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— Page 20A



Don't try these recipes!

Novi school children cook up their best recipes for a scrumptious holiday dinner — and you won't believe the results.

— Page 6A

Police probe infant death

By Phil Foley
STAFF WRITER

Novi Police detectives are investigating the death of a nine-month-old Novi boy.

According to Lt. David Molloy, police were called to a residence on the 29000 block of Pierre in Hometown Novi (formerly Chateau Novi) at 6:46 a.m. Friday Dec. 19. Police and rescue crews found an unresponsive nine-month-old, who was transported to Novi's Providence Park where he was declared dead at 7:41 a.m. after attempts at resuscitation failed.

Lt. Molloy said the infant's mother, a 27-year-old Novi woman, told investigators she had taken him and a 2-year-old sister to a girlfriend's home the night before. The woman said she fell asleep with her son.

According to Lt. Molloy, the Oakland County Medical Examiners Office ruled the death was the result of "positional asphyxiation."

At press time, the 2-year-old, a 6-year-old sister and the nine-month-old's twin sister were in the care of their grandmother, said Lt. Molloy. He said the Family Independence Agency is in the process of determining whether the children will stay with the grandmother.

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

Helping out for the holidays



The students at Novi Woods collected hats, gloves, scarves and food for people in need this holiday season. The outerwear will be donated to a children's services group and the canned goods to a local food bank. Here, fourth graders Lauren Pollard and Jessica Jarvis display a small part of the donations.

Courtesy photo

Drunk drivers targeted

■ Tolerance for alcohol on the decline

By Phil Foley
STAFF WRITER

Police officers from more than a dozen Metro Detroit communities came to Novi Dec. 18 to join Novi Police Chief Doug Shaeffer and Oakland County Sheriff Michael Bouchard in kicking off the local You Drink, You Drive, You Lose program.

"We're not opposed to holiday celebrations," said Bouchard. "We just don't want you to mix alcohol with gasoline." For those who insist on drinking and driving, he noted, "There's always room in my bed and breakfast."

The sheriff said last year 57,782 motorists were arrested statewide, 2,736 in December alone, for alcohol-related driving infractions. According to state Office of Highway Safety Planning statistics, all but 240 of those people were convicted.

Shaeffer said being convicted of drunk driving is a costly experience. He observed that in addition to the \$500 fine, 360 hours of community service and six points on your license, there is also a new \$1,000 fee added to your drivers license for two years.

attorney's fees, towing fees, alcohol treatment program fees and the emotional cost of public humiliation.

He said a first time drunk driving conviction with cost at least \$5,000 when all the costs are added up.

For Ypsilanti Township resident Jenny Lozano, the cost of drunk driving was even higher. "I'm a loser, a big-time loser," said the Wayne County MADD director, in a quavering voice as she recalled how a drunk driver took the life of her 18-year-old son 15 years ago. "If you think you're the one losing, believe me, you're not," said Lozano.

Frank Cardiman from the Oakland Traffic Improvement Association noted that efforts to get drunk drivers off the nation's highways have slashed the national death toll from 25,000 down to 17,000 annually. Still, that's enough to depopulate Novi in three years; kill every man, woman and child in Walled Lake two and a half times over; or leave Wixom a ghost town.

Swinging a pair of handcuffs, Shaeffer promised jewelry for anyone found drinking and driving in Novi over the holidays. His department and others in the state's 20 most populous counties in the state will be sharing in a \$2 million federal grant to pay for overtime to help get drunks off the road.

"We've got to stop the slaughter on our highways," said Shaeffer.

"There can't be anything worse," said Sheriff Bouchard, "than a phone call of a knock at the door from a deputy with a death message."

Last year police officers in Michigan only had to do that four times over the Christmas and New Year's holidays. Local police hope to make that number even smaller this year.

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



Chief Shaeffer

INDEX

- Business5A
- Classifieds1D
- Coloring Contest18A
- Entertainment14A
- In the Service13A
- Library Lines13A
- Obituary13A
- Opinion / Letters10 / 11A
- Police Report3A
- Regional Marketplace20A
- Schools8A
- Screen Beat18A
- Senior Calendar13A
- Sports16A

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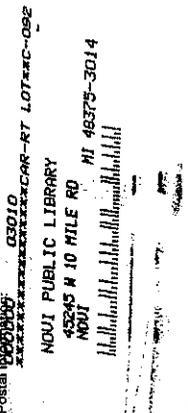
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Local Color brewery, distillery expanding

■ Second locale opening soon in Green Oak Twp.

By Pam Fleming
STAFF WRITER

One of the cornerstones of Novi's Main Street development, Local Color, will soon expand its brewery and distillery operations with a new location in Green Oak Township.

Owner Peter Paisley said the establishment will be in a 60,000-square-foot structure on Whitmore Lake Road, about halfway between Lee Road and Grand River Avenue, just east of U.S. 23.

The new brewery and distillery will be built in a structure formerly occupied by the Thermofill plastics plant. A fire at the facility six years ago left it vacant, and the company relocated the plant to Fowlerville.

Unlike his Novi location, Paisley said there will be no restaurant on the new site, only a small tasting room for visitors.

"We plan to stay in full production during the expansion," Paisley said, meaning that the business' beer, liquor and sodas will be available without interruption.

Local Color opened in Novi in January 1998 and has seen steady growth since then.

"Our production's been increasing every year. We have enjoyed double-digit growth each year since we opened, and our liquor sales are taking off. The vodka's literally been going through the roof. We're out of space here," Paisley said.

Voda, a blueberry vodka, was introduced at the beginning of 2003 and is now the business' best-selling product.

"We have orders for the whole



Peter Paisley

West Coast and Hawaii," Paisley said.

Other products include Tom Boy Red Lager, Smooth Talker Pilsner and Rug Rat Root Beer.

Paisley credits Novi residents' loyal patronage as a major reason for his business' success and the need to expand.

"We've been very fortunate in that we've had such strong support from the residents and the City of Novi. Their support has allowed us to grow," he said.

The new single-story, brick-and-metal building is located on 11.5 acres. The property will also allow the business to receive rail deliveries right on site.

"It will include some new jobs in Green Oak Township, although we haven't identified how many staff members we'll need yet," Paisley said.

Work on the new site will begin in

January. "We hope to be open for business and tours of the new facility by the end of March," Paisley said.

"What's unique is that we're going to take property that's been vacant for six years and make it an asset to the community," Paisley said.

Paisley said the new brewery and distillery will make an interesting place for students to learn about the beverage industry.

"People can come in and see how our beer, vodka and sodas are made and tour the facility. They'll be able to sample the products and talk to the brewers. We would love to have the schools bring kids into the business to see us make the hand-crafted sodas. It's very informative," he said.

Pam Fleming is a staff writer for the Novi News. She can be reached at (248) 349-1700, ext. 105, or at pfleming@ht.hometownlife.com.

Novi considers change in 52-1 District Court

By Phil Foley
STAFF WRITER

Novi's 52-1 District Court could have a new name and new cash flow this time next year if some city officials and members of the legal community have their way.

The 52-1, which serves 10 communities covering 190 square miles of southwest Oakland County, is currently a second class court, which means the county is the funding agency and the lion's share of the fines generated by the court go to Pontiac.

Judge Dennis Powers told Novi City Council members Dec. 16 that transforming the 52-1 into a third class court would offer local communities more control and

shift the funding stream to the local communities as well.

According to the 52-1's chief judge, Brian MacKenzie, about half of Oakland County's district courts are second class and half are third.

Novi City Manager Rick Helwig told council members that he's been involved in two other municipal courts and that "it can be a tremendous benefit." However, he cautioned, he'd like to go over the court's finances before saying yes.

Following the city council meeting, Hugh Crawford, Novi's Oakland County commissioner, said, "it's probably a win-win for everybody." He said there were some preliminary discussions on the subject several years ago, but

"...it can be a tremendous benefit, [however]...we really need to see the books."

Richard Helwig
Novi City manager

they never went anywhere.

That might be because it's unclear if the court is a money maker or a money loser.

Powers told Novi City Council members that after years of opposing the shift from second to third class status, many Oakland County commissioners, especially those in Southeast Oakland

County, are now supporting it because they think the county is subsidizing the court.

However, Powers insisted the court, which handles more than 60,000 cases annually, is in the black. Powers said shifting control of the court from the county

continued on page 4

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POLICE REPORT

Three-car wreck

A 39-year-old Farmington Hills man was taken to Royal Oak's William Beaumont Hospital with incapacitating injuries at 7:34 a.m. Dec. 18 after his 1991 Chevrolet glanced off the back of a 1996 Jeep stopped on southbound Haggerty Road near 10 Mile and slammed into a northbound 1992 Chevrolet. The Jeep driver, a 26-year-old Taylor man, and the driver of the northbound Chevrolet, a 61-year-old Novi man, were uninjured. Officer Larry Lerner cited the Farmington Hills with hazardous driving.

Red means stop

A 22-year-old Novi man told officers Eric Lindblade and Adrienne Hinckle that he'd only had two beers at TGIFridays before they stopped his 2001 Saturn L300 for running a blinking red light on southbound Meadowbrook at Eight Mile Road at 1:16 a.m. Dec. 18. However, he failed field sobriety tests and registered a blood alcohol content of .12. He was taken into custody, but later released pending a warrant.

Prize goes to number two

Officer Brian Woloski was head north on Meadowbrook Road at 1:48 a.m. Dec. 18 when he clocked a car traveling 47 mph in a 30 mph zone. However, when he turned, he spotted a 2002 Saab driving erratically. The driver of the Saab, a 32-year-old Royal Oak woman, told

him she'd had two drinks before dinner at O'Toole's, a glass of wine with dinner and two drinks after. It was enough for her to register a blood alcohol content of .145 and for Officer Woloski to charge her with operating under the influence of liquor. She was later released after posting a \$100 bond.

Too much alcohol

After Officer Jonathan Zabick stopped a 1996 Infiniti I-30 for driving 59 mph in a 40 mph zone on Novi Road near 10 Mile Road at 1:52 a.m. Dec. 18, the driver, a 29-year-old Walled Lake man, said the brown glass on the floor contained "alcohol." Apparently he did too, since he failed field sobriety tests and registered a blood alcohol content of .19. Officer Zabick charged him with operating under the influence of liquor and he was later released after posting a \$100 bond.

Pickup stolen

A 22-year-old Washington man told Officer Craig Chismar that someone stole his 2002 Dodge Dakota pickup sometime before 7:07 a.m. Dec. 18 while he was visiting his girlfriend at her Cordoba Street residence.

Thief gets VCR

A 69-year-old Novi woman told Officer Steve Palterst that someone entered her Fireside Street residence sometime before 7:55 p.m. Dec. 18, drank a can of Pepsi and made off with an \$800 VCR. There is a suspect.

Warrant arrest

Officer Steve Patterson took cus-

tody of a 53-year-old Highland Park man from Livonia Police at 9:36 p.m. Dec. 18. The man was being sought on a probation violation warrant from the 52-1 District Court.

Denied drinking

A 32-year-old Waterford woman denied drinking after Officer Andrew Hudechek stopped her 2002 Corvette on Novi Road near 10 Mile Road at 1:04 a.m. Dec. 17. However, the woman registered a blood alcohol content of .13, so he charged her with operating under the influence of liquor.

Lead foot

Officer Leonard Lowen charged a 59-year-old Novi man with operating under the influence of liquor after stopping the man's 1999 Ford Mustang traveling 50 mph in a 35 mph zone on Beek Road near 10 Mile Road. The man said he had consumed three drinks in Plymouth earlier and he registered a blood alcohol content of .155. He was later released after posting \$65.

Car stolen

A 28-year-old Novi man told Officer Paul VanPelt that he started his 2002 Oldsmobile Alero at 5:55 a.m. Dec. 15 to warm it and when he came back out of his Shorecrest Street apartment at 6:12 a.m., the unlocked car was gone.

Cash, car gone

A 38-year-old Highland man told Officer James Brandon that someone took \$2,006 in cash from his office at Suburban Infiniti and

drove off in a 2002 Mazda Millennia.

Identity theft

A 25-year-old Southfield man told Officer Timothy Farrell Dec. 15 that someone had apparently opened accounts with Verizon and Fingstaur in 1998 while he was living in Novi. An undetermined amount of merchandise was shipped to Marietta, Ill., before the accounts were closed and turned over to collections.

Identity theft II

A 39-year-old Novi woman told Officer Scott Woodley Dec. 15 that after she lost a credit card in Detroit Dec. 8, someone tried to use it three times in one day to have items shipped to a Detroit address.

MIP arrest

After he stopped a 1992 Oldsmobile for making an improper turn from Novi Road to Grand River Avenue at 1:45 a.m. Dec. 16, Officer Andrew Hudechek charged the driver, a 20-year-old Farmington man, with minor in possession. The man registered a blood alcohol content of .096. He was later released after posting a \$100 bond.

Two injured

Two White Lake Township women were taken to Huron Valley Sinai Hospital Dec. 11 following a three-car wreck on Beek Road just south of Pontiac Trail at 2:35 p.m. According to a report filed by Officer Diane MacGregor, a 2000 Chevrolet S-10 driven by a 17-year-old White Lake woman,

crossed the centerline and sideswiped a 1999 Ford F-150 before hitting a 1999 Chevrolet Metro head-on. The driver of the Ford, a 42-year-old Highland woman, treated her own non-incapacitating injuries. The 40-year-old White Lake woman in the Metro and the driver of the S-10 were taken to the hospital with incapacitating injuries.

Home burglary

A 53-year-old Novi woman told Officer Brian Tillman that her Dunbar Drive home was burglarized sometime before 4:48 p.m. Dec. 16. She said a "Lord of the Rings" DVD and a Nikon Coolpix 775 camera were taken. The burglar apparently entered through a kitchen window, leaving muddy footprints.

Home burglary II

A 46-year-old Novi woman told Officer Scott Bowers that her Whitehall Street home was burglarized sometime before 8:11 p.m. Dec. 16. She said a PlayStation2 was taken from her basement and \$20 from her son's room.

