

NOVI CITY BRIEFS

Teen Volunteer Program

Applications are being accepted now through the 23 for the Novi Public Library Summer Reading Program. Students in the sixth grade and up are needed to volunteer two hours a week June 23 through Aug. 1 to help with the program. Volunteer assignments will be scheduled on a first-come, first-served basis as the applications are returned. All volunteers must attend one 45-minute orientation session before the Summer Reading Program begins. Orientation sessions will be held at 4 p.m. on Wednesday, June 4, and Thursday, June 5. For more information, contact a Youth Services librarian at (248) 349-0720.

Senior Hoe Down

All area seniors are invited to kick up their heels during the city's Spring Hoe Down held Saturday, May 17. The country-fun happening promises lots of fun with line dancing, lively music and light refreshments. The event will be held from 6 to 9 p.m. at the Novi Senior Center inside Meadowbrook Commons. Tickets will be available at the door for \$3. Meadowbrook Commons is located at 25075 Meadowbrook Road. For more information, call (248) 347-0414.

Library Closed

The Novi Public Library will be closed on Sunday, May 11 in observance of Mother's Day. The library will reopen Monday, May 12.

Annie

The Novi Theatre's Performance Plus, Children's Annex and Little People Players present "Annie." Tickets are on sale now at the Novi Parks, Recreation and Forestry Department inside the Novi Civic Center. All reserved seats are \$17. Performances will take place at the Novi Middle School stage tomorrow, May 9 through Saturday, May 10 and Sunday, May 17 through Sunday, May 18. For more information, call (248) 347-0400.

Memorial Day Parade

Calling all groups and businesses interested in being part of the City of Novi 2003 Memorial Day Parade. The annual event will serve as a special opportunity to bring recognition to those who have served our country. Entry forms are available at the Novi Parks, Recreation and Forestry Department or by visiting the city's Web site at www.ci.novi.mi.us. The parade will take place 10 a.m. Monday, May 26. Completed forms must be returned by Friday, May 2. Confirmation and instructions will be provided by mail. For more information, call Tracie Ringle at (248) 347-0400.

Calling all Veterans

On Sunday, June 22 at 1 p.m., the City of Novi will recognize the men and women of our community and the surrounding area serving in the

armed forces from 1945 to 2003 at the Veteran's Recognition Day event. This event will honor veterans of the Cold War, Grenada, Panama, Desert Storm, Afghanistan, Bosnia, Somalia and Kosovo. Additionally, we recognize that many men and women in our area have been called to active duty from the Reserves or National Guard Units and, while they may not be able to attend, we would ask that their families join us so we can honor them. Contact the City of Novi Community Relations Office, 45175 W. Ten Mile Road, Novi, MI 48375 or (248) 735-5628 for a registration form for this event.

POLICE REPORT

Lawn Job

A Novi woman called police after someone drove over her lawn and damaged her mailbox to boot. The resident living in the 22000 block of Cheshire Court, near Taft and Nine Mile roads, said sometime between May 4 at 10 p.m. and May 5 at 8 a.m., the suspect(s) traveled over about 15 feet of her lawn between the road and the sidewalk and then hit her mailbox. The officer at the scene noticed one set of tire tracks on the lawn. He also noted several pieces of wood were missing from the box.

Traffic tipster

After receiving a tip from a concerned citizen, Novi police

were able to pull a drunk driver off the roads last week. A Novi officer was patrolling the area of Novi and 13 Mile roads on May 1 at about midnight when he noticed the 2002 Chevy Tahoe near Taft and Nine Mile roads, said sometime between May 4 at 10 p.m. and May 5 at 8 a.m., the driver made a left turn off of 13 Mile when the turn signal was red. Police said the 29-year-old male driver smelled of intoxicants. After fumbling through field sobriety tasks, including being unable to count down from 99 to 70, the man was given a preliminary breath test. The Novi resident blew a .167 and was arrested.

Unlucky 13

The next day, another driver was arrested for drinking too much and trying to navigate 13 Mile Road. On May 2 at about 2 a.m., Novi police spotted a red Saab swerving on 13 Mile near Novi Road. Police spotted the car swerving within its own lane of travel and then swerve left of the center lane almost hitting an oncoming vehicle. Police stopped the car and smelled a strong odor of intoxicants coming from the 36-year-old driver's breath. With slurred speech, the Novi woman said she was coming from "down the road." After she was asked to be more specific, the woman said she was coming from Champs. She blew a .18 and was arrested.

WALLED LAKE

Cal Stone, editor (248) 349-1700, ext. 113 cstone@hl.homecomm.net

Farmer's Market season kicks off

The market is open every Wednesday from 7 a.m. to 1 p.m. at the Walled Lake City Hall Field



Attendees of Wednesday's Farmer's Market in Walled Lake.



Jennifer Hansen of Walled Lake purchases some roma tomatoes from Mike VanHoutte at the farmers' market.

Photos by John Heider



Robert Evanski of Belleville waits on the tailgate of his truck for a customer to decide on a flower basket during Wednesday morning's farmers' market in downtown Walled Lake.



Pam Janson, right, and Christopher Smith, both of Commerce Township, look at buying a jar of pumpkin butter at Wednesday's farmers' market in Walled Lake.



A bunch of rhubarb and bib lettuce for sale by VanHoutte Farms at Wednesday morning's farmers' market in downtown Walled Lake.

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Farmington Hills: 28500 Orchard Lake Rd. Suite 101 (800) 914-3524

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Landscaping and Irrigation Specialists

Hospital honors Cassises at fund-raising party

By Phil Foley
STAFF WRITER

One sure sign of a good party is when nobody can quite remember when it got started.

The Providence Health Foundation's "Ball" got started around 24 years ago, no one's quite certain when. What is certain is it's Providence Hospital's largest single fund-raiser and this year it will honor Novi residents Victor and Nancy Cassis.

The couple will be presented with the Providence Order of Charity award during the ball May 17 at Ford Field in Detroit.

The new venue, said Providence spokesman Lou Martin, will hold substantially more than the nearly 600 people than the ball's previous home for the past decade could, so tickets are available for the first time in a long time.

Tickets for the black-tie optional event are \$225 per person.

Patron tickets for people who want to support the Providence system but would rather skip the dinner are \$300.

The 2003 Friends' Ball will be emceed by Fox 2 News personality Joel Herkins, and will include dinner, dancing, tours of Ford Field, a raffle, and a live and silent auction. "It promises to be an inspirational, lively evening," said Martin.

He added women are urged to wear or bring sensible shoes for the Ford Field tour.

Victor Cassis is a well-known Novi entrepreneur. He was on the original board that led to the opening of Providence Medical Center/Providence Park, Novi in 1992.

Nancy Cassis, the State Senator for the 15th District, fought for the passage last year of legislation that would allow Providence to transfer beds to Novi. She has been a vocal proponent of improving medical care in Western Oakland County.

In addition to the Order of Charity award during the ball May 17 at Ford Field in Detroit.

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Providence medical staff mem-

bership has voted this year to honor Dr. John Cotant, posthumously. Dr. Cotant and his wife Kathleen, have had a long and dedicated history at Providence Hospital. Mrs. Cotant was the first President of Our Lady of Providence League, the hospital's volunteer organization of over 400 active volunteers. In recalling Dr. Cotant's dedication to the care of his patients, Dr. Jeffrey Zaks, Vice President, Providence Medical Affairs, states "John Francis Cotant was a physician who not only believed in the Providence mission of caring for the sick, the poor and the vulnerable; but he also practiced it in his own life."

Mrs. Cotant will accept the 2002 Physician of the Year Award on behalf of her late husband.

Proceeds from this year's ball will help fund the new 36,000 square foot Providence Heart Institute under construction at the hospital's Southfield Campus.

While the institute has facilities at each of Providence's locations, one complete, the new project will create full-service "heart hospital."

For more information or to order tickets, call Sherry Licata, Providence Development Officer, at (248) 849-3087.

Phil Foley is a staff writer for the Novi News. He can be reached at (248) 349-1700 ext. 108 or at pfoley@nnews.com.

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Merritt leads local Rotarians

Victor Merritt has been elected as president of the Novi Rotary Club for the year of 2003-2004. Mr. Merritt is the owner of Merritt Handling Engineering, Inc. in Novi. His company specializes in material handling and storage products, more specifically storage racks, shelving, mezzanines, conveyor systems, shop equipment, and many other products and services. He is celebrating his 25th year in business this year.



V. Merritt

Mr. Merritt is a resident of Lyon Township, residing in Tanglewood. He has been a Rotarian for 16 years, and his wife, Pam, is also a member of the Novi Rotary Club. Together they share in their passion to do good works for others.

Vic is an avid golfer and a long time fan of the MSU Spartans. His proudest achievements are his 25 years as a business owner, and the work he has done for the Novi Rotary Club. His favorite activities have been raising money for scholarships, the

building of the Novi Rotary Park, and for helping in the eradication of polio from the children of the world. Vic says, "I look forward to my year as president and to the many exciting activities and fund raising events yet to come."

Rotary is an international service organization providing service and fellowship opportunities in local communities and around the world. The Novi Rotary Club meets every Thursday at noon for lunch meetings at the Novi United Methodist Church on 10 Mile near Meadowbrook Rd. Anyone interested in "Service Above Self," is invited to join us.

Friday's program will begin with a Fireside Chat for new Rotarians followed by an opening lunch featuring a welcome by the Mayor of Southfield, Brenda L. Lawrence. Local club projects will be presented in the afternoon. A reception and dinner for the new presidents-elect of local Clubs will be held Friday evening. After dinner, longtime NFL player and coach Monte Clark will be featured in a presentation: "Preparing for the Game."

Saturday's program will feature youth and international service projects presented by Rotarians and program participants from around the world.

A Saturday evening dinner honoring this year's club presidents will include entertainment, followed by a hospitality reception.

The conference will conclude Sunday morning with an interfaith memorial service.

Those interested in service and fellowship may call 248-544-1984 to obtain information about Rotary and conference attendance.

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ENGAGEMENTS



Keith E. Uhrig

Keith Uhrig of Mt. Vernon, Ohio, formerly of Farmington Hills, died April 26, 2003 at his home. He was 73. Mr. Uhrig was born August 27, 1929 in Flint, to the late Frank and Iva (Griffith) Uhrig.

He was a member of the Amvets of Mount Vernon. Mr. Uhrig retired in 1988 after 42 years of employment with Fisher Body in Livonia. He served in the U.S. Army from 1951 to 1956.

Survivors include his loving wife, Audrey (Usher) Uhrig of Mt. Vernon, Ohio; four sons, Michael (Mary) Uhrig of Novi,

Wayne (Rebecca) Uhrig of Mt. Vernon, Ohio, Steven Uhrig of Santa Clarita, California, and Jeffrey Uhrig of Plymouth, Indiana; five grandchildren, Corey Uhrig, Danielle Uhrig, Spencer Uhrig, Gabriel Uhrig, and Bryon Uhrig; and one sister, Opal Elizabeth Scherf of Gaylord, Mich.

In addition to his parents, he was preceded in death by four brothers, Russell, Harold, Burrell, and Leo Uhrig and two sisters, Ruth Campbell and Helen Uhrig.

A graveside service with military honors was held May 2, 2003 at Mount Hope Memorial Gardens, Livonia.

Memorials may be made to the donor's choice.

Arrangements were made by Heene-Sundquist Funeral Home, Farmington.

Denver Anne Priebe died April 28, 2003 at St. Joseph Mercy Hospital in Ann Arbor. She was 50.

Ms. Priebe was born July 6, 1952, in Annapolis, Md. A circulation carrier for the Detroit News at the time of her death, Ms. Priebe relocated to Northville in 2000 from Plymouth. She was preceded in death by her father, Thomas N. Vinson.

Ms. Priebe is survived by her mother, Harriet Vinson of Northville; her children, Michelle (Paul) Rutherford of San Diego, Lynn, Kate, Ali and Gubi Priebe of Northville; her brother, Thomas N. Vinson, Jr., of Plymouth; and her granddaughter,

Christina Tardella and Andrew McGuire were married September 1, 2002 at Orchard Lake St. Mary's. Father John Biddle officiated the ceremony.

The bride is the daughter of Dan and Julianne Tardella of Novi. She is a Michigan State University graduate and is employed by Ford Motor Company as a Buyer. The groom is the son of Dan and Andrea McGuire of Osgood, Mich. He is a Kalamazoo College graduate and is employed by Ford Motor Company as a Materials Supervisor.

Eric Leib and Kelly Busch served as honor attendants. Bridesmaids were Angela (Pelletier) Bohm, Jessica Roemer, and Amy Saar. Groomsmen were Paul McGuire, Ryan McGuire, Adam McGuire and David Tardella.

A reception was held at Italian-American Club, Livonia. The couple honeymooned in Hawaii.

The wedding will take place in Michigan. The couple will reside in Orlando.

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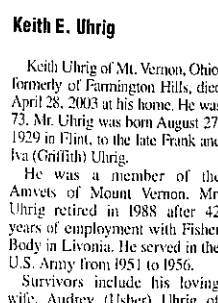
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OBITUARIES



Brennan-Victor

Frank and Susan Brennan of Novi announce the engagement of their son, Jesse Daniel Brennan, to Dana Marie Victor, daughter of Tom and Charmaine Victor of Northville.

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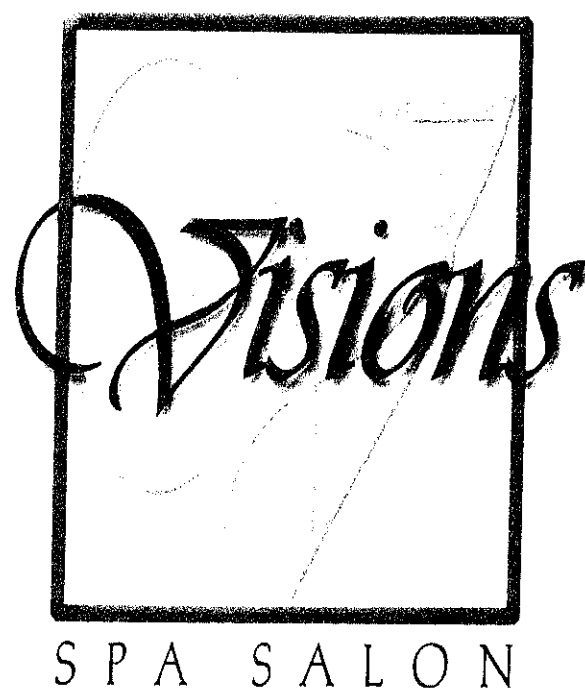
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MDOT: Road funding fight heats up in Pontiac

continued from front

Some local officials, like Novi City Manager Richard Helwig, argued that finishing their local project was simply a matter of the state honoring its commitments. He reminded committee members that Novi residents are paying interest on a \$6 million bond issue approved last fall on the promise of replacing what he called a "dilapidated bridge."

Novi businessman Blair Bowman, who operates the Novi Expo Center, backed him up by presenting committee members with copies of photographs of the bridge showing sheets of plywood stuck between its rusting I-beams to keep spalling concrete from falling on passing commuters. "Clearly this is a fix-it first project," he said.

Arguing that the project would use no state funds since Novi city bond money and land donations go beyond the 20-percent local match for the primarily federal-funded project, Bowman said, "I don't know how this got past the common sense test."

"We're robbing Peter to pay Paul instead of competing against Chicago," countered Jim Townsend, executive director of Michigan Suburbs Alliance, an organization made of 24 older "inner ring" communities.

