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NEWSOpinions NOVI IS TOPS IN
ARRESTING DRUNK DRIVERS / 5ADining NIX THE MIX; THE
REAL THING TASTES BETTER / 1BUpdate REZONING TURNED
DOWN BY COUNCIL / 4A'Choice' plan
unveiled for
Novi schoolsBy SUZANNE HOLLYER
Staff Writer

Novi school officials took "choice" one step further for district students at a Thursday Board of Education meeting.

A schools of choice committee recommended a plan that would allow parents to enroll their children in any school in the district. A new requirement would put transportation in the hands of the district.

Under state law, school districts are required to implement a schools of choice plan or allow voters the option of having one in an election. A committee working for Novi schools recommended the district follow the state plan, including the transportation requirement. In the past, Novi students have been permitted to enroll in any elementary school when they enter the district in kindergarten. Transportation has been left up to the parents.

The new plan will put transportation in the hands of the schools, something Superintendent William

"So schools of choice is a solution to what we asked. Our feeling is most parents made their choice of schools when they moved to their neighborhood."

David Brown
Choice committee member

Barr expects to cost very little.

Barr said the schools already have shuttle buses transporting students around the district for special programs. If many students participate in open enrollment, then transportation costs could go up, Barr said.

Continued on 6



Photos by BRYAN MITCHELL

Novi band
goes to state

The Novi Middle School band students participated in the District Solo and Ensemble Festival on Feb. 14. The students received 22 top or "one" ratings and seven, two ratings. On March 14, the seventh and eighth grade bands were entered in a district level Band and Orchestra Festival at Pinckney High School. Each band received one ratings which qualify them for the state festival competition later this year. Pictured above, the trombone line practices. At left, student Keren Self performs a solo flute piece.

Manure piles raise a
stink with residentsBy JAN JEFFRES
and STEVE KELLMAN
Staff Writers

Residents of the Northville Estates subdivision say they don't really want to put up a stink, they're just yearning to breathe free.

But the massive mountains of horse manure hauled in daily since December to the Novi-based Zayt Trucking Company property are making the air less than fresh. An estimated 150 to 200 Northville citizens live downwind from the firm at Beck and Eight Mile roads.

"I know exactly what they're talking about. . . We're like the second house from Beck Road," said Dunsany Road resident and Northville Mayor Chris Johnson.

"When the wind is blowing, it is real obnoxious. . . With the break

of good weather now, it's even worse."

Oddly enough, this story has an international spin. Zayt officials argue that it's a case of American companies being pushed out of business by cheaper Asian imports.

Margaret Zayt, owner of the trucking firm and executive manager of Northville Downs — the source of the unsavory product — says good horse manure just isn't as easy to market these days as it used to be.

"Years ago, we used to sell the manure to Campbell's Soup (to grow mushrooms) for their Cream of Mushroom soup. They found they could get it cheaper than they could make it on their farm," Zayt said.

Continued on 2



Photo by BRYAN MITCHELL

Shaping up

Members of the Wildcat boys track team work on their conditioning with a four-mile run down Taft Road last week. Novi opens the season at home against Baseline rival Northville on April 7. The 'Cats are expected to do well in the Kensington Valley Conference despite having to replace more than 20 runners from last year.

Board delays lacrosse decision

By SUZANNE HOLLYER
Staff Writer

About 30 parents and students turned out at a Thursday meeting to ask Novi school board members to implement a district lacrosse program.

Parent Donald Sills addressed concerns raised by Novi school administrators about lacrosse. Sills said lacrosse is not more dangerous than other school sports, according to available injury studies. The administration also has expressed concern that lacrosse is not a sport organized by the Michigan High School Athletic Association.

But Sills said Novi does not have a policy prohibiting sports that are not members of the MHSAA because cheerleading and pompon, non MHSAA-organized sports, are played in Novi schools.

Sills said lacrosse will join MHSAA when 70 schools in the state have lacrosse teams. La-

crosse currently is offered in Novi only through Community Education and Parks and Recreation.

Lacrosse can be started in Novi schools at costs to the district ranging from nothing to \$16,179. Sills said the program could be started at no cost to the district if students were charged a player fee, about \$150, to cover all costs of the program.

School board Trustee Raymond Byers said his main consideration is how the program would be funded. He asked Superintendent William Barr to bring the lacrosse program back to the school board during budget discussions.

Byers also asked Barr to bring back information about the cost of starting field hockey, girls golf and programs that the board rejected during last year's budget discussion. The board last year rejected plans to institute Japanese and strings music lessons into district curriculum because of the cost.

Budget discussions for the 1992-93 school

year are expected to begin next month.

Byers asked board members to address the lacrosse program as a financial issue, rather than as an issue of possible student injuries.

"That's not fair to the game or the kids," he said, adding that football would never have been brought to public schools if possible injuries were the only consideration.

"Out of the budget will come do we or don't we do lacrosse," Byers said.

Board Secretary Craig Foreback said he is concerned about the availability of space for another sport on district athletic fields and in gym lockers. A consultant has been reviewing the needs of Novi High School facilities.

After a school board discussion about lacrosse, eighth-grade student Ron Wittechowsky said he was left with the feeling the school board will not institute a lacrosse program. Wittechowsky said he has played lacrosse since Novi Community Education began offering the program in April 1991.

Man gives up wallet
to gun-toting robberBy CRISTINA FERRIER
Staff Writer

A 54-year-old Grosse Pointe Woods man was jumped and robbed at gunpoint outside the Novi Hilton Saturday night, March 21, Novi police said.

According to police reports, the man was jumped from the rear as he was walking to his vehicle. He was reportedly shoved to the ground by a suspect who threatened to shoot him, then took his wallet and fled on foot.

The victim told police that, after the unknown suspect shoved him to the ground, he sat on the victim's back and said "I have a gun and will kill you. Give me your money." He then reportedly pulled off the victim's coat and searched it, then began to walk away.

The victim told police that he got up, ran to the suspect and punched him in the face. The suspect then allegedly pushed him back down to the ground and struck his face against the pavement, knocking out two front teeth. He then reportedly searched the victim again, and found his wallet in his pants pocket.

At that point a witness drove up. The witness, a Wixom man, said he arrived at the Novi Hilton and was driving through the parking lot when he saw the victim lying on the pavement, the suspect standing a few feet away.

The witness told police he stopped and asked what was going on. The suspect reportedly said the victim fell and he was trying to help him up.

Continued on 2

inside

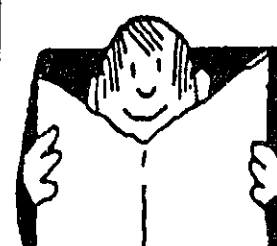
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INSIDE:
THE
SUBURBAN
CABLE WEEKLY



Community Calendar

Wednesday, April 1

Athletic Boosters: The Novi High School Athletic Boosters Club will meet at 7 p.m. in room 107 of the high school. Meetings are held regularly on the first Wednesday of each month.

Planning Commission: The Novi Planning Commission will meet in the Novi Civic Center at 7:30 p.m.

Friday, April 3

Youth theater: The full-length production of "Picnic at Hanging Rock" will be presented by Performance Plus, the new youth theater program at 8 p.m. on the Novi Civic Center stage. Admission is \$7 for adults, \$5 for senior citizens and children under 12. Proceeds used for production costs and towards the enhancement of the youth theater program. Tickets are available through the Novi Parks and Recreation Department.

Monday, April 6

Village Oaks PTO (VOICE): The will meet 7:30 p.m. in the Village Oaks School Library on Willowbrook Road.

Tuesday, April 7

Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

Zoning Board of Appeals: The Novi Zoning Board of Appeals will meet in the Novi Civic Center at 7:30 p.m.

Wednesday, April 8

Youth baseball: The board of directors of Novi Youth Baseball meets at 7:30 p.m. in the Novi Civic Center. The meeting is open to the public.

Thursday, April 9

Parks Commission: The Novi Parks and Recreation Commission will meet in the Novi Civic Center at 7:30 p.m.

Historical Commission: The Novi Historical Commission will meet in the Old Town Hall, in the Novi city complex to the west of the library building, at 7:30 p.m.

Monday, April 13

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

Tuesday, April 14

Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

Camera Club: The Novi Camera Club meets at 7 p.m. in the Novi Civic Center.

Wednesday, April 15

Planning Commission: The Novi city Planning Commission will meet at 7:30 p.m. in the Novi Civic Center.

Friday, April 17

Good Friday: Novi city offices will be closed today.

Tuesday, April 21

Band rehearsal: The Novi Concert Band rehearses at 7:30 p.m. in the band room at Novi High School. For more information on the group, call manager Warren Ledger at 348-2955.

Monday, April 27

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

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.

Neighbors upset over manure piles

Continued from Page 1

But some county mushroom farmers have moved from Rochester to Imlay City, and still competition from Chinese mushroom growers has driven others out of business, she said.

"We've never put any manure there before," she said. "We were having a problem getting it to the mushroom farmers. I think all of the (racetrack) people are having a problem with their manure because it's getting harder and harder to dispose of. . . . We have to pay to have it moved out now."

Manure generators like racetracks may need to cooperate to find a new place to dump the product, Zayti said.

