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MONDAY
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One Section
10 Pages plus Supplementsthe NOVI
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45245 W. TEN MILE
NOVI MI 48175**Opinions** SHOULD ZBA BACK
COUNCIL POLITICS? / 4A**Dining** FAMILIAR SPICE
TAKES ON NEW COLOR / 5A**Update** GUNMAN THREATENS
NOVI APARTMENT DWELLER / 3A**22 visit
Novi from
sister city**By SUZANNE HOLLYER
Staff Writer

Novi and Owani officials are finding more and more in common.

A delegation from Owani, Japan spent five days in Novi last week. Owani is Novi's sister city and Novi schools' sister school district.

Novi schools selected a new superintendent last week, a process Owani schools recently experienced. This year's visit from Owani was the second in what looks like it may become an annual tradition. Among the 15 students and seven adults in the delegation was the new superintendent for Owani schools, Tetsuo Hirako.

Another similarity was found in the agricultural industries of Owani and Novi. Both cities produce apples.

The union between the two cities was made official by Novi and Owani city and school leaders. The delegation exchanged resolutions and gifts with Novi officials at a Thursday reception.

Little wooden dolls made from wood found near Owani were given to Assistant Superintendent Rita Traynor and other organizers of the visits. Board President Stephen Hitchcock was among recipients of kites made in Owani.

The Owani visitors received "Team Novi" hats from the city and mugs and clocks from the school district.

Penny and Craig Perry hosted a 16-year-old student from Owani. Kazuko Harako stayed at the Perry house during the five day visit.

They found communication difficult the first day, Penny Perry said. Throughout the visit, Harako had to rely occasionally on a Japanese and English dictionary. But despite the difficulty the family formed a close bond with their visitor.

Continued on 2 Students from Owani and Novi High School head off to Henry Ford Museum



Photo by BRYAN MITCHELL

**Driver found
guilty on less
severe count**By STEVE KELLMAN
Staff Writer

An Oakland County Circuit Court jury took less than seven hours Thursday to find former Novi resident Kenneth Loveday guilty of negligent homicide in the June 5 deaths of Yusuf Hanania of Novi and Albert Abdelnour of Livonia.

Loveday, 20, had faced the more severe charges of involuntary manslaughter with a motor vehicle for striking the two joggers with his Jeep on Eight Mile Road.

Manslaughter with a motor vehicle is a felony punishable by up to 15 years in prison. The maximum charge for negligent homicide, a misdemeanor, is two years. Sentencing is set for Jan. 22.

The jury's lesser verdict drew cries of outrage from the dozen family members and several friends of the joggers gathered at Oakland County Circuit Court. Abdelnour's brother Basim stormed out of the courtroom saying, "It's not fair," while Hanania's wife, Angela, and her mother began sobbing and screaming in the front row of spectators.

One family member screamed "murderer," while another collapsed and had to be led out of the courtroom.

Hanania, 38, was an engineer and vice president with Singh Deve-

Continued on 2

**Businesses will
protest sign law**By JAN JEFFRES
Staff Writer

Members of the Novi business community are expected to throw down the gauntlet to City Council tonight over Novi's sign ordinance.

A petition circulated by the Novi Chamber of Commerce has gathered about 35 signatures that read like a "Who's Who" of Novi entrepreneurs.

On the collision course has been the desire by city officials to create

an attractive community through strict control of signage and merchants' desire to attract their customers by creative — and highly visible — outdoor advertising.

Business owners say the size restrictions imposed by the city pose a true hardship, according to Shirley Cash, president of Realty World Cash & Associates on Novi Road. Cash has been an activist on the issue.

Continued on 2

**Strain resigns as
part of settlement**By SUZANNE HOLLYER
Staff Writer

Novi High School's suspended band director resigned as part of an agreement approved Thursday by the school board.

Craig Strain had been suspended with pay from his position as band director since October when a student accused him of sexual misconduct.

Strain and the school district reached a settlement prior to Thursday's meeting. Terms of the agreement are printed in a document the school district is calling a "Memorandum of Understanding."

Strain's resignation apparently was part of the agreement. Other terms of the agreement have not been released, but the Novi News

has filed a Freedom of Information Act request to gain access to the settlement.

The school board approved a contract extension with Tim Hoey at its Thursday meeting. Hoey has been acting as Strain's replacement since late October. Hoey's contract was extended through June 13, 1992.

Thursday's agreement with the school board does not close the case against Strain.

Strain stood mute to charges of second degree criminal sexual conduct Jan. 3 in the 16th District Court.

The case resumes with a preliminary exam Feb. 11 at 9 a.m. in the Livonia courthouse.

Continued on 3

Lippe hired as superintendentBy SUZANNE HOLLYER
Staff Writer

A six-month search ended Thursday when the Novi school board selected Emmett Lippe to be its new superintendent.

Lippe's appointment is subject to final contract approval expected at the school board's Feb. 6 meeting.

The school board began its search for a new superintendent when former Superintendent Robert Piwko accepted a job in Illinois. Piwko left Novi last July.

It was a trip to Williamston that convinced one school board member Emmett Lippe would serve Novi better than any of the 87 applicants for the position of superintendent.

"(Williamston) has the first high school I've seen that rivals Novi," Trustee Raymond Byers said.

Byers, who led the board on its superintendent search, made an unannounced trip with three other school board members to Williamston last month to find out what Lippe had accomplished in his 15 years with Williamston schools.

Board Secretary Craig Foreback was most impressed with the city's water tower. The tower says: "Williamston, a great place to live and learn."

Trustees Sandra Thornton and Michael Meyer also made the trek to Williamston. They went to a local realtor, posing as a couple interested in moving to Williamston.

The realtor was very familiar with Williamston schools and with Lippe. She told the undercover school board members that her daughter once had a problem in school and Lippe called home to help.

"I'm delighted with the choice," Meyer told the school board.

School Board Vice President Robert Schram said he thinks Lippe will be able to take Novi schools "up a notch." Schram added that he enjoyed meeting Lippe's wife at an informal dinner interview in December.

Before Lippe comes on board in Novi schools, a final contract must be negotiated. Board President Stephen Hitchcock has been negotiating contracts with both Lippe and Jon Reynolds, a finalist who was not selected.

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**The
Pennysaver is
now the
Suburban
Cable Weekly**Don't miss your
chance to save
dollars & get
acquainted with
local business**TAKE A NEW LOOK!****Weather won't put damper on fest**By JAN JEFFRES
Staff Writer

The weather outside hasn't been particularly frightful, but Novi's public relations director Cindy Stewart predicts Saturday's Chilly Willy festival will be delightful.

Still, a few choruses of "Let it snow" would be appropriate about now.

Named after the cartoon penguin, the day-long event was whipped up five years ago to take advantage of what used to be a sure thing, a white Michigan winter.

Unfortunately, the weather — whether due to global warming or Mother Nature's caprice — has not cooperated much through the years. In 1991, ice skating was possible but the snowman building contest was a melt-out.

So while the sno-ball tournament and sledding are still on Saturday's schedule, lots of fun stuff has also been planned for inside the Novi Civic Center.

This doesn't mean there isn't any hope the climate won't live up to its reputation.

Friday's snow flurries seemed promising. Just in case, all-day seasonal frolics such as sledding, cross country skiing and good, old-fashioned ice skating are still on the schedule at Power Park.

Merrymakers are encouraged to make winter fashion statements — in a major way. The Little Mr. Winter and Little Ms. Winter contests will focus on personality, as well as who dresses best for the season. But the Old Man Winter/Old Woman Winter Contest will honor originality above all. This is your chance to give Jack Frost and the Snow Queen a little competition.

Here's a tried and true remedy for beating the mid-winter blahs: 7:30 a.m. to 10 a.m. — Pancake breakfast, in the multi-purpose room. Tickets will be sold at the door, adults \$3.50, seniors and

Continued on 2



File Photo by BRYAN MITCHELL

Nicholas Frazier played on the ice, even without skates, in last year's Chilly Willy Festival

Community Calendar

Today, January 13

Quest speaker: Pat Hinz of the Family Works Counseling Center in Novi will be the monthly Quest speaker before the Middle School PTO. Hinz will speak on the topic of parenting skills at 7 p.m. in the school's media center.

Out early: Novi High School students will be dismissed from classes at 10:55 a.m. today.

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

City Council: The Novi City Council will meet in regular session at 8 p.m. in the council chambers of the Novi Civic Center.

Library board: The Novi library board will meet in the library building.

Tuesday, January 14

Out early: Novi High School students will be dismissed from classes at 10:55 a.m.

Wednesday, January 15

Out early: Novi High School students will be dismissed from classes at 10:55 a.m.

Thursday, January 16

A day off: Novi High School students get the day off as teachers will be taking in-service training.

Friday, January 17

A day off: Novi High School students get the day off as teachers will be taking in-service training.

Saturday, January 18

Crystal Gala: The Novi Arts Council will host a special evening dinner dance at the Hotel Barometre, 27790 Novi Road. Admission will be \$70 per couple. \$20 of which is tax deductible. The evening will include dinner, entertainment provided by members of the Michigan Opera Theatre and dancing from 9 p.m. to 1 a.m. The bar opens at 6 p.m. Dinner will start at 6:30 p.m.

Winter Dance: Novi High School will host its Winter Dance in the high school Commons from 8-11 p.m.

Chilly Willy Festival: The Novi Parks and Recreation Department will be hosting its annual Chilly Willy Festival at the Novi Civic Center and in Power Park behind the civic center. The event will include a snowball softball tournament. Teams must register for the event at least four days ahead of the tournament. Contact the parks and recreation department for more information at 347-0400.