Arguing that Southeast Michigan is developing land faster than its population is growing, Oakland County Commissioner David Coulter, who represents Royal Oak, Ferndale and Hazel Park, told committee members, "I don't believe we should promote and subsidize migration." Coulter and others from older communities claimed the state's tax structure encourages the movement of jobs rather than the creation of jobs.

On the other hand, Coulter's commission colleague, Tom MacMillan, who was the mayor of Auburn Hills when the then Chrysler Corp moved its headquarters to Auburn Hills from Highland Park in 1996, called the state tax structure a "shakedown and looting of Oakland County." The Chrysler move ended a decade of planning and construction made, in part, on state promises for infrastructure improvements that have yet to be fulfilled, said Coulter.

Jeff Jenks, a Huntington Woods city commissioner and a SEMCOG representative for a quarter-century, observed that the region's older communities were made promises as well. He said the region has seen a process of jobs and taxes lost in one city and gained in another with no net benefit to the state.

Lisa King, a Ford Motor Company employee and small business person representing Moses, a faith-based organization representing 72 congregations, argued for more funding for mass transit.

While the legislature narrowly approved the creation of the Detroit Area Regional Transit Authority (DART), former Gov. John Engler vetoed the measure on his last day in office in what one Detroit newspaper called a "petulant parting shot."

Now groups like King's Moses and Karen Kendrick-Hands' Transportation Riders United (TRU) are loudly arguing for the legislature to resurrect DART.

This led State Senator Nancy Cassis to angrily ask, "Are we playing Let's Make a Deal here?"

Cassis suggested the 34 projects deferred by the governor are actually being held hostage to bring DART back.

"What we've got," said Jenks, "is a budget crisis and we're never going to have enough money."

Kendrick-Hands, who heads up the Detroit-based TRU, said mass transit funding and road building is "a zero sum game."

"There is no great city in the world without a regional transit system," argued Farmington Hills attorney Richard Bernstein. He declared the lack of a regional system is "crippling this community," adding that Metro Detroit ranks 47th in attracting people in

the 25-34 age bracket.

While Bernstein and his supporters hammered away at the need for mass transit funding, State Senator Jud Gilbert (R-Algonac), who chairs the Senate Transportation Committee kept returning to the question of how much money local communities had spent in support of M-DOT projects.

Ed Anzig, director of planning for Rochester Hills, said his community had completed engineering designs and environmental studies for the Adams Road/M-59 interchange, as well as acquiring the bulk of the land needed, without a clue from M-DOT that the project would be

axied. John Lyons, representing the city of Lapeer, told committee members that the expansion of M-24 leading from his city to Oakland County has been on the books for two decades.

Robert Casalou, president of Providence Hospital, told committee members that his bosses at St. John Health Systems and Ascension Health have given him a two-year commitment for the hospital's 11-acre donation in Novi. After that, he warned, the state might have to pay for the \$3 million parcel.

"I hope the Administration understands what M-DOT has done to these communities," said

"I don't know how this got past the common sense test."

Blair Bowman
Novi Expo Center

Gilbert.

It may not matter since the State Senate is expected to pass its budget this week and the chair of the powerful appropriations committee, State Senator Shirley Johnson (D-Royal Oak), has vowed to restore funding to all 34 projects and slash the gover-

nor's new M-DOT chief's salary by \$10,000.

Phil Foley is a staff writer for the Novi News. He can be reached at (248) 349-1700 ext. 108 or at pfoley@ht.homescomm.net.

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BUSINESS

Phil Foley, business reporter (248) 349-1700, ext. 108 pfoley@ht.homemcom.net

RE/MAX presents out annual awards

At a recent banquet, RE/MAX of Southeastern Michigan presented their annual Special Awards, which serve as a tribute to the successes of their local associates.

Encompassing Oakland, Macomb, Monroe and Wayne counties, RE/MAX of Southeastern Michigan boasts 60 offices and 1,100 sales associates.

Awards were presented in more than 20 different categories, including Broker/Owner of the Year, Top Individual Agent, Top Listing and Selling Team and Rookie of the Year, to name a few.

"The annual Special Awards allow to recognize and reward the hard work and accomplishments of our associates," said Jeanette Schneider, vice president and co-regional director of RE/MAX of Southeastern Michigan. "Additionally, the annual awards banquet offers an opportunity for all of our team members to gather for a night of fun, relaxation and entertainment."

Several winners from Oakland County were recognized for their achievements. Winners included Crystal Hally of RE/MAX 100 with offices in Novi, Northville, and Commerce, who received the Multi-Office Broker/Owner of the Year award. Hally's offices also received the Top Office Total Volume and Top Office Total Commissions awards.

The Multi-Office Broker/Owner of the Year is given to the RE/MAX broker/owner of multiple offices that has experienced significant growth during the past year, has created a professional work environment and has actively worked to promote their RE/MAX offices, as well as the RE/MAX organization overall.

The Top Office Total Volume award is granted to the RE/MAX office with the highest closed volume for the past year. In 2002, RE/MAX 100 in Novi, closed nearly \$5.9 million in volume. The Top Office Total Commissions award is given to the office with the highest commissions paid in the past year, which for 2002 was RE/MAX 100 in Novi.

Telcom opens new headquarters in Novi

By Phil Foley
STAFF WRITER

It's a brave new world behind the curving glass and brick face of Telcom Credit Union's new headquarters building in Novi.

Across from the bank of customer service representative alcoves, four camera lenses peer out from the cherrywood-paneled behind a chrome-maze. Below each lens is a video monitor, a telephone handset, a quarter-moon silver of marble and a pneumatic tube. The tubes, eight and more at the credit union's drive-up lanes lead to four tellers in the heart of the building.

According to Mary Smith, Telcom's president, remote teller service, as it's known, is the cutting edge thing in financial services. "It allows us to concentrate on our relationship with our members," he said.

Telcom opened the doors of its two-story, 37,000 square foot facility at 44575 West 12 Mile Road on the western edge of Fountain Walk to its board, local business people and government officials for the first time April 30.

Smith said that while Telcom's lack of a traditional teller line may seem unconventional, it actually allows the credit union's member

service representatives to spend more time determining what their members financial services needs are and meeting them.

Along with the remote tellers, there are two computer terminals to perform home banking functions and an ATM machine, outside there are two ATM drive-up lanes, one for cash withdrawals only, in addition to the full-service drive-ups.

"Our goal is to be the financial change Novis has been looking for," said Russ Kotila, Telcom's director of marketing. "Our new facility will allow us to offer the community of Novi with more convenience and superior levels of service than they've ever seen before."

Smith said the remote tellers are also safer. He noted that studies have shown that facilities with remote tellers have a lower rate of robbery attempts.

He said the Wayne-Westland Credit union has a combination of live and remote tellers. However, Telcom could well be the first credit union in the state to operate exclusively with remote tellers.

Founded by a handful of Michigan Bell Telephone Company employees in Detroit in 1936, Telcom today has more than 31,500 members and assets in excess of \$380 million.

Smith said Telcom hopes to expand its membership base in Western Oakland County. He said any employee group that isn't served by a credit union can ask Telcom to serve it. He noted Telcom has hundreds of employees, some with as few as five or 10 people.

Phil Foley is a staff writer for the Novi News. He can be reached at (248) 349-1700 ext. 108 or at pfoley@ht.homemcom.net.

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Joint Replacement Program

CLASS NOTES

Ramez Khuri, school reporter (248) 349-1700, ext. 110 rkhuri@ht.homemcom.net

Parkview transformed into space station

School takes on week-long NASA theme to celebrate Space Day '03

By Ramez Khuri
STAFF WRITER

Students at Parkview Elementary joined more than 500 other schools in the United States, Puerto Rico, Canada and 10 other countries by signing Student Signatures on Space posters to celebrate Space Day 2003 on May 1. The students' signatures will be carried into space on a future space shuttle mission.

Student Signatures in Space (SSS), provides elementary and middle school students the opportunity to send their digitized signatures into space and to feel a personal involvement with the mission. Jointly sponsored by NASA and Lockheed Martin Corporation, the SSS program is one component of the award-winning Space Day educational initiative CO-chaired by Senator John Glenn.

"You go on line and apply for this," Parkview PTO President Cindy Buckley said. "Over 500 schools participate in the signature program every year, but it's a national Space Day Celebration. Along with that, the theme is the future of flight. The 100th anniversary of Orville and Wilbur's first flight is this year, so we looked for speakers to come and talk to the kids and we centered on flight itself."

After the signatures return from space, the poster will be put on display along with a flight certificate and picture of the shuttle crew that carries the signatures of Parkview students into space. On Space Day 2002, students at 551 schools in the U.S., Canada and nine other countries signed SSS posters. Since the program began in 1997 more than 2.5 million student signatures



Photo by John Holder

Geologist student and NASA Ambassador Erin DiMaggio displays photos of Mars' landscape to Parkview Elementary School students during her visit last Thursday morning.

have flown in space.

For the week, each grade had a different speaker each day. On Monday, the kindergartners were visited by Northville commercial pilot John Neva. Tuesday's presenter was a hot air balloonist named Scott Lorenz, who spoke to first graders. Fourth graders met with former NASA engineer and Parkview parent, Mark Gardner on Wednesday and on Thursday, second graders met with flight nurse Michael Chesney, who serves on the U of M Life Flight helicopter and third graders met Erin DiMaggio, a U of M student and NASA Ambassador. According to "Buckley," last summer DiMaggio worked at NASA's Jet Propulsion Lab in California designing a land rover that will be exploring the surface of Mars later this year.

"The kids are actually studying wind and water right now and it really worked out well for them to have the hot air balloonist come," Buckley said. "He has flown over China, Austria and Japan and he has also done a stunt where they attached a beam between two hot air balloons and the balloons went up together and he walked across it at 19,000 feet. We were watching it on video and he almost fell once. He felt backwards into the basket. He couldn't turn around, so he had to walk backwards back and he fell."

There is no cost to schools participating in Student Signatures in Space. Because of space con-

straints on each mission, participation is limited to approximately 500 schools each year. Schools are selected from every state in the U.S., throughout Canada, and in countries around the world.

"Mark Gardner is a former NASA engineer and he helped design the space suits that the astronauts wear," Buckley said. "There were questions about the shuttle mishap and he was very good about answering them."

Buckley said that the different speakers came to reinforce the idea of Space Day. As a part of the demonstrations, Parkview Principal Joe Inrick dressed up in an astronaut costume and he presented the space poster.

"We sectioned it off for every class to sign and we will send that back and they will take a digital image of it and it will go on a shuttle launch in the fall or sometime next year," Buckley said. "We will be notified when the flight is and that day in school we will have a celebration and hopefully we will watch the launch if it's during school time. They will send us the actual poster back and it will have a certificate on it saying it went into space and it will be with a picture of the crew that it went with and we will display that in a case for a while. It's great and it's really some interest in space. The kids have been reading space books all week, they have been using flight simulator

packages on the computer and visiting different websites where they can learn about planets."

The Space Day educational initiative is a program supported by the Space Day Foundation, a nonprofit organization that is committed to using space to motivate students to become involved in science, technology, engineering and math. More information is available at the Space Day Web site: www.spaceday.org.

Ramez Khuri is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 110 or by e-mail at rkhuri@ht.homemcom.net.

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Sunday, May 11th

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Served 2:00-7:00: Baked Ham, Carrots, Cheese Potatoes, Assorted Muffins, Cold Salad, Tossed Salad, Vegetables, Assorted Pastries & Breads, Cold Salad, Tossed Salad, Vegetables

Served All Day: Home-style Potatoes, Chicken Medallions, Lyonnaise Potatoes, Cheese Potatoes, French Toast, Maple Syrup, Assorted Pastries, Cold Salad, Tossed Salad, Vegetables, Assorted Muffins, Cold Salad, Tossed Salad, Vegetables, Assorted Pastries & Breads, Cold Salad, Tossed Salad, Vegetables

Kids Corner: Mashed Potatoes, Carrots, French Fries, Chicken Strips, Desserts: Cakes, Cream Puffs, Key Lime Bars, Sweet Breads, Cheesecake, Mousse, Fruit, Assorted Cakes, Cream Cheese, Baked Potatoes, Assorted Pastries, Cold Salad, Tossed Salad, Vegetables

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Orchard Hills celebrates Mexican Children's Day

By Ramez Khuri
STAFF WRITER

The Spanish celebration El Día de Los Niños, or Children's Day, came alive at Orchard Hills last week as Spanish Teacher Diane McCurdy celebrated with the children all week long. She split her classroom into three centers where

the kids could eat and play different games. "Usually we have a big celebration for Cinco de Mayo every year, but this year I just tried to change it and have something different," McCurdy said. "So this year we celebrated El Día de Los Niños, which is Children's Day."

McCurdy explained that in

Mexico, Children's Day is a big celebration. This year it happened to be on a Wednesday, so she decided to celebrate all week. "They come to me for 30 minutes once a week and I see over 800 kids every week because I'm the Spanish teacher for Orchard Hills and Village Oaks as well," she said. "I had the room set up in three centers."

At center one the students got to see how Tortilla de Patatas, or Spanish omelette, were made. "I made the Spanish omelette ahead of time and I went over the recipe with them in Spanish and in English and talked to them in English how to make the Tortilla de Patata and they got to take the recipe home with them," McCurdy said.

The second center is a pinata center and instead of hitting it, because it would be too dangerous, the children passed the pinata around and sang the pinata song and the person who ended up with it when the song was over, got to pick a surprise. If they already had one, then the

next time they got it. They picked another person to pick a prize so everybody got a prize. The last center was called Pirinola, which is a spinning top game. They spin it like a dardle and each side says something in Spanish and they play with bingos chips. Whoever had the most chips at the end of the game won and they got a prize.

"It's a fun time to celebrate themselves," said McCurdy, "and I have had a lot of help from the moms. They did a wonderful job. I couldn't have done it without them and it was an overwhelming amount of people who said they could help."

The students all wore bright colored clothes for the festivities and McCurdy wore traditional clothing as well.

Ramez Khuri is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 110 or by e-mail at rkhuri@h.hommecomm.net.



Courtesy Photo

Cutline: Orchard Hills Spanish Teacher, Señora Diane McCurdy, treated the kids to a real Mexican Fiesta to celebrate El Día de Los Niños (Children's Day). The kids ate traditional Mexican foods, played a Spanish game called Pirinola, learned a piñata song and shared candies. Here, McCurdy and third graders Anna MacMullan, Taylor Shaw and Alex Vaishampayan show some of the piñatas that were used.

Grabowski's been leaving her mark as Novi teacher for 15 years

By Ramez Khuri
STAFF WRITER

"Mrs. Grabowski has been influencing the lives of first graders at Orchard Hills Elementary for 15 years," read the nomination form for Grabowski. "She is a dedicated educator who cherishes the innocence of her six and seven-year-old charges. Since first graders come in all shapes and sizes with different academic abilities, Mrs. Grabowski works diligently to tailor the curriculum to each child's specific needs. To ensure that her boys and girls love to come to school, she makes learning both fun and exciting."

At Halloween, Grubel the Witch visited her classroom each day with notes and small surprises for the children. On each child's birthday, Mrs. Grabowski sacrifices her lunch hour to dine with the birthday child and a friend of their choice.