Some Northville Estates families counter that the place should be as far away from their homes as possible. They've been complaining to the cities of Northville and Novi steadily since the aroma began wafting their way.

One says the odor is so bad that she had to stop putting up outdoor Christmas decorations at her home due to nausea from breathing the stench. Now that the weather's nice, people are staying indoors. Some are even considering selling their homes.

While the property is zoned residential / agricultural, it is used as a trucking operation — not a farm — which makes the manure seem particularly inappropriate to the neighbors, Johnson said.

Zayti Trucking was ticketed by Novi on Dec. 2 ticket for the emission of odor from a business or residence. No trial date has been set yet, a spokesperson for the Walpole Lake 52-1 District Court said Friday.

Zayti Trucking was given two more

zoning violation tickets on Jan. 29 for continuing a non-permitted use and depositing litter on private property. That case will hit the fan on April 16, when a pre-trial is scheduled.

Meanwhile the daily dreck delivery continues, residents say, despite a letter of protest from the homeowners.

"Novi immediately took the letter to Zayti and asked them to stop," said a Northville Estates resident who requested anonymity. "Obviously, (Zayti's attitude) was 'We're not going to move it. We're going to continue doing this.'"

"He (lower Jim Zayti) was just being a stinker about this," Margaret Zayti said. The problem would be solved as soon as the weather breaks.

"Probably in the next week or ten days, when the frost is gone and the fields dry up, we'll get out there and plow that under," she said.

Northville Estates residents disagree with Zayti's assertion that this is the first time that the collective by-product of Northville Downs standardbred's digestive tracts has been dumped at the Beck Road property.

Three years ago, according to residents' letters, the stuff was also hauled in. The city and the state department of natural resources quickly quashed that, in part because the truckloads were piled in wetlands, the Northville Estates resident said. This time, the homeowners contacted the DNR and the federal Environmental Protective Agency, but the DNR backed out because the material was not in the wetlands, the resident said.

"It just progressively gets worse as the pile gets higher."

Gunpoint robbery nets man's wallet

Continued from Page 1

However, the witness said, the victim then stood up and said "This guy just jumped me," and the suspect ran away.

The witness also told police that the suspect was wearing a brightly colored, possibly orange, long sleeve dress shirt that was buttoned all the way up.

Novi Hilton security reported seeing a man matching the description driving through the parking lot in a burgundy AMC Javelin. Novi police attempted to find the suspect in the area, but were unsuccessful.

The victim was treated at the scene by Community EMS and Novi fire personnel.

that is short on the sides and long in the back, and has a brown mustache. The witness also told police that the suspect was wearing a brightly colored, possibly orange, long sleeve dress shirt that was buttoned all the way up.

Novi Hilton security reported seeing a man matching the description driving through the parking lot in a burgundy AMC Javelin. Novi police attempted to find the suspect in the area, but were unsuccessful.

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Three subdivisions get council's nod

By JAN JEFFRES

Staff Writer

Three new subdivisions are on track in Novi — ultimately adding a total of 310 more homes to the city's tally.

One, Westmont Village, will bring 61 residences to a large vacant tract at the southwest corner of Ten Mile and Fall Roads.

Along with approving a preliminary plat for Westmont Village, the city council March 23 okayed a preliminary plat for the Royal Crown Estates No. 4, 5 and 6 and for Mystic Forest.

Sweeping through unanimously, Royal Crown will add 140 houses to the existing subdivision at the north-east corner of Taft and Nine Mile roads. It is south of where Westmont Village may be built in 1994.

Mystic Forest, developed by Mystic Forest Associates, is slated for the west side of Novi Road between Nine and Ten Mile roads.

Robert Lewiston, managing partner of Westmont Development Associates told the city council that he has brought five plans for the Westmont Village Number One site to the city staff and consultants since 1988. Complicating development on the land are 34 acres of regulated wetlands to the south.

Original plans for the site called for 138 homes.

Lewiston said he will build the first phase in the non-sensitive lands. If wetlands regulations remain unchanged, he will then finish it off with 11 more homes. If the laws change, he will then proceed to develop the 34 acres.

Federal and state (wetlands) laws appear to be in a flux and might change," Lewiston, the developer of Orchard Hills, said.

"I will make no effort to develop under your existing set of laws."

Westmont passed by a five-to-two vote, with council members Nancy Cassis and Tim Pope in dissent.

"My concern is you're getting boxed in here and later on whether or not you made certain representations tonight, you could come back and say you allowed me to do this and the rest of the property is not usable unless you allow me to do it," Cassis said.

Asked by City Attorney David Fried if he'd take the city to court later if the wetlands could not be converted into a subdivision, Lewiston said no, the land was "unbuildable."

"At this time, there is no legal reason why you couldn't develop the 34 acres. It's your desire not to," Fried said.

The developers could have adopted for city ordinances allowing greater density in a subdivision in exchange for preserving wetlands.

Royal Crown Estates will be built by Beziak Construction Company, which has donated land there for the city's linear greenbelt system. The developer plans to work with other Nine Mile Road property owners — including Novi Community Schools — in a special assessment district which will pave the road and bring sewer and water lines.

Mystic Forest had a tougher time getting by the council, winning approval by a four-to-three vote.

The development won't have the secondary access recommended by city fire chief Arthur Lengua. Fried said the ordinance review committee is now considering adding this requirement to the city books.

The subdivision also sparked controversy because homes are planned for a wetlands area which is a wood-duck habitat. The developer, Mystic Forest Associates, refused to remove the two lots in question.

City ordinances regulate wetlands of two acres or more. The Mystic Forest wetlands is 1.8-acre wetlands.

The council majority found this scaled-back plan preferable to three higher-density housing developments originally planned for the site.



Photo by HAL GOULD

A time to sow

March planters bring May flowers at Disner's Nursery on Wixom Road. Each day, these women turn out about 48,000 plants — 1,000 per flats per day. Working on a conveyor belt with salmon

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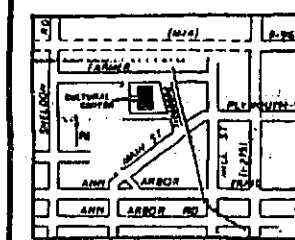
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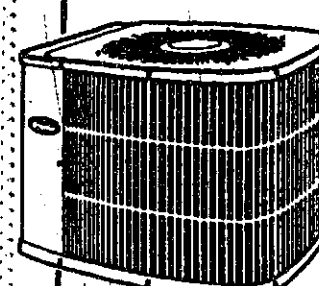
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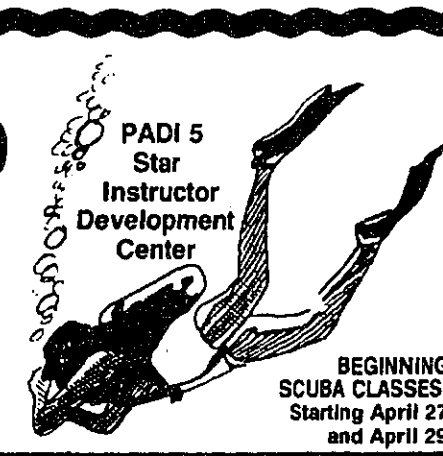
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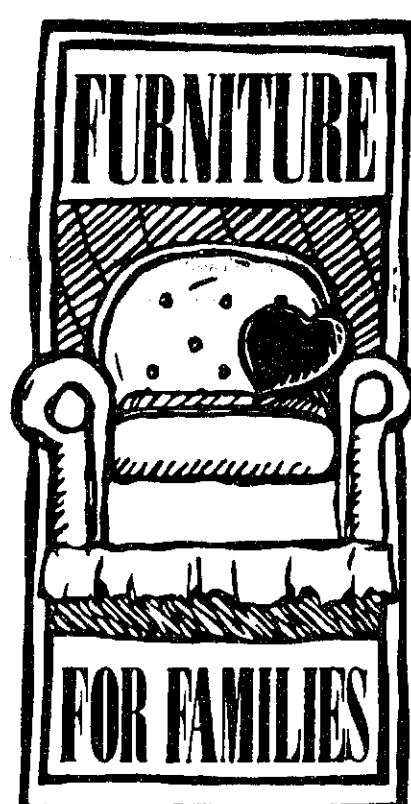
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theNOVI NEWS

Womans says men tried to break-in

A woman visiting her boyfriend's home on Fountain Park reported March 22 that two men were attempting to break into the home while she was inside.

According to police reports, the two unknown suspects attempted to break into the residence at 1:45 and 2:15 p.m. The woman told police that the men were trying to kick open the front door of the residence.

Police reported no damage to the residence, but noted marks on the door made by a black-soled shoe. The woman later told police that she saw the men in the area again, in a red pickup truck.

The suspects are described as two white males, both in their 20s. One was approximately 5-foot-7, with dark hair and a baseball cap, and the other was approximately 5-foot-10 with dark hair, wearing white pants with black stripes.

LARCENIES FROM VEHICLES: Novi police reported nine automobiles broken into, with various items stolen, the night of March 19. All incidents occurred while the vehicles were parked in front of homes in various Novi subdivisions.