Monday, January 20

Semester begins: The second semester begins in Novi schools.

Band Boosters: The Novi High School Band Boosters will meet in room 511 of the high school at 7 p.m.

Debate Banquet: The Novi debate team will host a banquet dinner in the Novi High School Commons at 6:30 p.m.

Martin Luther King Day: City offices will be closed.

Wednesday, January 22

Planning commission: The Novi city planning commission will meet at 7:30 p.m. in the council chambers of the Novi Civic Center.

Thursday, January 23

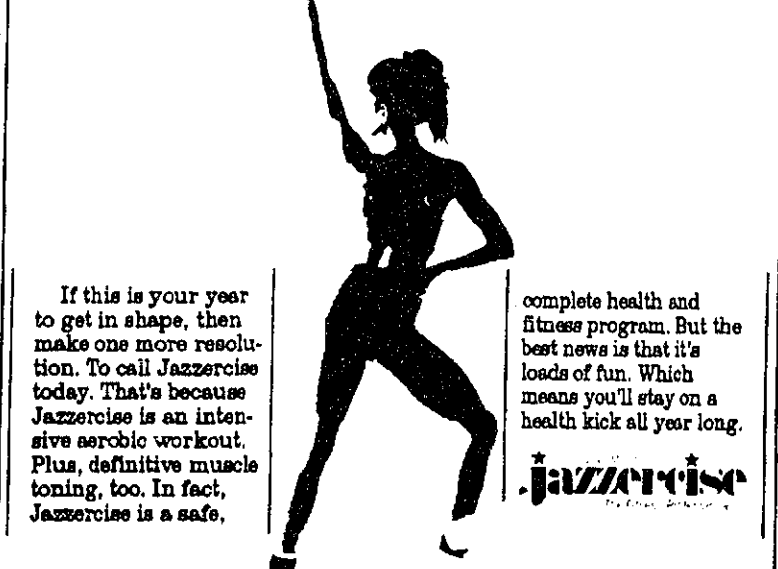
School board: The Novi Board of Education will meet at Novi Middle School at 7:30 p.m.

Monday, January 27

City Council: The Novi City Council will meet at 8 p.m. in the council chambers of the Novi Civic Center.

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.

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Farmington 788-2445 Southfield 477-7787

Driver convicted of lower charge

Continued from Page 1

lompent Corp. in Birmingham. His three children attend Northville schools.

Abdelnour, 44, owned the Meadow Pharmacy and Party Store in Farmington Hills.

The charge of negligent homicide involves "ordinary negligence." O'Brien told the jury Thursday "Slight negligence is not a crime at all," he said.

Loveday said after the trial that he believed the verdict was fair. "It's what I expected," he said, before being told by his mother not to say anything else.

He was released on \$100,000 bond.

Relatives of the two dead men continued to protest the verdict Friday.

"I was very, very ashamed of our justice system yesterday," Basim Abdelnour said. "What does it take to get a manslaughter conviction? ... Does it take more than two people being murdered?"

Angela Hanania said she feared the sentence would send the wrong message to other drivers.

"That verdict yesterday sent a message out to every kid that smokes pot and drinks that if you drive and kill somebody, the maximum you'll get is six months to two years," she said. "That jury and judge sent a message out to the kids that they won't be prosecuted to the full extent of the law."

Other family members were equally disgusted with the jury's verdict.

"He didn't get what he deserved," said Anwar George as he waited on customers Friday at Meadow Pharmacy. George is first cousin to Laila Abdelnour, Albert's widow, who now runs the family business.

Assistant Prosecutor Roman Kalytka was hampered from the start of Loveday's trial by

Judge Francis X. O'Brien's refusal to admit evidence Kalytka deemed crucial to his case.

O'Brien ruled that testimony regarding Loveday's prior drug use and driving habits could be "more prejudicial than probative."

The judge also ordered testimony regarding the remains of a marijuana cigarette, or "roach," found in Loveday's Jeep 20 days after the incident, stricken from the record, after defense attorney Jerry D'Avanzo protested that Northville City Det. David Fendele obtained the evidence during an illegal search. The detective never obtained a search warrant.

The judge also barred testimony from Brian Eschbach, a former friend and roommate of Loveday's, regarding Loveday's past driving habits. Eschbach had previously testified said he and Loveday had been involved in several "near misses" while driving and that the two would swerve towards oncoming traffic and pedestrians as a game.

"We've had a few close calls," Eschbach said at a preliminary examination at Plymouth's 35th District Court.

Eschbach did testify at last week's trial, over objections by the defense, that he saw Loveday use marijuana while the two were living together.

Loveday also had a previous criminal history of drug involvement, a fact never revealed at the trial. He pleaded guilty to possession of more than five grams of marijuana at Plymouth's 35th District Court June 3, two days before the joggers were killed.

Loveday was charged with killing brothers-in-law He and Abdelnour in the Jeep on Jan. 12. Loveday was driving west on Eight Mile just east of Beck Road when he struck the two joggers with his Jeep Wrangler, instantly killing them both.

Loveday told police after the accident that he served to avoid an oncoming pickup truck, but other witnesses to the incident did not recall seeing any such vehicle.

The prosecution's case hinged on proving that Loveday demonstrated "gross negligence" in his driving, and that the gross negligence was responsible for the joggers' deaths.

"When you think about a case like this, the term 'senseless killing' comes to mind," Kalytka said during his closing arguments. "This is a killing that could have been avoided."

Defense attorney Jerry D'Avanzo, who characterized the accident as "an unfortunate tragedy," argued during his closing statement Tuesday, "This is fate and circumstance, ladies and gentlemen. Nobody could have planned this sort of thing happening in a hundred years."

The prosecution called 12 witnesses during the two-day trial, including Jeep passenger Michael Gibson. Gibson testified that he and Loveday smoked a marijuana cigarette about 15 minutes before the accident.

But D'Avanzo punched several holes in Gibson's testimony, ridiculing his claim that he attempted and then Loveday succeeded in rolling the cigarette while waiting at a traffic light, and showing that Gibson never actually saw Loveday smoking the cigarette.

D'Avanzo also suggested that Gibson changed his original story 20 days after the incident, when faced with potential prosecution for possession of marijuana.

Both Gibson and drivers who witnessed the incident or its immediate aftermath agreed that Loveday was driving properly right up until he struck the joggers.

The defense rested without calling any witnesses of its own, and Loveday did not take the stand.

Snow or not, festival to go ahead

Continued from Page 1

kids \$3, children under five, \$1. Proceeds benefit the Novi Youth Assistance.

8:30 a.m. to 3 p.m. — Sno-ball tournament, Power Park.

10 a.m. to 11:30 a.m. — Coloring Contest, multi-purpose room.

10 a.m. to 8 p.m. — All day activities. Outdoors, take your pick of ice skating, sledding, cross country skiing, snow-volleyball or warm up at a bonfire. Indoors, keep your toes warm and your games skills alert with bil-

lards, ping pong, chess, checkers and air hockey. Or catch some cartoons and movies.

11 a.m. — Snowman Building Contest, Power Park.

11 a.m. — Euchre Tournament, Activities Room.

11:30 a.m. to 2:30 p.m. — Chili Cook-Off. Each taste of a Novi restaurant's best effort costs 25 cents per ticket.

12 noon — Little Mr. Winter Contest. Register in advance at festival headquarters. Two divisions — 5 and under and 6 and up.

12 noon to 2 p.m. — Hayrides on the

half-hour, pick up at Civic Center. Last ride leaves at 1:30 p.m.

12:30 p.m. — Bridge tournament. Entry fee of \$1 per player includes coffee and doughnuts.

12:30 p.m. — Little Ms. Winter Contest. Register in advance, same divisions as above.

12:30 p.m. to 1:30 p.m. — Story-telling every 15 minutes.

12:45 p.m. — Score-O contest. Contestants — divided into age categories — have three tries to shoot a puck through the board.

12:45 p.m. — Super Score-O Con-

test. Same as above but only one try and no age categories. Winner gets two free tickets to a Detroit Red Wings Game.

1:30 p.m. — Old Man Winter/Old Woman Winter Contest. Open to all ages. The person with the most original winter outfit will win.

2 p.m. to 3 p.m. — Lip Sync Talent Show. Solo or groups welcome. Age categories are 12 and under, 13 to 18 and 19 and older.

For further information, call the Novi Parks and Recreation Department at 347-0400.

Business to protest sign ordinance

Continued from Page 1

"I feel sorry for poor Bob Evans (restaurant). So Cash has been on the phone urging local businesspeople to speak out during the audience participation segment of tonight's meeting."

All the business people in Novi are going to have three minutes to speak. I expect we're going to have a nice big crowd there. There's a lot of people in Novi mad about the sign ordinance," she said.

"If these people will all stand together in a big group, they'll win. Everybody's dissatisfied."

Everybody. If they don't have a big enough sign, they're not going to have business."

Firms represented on the petition include the Red Timbers, Sun Country Auto Centers, Crain Chiropractic Clinic, Mamola Associates Architects, Diamond Castle Jewelers, Tappan and Associates, Monte Costello & Company, Salon Head West and attorney Terrence Jolly.

Novi Chamber of Commerce Executive Director Connie Mallett also added her signature to the document.

Novi students receive visitors from Japan

Continued from Page 1

In fact, Penny and Craig Perry's youngest daughter wanted to keep Harako at the end of the visit.

The family took their visitor to a Coney Island, a pizza restaurant and a McDonald's during her stay. But the highlight was a trip to Meijer.