To enrich the lives of both her students and some local senior citizens, Mrs. Grabowski participated in a pen pal program with the Novi Senior Center. Each child is assigned a pen pal in the fall that they correspond with all year. In addition to their frequent letters, the children also make seasonal items to give to the seniors to decorate their homes. At the start of the year, Mrs.

Grabowski promised to make every one of the children a "star." She has fulfilled that promise by continually recording their special moments with her camera. Each child will receive a hand made memory book at the end of the year so they will never forget all the fun they had in first grade.

Participating in the learning process with the children is what Grabowski likes most about teaching. "Children are able to absorb amazing and enviable quantities of new information," she said. "Those little ones walk into the classroom in August feeling excited, fearful, and sometimes a little insecure and isolated. When they leave in June, they are self-confident readers and problem solvers."

Within the classroom they become supportive members of a school family, see mistakes as a valuable learning tool, deal in a healthy way with conflict, and celebrate life together. A teacher is fortunate enough to witness these daily miracles and learn right along with the youngsters.

Grabowski says that the principal, Paul LePace, and the staff at Orchard Hills also add greatly to her feeling positive about her profession. "It is a true blessing to be

surrounded by CO-workers who are willing to support and validate one another," she said. "Teachers are always seeking ways to aid one another in our common quest. They are there to celebrate a personal triumph or share a tear. Working each day with such caring individuals provides an emotionally healthy environment."

Likewise, Grabowski believes that none of these successes could occur without the constant assistance from the parents. She said that the parents of her students have responded positively to every request she has made. From sending in film to capture those "Kodak Moments", to carving pumpkins, to planning parties, to providing classroom support every day.

"They have always given 100 percent," she said. "Their children are a reflection of their personal dedication to excellence in education."

Working with and nurturing children has always been an innate part of Grabowski's personality. In fact, when she was very young, she set up a nursery school in her basement and would wander up and down the street gathering the local children to attend.

"Living in a neighborhood with large families, the parents were thrilled to send their little ones off

with the Pied Piper," she explained. "We would sing, dance, and read stories. It was during those early years that I learned the power of praise when dealing with children. When it came time to choose a profession, there was never a question about teachers. Teaching was always a part of my life."

Grabowski said that though she couldn't think of just one most memorable moment in her career, to her, each day holds at least one. "When you are watching miracles happen, those are memorable moments," she said. "Hearing a child read his or her first book always makes me shiver. When a child comes up and says, 'I didn't get a hug from you yet today,' there is a feeling of warmth that is difficult to express. This year, a much-loved second grader wrote a story about me. I felt so honored when she presented me with the bound book. Having two of my own daughters choose teaching as their profession has also meant a great deal to me."

Believe it or not, the most difficult part of teaching for Grabowski isn't what most people would think. "It is the first few weeks of summer vacation," she said. "Having devoted 10 months to a select group of children, there is a tremendous feeling of loss when I no longer see them. I really



Photo by Ramez Khuri

Mrs. Grabowski makes learning fun for her students. ly enjoy the perpetually cheerful antics of my first graders. When the school year ends, the abrupt loss of those little people in my life requires some emotional adjustments."

With each passing school year, the demands of the curriculum seem to increase, which makes it hard on teachers, according to Grabowski. "With so much material needing to be covered, I worry that the children are feeling the pressure of these national and state mandates," she said. "Children need to feel joy while they are learning. I would like to be remembered as a person who

Ramez Khuri is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 110 or by e-mail at rkhuri@h.hommecomm.net.

Novi Woods PTO President stepping down after six years

By Ramez Khuri
STAFF WRITER

A going away party was held last Wednesday in honor of Janet Cross, who is leaving Novi Woods Elementary this year as her youngest daughter moves on to fifth grade. Cross started back in the 1997-98 school year as treasurer and held that position for two years and the last four as PTO president.

Some of her more memorable moments in her time spent at the school were having to say goodbye to Jackie Lawrence as principal and serving on the committee that selected Pam Quintana as her successor. Watching the renovation of the Novi Woods building is also memorable to her, but since she and her family are relocating to Atlanta this summer, she won't

be here to see it re-open in the fall, which is a real disappointment.

"I was fortunate to work with a small, but very dedicated group of people to get some board proposals," Cross said. "The money is at work providing for the addition and renovation at the high school and the total renovation project at Novi Woods Elementary School. Various other building and grounds improvements were also provided for when the bonds passed. I felt very strongly that the improvements the bonds were slated to provide were absolutely necessary for the



J. Cross

district to continue to provide the quality of education the residents of Novi have come to expect."

Cross enjoyed volunteering to work with parents and kids the most over the years. "I think I will miss the opportunity to work on behalf of parents and kids in the schools the most," she said. "Volunteering can be such a rewarding experience and working closely with people from the district, within the schools, and especially the other volunteers over the years makes me appreciate the dedicated people really can make a difference."

Ramez Khuri is a staff writer for the Novi News. He can be reached at (248) 349-1700, ext. 110 or by e-mail at rkhuri@h.hommecomm.net.

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ON CAMPUS

The following Novi residents were recognized for University of Michigan Honors this spring:

Susan Agapitski, Kenna Akpan, Lindsey Ann, Karen Andrews, Ryan Bates, Andrea Begunich, Frances Benson, Jennifer Bower, Elizabeth Bovair, Jennifer Bower, Lauren Brennan, Brianna Brock, Elizabeth Bucsek, Andrea Bullen, Andrew Caputo, Valerie Caroselli, Han-Hsuan Chang, Siela Chung, Kristin Channell, Justina Chiang, Lindsey Cook, Kristine Copping, James Dalton, Lindsey Dehne, Charles Dillard, Derek Grunow, Jennifer Hasegawa, Ashwini Hardikar, Catherine Hawke, Matthew Hecowski, Jason Holden, Yuta Ito, Chetan Jain, Phillip Kadaji, James Kempa, Rachel Kornak, Tracy Kwang, Tristan LaChance, Nicole LaLonde, Michael Li, Junjie Liao, Chang Liu, Panggen Liu, Steven Luszczewski, Kimberly Love, Ahmad Malik, Aaron Mariani, Sarah Messenger, Kibbi Nafu, Judy Namm, Rekha Nath, Hilary Nims, Sven-Erik Nyberg, Michael Pantea, Lauren Parkes, Mona Patel, Stephanie Perry, Brian Peterson, Ralph Petty III, Rachel Polirelli, Yusuf Qamrazzaman, Yiping Qian,

Ryan Rose, Dona Sarkar, Bhdish Sarma, Maureen Sebastian, Maureen Seymour, Wagdy Siderak, Lina Sirigedis, Nicholas Siderak, Christina St. Clair, Mary-Catherine Steyer, Brian Swift, Stephen Szewak, Elizabeth Thelen, Kathryn Thomas, Joseph Tichien, Kamula Vallabhaneni, Scott Weickel, Audra Wolowicz, Alexander Wong, Hagar Zahar, Yael Zahar.

Novi residents Adrienne Farrell and Lindsey Root were among the Spring 2003 graduates during commencement exercises at Hope College.

Novi residents Catherine Ann Here and Dr. Kenneth Joseph Kuziak are among the graduates of St. Mary's College of Ave Maria University during May 2003 commencement exercises.

Lindsey Root of Novi has been elected to the Michigan chapter of Phi Beta Kappa, the nation's oldest scholastic honorary society. She is a student at Hope College.

The following students have been named to the fall 2002 semester Dean's List at Kellogg University: Justin McCurdy of Novi and Gary Hart of Walled Lake.

Novi resident Andrea Joyce Rowe graduated with academic honors from the University of Michigan in April 2003. She received a bachelor's degree in psychology. She is member of Delta Psieta Iota (the National Society of Collegiate Scholars) and Psi Chi (the National Honor Society in Psychology). She will attend graduate school in the fall. She is the daughter of Wendell and Connie Rowe of Novi and a 1999 graduate of Novi High School.

Novi residents Julie Johnston and Jill Johnston have been selected by the People to People Student Ambassador Program to visit Australia this summer. These Novi High School students will spend approximately three weeks learning about the government, economy, and culture of Australia through activities such as briefings with

local governments and visits in local towns. Each Student Ambassador will also spend some time in a home stay with an Australian family. Student Ambassadors are selected on the basis of recommendations, including school references and personal interviews.

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Novi's Sounds of Summer series kicks off June 19

continued from front

• June 19 Kid's Concert - Ben Spitzer and Sons. The thrilling team will dazzle the crowd with amazing and hilarious routines and unbelievable magical illusions.

• Community Concert - Bill Peterson and The Cadillac Cowboys. Grab your cowboy hat and spurs and enjoy the country music fun.

• June 26 Kid's Concert - Spoon Man. The show features Novi's favorite visitor as he plays two ordinary household tablespoons using music and audience

interaction. Community Concert - The Gratitude Steel Band. This well-traveled band specializes in Caribbean Reggae, Hawaiian and World Music.

• July 10 Kid's Concert - D and R. This band promises to provide the audience with laughter, classics and original twists. Community Concert - Robert Jones Group. Involved in the Detroit scene since the early days, this group will bring a little bit of Motown to Novi.

• July 17 Kid's Concert - The Snudge Fundas. This group

from Ontario specializes in catchy, upbeat and original music. Community Concert - The Jetz. The five-piece musical group will rock the evening with classics.

• July 31 Kid's Concert - Chris Linn. Winning the Gidding Light Award, the dynamic pianist will fill the stage with his rapid-fire comedy and eccentric magic. Community Concert - The Motor City Brass Band. Bringing the tradition of brass bands of the past two centuries to the city, this group features a wide range of musical styles.

• Aug 7 Kid's Concert - Phil Kaput, the Rhythm Man. For more than 30 years, this percussion extravaganza has been entertaining kids with his gift of music. Community Concert - Lee Murdock. Making his second trip to Novi, Murdock will tell the stories of tragic shipwrecks and those making a living on the Great Lakes during his performance. Sponsored by the Novi Historical Commission.

• Aug 15 Kid's Concert - The Funny Puppet Guy. Richard Paul and Roscoe the Clown. This

group's performance will include interaction, comedy and fun. Community Concert - The Novi Concert Band. This grand finale will take place on the grounds of Providence Hospital, the concert's sponsor.

For more information about the series, call (248) 349-1700, ext. 1415 or visit www.novihomecomm.net.

The Music & Motor Fest
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Call Jane Thomas
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Horn section propels LCJO swing band

The Lincoln Center Jazz Orchestra with Wynton Marsalis will play two shows (7:30 and 9:30 p.m.) on Wednesday, June 18 at Novi High School auditorium (see www.lcjo.org for details). This is a Novi Rotary Club event, sponsored by JCK & Associates.

In the upcoming weeks before the shows, the Novi News will take a look at the LCJO and the 15 band members that make up one of the swingingest ensembles in jazz today. - Editor

Wess "Warmdaddy" Anderson (alto and soprano saxophones) began playing the saxophone at age 14. He attended Jazzmobile workshops in Harlem, studied with Frank Wess, Frank Foster, and Charles Davis, and frequented jam sessions led by saxophonist Sonny Stitt at the Blue Coronet. Before entering Southern University, where he studied with clarinetist Alvin Batiste, Mr. Anderson met Wynton and Branford Marsalis. In 1988, he became a member of Wynton Marsalis's Septet, with which he toured and recorded for seven years, and has been a member of the LCJO since it began touring in 1992. As a leader, Anderson has recorded and released three solo albums entitled Warmdaddy in the Garden of Swing (1994), The Ways of Warmdaddy (1996), and Live at the Village Vanguard (1998). Anderson is a frequent participant in JOLC educational events, and serves on the faculty of the Juilliard Institute for Jazz Studies.

Seneca Black (trumpet) was born on April 15, 1978 and was inspired to pursue jazz after being introduced, at age 14, to the music of Duke Ellington by Wynton Marsalis. After studying trumpet at the New World School of the Arts in Miami, Florida, Black moved to New York City to study with master trumpeter Lew Soloff at the Manhattan School of Music. Black has performed with Chico O'Farrill's Afro-Cuban Jazz Orchestra, the Mingus Big Band, the New York State of the Art Jazz Orchestra, and the Manhattan Jazz Orchestra, and has been a member of the LCJO since 1997.

LAST DAY OF REGISTRATION SCHOOL ELECTION

NOTICE OF LAST DAY OF REGISTRATION OF THE ELECTORS OF NOVI COMMUNITY SCHOOL DISTRICT OAKLAND COUNTY, MICHIGAN

TO THE ELECTORS OF THE SCHOOL DISTRICT: Please take notice that the regular school election of the school district will be held on Monday, June 9, 2003. THE LAST DAY ON WHICH PERSONS MAY REGISTER IN ORDER TO BE ELIGIBLE TO VOTE AT THE REGULAR SCHOOL ELECTION CALLED TO BE HELD ON MONDAY, JUNE 9, 2003, IS MONDAY, MAY 12, 2003. PERSONS REGISTERING AFTER 5 O'CLOCK IN THE EVENING ON MONDAY, MAY 12, 2003 ARE NOT ELIGIBLE TO VOTE AT THE REGULAR SCHOOL ELECTION.

To register, visit any Secretary of State branch office or your county, city or township clerk's office. Persons planning to register with the respective county, city or township clerk's office must ascertain the days and hours on which the clerk's office is open for registration.

This Notice is given by order of the board of education.

JULIE ABRAMS

SECRETARY, BOARD OF EDUCATION

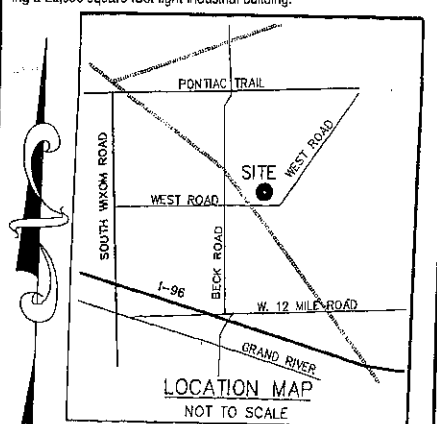
ADDENDUM PLEASE TAKE FURTHER NOTICE that the Regular Biennial Election of Schoolcraft Community College, Michigan, will be held in conjunction with the Regular School Election.

ONLY REGISTERED SCHOOL ELECTORS RESIDING IN THE SCHOOLCRAFT COMMUNITY COLLEGE AREA OF THE SCHOOL DISTRICT WILL BE ELIGIBLE TO VOTE AT THE REGULAR BIENNIAL ELECTION OF THE COMMUNITY COLLEGE.

(4-24 & 5-8-03 NM 50381)

CITY OF NOVI NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, May 14, 2003 at 7:30 P.M. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI to consider, SP#03-04, HUDSON COMMERCIAL CENTER, LOCATED NORTH OF WEST ROAD AND EAST OF BECK ROAD IN THE BECK NORTH CORPORATE PARK, FOR PRELIMINARY SITE PLAN, WELL LAND & WOOD AND PERMIT APPROVALS. The applicant is proposing a 22,000 square foot light industrial building.



All interested persons are invited to attend. Verbal comments may be heard at the hearing and any written comments must be received by the Planning Department, 45175 W. Ten Mile Road, Novi, MI 48375 until 4:00 P.M., Wednesday, May 14, 2003.

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Our fundamental purposes are to enhance the lives of our readers, nurture the home towns we serve and contribute to the business success of our customers.



Photo by John Heider

It all adds up

Novi Meadows' student Benjamin Maynard studiously concentrates on a problem during last Friday's math competition for sixth graders. The math competition, which students could choose to attend, grew out of the former LIV/OAK (Livingston and Oakland counties) math assessments.