Rear-end

A Commerce Township couple escaped apparent injury Dec. 13 when a 1997 Ford Ranger slammed into the back of a trailer the were towing with their 2003 Dodge pickup at 10:26 p.m. on northbound Beek Road at Pontiac Trail. The driver of the Ford, however, was taken to Novi Providence Park with incapacitating injuries. The Dodge was stopped at a red light at the time of the accident.



Court appearance
Marian Bryant, 56, of West Bloomfield stood mute before Judge Dennis Powers during her arraignment on malicious destruction of personal property charges in the 52-1 District Court Dec. 10. Bryant, who is accused of doing more than \$100,000 damage to more than 175 vehicles over Thanksgiving, is also facing charges in Farmington Hills and West Bloomfield. If convicted in the Novi case, she could face up to five years in prison. Bryant is also facing unrelated assault charges in West Bloomfield and Westland.

Photo by Phil Foley

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Christmas will never be the same

Novi elementary kids offer their tips for cooking holiday meals

Mrs. Pasquerelli Village Oaks first-graders

Matthew Sabo: Put the turkey in the oven at 85 degrees for 5 minutes. And then you put it on the table and you eat it. Serve it with wedding soup and pumpkin pies and mashed potatoes.

Lindsay Moruzzi: Get a turkey from the store. Cook it in a different oven, like a box oven for 10 hours. Put pumpkins in a little pan for pumpkin pie. Put cranberries in a bowl stir it up.

Ryan Moore: Add chicken to the turkey and add meat. Put it in the oven for 10 minutes. Take a big wooden fork and smash the potatoes and then add bananas. Take raspberries and put strawberry syrup on it for the cranberries for dessert.

Cameron Misko: First I cook the turkey in the oven for 8 hours at 300 degrees. Cook potatoes until they are soft and you mash them with a fork. Then we eat it. We sometimes have pumpkin pie and popsicles.

Steven Macpherson: Get a turkey from the store; cook it in the oven at 5 degrees for an hour. Buy the packages of the stuff for the mashed potatoes at the store and bake it in the oven for two hours. Chocolate ice cream for dessert.

Brenda Lopez: Buy eggs

Michele Bhagwager: Put the turkey in a pan and spray it. Cook it for 3 minutes and make it very hot. Put some salt on the turkey. Put some carrots and onions on the side. For chocolate cake, we put some chocolate on top and we put some water and 3 eggs. Put in the oven and bake it for 3 minutes.

Joey Gabris: Cook the turkey outside and then you cut it and eat it. I like it with salt on it. Peel the potatoes and smash them with something and put butter on them.

Nigun Yara: I eat Indian food. I take dough and roll it into a circle. Then put it in a pan and cook it on a stove.

Morgan Stalenzky: Dad brings the turkey from work. We cook it in the oven at 500 degrees for 1 hour. We have stuffing from the box. We have potatoes. I don't know if she makes it with regular potatoes. And, we have cookies.

Kellen Knill: My grandma puts stuffing in the neck of the turkey. Then she puts it in the oven to cook for about a half hour. Then you take it out of the oven and cut it up. Then I eat it. I also have cranberries and mashed potatoes.

Emily Whyte: I like to have turkey, and we have corn and sometimes I think mashed potatoes, and sometimes we have cake or pie. We bake the dessert for an hour and then we go home.

Megan Yarberry: Turkey. Mom puts stuffing in it then she cooks it for an hour. Then she takes it out and she cuts it, and takes the stuffing out.

Ana Cid: Cake. I put chocolate icing on it and then I put eggs, flour and then I put it in the pan with cooking spray on it. Then we make it by cooking it for an hour and a half. That's it.

Clara Reichard: My mom puts stuffing in the turkey - I don't know how long she bakes it. She puts some sauce on it and red cabbage cooked. Then we eat it and my friends bring food, too, but we make the turkey.

Michael Bednarski: Mom bakes the turkey for 1 hour. She puts salt on it. After it is done, we put it in the living room. Then we eat it.

Matthew Heslop: Mom cooks the turkey in the oven for 10 minutes. She puts stuffing inside it. Then we eat it.

Alison Dyke: Buy a turkey. Cook it for 30 minutes. Take it out. Add cranberry sauce and mash potatoes and eat it.

Ryan Queen: Kill the turkey, then you cook it. Bake it for 1 hour. You mash the potatoes and cook them for about 1 hour and a half. No dessert.

Shunya Hattori: Add sausage to the turkey. Cook for 5 hours and eat it. And drink milk and eat pears.

Albert Gesierich: Get a turkey. It goes in the oven for 45 minutes at 300 degrees. Get regular potatoes and boil them for 6 minutes. We have pie, but I don't eat it. We have green beans, but I get sick when I eat them. We eat cranberries and I like them.

Mrs. Armstrong & Mrs. Hatcher Dearfield first-graders

Hope Goodearl: How to cook Chocolate Cookies: Flour and sugar white and brown sugar and butter time 12 hours!

Jacob Silberg: How to cook Pizza: Cook to 500 degrees put cheese and sauce and crust, put in the oven for 5 hours then you have your pizza.

Jessie Eriksen: How to cook Macaroni: Noodles, sugar, melted cheese, hot water, 2 hours, medium on the stove.

Tara Nalerwara: How to cook Potato Salad: 1. mayo, 2. potatoes, 3. stir it up for an hour.

Tim Wang: How to cook Fries: 1. You take a fryer. 2. You cut a potato. 3. You get a fryer. 4. You put oil. 5. You put salt. 6. You fry it.

Alexandra Felice: How to cook fudge: You need the timer set 70 degrees. You need to melt chocolate chips and then put butter in and put a cup of marshmallows in to let it sit in the refrigerator for a couple of minutes take it out and cut it and eat it and then you have it, your fudge.

Denis Tchochev G: How to cook Pizza: You need cheese and pepperoni and chicken. cook for 1 hour.

Ethan Lu: How to cook Macaroni and Cheese: Water then boil the cheese then put the tomato sauce.

Adithya: How to cook Gingerbread Man: 1. Get some dough. 2. Put it in the oven 3 Put chocolate chips for eyes. 4. Let it cool and take a bite.

Caillyn Gordon: How to cook Pizza: Sauce and cheese, pepperoni. cook for 1 hour the temperature is medium.

Rachel Damrath: How to cook Pizza: First you get the dough then you put the sausage, the cheese. 35 minutes.

Kelsey Miller: How to cook Macaroni: Milk, cheese, noodles. High 9 minutes on stove.

Christopher Vela: How to cook Pizza: You need dough, then put cheese on it then you need pepperoni. The temperature is 330, ten minutes.

Natalee Richards: How to cook Cookies: How to cook cookies. 1st you have to put egg in and then you put flour and then you have to put milk and butter and you have to put in lots of sugar and the temperature has to be 105 and it takes 2 hours then you are done. The end.

Nicole Solakian: How to cook Buramly: Some kind of dough and let it sit for 5 minutes or so. An fill it with nuts. And roll it and put some honey on it. Bon Appetit!

Kshema Chitra: How to cook Holiday Cookies: First take flour and eggs, then mix it up, now you have dough. Put in oven for an hour, now take a cookie cutter, then get a knife, and cut eyes, and a nose and a mouth, then put sprinkles.

Helen Pamela Chen: How to cook a Gingerbread House: You get some flour, make it in to dough, then you make a roof, then you make a square, make sure you make a rectangle in the

Mrs. Armstrong & Mrs. Hatcher Dearfield second-graders

Haley Alexandra Parker: How to cook Angel Wings: First buy some dough, then put it on a tray. Take a angel cookie cutter and cut out an angel then put all the extra dough aside, then you put the angel in the oven at 900

degrees and cook for one hour till dough hardens, then put red and green sprinkles on angel then you eat it. Good food!

William: How to cook a Gingerbread Boy: First put the dough on the table then roll the dough then put the dough in the bowl, then put sprinkles in the bowl then stir it up. Then put food coloring in the bowl. Put only one food coloring in the bowl. Then shape it into a gingerbread boy. Then bake it in the oven. Then it will be done. Bravo!

David: How to cook Gingerbread Mix: First you buy the mix. Then you roll it until it is smooth and skinny. Next, take a gingerbread cutter put it in the dough. Put on a straight pan. Turn oven on till it's on the red part. Put straight pan in oven for 10 minutes. The ginger bread man gets big. Decorate it and eat it.

Mark Speers: How to make Gummy Cookies: First roll the dough in to a circle. Then take some gummy bears, put the gummy bears on the cookies in the oven for 10 minutes then you have gummy bears.

Natasha A. Medhora: How to cook a Gingerbread Shaped Ball: 1. Take flour and water and mix it up and now you have dough. 2. Roll it until it looks like a ball. 3. Keep toppings on it. 4. The extra dough is for you to make a gingerbread man and put it on the topping. Mix flour and water again. Do every thing again. Except for when you press it down. It will be flat. Then put a gingerbread man.

Jordan Richardson: How to cook Christmas Cookies: First, get some milk and eggs and mix it together and throw it in the oven for 99 hours and take it out and eat it. Yum Yum Yum.

Fred Gharan: How to cook a Gingerbread House: First, you get some toothpaste, then get milk, and 1 gallon of water and vanilla ice cream and 2 pieces of cheese.

Kevin Hosseini: How to cook Gingerbread Baby: First find dough, second put it in the oven, third put the frosting on, fourth, you put gummy bears for the eyes, fifth put the M&Ms for the buttons, sixth you eat it.

Jordan L.: How to cook Gingerbread Men: Make some dough and get a cookie cutter and put it in the oven at 10 degrees for 10 minutes. Let it cool off and eat it.

Liam Mitchell: How to cook a Gingerbread House: Put a cutting board on the table. Put foil on the cutting board. Put some frosting on the frosting. Put pretzels for a fence, put candy for a patio to the house. Bake it in the oven for 110 degrees. Take it out and eat it.

Megan Summers: You need eggs, sugar, little chocolates and milk. You stir it and bake it for 1 would think 10 minutes at 1 would think 1 or 2 degrees. When they are done you eat them!

Meaghan Wheat: Have dough and have decorations and put things on it. Put it in the oven and put frosting on it. You put all your decorations on it like sprin-

gles and chocolate chips. And then you could put them out for Santa Claus!

Paul Wiedmaier: You get dough and you roll it. You get a shape of a cookie you want it to be and then you put it the oven for an hour or ten minutes at 40 degrees. Then you wait for a while and then you take it out of the oven and then you put frosting on it. Then you put sprinkles on and then you eat it!

Elise Belden: You use sugar, flour and I can't remember what else. My mom was making the cookies

Melissa Carter: You get dough and we make it into a ball. Then we stir it and put eggs in and we put salt and then we put it in the oven and then we take it out. Then we eat it!

Nicholas Chilea: You need eggs with some batter. And put some brown sugar in and white sugar in and then we have some of the cookies go in the oven. And we play a game while you wait for the cookies. We take them out and then we put in the other batch and play another game.

Michele Braht: The Turkey Dinner-This is how you make a turkey dinner. First you wash the turkey then you take the stuff out of the turkey, then you dry the turkey then you cook the turkey then you eat the turkey. It is good the turkey dinner is the best. Do you like the turkey dinner. You do like turkey dinner, are the best.

Toraki Maehata: This is how you make a turkey dinner-First you kiss it then you put it in the shade then you put it in the sun then that is what you do. Second you do is stuff Japanese food in the turkey.

Cody Rentox: My Turkey Recipe- Ingredients: A turkey, spices, sage, onions, meat balls, corn. Directions: Put water in pan. Put orange slices on turkey. Put sage in turkey. Put pan in oven. Cooking Time: 2 to 4 hours. Oven Temp: 350 degrees

Michele Lim: My Turkey Recipe- Ingredients: Stuffing, a turkey, a pot or pan, spices, salt, pepper, seasonings, temperature gauge, orange slices. Directions: Turn on oven. Pour water in pan. Pour stuffing inside. Put spices on turkey. Put temperature gauge in. Put pan in oven. Cooking Time: 2 hours Oven Temp: 350 degrees

Emily Jennings: My Turkey Recipe- Ingredients: Stuffing, spices, mushrooms, orange slices, a pot or pan, a turkey. Directions: Put the ingredients in the turkey. Cook the turkey. Eat the turkey. Cooking Time: 2 hours. Oven Temp: 350 degrees

Dyelle Amrhein-Frederick: Recipe for Green Beans Ingredients: green beans, a pot, salt, stove. Directions: Take a pot. Use a stove. A can of green beans. Turn on stove. Add beans to pot. Cooking Time: 30 minutes Oven Temp: 60 degrees

Kazuki Yoshino: Recipe for Mashed Potatoes Ingredients: Potatoes, butter, salt, pepper. Directions: Peel the potatoes, Cook the potatoes, Mashed the potatoes, Add the butter, salt, pepper. Cooking Time: 20 minutes Oven Temp: 300 degrees

Rishabh Nayar: Recipe for Turkey and Gravy Ingredients: Stuffing, a turkey, a pot, spices, orange slices, gravy mix. Directions: Add milk to gravy mix. Cook until it's thick. Cooking Time: 2 hours Oven Temp: 350 degrees

middle at the bottom, then you put it on the counter for it to get stiff then you put it in the oven you set the oven to 2 1/2 hours, then you take it out, then you put some frosting on and you put sprinkles to stick then you eat it. Wink! Yum Yum!

Madison Marzanie: How to cook Reindeer Cake: Take cake mix. Put it in a big bowl, crack two eggs. Take some milk, take a mixer and mix it up. Bake it for two hours. Make sure it's yellow. Cut it into a reindeer. Take some icing and put it on the cake.

Natalie R. Tarrant: How to cook Holiday Cookies: Cook some dough, then bake the dough at 400 degrees. Put some homemade frosting on, then put green, red, and white sprinkles in any design. Then you are done. Yum! Yum!

Jon Doud: You need green and blue and red cream. You eat them!!!