The Perrys were not new at hosting visitors. They hosted a student during the 1991 visit.

Meijer employees told Harako she could sample different items in the bulk food department. The 16-year-old selected small amounts of several items that she brought back to share with her family, Perry said.

The Perrys were not new at hosting visitors. They hosted a student during the 1991 visit.

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Masked stranger flees living room

A Novi woman reported Jan. 6 that she saw a stranger wearing a ski mask in her living room.

The woman told police she arrived at her home on Chestnut Tree shortly before 7:30 p.m. and found her front door halfway open.

She entered the house to make a telephone call. After making the call, she turned around and saw a man she described as five-foot-ten with a medium build, wearing dark clothes and a ski mask. She said he ran out the back door and she ran out the front door.

Police searched the area for the man, but were unable to locate him. They reported no evidence of forced entry to the home, nor any other evidence.

A search of the house with the family showed that nothing appeared to be missing.

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As We See It

Panels should not be just rubberstamps

"I thought you were a quasi-judicial board appointed by the council to implement the policies of council and the ordinances. . . . Novi City Council member Tim Pope said to members of the Zoning Board of Appeals in a joint meeting between the two panels last Monday night. . . . The council made a political decision. If the council made a political decision, I feel the ZBA should back the council up."



Government

That quote comes from a discussion about the ZBA's April 1991 decision to grant variances to the Southern Michigan Oil Company (SOMOCO), clearing some obstacles out of the way of the company's placement of a 200-barrel a day oil well on land west of the Echo Valley Estates subdivision, on Ten Mile between Beck and Napier roads.

The ZBA's decision then was based on information provided by company representatives that that was the only location from which it could reach underground oil deposits. As the ZBA granted the variances, it did make its approval contingent on the company meeting the same requirements the City Council and Planning Commission had placed on that well.

Of course, the city was in court with SOMOCO at the time over its refusal to approve the company's oil well application.

When the judge in Oakland County Circuit Court ordered the council to take another look at the question of granting the application, several council members complained that the ZBA's decision had "pulled the rug out from under" the council and its defense. Keep in mind that council's attorneys had never been very positive about the city's chance to prevail in its fight with SOMOCO.

The comment made by Pope — and other comments coming from council members Nancy Cassis and Carol Mason, who also joined Pope in criticizing the ZBA — raises an interesting question: Just how closely should appointees follow the city council's direction?

Council is, after all, the policy-setting panel in the city. Its members are directly elected by the residents, and therefore they are in the best position to determine the course of the city's development. The fact that the members of the ZBA and city Planning Commission are appointed by the council shows they are, and should rightfully be, under the council's control. . . . at least to some degree. But just how much control remains the question.

Certainly, the ZBA and planning commission should be philosophically aligned with the council. The ZBA and planning commission should be taking direction from the council regarding the type of development it would like to see here and how stringently the rules should be followed. And we see nothing wrong in the council making appoint-

ments to those panels based on who they think is most likely to follow its philosophy.

But when it comes to individual cases, applying the policies and philosophies to specific projects and proposals, there should be room for differences of opinion. In such individual cases, the appointive panels certainly should not be mere rubberstamps for the council. When it comes to individual cases, the ZBA and planning commission should be more worried about whether the rules as set down by council are being fairly applied and whether the project in question is getting equal treatment under those policies.

To suggest that the ZBA should back up council even when it is has made a political decision is, we think, clearly across the line.

The ZBA, in particular, is an appeal board after all. It does indeed serve a quasi-judicial function. And its purpose is to determine whether the council's zoning rules and regulations are reasonable in individual cases and to grant exceptions where appropriate. To ask it to march lockstep with the council is to ask it not to do its job.

In the final analysis, if you are going to appoint others to make decisions, you have to face the fact that sooner or later they'll decide an issue differently than you would.

Council member Hugh Crawford may have said it best. "If we all agreed with each other, it would probably be pretty boring and we wouldn't need all the government boards and commissions to act as checks and counterbalances on one another," he said.

We don't have a problem with the council providing feedback to its appointive panels. We were more comfortable with the comments made by council in review of the ZBA's decision in October to grant variances to Big Al's Quick Oil Change. If council disagrees with a ZBA, it should feel free to say so. That is how the philosophies can be kept in alignment. And the discussion stayed with the merits of that case.

But asking the ZBA to simply tow council's line is inappropriate. . . . as is laying the blame for the city's legal standing in that case.

If you think about it, the fact the city's legal position could be derailed by a single ZBA vote probably means the city's position was not all that solid in the first place.

DINKS: An abused minority



Phil Jerome

One of the interesting things about writing a column every week is you're never really sure when you're going to hit a nerve. Oh, sure, sometimes you know. Sometimes you know in advance that what you write is going to elicit a response.

But there are other times when the response is totally unexpected. And that's what this week's column is about. What I'm talking about is the column I wrote a couple of weeks ago about how all us DINKS take it in the car at Christmas time. How we get stuck buying thousands of dollars worth of gifts for our nieces and nephews, and get nothing in return.

Well, let me tell you! The response was overwhelming. Judged on the basis of the reaction to that particular column I can only conclude that Novi is populated by hundreds of DINKS who, as one writer put it, "always get short changed at Christmas."

Judged on the basis of the reaction to that particular column I can only conclude that Novi is sorely in need of a support group for brother and sister DINKS, a group that will enable us to share our trials and tribulations and, hopefully, find solace in the fact that we are not alone — that there are others who must bear the same heavy burden that we do.

Let's look at one letter in particular. (The truth is that it was the only letter I received, but why let the facts stand in the way of an otherwise sad story?)

"We are constantly buying birthday and Christmas presents for our numerous nieces and nephews," wrote Mar-

lyn Iskra, who said she and her DINK husband may send copies of the original column to all their relatives.

"And each one of them," continued Marilyn, "has such a collection of toys that their living rooms at Christmas look like the stock room at Children's Palace."

Right/write on, Marilyn. You hit the nail on the head with that one. How about the stock room at Toys 'R Us? Marilyn went on to report that one of her sisters went so far as to send our invitations for her son's two-and-a-half year birthday party.

And when her sister suggested that Marilyn could have birthday parties for her dogs and cats, well . . . that was too much. "Besides," wrote Marilyn, "my relatives would have to buy some pretty expensive squeaky toys for my two dogs and catnip mice for my two cats to catch up with all the presents their kids have gotten from us over the years."

"Maybe I could register my pets at Hudson's," she continued. "They do need an eight-piece table setting of fine china, and expensive silver, and luggage, etc. Maybe you could even loan me a couple of your cats, and we could have parties for my cats' friends. It's only fair, right?"

"Us DINKS have to stick together!"

As you can see from Marilyn's letter, it's not easy being a DINK. People — relatives, no less — are always trying to take advantage of us. Something has to be done, and done now.

Frankly, I think a support group may be the answer. We could get together every so often to share stories and plan a public relations campaign to draw attention to our plight. We can pressure our legislators. We can march on Lansing.

Okay, fellow DINKS, so how do we get started? Simply write a letter about your horror stories and send it to me here at The Novi News, 104 W. Main, Northville, MI 48167.

Like my close personal friend Marilyn said, "Us DINKS have to stick together."

In passing

By Hal Gould



The blurry feet of a shopping cart at Twelve Oaks mall

'Moving at the mall'

Justice takes a hit in court



Steve Kellman

After following Kenneth Loveday's manslaughter trial for six months, I can only shake my head at the state of Oakland County's judicial system as reflected by the court of the honorable Judge Francis X. O'Brien.

Leave aside for the moment the matter of whether Northville City's police department and the Oakland County Prosecutor's Office built a credible case against Loveday, charged with killing two joggers on Eight Mile Road last summer. Leave aside also whether Loveday was in fact guilty of manslaughter, as opposed to the lesser charge of negligent homicide for which he was convicted.

The most serious question raised by the case was whether the last week's events amounted to a legitimate trial or a travesty of justice.

Throughout the trial, Judge O'Brien seemed more intent on blocking testimony and badgering witnesses than getting to the truth.

For starters, the judge seemed unable to keep his mouth shut as he listened to the testimony of any witness involved with drugs. While trying to recall who had the rolling papers used to roll a marijuana cigarette, one witness was interrupted in mid-sentence by O'Brien, who snapped, "If you know who had them, young man, tell the prosecutor."

As another was describing the odor of marijuana, using words like "pine" and "pungent," the judge interrupted again, saying "What did it smell like. . . . Did it smell like a Christmas Tree?"

"You could say that," the witness replied.

"No I can't, you're the under oath," the judge shot back.

But the third witness's experience was the most humiliating. As he began to testify, the judge leaned over the bench toward him and demanded a precise history of the man's drug involvement, starting with when he first took drugs, continuing through the types of drugs he had taken, and concluding with how long the man had "totally abstained" from taking drugs. The witness was quickly reduced to tears.

Perhaps the judge's most disturbing trend from a legal standpoint was the way he downplayed the number of "hits" that Loveday and the Jeep's passenger, Michael Gibson, allegedly took off the marijuana cigarette before Loveday's Jeep drove into the joggers. While Gibson first testified that the two passed the joint back and forth "four or five" times, O'Brien referred to "three or four" hits the first time he recalled the testimony, and then talked of "two or three" hits when he next recalled it.

Defense Attorney Jerry D'Avanzo split the difference during his closing arguments, referring to the "three or four" hits the two men may or may not have taken. Also galling was O'Brien's seeming inability to pronounce anyone's name in the trial. On Thursday, after two days of testimony regarding Loveday, O'Brien said, "All right, we call the case of People versus Loveday."