Of the reports, four occurred in the Yorkshire subdivisions, with two on Sutherland Street, one on Amherst and one on White Plains. Two occurred on Sarah Flynn in the Sunnyside Orchard subdivision.

Other incidents occurred on Crestview in the Roma Ridge subdivision, on Cedar Mill in the Briarwood subdivision, on Winthrop in the Or-

Police News

chard Ridge subdivision, and on Buckminster in the Cedar Springs subdivision.

CHILD NEGLECT: Novi police are investigating a possible child neglect case involving a 7-month-old baby left in a car while the mother shopped at Farmer Jack's supermarket on Ten Mile.

According to police reports, an officer observed the baby, who was reportedly crying, in the locked vehicle for approximately 30 minutes, then went into the grocery store to have the mother paged.

When questioned about the incident, the mother told police there was nothing wrong with leaving her baby locked in the car; that the child was sick and she "did not want to disturb it (sic)" and that a lot of other mothers do the same thing.

The officer informed the mother that she was turning the case over to Oakland County Protective Services.

INDECENT EXPOSURE: An 18-year-old female clerk at Shoe Town in the Novi Town Center reported March 18 that a customer approached her and fondled himself when there was no one else in the store.

The woman told police that the man, described as a six foot tall,

brown-haired white male wearing white spandex, ankle-length tights with no underwear and a blue parka, was in the store for approximately a half-hour, and waited until all the other customers left.

He then allegedly approached the woman, saying, "Do you have any spandex shorts like these?" At the same time, he reportedly reached into his spandex tights.

The woman reported that the man replied to her negative response by saying "Are you sure?" Then he left empty-handed.

DRUNK DRIVING: Novi police arrested a 28-year-old Livonia man operating under the influence of liquor (OUIL) March 17. He was driving southbound on East Lake in a 1991 Ford.

The owner reported that he left his house at approximately 6 a.m. and went to Grand Rapids. He did not return until 6:30 p.m., to discover his front door was left standing open.

Police said the door, which had been forced open, was still locked.

The woman told police that the man, described as a six foot tall,

were various pieces of entertainment equipment and jewelry.

The owner told police he had some food delivered the previous week by a Clawson business. He said that, when the delivery people arrived, they insisted on entering the house to set up the food.

Since then, the owner said, he has received several hang-up calls.

STOLEN VEHICLE: A 1990 GMC Jimmy was reported stolen stolen from the parking lot of Michigan Cat, a heavy equipment sales outlet on Novi Road.

Police said the general manager of the company reported that he parked his vehicle in the north lot at approximately 7:30 a.m. and returned at 6 p.m. to discover it missing.

LARCENY FROM AUTO: A 1993 Mercury Marquis was reported broken into March 22 while parked at Frigoris on East Lake.

According to police reports, the driver's side window was smashed, and a briefcase and pair of sunglasses were stolen.

LARCENY FROM AUTO: A resident on Newberry reported March 20 that someone stole her CD player from the glovebox of her car, parked in her driveway.

She told police she was not sure whether her doors had been locked.

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

Novi Briefs

Fourth judge delayed: Legislation which would add a fourth judgeship to the 52-1 district court bench in Walled Lake was amended Thursday to delay the addition by two years. Under the revised bill, reported from the Senate Judiciary Committee last week, the judgeship would not be added until 1994, and the election to fill that post would not be scheduled until then.

Novi Council Member and senate aid Tim Pope said that if the amendment wins approval of the Senate, the change would still have to be approved by the House of Representatives. And Gov. John Engler has threatened to veto the bill.

The amendment was an attempt to alleviate criticisms of the bill because of the expense of adding judgeships. But it is not clear how many of the new judgeships included in the bill would be affected. Nor was it clear how the change might affect the Oakland County Board of Commissioners' search for a new courthouse for 52-1.

A delay could also affect city races this fall. Mayor Matt Quinn has said he would seek election to that fourth seat, if created, rather than run for re-election as mayor.

Sex ed committee formed: Local doctors, educators and clergy will sit on a committee that will decide the fate of a reproductive health curriculum in Novi schools. State law requires that the committee be formed before a reproductive health curriculum is introduced in the district.

Physicians Ed Rose and Dave Schindler will represent the medical profession on the committee along with community health professionals Marlene Boyd and Linda O'Sullivan.

Representing the ministry will be the Rev. Richard Henderson and Father Jim Kronk.

Educators Rita Traynor, Milan Obrenovich, Donna Roemer, Maggie Sheerin, Car Frantz and Pauline Alex are on the committee with students Kristin Mathias and Hope Crawford.

Parents Gwen Hawella, Paul Pfeiffer, Judy Williams and Barbara McKenzie also will be on the committee.

Other interested citizen participants include Ginny McSweeney, Sue Lyle, Al Dicken and Sandra Lapham.

Schools solicited: The audience participation section of Novi school board's meeting Thursday was active with members of the public asking for financial help from the school board.

A salesperson for Chevrolet Geo asked the board to consider a plan that would yield free encyclopedias or computers for district schools. Kevin Tully took his pitch to the school board after Superintendent William Barr told him fundraising plans like the Geo proposal were off limits this year while a policy is being researched by a committee.

The board took no action on the plan, which would require schools to send 50 people in the next week to Marty Feldman Chevrolet to test drive a Geo in order for schools to receive a set of encyclopedias. A top of the line computer could be earned with 150 test drives in a week.

A member of the Civil Air Patrol asked the board to donate the use of the middle school gym for 12 hours a day on five different days. The cost of custodial services, which is all the school district ever asks as payment, would run about \$1,200 to \$1,500 if payment were made for each day the gym was used. The board voted to allow the group free use of the gym for one day. They asked the group's representative to seek other alternatives for the remaining four days.

Health Notes

'Birthing classes': Ask-week series designed for the pregnant woman and her support person to help prepare the expectant mother for the birth experience is being offered by Providence-Hospitals.

During the series you will receive information about labor, delivery, the newborn period and breast feeding. Exercises will be discussed, demonstrated and practiced, and a tour of the New Life Center is included. Classes should begin in the seventh month of pregnancy.

The center is currently accepting reservations for classes that run throughout the months of April and May. Various evening and weekend classes are available and the \$60 fee includes both mother and support person. Please call 424-3068 for more information on scheduling a convenient time, date and location near you.

Infant CPR: CPR can save lives, so Providence Hospital offers Infant CPR courses at various and in several locations to reach more members of the community who visit to learn this important skill.

The three-hour course is designed for families with infants up to 12 months of age who are at risk of developing respiratory emergencies such as choking or sudden infant death syndrome (SIDS). Successful completion of this course results in American Heart Association certification. Current Heartsaver CPR certification is a prerequisite for attending this class.

The course will be offered at the following locations: Monday, April 27, from 7-10 p.m., at the Providence Medical Center—Milford, 1155 N. Milford Road, Milford.

Seating is limited and advance registration is required. The fee for attending the class is \$10 and you can contact Community Health Education at 424-3068 for additional information.

And you're going to have to arrest them.

The Novi Police Department does that better than anybody around, according to statistics handed out recently by Police Chief Doug Shaeffer.

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Well, the sheriff's department ought to be higher. Not only does it cover a great many communities in Oakland County, a much larger land area with a much larger population, it also has a special alcohol enforcement squad dedicated to precisely this job. The alcohol enforcement team targets areas of the county known to have drinking and driving problems and then makes special

patrols of the area, which usually means sitting beside the road at bar closing time.

The City of Troy had 12 percent more arrests than Novi, but it also has more than double the population. And many police departments in the county which serve communities much larger than Novi tallied up fewer arrests last year.

So what do the numbers mean? Do we have more people here in Novi that drink and drive? Well, we have no evidence to believe that's the case. Do we have more bars than other communities? No, in fact we have fewer. And police officers have noted that most of the arrests seem to be people passing through the community from the bar on their way home at night.

What it means is that some Novi police officers have been hustling out there, keeping a close eye out for intoxicated drivers. Granted, some of the larger communities in Oakland County, police may have more serious crime to contend with, but that cannot completely explain away the differences in the numbers.

Novi officer Victor Lauria has recently been honored by both the Mothers Against Drunk Driving and the Novi Jaycees for the number of drunk driving arrests he's made. And that's great.

But we think a good deal of credit ought to go to the rest of the Novi department as well.

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the NOVI NEWS

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

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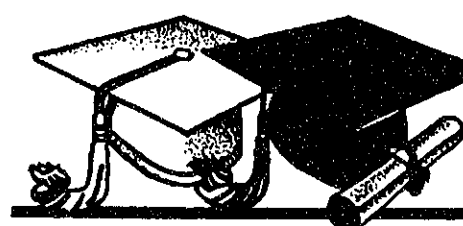
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MONDAY
March 30,
1992

As We See It

Board owes students a speedier decision

After listening to parents speak in favor of a school supported lacrosse program, the school board decided Thursday to consider the sport during its budget discussions. Many students—at least 25 in the middle school and 15 at the high school—are anxiously awaiting the board's decision and we feel they deserve a quick and timely response.



Education

It's no secret that the school district is headed for rough times financially. Last year, a plan to implement Japanese and strings as classes in the school district failed because of a perceived lack of funds.

