

Karate champion  
keys in on power, 1D



CEP has 3  
champs, 1C

Bagels are not just  
breakfast foods, 1B

# Canton Observer

Volume 15 Number 28

Monday, October 23, 1989

Canton, Michigan

48 Pages

Fifty Cents

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## Woman dies in crash

### Camaro skids on Ford Road

A Canton Township woman was killed Tuesday morning when her car, skidding out of control on Ford Road, was struck by several oncoming vehicles during the rush hour, police said.

Killed was Sabrina Luann Brock, 19. She was dead on arrival at Westland Medical Center, where she was taken by an EMS crew.

**Sabrina Luann Brock,  
19, was dead on arrival  
at Westland Medical  
Center**

Brock was in her 1984 Chevrolet Camaro headed eastbound on Ford at Crown at 7:35 a.m., police said.

Brock's car changed lanes abruptly before the driver lost control on wet pavement and skidded into the westbound lanes, witnesses told police. The Camaro was struck first by a Ford van, then by a 24-foot truck and finally a 1978 Buick, all traveling westbound, police said.

The driver of the van, a 33-year-old Westland man, was treated and released from Annapolis Hospital, police said.

"She (Brock) was apparently on her way to an 8 o'clock class at Henry Ford Community College (in Dearborn) and running late," said officer Terry Donohue of the Westland police department traffic bureau.

Brock wasn't wearing a seat belt at the time of the accident, Donohue said.

## Car hits teen near school

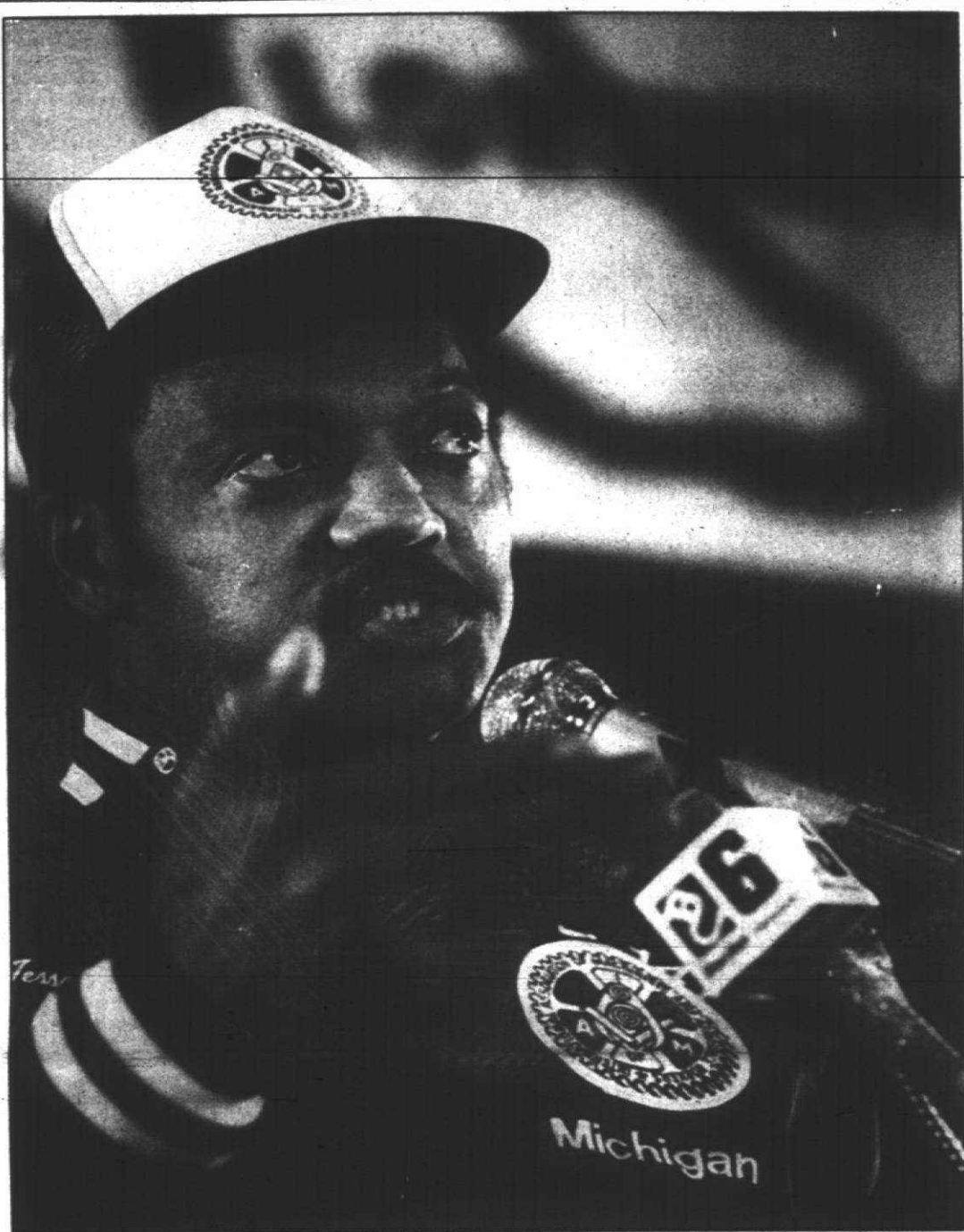
A 16-year-old Plymouth-Canton High School student was hit by a car on Canton Center Road around 2:30 p.m. Friday after school had ended.

Police were withholding the name of the victim, who suffered a broken leg and bruises. She was reportedly taken to Livonia St. Mary Hospital for medical treatment.

According to Canton Township patrol commander Lt. Larry Stewart, the girl was crossing Canton Center Road one-third of a mile south of Joy when she stepped into traffic and was struck by an oncoming vehicle.

"The preliminary investigation indicates that the student stepped out into traffic and the driver of the vehicle, a 17-year-old girl, is not to blame," he said.

"When school is just letting out traffic is pretty heavy on Joy and Canton Center" but no more so than on other roads near a school, Stewart said. No other information was available on the accident.



## Jesse Jackson

The 1988 presidential hopeful and social activist visited Canton Friday evening. Jackson appeared at Canton UAW No. 735 to support the striking Eastern Airlines work-

ers. He has been supporting nearly 20,000 workers since they went on strike March 3 and said he hopes the strike ends soon.

## School board mixed on Proposals A and B

By M.B. Dillon  
staff writer

Plymouth-Canton school board members are all over the board on school finance Proposals A and B. Neither will do much for the Plymouth-Canton Community Schools.

Voters, who will decide the issue Nov. 7, can vote yes or no on both proposals. The one with the most yes votes, should both proposals be approved, will be enacted. But both plans could be defeated.

Proposal A would increase the sales tax a half-cent to 4.5 cents and earmark the new revenue for schools. It would generate an estimated \$400 million statewide a year for education.

Proposal B would increase the sales tax to 6 cents and reduce prop-

erty taxes. It would also set permanent school operating millages not subject to voter renewal and dedicate funds for local schools. It's estimated that B would generate \$325 million a year for education.

SCHOOL BOARD Member Roland Thomas doesn't like either proposal.

"It is bad legislation to put financing in the state constitution for anything," Thomas said. "That is something the state needs to remain flexible on. Legislators need to do their jobs. Their job is to appropriate funds for services the state provides."