Victim Yusuf Hanania became "Hanana" under the judge's nimble tongue, while Albert Abdelnour became "Abdelvic." Detective David Fendel, pronounced "Fonder-Lay" by everyone except the judge throughout the trial, became "Fender-Let" Thursday in the judge's mind.

If O'Brien can't even get the pronunciation of a defendant's or witness's name right, what else is he getting wrong?

In a scene that seemed to epitomize the phrase "falling down on the job," the judge tripped and fell to his knees on his way to the bench. "Shouldn't have had that extra drink," he said, as he climbed to his feet.

If the judge's comment was a joke, it was in extremely poor taste. If not, heaven help our judicial system.

Eleanor & Ray Heald/Wine

Drinking wine in moderation benefits health

We don't watch TV often. However, if there was one time we wished we had the tube tuned to "60 Minutes," it was Sunday, Nov. 17. We're assuming that like us, many of you were busy that evening and missed the "French Paradox" segment exploring the benefits of moderate wine and alcohol consumption.

A transcript of the topic reveals interviews with leading French and American researchers. Morley Safer highlighted the following points as possible reasons for the up to 40 percent lower incidence of coronary heart disease among the French, as compared to Americans:

- The French regularly eat three meals a day, consume more fresh foods and do not snack between meals.
- The French put more emphasis on food preparation and enjoyment.
- Alcohol, particularly red wine, is consumed in moderation as part of French midday and evening meals.

"Several things contribute to heart attacks," Safer commented. "Diet, of course, is one of them. So why is it that the French, who eat 30 percent more fat than we do, suffer fewer heart attacks, even though they smoke more and exercise less?"

"If you're a middle-aged American man, your chances of dying of a heart attack are three times greater than a Frenchman of the same age. It's obvious that the French are doing something right, something Americans are not doing."

A voice-over took the viewer to Lyon, the gastronomic capital of France. Food preparation in this city of 2,600 restaurants, 2,300 meat shops and 115 retail wine outlets would send the American Heart Association into cardiac arrest!

Dr. Astier-Dumas, a Parisian nutritionist and head of the Lyon Centre, believes that the difference is eating habits. "In the U.S. generally, people are going to eat something every two hours," he contends.

Safer comments that American nutritionists agree that dairy fat, including cheese, is a major enemy to a healthy heart. The annual French per capita consumption of cheese is 40 pounds. Does cheese deserve its bad reputation?

Dr. Serge Reynaud also from Lyon Centre has spent 15 years searching for an answer. He maintains milk is the culprit. "Surveys in different countries show a very, very strong relationship between the intake of milk and the mortality rate from heart disease; while for cheese, there's no relationship at all," Reynaud reports.

He has experimented with the relationship in rats and found that cheese-fed rats eliminated virtually all the dairy fat in their feces. Dissections determined that milk-fed rats' arteries

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WINE SELECTIONS OF THE WEEK

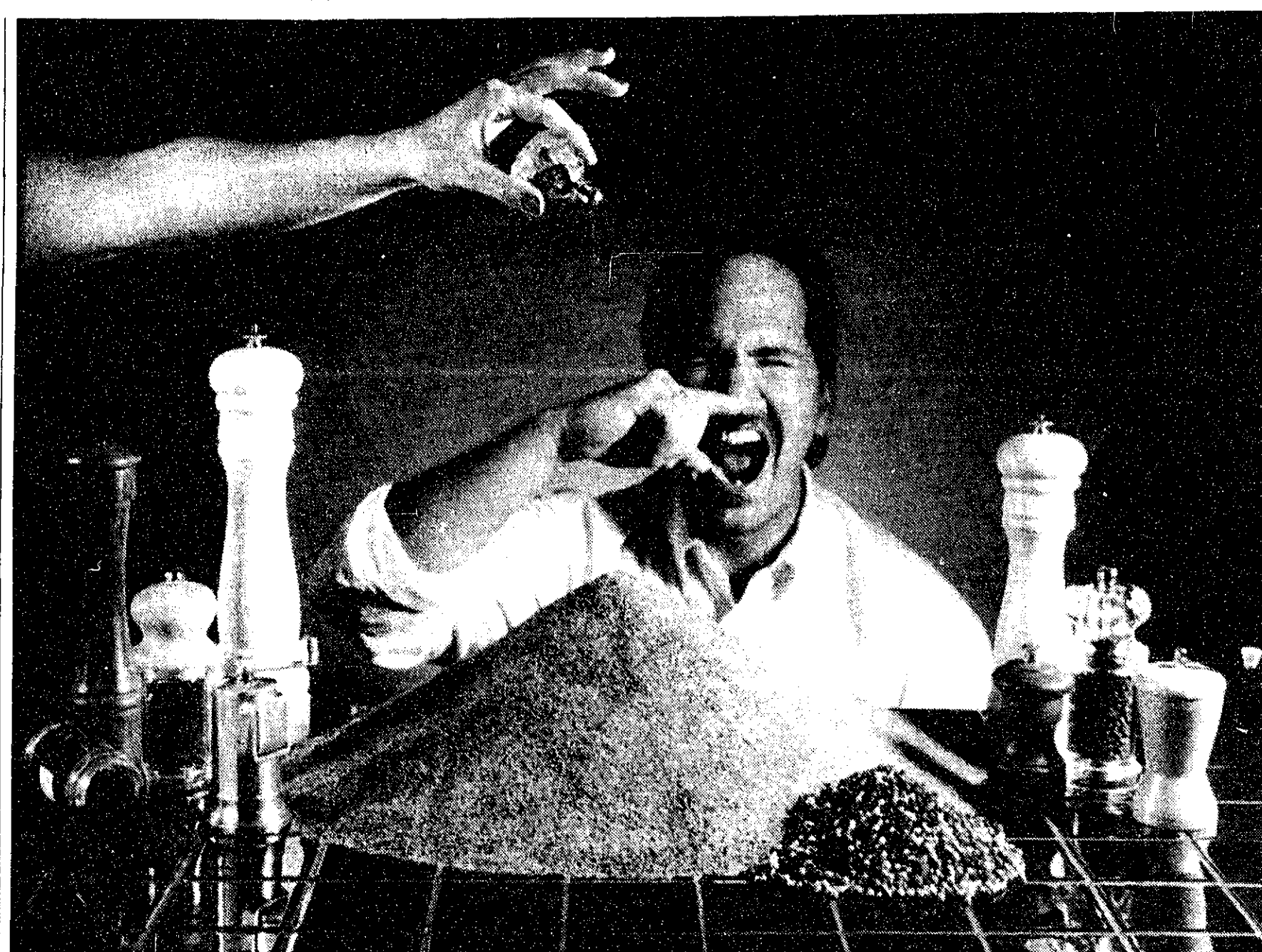
1989 Monterey Vineyard Classic Merlot (\$7.50) is blended with small percentages of cabernet franc and cabernet sauvignon. It has a tasty black cherry character with a dry finish and good structure.

1989 Murphy-Goodie Merlot, Alexander Valley (\$19) is a rich, substantial wine with intriguing notes of oak, still and caraway tucked under red fruit aromas.

1989 Sterling Vineyards Merlot, Napa Valley (\$18) is an elegant, generous, classically tailored wine boasting black and red cherry aromas, and a smooth, silky mouthfeel.

However common it has become on our dinner tables, pepper remains a precious commodity.

The subject also remains highly confus-



Pepper takes center stage in two familiar forms, and one relatively new one; all will still make you sneeze

Pepper is comin' right achoo

The familiar spice has taken on new colors

By CHARLES BRITTON
Copley News Service

I speak severely to my boy, I beat him when he sneezes; for he can thoroughly enjoy the pepper when he pleases.

—Duchess' song, "Alice in Wonderland."

The Duchess' cook, thought Alice, used entirely too much pepper.

"When I'm a Duchess," Alice said (not in a very hopeful tone, though), "I won't have any pepper in the kitchen at all. Soup does very well without."

A modern-day Alice might feel very differently, for pepper in vast quantities pleases the modern palate. Americans, along with other Western peoples, have sharply increased their consumption of spices of all types, especially those that add a fiery taste to food, and they reach for the pepper shaker more than ever.

Americans import more than 31,576 metric tons of pepper. And this bit of data leads to one of those zany statistics without which an article of this type would not be complete. That was enough pepper to provide 1,578,780,000 sprinkles from heaven knows how many shakers.

However common it has become on our dinner tables, pepper remains a precious commodity.

The subject also remains highly confus-

ing. The word "pepper" has been given to a number of other spices, while true pepper itself has traditionally appeared in two guises, increased to three in recent years.

Here we are not going to consider the great family of the so-called chili peppers. New World natives that have now spread their incendiary influence all over the world. We are going to narrow the subject to the classic black pepper, its relatives and some pepper-like interlopers.

The tropical shrub Piper nigrum provides us with true pepper, and today we can enjoy it in three varieties:

● Black Pepper — By far the most common — is made from the berries of the Piper bush, picked while still green, allowed to cure in the sun, then dried. When whole, they are called peppercorns. Black pepper has both the hotness and the characteristic aromatic taste of the spice.

● White pepper is made by letting the Piper berries mature until they turn red and then removing the skin. This leaves the peppercorns a pale tan color. Much of the special flavor of the pepper is taken away along with the skins, but the hotness of the kernel remains. White pepper has little use except in light-colored dishes, where dark flecks of dark pepper would be unattractive.