Nicholas Fadaneli: Get dough and get a Christmas shaper that will shape cookies like Christmas things. Put it down then put it in the oven at 70 degrees for 1 or 2 hours. Take it out of the oven and you can put frosting sprinkles and any food decorations you can think of!

Callum Gibbs: First you get get sugar and stuff that you need. If you need it look at that little note and it will tell you how to make it.

Sara Hammelet: You need milk, flour and butter. You mix it and then you roll the dough. You bake it for 10-12 hours at 300 degrees. Let them cool and then you eat them!

Jennifer Hepp: You need dough, flour, and water. You roll the dough and you put the flour on it and you put it in the oven at 17 degrees for 30 minutes. You sugar in turkey. Put pan in oven. Cooking Time: 2 to 4 hours. Oven Temp: 350 degrees

Justin L.: How to cook Egg Nog: First get 2,000 eggs, then add some toothpaste, then get milk, and 1 gallon of water and vanilla ice cream and 2 pieces of cheese.

John Potter: For this party we have chocolate Christmas tree cookies with sprinkles. You probably need chocolate dough. You mix it in a bowl. You put the sprinkles on it and you put it back in the oven at 57 degrees for 25-30 minutes. When they are done you let them cool off. After they cool off you eat them!

Zoe Palakis: You kneed dough, flour, eggs, water and milk. And they go in the oven for about 25 minutes at about 150 degrees. Then you take them out, decorate them and eat them!

Megan Summers: You need eggs, sugar, little chocolates and milk. You stir it and bake it for 1 would think 10 minutes at 1 would think 1 or 2 degrees. When they are done you eat them!

Mrs. Siarto Village Oaks

Max Beer: you need milk and sugar and flour and butter. Then



City weighs in on subdivision dispute

By Phil Foley STAFF WRITER

A seven-year feud between neighboring developers may have come to a head last week with the city stepping in and threatening to sue.

Novi City Council granted final approval Nov. 10 to Wilshire Abbey, a 29-lot subdivision off Beck Road on the city's southwest side. But two weeks later, Ken Nanda, the Northville resident who developed the adjacent Cheltenham project to Mirage, he kept an outparcel that essentially landlocked Wilshire.

Even though the properties were originally platted with a shared access to Beck Road, as long as the roads in Cheltenham remained private, Rossi's company couldn't use them.

The council voted 6-0, with Council Member Laura Lorenza absent, to approve Wilshire's plat. The Novi City Council approved the Residential Unit Development in September 2002. The property, which includes about 77 acres, is located on the north side of Eight Mile Road and east of Garfield Road in southwest Novi. The land is just

west of the Maybury Park Estates subdivision, with the property to the west owned by Northville Public Schools.

Two entrances are planned to the proposed subdivision — one off Eight Mile Road and another off Garfield. A third entrance is proposed to the east.

Developers of Maybury Park Estates have initiated construction of the sewers that will serve the area, and Donald Tilton, a wetland consultant from Ann Arbor has been involved in the wetlands and storm management review.

The developer proposed 58 single family dwellings, which are three less than the original proposal submitted to the planning commission last year.

"This is a big improvement over what we saw last time," said Commissioner David Rayle. "There was an old television program called 'The A Team' where they used to say, 'I love it when a plan comes together.' This meeting brought all these pieces together and think it will be a fine devel-

opment when it's built," said Commission chair Gwen Markham.

Pam Fleming is a staff writer for the Novi News. She can be reached at (248) 349-1700, ext. 105 or by e-mail at pfleming@ht.homecomm.net.

City Attorney Gerald Fisher called it a "very complex" issue. LeRoy Asher, Nanda's attorney, called it an "arbitraneous conflict between two property owners" that dates back to 1997.

City Council Member, and former planning commission member, Tom Nagy called it "childish." Claudio Rossi, whose Mirage Development Company bought Wilshire Abbey from William Lokay, complained his company was caught in the middle of a dispute between Nanda and Lokay.

Although the roads in Nanda's Cheltenham project were paved last June and most of the lots have been paved, the roads still haven't been turned over to the city. Nanda's attorney explained that's because once he does, Nanda will have to carry a \$250,000 maintenance bond for two years to cover possible road failures.

Last month, Nanda told council members that he's afraid he would have to pay for damage done by Wilshire's construction crews.

Rossi told council members that Nanda has placed planters at the ends of the sub streets in Cheltenham to block access to this property. Although Wilshire was originally platted with frontage on Beck Road, when Lokay sold the project to Mirage, he kept an outparcel that essentially landlocked Wilshire.

Following a public hearing Dec. 10 at the request of Bob Porteous, of The Novi Investment Company, members granted preliminary site plan approval, plus wetland, wetland approvals and a storm management plan.

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New sub proposed at Eight Mile, Garfield

Property will connect with Maybury Park Estates

By Pam Fleming STAFF WRITER

Tuscany Reserve, a 58-unit proposed subdivision in Novi, recently won preliminary approval from the Novi Planning Commission.

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David Rayle Novi Planning Commission

Commissioner John Avdoles said he liked the idea of the subdivisions connecting.

"I'm confident of the construction. I think it would be nice to have a streetlight at the corner of Eight Mile and Garfield, however. And, I would also prefer to have the path on the east side of the subdivision asphalt instead of wood chips," he said.

"I am in support of this. I am pleased with the changes made and think it will be a fine devel-

opment when it's built," said Commission chair Gwen Markham.

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CLASS NOTES

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

House of Representatives approves Granholm's executive order

Schools face a reduction of approximately \$96 from per pupil grant

By Ramez Khuri
Staff Writer

The book associated with the Novi Community School District faces that state cuts were inevitable, but they can all be made a part of what is known as the "Novi deal."

received \$8,110 per student for its per pupil foundation grant. Now the state reduction total for Novi is \$600,000, down from the \$1.2 million figure when talks of \$196 per pupil was to be cut.

The cuts have already begun, however. Because the House of Representatives didn't reach a decision before checks were supposed to be mailed out to school districts in Michigan, \$200,000 was already taken out of Novi's check, which makes the rest of the state reduction for Novi is \$400,000, to be spread out over time payments with a reduction of approximately \$96 per pupil. The balance to make up the reductions, roughly \$370,000, will come from the district's fund equity, which is equivalent to a savings account. The district currently has \$8 million in cash in its fund equity.

Jan Naveck, assistant superintendent of business and finance for Novi Schools, explained that the new deal is better for Novi Schools than the old one for now, but the future is still uncertain.

"This gets us through the 2003-04 school year and we'll hold our breath for the 2004-05 year," Kusier said. He likened the situation to white water rafting. "Now we're on a nice little current, but we can hear the waterfall ahead!" he said. "We're caught between rapids right now and everything is smooth, but the 2004-05 school year will bring with it some new challenges to face."

Regardless of the reduction in cuts, the Novi Board of Education has implemented a reduction of \$229,700 from its budget through eight cuts of its own, which are still in effect. They are:

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Author, illustrator visit Village Oaks, Orchard Hills

Students read "Maybury Had a Little Lamb"

By Ramez Khuri
Staff Writer

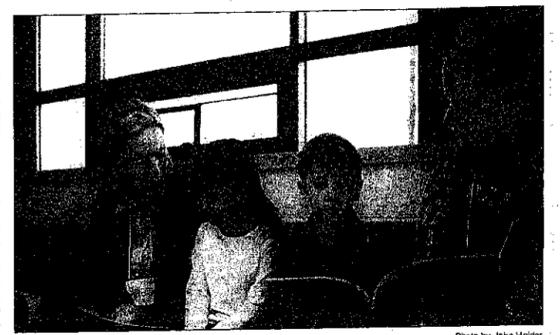
Students at Village Oaks and Orchard Hills Elementary Schools were recently graced by the presence of Cathy Black and Sarah Marino, as they showed off the book they created together - "Maybury Had A Little Lamb."

Illustrations captured images of what Maybury used to be, and her experience and passion for the farm came through.

"We know what went on there and we know what the farm looked like," Black said. "It was a wonderful place, but also a very sad place because so many animals had to go, but that's reality."

Maybury was one of the few living, working farms left. Everything was done by hand there and that, according to Black, is where true artwork in farming comes in. After it caught on fire and most of the animals perished, one main thought that Black had was that it was going to cost a lot of money to re-build it, if in fact that was the plan.

"Driving back up north I was thinking, this is a piece of my childhood that I really cared about," Black said. "I thought, what can we do to get some money back for the re-building? Three days later I wrote this book, sent it to Sarah and she started illustrating it and we worked all through the spring."



Illustrator Sarah Marino, left, and author Cathy Black brought their book "Maybury Had A Little Lamb" to Village Oaks Elementary Monday morning and shared it with students including second graders Urara Cho and Blair Myers, center.

The two brought antiques with them from the farm to share with the students and other things they would have found on the farm. They also brought along two live chicks which were from a surviving chicken at Maybury.

"We kind of wanted to bring a farm tour to the schools because they can't come to us anymore," Black said.

"If you have something like that in your life, like we have for Maybury, you can write it or draw it," Black said. "You don't have to be a professional, it just takes practice."

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OPINION

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CHAIRMAN OF THE BOARD



Photo by John Heider

Comin' up for air
Novi's Brian Hornacek swims in the 200 meter team relay in a meet hosted by Livonia Franklin.

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

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senator@levin.senate.gov
Local office:
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Suite 1810
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(517) 377-1508
FAX: (517) 377-1506

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County Secretary
Building #34 East
1200 N. Telegraph Road
Pontiac, MI 48341
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7th Commission

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8th Commission

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South Lyon, MI 48178
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potterj@co.oakland.mi.us

9th Commission

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hughcra@msn.com

Townships

Novi
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supervisor
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(248) 346-0365

Commerce - Charter
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(248) 624-0110
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State Senate

15th District
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Lansing, MI 48909-7536
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senatencassis@senate.michigan.gov

State House of Reps

38th District
Craig DeRoche (R-Nov)
S0887 House Office Building
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FAX: (517) 373-5873
craigderoche@house.mi.gov

39th District
Marc Shulman (R-West
Bloomfield)
351 Capitol Building
PO Box 30014
Lansing, MI 48909-7514

LETTERS

Quail Hollow is good

Singh Development's Quail Hollow is a win-win for the citizens of Novi and the developer. When proposals come before the Planning Commission and City Council, our primary responsibility is to insure that Novi's ordinances and Master Plan are complied with. Each development is evaluated as to its own unique features and issues. We consider many factors including traffic impact, water and sewer requirements, environmental impact, and questions related to residential density.

Most of the Planning Commission and the City Council were initially wary of Singh's donation of 73 acres of property. Why should we accept 73 acres of densely wooded wetland and allow the developer to build more homes? We would lose the tax revenues and be stuck with property we couldn't afford to develop. Looking deeper, we saw that the 73 acres was located in 208 acres of contiguous, undeveloped natural area.

Now that Singh Development has agreed to create a combination paved and boardwalk bike/pedestrian system on western edge of the 208 acres, the 2nd largest public park in the City will be created at no cost to the taxpayers of Novi. There is even included a fund to maintain the new park. Over 175 acres of the Core Reserve, one of our most important environmental areas, will be permanently preserved and protected. This is one goal of the City's Master Plan. In today's economic environment, we would not be able to provide such an amenity for Novi's citizens for many years to come. With Singh as our partner in the development of the trail system, Novi is now eligible for a variety of government and foundation grants to expand bike trails and walking paths throughout our community.

Because Singh Development agreed to create the park and trail system, they were allowed to consider the acreage of all of the open space in their density calculation. The final number of 439 homes on 536 acres results in an overall density very close to the Master Plan of 0.8 units per acre for western Novi. The majority of Commissioners and Council members determined that this density was reasonable. To compare, Island Lake Development, just north of this property, has a planned density approximately 15% higher than the proposed Quail Hollow Development.

The traffic impact on 10 Mile Road will be

We've lost a great one

The "richness" of the Novi Community does not begin and end with Parks, Schools, MEAP Scores, SEVs and shopping malls. The enriched core of the Novi community begins and ends with its people. Power, evidenced by the scores—hundreds—of involved, committed citizens who sacrifice their time, devote their energy, and command their lives to making our city a better place to live. They do this without political ambition, without compensation, without public acclaim, and they carry on year after year—clothed with the commitment and faith that honoring their civic duty makes Novi a better place.

Last week, the city of Novi suffered a heroic and courageous fight with cancer.

At the young age of 60, "Vern" was a legend in civic action; he was a dedicated member (and many times chairman) of the Zoning Board of Appeals for 24 years; he was a founder of the "North End" Homeowner Association, but he left a Christmas party only because, "I don't want to be late for the board meeting" (he wasn't late). I am pretty sure that Vern had already read his packets and inspected the properties in anticipation of the January meeting. Be careful, ZBA.

Vern will be watching to be sure you "get it right".

Vern's devoted wife, loving children, and tending grandchildren (yes, Vern was a doing grandfather) know the extent of their personal loss. However, at this special time of the year, this is a moment for all of the Novi community to pause for a moment of silence and respect and wish Godspeed to Laverne Reinke. We are a poorer community today.

James J. Harrington, III
Novi

Same old, same old?

On November 8th and 13th I watched Mayor Cserdas and members of the Novi City Council interview potential candidates for open positions on the Zoning Board of Appeals and the Planning Commission.

During these televised interviews, I watched many new qualified applicants possessing new energy and ideas being interviewed along with a number of the same old candidates who are continually recycled and reappointed to fill vacant positions on various City of Novi Boards and Commissions.

While it is very commendable to see the same old candidates continue to volunteer their time and services to the citizens of Novi, it might benefit the citizens of Novi more to appoint new individuals who possess new ideas and skills to the open positions.

Instead of doing that, Mayor Cserdas and the members of the City Council during their Meeting on December 16th decided to keep giving the citizens of Novi, it might benefit the citizens of Novi more to appoint new individuals who possess new ideas and skills to the open positions.

Let's help the City of Novi keep moving forward and not become stagnant in its policy and decision making processes.