GOVERNMENT

Per reader request, we have compiled a list so you can get in touch with your local and regional senators and representatives. Their accessibility allows you as readers to voice your concerns directly and allows them to better represent their districts. If you feel we have missed anyone, contact us at (248) 349-1700, ext. 113.

United States Senate

Carl Levin (D-Detroit)
269 Russell Senate Office Building
Washington D.C. 20510
(202) 224-6221
senator2@levin.senate.gov
Local office:
124 W. Allegan
Suite 1810
Lansing, MI 48933
(517) 377-1508
FAX: (517) 377-1506

Oakland County

Executive
L. Brock Patterson
County Service Center
Building #34 East
1200 N. Telegraph Road
Pontiac, MI 48341
(248) 858-0484

7th Commission
Christine Long
1342 E. Commerce Road
Commerce Twp., MI 48382
(248) 366-2656
longc@co.oakland.mi.us

8th Commission
Jeff Potter
1099 Stable Lane
South Lyon, MI 48178
(248) 437-7597
potterj@co.oakland.mi.us

United States Congress

11th District
Thaddeus McCotter (R-Livonia)
415 Cannon HOB
Washington D.C. 20515-8171
(202) 225-8171
FAX: (202) 225-2667
Local office:
17197 N. Laurel Park Drive
Suite 161
Livonia, MI 48152

Governor

Jennifer Granholm (D-Northville Twp.)
PO Box 30013
Lansing, MI 48909
(517) 335-7858

State Senate

15th District
Nancy Cassis (R-Nowi)
PO Box 30036
Lansing, MI 48909-7536
(517) 373-1758
senatcassc@senate.michigan.gov

State House of Reps

38th District
Craig DeRoché (R-Nowi)
50887 House Office Building
PO Box 30014
Lansing, MI 48909-7514
(517) 373-0827
FAX: (517) 373-5873
craideroch@house.mi.gov

39th District

Marc Shulman (R-West Bloomfield)
351 Capitol Building
PO Box 30014
Lansing, MI 48909-7514

11th District
Thaddeus McCotter (R-Livonia)
415 Cannon HOB
Washington D.C. 20515-8171
(202) 225-8171
FAX: (202) 225-2667
Local office:
17197 N. Laurel Park Drive
Suite 161
Livonia, MI 48152

8th Commission
Jeff Potter
1099 Stable Lane
South Lyon, MI 48178
(248) 437-7597
potterj@co.oakland.mi.us

9th Commission
Hugh D. Crawford
46275 11 Mile Road
Novi, MI 48374
(248) 366-2656
hugdc@co.oakland.mi.us

Townships

Novi
Raymond Schovers,
supervisor
PO Box 924
Northville, MI 48167
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Commerce - Charter
Thomas K. Zoner, supervisor
2840 Fisher Avenue
Commerce Twp., MI 48390
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Cities

Novi
45175 West Ten Mile Road
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FAX: (248) 347-0577

Walled Lake
1499 E. West Maple Road
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Walled Lake, MI 48390-0099
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Wixom
49045 Pontiac Trail
Wixom, MI 48393-2567
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OPINION

novinews.com

This Saturday's special for NHS

I would like to be able to write this week's column and provide readers with my fond memories of prom night, that glorious event that culminates the high school's year.

Unfortunately, I can't. I didn't go to mine. In fact, I never went to a single high school event during my three-year tenure at Waterford Kettering.

No football games. No basketball games. No plays. Nothing.

Sounds like a pretty boring life, huh?

Actually, I didn't see it that way at all back then. I was more than happy hanging with my friends, going to concerts and movies.

Chances are pretty good that back in 1977, while most of my classmates were sporting powder blue tuxedos and feathered hair, I was probably catching Leggy Pup or Patti Smith in Detroit on prom night.

But, with my 20/20 hindsight in focus, I might do it differently if I could.

Sure, I had great times, and plenty of fond memories of a different sort.

But prom night is rare. How many opportunities does a young person get like that? A couple at best.

This Saturday, Novi's high schoolers will gather at Burton Manor in Livonia for their prom. Well, many of them will.

Some will be like I was and choose to do something else or just stay home.

If you're reading this and you're one of the latter, you might want to reconsider.

So you don't have a date. So what.

I never had a single date in high school, and that's probably one of the reasons I never went to any school events either.

But I'm guessing that you don't have to go with a date to have a good time. Friends and classmates will be there, so just look at it as a night of fun.

On the flip side of the coin, for those of you who are going with dates, I wouldn't put too much pressure on myself to make the prom more than it is.

Don't be pressured into doing something you wouldn't normally do just because it's the prom. Just have fun being a teenager.

And remember, whatever band or movie is playing Saturday night, you'll get the chance to see again. But prom? Well, I'll bet years from now you'll wish you were there.

I'll take this opportunity now, on behalf of



Cal Stone

the Novi Rotarians, to thank Blair Bowman and John Bowman at the Novi Expo Center and the City of Novi for allowing our group to post our upcoming concert on the Center's marquee that faces I-96.

We've been trying to figure out ways to spread the word about the Lincoln Center Jazz Orchestra with Wynston Marsalis concert June 18 at Novi High School, and this will help tremendously.

Let's me that around 275,000 cars pass that sign daily. That's some serious exposure, and I don't believe tickets will last too long once people find out.

Local music students may want to take note. Victor Goines, who plays saxophone and clarinet in the LCO, will be giving a free workshop to students from 2-3:30 that same afternoon. Students are invited to attend a Q & A immediately after in the auditorium, where the full band will be wrapping up their soundcheck.

Goines is the director of The Juilliard Institute for Jazz Studies in New York. His instructing talents are right up there with his playing, and I can't imagine a music student who wouldn't benefit from this workshop.

I'm in the process of coming up with a bit of a contest for music students as well. More on that next week....

Cal Stone is the editor of the Novi News. He can be reached at (248) 349-1700, ext. 113 or at cstone@ht.homecomm.net.

LETTERS

Be reasonable

I know that my last letter regarding "the wall" erected in front of the police department will force a response. And, I predict that somewhere in today's paper you will find a rebuttal of sorts written by a high-ranking city official. Good. At least I am causing them to think about what they have done and provide an explanation to the citizens. We deserve a written clarification as to why we can no longer park in our parking lot and walk unencumbered into our police department.

I predict that the author of the rebuttal will quote all sorts of "official" documents saying the FBI recommends this, and that the CIA recommends that, or that the Homeland Security Department says this or that some other security-minded agency says that. "The Wall" will be justified because an anti-terrorism expert somewhere said so. Balderdash!

I will answer the "rebuttal" by quoting Police Science 101. Everyone who ever studied the law, practiced the law, or heard of the law has heard about the "reasonable man" theory. What would a reasonable man think in this instance? Was the traffic stop reasonable? Was the search reasonable? Was the pat down reasonable? Was the arrest reasonable? Are there reasonable grounds for that action? The "Reasonable Man" theory is one of the building blocks on which our nation's laws are based and is used daily in courts throughout the nation.

Let's look at "The Wall." Is it reasonable to expect a terrorist attack against the Novi Police? No. Is it reasonable to expect terrorists to target anyone/anything in Novi? No. Is it reasonable to cause senior citizens, handicapped people, sick people, distressed

people, people being chased, people in a hurry, people needing help, delivery persons, employees, or anyone else that needs the Novi Police, to park down a hill, around a corner, and then walk (if they can) through the weather to get into the police station? No. Is it reasonable to block off a driveway that was just resurfaced and expanded, using tax dollars? No. Are there better, more efficient and effective, less obtrusive, more "Novi-like" answers to making the police station, and thus it's citizens, safe? YES! In any court of law throughout the nation, "The Wall" flunks the reasonable man test.

Ill close by saying this: Farmington Hills Police, Farmington Police, Walled Lake Police, Westland Police, South Lyon Police, Southfield Police, Oakland County Sheriff, Michigan State Police, The Michigan State Capitol Building, Waterford Police, Holly Police, Farmdale Police, Troy Police, W. Bloomfield Police, 52-1 District Court, 52-2 District Court, 52-3 District Court, Oakland County Circuit Court (which I go to) are all buildings that I have personally visited in the last few weeks in the course of my job. Not a single one has anything resembling "The Wall" erected in front of the Novi Police Station. Are they not reading the same material that Novi officials are reading? Or, have they decided to follow the "reasonable man" theory in their fight against terrorism?

This is my last letter on the subject. If elected to City Council in November, and if "The Wall" still exists then, I will address it at that time. Novi City Officials: TEAR DOWN THAT WALL!

Bob Galt
Novi

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Who are they keeping out?

Mo thinks the administration in Novi has lost some of its marbles. What I am referring to are the draconian steps taken at the Civic Center, supposedly to protect us from terrorists. The barriers installed in front of the Police Station and blocking off and eliminating access to several handicap parking places in front of the Civic Center is one of the most ridiculous actions I have seen taken by Novi in quite some time.

The handicap spaces closed off were used by many visitors to the Civic Center. I realize they were replaced by new spaces, about twice as far (or more) from the entrance. Anyone who thinks the temporary barriers they have in place would prevent anyone from driving up to the front of the Civic Center really can't be serious. How about the inconvenience to Novi citizens, or don't the city folks care?

And the police barriers will certainly keep people away, especially anyone handicapped. I haven't seen these kinds of measures taken at any other municipality. It is a far stretch of the imagination to even think Novi would be a target of any terrorism. I say "D OWN WITH THE BARRIERS!"

Clare Wilson
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OTHER OPINIONS

Cal Stone, editor (248) 349-1700, ext. 113 cstone@ht.homecomm.net

What is done in dark may be most dangerous

In the good old days, if the FBI wanted to stoop into what books folks were checking out from the local library, it had to get to a formal subpoena signed by a judge.

But in the post-9/11 frenzy of patriotism, the U.S. Congress passed something called the USA Patriot Act. The Act allows FBI agents to walk

into libraries or bookstores and demand a list of books obtained by anybody or to see computer records indicating which Web sites they had looked at. Sure, the government has to assure a judge that this information is required for an investigation into terrorist activities, which is a nice way of saying that

all the FBI needs to do is assure a judge of good intentions and go on its happy way.

Worse, the Act forbids the library or bookstore from telling a patron they're being investigated by the FBI.

Let's you think this is some abstract problem cooked up by some liberal lawyers working for the ACLU, consider the e-mail message I got last month from

Charles Hugel, director of the Brighton District Library, which is used by around 5,000 people each month.

"The thing that has my blood anxious is that if the FBI came into the library, took all our computers out and looked into our circulation lists, I could not tell my staff who were present and observed the FBI being here.... could not go home and tell their spouses.

Currently, in the library world, it is believed that 175 libraries have been visited — all rumor, of course, because this information cannot be made public."

I called Kathleen Zaenger, director of the Howell Carnegie

Patrons' reading habits. But a survey conducted by the University of Illinois at Urbana-Champaign, concluded that some 530 libraries around the country had been asked by federal or local investigators about what some of their patrons are reading.

Steven Kershner, the executive director of the Michigan Library Association, says that local libraries are put in a bind by the provisions of the Patriot Act. The Michigan Library Privacy Act, for example, says librarians may not disclose the records of who takes out what book, except upon a written order from the court or permission by the individual in question.

The MLA is working to let librarians and library board members know what they can and cannot do with panels and workshops, posing frequently asked questions on its Web site, and so forth. Kershner says the FBI agent in charge of the Detroit office has been pretty sensible about the agency's new powers, preferring to get court orders or search warrants instead of "barging in on innocent libraries."

But he's concerned. "It's important for citizens to know that libraries take very seriously the issue of privacy for library users, whether it has to do with books taken out or computer use and Web sites. Libraries will comply with the law, obviously, but at the same time we will be advocates for individual rights and privacy."

I asked the librarians I interviewed if lots of their patrons had been worried about the Patriot Act. It seems almost nobody knows about it, which goes to prove that what is done in the dark of public ignorance may be the most dangerous things of all.

For example, there is evidence the U.S. Justice Department has prepared for introduction to the Congress an 86-page Domestic Security Enhancement Act of 2003 that would, among other things, strip Americans of their citizenship for giving "material support" to a group designated as "terrorist." This could mean sending a check to help fund an organization's lawful activities without knowing of its other acts could lose somebody their right to have any rights at all.

And, according to the New York Times, the Bush Administration tucked a surprise proposal into the intelligence authorization bill to give the CIA and the military the authority to issue administrative subpoenas — known as "national security letters" that require Internet providers, credit card companies, libraries and other such organizations to produce material like phone records, bank transactions and e-mail logs.

Benjamin Franklin was right when he observed that, "Those who give up essential liberties in order to secure a little temporary safety deserve neither safety nor liberty."

Phil Foley is the Chairman of the Board of the company that owns this newspaper. He would be pleased to get your reactions to this column either at (734) 933-2047 or at pfoley@homecomm.net.

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Vocal va va voom! Choralaires prepare for spring concert

By Victoria Sadlocha
STAFF WRITER

Area crooners are warming up their vocal cords in preparation for this weekend's 28th Annual Novi Choralaires spring concert.

This year's event, titled "Good Times," will celebrate the past, present and future including a patriotic choral revue.

The second-half, special review titled "Song of America" will feature tunes familiar to all from the present to early childhood like "Polly, Wolly, Doodle."

Along with the timely tribute to soldiers present and past, the program will include a variety of other songs from popular tunes to Broadway hits.

Medleys from "West Side Story" and the '70's super group ABBA, including the disco classic "Dancing Queen," will be part of the first-half fun.

"Kind of a potpourri of songs," said Larry Molloy, president of the Novi Choralaires.

Molloy said the more than 50 area residents composing the group have been giving their all during rehearsals, preparing for the Saturday, May 10 event.

"For the spring concert we have to learn an hour-and-a-half of music," he said. "It does keep us on our toes. Spring concert is a lot of work and keeps us busy."

Molloy said the group of singers, ranging in age from 30 to those in their 80s, has a strong core of singers who joined the Choralaires at the same time many years ago.

The long-time camaraderie coupled with the new faces adds a spark of charm evident in group performances.

The Novi Choralaires director, Janet Wassilak, has been with the group for 26 years and holds a bachelor of music degree in Music Education and a Master of Music degree in Vocal Performance, both from Boston



University.

Molloy has been with the group for about seven years and is serving his second two-year term as president.

"We all obviously enjoy singing, and there is still a little bit of a kick to getting up on stage," he said. "You always like

to have a dream."

The majority of the group are Novi residents, but other songbirds joining in the fun reside in nearby communities such as Farmington, West Bloomfield and areas of Wayne County.

The entire group is hoping for a good turnout.

The annual concert begins at 7:30 p.m. and will take place inside the Furst Auditorium at Novi High School, located at 10 Mile and Taft roads.

Doors open at 7 p.m. and seating is on a first-come, first-serve basis.

A cookies and punch reception

will be held on behalf of the Novi Choralaires following the Spring event in the atrium of the auditorium.

Victoria Sadlocha is a staff writer for the Novi News. She can be reached at (248) 349-1700, ext. 105 or at vsadlocha@ht.homecomm.net.