● Green peppercorns are a more recent addition to the spice shelf. The immature berries are canned in water, brine or vine-

gar, or they can be freeze-dried. Green pepper corns bring a sharper, fresher version of the aromatic pepper flavor.

When the previously xenophobic French chefs began to accept new ingredients in the late '60s, they embraced green peppercorns with such enthusiasm that eventually you could hardly open the menu of a fancy restaurant without encountering this nouvelle spice. The fad has died back, but you still see such dishes now and again.

Leaving true pepper, we find several spices claiming a relationship:

● Pink peppercorns came in about the same time as green peppercorns but faded more rapidly from culinary fashion. These are not from the Piper plant but the berries of a subtropical shrub, said to be regarded as a nuisance in parts of Florida. The spice has a mildly peppery flavor and a sweet pungency. They are sold in brine and freeze-dried.

● Szechwan pepper arrived with the popularity of the spicier varieties of Chinese cooking. These dark red-brown seed pods don't look much like true pepper on close inspection, and indeed, they come from a totally different plant — Zanthoxylum armatum. The spice is mildly hot, with its own character. It is used extensively in Chinese dishes, and Western chefs sometimes experiment with it.

● Purchase and storing: Spices and herbs in general do not benefit from aging. The oils that give these products their flavors dissipate with time, so you are better off keeping only a few months' supply on hand.

Whole spices always retain their qualities longer than ground spices. After a few months, ground pepper becomes about as flavorful as so much sawdust.

The best green peppercorns are packed in water or brine. Once opened, the spice must be refrigerated and covered with liquid.

Those in water will last about a week, those in brine or vinegar about a month. They should be discarded when they turn dark. Green peppercorns in water or brine

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Chef Mary Brady

Irish whiskey punch packs winter wallop

It is hard to believe that one year ago that I was taking a classical cooking class in Ireland.

There hasn't been a time that I've thought about the trip that I didn't have a desire to return. There was wonderful fresh salmon, considered the best in the world; great breakfasts with butter that tastes like butter should; homemade jams; thick rashers of bacon; and the best bread I've ever had.

Food was only a small part of the experience. The beautiful countryside and people make up the magnitude of our memories. The bed and breakfast route is almost a necessity unless you are willing to pay much bucks for fairly mediocre rooms. I realized the first night how special we were when it comes to lodging in the states. It was unseasonably cold on the emerald isle last January. They had not seen snow for years. Well, I never stopped. Obviously, with snow comes dampness and cold. When checking into a B & B, the proprietor's first duty is to stock up the

furnace. The Irish are very used to living without central heat. It has just become popular over the last few years. There is no such thing as a storm window. The fierce wind whips through the uninsulated frames, further diminishing the room's comfort level. The first thing that came to mind was to take a hot shower, get into Irish woolen blanket.

No way. Yes, there was a shower. No, the water wasn't hot. I was devastated. Tired, cold, shivering and shivering, I tried crawling into bed, but that didn't work either. The wind screaming around the corners of the house was a psychological disaster. It was time to go check out some

disasters. That would ease the pain. We had landed 10 hours earlier and driven from Dublin to Limerick city. Luckily the plane had made an early morning stop in Shannon, and the famous airport bar, the home of Irish coffee, was open. The coffee was piping hot, the belt of booze warming, and the fresh whipped cream a de-

light. Too bad the layover time only allowed for one.

I noticed that many of the old-timers were sipping on a hot water beverage with lemon and cloves. As my stay went on I would learn more about this concoction.

Upon arrival in Dublin, we procured our rental car and set off for the adventure of a lifetime. The car was top-like. Fuel is exorbitant (which is why there is little heat), so the cars are purposely runty. Driving is no minimal feat. The driver is on the opposite side of the car on the wrong side of the road. In other words, backwards.

There were some tense times those first few days. The roads are narrow; no super-highways here. When we made it to our destination, it was time to do some exploring.

On the recommendation of the owner of the B & B, we ended up in a restaurant

named "The Texas Steak-Out." We were dubious, but decided to give it a try. A big, crackling fireplace greeted us as we entered. We opted to have cocktails relaxing on a couch within the range of its warmth. Finally, heat. Things were looking up.

Then began the meal. There was nothing "Texas" about it except the portions. There was excellent seafood, great bread and wonderful service. It was a delight.

Then we were back to the fire for a nightcap. I inquired about the drink I had seen earlier at Shannon. "Hot whiskey punch," was the reply.

It is more popular even than Irish coffee. Every pub has a kettle going with boiling water and the garnish of lemon and cloves ready. I tried it. The "pounce" became my extra sweater for the next 10 days. It was warming, great for the weather we been experiencing. It's simple and satisfying. Here is our recipe.

HOT WHISKEY PUNCH BRADY'S STYLE

- 2 cloves
- 1 teaspoon sugar
- 1 measure of whiskey
- 1 slice of lemon

Warm a stemmed whiskey glass with very hot water. Pour in boiling water and sugar to taste. Stir to dissolve the sugar. Add a good measure of whiskey and a slice of lemon studded with the cloves. Relax and enjoy.

Northville resident Mary Brady is a certified executive chef and co-owner of Diamond Jim Brady's.

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The Refrigerator Door

CHILLY WILLY CHILI CONTEST: As part of the Chilly Will Festival, the Novi Civic Center will host the annual Chili Cookoff/Tasting Contest on Saturday, Jan. 18.

The contest is open to all restaurants in Novi that serve chili, and ethnic or vegetarian chilis may be entered. First, second and third prizes will be given for best tasting chili, as judged by a panel of local gourmets and gourmands. There will be a People's Choice Award based on a public tasting. The tasting will be open to the public at 11:30 a.m., with formal judging to begin at 12:30 p.m.

WINE TASTING CLASSES: Tasting French Wines is a five-session wine course taught by Eleanor & Ray Heald at the Oakland Community College Orchard Ridge Campus starting 7:30-9:30 p.m. Wednesday, Jan. 22. Featured French regions will be Alsace, Burgundy, Bordeaux, Loire, Rhone and the emerging southern France. Enrollment cost is \$95. For more information phone OCC, 471-7561.

KITCHEN GLAMOR: The Kitchen Glamor store at the Novi Town Center will host the following demonstration classes, Jan. 23, 7 p.m., Cuisinart Cooking Italian Style with chef Fabrizio Bottero; Jan. 28, 7 p.m., Low-Fat Cooking with International Flavor with dietitians Anne Minibale and Tina Shepard; Feb. 2, 1 p.m., Valentine Desserts with caterer Nancy Bayar.

Cuisinart Cooking Italian Style will be a free class, while all other classes will cost \$3. The fee includes recipes, portion tasting and a 10 percent discount on merchandise immediately before and after the session.

MICHIGAN CULINARY TEAM PRACTICE: Before the Michigan Culinary Team enters the World Culinary Art Salon in Frankfurt, Germany, next October, it will have to show some practice sessions. As such, chefs on the team will host practices, and display and discuss them with guests. The practices are open to the public at a cost of \$30 per person, or \$25 per person when purchasing four or more tickets. Cocktails and hors d'oeuvres will be served. The proceeds will be used to raise funds to send the team to Frankfurt.

Sessions will be from 6:30-8:30 p.m. on the following schedule:

- Monday, Jan. 27, El Centro, Detroit. Chef Joe Beato.
- Monday, March 16, Sterling Inn, Sterling Heights. Chef Ramon Hollingsworth.
- Monday, May 4, Diamond Jim Brady's, Novi. Chef Mary Brady.
- Monday, July 20, Miesli/Syco, Canton. Chef Keith L. Lewton.
- Tuesday, Nov. 10, Victory Celebration, St. Joseph Mercy Hospital, Pontiac. Chef Mario Etanad.

To purchase tickets, contact the manager or hostess at the above locations.

MICHIGAN TRAVEL: The Michigan Travel Bureau and Farmer Jack/A & Phave produced a new Michigan Travel Calendar that will be distributed free at the grocery stores. The calendar, designed to help promote Michigan tourism, contains many interesting facts about the state.

Did you know that Michigan has over 40 downhill ski resorts, 4,200 miles of groomed snowmobile trails and 1,500 kilometers of groomed cross-country trails? Or that there is a continuous 3,300-mile freshwater "seacoast" bordering Michigan? At any point inside state boundaries, you are only miles from one of its 11,000 inland lakes or from its 36,000 miles of rivers and streams.

For information about this book and other holiday offerings at Farmer Jack/A & P, contact Elise Minch, 644-5140.

RED LOBSTER RECIPES: Red Lobster restaurants are offering free seafood recipes for entertaining. The brochure is available at all Red Lobster restaurants, or may be requested by mail by sending a self-addressed, stamped No. 10 envelope (4 x 9 1/2 inches) to "Entertaining Ideas," P.O. Box 593330, Orlando, Fla. 32859-3330.

FOOD GUIDE: Bring on Healthy Food Choices! Oakland County Health Division has updated the American Red Cross Food Wheel for healthful eating. The revision is the work of the Health Division's registered dietitians. The colorful one-page handout features plenty of grains, fruits and vegetables.

Are you confused about fats? Where are they hidden? How do make trade-offs? The new Food Wheel will show you how. A special section describes fat serving sizes.

The guide is based on the new U.S. Department of Agriculture and Health and Human Services Dietary Guidelines for Americans and the American Cancer Society recommendations. The daily plan is easy to follow. It shows suggested numbers of servings from each food group for different ages.

For your free copy, if you're an Oakland County resident, send a self-addressed stamped (39 cents) business envelope to: Food Wheel, Materials Center, Oakland County Health Division, 27725 Greenfield Road, Southfield 48076.