"The legislation in and of itself is bad legislation," he added. "It's a bad constitutional amendment. Once it's in there, Lansing will say we've refinanced schools, we've taken care of it, period."

The proposals' reliance on the sales tax also bothers Thomas.

"Who knows what the future holds? If we have high inflation with a recession and sales tax revenues go down, or don't grow as rapidly as the inflation rate does, the gap between what schools have available and what they must spend to maintain services is going to grow, placing a burden on local districts to provide funding."

BOARD PRESIDENT Dean Swartzwelder will try at tonight's school board meeting to convince fellow board members to take a stance opposite Thomas'.

Opposing both A and B "is the only thing to me that would be totally unacceptable," said Swartzwelder. "The bottom line is we have something out of the Legislature for people to decide on."

"I'm in favor of both, but I would prefer to see B pass. I view both as progress from where we are today. Both guarantee a specific amount of money for education in the future."

"If both fail, there's a strong likelihood it will be years before we get the Legislature to do anything more," he said.

Swartzwelder also has problems with the way in which legislators dealt with the issue.

"This is the biggest set-up I've ever seen in my life. If both of these fail, the Legislature and the governor can say, 'We offered you two alternatives, educational community, and you couldn't pass either one.'"

TRUSTEE E.J. MCCLENDON calls A and B "grossly inadequate solutions to a very intricate problem."

"It seems we've just churned, chugged and struggled, and still we've come up with two inadequate proposals," McClendon said. "I wish I could see through to a clear and responsible position."

McClendon dislikes B "because it would lock us in at \$1,000 less per child than Livonia, Ann Arbor or Northville gets. That's not justified."

Trustee David Arley supports both A and B.

"Both represent the beginning of responsible school reform, but I agree it's a cop-out. I think the Legislature is dodging a bullet. Next year is a gubernatorial race year and they don't want to see this issue then," Arley said.

"It has two potentials. One can be positive. If you have an aggressive

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## Quake survivor was trapped on bridge

Community reaches out to victims, Page 2a

By Julie Brown  
staff writer

Duncan Moran, a former Plymouth resident, has first-hand knowledge of the earthquake that hit California last week. He was crossing the Bay Bridge in rush hour traffic when the earthquake hit.

"I was coming back from visiting some friends," Moran said Friday afternoon. "I was taking my time."

He was on the bridge at 5:04 p.m. Tuesday when he felt his car moving violently to the left and right. He was traveling about 45 miles per hour at the time.

Moran was able to continue driving on the bridge. At first, he just thought the pavement was uneven, "which is something typical in Detroit. I didn't know what the heck was happening."

As he continued, traffic began to stop. At first, Moran thought it was just rush hour traffic. People began to get out of their cars on the double-deck bridge that connects Oakland and San Francisco.

The top deck of the bridge leads to San Francisco and the bottom deck to Oakland, said Moran who was on the bottom deck.

HE STARTED to search for a radio station on his car radio, and discovered an earthquake had hit. People began to scream that the bridge

was going to collapse.

Moran, a 1981 graduate of Plymouth Canton High School, locked his car and began to run with the others. He stopped, realizing he didn't want to leave his car and its contents unattended.

Moran returned to his car, and realized he had a roll of film and a camera with him. He began to run in the opposite direction from the other people.

"It was probably pretty stupid on my part, what with the threat of aftershocks. I grabbed my camera and went the opposite way."

Moran ran to the portion of the bridge that had split from the rest of the bridge. He stood with about 10 other people and took photos. He

hasn't had those photos developed yet.

Suddenly, he saw a car drive off the top deck, as if trying to cross the broken section.

"It didn't make it," Moran said. "It fell about 15 feet short."

Moran heard the driver of that car died instantly.

He then saw U.S. Coast Guard helicopters approaching the bridge. It was some time before Moran was able to get off the Bay Bridge. Cars had to be turned around and that took some time in the heavy traffic.

AFTER ABOUT an hour and a half on the bridge, Moran was able

Please turn to Page 2



# Community eager to help disaster victims

By M.S. Dillon  
staff writer

Some of the best Samaritans assisting victims of the San Francisco earthquake and Hurricane Hugo hail from Plymouth and Canton.

The response of the Plymouth-Northville-Canton area has been overwhelming for the Hugo relief, and thus far, equally as overwhelming for the earthquake victims. People have been very responsive," said Lt. Jeffrey Beachum of Plymouth's Salvation Army Center.

"Just a multitude of clothing, coats, blankets and canned goods has come in from our area in support of

hurricane relief efforts in South Carolina and in the Caribbean.

"We've raised probably \$5,000 or \$6,000 in cash from people locally," Beachum said.

"It's indicative of the fact that the Plymouth-Canton area is just a giving community. They're not always concentrated on themselves, but on situations like this. They even give for people and situations they can't see. It makes this a good place to be."

Both the Salvation Army and the American Red Cross say they're temporarily suffering from an embarrassment of riches.

"We still have an overabundance

of food that can't be sent down to South Carolina," said Beachum. "We're inundated with food. But we're still channeling money to the relief effort."

IN SAN FRANCISCO, the Salvation Army is providing food and housing for victims and cleanup crews, said Beachum.

"We've also sent medical teams out there. And there is a staff of six personnel from the Salvation Army who are on call here, ready to go out if they're needed."

The Salvation Army also is providing counseling — "one of the biggest needs there is out there." That's one

of the reasons financial donations are especially appreciated, he said.

"The biggest help is in finances so that we can continue to pay for counseling personnel, and so that food can be purchased to continue the canteen service and for shelters for the homeless. I think we're dealing with more homeless in the earthquake than we did in South Carolina," said Beachum.

Donations may be sent to Salvation Army headquarters at 16130 Northland Drive, Southfield, 48075. Those who need more information may call 443-5500.

Among other relief agencies, Ernest DeWitt, director of public affairs for the American Red Cross in Southeastern Michigan, said, "We are being deluged by people who want to give blood."

"We do need blood, but not all at once. We need people to make appointments so that we can manage."

"We need to collect an average of 1,000 pints every day in order to meet routine needs at the hospitals we serve, plus extra for emergencies. We don't just need people today, tomorrow or next Tuesday."

"We need them the following week

and the following month," said DeWitt. "People should make appointments over a period of time so we consistently have the supply we need."

It takes 24 hours for blood to be prepared for distribution, he added.

"When people give blood, they're not giving blood to an emergency; it's going to replace blood that went out during the emergency. We're not a blood bank; we're a blood pipeline."

Blood donor centers are located in Dearborn, Livonia and Southgate. For information, or to make an appointment, donors may call 494-2800.

## Witness tells about quake

Continued from Page 1

to leave.

"It was not a comfortable feeling, being on a suspension bridge like that."

He returned to San Francisco. Power there was out and traffic lights weren't working. People were walking through the streets in a daze.

Eventually, Moran was able to get back over the Golden Gate Bridge. He had to go near San Francisco's Marina district, "which was a total mess."

After about 5 1/2 hours, Moran was able to get to his destination in Berkeley, Calif.

"I was 10 minutes away when the earthquake happened."

He's apartment-sitting for a friend, Greg Bryce, also a 1981 Plymouth Canton High School graduate.

"He was out of the city on vacation," Moran said.

Another friend from Plymouth, Phil Sisco, was on the beach in Santa Cruz when the earthquake hit. Sisco, a 1981 Plymouth Canton High School graduate, was only about 10 miles from the earthquake's epicenter, Moran said. Sisco is fine.