This year, Trustee Raymond Byers said he wants to consider lacrosse when budgeting, but only with the additional consideration of girls golf, field hockey, Japanese and a strings music program. Given that board budget discussions can go on until well into the late summer, we believe the board should push through a decision—positive or negative—in the near future on lacrosse.

Byers' decision to include lacrosse in the budget discussions is understandable. But the 30 people interested enough in lacrosse as a sport to come out to a board meeting on Thursday deserve a more immediate response. We also would argue that lacrosse deserves more serious consideration than any of the other activities proposed for considera-

tion because more people have shown an interest in participating. Never has a single girl gone so far as to address the board hoping to form a golf team. The same can be said for field hockey and Japanese.

The parents and students interested in lacrosse as a sport have put in a significant amount of time and effort to see lacrosse become a vital part of Novi sports. Sills has addressed each concern raised by school administrators. If lacrosse cannot be implemented in the school district, then we're sure life would go on for the 40 kids interested in participating. But we believe the school board should not leave them wondering what will happen to Novi lacrosse for long.

Don't drink and drive, at least not in Novi

There's only so far you can go with education. You can tell people about the dangers of drinking and driving. You can warn them about what you'll do to them if they get caught. You can give them all sorts of ideas about how to avoid it and still have fun.

But there will always be a few who don't listen. There will always be a few who, once they've had a couple of drinks, forget everything they've been told.

And you're going to have to arrest them.

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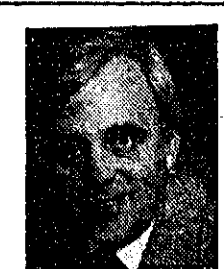
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Mr. Nice Guy takes a licking



Phil Jerome

I saw her out of the corner of my eye, beckoning me to come into her office, so I bid my visitor farewell and went to see what she wanted.

"That was absolutely terrible," she scolded after I had taken my seat in the chair next to her desk.

"What was 'absolutely terrible'?" I asked, puzzled as to what she was talking about. It hadn't even occurred to me yet to ask who had appointed her supervisor of my behavior to begin with.

"The way you treated that lady," she said, referring to the visitor I had just ushered politely to the front door.

What had happened was that a lady named Linda, who said she was a student at Schoolcraft College, had come into the office asking about the history of the newspaper. Said she had to do a report about newspapers and had decided to research the history of her hometown paper.

And because I have apparently become the designated dupe whenever somebody comes to the office with questions about something which doesn't fall into anyone's specific category, I was the one who was summoned to help the lady out.

So I did the best I could. I pulled out a copy of "Bringing Home the News," the book about the founding of our company, copied several relevant pages for her and spent several minutes answering her questions.

I thought I had been nice. I thought I had been polite. And I most definitely thought I had been helpful. So I was really caught off guard when I was accused of having

treated the lady poorly.

"What was wrong with the way I treated that lady?" I asked, trying to find out what she had found objectionable. "I was nice. I was polite. I was helpful. I thought I was the perfect example of how we are supposed to treat all our visitors. So what did I do wrong?"

"That's just the problem," she replied. "You were too nice. You were too polite. You were a big phony. Oh sure," she continued, "that lady probably thinks you're wonderful, but everyone else was sitting here gagging. We know what you're really like. What you just did was really disgusting."

"The problem," I said at last, "is that you've never seen my charming mode before. You've just never been around when I've turned up polite and shifted into humble."

"It was absolutely disgusting," she said. "How can you do that and still keep a straight face?"

"Did you like the part where I told her to call back if I could be of any more help whatsoever?"

"That was so insincere," she replied. "I'm surprised that lady couldn't see right through you."

"Did you catch the part where I patted her kids on their heads and remarked about what lovely children they were?"

"Nauseating," she said. "But that poor lady was buying every word of it."

"Or how about the part where I said I'd love to read her thesis after it was finished and asked if she would consider letting me have an autographed copy?"

"That was the worst," she agreed. "Did you notice that half the people in the front office were running for the bathroom when you came out with that one?"

"Yeah," I said sadly, shaking my head slowly. "That was too bad. They missed the part where I asked if the thesis would complete her requirements for the Ph.D."

In passing

By Hal Gould



'The Incredible Hat'

Billy Lou DuShane, and her amazing hat, at a recent Northville antique show

The messenger of the gag



Rick Byrne

The day after tomorrow is Christmas.

Heh, heh. Just kidding. It's April Fool's Day. But for me it might just as well be Christmas, because nobody appreciates a good practical joke as much as I do.

Sure, sure. I know what you're thinking. I like practical jokes as long as they're on somebody else.

Au contraire. Nothing could be farther from the truth. The jokes that are played on me give me some of my best material to pass on to my own next victim.

You know how psychics claim to be "only the messengers of the dead." Well that's kind of what I am. I am only the messenger of the gag. My theory is that there are only a finite number of jokes in the universe, and it's my duty to keep them going. Not passing on a joke is like breaking a chain letter, except that a joke won't get you sent up on federal charges of mail fraud—unless it's used properly.

Some of the best kind of April Fool's jokes are ones that don't require a cleanup. Comedian George Carlin called them "Mental Hot Fools." As an example he suggested going to a drive-through restaurant, placing your order, and when the attendant in the window says "That'll be \$3.67," you pay him and leave as you should. Then you go to the nearest restaurant of the same name and place the exact same order. When you get to the window, you hand the attendant the bag and tell him, "That'll be \$3.67."

A Northville High School student I know said he's fond

of backing his car through the drive-throughs. Though this seems only mildly disruptive (and a nutty sight, I might add), the drive-through attendants place it on the order of ax-murder. They yell, they complain, their heads spin around. It ain't pretty.

Then again, a good practical joke that requires a cleanup can be OK, as long as it doesn't maim or damage property.

When I was in college, we learned that the peep holes on the doors of our dorm rooms were removable from the outside. I unscrewed the peephole from a guy's door and gathered four friends together with a pack of really cheap, smelly cigars.

We stood around smoking the cigars and blowing the smoke through the peephole. When the guy got back from class, he opened the door and could barely see the other side of his room.

That one had a downside though. The cigars tasted so bad that me and the fellow jokes were about as green as turf and had to pass on dinner that night.

Another time we got a big box of trash bags from the janitor's closet and pumped them full of air. Then we snuck into someone's room (an accomplice got us the key) and completely filled the room with them, wall-to-wall, floor-to-ceiling. The victim enjoyed that joke too much, though. She said exploding the bags was "like playing with plastic bubble wrap."

My cousin in Detroit came up with all-time best April Fool's joke, though. Sometime back in the '70s when he played football for Cody High, he and a herd of fellow jocks picked up a Volkswagen and placed it on someone's porch. Completely on the porch.

Have a happy holiday, and keep it safe.

Council turns down sub rezoning

By JAN JEFFRIES
Staff Writer

Developer Michael Horowitz's attempt to do a little zoning horseshoring with the city council March 23 met with seven resounding nays.

Horowitz, president of The Selective Group, hopes to build a subdivision on land behind the English saddle equestrian academy, Haverhill Farms. The site, south of Fourteen Mile Road, is a short lot west from where the Haggerty Connector could be built.

His original request to rezone the 90 acres between Decker and Haggerty roads from its current residential-agricultural category (R-A) to the city's densest single-family housing classification (R-4) was unsuccessful. R-A calls for one acre lots while R-4 has a lot size of 80 feet.

Physically, it (R-4) can be done. Economically, it makes no sense, whatever," Horowitz said, adding that the homes on one-acre lots would have to be sold for \$400,000.

He was proposing 140 residences in the \$175,000 range if the R-4 zoning passed. R-A would allow 40 homes.

The city council has long held that land in Novi along both sides of the Connector should be held for A—but plans call for a study of this zoning later this year.

"This council has said over and over we will maintain one-acre lot zoning in this area. We don't care if the Haggerty Connector comes in. That is good for the area. I would like to see this council take a position for once and stick to it."

Robert Schmid
City Council Member

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City Council Member Robert Schmid said. The R-4 was also turned down by the planning commission in December, after a city consultant said it was spot zoning.

"It will set a precedent for other rezonings in this corridor," Novi Planning Consultant Brandon Rogers told the council.

Man brandishes gun over \$10 debt

By CRISTINA FERRIER
Staff Writer

A dispute over \$10 reportedly led to one gun-toting neighbor threatening another in the Old Dutch Farms mobile home park March 17.

According to Novi police reports, one neighbor, who is unemployed, loaned the other \$10 about a month ago. He said that his neighbor has repeatedly been telling him he will pay the money back, but has not.

On March 14, he said, the man told him to come over and get his money. But instead of reimburs-

ing the \$10, the man allegedly accused him of breaking his broom, which was on his front porch.

The first man denied breaking the second man's broom. Two days later, on March 16, he allegedly returned to the second man's house and told him to pay him or else he would "show the broom up his a--."