Elsa Waters
Novi

Jazz shows benefit more than listeners

Fending off the flu for a couple of days allowed me plenty of time to listen to CDs last week. An artist who keeps finding his way on to my stereo is Cyrus Chestnut, a jazz pianist second to none.

I've known about him for a couple of years, but I've really been focusing on him lately because he's coming to Novi on Saturday, February 14. This Valentine's Day concert will be held at Franklin Road Christian School's remarkable auditorium, and it is a benefit for that school. Fox Run Village is the premiere sponsor for the event.

Chestnut gained notoriety as Wynton Marsalis' pianist of choice for the Lincoln Center Jazz Orchestra, but he has also put out nearly a dozen really fine albums on his own.

Another Marsalis alumnus, pianist Eric Reed, will be performing at Novi Middle School on Saturday, March 20 as a benefit for Novi Coalition That Cares. Lou Martin knows a good thing (and good music) when he sees it and Providence Hospital is the premiere sponsor for this show.

Both pianists will be backed by Rodney Whitaker, bass, and Randy Gillespie, drums, from the Professors Jazz Band at Michigan State University.

We'll have more on these shows in next week's edition, but you can get tickets now by calling (248) 477-7711.

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

Share your opinions: We welcome your letters to the editor. Please include your name, address and phone number for verification. We ask that your letters be 400 words or less. We may edit for clarity, space and content.

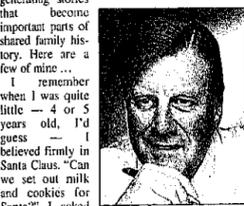
Mail: Letters to the Editor, Cal Stone, Novi News, 104 W. Main St., Northville, MI 48167
E-mail: cstone@ht.homecomm.net **Fax to:** (248) 349-9832



OTHER OPINIONS

Christmas provides memories of a lifetime

According to the psychologists, generate memories that are among the most intense and long-lasting of our lives. So it has been with me and, I am certain, with most families. Christmas produces memories that will stay with me for the rest of my life, some of them generating stories that become important parts of shared family history. Here are a few of mine...



Phil Power

I remember when I was quite little — 4 or 5 years old, I'd guess — I believed firmly in Santa Claus. "Can we get out milk and cookies for Santa?" I asked my mother on the Christmas Eve. "Certainly, dear," she replied. And so we did, right in front of the fireplace.

Certain I could stay awake to see Santa arrive by willpower alone, I stationed myself on the sofa. My mother pulled a blanket over me and turned on the living room lights, leaving me safe and cozy by the warm glow of the Christmas tree. But, Aud — amazing to recount (I — when I woke up in the early morning, the milk had been drunk, the cookies eaten, and there were just a few crumbs left on the fireplace hearth along with Santa's presents...

Much of my father's family lived in Traverse City, so nothing would do other than to take the long drive — six hours or so in those days — to spend Christmas in my grandfather's big, dark Victorian house on Sixth Street. His birthday was Dec. 24, not exactly an optimal date for a celebration. But he was always glad to see us arrive, loaded down with double-duty presents.

My grandfather was a fierce man, an attorney, a 22-year-old when he left the old school. His oft-repeated doctrine was "There are two ways of doing things; my way and the wrong way" — was an adage that many in the family took to heart. But he was kind and gentle with his grandchildren. He used to sit down in a big red leather arm chair by the side of his fireplace, pull me up into his ample lap and read "The Night Before Christmas" to me before I went off to bed...

Occasionally we would celebrate Christmas at home near Ann Arbor. When I was around 12, I whined long and loud enough to induce the purchasing of a giant tree for the living room. We spent hours decorating it, handing the ornaments up to my father, who teetered on top of a big wooden step ladder.

That was the year my godmother came to spend Christmas with us. She was a no-nonsense woman who lived in (gasp!) New York and disliked our two Siamese cats. The feeling was mutual, and when she strode through the house wearing her corduroy slacks that went "swish, swish" as she walked, the cats would always beat it for a safe haven.

One morning, however, she walked (swish, swish) into the living room and (unintentionally) cornered the cats in front of the tree. Up to the top of the tree they went, lickety-split. Down went the tree, slowly and with great dignity, the falling ornaments making glittering geometric cascades as they headed for the floor, where they shattered in gentle, brittle, high-pitched sounds...

After I graduated from college, I wound up in Fairbanks, Alaska, where I worked as the sports editor of the Daily News-Miner. My parents flew up to be with me for Christmas. Of course, we followed our established family tra-

dition of going out into the woods to cut a fresh Christmas tree. "Going out" consisted of getting bundled up enough to survive a temperature that I remember as being pretty close to... 40 below!

The "woods" around Fairbanks are mostly timber, but we finally located a somewhat shriveled spruce-like growth that seemed a reasonable facsimile of a real Christmas tree. Taking the axe we had brought with us, I delivered a suitably stout blow to the base of the tree, only to see every one of the branches immediately fall off! The extreme cold had made the wood so brittle that one axe-blow denuded the entire tree. We trucked back into town and bought a pre-cut tree, probably imported from somewhere "out-side," i.e. anywhere but in the arctic and had a happy Christmas, far away from home...

This year Kathy, Nathan and I will be traveling in Denver to spend Christmas with our son, Scott, and his new bride, Molly. Unlike my grandfather, I feel that we should find ways to encourage them in establishing their own Christmas traditions.

Visiting them on their turf seems a gentle way to get that started. However, when we pack our bags, we'll include the old Christmas stockings for the entire family, including Scott's and one we got for Molly last year. Funny how much emotion and memory can accompany something as simple as a stocking...

Finally, my holiday wish for everybody is best captured in an Irish blessing that came on a friend's Christmas card:

May you have warm words on a cold evening.
A full moon on a dark night,
And the road downhill all the way to your door.

Phil Power 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) 953-2047 or by e-mail at ppower@homecomm.net.

Who said there aren't still Christmas miracles?

DEARBORN, Mich.—They were together for only three weeks, in the fall right after Ronald Reagan was swept into office. Tom was a 22-year-old stonemason from Toledo who was at heart, a writer. Hanneke, 21, was a highly educated Dutch girl who spoke four languages and was still working on English.

They met after she finished research for a doctoral thesis on "Advertising and Propaganda in Presidential Elections," and took off to see America before going back home.

Along the way, they met instantly, they became inseparable.

"Seventy-two hours later she said, 'three days like a lifetime.'" She was still a bit rusty with the language, calling watches "arm-clocks" and cameras "photomachines."

"But I figured out pretty quickly that she was commenting on how we are together, instantaneously bonded and looking through the same eyes as if together all of our days," Tom Badya remembered.

Two weeks later, just before Christmas 1980, he put Hanneke Oberman on a plane for Holland. "After a harrowing ride through a sleet storm and a traffic jam on the Brooklyn Bridge, we walked the long concourse of the foreign terminal at JFK — I walked, she hobbled, having broken a quite high heel exiting the taxi.

"That's kind of a good metaphor for that good-bye," he said wistfully, over coffee in one of his favorite hangouts, a combination coffee shop and bookstore in Dearborn.

Actually, it was just supposed to be see you later...

...but they never saw each other again.

There is also the possibility that my life was about to be ended upside down.

Did they immediately feel what they hoped to feel when she walked off the plane? "It took about a half a second upon seeing her again for all the passion and intuitive knowledge to be back firmly in place, and within 10 minutes it was as if she was at my side all the while." She pauses, a little hesitant, either with slowness or over the language. "It took me maybe 10 minutes. I mean 10 seconds."

They spent two weeks in Toledo, touring bars and bistros, listening to Beethoven, Johnny Cash and the Pixies, reading Chaucer and comic books. And they knew.

She is back in Rotterdam now, alone again. But not for long.

"We shall not do this again," Tom said last week, as he was making plans to move to Holland.

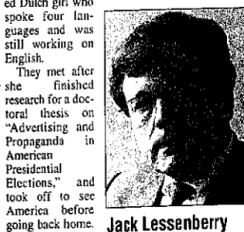
"I promised her to be in Rotterdam by Feb. 1, to be and marry her by summer. No one's invited, of course. It's something between her and me."

He doesn't know whether he will be able to practice stonemasonry in Holland. If not, he will perhaps stop practicing seriously, perhaps taking that novel at last that he knows he has somewhere inside him.

There is a lot they don't know yet. But Tom Badya does know this: "I'd look at her sometimes and see the girl of long ago, and then see the remarkable woman before me, and I'd see too, somehow, the missing years, and it was a feeling tragic and beautiful, as if they were somehow necessary for this and what before us."

He's hoping that for Tom and Hanneke, it is a very happy new year.

Jack Lessenberry is editorial vice president of HomeTown Communications. He can be reached by phone at (248) 901-2361 or by e-mail at jlessenberry@homecomm.net.



Jack Lessenberry

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Thursday, December 25, 2003-NOV NEWS 11A

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December 2003

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Town Commons is located on M-59 West of Michigan Avenue in Howell.

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December 24, 2003
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*children over age 4

New Years Eve Service
December 31, 2003
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11:00 p.m. service in the Sanctuary

4000 Six Mile Rd.
(Just West of Haggerty)
248-374-7400
www.wardchurch.org

LET'S TALK
WITH **GARY S. WEINSTEIN**
GEMOLOGIST

THE OTHER NOBLE METAL

Compared with gold and platinum, silver has always enjoyed the status of the more casual member of this group of noble metals. While it is never out of style, it is currently enjoying peak popularity as an accent to current haute hippie looks and Western wear. Aside from classic styles, silver jewelry is incorporating some fresh new looks in the form of bright enameling, pairing with pastel-colored gemstones and designs with a distinct Bohemian edge. Sterling silver jewelry is stamped "Sterling" or "S925" which is representative of the fact that sterling silver is an alloy of 92.5 percent silver and 7.5 percent copper (which is necessary to lend strength to silver, a relatively soft metal).

It's our time, silver metal with all the old world charm, which can be styled with regular wear and cleaning with all polishing cloth.

Yellow gold and sterling silver hand made Charostrolite rings and pendants. Charostrolite is the gemstone for the state of Michigan. Charostrolite looks like the back of a turtle shell it is dark and right green in color. Come in and see these beautiful pieces. We now license by the state of Michigan. Most major credit cards accepted. Remember, jewelry can make a perfect gift for someone special. We are currently open for the Holidays on Sunday 11am-4pm.

CITY OF NOVI
NOTICE OF ENACTMENT
ZONING MAP AMENDMENT 18.632

THE CITY OF NOVI ORDAINS:

Part I. That Ordinance No. 97-18, known as the Zoning Ordinance of the City of Novi is hereby amended as indicated on ZONING MAP NO. 18.632.

Part II. CONFLICTING PROVISIONS REPEALED. Any Ordinance or parts of any Ordinance in conflict with any of the provisions of this Ordinance are hereby repealed.

Part III. WHEN EFFECTIVE. The provisions of this ordinance are hereby declared to be necessary for the preservation of the public peace, health and safety and is hereby ordered to take effect fifteen (15) days after final enactment. The effective date of this Ordinance is December 28, 2003.

MADE AND PASSED by the City Council of the City of Novi, Michigan, this 18th day of December, 2003. Copies of the Ordinance Amendment may be purchased or inspected at the office of the City Clerk, Novi, Michigan, weekdays between 8:00 AM and 5:00 PM, local time.

To rezone a part of the North 1/2 of Section 30, T.1N., R.8E., City of Novi, Oakland County, Michigan by parcels 22-30-100-003, -005, & -007 more particularly described as follows:

Parcel 22-30-100-003
Beginning at a point on the North line of Section 30 (nominal C.T. of Ten Mile Road), said point being S89°24'00"W, 1325.11 feet from the NE corner of Section 30; thence S00°03'10"W, 2642.19 feet; thence S88°47'09"W, 1310.01 feet to the Center of Section 30; thence S89°24'00"W, 1983.82 feet; thence N00°02'50"E, 2619.71 feet; thence N88°18'00"E, 1380.89 feet; thence S00°42'00"E, 257.40 feet; thence N88°18'00"E, 150 feet; thence N00°42'00"W, 257.40 feet; thence N88°18'00"E, 441.15 feet; thence N00°10'00"W, 33 feet to the North 1/4 corner of Section 30; thence N89°24'00"E, 1321.87 feet along the North line of Section 30 (nominal C.T. of Ten Mile Road) to the point of beginning. Excepting, beginning at a point distant East, 555 feet from the North 1/4 corner of Section 30; thence South, 233 feet; thence East, 150 feet; thence North 233 feet; thence West, 150 feet to the point of beginning. All of the above containing 197.34 acres.

Parcel 22-30-100-005
The South 20 acres of the West 1/2 of the West 1/2 of the Northwest 1/4 of Section 30, All of the above containing 20 acres.

Parcel 22-30-100-007
The East 1/2 of the North 1/2 of the West 1/2 of the West 1/2 of the Northwest 1/4 of Section 30, All of the above containing 10 acres.

FROM: R-A RESIDENTIAL ACREAGE
TO: R-1 ONE-FAMILY RESIDENTIAL DISTRICT

LOU CSORDAS, MAYOR
MARYANNE CORNELIUS, CITY CLERK
(12-25-03 NN 104146)

ENTERTAINMENT

A14

Thursday, December 25, 2003

Sam Eggleston, 248-349-1700

It's time to go Commando

By Sam Eggleston
ENTERTAINMENT WRITER

It seems like the industry is getting clogged with clones of great games these days, doesn't it? Lucky for gamers, the best still stands out among the rest — even in the form of a sequel.

Last year's "Ratchet and Clank" was one of the most original and enjoyable games in recent memory. It turned the tried-and-true platform game on its ear with massive worlds, a unique weapon system and game play that somehow felt familiar and new at the exact same time.

What you get with "Ratchet and Clank: Going Commando" is a bigger and badder experience than the first one and this year's most outstanding platforming game.

"Going Commando" leaves all the long after the first game ended. Ordinary life has left them a bit bored and our heroes find themselves sitting around watching a lot of television while waiting for their next big escapade. Their break comes when the head of Megacorp and linguistic mastermind hires you to retrieve a stolen experiment. From

there, the game just gets deeper and funner in basically every passing moment.