Moran's a 1986 graduate of Michigan State University, where he

earned a bachelor's degree in telecommunications. He spent the summer working as a park ranger at a national park outside Fresno, in central California.

Moran's May-to-September job, which involved work in fire lookout towers, recently ended. He's now traveling and visiting friends throughout the U.S. and plans to come to Detroit soon.

THE DAY after the earthquake hit, Moran drove around Berkeley.

"It was almost like normal. Berkeley wasn't hit so hard."

San Francisco wasn't as fortunate. "They pretty much closed down the city."

Things were getting back to normal in California on Friday, according to Moran. President George Bush was in the area.

Late Tuesday, Moran called his father, Ernest, Moran of Plymouth.

Duncan Moran woke up his father with that call, but his dad didn't mind.

Moran was never in an earthquake before and was shaken by the experience.

"I could do without the earthquakes. I don't know if I want to live on a fault line." He likes the San Francisco area.

Moran was impressed that there wasn't much looting after the earthquake hit.

"A lot of people seem to want to help each other. I find that a nice quality."

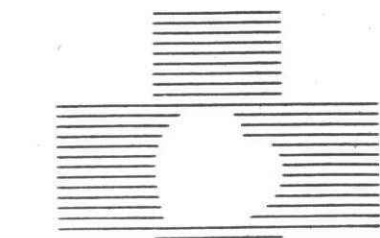
Moran, who is single, knows he'll tell people about his frightening experience for many years to come.

"Things like this don't come along every day." He realizes he could have been killed if he'd been at a different point on his journey.

"I'm just thankful that I wasn't, I'm really thankful."

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Time: 3-7 p.m.

M-CARE Health Center  
41 Briarwood  
225 Briarwood Circle  
Ann Arbor  
998-7390  
Date: October 18  
Time: 9 a.m. - noon

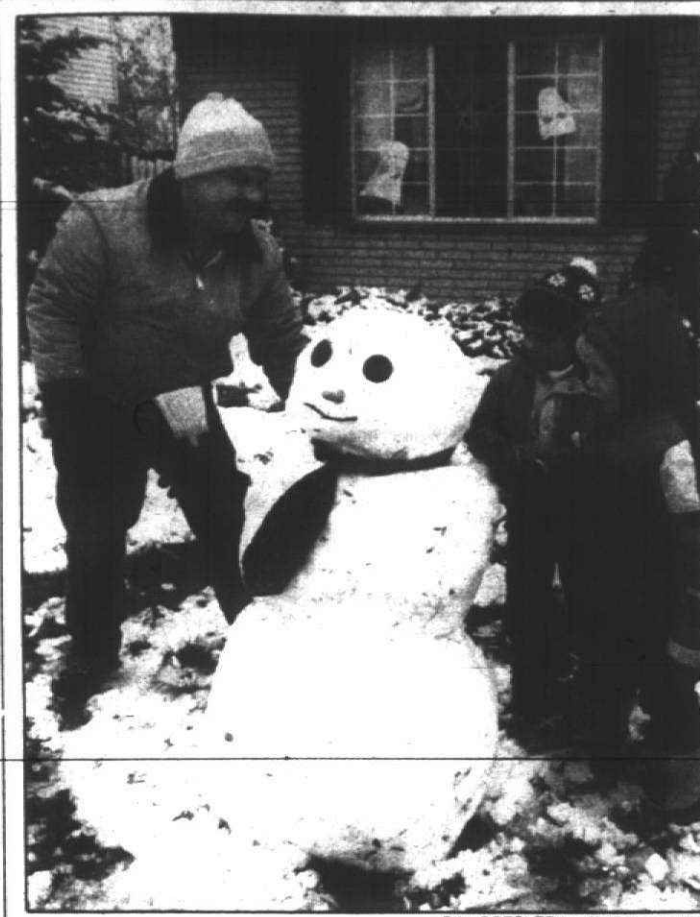
Brighton Health Center  
3685 W. Grand River Ave.  
227-9510  
Date: October 19  
Time: 5:30-7:30 p.m.

M-CARE Health Center  
in Northland  
2200 Green Road  
998-7485  
Date: October 23  
Time: 4:30-7:30 p.m.

M-CARE Health Center  
in Northland  
620 Griswold  
344-1777  
Date: October 25  
Time: 3-7 p.m.

M-CARE Health Center  
in Northland  
9398 Lilley Road  
459-0820  
Date: October 26  
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BILL BRESLER/staff photographer

## Early winter

Last week's early snow caused havoc for motorists and some power consumers, but Canton resident Randy Linn, left, his son, William, and neighbor Sonny Sandeep made the best of it — as well as the first snowman of the year.

## Pregnant passenger assaulted by 2nd motorist

### crime watch

A pregnant, 19-year-old Westland woman was assaulted Tuesday by an unidentified man after the car in which she was riding in swerved in front of his car on Saltz Road.

The woman was a passenger in a car driven by an 18-year-old Canton woman. According to police, the Canton woman was driving east on Saltz around 3:22 p.m. when she pulled in front of another vehicle near Sheldon Road.

The driver of the other vehicle chased her car and eventually pulled in front of it. Both cars came to a

stop, and the man got out and used obscene language as he yelled at the women.

The man then shoved the Westland woman twice against the car after she had gotten out and argued with him. The man was last seen fleeing south on Lilley Road.

**JEWELRY MISSING:** More than \$2,000 worth of gold and diamond jewelry was taken from a house in the 7500 block of Sussex, a Canton man told police Monday.

The man, whose house is listed for sale, told police he suspected the jewelry was taken sometime Sunday

when his house was open to potential buyers.

**VEHICLES VANDALIZED:** Two area residents were detained and questioned Tuesday in connection with two vehicles that were vandalized at Ford and Morton Taylor

roads in Canton.

A man and a woman were seen near a Chevrolet van and Dodge Daytona, of which tires were slashed and windows broken out. Police also saw two other suspects flee the scene but could not find them.

Police estimated the damage to the vehicles to be more than \$1,500.

**BOX BATTERED:** A 41-year-old Canton man told police that someone ran over the mailbox and Detroit News box in front of his house Tuesday night in the 43500 block of

Fredericksburg.

According to the police, an unidentified vehicle ran over the man's front lawn bordering the two boxes. He told police a similar incident happened earlier this year.

This is a sampling of reports filed with Canton Police between Tuesday and Friday, Oct. 17 and 20. For police and fire emergencies call 9-1-1. For business-related calls, dial 397-3000.

— Compiled by Keith Postler

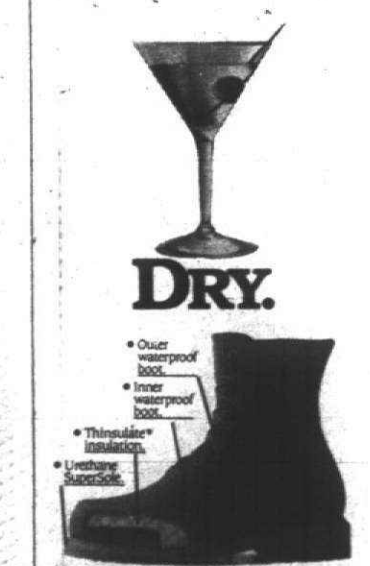
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## Canton's holiday lighting program begins Nov. 15

By Keith Postler  
staff writer

Canton Township's 2nd Annual Holiday Lighting program kicks off Nov. 15 and promises to top last year's effort, said Holiday Lighting committee chairperson Teresa Rueb.

