message.

HAIR STYLIST Full or part-time. Earn fantastic wages with our new wage guarantee and 50% commission plan. We think we have the best hair stylist in Mich. Call or apply in person: FANTASTIC SAMS 21522 NOVI RD. Bwt. 8 & 9 Mile (313)344-9800

HOMEOWNERS, part-time and full time assembly personnel required. No experience necessary. Applications accepted daily 9am-5pm. Android Industries, Inc., 10740 Plaza Dr., Whitmore Lake, MI 48189. (313)449-2828.

IMMEDIATE openings. Prepares/dryers. Apply at Brighton Mall South Cloth Car Wash, next to K-Mart.

IMMEDIATE openings. Prepares/dryers. Apply at Howell South Cloth Car Wash.

IS YOUR HARD WORK APPRECIATED? If not, call Mary Madala. Excellent weekly pay and people who reward performance. Great hours, no nights, weekends or holidays. Car needed. (313)228-1808.

JOURNEYMAN die maker to build & maintain progressive dies. Cipe and Clamps Industries, Plymouth; (313)455-0880. E.O.E.

LABOR DAY EARLY DEADLINES Monday Buyers Directory; Pinckney, Hartland, Farmington, Shopping Guides; Pinckney, Hartland, Farmington Buyers Directory; and Wednesday Buyers Directory deadlines will be August 29th at 3:30pm.

Monday Green Sheet and Wednesday Green Sheet deadlines will be August 30th at 3:30pm.

LABORER needed for rough framing work. Must have 2 years experience. (517)548-1877.

LEAGUE coordinators. Bar and counter help. Pin jumpers and maintenance. Milford Lanes. (313)685-8745.

LIGHT Assembly, no experience necessary. Full time and part-time openings on both shifts. Applications accepted daily 9am-5pm. Android Industries, Inc., 10740 Plaza Dr., Whitmore Lake, MI 48189. (313)449-2828.

LOCAL electronics distributor needs qualified people for the following position. Shipping/receiving/deliveries. Looking for someone with the ability to perform small electronic assembly work. Will perform daily shipping and receiving call duties. Willing to train the right individual. Send job experience to the following address: P.O. Box 777, Brighton MI 48116.

LONG term temporary workers needed for a small plastic plant in Wom. Days 7-3:30. \$5.00-\$5.25 per hour with benefits. Call for appointment. (313)484-7078 ETD Temporary Service.

LOVING, enthusiastic, energetic people needed for Howell Rd's Kare. Part-time care giver positions available for 91-92 school years. Please call Sharon Barlow, Director, (313)548-6348.

LUMBER sorters and nailers needed for outdoor work in Milford area \$4.75 per hour to start. Steady work with overtime. (313)658-7744.

MAJOR TELEPHONE COMPANY now hiring technicians, installers, account service reps, operators. No experience necessary. For information call (219)736-9807 Ext 74232 9am to 9pm, 7 days.

MANAGEMENT career for director of private education center offering individualized instruction in reading and math. Teaching certificate helpful. Send resume and salary history to 3810 Manchester, Bloomfield, MI 48302.

MARKETING company looking for part-time telemarketers. \$4.25/hr. plus bonuses. For interview call: (313)227-6650.

MIDNIGHTS If you are a night owl we have factory work available now.

ADIA (313)227-1218

NOV based carpet cleaning company hiring cleaning technicians. No experience necessary. (313)347-3550.

NOW hiring. Full/part-time cashier/hostess positions. All shifts. Excellent benefits, vacations, holiday pay. Advancement possible. Apply at Speedway, 105 Milford Road, Milford, EOE.

NOW hiring full time crew members for lawn care. Starting pay, \$5.50, no experience needed. Benefits available. (313)437-1286.

PARTS COUNTER PERSON Busy parts dept in Chrysler dealership seeking experienced parts person. Must be detail oriented & have 1 yr. parts experience, good salary plus benefits. Please send resume to: P.O. Box 1010, Farmington MI 48116.

PHYSICAL Therapist, part-time, for South Lyon Community School. Licensed required. Phone: Marshall Forster (313)437-1721.