HEALTHY SNACKS: The Food and Nutrition Hotline sponsored by the Oakland County Cooperative Extension Service can answer many food and nutrition questions. To contact it, call 858-0904 from 8:30 a.m. to 5 p.m. Monday to Friday. Sylvia Treitman, home economist for the Extension Service, offers several suggestions for healthy snacks.

- Keep low-fat crackers, boxed juices, microwave natural popcorn, fresh and dried fruits and nuts and seeds on hand for healthy snacking.
- Use microwaves and slow cookers to make easy one-dish meals instead of buying fast food from restaurants.
- Keep plastic bags of cut vegetables in your refrigerator for easy snacks.
- Stay away from vending machines unless they offer fresh fruit or yogurt.

"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.

School Lunch Menus

The school lunch menu for the Novi Schools for Jan. 13 through the 15 is as follows:

NOVI ELEMENTARY/NOVI MEADOWS:

January 13: Two pancakes with three sausages and syrup, roasted turkey dog with bun, chef's salad with roll, hash brown potatoes, warm applesauce or assorted juices, peanuts and milk.

January 14: Spaghetti with Italian meat sauce and roll, baked hamburger with bun, chef's salad with roll, corn, mixed fruit or assorted juices and milk. Lucky Day.

January 15: Burrito with cheese sauce, baked pepperoni or cheese pizza, chef's salad with roll, mixed vegetables, diced pears or Florida orange juice and milk.

January 16, 17: School is closed.

NOVI MIDDLE SCHOOL:

January 13: Beef fajitas with lettuce, tomatoes, cheese and sour cream, hash brown potatoes, warm applesauce or assorted juices and milk.

January 14: Spaghetti with Italian meat sauce and roll, corn, mixed fruit or assorted juices and milk. Lucky Day.

January 15: Burrito with cheese sauce, mixed vegetables, diced pears or Florida orange juice and milk.

January 16, 17: School is closed.

There are all half days at Novi High School through Jan. 15. No lunches will be served. The school is closed on Jan. 16 and 17.

Familiar pepper has new look

Continued from 5

are superior to those in vinegar. Freeze-dried green peppercorns are much more convenient and long-lasting but the flavor is not as good.

Grinders: Fleischmanns, who argue about almost everything in the culinary field, are as one in urging that black and white pepper be freshly ground.

The shaker should give way to the peppermill in both kitchen and dining room. Many types of peppermills are now on the market, and there are even pocket-sized models for the discriminating to carry with them.

The best type of mill allows the user to adjust the grind from fine to coarse.

In grinding pepper, don't turn the knob back and forth; turn in consistently in one direction or the other. This most familiar of spices, after an accent, can play a main role.

Pepper appears in countless dishes, almost as ubiquitously as its traditional partner, salt. But there are some recipes that highlight the use of both true pepper and some of its namesakes.

One of the classic uses in the French kitchen is beefsteak coated with coarsely ground black pepper and then sautéed until done to taste. The dish is often flamed with brandy. The noted Provencal chef Roger Vergé has used these flavors in a new way:

FILET OF BEEF WITH RAISIN AND PEPPER SAUCE

1 1/2 cup golden seedless raisins
1/4 cup Armagnac or brandy
1 1/2 pounds of beef filet, cut into steaks of desired thickness
2 tablespoons coarsely crushed black peppercorns (see note)

Butter, cooking oil
1/4 cup strong beef stock or bouillon
Yields 4 to 6 servings

Bring raisins to boil in water and simmer for about five minutes. Drain well, rinse in cold water and drain again. Place a small container with Armagnac and set aside.

Roll steaks in crushed peppercorns. Press peppercorns into meat so they will adhere. Sprinkle steaks lightly with salt.

Heat butter and cooking oil in a frying pan and sauté steaks over medium heat until done to taste. Reserve.

Pour raisins and their soaking liquid into pan. Simmer well for five minutes. Add brandy and reduce to 1/2 cup. Stir to reduce coagulated juices from pan. Add beef stock and reduce somewhat over brisk heat. Reduction has gone far enough when the sauce has pronounced flavor. If you wish to thicken sauce in Verge's manner, beat 2 tablespoons butter at a time at a time of heat.

Serve the steaks with the sauce. Verge accompanies this dish with fresh spinach and fried potatoes would be excellent.

Note: To crush peppercorns, place a layer on paper towels and roll and pound with a rolling pin. Cracked peppercorns also are available in markets, but these are subject to loss of flavor as with ground pepper.

CHICKEN WITH GREEN AND PINK PEPPERCORN SAUCE

1 roasting chicken
Fennel
Herbs
Butter, cooking oil
1 cup cognac or brandy
1/4 teaspoon green peppercorns, drained if necessary
1/4 cup white wine
1 cup rich chicken stock
1/2 cup heavy cream
Salt to taste
Yields 4 to 8 servings, depending on the size of the chicken.
Preheat oven to 350 F.

Roast chicken inside and out, removing packages of giblets. (The giblets and scraps from chicken can be used to make stock.) Stuff chicken with chopped onion and carrot, together with sprigs of fresh herbs, such as thyme, parsley and bay leaf. This stuffing is for flavoring; it is not to be eaten. Truss chicken and rub with mixture of softened butter and cooking oil.

This is the formula for determining the cooking time: Allow 45 minutes plus 7 minutes per pound.

A 4-pound chicken will thus take about an hour and 15 minutes. Chicken is done when the last juices drained from cavity are clear and no longer red. Remove chicken to carving board.

What chicken is resting, make sauce: Heat 1/4 cup cognac in small saucepan with pink and green peppercorns. Stand well back in case it flames up. Simmer until you can no longer detect alcohol fumes.

Pour from chicken resting pan and pour in remaining cognac. Again, stand well back.

Use cognac to release coagulated juices from pan. If pan is heat-proof, place it over a flame as you do this. Otherwise, pour into another saucepan. Simmer cognac and chicken juices until somewhat thickened. Strain into cognac-peppercorn mixture and bring to simmer. Make sure that mixture no longer tastes of alcohol.

Add chicken stock and reduce slightly. Add cream, adjust seasoning. Carve chicken and serve with sauce.

Verden advises a complex garnish of green beans, mushrooms, turnips and rutabaga, any one or two of which would be a good choice. As a starch, serve steamed rice.

This rather less elaborate preparation exploits the affinity of pepper for poultry.

PEPPERED TURKEY LOAF

2 slices firm-textured white bread
2 large celery ribs, cut in chunks
1 large carrot, cut in chunks
1/2 medium green bell pepper
2 tablespoons minced onion
1 pound ground turkey
1 egg, beaten and 1 (8-ounce) can tomato sauce
Salt
1/2 to 1 teaspoon freshly ground black pepper
Apricot Mustard Sauce (recipe follows)

Preheat oven to 400 F. In food processor, grind bread into fine crumbs. Reserve. Process celery, carrot and green pepper until finely chopped.

Place in mixing bowl with bread crumbs and minced onion. Add turkey, egg, tomato sauce, salt to taste and black pepper. Toss lightly until mixed. (Excess working will result in dense texture.) Form mixture into loaf about 10 inches long and place in baking dish; or turn into 9-inch loaf pan. Bake until fully cooked, 50 to 60 minutes. Cool in pan 5 minutes before turning out to serve.

Apricot Mustard Sauce: In blender or food processor, place 1 (16-ounce) can of apricots, drained, 1 cup chicken broth, 2 tablespoons Dijon-style mustard, 1/4 teaspoon salt, 1/4 teaspoon pepper and 1/4 teaspoon paprika. Blend until smooth. Transfer to a saucepan and heat, stirring occasionally. Yields 2 1/2 cups.

Here are two ways of making pork chops:

PORK CHOPS WITH GREEN PEPPERCORNS

Butter, oil
2 tablespoons minced onion
1 clove garlic, minced
1/4 cup dry white wine
1 sprig fresh thyme or large pinch dried
1/4 teaspoon green peppercorns, drained if necessary
Salt
1 tablespoon Dijon-style mustard

Rinse chicken inside and out, removing packages of giblets. (The giblets and scraps from chicken can be used to make stock.) Stuff chicken with chopped onion and carrot, together with sprigs of fresh herbs, such as thyme, parsley and bay leaf. This stuffing is for flavoring; it is not to be eaten. Truss chicken and rub with mixture of softened butter and cooking oil.

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Salt
1 tablespoon Dijon-style mustard

Yields 4 servings.

In a large frying pan with cover, brown chops in hot butter and oil. When browned on both sides, reserve chops and remove excess oil from pan. Sauté onion and garlic until tender but not brown. Return chops to pan.

Add white wine and thyme and bring to simmer. Cook, covered, until chops are done. Depending on thickness, this can take from 20 to 30 minutes or longer. Chops are done when they are no longer pink in center, cut into a chop to check.

Remove chops to hot platter and turn heat to high.

Reduce juices to about 1/2 their original volume.

Add green peppercorns, salt to taste and mustard, and simmer briefly.

PORK CHOPS WITH ALLSPICE

4 thick pork chops
Butter, oil
4 pinches ground allspice
Salt
1/4 cup white wine
1/4 cup chicken stock
Yields 4 servings

Brown chops in hot butter and oil. Season each with pinch of allspice, salt and pepper. Add wine and stock to pan and cover. Simmer until chops are done, about 20 to 30 minutes, depending on thickness. Chops are done when they have lost all traces of pinkness. Remove chops from pan and quickly reduce juices until they are rich-tasting and somewhat thickened. Pour over chops.