The event, modeled after lighting programs in other townships and cities, encourages Canton businesses to decorate their stores and shops with lights and trees until January.

Rueb said she hopes this year's efforts will show the community's sense of unity.

"Actually, what we're trying to do is to just make Canton a more beautiful place to visit and shop in. If all the businesses can do this in unity, it would be even better," she said.

James Glinicki, president of the Canton Chamber of Commerce, echoed

Reub's sentiment.

"We want to have unity among the businesses. We'd like to let people know that Canton is a good place to shop in, and it's also looks nice with the lights strung up," he said. "We want to create a home atmosphere. There's a lot of pride among the businesses in Canton, and we want to let people know it's a good looking town."

While other communities such as Dearborn, Garden City and Farmington have central business districts centered in a downtown area — and focus their holiday lighting efforts there — Canton's program is different. Canton's holiday lighting will focus on businesses throughout the township, rather than in one central business strip.

The Canton Holiday Lighting Committee and the Chamber of Commerce recommend the following

guidelines for businesses interested in the program:

- Decorate all the trees with non-flashing white U.L. approved outdoor holiday lights from Nov. 15 until January.
- Only decorate the trees between the curbing and the sidewalk.
- Conform to all U.L. and standard safety codes. Lights with low amperage can be hooked into existing lighted signs out in front. If wires have to be run from other sources, get advice from the township or your own contractor.
- Businesses will not need a permit from the township to put up holiday lights.
- Businesses are encouraged to have all lights ready by 6:30 p.m. Nov. 15.

For more information, contact the Chamber of Commerce at 453-4040 or the Township at 397-1000.

## Milk report bothers couple

Continued from Page 1

but was told the agency lacked staff for an immediate investigation, he said.

Kroger spokesman Ray Reed acknowledged the incident with Malette occurred, but said the company took every precaution to make sure it wasn't repeated at the time.

"This is our livelihood, we take these things very seriously," Reed said. "I don't know why we weren't able to satisfy him."

THE KROGER CO. last week recalled one-quart cartons of its Kroger brand skim milk with "use by" date of Oct. 26 after a carton of the milk sold in West Bloomfield was found to contain a water-based chlorine sanitizing solution.

The company said the contamination was limited to a few cartons and that no injuries had resulted. Nevertheless, the recall applies to all 94 Michigan Kroger stores, a spokesman said.

Although a woman who bought the product in West Bloomfield got a carton "full of" chlorine water, other cartons contained just traces of the solution, said William McCarthy, director of the dairy division of the Michigan Department of Agriculture, which is investigating the incident.

The presence of the solution is easily detectable by a chlorine odor. Drinking it is no more harmful than drinking swimming pool water, McCarthy said.

THE SOLUTION is used to sanitize dairy equipment in preparation for milk production and is normally packaged in milk cartons that are set aside to be dumped before production begins, McCarthy said.

The contamination occurred recently at a dairy in Livonia when workers mistakenly loaded cartons containing the solution onto a milk truck, according to McCarthy.

The mistake was made to put

these cartons in the same routing as the product when they should have been taken to the dump," McCarthy said.

The contaminated milk was distributed to two or three stores in the Farmington-West Bloomfield area.

ALTHOUGH CHLORINE solution occasionally appears in dairy products, it doesn't often happen in as high concentrations, McCarthy said.

"The product is in our lab right now, and we are examining it," he said.

Reed said he didn't know how the mix-up at the dairy occurred.

"Obviously, we are going to take a serious look at (the production process)," he said.

Customers who may have bought the product should return it to a Kroger store for a refund.

Staff writers Kevin Brown and James Radebaugh contributed to this story.

## Township delays search for aide

Continued from Page 1

The chief financial officer would oversee the township's financial operations and develop financial information, reports and policies. Supervising such departments as purchasing, labor relations, payroll, personnel and central stores and grants would fall under the jurisdiction of the administrative services

director.

The municipal services director will work in the overall planning, coordination and direction of the municipal services department with responsibility over building, planning, engineering, public works, ordinance enforcement and parks and recreation.

John Spencer, director of finance,

is the only candidate for the position of chief financial officer.

Dan Durack, personnel director, is the only candidate for the position of administrative services director. Aaron Machalski, director of the building department, and Dave Nicholson, director of community and economic development, are vying for the director of municipal services position.

Shop until 8 p.m. on Thursday and Friday, until 6 p.m. on Monday, Tuesday, Wednesday and Saturday.

# Doctor shared many talents

By M.S. Dillon  
staff writer

Dr. Jamil Kheder of Plymouth, who died Oct. 18, was saluted at his funeral Friday as an outstanding physician and friend of the Arab community who worked tirelessly to ensure the happiness of his family and of the less fortunate.

Kheder, 71, died of heart failure at St. Joseph Mercy Hospital in Superior Township.

He was buried in Holy Sepulchre Cemetery in Southfield from Our Lady of Good Counsel Catholic Church in Plymouth.

Kheder, who once treated the children of the ruling families of Kuwait, was recently appointed by Gov. James Blanchard to the state Mental Health Advisory Council.

A native of Iraq, Kheder was program chairman for the Arab-Chaldean Social Services Council. The Council services immigrants, primarily from the Middle East, offering help in areas such as mental health, substance abuse, social adjustment, job training, child care and transportation.

Kheder was medical director of the Birth Defects Clinical Study Center serving the state of Ohio when he was recruited by the state of Michigan in 1983 to direct the outpatient department of the now-closed Plymouth State Home and Training School.

There he supervised state Sen. Robert Geake, R-Northville, then a clinical psychologist.

Geake eulogized his former colleague at the funeral Mass as "a gifted and learned diagnostician." Dr.

Kheder assisted parents not only by helping them raise their children, particularly those with Down's Syndrome, but by counseling them on the probability of having a second handicapped child, Geake said.

KHEDER HELPED revolutionize the mental health system by convincing the courts not to institutionalize the mentally retarded until they were evaluated by his team of medical professionals, added the senator.

"He was a demanding and sometimes mercurial taskmaster whose work was attracting the notice of many outside scientists."

"As his reputation grew, so did the line outside his clinic," Geake said.

Kheder saved the state untold millions of dollars by contracting services while director of the Child Appraisal Center, a diagnostic facility for the mentally retarded serving southeast Michigan at Wyandotte General Hospital, continued Geake.

"From time to time he'd call me to ask me why this or that wasn't being done. Never did he ask for anything for himself. Always for someone else."

"He was anxious to help those who'd made it to this country with less education and opportunity than he had. Most of all, he cared about his family," said Geake. "He was immensely proud of his children, and he wanted his wife to be happy."

"All of our lives are forever better because they were touched by his."

Kheder's son Noble preceded him as director of the state Department of Social Services.

"We all cared so much about him. We respected him and loved him,"

said Noble Kheder. "We will miss him."

Kheder moved from Iraq to Columbus, Ohio in 1948 to accept a medical scholarship. The pediatrician was one of seven children from all over the world to receive an American Academy of Pediatric Research fellowship.

He received his medical degree from Baghdad University in 1943. From 1943-48, Kheder worked as a medical officer with Baghdad University, with the Iraqi army as a reserve medical officer and for the government's Venereal Diseases Outpatient Clinic.