One of the main attractions to "Ratchet and Clank" is the immense weapon selection and fun way the sequel has to do it. The 30-plus new weapons are not only awe-inspiring, they're also upgradeable. The Lancer is the standard weapon and packs quite a punch. However, the "Chopper," "Gyro," "Boomer," and their respective upgrades, have more clearing power. Upgrading is done by simply using the weapon, so hit to your heart's content and you'll eventually be given a present of a more powerful weapon to unlock.

The upgrade system also applies to the characters themselves. Ratchet has a basic experience system that allows him to gain more energy and Clank can be outfitted with different tools and abilities.

The level design in "Going Commando" is extremely clever in that even though you may have to romp through previously explored territory, it never feels redundant. Our heroes are lucky to travel through a wide range of locales and

environments, from prehistoric caverns to futuristic cities. "Going Commando" also provides variety in the gameplay department by including numerous shooting, driving and puzzle-solving elements.

Those gamers disappointed by the first game's case will be delighted to know that the difficulty has been cranked up a bit. "Going Commando" is noticeably harder than the first game, but it maintains that "just one more try" quality and you never really feel cheated when failing a mission. This not only increases the replay value of the game, but it also gives the younger gamers a chance to test their wings and learn the nature of some platforming games.

"Going Commando" is not only one of the best games of its genre, but one of the best games available to PlayStation 2 owners. It's great for all age levels and skill levels — and it's as fun as they come.

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 by e-mail at seggleston@hometown.com.



Courtesy Photo

Sony's newest invention, the Eyetoy, puts gamers right into the game as they move their body to score points in various games. The future of gaming is here!

It's got its eye on you!

■ Eyetoy for PS2 is the next generation of gaming

By Sam Eggleston
ENTERTAINMENT WRITER

It's new, it's great and it's the future of gaming — and PlayStation 2 is the platform that brought it to you.

The future? Eyetoy, of course. Eyetoy finally does what no other piece of equipment has been able to do — it makes it so that any skill level or age can operate the system and the accompanying software "Eyetoy Play."

The Eyetoy literally puts the player on the television screen where a simple movement of an arm or head translates into game action. What that means, quite simply, is that it doesn't take knowledge of a controller to have fun with the game, that little hands can play just as well as the big hands and that the young can play just as well as the old.

The Eyetoy comes with the Eyetoy camera and the software which includes a slew of games and the ability to record video mes-

sages. The camera is mounted on a swivel base, has a lengthy USB cord that plugs into the front of the PlayStation 2 and has a manual focus ring on the front of the camera to focus the picture.

Upon first starting the software, a video tutorial explains how to use it when it comes to having the appropriate amount of light, where to place it, where to stand and so on and so forth.

When it comes down to what will make the Eyetoy a success or not, it will be the issue of if it works properly or if it doesn't. The good news is, it works like a charm. My daughter, Shaylyn, who is two years old, was more than capable of playing a bunch of the games. Her favorite, Wild, Wild, is a game where you wash windows. She also likes the play feature, which allows you to have spiders crawling all over your image or bees flying all around you.

Another thing that is so positive when it comes to Eyetoy is the fact that nothing like it has ever touched

the market before. Look at anything that has come out since the start of the video-game industry and Eyetoy, quite literally, is a revolution.

The Eyetoy software includes 12 games that gives the player work out practically. The games are either requires the player to hit something or wave their hands over something. In a couple of the games, you can even feel the muscles starting to burn, so don't be surprised if PlayStation takes quick advantage of it and comes out with a "Eye Bo" for gamers who are used to lounging in the recliner and thumbing their way through various games.

Expect Eyetoy to signal the beginning of a very bright gaming future for the genre — and a host of titles to follow in its wake. If you don't go out and get one now, you'll find yourself getting one soon enough as the possibilities of this new PlayStation equipment is practically endless.

'Jak II' mixes genres well

By Sam Eggleston
ENTERTAINMENT WRITER

The nice thing about a game like "Jak II" is that you don't have to play the original to appreciate and enjoy — the original.

Though the sequel picks up right where the last one left off, there are still a lot of new elements and plenty of explaining to help keep gamers engaged in the game itself.

If gamers did play the original and are back for the obvious reasons of hoping for a game that mixes, they shouldn't be disappointed. "Jak II" plays like a mix between one of those cartoony Mario games and Grand Theft Auto III. It has some very similar aspects of the original, including some very complex puzzles, but the massive, obscure, weapons and the general stealing of vehicles

gives it a much harder edge that will draw in a whole new audience.

There are some straightforward levels that will remind fans of the original with switch throwing and item collecting. There are also plenty of new elements that add to the overall gameplay, including some rascals, a skate park, sentry guns that need someone to fire them and some slaves that need to be freed. Some other exciting additions are firing ranges, clocked puzzles and an assignment that has Jak leaving plenty of casualties as he makes a bolt for freedom.

The benefit of this game is the fact that no two levels are the same, the graphics are spectacular and Sony went out of their way to make "Jak II" a game for those who loved the original and those looking for something new.

The story, however, is a bit dif-

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Final Registration: January 7-9
Classes begin: Monday, January 12
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For information call: 248.341.2350
Visit Our Website: oaklandcc.edu



Oakland Community College is an affirmative action equal opportunity institution.

"Out of a Possible 10 It Gets a 12"

Steve Martin CHEAPER BY THE DOZEN

STARTS CHRISTMAS DAY

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UA COMMUNITY STADIUM 14 248-860-8601	STAR PALLADIUM 12 248-844-6444	CHICAGO DELIVERY FOR BOOKS NO POSTAGE OR COUPONS ACCEPTED

Celebrate holiday with these flicks

<p>1. "It's a Wonderful Life" (1946): This is one of those movies you just have to love. It helps that it's a well-written story and has two of the best actors of its time in Jimmy Stewart and Donna Reed. Frank Capra directed this timeless classic, which is shown on just about every television station in America every year. It's the kind of heart-warming tale that reminds each and every child of us just how great it is to spend time with our families and why we shouldn't ask for anything else but love for Christmas.</p>	<p>3. "Miracle on 34th Street" (1947): Irresistible. A department store Santa claims to be the real deal. To prove it, he lands in court, converting a skeptical 6-year-old (Natalie Wood) into a believer. The comic fantasy won three Oscars, including best supporting actor Edmund Gwenn as Kris Kringle, original story, and screenplay. Then it became a quintessential holiday classic. Maureen O'Hara and John Payne co-star. This movie was also remade in 1994.</p>	<p>5. "National Lampoon's Christmas Vacation" (1989): Everybody's favorite globe-trotting goofballs, the Griswolds, stay home for the traditional Christmas. Experience the tins, the outdoor lights, the dinner, the unwieldy relatives — all the recognizable hell of the season. The reason this movie has also ranked so well with audiences is because it's so close to being real — it really touches on how life really is and how things always go wrong when you really don't want them to.</p>	<p>7. "The Muppet Christmas Carol" (1992): It's never easy to stand out as one of the best reproductions made and remade about more times than most of us can count — yet the Muppets manage to do it. A nice mix of humans and Muppets, like every Muppet movie ever done, makes this the kind of movie that lets both the young and old sit back and enjoy. Kermit makes his appearance, as does Miss Piggy and the rest of the gang. Gonzo and Rizzo the Rat basically take center stage.</p>	<p>9. "The Bishop's Wife" (1947): This magical, reverent comedy is among the very best of all Hollywood Christmas movies. Before Christmas comes to town to help erect a new church, along the way, he might be falling in love with a married woman. And there's another catch: He's an angel. Opposite David Niven and Loretta Young, Grant is remarkable in his grace, understated approach. This movie was also remade as "The Preacher's Wife" in 1996 — though the original definitely rings truer than its counterpart.</p>	<p>10 (tie). "The Nightmare Before Christmas" (1993): Christmas movie or a Halloween movie? Both — and it's simply genius. Filmmaker Burton can always trust the twisted mind of Tim Burton for original stories. He surpassed himself in 1993 with "The Nightmare Before Christmas," an animated musical/horror/comedy about Jack Skellington, the ruler of Halloween Town, who stumbles across Christmas Town when he becomes bored of the same old Halloween routine. Skellington realizes that Halloween needs a little Christmas-like injection. To achieve this goal, he even kidnaps Santa Claus and attempts to take over for him. As you can see, it's not your usual holiday movie. Those who enjoy poking fun at traditions and like their jokes on the dark side will be amazed by this Tim Burton effort.</p>
<p>2. "A Christmas Story" (1983): Ralphie, portrayed by marvelous child actor Peter Billingsley, dreams and schemes to be gifted with a glorious Red Ryder air rifle — at the risk of putting an eye out. Loving 1940s remembrances, based on narrator Jean Shepherd's "In God We Trust, All Others Pay Cash," are pertinent, compelling and hilarious today. Best scene: the frozen pole and a tongue. This movie is one of the most enjoyable shows that comes on television each and every year.</p>	<p>4. "Scrooged" (1988): One of the greatest writers of the 19th century, Charles Dickens wrote the seminal Christmas story with "A Christmas Carol." In 1988, Bill Murray starred in its goofiest version: "Scrooged." The hilarious actor stars as a cynical TV executive who doesn't care about Christmas. As a result, he meets ghosts who take him on a nostalgic New York City tour where Murray is able to confront his demons, reforming him into a nice guy in the end. Watching Bill Murray spreading Christmas cheer more than makes up for the snappiness.</p>	<p>6. "Dr. Seuss' How the Grinch Stole Christmas" (2000): A remake of one of the greatest children's Christmas books and one of the best classic Christmas cartoons of all time, director Ron Howard and actor Jim Carrey combine their talents to turn the tale of the Whos in Whoville into a hilarious Christmas comedy. Not only does Carrey manage to steal the Christmas from right out from under the Whos' noses, but he has little trouble stealing each and every scene while he's at it. One of the best appearances by this otherwise actor, and a classic that is a great showing on Christmas Eve.</p>	<p>8. "Trapped in Paradise" (1994): Inept criminals (Jon Lovitz and Dana Carvey) sting their disapproving brother (Nicolas Cage) into becoming an accomplice on a Paradise, Pennsylvania, bank robbery. Unfortunately, the icy weather delays the trio's getaway, forcing them to experience the gracious Christmas-time hospitality of their victims. An outrageous surprise, which meshes chuckles with golden era Hollywood inspiration.</p>	<p>10 (tie). "The Ref" (1994): The Christmas movie for the bullheads out there. This movie focuses on hapless cat burglar Denis Leary who's abandoned by his partner during a Christmas-time robbery and forced to hold an affluent Connecticut family hostage. The problem is that this couple, played by Kevin Spacey and Judy Davis, fight so much that Leary becomes more of a referee than a burglar. When their bickering son and in-laws drop in, the situation is more than Leary can handle.</p>	



Sam Eggleston

Top 10 Christmas movies compiled by Sam Eggleston. He can be reached at (248) 349-1700, ext. 104 or at seggleston@hometown.com.

CITY OF NOVI PUBLIC HEARING NOTICE

NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, January 14, 2004 at 7:30 p.m. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI 48235, to consider ZONING ORDINANCE TEXT AMENDMENT 99-18, 188:

Civil Infraction (Signs): AN ORDINANCE TO AMEND CHAPTER 28, "SIGNS" OF THE CITY OF NOVI CODE TO IMPLEMENT A MUNICIPAL CIVIL INFRACTION PENALTY.

All interested persons are invited to attend. The proposed ordinance is available for review at the Planning Department. Verbal comments will be heard at the public hearing and any written comments must be received by the Planning Department, 45175 W. Ten Mile Road, Novi, MI 48235, until 4:00 p.m. on Wednesday, January 14, 2004.

NOVI PLANNING COMMISSION JOHN AVDOULOS, SECRETARY (12-25-03 NN 104600)

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NOTICE IS HEREBY GIVEN that the Planning Commission for the City of Novi will hold a public hearing on Wednesday, January 14, 2004 at 7:30 p.m. in the Novi Civic Center, 45175 W. Ten Mile Road, Novi, MI 48235, to consider ZONING MAP AMENDMENT 18, 835 FOR POSSIBLE RESUBMITTAL TO THE BOARD OF ZONING OFFICIALS FOR REZONING OF PROPERTY LOCATED SOUTH OF TWELVE MILE ROAD, WEST OF TAFT FROM RA (RESIDENTIAL ACREAGE) TO OST (OFFICE SERVICE TECHNOLOGY). The property is approximately 2.70 acres.

FAITH COMMUNITY PRESBYTERIAN CHURCH
4400 W. 10 Mile, Novi, MI 48240-2349
Worship: 9:30 a.m. & 11:00 a.m.
Rev. John H. Harty, Pastor
Phone: 248-347-7778

ST. JAMES ROMAN CATHOLIC CHURCH
46325 W. 14 Mile Rd., Novi, MI 48240
Worship: 8:00 a.m., 9:30 a.m., 11:00 a.m.
Rev. Fr. John G. Burke, Pastor
Phone: 248-347-7778

CHURCH OF THE HOLY FAMILY
2620 Woodchuck Rd., Novi, MI 48235
Worship: 8:00 a.m., 9:30 a.m., 11:00 a.m.
Rev. Fr. Joseph J. Harty, Pastor
Phone: 248-347-7778

WORLDWIDE HARVEST CHURCH
"A Place to Grow"
Pastor: Fr. Paul J. Harty
Worship: 9:30 a.m., 11:00 a.m.
Phone: 248-347-7778

WARD EVANGELICAL PRESBYTERIAN CHURCH
4000 So. Washtenaw, Novi, MI 48235
Worship: 9:30 a.m., 11:00 a.m.
Rev. Fr. Joseph J. Harty, Pastor
Phone: 248-347-7778

BETHLEHEM EVANGELICAL LUTHERAN CHURCH, ELCA
10000 Woodward, Novi, MI 48235
Worship: 8:00 a.m., 9:30 a.m., 11:00 a.m.
Rev. Fr. Joseph J. Harty, Pastor
Phone: 248-347-7778

MILL CREEK COMMUNITY CHURCH
All Mill Creek Historic Village
Practical Christianity
Contemporary Worship
Sun. 10 A.M. - 11:00 A.M. Prayer 7 P.M.
248-388-1509

HARVEST FELLOWSHIP
49329 Pontiac Trail
Livonia
248-926-8332
Sun. 9:30 a.m. - 11:00 a.m.
Worship: 9:30 a.m. - 11:00 a.m.