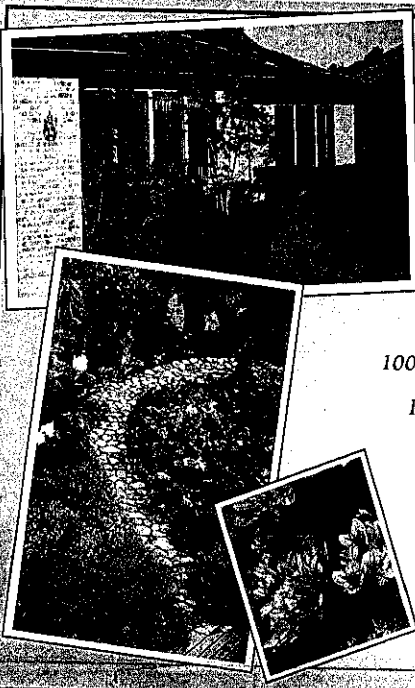
DETAILS

■ The Novi Choralaires present "Good Times"

■ Admission is \$10 for adults and \$8 for seniors and children younger than 13

■ Tickets may be purchased from any member of the Choralaires, at the Department of Parks, Recreation and Forestry inside the Novi Civic Center and at the Novi Senior Center inside Meadowbrook Commons. Tickets are also available at the door for the same price.

■ For more information, call Larry Molloy at (248) 474-8277.



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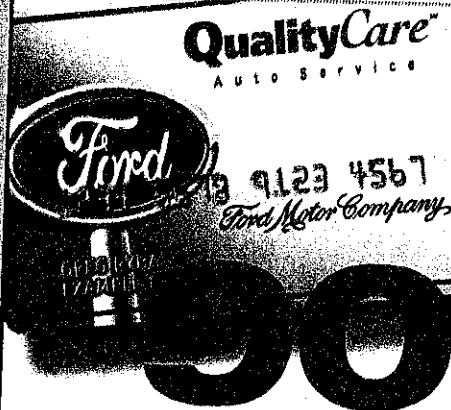
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SPORTS

NOVI NEWS

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Thursday, May 8, 2003

Victory at last!

Hard work, dedication pay off as Wildcats top Troy in their last home game of the season



Novi's Andrew Summerville, center-right, looks to pass to a lacrosse teammate during a home game against Ann Arbor Pioneer. Photo by John Heider

By Sam Eggleston
SPORTS WRITER

Ah, victory at last.

It was only a matter of time before coach Stan Zajdel and the Novi Wildcats lacrosse team were able to put one together — and what a better place to do it than at home? In their final home game of the season against Troy High School, the Wildcats notched an 8-6 victory in some dreary conditions May 1. Three days prior, the Wildcats were on the wrong end of a loss, taking it on the chin from a strong Ann Arbor Pioneer squad, 7-1, April 18. Against Troy, the Wildcats were able to dispel the single

thing that had brought a losing score to them so many times this year — a bad second half. Instead of letting Troy earn the advantage in the game, the Wildcats took a one-goal, 4-3 lead by the end of the first half before kicking up their defense in the third quarter.

The Wildcats score three goals in the third and allowed Troy only a single score of their own for a 7-4 advantage. The goals came off the sticks of Jeff Policchio, who had two goals and an assist in the quarter, while Kevin Barry added a third.

In the fourth quarter, Troy came back strong, scoring two quick goals in the opening min-

utes to slice the Novi lead to 7-6 with eight minutes remaining in the contest.

The Wildcats were so close they could taste it, and their hunger forced them to hold strong against the increasing Troy assault. To cap the night, Mike Ward notched the final goal of the game with only seconds remaining in the contest to give the 'Cats an 8-6 victory and their first victory of the season.

AA Pioneer 7, Novi 1

The Wildcats found themselves outmatched once again as they took on a tough squad from Ann Arbor Pioneer and took the brunt of a loss.

The first quarter of play found Pioneer notching two goals for the 2-0 lead despite a strong showing by senior Shaun Dicken, who took three shots on goal in the quarter but couldn't manage to find the back of the net for the 'Cats.

The second quarter found an improved plan of attack by the Novi squad as they pulled the game to 3-1 at the half. A quick goal by a fast-reacting Pioneer attack found goalie Ryan Belt being beat before Ward was able to snag a Pioneer pass and slam the shot home for the only Novi goal of the night.

The second half was all Ann Arbor, as Pioneer scored three goals in the third period for a 6-

1 advantage before adding the final tally of the night in the fourth for the 7-1 final.

Dicken was close to notching a second goal for the Wildcats as the Pioneer goalie left the posts and ran out to near-midfield before having the ball knocked loose in a collision. Dicken scooped the ball and fired it towards the goal, only to see it bounce short before coming to rest just inches away from the score.

Sam Eggleston is the sports writer for the Northville Record and the Novi News. He can be reached at (248) 349-1700, ext. 104 or seggleston@ht.homecomm.net.

Someone please explain it

Can someone, please, explain to me what drives a student-athlete to get themselves kicked off their sporting team?

Be it alcohol, drug use or other crimes and incidents that violate the school's code of conduct, it seems that more and more kids are finding ways to get removed from the teams that they tried so hard to make.



Sam Eggleston

Now, I can't say that I was immune to all of the pressures of growing up in a public high school, nor the lure of "fun and exciting" things. I was, however, smart enough not to do anything that would find me getting kicked off of my sports teams or suspended, or possibly expelled, from my high school.

Just like every athlete on every varsity sports team at Northville and Novi High School, I had to work hard to be good at the sports I played. That hard work paid off to a starting position, and I had to work hard to ensure that each and every week, that spot would still be mine.

I know the hard work that goes in to being an athlete. I know what it takes to be a starter. I know what kind of off-season schedule our local boys and girls keep in order to be competitive when their seasons roll around.

What I don't get is how, and why, one of these athletes could then go and throw it all away.

Was it fun? Was it exciting? I sure hope it was, because the price that was paid above and beyond a little slap on the wrist hurts more than just the athlete who decided to be thick headed. Instead, it damages the morale of a team, the strategy set forth by the coaching staff, the chances a squad has at winning and the hopes and goals of those who also worked hard to make that squad. To go out and get removed is not just a dumb move, but it's also damn inconsiderate.

For some, the move will be much more painful than a slap. Instead, it could lead to criminal charges being pressed, and that's not a pretty shadow to have looming over you.

Since my arrival in this area, I've heard plenty of stories of kids being removed from their squads and disciplined for dumb mistakes. That's what I passed them off as — just kids messing up. I messed up too. I got in trouble and I took my punishments in stride. And, like many of you, I learned from those mistakes.

I came from a pretty small school compared to Northville and Novi, and I know that I probably had a much better chance of hearing about and witnessing the dumb moves that my friends made. In all of my years of athletics at that school though, only one kid was ever removed from the team for breaking the code of conduct. A lot of us messed up, did stupid things and were on the end of a disciplinary action because of it — but we were also smart enough to learn from other peoples' mistakes.

I guess my question to those who have been removed from their varsity teams — and JV and freshman teams for that matter — is a simple one: Why? Didn't you work hard to get there? Didn't you have to strive to be the best among your peers to land that spot?

I guess it could come down to your upbringing, right? Maybe you're so used to things just being handed to you that you figured this couldn't possibly be a bump in the road for you? No — I won't do that to your parents. I wouldn't want someone pinning my troubles on my folks either. And why should they take the blame for your mistakes any way? I doubt you'd take the blame for any of theirs.

And, before any one calls and complains to me, I just want to say that I know kids make mistakes, and I'm a full believer in forgiving them. My complaint isn't that these kids were on the wrong end of a bad move, it's that they were inconsiderate enough to hurt their team in the process.

Getting over Brighton loss was a quick recovery

By Sam Eggleston
SPORTS WRITER

After losing a major meet against the Brighton Bulldogs last week, it was questionable if the Novi Wildcats would be able to recover quickly — they were.

The Novi boys' track team, led by coach Robert Smith, had a third-place showing at the Holly Freshman/Sophomore Meet May 3 after decimating South Lyon 93-44 and Hartland 104-34.

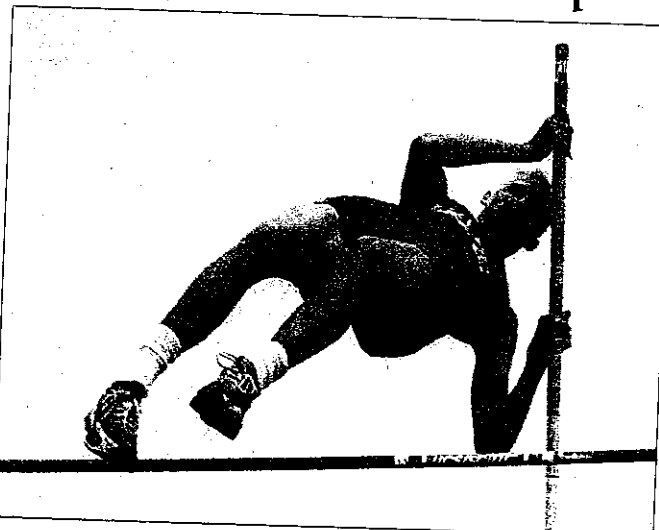
In the Holly meet, the Wildcats turned to their younger athletes to showcase their talents. In the first race of the day, which was a hybrid event known as the four-by-two-mile, the Wildcats found their team of sophomore Mark Moore, sophomore Amol Huprikar, sophomore Spencer Ornes and freshman Ryan Fox taking first.

The Wildcats also took first in the last race of the day, finishing the 4-by-100 ahead of the pack with a team of Justin Davis, Josh Woods, David Carnegie and Bob Duquette as they completed the event in 45.5 seconds.

The distance medley team, which was comprised of the same runners at the four-by-two-mile, finished first in 11:29.5 to clean up the first-place finishes for Novi.

Taking second place finishes for the Wildcats were Chris Dalton, Duquette, Woods and Davis in the 4-by-200, while the sprint medley team of Steve Fannon, Duquette, Woods and freshman Dan Bruder took third.

The shuttle-hurdle squad of Chris Alberty, Andrew Lee, Brenden Neville and Eric Craven



Novi pole vaulter Dan Thelen clears 10' in the Wildcats' home game last Wednesday afternoon. Photo by John Heider

took fourth, as did the long jump tandem of Eric Zhao and Carnegie. Two squads finished fifth as well, including Ryan Pritchard and Dan Sprys.

Novi 104, Hartland 34

Though Smith's philosophy is to never try and score over 100 points against any opponent, sometimes it just can't be helped. The Wildcats had impressive

showings across the board, and in the rain, as some of the highlights of the meet included Dan Thelen's first-place finish in the pole vault and Pritchard and Trent Sisson's one-two punch in the shot put.

"It was nice to get first," Pritchard said, but added that he had some luck on his side. "In most other meets, that throw wouldn't have gotten me a first-place finish."

Another big surprise for the Wildcats was Carnegie and his first-ever jump in the long jump event. The freshman flew 18-feet-6 to win the event, while fellow underclassmen Woods won the 100-meter dash for the Wildcats.

Mike Allie had a nice showing in the mile, and Moore helped his time along by holding back and helping set a strong pace for his teammate.

"That just shows what kind of athlete Mark is," Smith said. "He's willing to sacrifice for the good of the team."

Novi 93, South Lyon 44

In another Kensington Valley Conference meet, the Wildcats found themselves in the victory position once again.

The highlights from the meet include Carl Yiu's debut in the 300 hurdles — which found him finishing in 43.2 seconds, which was good for third place and the fastest hurdle time for Novi.

Davis and Duquette went one-two in the 200 dash with times of 23.8 seconds and 24.5, respectively. There was also a nice showing in the 3,200 run. Ornes was trying to make an additional cut with a time of 10:08.2, but ended up finishing the race in 10:08.3 — just 1/10 of a second off of the regional qualifying mark. Teammate Huprikar finished in first with 10:08.

In the 400, Andy Hoffman finished first in 53.43 seconds, while the 1,600 run was swept by senior Brian Gilchrist, Moore and Eric Joseph.

The Wildcats also swept the 100-meter dash with Chase Chandler taking first in 11.46 seconds, Woods was second with a time of 11.64 and Alex Harsha-Strong was third in 11.65.

Sam Eggleston is the sports writer for the Northville Record and the Novi News. He can be reached at (248) 349-1700, ext. 104 or seggleston@ht.homecomm.net.

GAME OF THE WEEK



Novi
Wildcats

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DEALING WITH ALLERGIES

Allergy sufferers face irritating problems year-round, provoking serious reaction within the medical community

By Andrea Todd
MODESTO BEE

h, spring. Fresh green grass, trees in bloom, cuddly litters of adorable puppies and kittens. Weekly appointments with the allergist.

"It's always our busiest time of the year, without a doubt," says Dr. Gregory Bensch of Modesto, Calif. "Fall is also busy, but allergy symptoms are much more intense in the spring."

Andrew Kuhn, 15, has been coming in for seasonal shots since he was 18 months old. His brother, Brian, 18, was not so "lucky" (in his words) — he had tubes in his ears for three years and didn't begin immunotherapy until age 6.

Mom also gets shots. Experts believe that allergic reactions are determined genetically, although they are learning that other factors may come into play.

"I have four children, and the only one who doesn't suffer from allergies is the one I breast-fed the longest," says Susan Kuhn of Manteca, Calif., who has suffered from allergies since age 9.

She's relieved that experts are taking allergies seriously. "There's better treatment available than when I was growing up."

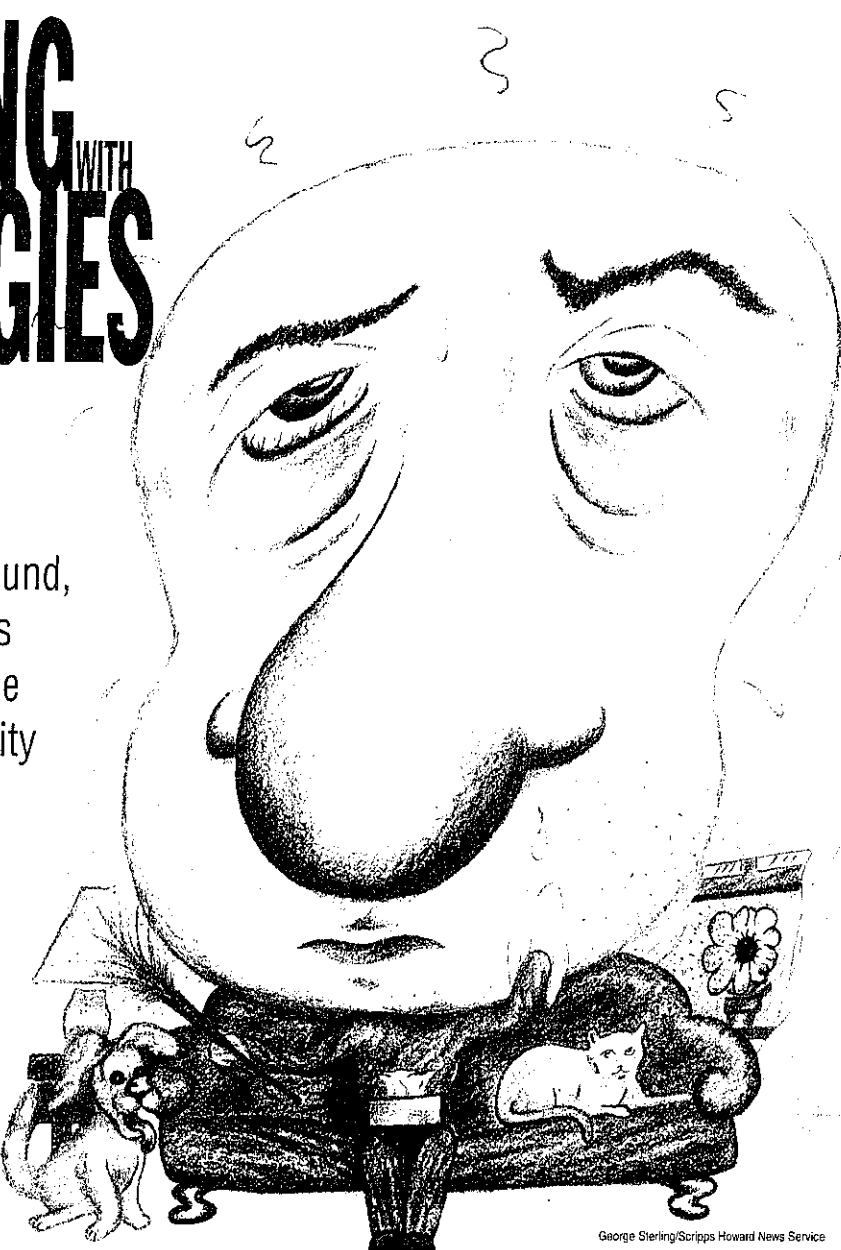
And those are just the seasonal allergy sufferers.