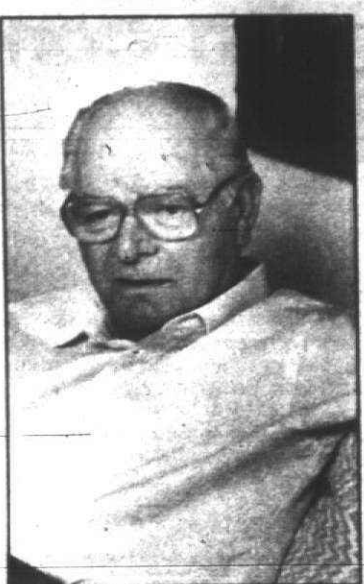
Kheder retired in 1982 from The Children's Hospital of Michigan and Wayne State University where he was a consultant in pediatrics.

He last visited Iraq in 1982. He recently told the Observer he was "very impressed to see that religious bias was unknown. Christians are being treated equally by the government."

"In spite of the money, strain, sacrifice and the number of people killed in the war (with Iraq) for eight years, the present government did a miracle in winning the war and keeping development going," Kheder said.

KHEDER HAD a good sense of humor. He enjoyed the fact that having been affiliated with Ohio State University and the University of Michigan where he earned a master of public health degree, he couldn't lose when the Big Ten giants collided on the gridiron.

"My kids know Columbus is my home. But I say whoever wins, I am a winner," he said with a laugh.



Dr. Jamil Kheder

Kheder was interviewed in September, shortly after his appointment by Gov. Blanchard.

In addition to Noble Kheder of Okemos, Kheder is survived by his wife, Fernande Kheder of Plymouth; daughters Mary Kheder of Plymouth and Susan Kheder of Ann Arbor; son Joseph Kheder of Lansing, and five grandchildren.

Memorials to the Catherine McAuley Cardiology Development Fund/Michigan Heart Institute are appreciated. More information is available by calling Lambert-Vermeulen Funeral Home at 459-2250 in Plymouth.

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## from our readers

### Recycling: it's the way

To the editor:  
We recently received a brochure from the Township about recycling. We've been hearing from friends and family how important recycling is, so we decided it was a good idea to recycle.

We began to save those things the brochure talked about. After three weeks our garage was bulging and we needed to get rid of our collection. Saturday morning I began my trip to the place listed on the brochure with stuff loaded in my trunk. The map on the brochure looked like Lilley Road to VanBorne was the best route. Since we have just recently moved to this area from Warren, I didn't realize that Lilley turns to dirt road soon after Cherry Hill.

Finally reaching VanBorne, I turned left and traveled beyond Haggerty. Nowhere did I see a recycling center. Eventually, I turned around and by luck found the dump. However, I also found that the information in the brochure was wrong. What they wanted and what I had prepared were two different things. There is a definite need for us to begin to respect our environment. In order to do this we must begin to recycle. But you must make this a great deal more convenient to residents for any environmental effort to be felt.

While we were visiting our son in Long Branch, N.J., this summer, our son indicated that "Tuesday is environment day." All newspapers, cans, glass and plastic bottles are picked up (having been separated first) at curbside.

Grand Rapids (our daughter lives there) are containers

(dumpsters) strategically placed around town to receive recyclables.

• Evansville, Ind. (we almost moved there earlier this year): The garbage collection people provide special containers to residents in which to place their papers, glass, and plastic for recycling.

Although there is much that needs to be done, it also needs to be easier for us to do it right now. People are just not going to drive any distance to take papers, cans, glass, plastic for recycling. They first have to realize how serious the problem is. And I believe you (and I) have to help them realize the seriousness of the situation.

In essence, that is what I'm writing about.  
I believe the Township of Canton must be more aggressive in its recycling efforts. Just how this can come about, I'm not sure, but perhaps, just perhaps, recycling areas throughout the township (instead of one area nowhere near most of Canton's population) would be a starting point (a corner of Meijers parking lot, for instance).

This is something we need to be doing now to ensure that our children and grandchildren will have an environment in which their kids can survive.

My plea is for you to consider recycling areas (other than just the VanBorne dump) where people will be more apt to bring their recyclables and by luck found the dump. However, I also found that the information in the brochure was wrong. What they wanted and what I had prepared were two different things. There is a definite need for us to begin to respect our environment. In order to do this we must begin to recycle. But you must make this a great deal more convenient to residents for any environmental effort to be felt.

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Grand Rapids (our daughter lives there) are containers

### Canton night at EMU a success

To the editor:

A week ago Canton Township held the first of what we hope will be an annual Canton Night at Eastern Michigan. More than 150 people participated in a car caravan, tailgate party and exciting football game. The event was sponsored by the Canton Chamber of Commerce with the net proceeds going to the creation of a scholarship. We were pleased to

### Upholstering column was lean on facts

To the editor:

In the Oct. 5 Creative Living section of the Observer & Eccentric an article appeared by Eve Garvin to which I take certain exceptions.

First of all, if the intent of the article was to assist readers in choosing between re-upholstering and buying new, as the headline and first paragraph suggest, then this article fell way short. There were inaccuracies and the last part of the story did nothing but describe her own living room and how "happy it looks."

As a professional upholsterer and businessman I have the same questions asked of me several times a day regarding the furniture dilemma. My response to customers is, if the piece is solidly built, comfortable and the style they like, it is worth re-upholstering than to buy new.

The article failed to point out the advantages of owning a solidly built piece. It also failed to point out that most furniture built today is poorly made and that new sofas range in price from \$500 to \$5,000 in retail stores. There must be some differences. Those differences are mainly

serve as chairmen for the event.

The unique aspect was that this program could serve as the beginning of a solid relationship with a university that is practically in the back yard of Canton Township. The athletic director at EMU, Eugene Smith, is a Canton resident and has promised to help set up a similar program during the basketball season.

Thank you Eastern Michigan and the Canton Chamber of Commerce for providing a wonderful social outing for Canton residents and friends of Canton. Details will follow soon on the scholarship.

Cindy Burgess Bill Joyner  
Plymouth

### Pro-choicers fool selves

To the editor:

The "pro-choice" column by Judith Berne in the Sept. 28 Observer & Eccentric was misleading and flawed by illogical rationalizations. Those who pretend that abortion is anything but murder are simply deluding themselves in order to justify their self-centered lifestyles. They value personal convenience more than life.

Ms. Berne discussed the pro-abortion rally she attended at Lansing. She admired her fellow pro-abortionists who conducted themselves with "quiet sincerity." Would these same people retain this dignified composure if they were asked to witness the bloody destruction of human life they so proudly support?

Ms. Berne found grandmothers at her rally (they must have been pro-life once in their lifetime) and even a token "Catholic." The doctrine of the Catholic Church is very clear regarding the grievous sin of abortion and the sanctity of life. In the 1989 Respect Life Brochure the National Conference of Catholic Bishops stated:

"Responsibility is more than just duty. It's the ability to respond to need. To know that every person has a right to life that precedes and surpasses all other rights, a right upon which all other rights rest. To be willing to protect that right at the risk of inconvenience or loss. Responsibility challenges each of us. It preserves our past and guarantees our future. It is the essence of life."

Fewer and fewer pro-abortionists are claiming that life begins at a time other than conception. With the mounting scientific evidence of this fact, they now simply deny the morality of protecting that human life.