ST. JOHN LUTHERAN CHURCH
2323 Oakwood Road
248-474-0564
CHRISTMAS EVE WORSHIP SCHEDULE
9:30 p.m. on Christmas Eve
12:00 p.m. on Christmas Day
10:00 a.m. on Christmas Day
5:00 p.m. on Christmas Day

CROSSPOINTE MEADOWS CHURCH
Pastor: Denny L. Langley
Traditional Service - 8:00 A.M.
Contemporary Service - 10:30 A.M.
Meeting at Novi Civic Center
248-444-7755
crosspointemeadows.org

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ST. PAUL'S LUTHERAN MISSOURI SYNOD
High & Elm Streets, Northville
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Sunday School: 9:30 a.m. & 11:30 a.m.
Confirmation: 9:30 a.m. & 11:30 a.m.
Sunday School & Bible Classes: 9:45 a.m.

IMMANUEL PRESBYTERIAN CHURCH
Northville
Worship: 9:30 a.m. & 11:00 a.m.
Bible Study & Sunday School: 9:30 a.m.
Phone: 248-347-7778

MEADOWBROOK CONGREGATIONAL CHURCH
2155 Meadowbrook, Northville, MI 48221
Worship: 10:00 a.m.
Sunday School & Nursery: 10:00 a.m.
Phone: 248-347-7778

CHURCH OF THE HOLY CROSS EPISCOPAL (Anglican)
10 Mile between Taft & Burkhardt
Worship: 8:00 a.m. & 10:30 a.m.
Sun. 7:45 a.m. - 10:00 a.m. - 11:15 a.m.
Rev. Fr. John Harty, Pastor
www.churchoftheholycross.com

FIRST PRESBYTERIAN CHURCH OF NORTHVILLE
200 E. Main St. at Burton - 2575 & 11:00am
Worship: 9:30 a.m. & 11:00 a.m.
Children's Church: 9:30 a.m. & 11:00 a.m.
Singles Place Ministry: Thurs. 7:30pm
Worship: 10:00am
Worship: 10:00am
Rev. James Thibault, Associate Pastor

OUR LADY OF VICTORY CATHOLIC CHURCH
710 Thayer, Northville
Worship: 8:00 a.m. & 10:30 a.m.
Sunday School: 9:30 a.m.
Phone: 248-347-7778

GOOD SHEPHERD LUTHERAN CHURCH
Worship: 9:30 a.m. & 11:00 a.m.
Sunday School: 9:30 a.m.
Phone: 248-347-7778

FIRST UNITED METHODIST CHURCH OF NORTHVILLE
8 Mile & Taft Roads
Worship: 9:30 a.m. & 11:00 a.m.
Sunday School: 9:30 a.m.
Rev. Jennifer Babby

FIRST BAPTIST CHURCH
46331 11 Mile of So. Rd.
Worship: 9:30 a.m. & 11:00 a.m.
Sunday School: 9:30 a.m.
Phone: 248-347-7778

OAK POINTE CHURCH
Northville - High School on 6 Mile
Worship: 9:30 a.m. & 11:00 a.m.
Sunday School: 9:30 a.m.
Phone: 248-347-7778

WORLDWIDE HARVEST CHURCH
"A Place to Grow"
Pastor: Fr. Paul J. Harty
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Phone: 248-347-7778

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ST. JOHN LUTHERAN CHURCH
2323 Oakwood Road
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CROSSPOINTE MEADOWS CHURCH
Pastor: Denny L. Langley
Traditional Service - 8:00 A.M.
Contemporary Service - 10:30 A.M.
Meeting at Novi Civic Center
248-444-7755
crosspointemeadows.org

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West Bloomfield: Boardwalk Orchard Ln. Rd. 248.626.5451

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Civil Infraction: AN ORDINANCE TO AMEND ORDINANCE 97-18, AS AMENDED, THE CITY OF NOVI ZONING ORDINANCE, FOR THE PURPOSE OF AMENDING ARTICLE 38 TO IMPLEMENT A MUNICIPAL CIVIL INFRACTION PENALTY FOR VIOLATION OF THE ZONING ORDINANCE, AND ARTICLE 2 TO PROVIDE ADDITIONAL DEFINITIONS.

All interested persons are invited to attend. The proposed ordinance is available for review at the Planning Department. Verbal comments will be heard at the public hearing and any written comments must be received by the Planning Department, 45175 W. Ten Mile Road, Novi, MI 48235, until 4:00 p.m. on Wednesday, January 14, 2004.

NOVI PLANNING COMMISSION JOHN AVDOULOS, SECRETARY (12-25-03 NN 104599)

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FR 11:30, 1:50, 4:20, 6:50, 9:15
WEDNESDAY (PG) 12:25, 1:50, 4:20, 6:50, 9:15
FR 11:30, 1:50, 4:20, 6:50, 9:15
TH 11:30, 1:50, 4:20, 6:50, 9:15
FR 11:30, 1:50, 4:20, 6:50, 9:15
SAT 11:30, 1:50, 4:20, 6:50, 9:15
SUN 11:30, 1:50, 4:20, 6:50, 9:15
MON 11:30, 1:50, 4:20, 6:50, 9:15
TUE 11:30, 1:50, 4:20, 6:50, 9:15
WED 11:30, 1:50, 4:20, 6:50, 9:15
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SAT 11:30, 1:50, 4:20, 6:50, 9:15
SUN 11:30, 1:50, 4:20, 6:50, 9:15

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NOVI PLANNING COMMISSION JOHN AVDOULOS, SECRETARY (12-25-03 NN 104599)

SPORTS

A-16

NOVI NEWS

hometownlife.com

Thursday, December 25, 2003

Wildcats dominate Eagles

By Sam Eggleston
SPORTS WRITER

It's official — cheerleading is definitely a sport.

At the second dual meet of the season, all of the classic signs were there. There were fans, officials, cheering, clock management and — gasp! — even scouting.

The Brighton Bulldogs cheerleaders and coaches were just some of a rather large group that assembled in Novi High School's field house as the Wildcats competitive cheer team earned an impressive 624.5-467.50 shell of the Lakeland Eagles.

"We looked good tonight," Novi coach Amy Denys said of the girls and the routine they put together. "I thought we made few mistakes and looked a lot better than we did in our first two competitions."

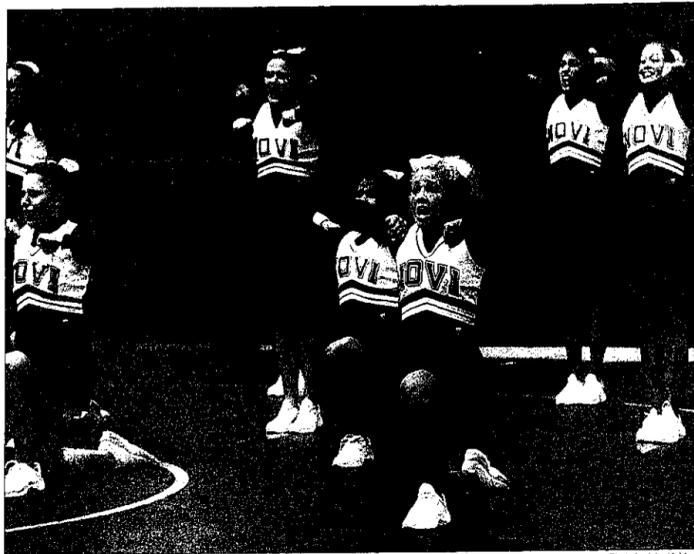
The Wildcats pulled away right from the start as they put together a routine one that found them earning 176 points from the judges. The Eagles, on the other hand, earned just 140.5 due to some technical errors.

Round two brought even more separation between the two squads as Novi was rewarded 184.5 points for their shining and Lakeland notched 126.

"Our girls practice very hard with their routines," Novi coach Amy Denys said. "They came out and they performed those routines well. I'm happy with how well we did tonight."

Round three was the back breaker for Lakeland — though there was no possible way for the Eagles to catch the Wildcats. Novi earned a whopping 264 points for their impressive and worthy routine, and the Lakeland team recorded 201.

The final routine found Lakeland being deducted with three drops and several technical faults, while the Wildcats had an



Novi Varsity Cheer team members, including Courtney Pitollesi, front-right, compete at a home meet last Thursday night versus Lakeland High.

impressive showing that included several gymnastic stunts and pyramids that found three girls being hoisted into the air.

"Gymnastics is such a large part of our program," Parker said. "We require the girls to have a lot of skill in that area and we use it throughout our routines."

Novi is scheduled to be back in

action when they visit the Brighton Bulldogs January 8 at 7 p.m. — in another dual meet.

"The dual meet format is great," Denys said. "We've wanted to be recognized as a more official sport, and to do that we knew we had to incorporate things that the other sports have. Dual meets are just a part of that."

JUNIOR VARSITY CHEERLEADERS

The Novi junior varsity cheerleading team defeated Howell last week after scoring 488 total points in three rounds of action. The Wildcats scored 153.5 points (Round #1), 147 points (Round #2), and 187.5 points (Round #3). This is the first year that the Novi Wildcats have competed in dual meet competitions and thus far they are undefeated on the year.



Sam Eggleston

Santa keeps track of all your doings

It has just been one of those years that fly by, hasn't it? On the positive side, that means that we're starting a new year with hopefully some fresh starts across the globe and in our own little communities. On the negative side, it means we didn't have much time to reflect on just how good — or bad — we were this year.

But, as always, there's one guy who does keep track of it all. He lives up north somewhere (I think even further up than the Upper Peninsula) and he has an affection for the color red. Some know him as Santa Clause, and others, like myself, just call him St. Nick.

This jolly fellow with his big white beard must have some of the best networking on the planet to keep up with everyone. I've been hoping, especially this year, that his system wasn't designed by the same folks who put together the BCS for NCAA football — because it would take me years to figure out if I've been naughty or nice. Instead, I wouldn't mind a simple points system that is based directly on the good things (and, ahem, bad things) I've done this year. That way, I could pretty much keep a running tally of where I might end up.

Unfortunately, this year, I may end up on the cusp. You see, I've done my fair share of nice things, but when it comes to staying nice all year I just end up slipping up. I last usually ended up about January 2, but doing something I probably should know better than, yet I still do it. It's one of those urges you just can't put up on a shelf and it just keeps nagging at you until you finally give in to the pressure.

I like to think that even though I do have plenty of red marks, that old St. Nick grades on a curve and I might still slide in there. Yeah, I could have done myself better by doing a few more helpful things around the house for my wife, or gave my daughter something she likes to eat for lunch instead of something I like to eat. Or maybe I should have volunteered more time by organizing, or donated a few more items. I could have even helped out a fellow co-worker or not been so snide when it comes to my bosses (really, they deserve my snide remarks and attitude though).

Overall, I think this year is pretty balanced when it comes to the good and the bad I've done. When you break that down, it would be like saying you got half right on a test in school, which, I remember right, isn't all that good.

Hopefully, it got graded so that all the right answers are worth double and the negatives just count for zero points — then I might stand a chance at getting a present.

But, then again, all the presents I need are at home with me in my wife and my daughter — which is just a polite way of saying I'm not getting squat. Coal, anyone?

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 by email at seggleston@ht.homecom.net.

Rzepka does well at Oakland University

Ryan Rzepka, 2000 Graduate of Novi High School, recently completed his third year of eligibility for Oakland University's Division I Men's Soccer Program. Rzepka, as Captain, started in all 22 games of the season as a defender and led Oakland University to a record of 12-wins, 5-losses, and 5-ties. The Oakland Golden Grizzlies won the Mid-Con Conference for the fourth consecutive year and made its second consecutive appearance in the NCAA Division I Men's Soccer Tournament, after it received the team's first automatic bid. Disappointingly though, the Golden Grizzlies lost, in the opening round on November 22, 2003, to the University of Tulsa, 3 to 2, in a double overtime contest.

This season, the Coaches of the Mid-Con Conference awarded Rzepka First Team All-Conference Honors. For the third year in a row, Rzepka was awarded All-

Tournament Team Honors, for his defensive leadership and aggressive play during the Conference Tournament; his game-winning goal in the 54th minute of the semifinals game propelled the Oakland Grizzlies into the Championship game with a 1-0 win.

During the course of the season, he co-captained a defense that allowed just 19 goals in 22 games and was named the Mid-Con Defensive Player of the Week on October 27, 2003 where he led an Oakland defense that did not allow a single shot on goal in two consecutive matches. During the week of September 15th, Rzepka was named to the national Soccer America Team of the Week for his defensive style of play.

On November 6, 2003 Rzepka was named to Academic All-District IV Soccer Team and just recently was selected to the 2003

CoSIDA Academic All-America Men's Soccer Second Team. He currently holds a 3.90 GPA in Finance. At left fullback, Rzepka finished third on the team this season with four goals and 13 points, while registering five assists.

During this past August, Rzepka was recognized with the Mid-Con Conference 2002 - 2003 Male Scholar Athlete of the Year Award, the most prestigious honor given by the league. In addition to exceptional athletic and academic performance, awardees must also display an exemplary mental attitude toward their peers and academic and athletic mentors. Integrity, leadership, maturity, and personal contribution to the community are also considered.

This summer, Rzepka will once again be playing for the Michigan Bucks, Michigan's Semi-Pro Soccer Team.

Wildcats top John Glenn Rockets

Their on a roll, and it's going to take one lack of a stand to slow them down.

The Novi Wildcats basketball team, under the coaching guidance of Pat Schluter, has managed to remain undefeated to this far this season thanks to a powerful bench and some impressive shooting from the floor.