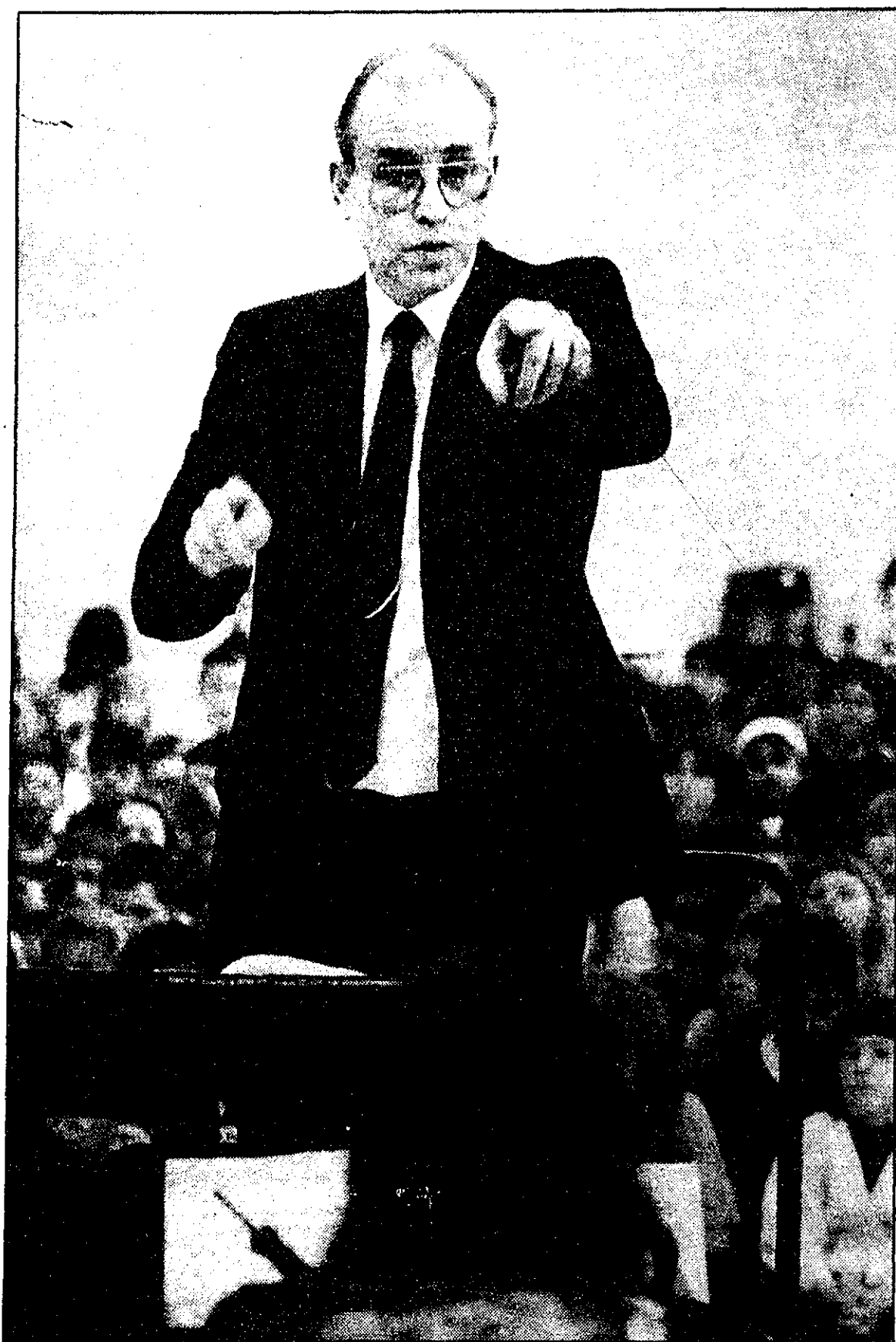


Photo by BRYAN MITCHELL

Top performance

Gordon Seller directs the Novi Middle School band in the District Solo and Ensemble Festival Feb. 14. The students received 22 top or "one" ratings and seven, two ratings. The seventh and eighth grade bands were entered in a dis-

trict level Band and Orchestra Festival at Pincney High School March 14. Each band received one ratings which qualify them for the state festival competition later this year.

Choice closer for schools

Continued from Page 1

The district's former policy allowed parents to select a school other than the one to which they were assigned only when the child enters kindergarten. Parents could move their child back to the original school, but no other changes could be made.

The new policy makes no statement about parents changing their child's school more than once. But committee member David Brown said the intention of the committee was to provide parents the option of making one change of school for their child.

"The intent of the committee is once they make a choice they become part of that school community until they return to their old school," Brown said.

Brown said the committee realizes the love of the word "choice" in America. But the committee also believes very few parents will take advantage of the Novi school choice policy.

Serious concerns about educational quality are not often expressed by Novi parents, he said.

"So schools of choice is a solution to what, we asked," Brown said. "Our feeling is most parents made their choice of schools when they moved to their neighborhood."

Board member Raymond Byers said the board's unanimous vote to accept the choice plan puts the district on record as saying "we're not opposed to this."

The board's most outspoken critic of schools of choice plans, Vice President Robert Schram, was not at the

meeting. But in a Friday interview, Schram said he does not know how he would have voted on the committee's choice plan.

He said he has never opposed schools of choice within one district. Schools of choice between districts concerns Schram.

But providing transportation for choice within the district concerns the board vice president, although he added that the transportation requirement was mandated by state law.

Byers said the next legislative step in schools of choice will ask districts to participate in cross-district choice programs that allow students to enroll in schools outside of their district.

And cross-district choice is something Schram is sure he opposes.

Make news in Novi

Advertise in the 1992-93 edition of the Novi Directory—a complete guide to shopping, services and civic organizations in the city of Novi.

A four-color cover will be featured this year. Ten thousand copies will be printed, 6,000 will be inserted in the April 16th issue of the Novi News. Four-thousand copies will be distributed in high traffic areas of the city and during the Fifties Festival and Internation Festival this summer.

If your retail business wasn't listed in last year's directory, call for a free listing.

Make news — Reserve your space today!

Final Advertising Deadline: March 30

The Novi News (313) 349-1700



Grand Opening

of our Haggerty Northville Gas Station

Register To Win! \$100 of Free Gas

See details in the store. Two winners each day, March 30 thru April 5. Winners will receive fifty \$2 coupons valid through April, 1993. Total of 14 winners.

★ All gasoline includes detergent additives that keep fuel systems clean.

★ Free air and vacuum

★ Visa®, Mastercard® and Discover® accepted same as cash price.

\$1 OFF 6 GAL. OR MORE WITH COUPON

MEIJER COUPON GOOD THRU 4-5-92

Gasoline Purchase

Haggerty-Northville Gas Station Only

DEPT. 799 LIMIT ONE COUPON PER PURCHASE

FILL UP ON THESE SPECIALS!

Pepsi

2 liter, all flavors plus deposit

89¢

Savory Torpedo Sandwich

99¢

2% Milk Gallon

1.69

Pepsi

12 Pack, all flavors plus deposit

2.79

Small Box of Popcorn

15¢

20 oz. Meijer Logo Mug

with coffee or fountain drink.

1.49

BUY ONE, GET ONE

FREE!

Doritos

7 oz. bag Assorted Reg. 1.69

PRICES GOOD MONDAY, MARCH 30 THRU SUNDAY, APRIL 5, 1992

NORTHVILLE

Just W. of I-275 on Haggerty Rd. at 8 Mile

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ITEMS AND PRICES SHOWN ARE AT ABOVE LOCATIONS AND MAY DIFFER IN OTHER MEIJER STORES.

FOOD CREATIVE DINING

Eleanor & Ray Heald/Wine

WineFest '92 to benefit art programs

What's the appeal of wine auctions? We suspect it's the drama because at the best of them, you rarely find a bargain.

At least that's what the organizers of WineFest '92 are hoping. Saturday, April 11, marks the 10th anniversary of WineFest, an auction sponsored by the Ann Arbor Art Association to raise money for art programs designed for senior citizens and underprivileged children exhibiting art talent.

With the cutback in state funding to the arts, WineFest '92 revenues will go a long way in keeping the Art Association's programs afloat for the coming year.

According to the February 1992 issue of *Connoisseur*, in 1990, at Sotheby's London, the Romanov imperial cellars were finally auctioned. 73 years after Czar Nicholas II and his family were murdered by the Bolsheviks.

Approximately 13,000 bottles were sold for a total of \$1,074,544. Those who garnered highest bids included a Swiss who paid a record \$12,705 for three bottles of 1891 Port. Why?

A link with history, perhaps. Tasting something remarkable? That could be, since this bottling was fit for a king.

While the Ann Arbor WineFest can't promise wines of this stature, they do contend that some of the area's finest wine collectors have dug deep into their cellars for some rare bottlings to keep the paddles raised at this year's event.

Ed Sbragia, Beringer Vineyard's winemaker is the 1992 auction honorary chairperson. WineFest attendees will have the opportunity to meet Sbragia and to sample an array of Beringer wines.

Over the past several years, we've recommended many of Beringer's Knights Valley wines as Wine Selections of the Week. Recently, we had the opportunity to sample a vertical of Beringer Knights Valley Cabernets from the 1980s and were impressed at their ageability given their modest release price — modest, that is, by current Napa Valley cabernet sauvignon prices from many producers.