Pro-abortionists never state they personally should have been aborted — just the other little guy. I've stood (and sat) next to many a committed pro-lifer at our rallies. Some of the strongest advocates for life are women who have had abortions. They know that the panacea promised by pro-choicers is a lie. The pain and emptiness they experienced after they aborted their child is an anguish they wish to spare other women. What a corrupt "bill-of-goods" pro-abortionists try to sell women — the misconception that if a woman is not free to choose to kill her unborn child she loses her freedom and worth.

We pro-lifers all believe in choice. Choice, however, must take place much earlier than "pro-choicers" get around to making it. The choice is made when a man and woman decide to allow life to begin. As a high school student I was often reminded of my responsibility to "choose" a chaste life. What an antiquated word "chaste" is today. We are afraid to challenge our young people to be morally responsible for their actions.

William Pierce, president of the National Committee for Adoption, recently reported that "...as many as one million American couples are unable to have children of their own. Adoptions from abroad have nearly doubled." Many of our American children previously available for adoption are now being aborted.

Pro-choice Reps. Maxine Berman and Shirley Johnson can be sure they do not have my vote. I demand my representatives be problem solvers and not succumb to illusory "solutions" that involve the destruction of our youngest citizens. Our representatives should reflect on where they would be if their mothers had chosen convenience. Yes, legislators: Vote for life or look for work.

Colleen M. Bassett, Southfield

### College and You The Right Combination

A public service announcement of this newspaper and Wayne State University.

Richard L. Belanger, owner Dick's Upholstery Shop Livonia

Travis House, it's across the street and south a block.

I think the planning and efforts that were put forward to accomplish this deserves more coverage than a man who murders his wife and puts her in the freezer. It took far longer and more effort to restore the school house.

My daughter, Melissa McLaughlin was very much involved with the restoration. I think she and the others involved deserve more recognition from our township's leading newspaper.

How about a decent write up, history, etc., pictures? It's not very encouraging to work your heart out if no one notices or correctly reports it.

Consider yourself bawled out. Mrs. Gordon Noakes Canton

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## Area reps split on abortion policy

Here's how Observer & Eccentric-area members of Congress were recorded on major roll call votes in the week ending Oct. 13. HOUSE:

**ABORTION** — The House adopted, 216 for and 206 against, an amendment to broaden federal abortion policy by permitting Medicaid funding of the medical procedure when the pregnancy results from rape or incest. The language was attached to a fiscal 1990 appropriations bill (HR 2990). Medicaid now covers only those abortions necessary to save the mother's life.

Supporter Nita Lowey, D-N.Y., said "Congress cannot and must not turn its back on the poorest victims of rape and incest who become pregnant."

Opponent Henry Hyde, R-Ill., said "rape and incest are tragedies...But why visit on the second victim, the unborn child that is the product of (the) criminal act, capital punishment?"

Members voting yes supported Medicaid funding of abortion if the pregnancy is by reason of rape or incest.

Michigan congressmen voting yes were: Carl Pursell, R-Plymouth; William Ford, D-Taylor; and Sander Levin, D-Southfield.

Those voting no were: Dennis Hertel, D-Harper Woods; and William Bromfield, R-Lake Orion.

**TO PROTECT THE FLAG** — By a vote of 371 for and 43 against, the

### Roll Call Report

House sent to President Bush a bill (HR 2978) making it a federal crime to physically damage the American flag. Also due for congressional votes this year are proposals backed by conservatives to protect the flag by constitutional amendment. The legislative activity is in response to the U.S. Supreme Court ruling this year that flag desecration is political expression protected by the Constitution.

Supporter Don Edwards, D-Calif., said it is better "to protect the flag by a simple statute than to go through the mammoth and dangerous procedure of weakening for the first time in our history the free speech provisions of the Bill of Rights."

Opponent Bob Michel, R-Ill., said, "If you really want to protect the flag, if you really want to do something that makes more sense than giving the court's decision you have to support our bipartisan constitutional amendment to save the flag."

Members voting yes were: Pursell, Hertel, William Ford, Levin and Bromfield, R-Lake Orion.

**SENATE:**

**FUNDING THE ARTS** — By a

vote of 62 for and 35 against, the Senate chose the less strict of two proposals before it for prohibiting federal funding of art judged by some to be morally offensive. The vote retained language preventing National Endowment for the Arts funding of works judged by the NEA chairman to be obscene and devoid of artistic merit. It killed stronger language shifting the decision on what is obscene from the NEA to an unspecified authority elsewhere in the federal government. The vote occurred during debate on a fiscal 1990 appropriations bill (HR 2788).

Dale Bumpers, D-Ark., said, "Every country on earth that has ever had a dictator, the first thing they want to do is control art, literature and the judicial system."

Jesse Helms, R-N.C., who authored the stricter approach, urged support from colleagues who "agree that funding such disgusting materials with the taxpayers' money is outrageous."

Senators voting yes opposed the Helms amendment.

Michigan Senators Carl Levin and Donald Riegle voted yes.

**CATASTROPHIC CARE** — By a vote of 26 for and 73 against, the Senate refused to repeal a 14-month-old law protecting Medicare participants against catastrophic doctor, hospital and prescription drug costs. The vote occurred during debate on an omnibus budget bill (HR 3299). It cleared the way for Senate approval of a scaled-back catastrophic plan that, in part, retains a ceiling on hospital costs but eliminates the 1988 law's protections against runaway doctor and drug costs.

The new Senate measure also eliminates the income tax surcharge on Medicare beneficiaries designed to pay most of the costs of the 1988 law. It now must be reconciled with recent House action to repeal all of the catastrophic provisions enacted last year with strong support from the House and Senate and the Reagan Administration.

Richard Shelby, D-Ala., said "Congress must admit, as I do, that we made a mistake and vote to repeal the act."

John Rockefeller, D-W.Va., said "If we repeal, we are signaling to seniors all over this country that we do not have...the guts to face up to the problem" of catastrophic medical costs.

Senators voting yes wanted to repeal the 1988 Catastrophic Coverage Act.

Both Michigan Senators Levin and Riegle voted no.

## Despite enrollment drop, officials like MET response

Gov. James J. Blanchard announced that 15,476 families applied during the second enrollment period for the Michigan Education Trust, the state's prepaid college tuition guarantee program. It was a 62 percent drop from last year, but Blanchard called the response "tremendous."

State treasurer Robert Bowman said the number exceeded expectations for the MET's second year. "The 40,000 enrolled last year reflected a tremendous pent-up demand for a program that would help parents and grandparents guarantee a college education for their children and grandchildren," Bowman said.

"LAST YEAR, we expected 5,000 to 10,000 applicants and were overwhelmed. This year, we expected the number of applicants to be in the 5,000 to 10,000 range because that demand was satisfied last year."

"In today's turbulent market, the families who have enrolled their children in MET have a peace of mind stock market investors don't have."

MET applicants will soon receive a formal contract with a specific price that is determined

"In today's turbulent market, the families who have enrolled their children in MET have a peace of mind stock market investors don't have."

— Robert Bowman state treasurer

according to the child's age, options selected and number of years of tuition they want to guarantee. Purchasers have until Nov. 30 to return the signed contract to MET with their payment or financing plan, which will guarantee college tuition payments when their child or grandchild is ready to enter college.

MORE THAN 600 savings institutions and other financial institutions throughout Michigan are again offering financing plans for those who want to spread their MET payment over a period of time.