The Cats took on a powerful

John Glenn team out of the Western Lakes Activities Association December 15 and came away with a 65-53 victory. Though the Rockets scored more points than Schluter would have liked to see, his squad was able to keep pace and earn the win.

Leading the way in the scoring department was senior shooting guard Brad Simpson, who netted 18 points for the second time this season. Senior point guard Brad Chandler, who is a second-year starter in that position, added 13 in the winning effort.

Novi is currently 4-0 one the year, while John Glenn fell to 0-2 following the loss to the Wildcats.

Brad Simpson, who netted 18 points for the second time this season. Senior point guard Brad Chandler, who is a second-year starter in that position, added 13 in the winning effort.

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UNDERCLASSMAN SCORES

JV BASKETBALL. The Novi Junior Varsity boys' basketball team wrapped up its pre-holiday schedule with a 61-53 victory over Walled Lake Central last Thursday. The Wildcats are undefeated with a perfect 4-0 record. Matt Simpson led the way with 16 points, while Steve Hart added 12. Sean White had nine points and nine rebounds, while Wiley Moss hit for nine points and eight rebounds. Two days earlier, Novi JV won a hard-fought road game over Westland John Glenn.

43-39. Steve Hart had eight points. Adam Chandler and Wiley Moss chipped in with seven points each.

FRESHMAN VOLLEYBALL. The Novi freshman volleyball team took second-place honors in last weekend's Saline Tournament. Emily Esbrook led 20 kills, 70 digs, and 15 aces. Lauren Pundy added 16 kills and 12 aces, while Natalie Fink had 80 assists.

FRESHMAN BASKETBALL. The Novi freshman boys' basketball team lost its second straight non-league game, 29-23, at Canton last Friday. The Novi ninth graders fell behind early, 12-2, and never could get back into the game. Brandon Carnegie led Novi with eight points, and three assists. Mike Longo added seven points and four rebounds. John Brown was the Wildcats' leading rebounder with nine. Corlan White chipped in with four points.

Collins returns as 'Cats topple 'Stangs

By Sam Eggleston
SPORTS WRITER

The Novi Wildcats hockey team was well aware that they needed a big win to get their season back on track — and they seem to have finally earned it.

After a tough loss earlier this season to the Northville Mustangs, the Wildcats fell into a slump that took them five games to get out of. Then, with three recent victories under their belt, they got it back with a 4-2 win over Northville December 20.

Novi managed to put 30 shots on goal against Northville junior Jimmy Gates and sneaked four of them by.

The Wildcats were the first team to get on the board as Jordan Collins took a pass from Zach Flavin and notched the goal. Collins, who has been out with an injury, looked crisp.

"He looked great," Northville coach Brad O'Neill said. "We told the boys that he might be a little rusty, but that definitely wasn't the case."

Two minutes later, Ryan Fox made it a 2-0 game with 6:42 left on the clock. Mark Eberline and Chaz Bulbuk were credited with the assists.

Bulbuk, who has been the team's most prolific scorer thus far this year, added another tally to his statistics as he notched an assisted goal with just under three minutes left in the first period of play.

The two squads skated to a dead-end second period draw with neither notching a goal, but Novi came out strong as he took a pass from Bulbuk and put it past Northville's netminder for the 4-0 lead.

The Northville Mustangs weren't about to be denied though. Sophomores Max Leno and Matt Long took things into



Mustang co-captain Donny McKinnon circles the ice in a game against the Novi Wildcats. Novi won the game 4-2.

Wildcats are looking like the hockey team of old and winning

They looked like the Novi Wildcats of old.

The Novi hockey team made short work of a struggling South Lyon squad, 8-3, December 17. Novi scored three goals in the first period on their way to the shelling of the Lions.

Chaz Bulbuk started the 'Cats off on the right foot as he skated in towards the goal and slapped the puck home for a 1-0 lead with assists going to Mark Eberline and Steve Rousseau.

John Janssens added two more, less than a minute apart, as he showed just how important special teams are with both goals being tallies during power plays.

The Lions wouldn't be denied though, and after patient and tenacious attacks on the Novi goal, they snuck one in for a 3-1 score at the end of the first period.

The second period was much the same for Novi. Freshman

Alex Maloni, who is the grandson of Detroit Redwings great Bill Gadsby, notched a score as he tipped in a shot from R.J. Makoski to earn his first varsity goal and a 4-1 lead.

Smith Lyon answered shortly after, keeping the game within reach, but Bulbuk and Janssens ended that hope as they scored three goals to end the second period. The goals gave both Bulbuk and Janssens a hat trick on the night.

In the third period, with Novi leading 7-2, the Lions managed to earn their third and final goal at 5:07 before Mario DeGrazia sealed the game at 8-3 off a Zack Flavin pass to earn Novi's second win of the season.

Just Rucello earned the victory between the posts as he filled in for a recovering Danny Morrison, who was out with mono.

their own hands.

Leno scored off a rebound, though official statistics show it to have been unassisted, after a hard shot bounced onto the ice in front of the net and Leno quickly sent it home past Novi's Danny Morrison.

"Morrison played an outstanding game against us," O'Neill said. "There were a couple of times we thought we had him with two-on-one situations but he made some great

saves. He's a quality goalie for Novi."

With just about three minutes left in the game, Long scored a goal of his own. Skating into the defensive zone, Long pulled up and fired a hard shot from just inside the blue line and notched the score.

The Wildcats are slated to be back in action when they visit the Hartland Eagles in a Kensington Valley Conference showdown at 6 p.m. January 7.

Novi keeps the win streak alive

By Sam Eggleston
SPORTS WRITER

When it comes to coaching philosophies, Novi coach Pat Schluter's is pretty simple — defense, defense, defense. The Novi team, collectively, hit only 57 percent but still managed to pull away for the victory.

Novi was led by the high-flying Trevor Hoover, who netted 17 points. Senior Brad Simpson, who is currently the leading scorer for the Wildcats, added 14 in the winning effort. Simpson's season total is 58 points in four games, a 14.5 per game average.

Novi climbed to 4-0 on the season, while Walled Lake Central dropped to 1-2 overall. Walled Lake Central squad and narrowly escaped, 57-46.

Novi, for the first time in action when they play host to the Northville Mustangs (3-1) January 6 at 7 p.m. Novi will begin the Kensington Valley Conference portion of its schedule January 9 when they visit the Howell Highlanders at 7 p.m.

Novi shooters were sent to the line 37 times for free-throw attempts. That's a major difference in the game, especially considering Walled Lake Central shot just 19 from the charity line throughout the contest.

The Wildcats, however, weren't at the top of their game when it came to foul shots. The squad, collectively, hit only 57 percent but still managed to pull away for the victory.

Novi was led by the high-flying Trevor Hoover, who netted 17 points. Senior Brad Simpson, who is currently the leading scorer for the Wildcats, added 14 in the winning effort. Simpson's season total is 58 points in four games, a 14.5 per game average.

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Muston named as 'Cats lacrosse coach

Novi athletics director Curt Ellis announced recently that Brad Muston will be the new varsity lacrosse coach for the Wildcats. Muston will succeed former head coach, Stan Zajdel, who resigned in August. Zajdel had been the head coach at Novi for several years.

In making the announcement, Ellis said Muston has been hired to run a program on our community and our school can be proud of. Ellis went on to state that Muston was also hired to teach our student-athletes life skills and how to handle success and adversity.

In the 2004-2005 school year, lacrosse will fall under the Michigan High School Athletic Association, but is currently governed by the Michigan State Lacrosse Association. According

to Ellis, this could lead to development of a KVC lacrosse league which would include Novi. In his remarks to the parents and players, Ellis said Muston has also been given the responsibility to establish a direction and vision for the lacrosse program as we transition between the MSLA and MHSAA governance.

Brad Muston is a resident of Northville. A 1997 graduate of Novi, Muston was a member of the 1995 Novi Lacrosse team that won the Division II State Championship. After leaving high school, Muston went on to play four years of Division I college lacrosse at Virginia Military Institute (VMI). Muston was the varsity lacrosse coach for South Lyon prior to accepting the position at Novi.



Have you been naughty or nice?

CITY OF NOVI NOTICE OF ADOPTION ORDINANCE NO. 03-97-01

NOTICE IS HEREBY GIVEN that the City of Novi Council has adopted Ordinance No. 03-97-01, AN ORDINANCE TO AMEND THE CITY OF NOVI CODE OF ORDINANCES TO AMEND CHAPTER 4, ARTICLE II BY MODIFYING CERTAIN RESTRICTIONS APPLICABLE TO THE LOCATION, USE AND AWARD OF PRIZES IN CONNECTION WITH AMUSEMENT GAMES AND PINBALL ARCADES.

The provisions of the ordinance shall become effective fifteen (15) days after its adoption. The Ordinance was adopted by the City Council on Tuesday, December 16, 2003 and is effective December 31, 2003. A complete copy of the Ordinance is available for public use and inspection at the office of the City Clerk, 45175 W. Ten Mile Road, during the hours of 8:00 a.m. and 5:00 p.m., precluding local time.

(12-25-03 NN 104387) MARYANNE CORNELIUS, CITY CLERK

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Paul Giamatti, CBS

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12/28/03	7:00 PM	\$12	100	7:00 PM	THE PLAYERS
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now playing

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12/27/03	7:00 PM	\$12	100	7:00 PM	THE PLAYERS
12/28/03	7:00 PM	\$12	100	7:00 PM	THE PLAYERS
12/29/03	7:00 PM	\$12	100	7:00 PM	THE PLAYERS
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12/31/03	7:00 PM	\$12	100	7:00 PM	THE PLAYERS

Visit Showtimes.SonyPictures.com

NOTICE CITY OF NOVI REQUEST FOR TEMPORARY USE PERMIT TUP 03-043

NOTICE IS HEREBY GIVEN that Sky Development, LLC is requesting a Temporary Use Permit to allow placement of a temporary construction trailer for property located at 31140 Back Road (lots 5022-04-100, 029 and 5022-04-100-027) from the date of the meeting until January 7, 2004.

A public hearing can be requested by any property owner of a structure located within 300 feet of the boundary of the property being considered for temporary use permit.

This request will be considered at 3:00 p.m. on Wednesday, January 7, 2004 at the Novi Civic Center, 45175 W. Ten Mile Road. All written comments should be directed to the City of Novi Building Department and must be received prior to January 7, 2004.

DENISE ANDERSON
TEMPORARY USE PERMIT SECRETARY
(248) 347-0415

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Novi News Coloring Contest Winners

4- and 5-year-olds

6-, 7- and 8-year-olds

9- and 10-year-olds



Brendan McCarthy
Age 5
Deerfield Elementary School
Parent: Vicky McCarthy



Jennifer Hepp
Age 6
Village Oaks Elementary School
Parent: Daniel Hepp



Andrew Check
Age 10
Novi Meadows School
Parents: Michael and Mary Anne Check

SCREEN BEAT

By Brian Renner

Opening in theaters this week

Jude Law, Nicole Kidman and Renee Zellweger star in Civil War romantic drama "Cold Mountain." The film is the story of Inman (Law), a wounded Confederate soldier who is on a perilous journey home to his mountain community, hoping to reunite with his pre-war sweetheart, Ada (Kidman). In his absence, Ada struggles to survive, and revive her father's farm with the help of intrepid young drifter Ruby (Zellweger). "Cold

Mountain" is a Miramax Films release and rated R by the MPAA for violence and sexuality. Steve Martin stars in this comedy remake "Cheaper by the Dozen" as the father of a family of 12 children, who range from preschool-age twins Kyle and Nigel all the way up to 22-year-old Anne (Piper Perabo). When Tom Baker (Martin) gets a job offer to coach football at Northwestern University in Chicago, he and his wife, Mary (Bonnie Hunt), move to the big city. With the recent publication of her long-in-the-works book, Mary feels demands outside the home taking away as

much time as Tom's new job does, so they are forced to try to find new ways of parenting their tribe, but find their parenting styles aren't always compatible. "Cheaper by the Dozen" is a 20th Century Fox release and rated PG by the MPAA for language and some thematic elements. Ben Affleck stars in science fiction thriller "Paycheck" as Michael Jennings, a brilliant computer engineer hired by high-tech corporations for specialized top-secret projects. Once a job is complete, Jennings routinely has his short-term memory erased so as not to divulge any sensitive company

information to future clients. Highly paid for his work, he expects to earn \$4.4 Billion at the end of his latest 3-year project. Upon completion of the job, instead of a big paycheck, Jennings is handed an envelope filled with random objects and told that he has agreed to forfeit all payment. He discovers the objects are clues to the puzzle that once was his past and put the pieces together with the help of Rachel (Uma Thurman), the woman he has worked with and loved for the past three years who rekindles his memory of their life together, before the people he once worked

for have him killed. "Paycheck" is a Paramount Pictures and rated PG-13 by the MPAA for intense action, violence and brief language. The beloved children's classic "Peter Pan" finally receives its long overdue live-action feature film adaptation, with Jason Isaacs starring in the dual roles as Captain Hook and Wendy's father. Peter is the young boy who won't age, who lives in Neverland with other ageless kids, the Lost Boys, Tinkerbell, gives three children: Wendy, John, and Michael Darling the ability to fly, and soon they're off to Neverland, where they're soon in battle with

the evil Captain Hook and his band of pirates. "Peter Pan" is a Universal Pictures and rated PG by the MPAA for some intense action sequences and peril.

In theaters next week

Teen drama "Chasing Liberty" (PG-13) and comedy "My Baby's Daddy" (R).

For more information, please log on to [The Movie Insider](http://TheMovieInsider.com) at www.themovieinsider.com. Please direct any questions, comments, and/or feedback to brian@themovieinsider.com.

CALENDAR OF EVENTS

Toy and Hobby Expo

DATE: Dec. 28-29
TIME: 11 a.m.-5 p.m.
Saturday: 10 a.m.-5 p.m. Sunday
LOCATION: Novi Expo Center, 196 at Novi Rd.
DETAILS: Featuring model railroad displays, vendors and collectors selling vintage toys, trains, dolls and hobby items. Admission \$7, kids under 12 admitted free with an adult; parking is \$5.
PHONE: (734) 455-2110.