Pepper occasionally gets into desserts. People sometimes sprinkle it, along with salt, on melons, and a grind of pepper is a surprisingly attractive addition to sliced, sugared strawberries.

SZECHWAN PEPPER BEEF

1 1/4 pound tender beefsteak
2 sliced fresh ginger
1 1/4 tablespoons soy sauce
1 1/4 tablespoons hoisin sauce
1 1/4 teaspoon salt
1 1/4 teaspoon coarsely crushed Szechwan peppercorns
Vegetable oil
1 green pepper, cut into chunks
Yields 4 to 6 servings

Cut beef into slices one-sixteenth-inch thick, trimming away any fat or gristle. Rinse chop ginger.

Mix soy and hoisin sauces and use to marinate beef. Add salt, minced ginger and Szechwan pepper. Allow to stand for 30 minutes.

Heat oil in a wok or large skillet. Quickly fry green pepper until crisp-tender. Reserve. Add marinated meat to pan, spreading slices out flat. Cook over brisk heat for two minutes, then turn the slices over for another minute.

Add peppers and any remaining marinade.

Stir-fry for 30 seconds. Turn onto a serving dish. Serve with steamed rice.

Red wine shown to improve your health

Continued from 5

where dogged, while those of cheese-fed were clear.

OK, we get the message about cheese, but what about all the butter and cream the French consume in their food preparations?

"My explanation is, of course, the consumption of alcohol," maintains Reynaud. "It's well-documented that a moderate intake of alcohol prevents coronary heart disease by as much as 50 percent. There is no other drug as efficient as moderate intake of alcohol. By moderate, I mean a few glasses of wine per day."

Safer goes on to comment that consumption of wine per capita in France is higher than anywhere else in the world — this is principally red wine. U.S. consumption is among the lowest. In France, wine is part of every lunch and dinner.

If red U.S. is among the lowest consumers of red wine in the world, it is

among the highest victims of heart attack: about one million deaths annually. The section of the country that consumes the least wine is known by doctors as Stroke Alley, the so-called "Bible Belt," which ignores the admonition of St. Paul to Timothy: "Use a little wine for thy stomach's sake and thine other infirmities."

The evidence of the benefits of moderate consumption of alcohol continues to grow. As part of a continuing study, researchers at the Harvard School of Public Health studied 44,000 Americans between 40 and 75 years old and found that those who drank light to moderate amounts of alcohol had a 25-40 percent less chance of developing heart disease.

Remember, moderate is defined as two drinks a day — make it red wine. Enjoy its flavor with real cheese at lunch or dinner and stop snacking!

CREAM BUTTER AND SUGAR UNTIL LIGHT AND FLUFFY. Beat in eggs one at a time. Sift ammonium carbonate in water until dissolved. Add ammonium water to creamed mixture.

Sift dry ingredients, including spices, together and stir into creamed mixture. Chill dough at least 30 minutes.

Preheat oven to 375 F. Roll out dough to form four long ropes about one inch in diameter. Cut off 1/4-inch pieces. Roll each piece into a ball and place about one inch apart on greased cookie sheets.

Bake about eight minutes or until lightly brown.

Remove from pans to cool. When still slightly warm, roll in powdered sugar. Store tightly covered.

Szechwan pepper is often encountered in the following dip, often served in China to go with fried foods.

Barbara Topp, the noted authority on this cuisine, suggests using it on hot buttered ears of corn.

Yields 4 servings.

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Help Wanted
GeneralACO INC.
PROGRAMMER/ANALYST

Environment includes IBM 9375, DOS/VS, COBOL, CICS, DB/2 and a Novell 386 LAN. BS degree or equivalent, a minimum of 2 years COBOL experience and good interpersonal skills. Experience in retail applications will be a good plus. We offer a competitive salary and excellent benefits. Send confidential resume and salary history to 23333 Commerce Dr., Farmington Hills, MI 48335-2764. Attention Human Resources.

ATTENTION
LAID OFF WORKERS

You may qualify for free occupational training & job search assistance available at Washnaw Community College Job Training School. Computer service (Orientation 121) & optical assisting (Orientation 116 or 123). Programs beginning in January. Appliance Repair begins in February. Call (313)677-5006 for more info. E.O.E./M.F.

AUTO body technician. Hourly, no heavy frame work. Experience required. (313)437-4163.

AUTOMOTIVE technicians. Immediate openings for full time technicians in South Lyon. Salary plus commission, medical benefits, paid vacations. Call (313)437-7011, ask for Bob Miller.

BARBER wanted for busy shop, full or part-time. Leave message. (517)625-4821.

BRIGHTON based corporation looking for 6 permanent full time positions in our customer service department. Salary starts at \$15.00 per month plus benefit package. Company training provided. For interview, call between 1pm and 4pm Monday thru Friday. (313)227-6650.

CARRIER needed for porch delivery of the NORTHVILLE RECORD in the following areas: Yerkes and Beal. (313)349-3627.

CARRIER needed for porch delivery of the Monday Green Sheet in the following Millard areas: Shirley, Delrose, Central, and East Streets. (313)685-7546.

CARRIER needed for porch delivery of the Monday Green Sheet in the following Howell areas: Lake St., Higgins, N. Court and N. Barnard. (517)546-4809.

CARRIER needed for the porch delivery of the Monday Green Sheet. In the following, Ore Lake and Hamburg areas. Winding Trail, Wide Valley, Pine Valley Sub. (517)546-4809.

CERTIFIED technicians, new Chevrolet, Oldsmobile, GEO expanding dealership needs several technicians. All skill levels, GM experience preferred, but not necessary. Pay and benefits to compensate with proven abilities. Call for appointment (517)223-9142 ask for Mark Wilde.

COORDINATOR for senior nutrition program. Permanent part-time, weekdays. Bookkeeping/computer experience a plus. Response to: P.O. Box 503, Atlantic St., Milford, MI, 48301.

COUNTER Sales help and/or buyers helper. Apply in person: Mary's Meats, 10730 E. Grand River, Brighton. (313)229-4510.

DIRECT Care staff needed at group home in Howell. Will train, full-time and part-time available. Call (517)548-6670.

DIRECT care workers PM shift for group home in Milford, MORC training helpful or will train, \$5.25-\$5.75 to start. Call Duane or Joann, (313)684-2159.

EASY work! Excellent pay! Assemble products at home. Call toll free 1(800)467-5566 ext. 610.

EXPERIENCED Journeyman Electrician & electrician helper. Leave message evenings only at (517)546-8010.

EXPERIENCED mill hand for tool shop in Howell. Must have tools. Steady work. (517)548-1064.

EXPERIENCED seamstress for alterations on bridal gowns and ladies formal wear. Work from your own sewing room. Send information and 5 references to: P.O. Box 503, Pinckney, MI, 48169.

EXPERIENCED barn help. Call before noon, (517)548-5053.

EXTRA MONEY! Part-time appointment setters needed. (313)348-1515.

FACTORY JOBS

DAYS/AFTERNOONS

Brighton, Whitmore Lake

ADIA

(313)227-1218

FULL time, part-time help, days.

Apply in person, O'Connor Deli, 8028 W. Grand River, Brighton.

GRINDERS/TOOL MAKERS, minimum 4 yrs. experience, must have own tools. Apply between 8am and 3:30pm, at B.C.R. Tool, 5975 Ford Ct., Brighton.

HAIR Stylist for Novi salon, guaranteed \$6.00 or commission, advanced training, paid vacations. Part-time or full time. (313)458-9800.

IMMEDIATE openings. Preppers/dryers. Apply at Brighton Mall. Sell Cloth Car Wash. Next to K-Mart.

LABORER for building company. Experienced preferred. Novi area. (313)894-1228.

LIGHT duty mechanic needed. Chrysler experience preferred. Apply in person with Mike at: John Colone CPD, 1295 E. M-36, Pinckney.

MAINTENANCE company now hiring the following: carpentry, electrical, plumbing, auto mechanic, snowplow, also general laborer. Full and part-time available. Starting pay \$6.00 and hour and up. Ask for Tim. (313)420-0570, (313)347-2244.

MACHINE maintenance, experience only (517)546-6571.

MACHINE SHOP. Must have 2 years experience, be ambitious, able/willing to learn, must have basic tools and be familiar with Bridgeports, horizontal mills and lathes. CNC experience a plus. Comprehensive benefit package. Send resume to US Fabricating, 1947 Haggerty Rd., Walled Lake, MI 48390 or phone (313)624-2410.

MAINTENANCE ASSISTANT

Electrical background preferred. Must have knowledge of centrifugal pumps. Experience in plumbing and welding. Apply in person 9AM to 2PM Monday, Wednesday or Thursday.

MARCH COATINGS INC.
160 SUMMIT ST.
BRIGHTON, MI 48116

MANAGER, full time for managing restaurant and store. Good pay & benefits. Send resume to P.O. Box 711, Novi, MI 48375.

MIDNIGHT cashier help needed. Hours flexible. Howell area. Contact Mike. (517)546-5285.

MOLDING Foreman/Technician. Overall Molding Department Supervisor, mold follow up, minor mold repair, train operators and other lead people, scheduling, material control. Hands on position with excellent opportunity. Apply at Durnage Engineering, 721 Advance, Brighton, MI 48116.

OPERATOR for simple machine, must be able to read blueprints. Howell, \$6.50 per hr. (517)546-9957.

PERSON to sew sails, covers. Full time employment, starting pay at \$5.50 per hr., paid vacation & some holidays. Apply at Saly Dog Marine, 192 Summit, Brighton, (313)229-5988.