Knights Valley is a small appellation 17 miles north of the Beringer Winery in St. Helena. Flanked by Alexander Valley to the north, this small area is widely recognized for premium cabernet sauvignon and sauvignon blanc because the microclimate and gravelly soils are ideally suited to the varietals.

Although the Beringer family planted grapes in Knights Valley in the 1960s, the region's name didn't appear on a Beringer label until 1974. The winery was so enamored with the fruit emerging from this region that it, in concert with other growers in the region, petitioned for the establishment of a new appellation. Knights Valley was granted this status in 1982.

The following is a sampling from our tasting notes referring to Beringer Vineyard's Knights Valley Cabernet Sauvignon produced a 100 percent varietal.

1982: "Inherent to all Knights Valley cabernet sauvignons is a rich, ripe berry flavor — almost reminiscent of raspberries," commented Winemaker Sbragia. We agree. Age has added a significant bottle bouquet and aromas of black cherries, blackberries with fragrant spicy oak. Almost 10 years after the vintage, the wine is hanging in there with abundant soft fruit and good balance.

1985: "The Knights Valley vineyard is characterized by low-yielding, rocky soils producing fruit of rich, cassis-berry flavors and good acidities," Sbragia remarked. This wine is elegant, refined and aging gracefully with mature blackberry and black cherry fruit and an appealing herbal background.

1987: Exuberant black cherry aromas, spicy oak with dusty, smoky hints. Finesseful yet powerful fruit is accented with hints of black olives and a delicious lengthy finish.

1988: This wine mirrors the same attractive fruit

Continued on 3



A little effort and creativity can replace prepared mixes with personal specialties.

Photo by BRYAN MITCHELL

Nix the mix

Homemade concoctions can replace 'conveniences'

By RICK BYRNE
Copy Editor

Progress brought us indoor plumbing, and modern conveniences to free us from the kitchen, or so they told us in civics class.

But who really thought of the kitchen as a prison anyway? Probably the same people that think the invention of Hamburger Helper is progress.

In truth, the development of pre-mixed, pre-cooked and instant foods has benefited the modern home cook. Instant foods from a mix have a long shelf life and quality control is improved when compared with homemade (have you ever heard of anyone burning Kraft Macaroni & Cheese?)

Unfortunately, there's a tradeoff. Nutritionists are getting the word out that packaged and prepared foods are often high in fat, sodium and cholesterol. In addition, environmentalists point out that packaging used to both contain and market the items are a liability in the solid waste stream.

Though instant foods are sold on the premise that they are economical and convenient, a little experimentation shows that the economics favor homemade, and the time savings is negligible.

Witness the recipes we've included below. Most require only a couple more ingredients than their instant counterparts, and an extra preparation step or two, often at a significant cost savings. None require any fancy culinary techniques.

Oh yeah. We nearly forgot. The real thing tastes better, too. That still counts for something, doesn't it?

If you've ever mixed ketchup, mayo and relish together to make your own Russian dressing (add a teaspoon each of horseradish, Worcestershire and grated onion to make it really special), or sliced your own potatoes for french fries, you've taken the first step towards ridding your kitchen of bottles, boxes and polypropylene bags.

Try some of these recipes and nix the mix.

TACOS

Well, this is one place the major corporations may have the time factor licked. There isn't much easier than browning meat in a skillet, zipping open a packet of Tortito Grande or whatever, and simmering.

Or is there? Though you'll need some time to mince garlic for this mixture, you could use the kind in a jar. Also, this taco seasoning recipe needs no simmering.

Just cook through and you're ready.

It's also our guess that ground cumin and Mexican oregano are not spices found in everyone's rack. But take heart; Italian oregano substitutes just fine for Mexican, and you'll find uses for cumin once you've tried it.

And by making your own, you cut out a lot of the monosodium glutamate, preservatives and stabilizers.

1 pound ground beef
¼ teaspoon crushed red pepper
¼ teaspoon minced garlic
¼ teaspoon ground cumin
¼ teaspoon oregano (the Mexican variety if you can find it)
shells
toppings

Combine ground beef and seasonings in a skillet. Cook until beef is thoroughly cooked. Drain and serve.

BROWNIES

Open up a box of brownie mix and what do you see? Some brown powder and some chocolate syrup generally. You toss those in a bowl, add your own eggs and either milk or water, and bake.

Homemade brownies, on the other hand require two bowls — one for liquids, one for dry stuff — and a longer list of ingredients.

This recipe simplifies things, however. Not only do you mix it all in one bowl with the help of your microwave. The ingredient list contains just six items, not counting the optional nuts.

4 squares Baker's unsweetened chocolate
¾ cup (1½ sticks) margarine or butter
2 cups sugar
3 eggs
1 teaspoon vanilla
1 cup all-purpose flour
1 cup coarsely chopped nuts (optional)

Preheat oven to 350 degrees.

Microwave chocolate and margarine in a large microwaveable bowl on high for 2 minutes, or until margarine is melted. Stir until chocolate is completely melted.

Stir sugar into melted chocolate until well blended. Stir in eggs and vanilla until completely mixed. Mix in flour until well blended. Stir in nuts. Spread in greased

13-by-9 pan.

Bake at 350 for 35 or 40 minutes or until toothpick inserted in center comes out almost clean (CAUTION: do not overbake). Cool in pan, cut into squares. Makes 24 brownies.

PANCAKES

Let's face it. None of us is ready to be the Galloping Gourmet in the morning. But you can be a Frugal Gourmet of sorts by foregoing pancake mix for this batter.

If you're using a popular brand of mix, you're probably already combining the mix with milk and eggs. What we've done here is identified the components of the mix and added them separately. As a side note, you may want to make up your own mix. Sift together enough flour, sugar, salt and baking powder in a big enough quantity to last you a while. Then store in an airtight container in the space in your cupboard where the big yellow box used to be.

1 cup all-purpose flour (sifted)
1 tablespoon baking powder
½ teaspoon salt
2 tablespoons sugar
2 eggs
1 cup milk
2½ tablespoons butter (melted)

Sift flour, baking powder, salt and sugar. In a separate bowl lightly beat the eggs. Add the milk and melted butter.

Quickly combine the dry ingredients with the liquid, using as few strokes as possible. The mix will be lumpy, but ignore that.

Using a greased grill over a medium heat, cook pancakes on one side until air bubbles appear, then flip. Yields 24 pancakes.

Variations: Add half cup sliced apples, blueberries, mashed ripe bananas or other fruit.

CROUTONS

If there's one thing you want to avoid, it's store-bought croutons. If you're watching your intake of fat, cholesterol or sodium, you'd almost be better off drinking hemlock.

Continued on 3

Chef Mary Brady



Dear Tom,

You would thoroughly enjoy Paris and should make the effort to learn a few key phrases and take the plunge into the diverse delights of Parisian life.

I write this letter to you well knowing that Chef Mary is busy and this may give you a reason to converse other than for necessity (since it is "show time"). This letter is somewhat urgent as I have just completed "dinner" and must record the experience lest it become but a rumbling in my stomach.

The dining room was French service "parfait" (perfect) and I the only guest until my decaf and bon bons were served (9 p.m.). The entree, first course here, was a picture! Not expecting the scallops to be raw they were nonetheless delectable. Sliced into thin rounds, mirrors of their origins, they were layered succinctly upon a drizzle of olive oil to resemble a circle. Crunchy ginger was diced and sprinkled on top along with tiny chives, sparse chopped tomatoes, and likewise the niçoise olives that crowned the main portion of the plate. But the true jewels were the tiny sprinklings of Beluga

caviar placed ever so careful in intervals much like the numbers on a clock. Each trinity of caviar was then blessed by the tiniest leaf of Italian parsley.

You can understand, I am sure, that the surprise of raw St. Coquilles became oblivious in the palatable pleasure that ensued. The main dish was an elevation of the entree. A delicate filet of turbot placed upon a layer of saumon mousse within a pocket of phyllo. This was then pan fried to cook the fish, surrounded by a crunchy crust, more caviar daubed with chopped niçoise and served atop mixed herbs, including mint, with no dressing.

The lovely baby vegetables, the most amazing infant anise root, were steamed to perfection with no butter. Dessert was nothing special and the French do not make good decaf. It can be likened to non-alcoholic

wine to them.

It will remain as an experience in writing for a lasting memory to become, as this must be shared with someone I love (i.e. Jeff) (Her husband.)

Bon soir,
Lizzie

I couldn't have said it better. Merci.

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

The Refrigerator Door

NORTHVILLE RESIDENT WINS MEDAL: Northville Resident Helen Orloff, a student in the Culinary Arts program at Schoolcraft College, received a bronze medal for her cold platter and live course hors d'oeuvres. Professional Division, in the 1992 Michigan Culinary Salon Competition held at the Hyatt Regency Dearborn on Sunday, March 15.

Schoolcraft's Culinary Arts program is rated number one in the Midwest, producing award-winning chefs in all areas of culinary arts. Schoolcraft College is located at 18600 Haggerty, between Six Mile and Seven Mile.

TASTE OF SPRING 2: The Community Center in Farmington Hills announces the arrival of spring with its "Taste of Spring 2" fundraiser on April 4 at 7 p.m. This is your opportunity to become acquainted with the world of wines as John Janna of the Merchant of Vines presents a well-rounded assortment of wines for tasting accompanied by a wide array of foods specially prepared to complement each wine.