"Patients who suffer from perennial allergies — to pet dander, dust mites or mold — find that their symptoms are usually exacerbated by seasonal allergies, and vice-versa," Bensch says.

The home can harbor other irritants: Tobacco smoke, strong perfumes, talcum and face powders, paint and cleaning solution fumes and even strong cooking odors can trigger a reaction and irritate allergies. Wood and field burning and barbecues or campfires also can cause allergy symptoms, especially seasonal ones, to resurface at any time of year.

Besides being extremely uncomfortable if left untreated, allergy symptoms can lead to serious, chronic conditions, including severe infection, permanent respiratory damage (loss of sense of smell or taste, for example) and asthma.

"Over-the-counter drugs can help," says Bensch, adding that the biggest allergy-relief breakthrough has been the over-the-counter availability of Claritin (also known by its generic name, loratadine), which sufferers can take once a day without experiencing drowsiness. Other prod-



George Stierling/Scraps Howard News Service

ucts, including nasal sprays and decongestants, can work to quell a severe attack. But those products, too, can be irritating, and the body can become resistant to them, Bensch says. When allergic reactions — seasonal or perennial — become impossible to live with, sufferers are advised to see an allergist, who can determine the specific allergy and treat the reactions with more effective prescriptions or immunotherapy.

DEBUNKING MYTHS

Many people assume they are allergic to dogs and cats but, in fact, are not, says Dr. Gregory Bensch. And some may give up a beloved house pet needlessly.

Sufferers should always confirm a pet allergy, he says.

"Sometimes it's the endotoxins — or dirt — the pet carries into the house," he says.

"The second thing patients need to understand about a pet allergy is that it's not the hair that causes the allergic reaction, it's a protein produced by the animal; a protein present in the skin, the saliva and the urine of the animal," says Bensch.

While bathing and brushing the pet can solve part of the problem, it won't eliminate it. (Nor will investing in rare, hairless breeds of animals.)

Bensch works with people who want to keep their families intact.

"For most people, it's too much of a social issue to give up the pet. In these cases, we suggest removing the pet from the house, not the home, and there are ways patients can do this," says Bensch.

Ready, Set, Walk

By Beth Francis
SCRIPPS HOWARD NEWS SERVICE

Joining the Naples (Fla.) Walking Club helped Carol Greenberg get fit and gave her a whole new group of friends.

She's one of about 50 people who are part of a group that meets every Saturday morning at 7 to take part in a three-mile walk.

"It challenges me as far as my physical durability goes, and the fellowship with the other walkers is so nice," Greenberg said. "A lot of us seem to share the same interests."

Greenberg, 57, said she's in the best shape of her life after joining the club two years ago. In addition to the formal walk with the club every Saturday, the walking habit has become so ingrained that Greenberg walks her own neighborhood most days, too.

Club members meet at the local restaurant, then take a three-mile walk through a nearby park, then meet back at the restaurant for breakfast. There are also walks three times a week.

Henry Johnson, 65, a retired supermarket executive, has been a member of the Walking Club for seven years.

"We have some speedy walkers, but I don't try to do that. Everyone goes at their own rate, the average person probably does a 15-minute mile," Johnson said. "You tend to seek out people who walk the same pace as you to walk with. Quite a comradely develops among the walkers."

Like Greenberg and many club members, Johnson also walks alone on days the group doesn't meet.

"Walking alone is a great time to do some thinking and sort out life's situations," he said.

Dorothy Burgess, 61, a retired nurse, takes her walking seriously. Burgess, who is the group's president, is a race walker. She won a gold medal in her class in the Michigan Olympic Games in August. She's been a member of the group for 10 years.

"I find that walking is the easiest way to stay in shape and you can get your exercise in a hurry," Burgess said. "I get up and walk first thing every morning and then I'm good to go. I don't have to think about exercise the rest of the day." Burgess said she took lessons to learn the technique for race-walking.

"You must have a foot touching the ground at all times and you bring the knee of your supporting leg straight under your body, not bent. It makes you walk with a little wiggle, but it's the fastest way to walk," she said.

"I think walking is the best way to go," she said. "It doesn't put as much weight on the joints as jogging or running."

TAKE CONTROL OF YOUR ALLERGIES

What's outside the home may cause your seasonal allergies, but what's inside the home may be making them worse — and causing other allergic reactions year-round.

- Replace carpet with hardwood floors, tile or stone. Wash throw rugs. Instead of airing them outdoors, never use carpet in damp areas (bathrooms, basements).
- Wash all floors with a damp mop, and dust with damp rags (dry rags and brooms can send airborne particles flying. Vacuum daily, with a high-efficiency filtration system. Vacuum mattresses once a week).
- Use curtains made of synthetic, as opposed to cotton, materials that can be washed often. Replace Venetian-style blinds, which collect dust.
- Encase all bedding (pillows, down comforters and mattresses) in dust jackets. Bedding should be washed each week in hot (130 degrees) water.
- Clean shelves of clutter (old magazines, figurines, etc.), because it collects dust.
- Clean and replace air conditioner and heating filters every month.
- Never use HEPA air filters on rugs, they can draw allergens into the filter. Only use HEPA air filters on bare, clean floors.
- Clean mold with a bleach and water solution. (If wallboards have been mold-penetrated, they may have to be replaced.) Clean tiles and grout. Consider using a dehumidifier in damp areas of the house.

No-grumble workouts? What a stretch!

By Blake Fontenay
SCRIPPS HOWARD NEWS SERVICE

It's not the kind of scene likely to send Jane Fonda, Richard Simmons or any other fitness guru running for the bankruptcy courts.

As the sun begins peeking over the horizon each workday, scores of burly yellow-vested construction workers assemble at the downtown arena site for their stretching exercises.

Despite the hour and cold, many seem to take the ritual in stride. On a recent day, they laughed and joked as they loosened up their backs, legs and wrists.

"It's a good thing they don't seem to mind — because they really don't have a choice."

M.A. Mortenson Co., general contractor for the FedExForum in Memphis, requires all workers at the site, including people employed by other companies, to participate.

Although common in workplaces in Japan, morning exercise programs are somewhat unusual in the United States.

John Wood, Mortenson's senior vice president, said mandatory stretching is one component of the Minneapolis-based company's safety program. "It really creates an opportunity for everyone on the job site to start the day with a focus on safety," said Wood, who participates when he's in town.

Mortenson started the stretching exercises a few years back.

Dave Mansell, Mortenson's general superintendent at the FedExForum, said the results from that experiment were dramatic. "We went from two or three injuries a week to none," said Mansell, who frequently leads the five- or 10-minute sessions.

Mortenson made the stretching mandatory at all job sites about three years ago. Wood and Mansell admit the reaction from subcontractors is sometimes less

than positive, at least in the beginning.

"Initially, you get resistance," said Mansell. "Like everything else, it's new and people don't like change."

The stretching is intended to reduce the odds of soft tissue injuries like strains and sprains. But Wood said the gatherings also serve as daily reminders that workers need to look out for each other.

George Maxwell, a carpenter for Mortenson, likens the 7 a.m. sessions to a cat stretching right after it wakes up. "The first hour of a workday is when people are most likely to get hurt," he said. "They aren't loose, and they aren't focused."

Les Sanders, a foreman for an electrical subcontractor, said he's never had to participate in stretching at a job site before, but he's not complaining.

"A lot of people, when they first come up and see it, they laugh," Sanders said. "Once they do it, it's a morale thing. Everybody is laughing."



Photo by Karen Puffer/Foto / Scripps Howard News Service

Construction workers participate in a mandatory calisthenics program before starting their day. Construction companies claim on-the-job injuries have been reduced since they have begun the practice nationwide.

TECHNOLOGY

HomeTown Newspapers

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SOUND INVESTMENT

By Mike Osegueda
FRESNO BEE

ey, you. Caveman, with the boom box. Put it down. Slowly. Gently.

There's no need to be a Neanderthal about sound. It's a world of integration, where receivers, televisions and speakers all work together to produce a sound that makes your box sound like Fisher-Price's My First Tape Recorder.

You looked scared. Don't be.

Home theater is the future. We're talking Surround Sound, high-definition television, planes zooming over your head while you sit on the couch; front-row center on the same couch as your favorite orchestra plays your favorite symphony.

Roger Torres is in tune with the evolution. The 30-year-old Reedley, Calif., resident is in the process of equipping his home. It all starts with his high-definition TV, the cornerstone of what will be his sound system.

He's building around it, a fairly common tactic for those just stepping into the new age of sound or who don't have thousands of dollars to plunk down at one time. "I want something not too expensive that's going to can good and sound good," Torres says.

Expense can vary from a couple of thousand dollars for a basic setup to hundreds of thousands of dollars if someone wants to turn his house into something from MTV's "Cribs."

By purchasing the separate pieces, as Torres is doing, it costs a couple of hundred here, a couple more there — until all the pieces are in place, which he figures will take six months.

First on Torres' list is a receiver, followed by a DVD player. He intends to keep adding.

Boy, are there options. Different brands, different numbers and wattages, different uses and purposes. It might be overwhelming. "There's just too much to choose from," Torres says.

Whatever your aim, the process is pretty similar. "It's like the car business," says Jim Richards,

president of Fresno's Future Home. "There are some cars that are \$9,000 or \$10,000 and right across the street there are cars that are \$100,000. It's the same in our business."

Future Home sells, plans and installs anything and everything home theater. Jobs range from basic installation of Surround Sound systems to extravagant systems that cost more than what many people make in a year.

Richards says the most common system Future Home sells and installs runs about \$12,000, including a \$4,000 digital projection TV, DVD player, Dolby and DTS receiver and speakers.

That's not the only way to go. Planning a home sound system isn't as intimidating as it may seem. Piece by piece, a basic system usually can be built for between \$2,000 and \$4,000.

Richards says the first thing to look for is a receiver — the system's brain — but it's important to know what you want to do. A two-channel receiver might be cheaper, but a five-channel receiver allows for more growth.

Numbers and words to look for are 5.1 (allows for five channels and a subwoofer) and Dolby and DTS compatible (if you want the latest in audio technology).

A good receiver, at least good enough to build around, starts near \$300 and can cost up to \$7,000.

Next are speakers. Remember, bigger is not always better for speakers (except for subwoofers).

Smaller speakers are available that can produce the same sound as gigantic ones.

Richards says a general rule is to spend as much on speakers as on a receiver.

Like the entire system, speakers also can be built up. Two speakers are fine to start with and more can be added as a budget allows.

You've got the basics, but don't forget about accessories: plasma TVs (they use gas in a plasma state to deliver rich color), DVD players, CD players and more.

adventurous products that will have you digging into your wallet.

One gadget is a multi-source media server. It's like a server from which a network of computers operates, only this server

plays music. A popular one is made by Audio Request and sells for about \$3,000.

You can store all your music on the server and never have to change CDs. It automatically categorizes music by genre and artist. It works with a touch screen that mounts on the wall like a house alarm but has immediate response like an ATM screen.

Individual controllers sell for \$3,000 and can be placed anywhere in the house for ultimate control.

A convenient and not-too-expensive option is a universal remote control. Unlike some confusing remote controls, this has no buttons and is programmed to only give the user options that are necessary. As you do with a personal digital assistant, you touch the monitor to make selections. Cost: about \$400.

Speaking of gadgets, you're loaded with 'em. They may not be as fancy as today's GPS-controlled bombs, but it's amazing how effective a few gadgets are from their distance. If you can't get close, use the scope in "sniper mode" for real precision. If it's dark, the night-vision starlight scope puts you in business. And if silence is key, you always have a handy back knife for the wet work.

While your missions are always tense and full of surprise encounters with a well-hidden enemy, there's not much variation here. Basically, your job in every mission is to sneak up on the bad guys, get them out of the way and get out without getting killed.

However, the in-mission action is so solid that you'll be able to repeat the aforementioned scenario for at least six or seven missions without getting bored. The sniper mode is where it's at for the best action, but there are plenty of opportunities for old-school fire-fights to satisfy those so inclined.

Quality graphics, including driving rain and lush environments (complete with leaves that crunch under you, so watch your step) set a good background for a realistic experience in LOS. The enemy's AI is pretty crafty and will sneak up on you rather than just rushing at you en masse, and there are more than enough body-tips to keep you from running full speed into the bush.

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GAME REVIEWS

★ Poor ★★★★★ Excellent
Line of Sight: Vietnam
Publisher: Infogrames
Platform: PC/Windows
Genre: Action/Shooter
ESRB Rating: M for Mature

Crawling through the mud. Sticking to the shadows. Making dozens your best friend (next to your starlight scope, but more on that later). These are tactics soon to become second nature if you want to thrive and survive in Line of Sight, a solid first- or third-person shooter set in the menacing jungles of Vietnam during America's ugly battle against the over-the-hill Vietcong. To hit your targets and survive, you'll have to outfox unconventional soldiers with every trick and gadget at your disposal.

Speaking of gadgets, you're loaded with 'em. They may not be as fancy as today's GPS-controlled bombs, but it's amazing how effective a few gadgets are from their distance. If you can't get close, use the scope in "sniper mode" for real precision. If it's dark, the night-vision starlight scope puts you in business. And if silence is key, you always have a handy back knife for the wet work.

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However, the in-mission action is so solid that you'll be able to repeat the aforementioned scenario for at least six or seven missions without getting bored. The sniper mode is where it's at for the best action, but there are plenty of opportunities for old-school fire-fights to satisfy those so inclined.

Quality graphics, including driving rain and lush environments (complete with leaves that crunch under you, so watch your step) set a good background for a realistic experience in LOS. The enemy's AI is pretty crafty and will sneak up on you rather than just rushing at you en masse, and there are more than enough body-tips to keep you from running full speed into the bush.

HOME & GARDEN

HomeTown Newspapers

www.hometownlife.com

the best in Garden Books

Separating the wheat from the chaff in garden books

PITTSBURGH POST-GAZETTE

Here's a list of some of the best new (and old) garden books. Prices listed are for hardcovers; many also come in paperback.

"Insects and Gardens"

By Eric Grissell with photographs by Carl Goodpasture (Timber Press, \$29.95)
Grissell, a research entomologist, has made his own fascination with insects contagious. He tells us why insects are an important part of life on Earth and in garden ecology. Spend a little time with Grissell and you'll find a whole new world right in your own back yard. And you certainly will never look at a bug the same way again. The photographs by Goodpasture are a stunning accent to Grissell's witty and intelligent prose.