POLICE Officer Green Oak Twp. Livingston County Michigan. Accepting applications until September 1, 1991. All candidates must be M.L.E.O.T.C. certified and should possess either Bachelors degree or Honorable Discharge from the active military service. Submit applications by above date to: Lee BoGo, Green Oak Twp. Police Chief, 8665 Fieldcrest Dr., Brighton, MI 48116.

PRODUCTION work, entry level, good starting wage, benefits, profit sharing. Hiring for all shifts. (313)894-6363, ask for Chris.

RESPONSIBLE cashiers needed. Both full and part-time. Benefits available. (313)349-1961, (313)685-1541, ask for Stephanie.

SECURITY OFFICERS Full and part-time. Blazer required. Full benefit, experience required. Northwest Oakland County. Apply to 22720 Woodward Ave., Suite 201, Farmdale, MI 48221. (313)547-3994.

SERVICE ADVISOR Chrysler-Plymouth-Dodge dealership seeking experienced writer for service dept. Must be courteous, detail oriented & organized. Excellent progressive pay plan, opportunity for advancement. Please send resume to: P.O. Box 1010, Farmington MI 48116.

TRUCK tire retailers wanted. Experience preferred, but will train. Full benefit, day shift in Howell. (517)548-9359.

WANTED warehouse personnel, full time. Duties include: light maintenance, inventory control & display, light handling. Apply in person at Home Designs, 3500 E. Grand River, Howell.

WAREHOUSE 1 permanent part-time position and 2 temporary part-time positions in Novi. Previous warehouse experience preferred. Apply: 20-26 hrs. per wk. Excellent opportunity for college student. Call between 9-11 am. (313)348-8000.

ART Instructors-experience & BSA or MSA required to teach children or adults in Brighton/Dexter/South Lyon. Send resume to: Ann Arbor Art Assn, Attn: Elizabeth, 117 W. Liberty, Ann Arbor, MI 48104.

180 Situations Wanted

A labor of love. Personalized home care. QUALITY Cleaning. References. Nancy. (313)227-8352.

GOOD quality housekeeping, reasonable rates, please call (313)437-8652.

HONEST, Reliable, and hard working individual will clean your home or small office. Call Colleen. (517)548-6891.

HOUSEKEEPING. Experienced, references, reasonable rates. Highland/Milford. (313)887-6833 Mon-Fri. 10am-10pm.

185 Business and Professional Services

TECHNICAL writer. Exceptional ability, experienced, available immediately, ask for Brian (313)882-6929.

187 Business Opportunities

EARN up to \$339 weekly assembling products at home. Recorded message (313)228-0864. Extension 61.

EXCELLENT primary or part-time second income. This IS NOT multi-level/network marketing. (313)746-3385 for 24 hour recorded information.

KITCHEN and snack counter for lease in 32 lane bowling center. Experience. (313)685-8745.

201 Motorcycles

1973 HARLEY Davidson, rebuilt, 300 miles, excellent condition. \$2,500, or best. (313)437-0271.

1974 SUZUKI 250, street legal, \$350. 1975 Honda XL 250, dirt only, \$250. 1982 Yamaha YF750cc. \$700. (313)229-4581.

1978 KAWASAKI Z 650 SR, 16,000 miles, \$600. (517)546-4259.

1979 650 YAMAHA Special, black, 3200 actual miles, like new. \$1000. (313)684-6872.

1980 KAWASAKI KZ650, Like new, 4,500 miles. \$300 or best. (517)546-2559.

1985 HONDA CR125. Excellent, \$800 or best. (517)546-2559.

1985 YAMAHA XT 350, new tires, extras, \$700. (313)437-8022.

1986 HONDA XL600. 7,000 miles, near perfect condition. \$1,300. (313)229-6550.

1986 HONDA XR 60, good condition, \$580/best. (517)546-0036.

1988 HONDA NX 125, 200 actual miles. \$1200/best. (313)231-2464.

210 Boats and Equipment

14FT. fiberglass. Good shape. 40hp Johnson, runs great, trailer, \$650. (313)227-3058.

15FT. Starcraft boat. 2HP. Merin