ON-GOING

Free Blood Pressure Screening

DATES: every Monday
TIME: 11 a.m.-2 p.m.
DETAILS: This Service will be available until January 31.
LOCATION: Charter House of Novi, 24500 Meadowbrook Road, Novi, MI 48375
PHONE: (248) 477-2000

Oakland County Health Division Child Health Clinics

DETAILS: Free wellness check-ups, immunizations, physical exams, guidance/referrals on behavioral, learning, and health problems.
PHONE: Oakland County Health Division, Mary White, Program Coordinator, Child Health Clinics, (248) 858-1380.

Providence Center for the Healing Arts "Tuesday of Anusaram"

DATE: every Tuesday night
TIME: 5 p.m.-8 p.m.
LOCATION: Assarian Cancer Center, 47601 Grand River, Novi.
DETAILS: Variety of activities for the adult community to come and enjoy a unique mix of classes brought to you by the Providence Center for the Healing Arts, Aug. 26 - Modern Japanese Calligraphy, Ceramics. Some activities may include a supplies fee (no more than \$10).
PHONE: (248) 465-5483.

Women's Prayer Support

DATE: every Saturday
TIME: 9:10-10:30 a.m.
LOCATION: Harvest Fellowship Church, 49329 Postline Trail, Wixom (Parking is behind the church)

Adoption Playgroup

DATE: first and third Fridays of the month
TIME: 10 a.m.
LOCATION: Holy Family Catholic Church (on Meadowbrook Rd. between 10 Mile Rd. and Grand River Rd.)
DETAILS: We are a not for profit, non-denominational group that brings adoptive families together. Our twice-a-month meetings provide families with the opportunity to share play and conversation. During the summer, we meet at specially designated times and locations.
PHONE: For more information contact Michelle Pergami (248) 887-4955 or Sandra Noonan (248) 960-3257.

Business referrals

DATE: every Wed. ongoing
LOCATION: Novi Civic Center, 45175 10 Mile Rd.
TIME: 7 - 8:30 a.m.
DETAILS: Meeting of local professionals and business looking to increase word-of-mouth referrals business. Various classifications open and eager to bring you qualified business leads.
PHONE: (734) 462-6460

Novi Toastmasters

DATE: first and third Tuesdays of the month
LOCATION: Novi Civic Center, activities room
TIME: 7:8-8:45 p.m.

Bread Cancer Support Group

DATES: second and fourth Tuesdays of the month
LOCATION: Huron Valley-Sinai Hospital, Commerce, Classroom C on the ground floor of the hospital.
TIME: 10-11:30 a.m.
DETAILS: There is no need to call ahead and register.
PHONE: If you have any questions, call (248) 937-5017.

Oakland County Health Division Expectant Parent Classes

DATE: ongoing series
LOCATION: Oakland County Health Division, 1010 East West Maple, Walled Lake
TIME: 7-9 p.m.
DETAILS: Classes will be taught by Public Health Nurses. Topics will include childbirth preparation, labor and delivery, care of the newborn baby, breast-feeding, bottle-feeding, information about keeping children safe, and caring for them when they are ill. Cost is \$25.
PHONE: (248) 858-4003, or (888) 350-0900 ext. 84003

New TOPS chapter in Novi

DATES: Wednesdays
LOCATION: Meadowbrook Commons Activities Room, 25075 Meadowbrook Rd., Novi.
TIME: 11 a.m. weigh in, 11:30 a.m. meeting
DETAILS: \$20/yearly membership registration, includes handbook, \$1/meeting. New members welcome.



Courtesy photo

Christmas caroling for the less fortunate

Novi residents Sarah Jylkka and Ashley Lucas, who happen to be Walled Lake Schools fourth graders and best friends, were caroling for fun over the weekend in their neighborhood and a few people gave them money. When Jylkka's mom told them they can't keep that money they thought it would be great to raise money for a needy family at their elementary school. They caroled the next day too and raised over \$70 plus a small bag of food and delivered it to their school counselor on Monday who will forward it to a family in need at their school.

YEAR END

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	ULTRA PREMIUM BLACK SUPPORTER PILLLOWTOP	\$599	\$799
	ULTRA PREMIUM PASSION PILLLOWTOP	\$696	\$999
	CHEERFUL FLEX • SPRING AIR'S BEST	\$699	\$899
Beautyrest	POWER FIRM	\$797	\$1097
	EMMITT PILLLOWTOP	\$897	\$1197
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	"SUSSEX" SUMMIT MEMORY TOP	\$1399	\$1799



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REGIONAL MARKETPLACE

Page 20A

Thursday, December 25, 2003

Money Matters

Thanks Congress, but there's just one more thing

By Jack Faris
NATIONAL FEDERATION OF
INDEPENDENT BUSINESS

As the calendar winds down on 2003, America's small-business owners can look back with pride on winning some hard-fought, grassroots political victories. But true to their heritage of hard work and determination, these steadfastly optimistic business-citizens will fix their focus on the tasks ahead, for much remains to be done in the political vineyards.

One key challenge not yet met is convincing Congress that a permanent solution must be found for the ailing, and often failing, system that is called health care-for lack of a better term.

On the one hand, those who keep the nation's small businesses running like well-oiled machines are bursting with optimism these days. The economy is gaining traction and their spirits are kicking into high gear. According to the latest NFIB Small Business Optimism Index, they are more upbeat now than at any time in the history of the survey.

Peering six months into 2004, more than half of these Main Street business owners view a better economy. This is the highest tally in 20 years. Sales trends are favorable, credit appears readily available and plans to restock their shelves are at historically strong levels.

But on the other hand, their spirits are dampened. Rising insurance costs, the survey notes, remains No. 1 on the small-business problem list. More than one-fourth of respondents said the cost and availability of insurance was the single, most important challenge they face, even beating out taxes and poor sales.

Although the House of Representatives has passed legislation allowing small businesses to obtain much-needed help through Association Health Plans (AHPs), which would allow small firms to band together to purchase affordable medical insurance, the Senate has yet to consider it. Some cause for relief, however, is the Health Savings Account (HSA) option that was tucked into the Medicare bill signed into law recently by President Bush.

While uncorking the bubbly on New Year's Day, the nation's small-business owners can also celebrate by opening HSAs. The new law takes effect Jan. 1. These tax-preferred accounts are intended for routine medical expenses and allow any taxpayer with high-deductible insurance plans to contribute up to \$2,600 for individuals and \$5,150 for families.

The bright spot for both those who provide jobs and those who have them is that employers will be able to contribute to employee accounts and those funds won't be counted against an employer's taxable income.

This option, which allows monies not spent to remain in the account and earn interest, also gives both entrepreneurs and employees incentives to live more healthy lifestyles so their HSAs can grow.

Health-policy researchers say HSAs could have a transforming effect on the nation's health-care system because those who use them are likely to seek out physicians who prefer cash payments instead of operating within costly and inefficient insurance-based systems.

Appreciative that Congress created HSAs, small businesses will nevertheless continue their fight for true health-care reform in 2004, which means nothing short of passing AHP legislation.

Jack Faris is president of NFIB, the nation's largest small-business advocacy group. NFIB represents the views of 600,000 members in Washington, D.C., and all 50 state capitals. Find more on-line at www.nfib.com.

ADVERTORIAL

Your home for authentic Mexican dining La Casa del Rio Grande

By Annette Jaworski
SPECIAL WRITER

You don't have to travel to sunny Mexico or even to downtown Detroit for the genuine flavor of the Southwest. La Casa Del Rio Grande is located nearby offering authentic Mexican cuisine. You won't find the traditional cookie cutter food served by chains at this New Hudson location.

"There's nowhere else in this area to get this type of food," explains owner, Dawn Salvati, who's proud of their cuisine. "It's downtown Mexican food, not Americanized."

Inside the festive atmosphere sets the tone for fun and casual dining. Colorful sombreros and blankets are part of the cheerful decor. It's a friendly relaxed atmosphere, so go ahead use your fingers, invites the menu.

"It's family dining that's fun and casual. You can dress up if you want, but you can come as you are," said Salvati.

You won't need to brush up on your high school Spanish, either. The menu has the English translations for the entrees. Salvati or her staff will be happy to guide you through the menu. The first basket of tortilla chips and salsa is complimentary, she added.

Why not try a couple of their specials such as Pedro's stacked Mexican sandwich. It comes with three flour tortillas layered with rice, refried beans and your choice of tender diced lean pork, shredded beef or chicken, and then topped with melted muenster cheese, jalapenos on request. Salvati assures the food is not overly spicy or hot. Since some like it hot, they can honor that request, too.

The menu starts with appetizers like Pedro's Mexican pizza, Nachos, Panchitos. Even the soups are unique like Consomme de Pollo - their Mexican style chicken and rice soup, with fresh tomatoes, avocados, onions and cilantro. It's served with a side of rice, tomatoes and three flour tortillas.

Of course it features chimichanga platters, fajitas, enchiladas and burritos. All dinners include beans and rice. For a blend, try the combination plates. Can't decide? Why not try a sampler; the Don Pedro sampler comes with a ground beef taco, enchilada, shredded beef flauta, ground beef tostada, rice and beans. Or, the Rio Grande sampler includes a chicken taco, ground beef enchilada, small pork chimichanga, rice and beans.

Other favorites include a seafood salad. It's a fresh garden salad topped with shrimp, crab meat, avocados, tomatoes, onions, olives and muenster cheese.

A quick delicious lunch

Don't have much time for lunch? No problem. Although the chefs prepare the freshest and most authentic Mexican food in the area, you don't have to wait forever.

"Our service is extremely quick. The staff always does their best," says Salvati.

Better yet, call ahead - your food will be ready and waiting. Carryouts and pre-orders are welcome and even encouraged. They understand sometimes you don't have a lot of time for lunch. If you call ahead, the order will be hot and on the table so you can enjoy the rest of your lunch time relaxing. Numerous local business people and area employees, like Wal-Mart employees, have already taken advantage of this convenience.

For an evening out, they offer a full service bar with a large selection of both American and Mexican beer and of course multiple tequilas.

"There's nowhere else in this area to get this type of food. It's downtown Mexican food, not Americanized."

Dawn Salvati
Owner, La Casa del Rio Grande



Photos by Annette Jaworski

Dawn Salvati, owner of La Casa del Rio Grande, displays one of the dishes from her authentic Mexican menu. Enjoy the great Mexican food during the holidays, too. The restaurant is open on Christmas Eve 11 a.m. to 7 p.m. and on New Year's Eve and New Year's Day from 11 a.m. to 9 p.m.

tion of both American and Mexican beer and of course multiple tequilas.

La Casa del Rio Grande is happy to accommodate special requests and needs. For example, most items are easily adaptable to a low carbohydrate diet.

"Mexican food is great for low carb diets. You just have to watch the beans, rice and tortillas," she added.

Their strategic location is another convenience, just west of Milford Road on Grand River Avenue, away from the hustle and bustle of Lyon Crossing and Lyon Towne Center. Even quicker, take the shortcut west on Lyon Center Drive off Milford Road through Lyon Crossing. La Casa del Rio Grande is right across the street.

Come in and enjoy the specials for even more reasonable prices. Daily lunch specials are offered at only \$3.99 with purchase of beverage. Nightly specials are offered Monday through Thursday. Join the happy hour from 3 p.m. to 7 p.m. seven days a week. Margarita days are Sunday and

Wednesday with happy hour prices for Margaritas all day. Don't forget to check out the early bird specials from 3 p.m. to 5 p.m. just ask your server.

Affordable prices make it a great place to bring the family. Adult dinners average about \$7.50, and kids (little gringos) meals are \$3.50 including beverage. Saturday and Tuesday are kids' days, when meals are \$2.99 including beverage and ice cream. They also have a clown once a month for children to enjoy. Just call ahead for dates and times.

The history behind the home

La Casa Del Rio Grande is not just a restaurant to owner, Dawn Salvati, and her two children, Samantha and Carmen. She has a huge personal investment in the business because the land is part of her individual history. The building sits on property once owned by her father over 35 years ago. A little white house once stood there while the area was still

rural. The family lived there for years before moving to Depot Street in South Lyon and later



Everyday is a fiesta at La Casa Del Rio Grande, where helpful employees like Jennifer Putz can recommend tasty dishes in a festive atmosphere.

AT A GLANCE

■ La Casa Del Rio Grande is located at 57721 Grand River Ave. in New Hudson. To get there, follow the new loop (Lyon Center Drive) from Wal-Mart, or continue west on Grand River Avenue just past Milford Road. La Casa Del Rio Grande is located at 57721 Grand River Avenue directly across from Lyon Center Drive. Call (248) 446-7700 or fax (248) 446-7701.

■ Hours are 7 days a week. Monday through Thursday from 11 a.m. to 9 p.m. Fridays, from 11 a.m. to 10 p.m. Saturday from 3 p.m. until 10 p.m. and Sunday from 3 p.m. until 9 p.m. New Year's Day they will be open regular business hours.

■ Reservations accepted, party and catering available and all major credit cards accepted.

■ Celebrate the holidays at La Casa del Rio Grande. The restaurant is open on Christmas Eve 11 a.m. to 7 p.m. and on New Year's Eve and New Year's Day from 11 a.m. to 9 p.m.

Gift Certificates Available!

ALL YOU CAN EAT KIDS DAYS

TACOS \$2.99

Includes Drink & Ice Cream

Buy One Entree get the Second Entree 1/2 price

of equal or lesser value. Not Valid on Fri & Sat after 5 pm. expires 1-31-04

Authentic Mexican Cuisine
57721 Grand River, New Hudson
1.4 mile west of Milford Road

248-446-7700
~call for hours~

Call in or Carry Out Welcome

Early Bird Special
2-5 pm

Buy one dinner, get the second 50% OFF

Equal or Lesser Value. Ask your Server.

Wed & Sun Margarita Special

Happy Hour
Prices All Day