PROTOTYPE Metal Fabricator. Experience in welding, blueprints, machining, able to work with little supervision, come up with your own ideas, full or part-time permanent position. Form Die Building or injection mold repair a plus. Apply at: Durnage Engineering, 721 Advance, Brighton, MI 48116.

SERVICE Advisor needed. Experience preferred. Apply in person at John Colone CPD, 1295 E. M-36, Pinckney. Or call Mike at (313)878-3154.

TAX Preparer needed for CPA firm, full or part-time, experience required. Box 3577, c/o Novi News, 104 W. Main St., Northville, MI 48167.

TEACHERS - part-time. Secondary certification, English for senior citizen oriented classes, w/weekend trips. Start Jan. 30th. Call South Lyon Community Education, (313)437-8105.

TRUCK Driver that can obtain CDL License. Will deliver kitchen cabinets in 26ft. straight truck into customers homes.

Warehouse Person for unloading & loading of trucks. Requires heavy lifting & neat, clean appearance.

Apply at Warehouse Office, Kitchen Suppliers, 9325 Malby Rd., Brighton.

171 Help Wanted
Sales

AMBITIOUS self motivated person wanted to sell new and preowned mobile homes in Novi community. No experience required but a professional attitude is a must. We will train. \$30,000-\$40,000 first yr. potential. To schedule an interview call Andy Massie at Little Valley Homes, (313)624-2626.

AREAS/SALES/SERVICE MANAGER

International service company seeks a results oriented person to manage its Pontiac, Flint & surrounding area offices. You will be responsible for increasing sales, monitoring quality service procedures & supervising staff.

The ideal candidate will have supervisory & sales experience with a service organization or financial institution. Effective communication in interpersonal skills are essential for this position. We encourage women & minorities to apply.

Compensation includes: excellent base salary, benefit package and an opportunity to increase personal earning through growth of operating process. Send resume with salary history to: Manager's, P.O. Box 1020, Clarkston, Michigan 48347.

ASSISTANT MANAGERS

NEW YEAR

NEW CAREER

New wholesale designer company, looking for 32 sharp, young, hardworking, and highly motivated individuals for management positions. \$300-\$500 weekly. No experience necessary. Start immediately. WILL TRAIN. Call Cindy: (313)442-8590.

BUILDER seeking a full time salesperson, experience preferred in new home sales. From model home, Commission, plus benefits. Send resume to: Builder, P.O. Box 676, Brighton, MI, 48116.

DECORATOR Sales, part-time, flexible hours. Ann Arbor location. Fun job, assisting customers with window treatments and wall covering. Learn the decorating business and get paid for it. Excellent earnings. (Hourly plus commission). Call personnel: (313)583-2501, 10 to 4pm only.

ENTRY Level sales positions. Full or part-time. Will train. (313)437-9775.

EARN outstanding income. Be your own boss. Full or part-time. (313)486-1043 24 hour message.

EDUCATION important? Are you self motivated? Want extra money, or lucrative career? Learn about your opportunity. This Jan 16, 5:30 PM Farmington Library, 23550 Liberty Information? Eunice. (313)478-2419

EXPERIENCED sales person for new home sales. Must be licensed. High volume company. Call: Maples of Novi, (313)737-8800.

FULL time salesperson, earn up to 20% commission, bonuses, paid vacation & benefits offered, excellent advancement potential, no previous sales experience necessary, but preferred. Apply at Home Designs Furniture, 3500 E. Grand River, Howell.

I & C FIELD SALES ENGINEER

Excellent opportunity for aggressive and enthusiastic person with established mfg rep many benefits. Send confidential resume to G & D Assoc's LTD., P.O.B. 369, Milford MI 48361.

IMMEDIATE opening for experienced Sales Manager. Send resume to: Nancy Fritch, Coldwell Banker Brighton Town and Country, 102 E. Grand River, Brighton MI 48116.

LICENSED life insurance agent to service existing PC accounts (313)478-3140.

NOVI based service co. desires telemarketer, experience preferred but not necessary. Good hourly rate plus bonus. Call Greg Brooks, (313)347-3550.

PROFESSIONAL sales person needed immediately to join team of one of America's fastest growing industries. Unlimited income. Benefits. Send resume to: P.O. Box 290, Gregory, MI 48137.

PROFESSIONAL sales position. Excellent fringe benefits with a large mutual insurance company. Contact Jack Erwin or Don Baggett (317)782-6018.

TELEMARKETER to work 5-8 hrs. per wk., 1 day & 1 evening. Brighton in town. Pay is hourly rate plus commission. (313)227-1011, ask for Michele.

WANTED marketing professionals and full and part-time retailers. Excellent opportunity with fast growing company. Call 1-800-679-7743 for free 24 hour recorded message.

180 Situations
Wanted

BUSY Schedule? Don't spend your precious free time on housecleaning. (313)486-4825. Reasonable rates.

CLEANING. Don't have time to clean your house? Call us. Dependable, honest, references. (313)227-5008.

187 Business
Opportunities

ACTIVE vending route. Great for homemaker. Northville area. For info: (313)348-2144.

CHILDRENS consignment resale shop, Brighton. \$12,000, negotiable. (313)227-3923.

MAKE MONEY at home w/your personal computer. Amazing free information. 24 hour recorded message. Call Infotast Inc., (517)548-2790, Ext. 201.

201 Motorcycles

1972 HONDA CL70 for parts. \$50. 1982 Yamaha X650, \$350. (517)223-3597.

205 Snowmobiles

1978 ARCTIC Cat Elgite 5000, runs great, first \$500. 1987 Yamaha V-Max, good cond., very fast, first \$1500. (313)486-0447.

1978 ARCTIC CAT Pantera, extra parts, \$500. (313)449-2374.

1979 ARCTIC Cat-Trail Cat, 340 cc's, exc. cond., \$895. Trailer 8ft x 7ft \$285. (313)474-5954.

1980 SKI-DOO Citation 45, (2), exc. cond., with 3 spot trailer, extras, \$3800. (313)448-7353.

1989 POLARIS Indy Trail, clean, good cond., \$2500. Days (313)223-9430. Eves (313)227-7448 ask for Danny.

210 Boats and
Equipment

GLASTON GT150 with 80hp Mercury plus trailer & boat. \$4,000/best. Ask for Dave, (313)971-1900. (313)426-5258.

215 Campers, Trailers
And Equipment

UTILITY trailers, factory direct, 4x8, \$425. 5x8, \$475. 5x10, \$550. 5x12 tandem, \$825. Landscape trailers, we custom build. Nomadco dealer, Haulmark. We accept MasterCard and Visa. (313)632-5612.

220 Auto Parts
And Services

1975 FORD van, 35,000 miles on brand new engine & rebuilt transmission. 351 Windsor, C6 transmission. \$750. best. (517)223-3597.

1979 DODGE Diplomat for parts or whole. 1965 Chrysler 363 motor and trans. (313)486-1982.

1984 and 1985 FIERO Parts. (313)349-9971.

LEBRA front cover, (sell in box) fits most cars. \$75. (313)889-2980.

UNCLAIMED ENGINES, PARTS, ETC

Rogrud cranks \$55
reconditioned heads \$150 a pair
rebuilt 305 long block \$800
rebuilt 305 short block \$650
rebuilt 305 Olds complete \$1000
rebuilt 305 Chevy complete \$1500
rebuilt 454 Chevy complete \$1500
rebuilt 350 Chevy short block \$300

Many others, expert installations available. Mikos Performance, 4023 Old Us 23 (313)227-1920

221 Truck Parts
And Services

4 TRUCK tires 11 x 15 x 31 \$250. (313)227-2844.

225 Autos Wanted

I SELL ME YOUR CAR, TRUCK OR VAN. 1980 to 1987, low mileage or high mileage, good condition or fair condition. Out state buyers waiting. Instant cash. Please call Dale, (517)342-6455, 8 a.m. to 8 p.m. seven days a week.

I WANT OLDSMOBILE 98S OR CADILLACS, 1977 to 1984. Please call Dale, (517)342-6455.

228 Construction,
Heavy Equipment

1975 FORD w/50ft. Hi-Ranger. 1978 GMC w/Model G Prentice loader. 1560 Vermeer stump grinder. All for \$25,000. (313)629-6829, (517)546-3697, (517)546-1895.

FORD 4500 loader/backhoe Serial #C208185. Very good cond. Almost new rubber, side shift backhoe boom. \$7,000. (313)437-1767.

GERARD tri-axle trailer, full boiler plate, \$650. (517)625-3951.

INTERNATIONAL loader backhoe. Good condition, \$5,000. Also several trailers. (313)878-9113.

230 Trucks

1978 FORD F-250, Supercab, \$500. (313)449-2374.

1980 FORD F-150 heavy duty 302 auto, lots of options, good cond. \$1650. (517)546-2634.

1986 FORD Ranger, 4 cylinder, auto, 35,000 miles on motor, mag wheels, fresh paint, \$2,500. (313)231-2316.

1987 DODGE D150, 6 cylinder, manual 3 speed overdrive, air, am/fm, 42,000 miles. \$5,400. (313)878-0218.

1987 FORD F-150 pickup XLT Lariat, 1/2 ton, 8 cylinder, power steering/brakes, am/fm stereo, cap, badliner. \$8,800. best. (517)548-5760 after 5:30pm.

1988 TOYOTA pickup, auto, power steering, power brakes, air, cloth interior, fiberglass cap. New exhaust, brakes, exc. cond. \$5200. (313)231-9512.

1989 CHEVROLET extended cab short box, fully loaded, \$10,000. (517)546-1743.

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