The toll-free information number is 1-800-MET-4-KID.

### School house deserved more coverage

To the editor:  
I was very disappointed and upset when I picked up my Observer last Thursday. I expected to see a nice article and pictures of the Grand Opening of the restored one-room school house on the corner of Ridge and Cherry Hill.

I think the work and results deserve more than a casual mention in an obscure article under another title on the editorial page. The school house is not on the save site as the

Travis House, it's across the street and south a block.

I think the planning and efforts that were put forward to accomplish this deserves more coverage than a man who murders his wife and puts her in the freezer. It took far longer and more effort to restore the school house.

My daughter, Melissa McLaughlin was very much involved with the restoration. I think she and the others involved deserve more recognition from our township's leading newspaper.

How about a decent write up, history, etc., pictures? It's not very encouraging to work your heart out if no one notices or correctly reports it.

Consider yourself bawled out. Mrs. Gordon Noakes Canton

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## taste buds

**chef Larry Janes**

## Treats for good ghouls

Don't ever let it be said that you have to be a kid to enjoy Halloween.

Granted, my days of trick or treating disappeared many moons ago along with electric crepe makers and hot dog cookers, but I still enjoy the rituals involved with my kids.

Halloween can be a very inventive time in the kitchen for anyone who dares to still enjoy the banging of cauldrons and the humming of microwaves.

**TAKE SOMETHING** as simple as soup and transform it into a simmering vat of warmth and heartiness, especially on a chilly All Hallows eve, and the kitchen cook can warm the hearts and souls of even the scariest of goblins.

A Halloween treat that has been the staple of the Janes gang trick-or-treat table consists of a hollowed-out pumpkin filled with a tummy-warming chili.

Witches salad consisting of a pear half decorated with shredded carrot hair, raisin eyes and a banana-tipped nose always brings a bewitching laugh to whoever dares enter the dining room.

**HOMEMADE BREADSTICKS** shaped into magic wands with the help of a star-shaped cookie cutter changes simple refrigerator crescent rolls into magical treats.

Top it all off with steaming cider stirred with cinnamon stick fingers, and the kids are sure to say, "Wow!"

Dinner with the family on Halloween should be a fun time to gather together to rehash the rules about who goes where and on what streets and to remind the little goblins of basic street safety.

**OUR HORRENDOUS** Halloween dinner not only filled the kids' tummies with something nutritious (especially before the onslaught of all that sugar) but it offered us a chance to show that mealtime can be a creative time.

Even simple dishes such as macaroni and cheese can take on new names like "chopped veins."

Last Halloween, my kids asked why we don't "get crazy" like this with our dinner more often.

**WHY? PROBABLY** because we burden ourselves with 'ne thoughts of just getting dinner out on the table. For many kitchen wizards, this is a feat by itself, but you've gotta admit that occasionally it can be fun to get flamboyant and creative and make a dinner that everyone will surely remember.

Even today's two-income families can get into the spirit of the season.

If your schedule barely finds time for a Domino's pizza, plan on doing something special for the ghosts and goblins upon their return from a chilly night of tricks and treats.

**PLAN AHEAD** for a nutritious snack of bubbly cheese fondue with celery lips and breadstick fingers.

Baked apples filled with frozen yogurt and a big black cauldron of warm cider will fill the dining room with smells that would surely turn the heads of any sugarladen cheerleader or robot.

Take the time to plan something nutritious and healthy now and with a little luck, you won't be awakened in the middle of the night with upset stomachs later. Bon Appetit!



STAFF PHOTO

Green River Specialty Foods of Royal Oak caters to customers hooked on meat and fish which have been soaked in a sweet brine and then hickory smoked for several hours.

## Hooked on smoked fish

### Call of the Wild

By Arlene Funke  
special writer

Maybe it's the call of the wild.

Do you crave tender, moist chunks of smoked rainbow trout? Have you ever wanted to try smoked partridge, goose, pheasant or duck?

The Green River Specialty Foods of Royal Oak caters to customers who are hooked on meat and fish that have been soaked in a sweet brine and then hickory-smoked for several hours.

The shop, on North Woodward Avenue near Normandy, is a subsidiary of the well-known Green River Trout Farm of Mancelona, where 5,000 rainbow trout are harvested annually from spring-fed ponds. The store sells both fresh rainbow trout and trout smoked on the premises, as well as other smoked foods.

"The key is to start with good, clean water and fresh fish," said Frank Marra of Bloomfield Hills, a company vice president.

The Royal Oak store, which opened almost one year ago, obtains its rainbow trout from the Mancelona farm. The shop also smokes a variety of other fish, seafood and fowl such as turkey, quail and cornish hens. Many of the products come from Michigan sources.

"The only fresh fish we sell are the ones we raise on our farm," said Marra, 62, who bought into the business around 18 months ago. A retired president of a plastics tooling firm, Marra also is an international business consultant and board member of several corporations.

According to Marra, many customers are people who have developed a taste for trout or whitefish

while vacationing in northern Michigan.

The Green River Trout Farm, established almost 25 years ago, was for many years operated by the Weber family. The company has established a reputation for quality and consistency.

The farm is located below the headwaters of the spring-fed Green River north of Mancelona, not far from tourist-rich Petoskey and Charlevoix. Water from the river is diverted into several ponds, where rainbow trout are segregated according to size. The trout, which come from a hatchery in northern Michigan, are fed high-protein fish meal and remain in the ponds for around 18 months, Marra said.

"It's the largest trout pound in Michigan," Marra said. Visitors may fish from the ponds and are charged only for the fish they catch.

When a trout is between 8-12 ounces — the size preferred by

many restaurants — it is ready to be harvested. The company supplies such prestigious restaurants as the Tapawingo and Rowe Inn of northern Michigan, the Whitney in Detroit, Rik's in Birmingham and LesAuteurs in Royal Oak.

Ken Weber developed the sweet, molasses-based soak and slow-smoking technique that gives Green River smoked products their distinctive taste. The Webers are no longer affiliated with the business.

The Royal Oak shop is redolent with the aroma of hickory flavor which emanates from the computer-controlled smoking oven. Food processor Jim Sheldon, 21, of Ferndale, was trained in the Weber method.

The technique calls for the meat or fish to be soaked overnight in sweet brine. Once it goes into the oven it is smoked for several hours, with temperature and humidity carefully controlled to ensure tend-

Please turn to Page 2

## Bagelmania: not just breakfast food

By Katie Maple McBride  
special writer

The word is out. There's more to bagels than cream cheese. Traditionally considered a breakfast bread, bagels have come out of the oven and onto the table for lunch, dinner and anytime in between.

"We get a lot of traffic in the afternoon," said Corrie Schmidt, owner of The Bagel Factory in Southfield. "People take them home for dinner. For example, we have a garlic bagel that goes well with spaghetti, and people use them instead of bread."

Bagels are big business in the Detroit area today, with numerous shops selling thousands of dozens each week. Metropolitan bagelries have been baking bagels for nearly 70 years, but the history of the hard roll goes back to the 1600s.

According to legend, the original bagel took shape as a gesture of appreciation by a Jewish baker in Vienna, Austria. The baker thanked the King of Poland for sending off Turkish invaders into Austria by making him a special hard roll in the shape of a "beugal," a riding stirrup. The roll represented the king's favorite

sport, and gave the bagel its characteristic shape.