While you are sampling, enjoy the music of the renowned jazz ensemble The Steve Wood Trio. Cost is \$35, and is tax-deductible. Proceeds will go to The Community Center. Call 477-8404 by March 27 to reserve tickets.

RECIPES WANTED: A new feature is appearing in the Creative Dining section of this paper. Known as HomeTown Cooking, it will feature recipes contributed by readers. With that in mind, we'd like to take this time to ask that anyone with a recipe that they'd like to share with all their neighbors in the Northville/Novi area please send it, along with your name and phone number, to HomeTown Cooking, 104 W. Main St., Northville, MI 48167.

Any recipe will do. Perhaps you have a dinner-time favorite, or a recipe for bread that's been passed down through your family for generations, or maybe just a good, fast work-night cut-cutter. Send it in, and we'll feature it on these pages.

CLASSES AT SCHOOLCRAFT: Schoolcraft College's award-winning Culinary Arts Department is offering several classes this winter and spring:

The Nutrition Cuisine for Health and Fitness seminar will explore innovative cuisine for the '90s. Instructed by Certified Chefs Gabriel and N. Mercer, meal preparation will be supported by lectures on nutrition and its relation to heart disease, cholesterol levels and body metabolism. Ten hours of independent study are required. The five-week course will begin Saturday, April 11, meeting from 8 a.m. to noon. The fee is \$200.

To register or obtain further information, contact Continuing Education Services at 462-4448. Schoolcraft College is located at 18600 Haggerty Road, between Six and Seven Mile Roads in Livonia.

WINE TASTING: Wednesday's Wine Bar at the Rattlesnake Club in Detroit continues 5:30-7:30 p.m. at \$15 per person for six wines and whimsical appetizers; no reservations required. March 25: French wines from Gascony, the Loire, Alsace and Bordeaux.

MICHIGAN CULINARY TEAM PRACTICE: Before the Michigan Culinary Team enters the World Culinary Art Salon in Frankfurt, Germany, next October, it will have to hold 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 with 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 6:30-9:30 p.m. on the following schedule:

- Monday, May 4, Grosse Pointe Yacht Club, 661-4300
- Monday, July 20, Renaissance Club, 258-4700
- Tuesday, Nov. 10, Victory Celebration, Detroit Athletic Club, 963-9200.

Booked at Borders Novi

FIRST THURSDAY: Springtime Titles, with Dave Kleitka
Thursday, April 2, 7 p.m. (Pre-register)

MEET THE AUTHOR: Kathie Kojas Signs Bad Brains (Abyss)
Wednesday, April 8, 7 p.m.

THINK GREEN: with Garden Guru Jerry Baker
Sunday, April 12, 6:30 p.m. (Pre-register)

EARTH VERSE: Readings by Kathleen Ripley Leo and Dan Minook
Wednesday, April 22, 7 p.m. (Pre-register)

LOCAL JEWISH HISTORY: A Lecture by Sidney Bolosky
Wednesday, April 29, 7 p.m. (Pre-register)

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Microwave with soup mix

Dry onion soup mix is one ingredient most microwavers take care not to run out of. It's easy to keep on hand and comes in serving-size packets just right for one recipe, adding a rich onion flavor to a variety of recipes.

"Soup" mix seems a bit of a misnomer — who actually makes soup with it? One classic use is onion dip: one (1 1/4 ounce) envelope onion soup mix blended with 2 cups sour cream and served with a big bowl of potato chips.

But for microwavers, dry onion soup mix is perhaps most useful as a browning agent. Sprinkle over roasts or roll uncooked chicken in the mix before microwaving. Not only does it add a delicious oniony flavor, but it gives otherwise pale foods a glaze of appealing brown color, too.

For onion-lovers, try this special corn on the cob. Combine 2 tablespoons butter, 2 tablespoons dry onion soup mix and 1 tablespoon water. Microwave about 30 seconds, or until butter melts; stir. Arrange four ears of fresh corn in an 8x8 inch microwave-safe baking dish. Drizzle with butter mixture. Cover with waxed paper and microwave five to eight minutes, or until corn is tender.

To make a tasty onion butter, combine one 1 1/4 ounce envelope dry onion soup mix with one 8-ounce tub soft margarine or whipped unsalted butter. Blend thoroughly. Refrigerate until ready to use. Adds flavor to hot microwaved vegetables; toss with hot

cooked noodles or dab onto microwave-baked potatoes. Following are some microwave recipes made extra-appetizing with onion soup mix.

ONION PARMESAN CHICKEN
1 1/2 cup butter or margarine
1 (1 1/4 ounce) envelope dry onion soup mix
1 tablespoon grated Parmesan cheese
1/2 teaspoon paprika
2 1/2 to 3 1/2 pounds chicken pieces, skinned

Yields 4 to 6 servings.
Preparation time: 5 to 10 minutes (plus 5 minutes standing time).
Oven setting: High (100 percent power).

Place butter in small microwave-safe dish and microwave about 1 minute, or until melted. In separate dish combine onion soup mix, Parmesan cheese and paprika. Toss with fork. Dip chicken pieces in melted butter, then roll in onion soup mixture.

Arrange chicken pieces in 12- by 8-inch microwave baking dish. Microwave 15 to 20 minutes, or until chicken is tender and meat near bone is no longer pink. Let stand, covered, 5 minutes before serving.

EASY FREEZER-TO-TABLE POT ROAST
1 (3- to 3 1/2-pound) beef chuck pot roast
1 (1 1/4-ounce) envelope dry onion soup mix
1 (10 3/4-ounce) can condensed cream of mushroom soup
1 (4-ounce) can mushroom stems and pieces, drained
1/3 cup red wine

Yields 6 to 8 servings.
Preparation time: 10 minutes.
Cooking time: (see instructions).
Oven setting: High (100 percent power); Medium (50 percent power).

Place unwrapped roast in a 12x8x2-inch microwave-safe baking dish. If wrapping is difficult, to remove, wait until meat is partially thawed.) Cover with plastic wrap (turn up one corner to vent) and microwave at high setting 3 minutes.

Reduce power to medium and microwave 9 to 14 minutes per pound. Rotate dish after 20 minutes. Drain liquid from dish. Sprinkle half of onion soup mix over top of roast; turn over and sprinkle with remaining soup mix. Top with condensed mushroom soup, mushroom stems and pieces, and wine.

Cover with vented plastic wrap and microwave at medium setting 9 to 14 minutes per pound, or until tender. Stir sauce and spoon over roast halfway through cooking time. Let stand, covered, 10 minutes before serving.

ONIONY MEAT LOAF RING
2 pounds lean ground beef
2 eggs, lightly beaten
2 slices white bread, torn into small pieces
1 (1 1/4-ounce) envelope dry onion soup mix
2 tablespoons milk
1 (8-ounce) can tomato sauce
1 tablespoon brown sugar
1 tablespoon Worcestershire sauce

Yields 6 servings.
Preparation time: 10 minutes.
Cooking time: 13 to 16 minutes (plus 5 minutes standing time).
Oven setting: High (100 percent power).

In medium mixing bowl combine beef, eggs, bread, onion soup mix, milk and half of tomato sauce. Blend well with hands. Pat lightly into 4- or 5-cup microwave-safe ring mold. Microwave 12 to 15 minutes, rotating dish 1/4 turn every 5 minutes.

Meanwhile, combine remaining tomato sauce, brown sugar and Worcestershire sauce in 1-cup microwave-safe measure. Microwave about 1 minute, to heat. Invert meat loaf onto serving platter. Top with sauce and serve.

BARBECUE SAUCE
There's little advantage to eschewing the bottled brands of barbecue sauce in order to make your own. It's messier and takes longer, and there's little nutritional advantage.

But, oh, what an ego boost when you host that summer barbecue and you get to field all the compliments when you tell everybody the barbecue sauce is your own recipe. Even if you're eating it alone, barbecue sauce just seems to taste better when you know you made it.

The recipe offered here is just a suggested starting point. Feel free to experiment, especially with different types of vinegar. You can gather your whole family around the pot and argue over what to add in or exclude.

Note: To help prevent fresh mayonnaise from breaking up in the refrigerator, add several teaspoons of hot water at the very end while whisking. It is best to blend olive oil with vegetable or peanut oil at a ratio of roughly one to six. Too much olive oil may be overpowering in flavor and cause the mayonnaise to harden in the refrigerator.

1 egg yolk
1 teaspoon hot (not sweet) mustard, such as Dijon
1/2 teaspoon salt
pinch of cayenne or white pepper
1/2 cup oil (see note)
1 teaspoon lemon juice or wine vinegar

1 tablespoon butter

Replace store mixes with these recipes at home

Continued from 1

But seriously, when you make your own croutons, you know what's going into them. If you want to limit cholesterol, use olive oil to fry them. If you want to limit sodium, substitute other spice for the salt. Use a more nutritious wheat bread, or even pumpernickel if that's your taste.