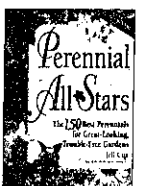


"Green Thoughts: A Writer in the Garden"

By Eleanor Perry (Modern Library Gardening Series, \$13.95)
Eleanor Perry's book of essays on gardening is still my absolute favorite garden book of all time. She has a sharp tongue and strong opinions. Cautious tongue or no, her book was the first one that actually spoke to me about gardening really meant. Eleanor got it. And she got it so well that I have never been without a copy of this book.

"Perennial All-Stars"

By Jeff Cox (A Rodale Organic Gardening Book, \$29.95)
Sometimes a book has such a simple premise that you almost wonder why nobody's done it before. Cox, host of HGTV's "Grew It," gives gardeners a list of the most fragrant, beautiful, long-blooming, pest- and disease-resistant and easy-to-care-for perennials on the market — 150 of them to be exact. These plants are sure performers. The book gives information on proper growing conditions along with helpful tips and a list of nurseries that sell each plant. It's a wonderful resource for all gardeners.



"Deep in the Green: An Exploration of Country Pleasures"

By Anne Raver (Vintage Books, \$13)
Everyone has a favorite author. For me, it's Anne Raver, gardening columnist for The New York Times. She's more than an expert on plants; she loves to tell stories, either from her own experiences or through her subjects. Her book is a compilation of short, witty, captivating essays. From her heart-felt history of her cat to stories of her family farm, Raver makes us care because most of us have been through similar situations.

"The American Horticultural Society's A-Z Encyclopedia of Garden Plants"

Edited by Christopher Brickell (DK Publishing, \$55)
At more than 1,000 pages and listing 15,000 plants, it is an invaluable resource when researching a plant. Entries usually include a photograph and explain how to grow and propagate the plant, list common pests and diseases and detail outstanding varieties.

—DOUG OSTER

"Designing With Plants"

By Piet Oudolf and Noel Kingsbury (Timber Press, \$34.95)
Oudolf is at the forefront of the movement called New Wave planting. Oudolf urges his followers to consider the forms, textures and shapes of plants, and then combine them in sculptural planting schemes. He stresses the importance of plants that "live well and die well" — those which add importance and structure throughout the growing season, not just when in bloom. Best of all, Oudolf shows just how easy this is to achieve through detailed planting guides and graphics.

"The Essential Earthman"

By Henry Mitchell (Houghton Mifflin, \$16.95)
Writer of "Earthman" columns in the Washington Post, Mitchell might well be the best gardening columnist who ever was. He died in 1993 while helping a neighbor plant daffodils, which his fans suspect is exactly the way he would have wanted to go. Read this collection of columns for the knowledge Mitchell imparts, read this for the very witty and gentle humor of a lovable curmudgeon, but most of all, read this with the understanding that as well as Mitchell knows gardens, he knows gardeners better.



"The Well-Tended Perennial Garden"

By Tracy DiSabato-Aust (Timber Press, \$29.95)
The majority of gardening books offer little more than pretty pictures and plant profiles, but DiSabato-Aust takes a more scientific, specific approach to garden literature. Starting on how to build great garden soil, she delves into the art of pruning herbaceous plants. Most useful is a large index of typical garden perennials and how to care specifically for each one.

—KIM CROW

What do buyers want?

By Richard Paoli

SAN FRANCISCO CHRONICLE
Like some amorphous science fiction creature, the design of new homes is growing and shedding features at a fast rate. Bathrooms and kitchens are the hot-button spaces this year, getting the most attention from buyers of new homes, according to an annual survey by National Association of Home Builders.

Similar findings are supported by a Better Homes and Gardens magazine poll of buyers. With a sorer's appetite hand wave, the magazine adds that kitchen appliances are multiplying.

"And bathrooms are becoming larger, with more bathrooms per house," said Joan McCloskey, building editor for the magazine.

The gathering of appliances in the kitchen is an offshoot of the fact that "kitchens are getting bigger and people are spending more time in the kitchen," McCloskey said.

While the "great room," the combination kitchen and family room, is growing, the formal living room "is an endangered species. It may disappear," said Copal Alvarado, vice president for research for the NAHB.

The impact of buyers' preferences goes beyond simple allocation of space by architects and builders. Houses now come loaded, as the car ads often say, folded into the cost of a new house, and thus a part of the mortgage, are high-end, professional-quality kitchen appliances and bathroom fittings.

The impetus to add more expensive equipment and finishes is found in the way many model homes are decorated and furnished — cooktops with six burners, double-door refrigerators large enough to chill a bathtub full of milk, walk-in glass-fronted showers, tubs for six that bubble away while colored lights dance in the background, and much more.

The list of upgraded appliances and surfaces can add 10 to 15 percent to the cost of the home.

Perhaps, as the NAHB survey data suggest, prospective buyers of new houses are younger and expect a home to have the amenities their parents' home had — but more so.

"Gen-Xers are embracing a lifestyle with big values and communal dining," said McCloskey.

"The coming generations have high expectations regarding homes and lifestyle, but they may not have the income to support them," she said.

Furthermore, some prospective buyers might seriously consider how often, particularly with smaller families buying homes, all these food toys will be used.

Bathrooms, particularly master baths, which have grown even more than kitchens, are changing the allocation of floor space.

Oval tubs set in corners next to windows are to be found in most average- and high-priced new homes. Walk-in shower stalls, with enough nozzles to rival a car wash, are fronted or wrapped in glass or glass brick.

When it asked about the factors most influencing new home purchases, the NAHB survey found price and location at the top of the list, but more than 10 percent of the respondents said amenities — which include appliances ranging from high-end dishwashers and warming trays to patio grills — were the most important factor.

Must-haves in new homes

"Location" may be a key word in the real estate lexicon, but buyers' perceptions of what should be in a new home drive the building industry.

It's clear from the National Association of Home Builders' annual home buyers survey that buyers keep adding to the list of what a home must have — and their wants are just as strong for those plumbing down drain for an average-price home as those who want and will pay for upscale residences.

Expectations range from the absolute requirement for a built-in microwave to a preference for separate showers and bathtubs.

What separates the average from the upscale?

About 2,000 square feet, according to the NAHB survey. Respondents said the average home should have 2,300 square feet of finished space. Upscale buyers are looking for 4,000 square feet.

Features that most buyers said they must have include kitchen islands, laundry rooms, dining rooms and walk-in pantries.

Among features deemed necessary or preferred:

- More than 20 running feet of kitchen counter.
- Ceramic tile on bathroom walls.
- Light-colored toilets, tubs and showers.
- Front porches and entry foyers.
- A bidet and jetted bathtub in the master bedroom.
- A linen closet.
- Location near a park, playground, walking or jogging trail, and community open space.

—RICHARD PAOLI

FOOD

HomeTown Newspapers

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It's all about



BEFORE - A regular salmon plate before Double Tree Hotel executive chef Tom Gerlak has added his creative touch.



AFTER - A normal salmon plate has been transformed into "Salmon Rio Nuevo" by Double Tree Hotel executive chef Tom Gerlak, displaying not only his creative touch, but a flair for presentation.

PRESENTATION

Baked salmon Rio Nuevo

6 6-ounce salmon fillets
1/2 cup tomatoes, finely diced
1/4 cup chopped cilantro
1 cup finely diced tomatoes
1 teaspoon finely diced serrano chiles
1 teaspoon finely diced jalapenos
1/4 cup finely diced green onions
1 cup enchilada sauce
1 tablespoon lime juice
2 ounces butter
White pepper

Melt the butter in 1/4 cup of water and spoon over the fish portions. Season the fish with salt and white pepper and bake until done at 350 degrees for 12 minutes.

In a stainless-steel bowl, combine the tomatoes, cilantro, onions, tomatoes and chiles. Mix in the lime juice and season with salt and pepper. Heat the enchilada sauce and add the chile mixture.

Simmer 3 minutes. Serve over salmon.

(From Tom Gerlak, Doubletree Hotel, Tucson)

Apple tantan

4 Granny Smith apples
2 ounces butter, unsalted
4-1/2 ounces granulated sugar
1/2 cup puff pastry

Roll out the pastry until very thin, dock or fork the dough and chill for 30 minutes. Then cut into 4 circles 4 inches across. Peel and core the apples. Cut each apple into 4 pieces.

Caramelize the butter and sugar in a saute pan. Add the apples and cook on low heat for 20 minutes.

Butter 4 pudding molds about 3 inches in diameter — or large enough to hold an apple. Place 4 apple sections in each mold and cover with a disc of puff pastry. Tuck in the sides of the dough.

Bake at 400 degrees until pastry is browned.

To serve: turn each pastry out of the mold onto a plate. Place a small scoop of ice cream. Decorate with caramel and/or blackberry sauce.

(From Rohan Wirsathia, Westward Look Resort, Tucson)

By Kristen Cook

ARIZONA DAILY STAR

Forget what your mama told you — looks do matter. Especially when it comes to food. "If it looks good, chances are it's going to taste a little better," says Albert Hall, executive chef at Hacienda del Sol in Tucson, Ariz.

All you need are some chef's secrets. First and foremost: "The key to beautiful presentation is using different textures, different accents, using different things to bring the food off the plate," Hall says.

And that's just the tip of the iceberg. Consider this as Plate Presentation 101. Cooking school is now in session.

Another thing your mother probably told you not to do, but Hall says you should tinker some.

"Move it around on the plate," he says. "It doesn't have to be exactly center. You want to make the protein portion of the plate the highlight, and then you want to accent with different vegetables as an accent or as a garnish. ... I tell people it's just food — have fun with it."

Height is good. Flat food is boring food.

"Try to create some elevation by stacking the food a little bit," says Tom Gerlak, executive chef for the Doubletree Hotel in Tucson.

Presentation is the name of the game at the hotel, where lavish buffets, case dozens of dishes, from mussels to cheese blintzes.

Gerlak's partial to PVC pipe, just like you can buy at home-improvement stores. Not only does it let you pile food to Empire State Building heights, it's also dishwasher-safe and comes in all sizes.

He once stuffed saffron risotto into a piece of PVC and pushed it onto a plate, stacked a zucchini ring on top and then filled the ring with a mixture of vegetables. "That thing stood at least 5-1/2 inches tall," says Gerlak of the creation that landed on the cover of a national culinary magazine.

Hall likes to add fried garnishes for height and dimension. He'll juice leeks and flash-fry them in hot oil. Another favorite is asparagus peels that are slowly fried until they turn a vibrant green.

Rohan Wirsathia, executive pastry chef at the Westward Look Resort in Tucson, doesn't so much make dessert as create works of art. The painter for his palette: fruit purees, melted chocolate and caramel sauce.

At home, a bottle of store-bought chocolate sauce could be your new best friend. Just use it to

outline designs onto your plate and drizzle on fruit purees.

Wirsathia likes to use a few pints of raspberries or blueberries, bring them to a boil, add corn syrup and corn starch and let the whole thing thicken.

"You get a nice thick sauce," he says. "It's not runny."

That way it won't slide all over the plate — another important consideration for nice presentation.

A simple dessert like a poached pear is elegant on its own, but once you've got a chocolate mousse and surround the fruit with raspberry puree and you've got a swoonable dish that looks as great as it tastes, Wirsathia suggests.

It's easy to turn a dessert into a showstopper with colorful sauces and chocolate decorations. Entrees are tougher.

"If you're doing a lamb shank or something, there's a dominant color — brown — and you need to do something to bring it up and give it a little more color," Hall says.

Cut things up with colorful side dishes, perhaps baby carrots, he suggests. Or, take a page from dessert decorating and drizzle colorful oils like olive or basil onto the plate.

Put different colors of bell peppers into little squares — vibrant — colorful confetti to sprinkle around the rim of the plate, Hall says.

Sprigs of fresh herbs also elevate the plate presentation. Gerlak loves to sprinkle fresh thyme leaves.

"It adds another sense to the meal," he says.

Another way to add interest to a dish is through its shape. Sure, crone brulee is a round treat.

Ho-hum. Hall cuts his crone brulee into shapes. Wirsathia relies on little cookies for edible flair. The crisp, thin French treats can be rolled into circles or cut into shapes.

For entrees, try flattening vegetables or fruits. Gerlak poaches chayote (a gourd-like fruit), peels and seeds it. He cuts the pale green chayote in half and then starts slicing, but he doesn't cut all the way through so that it stays intact at one end.

Then, Gerlak fans it out. On the opposite end of the plate, he'll do the same thing with a mango.

If you want your meal to be a knockout, then make sure your dinnerware's not competing with the food. Opt for simple, clean patterns or none at all.

"We use only white plates," Hall says, "because we let the food do the talking."

Chocolate-caramel torte

6 large eggs, separated
4-1/2 ounces semisweet chocolate, melted
1-3/4 ounces sugar (for yolks)
3/4 ounce sugar (for whites)

Spray 2 6-by-8-inch pans with nonstick cooking spray. Preheat oven to 350 degrees.

Melt chocolate in a bowl over a water bath. Chocolate should be tempered.

Whip yolks with 1-3/4 ounces of sugar until thick and pale yellow. Whip whites with 3/4 of an ounce of sugar until stiff peaks form. Fold yolk mixture into chocolate and then fold in egg whites. Divide into the pans, spread evenly. Bake about 8 minutes. Cool and refrigerate.

Caramel layer

7-3/4 ounces sugar
3-1/2 ounces honey
1-3/4 cups cream
1 ounce butter

Combine first three ingredients in 2-quart pot. Cook on medium heat. Mixture will foam up slightly. Cook, stirring occasionally, until candy thermometer reads 220 degrees; stir constantly until thermometer reads 240 (soft ball stage).

Remove from heat; stir in butter. Pour over one of the chocolate tortes. Spread second cake on top.

Chocolate-caramel Mousse

4-1/4 ounces chocolate chips
1-3/4 ounces butter
5-1/4 ounces sugar
3-1/2 ounces heavy cream, hot
12 ounces whipping cream

Melt chocolate and butter together in bowl over a water bath.

Cook sugar with 1 ounce of water in a large pot until it's a dark caramel. Add hot cream to caramel; this will foam up. Stir well, strain over chocolate/butter mixture. Cool slightly.

Whip 12 ounces of whipping cream to soft peaks, fold into chocolate mixture. Spread on top of cake. Refrigerate 30-45 minutes.

CHEESE RAVIOLI WITH TOMATO-OLIVE SAUCE

(Serves 4)
1 (28-ounce to 32-ounce) can crushed tomatoes
3 garlic cloves, minced
1/4 cup finely chopped Kalamata or other brine-cured black olives
3 tablespoons fresh orange juice or to taste
1-1/2 pounds frozen cheese ravioli or tortellini

Simmer tomatoes, garlic and olives in a 3-quart heavy saucepan, uncovered, stirring occasionally, until slightly thickened, 10 to 15 minutes.

Remove from heat and stir in orange juice, salt and black pepper to taste and keep warm, covered.

Cook pasta in a 6- to 8-quart pot of boiling salted water until tender, and drain in a colander.

Serve immediately, topped with sauce.

Mayo heirs planning an atypical exurban development

By Linda Mack

MINNEAPOLIS ST. PAUL STAR TRIBUNE

Ian McPhail and Ellen Remstein could be seen as a typical professional couple in Rochester, Minn., but they're planning a move to what could become America's most atypical subdivision.