1 loaf hard-crusted bread such as Italian or French
1/2 cup butter (or half butter, half margarine)
1 teaspoon salt and pinch pepper
1 clove garlic, minced

Preheat oven to 375 degrees. Cut bread into half-inch cubes, (or bigger if you like) leaving the crust on, and set aside to dry, approximately 15 minutes to a half hour. In a saucepan melt butter, add salt, pepper and garlic. Cook over medium heat until golden brown, 3 to 5 minutes. Add ketchup, vinegar, brown sugar and cayenne. Cook all ingredients over medium heat for half an hour. Stir frequently or until sauce is reduced by a third.

Again, here's another case where time and convenience lose the battle for flavor supremacy. Mayonnaise made fresh is a special treat to spread on sandwiches for a fancy picnic lunch.

6 medium onion, minced
1 small garlic clove, minced
1 12- to 14-ounce bottle ketchup
1/2 cup vinegar
2 tablespoons brown sugar
1/2 teaspoon cayenne pepper
1 teaspoon Worcestershire sauce
1/2 teaspoon allspice

MAYONNAISE
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Eleanor & Ray Heald/Wine

Continued from 1

characteristic of the previous wines. Its youthful qualities will mature into handsome drinking in the next three years.

WineFest auction particulars: Saturday, April 11 beginning at 6 p.m., with a buffet reception and silent auction at Radisson on the Lake in Ypsilanti hosted by 40 of the area's premier wine and food purveyors. The live auction follows the buffet. Cost is \$65 per person in advance or \$70 at the door if available. Since the auction generally sells out, the latter is a risky decision. For reservations, call the Ann Arbor Art Association at 994-8004.

WINE SELECTIONS OF THE WEEK

1990 Beringer Vineyards Sauvignon Blanc (\$10) was modeled after Chateau Haut Brion Blanc, revealed winery spokesperson Tor Kenward. If imitation is the best form of flattery, then this wine has done it well. The 25 percent semillon in the blend together with barrel fermentation and barrel aging yielded a wine with generous fruit and elegant balance exquisitely designed to accompany seafood.

WINE BULLETIN BOARD

Meet 45 or more Sonoma County winemakers or representatives at the Sonoma County Wineries Grand Tour and Tasting, 7-9:30 p.m. Monday, April 6, at the Troy Marriott. The tasting (\$30 per person in advance or \$35 at the door) benefits the Center for Creative Studies. For reservations call 872-3118.

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NOVI, MICHIGAN

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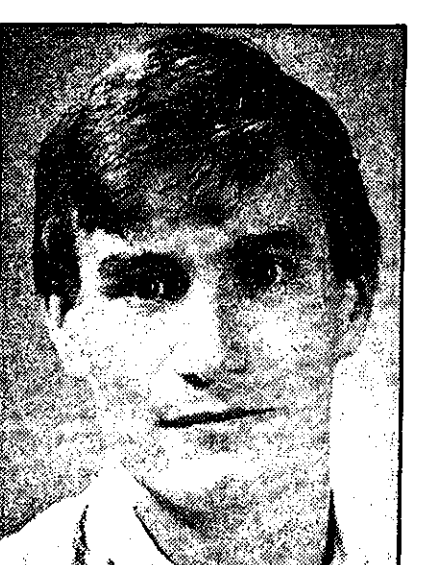
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Editorial Department

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delivered to your home each week.

We recognized the top performers in our company recently with the presentation of a variety of departmental awards at HomeTown Newspapers' annual Employee Recognition Dinner. Each of the award winners is pictured above. Take a moment to look them over, and extend your congratulations if you see them on the street. We're proud of our newspapers and we're proud of the people who make them possible.

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MACARONI & CHEESE

SAVE \$2 **6.98**
76 OZ

MEAT SAUCE
SAVE 50¢ (1LB TUB)1.48

VEAL PATTIES ITALIAN STYLE
SAVE \$2 (12 X 4.5 OZ)10.98

PORK LOIN BACK RIBS

SAVE \$2 **10.98**
3 LBS

CRISS-CUT SEASONED FRIES

SAVE \$1 **2.98**
40 OZ BAG

PIZZA STICKS

SAVE \$2 **6.98**
2.5 LB BAG

FRENCH TOAST STICKS

SAVE 50¢ **3.48**
2 LB BAG

Four new Mexican entrees!

BEEF CHIMICHANGA

CHICKEN CHIMICHANGA

DEEP DISH BURRITO

DEEP DISH ENCHILADA

Beef and Chicken Chimichangas: Our chimis are hand folded flour tortillas folded around a filling of shredded beef or chicken and slow simmered Mexican spices.

Burrito or Enchilada: Both are traditional Southwestern casseroles with lean ground beef and topped with cheddar cheese. Our burrito adds refried beans, chili sauce and Mexican spices, layered between flour tortillas. The Enchilada includes Mexican rice and Enchilada sauce, layered between corn tortillas.

9.98
6 PER BOX
SAVE \$3



EASTER IDEAS

SPIRAL-CUT HAM
(WITH HONEY GLAZE)

The Chef brings you a traditional Easter Ham in the spiral cut style. Each ham is fully cooked and ready to serve. You may warm it up in your oven, or serve it at room temperature. Compare our prices with our competitors, but remember ours contain no bone.

OVEN-BROWNED TURKEY BREAST
(BONELESS WITH SKIN-ON)

Our turkey breasts are boneless, oven browned, and fully cooked. Ideal for smaller Easter gatherings or small dinner parties. Ready to serve with terrific eye appeal.

\$3.98 PER LB.
HAM 10 - 12 LB AVG.
TURKEY 6 - 8 LB AVG.

FILET OF
SIRLOIN
SAVE \$2

12.98
8 X 6 OZ
OR 6 X 8 OZ

NEW YORK
STRIP STEAK
SAVE \$5

26.98
6 X 8 OZ

VEAL MEAT
BALLS
SAVE \$2

11.48
2.5 LB BOX

CREME CRISPS
(ALL FLAVORS)

SAVE \$2 **7.98**
20 PER BOX

NANAIMO BARS
(ALL FLAVORS)

SAVE \$2 **7.98**
24/TRAY

CARROT
CAKE
SAVE \$1

6.98
24/TRAY

HOME MADE STYLE SOUPS

• CREAM OF BROCCOLI
• HEARTY CHICKEN NOODLE
• WISCONSIN CHEDDAR CHEESE
• LUMBERJACK VEGETABLE
SAVE 30¢

1.68
1 LB TUB

1 PONTIAC
443 N. Telegraph Rd.
at Eastland Lake Rd.
with Mary's and Bolic's
Oakland Pointe Plaza
Phone: 332-1055

2 CLAWSON
835 W. 14 Mile Rd.
east of Crooks
with Bolic's
Village Landing Plaza
Phone: 288-3121

3 TROY
5086 Rochester Rd.
north of Long Lake Rd.
with Bolic's
Kings Row Plaza
Phone: 524-2277

4 SHELBY TOWNSHIP
50626 Van Dyke
south of 23 Mile Rd.
with Blockbuster Video
and Bolic's
Phone: 726-6384

5 MT. CLEMENS
37065 Groh Ave.
at Metropolitan Pkwy.
with Blockbuster Video
and Bolic's
North Pointe Plaza
Phone: 463-6664

6 MT. CLEMENS
36540 Gortfield
at Metropolitan Pkwy.
with Arbor Drugs
Holiday Shopping Center
Phone: 790-7181

7 ROSELAND
31923 Grandview
at Moscone Blvd.
with Pace Warehouse
and Bolic's
Grandview Center
Phone: 293-1390

8 ST. CLAIR SHORES
23789 Harper Rd.
north of 9 Mile Rd.
at Little Mock
with Arbor Drugs
and Bolic's
Phone: 776-8255

9 EAST DETROIT
22511 Grand Ave.
at 9 Mile Rd.
with Perry Drugs
Eastbrook Commons
Phone: 776-9937

10 WARREN
15184 13 Mile Rd.
at Hayes
with Bolic's
and ACO Hardware
Phone: 775-4780

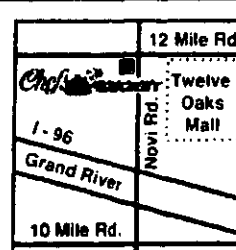
11 WARREN
31900 Ryan Rd.
at Chicago Rd.
with Bolic's
Chicago/Ryan Plaza
Phone: 264-3782

12 BERKLEY
2721 N. Woodward
between 11 and 12 Mile Rd.
with Bolic's and Harmony House
Franklin Corners
Phone: 545-2110

13 SOUTHFIELD
29702 Southfield Rd.
north of 12 Mile Rd.
with Service Merchandise
and Farmer Jack
Southfield Plaza
Phone: 557-4880

14 FARMINGTON HILLS
30074 Grand River
at 9 Mile Rd.
with Target and F&M
West River Center
Phone: 442-7310

15 NOVI
43426 West Oaks Dr.
at Novi and 12 Mile Rd.
with Bolic's
West Oaks Plaza II
Phone: 344-4242



NOVI
43426 WEST OAKS DR.
AT NOVI & 12 MILE RD.
WITH BOLIC'S
WEST OAKS PLAZA II
PHONE: 344-4242
Monday - Friday 9a.m. - 9p.m.
Saturday 8a.m. - 7p.m.
Sunday 11a.m. - 5p.m.