The Mayo Clinic doctors and their growing family are trading their 1936 colonial house near one of Rochester's ultimate addresses for a lot in Mayo Woodlands southwest of town.

There, farm fields won't be plowed into lawns with mini-mansions, but will be planted with prairie grass punctuated with simple modern houses. What lawns there are will be carved from the 5-foot-tall grasses. Long rows of pines will break the wind and create privacy, although walking paths along the trees will foster neighborly exchanges.

McPhail, a cardiologist, praised the poten-

tial for both privacy and community.

"I'd far rather be in a setting like this than crammed into some McMansion next to another McMansion and no one's outside," he said.

The atypical developers are the six grandchildren of Dr. Charles Mayo, the innovative co-founder of Mayo Clinic. They grew up playing in the barns and fields of "Dr. Charlie's" original 3,000 acres, and jointly own the remaining four farms.

Maria Donovan, the last relative to live in the nearby family mansion — Mayowood — is managing the project with her husband and her brother.

Three years ago the family hired an engineering firm to plot a piece of high land south of the mansion and the Zumbro River. The plot preserved a 255-acre woods and divided the remaining 220 acres into a combination of typical large lots of 2 to 5 acres and small-

er lots averaging half an acre.

That combination was the most unusual thing about the development plans until Minneapolis landscape architect Shane Coen got involved, said Roger Irlke, who reviewed the project for Rochester Township. "Now it's even more innovative," he said.

Coen and architect David Salamea of Duluth, Minn., and Tim Alt of Minneapolis pushed Mayo Woodlands even further from the ubiquitous suburban model.

Some of the lots may be large, but the lawns will be relatively small. The streets will look like typical cul-de-sacs, but the long, narrow houses will be arranged on an east-west grid to maximize exposure to the southern sun. Walking paths will follow the half-mile-long windbreaks of pine trees and smaller stone walls and fences.

The houses are envisioned to be even more unusual, simple stucco and wood with flat or

peaked roofs and proportioned to fit with the landscape and each other. The architects want metal roofs with towers looking out over the landscape.

They want detached garages. And they've even suggested that the houses in the south part of the development be lighter in color than those in the wooded north portion.

McPhail and Remstein are just the sort of homeowners the developers imagined — educated, sophisticated and open to something different. They were looking for a modern house but couldn't find anything to their liking in the area.

McPhail said they relish the chance to join a carefully planned community "that's sensitive to its site and with a certain — not architectural uniformity, which you can find in any tract housing — but a certain attention paid to the design of the homes and the streets and the surroundings and the landscape."

—RICHARD PAOLI

By Olivia Wu

SAN FRANCISCO CHRONICLE

Thirty years ago, when soybeans were the second largest farm crop in the country, nobody knew about tofu, the main food produced from soy.

Today, U.S. farmers grow the largest crop of soybeans in the world and export half of it. Three percent of the 70 million acres grown is made into food.

Now, soy milk products are stacked onto the shelves of every mainstream supermarket in the United States.

The growth is fortified in large part because Americans have come to realize that soy milk and the products made from it are nutritious. Last year the Food and Drug Administration allowed health claims on labels of soy products stating that soy protein, in a diet low in saturated fat, can lower total cholesterol, as well as LDL, or bad, cholesterol.

In addition, research suggests that soy may lower the risk of chronic disease including some cancers and osteoporosis, and can ease menopausal symptoms.

Soy milk sales alone grew by 2,000 percent last year, largely because Dean Foods, the biggest dairy conglomerate in America, bought out White Wave, makers of Silk, a popular brand of soy milk products.

The move clearly signals that Dean Foods is "buying for the future," says William Shurtleff, co-author of the seminal 1976 "Book of Tofu," and the founder of the Soyfoods Center in Lafayette, Calif.

While the dairy shelves in groceries are teeming with the ersatz soy milk, cheeses and other faux dairy, a separate and parallel tradition of soy-milk foods thrives in Chinese and other Asian traditions. Soy milk and its subsequent product, tofu, are a food in a category by itself — not as an alternative to animal food. And tofu offers multiple, even infinite, variants.

Tofu morphs into a whole range of products in much the same way that, in many Western countries, cow's milk is made into fresh and aged cheeses. The two processes are similar, and so are the roles they play in Eastern and Western diets. In a very fundamental way, tofu has anchored nutrition and cuisine in the East, just as dairy milk has in the West.

The parallels between the two are nothing short of amazing," says Shurtleff. "It's astonishing that you could get from a plant what you get out of an animal."

American tofu-makers, with the help of new technology, have created soy milk that tastes and feels in the mouth more like cow's milk, and put their ener-



Workers pour tofu into molds at the China Tofu factory in Hayward, Calif.

gies toward making dairy-like yogurt, cream, cheese and ice cream.

They also focus largely on one product, firm tofu, because the American dietary goal is protein and that protein — usually a hunk of meat — takes the cent of the plate. They research various ways to flavor that one variety of tofu. Baked, firm tofu is sold with peanut, teriyaki and Thai flavors, for example.

On the other hand, Asian cultures make endless varieties of tofu, much like American and European

cheesemakers make a variety of cheeses. Everything from young, bland types such as ricotta or cottage cheeses to the aged, highly fermented types such as the blue cheeses, such as Gorgonzola, have cousins in the Chinese family of tofu products.

Tofu is stir-fried, deep-fried, braised, poached, and cooked in soups with as many ingredients and flavors as there exist in the Chinese culinary constellation, often combined with some animal product for flavor.

The method of making tofu hasn't changed much since it was first created, although scale of production has. Tofu is made through a process of coagulating the proteins in soy milk, just like dairy milk. That creates curds, which are separated from the watery whey. In cheese making, rennet is the curdling agent. In the tofu process, calcium sulfate or magnesium chloride (also known as nigari) is used.

After the soybean is soaked, ground and squeezed for its white liquid, soy milk is morphed creatively into products that can be likened to fresh and aged cheeses. Soy milk and tofu look, eat, respond and support nutrition as milk and cheese do.

As in the dairy process, the curds are skimmed off and left to drain and compact while the curds are pressed to form the tofu.

REGIONAL MARKETPLACE

NOVI NEWS - Page 10B

Thursday, May 5, 2003

JACK FARRIS

There it was, on the cover of the April 13 Washington Post Magazine: "Why is the father of the world's richest man trying to make all those rich people so uncomfortable?"

The man in question is William H. Gates, Sr. and he's become a leading advocate for preserving the Death Tax.

And those "rich" people are in favor of permanent repeal of the Death Tax. The Post quotes Mr. Gates as saying "Americans have been convinced that the estate tax, which affects only the wealthy few...should be repealed."

Let's face it; the Death Tax affects people who by any reasonable definition would not be considered the wealthy few. In fact, more than half the Death Tax revenues come from estates of less than \$5 million. And that's not money stuffed under a mattress or in the bank - that's the value of all the assets of the business - the property and equipment to keep a company operating.

For a small business, assets like a storefront, a warehouse and some delivery trucks can quickly add up to millions of dollars locked up in an enterprise that turns only a middle-class profit.

Only the wealthy few? "That's like saying cancer only affects those who die from it," said Frayda Levin, a small-business owner in Hackensack, New Jersey. In a letter to the local newspaper, she pointed out "much of the burden Death Taxes impose does not show up in tax receipts, but in needless lawyer and accountant bills, wasted time and personal anguish."

Levin's family has spent \$50,000 in attorney fees for estate planning and continues to spend thousands of dollars more each year for accountants and insurance.

Mike Nobis of Quincy, Illinois doesn't consider himself one of the wealthy few either. He told reporters on Capitol Hill, "My last name is Nobis. Not Rockefeller. Not Gates."

Nobis, part of three generations working in the family business, lost both parents in a tragic auto accident. The Death Tax took \$300,000 that the family had planned to use to expand the business and create more jobs in Quincy.

Karen Brown and her late husband were in business in the Midwest for 18 years. When her husband died in March 2000, she found herself a 38-year-old widow with two daughters, ages six and eight. Fortunately, prudent estate planning saved the businesses but Karen worries that those businesses might not survive the six-to-seven million-dollar tax burden in the event of her death.

"I am looking for the best way to pass on the family business to my girls," says Brown. "The Death Tax would wipe out literally everything my husband and I have worked for."

Congress took steps to repeal the tax in 2001, and it is being gradually reduced until it expires in 2010. But it is reinstated in 2011. In the meantime, small-business owners (aka the wealthy few!) must continue to pour thousands of dollars a year into estate planning to avoid losing that to which they devoted a lifetime.

No, Mr. Gates, the Death Tax doesn't target the rich. It reaps its grim benefits from the entrepreneurs of America and prevents them from devoting time and resources to building businesses and creating jobs.

Congress can fix the mess by simply repealing the Death Tax now—and forever.

Jack Farris is president of NFIB (the National Federation of Independent Business), the nation's largest small-business advocacy group. A non-profit, non-partisan organization founded in 1943, NFIB represents the consensus views of its 600,000 members in Washington, D.C., and all 50 state capitals. More information is available on-line at www.nfib.com.

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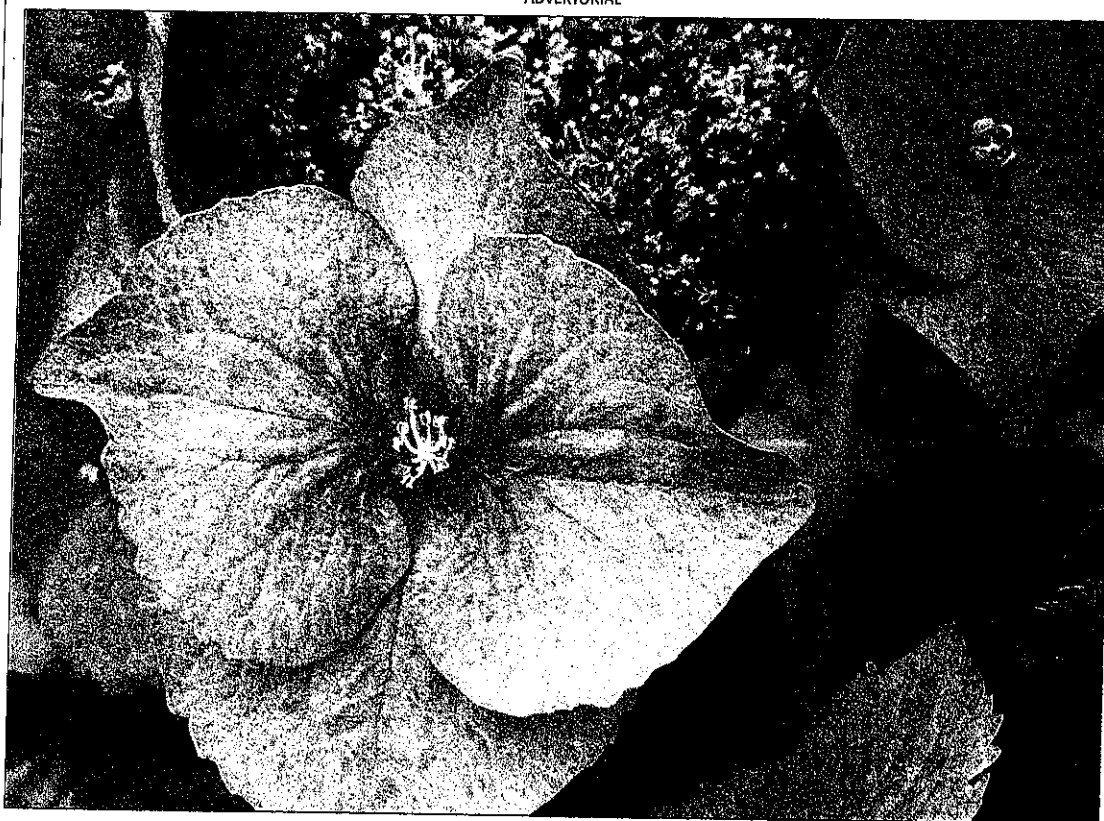


Photo by Hal Gould

One of Raney's many greenhouses, this one filled with Impatiens.

Raney's Rainbow Gardens grows it all

By Elizabeth Heer
SPECIAL WRITER

What makes a trip to Raney's Rainbow Gardens so special is discovering what an incredible variety of bedding plants and flowers are waiting for your garden. Without a doubt, you just can't find a bigger selection. The reason is fairly clear when you visit the huge garden center on Ten Mile Road just west of Milford Road - Raney's grow it all in their 50 greenhouses, sprawling across more than three acres.

"We grow everything from seedlings, starting as early as September for spring sale," said Tony Raney. "We also grow many unusual things not easily found in other stores, and we're one of the largest growers of the

giant Coleus that grows three feet tall," he added. Raney points out that they grow every imaginable variety of annual and perennial - from a to z - plus nursery stock, bedding plants, baskets, four-inch material, and Proven Winner brand plants for combination planters and gardens.

"But, because we grow it all ourselves, we can grow just a few of this or that just because it's different or unusual, whereas other stores just can't do that."

Another advantage for gardeners, Raney points out, is that they have what you want on hand. "It's available here because it is grown here, and it's the highest quality," he said. "We also have one of the largest selections of perennials as well."

Besides supplying their own

retail garden center, Raney's also supplies many high-quality, independent garden centers throughout southeastern Michigan.

Raney's Rainbow Gardens can also provide home gardeners with all the necessary tools, fertilizers, pots, soils and gardening supplies that they need. Landscaping and florist services are also an essential part of the business. And home gardeners can rely on finding expert advice and assistance in determining what will grow where for the best floral display.

Raney's is a family business spanning more than 50 years. Tony's parents, Ray and Irene Raney, began the business in 1951. Tony took over the greenhouse operation about 30 years ago.

"I've literally been growing plants all my life," he said. "We were produce farmers first, though, for many years before starting the greenhouse. In fact, my grandfather started produce farming 90 years ago." Raney notes the family's original farm was located in Novi, but "we have always been in this area, and we started growing produce in South Lyon in 1948."

While Tony handles the growing end of the greenhouse business along with his sister, Mary, other Raney siblings work the retail store, florist area, and landscaping business - each in their own area of expertise. Paul Raney heads up the landscaping side of the business as well as working in the nursery, and Mike and Ann manage the retail garden area, flower shop, and store. Some of the next generation has found roots in the business as well.

The longevity of the business and the dedication of the family who runs it naturally provide a high level of expertise.

"We have probably 250 years of combined experience and knowledge here," Tony laughs. "With four master gardeners on staff, and my brother who has a degree in horticulture marketing, any question that comes up can be answered. And if we don't know, we'll find the answer because we have the resources," he said. "We've attended the seminars on the Emerald Ash Borer, for instance, and we are always taking classes on new things coming out and continually learning."

That knowledge is incorporated in the high-tech operation of the greenhouses where Tony can grow up to 10 million seedlings at a time. Using the newest techniques, such as automated seeders and transplanters, and drip irrigation systems and low-vol-

DETAILS

You'll find the biggest and best variety of nursery stock, bedding plants, flowering baskets, and gardening supplies at Raney's Rainbow Gardens, located at 57707 10 Mile Road just west of Milford Road, South Lyon.

The garden center is open Monday through Saturday from 9 a.m. to 7 p.m. and Sunday from 10 a.m. to 6 p.m.

Call (248) 437-2856 for further information.



Photo by Hal Gould

A blue Lase CapHydrangea.



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