**BAGELS WERE** a big hit in Poland and Russia, where they were said to bring good fortune and have magical powers. Jewish immigrants brought them to the United States, forming the Bagel Bakers Local No. 338 in New York by 1915.

In those days, bagel baking was back-breaking work for the 300 craftsmen who labored in 36 union shops in New York City and New Jersey. They typically worked in three-man teams, earning about 19 cents each for a box of 64 bagels.

The rolls became easier and more profitable to produce when bagel-making machines were introduced in the early 1960s. However, the art of making bagels remains an exacting practice.

"We have a supervisor that used his expertise to talk new bakers through the process," Schmidt said. "It's a trial-and-error process at first, so our bakers are supervised for the first month."

The uniquely chewy texture of bagels results from "kettling," or boiling the circles of dough before they are baked. The boiling gives

bagels their shiny crust and since some of the water is absorbed into the roll, the interior is tender and chewy.

While all bagels share the trademark texture, they come in a num-

ber of flavors. Traditional plain bagels now share shelf space with egg, salt, onion, cinnamon-raisin, pumpernickel, rye, whole wheat, garlic, cheese, blueberry and even oatbran varieties.



JERRY ZOLYNSKY/staff photographer

JoAnn Schmidt of the Bagel Factory in Southfield says people stop by for more than just breakfast bagels. Garlic bagels, for example, are a great dinner accompaniment to spaghetti.

**IN ADDITION** to the 15 kinds of bagels offered by The New York Bagel Baking Co. at locations in Ferndale, West Bloomfield Township, Oak Park and Southfield, co-owner Howard Goldsmith said they even offer "teething bagels" — small bagels that babies can teethe on.

For children and adults alike, Goldsmith said bagels are a "good snack food — they're an individual piece of bread and easy to eat."

Bagels are a healthy alternative to chips or sweet snacks, and a better breakfast choice than doughnuts or Danish.

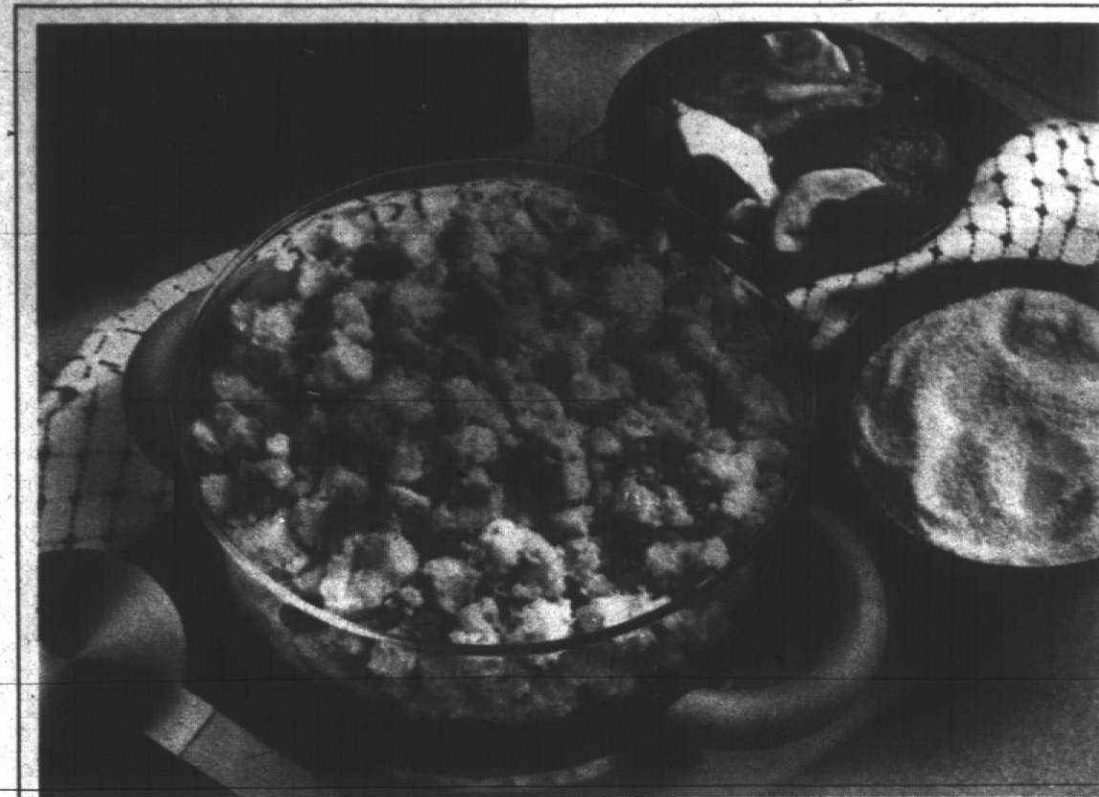
"Doughnuts are laden with oils, cholesterol and sugar," Goldsmith said. "Bagels are becoming more popular with people who are conscious of what they're putting into their bodies."

While bagels have a small amount of sugar and salt to activate the yeast, they have no preservatives, no cholesterol, and, except for the egg variety, no cholesterol. One-half of a bagel averages 60 calories, about the same as a slice of white bread.

Perhaps because of today's health-

Please turn to Page 3





## Fruited corn bread

Fruited corn bread stuffing, a contemporary classic, streamlines preparation by skipping the step of baking corn bread. Easily assembled and baked in the oven or microwave oven, the fuss-free dressing relies on Quaker

Corn Meal. Mixed dried fruit and orange flavored liqueur add festive flavor and make the dressing ideal accompaniment for poultry or pork.

## Chef hails smoked food

By Ariane Funk, special writer

Robert Kasily sings the praises of smoked food. Mention a meat or fish and Kasily, a chef at the Beverly Hills Grill, will find a way to smoke it.

"It's really succulent and moist," Kasily said. "The smoked product should taste moist, with a barbecue taste."

Kasily, 23, has smoked the usual fish, pork, chicken, quail and ribs. But he's also experimented with bear meat, vegetables and a host of other foods.

Kasily, who has been at the Beverly Hills Grill, on Southfield Road between 13 Mile and 14 Mile roads, for a little more than a year. He grew up in Ulica and headed west to study at the California Culinary Academy. It was there that he began learning smoking techniques.

UNTIL RECENTLY, Kasily had used a homemade smoker that he'd rigged up. But that proved to be impractical because juices from the meat dripped into the wood chips where the heat was generated, causing flare-ups.

The restaurant has installed a versatile commercial smoker that Kasily deems to be "Mercedes-Benz" in quality and usefulness.

According to Kasily, smoked food requires a three-part process that begins with a 24-hour soak in brine. Brine is a solution of salt, water and spices. Its purpose is to draw natural sugars and moisture from food and form lactic acids to protect against bacteria that causes spoilage.

"There are millions of different brines and theories," Kasily said. For example, Kasily uses maple syrup and white pungent onions to soak pork. For fish, he combines honey, soy sauce, fresh ginger and garlic.

After the food is soaked, it is air-dried for 24 hours then placed in the smoker for several hours at a very low temperature. Kasily likes to use

pieces of wood from apple, cherry, oak and other trees. Metal rods under the wood heat up causing the dry wood to smolder. Eventually smoke is released, cooking and flavoring the food. "You're trying to create condensed dry heat," Kasily said.

True enthusiasts could smoke their own foods at home, using box smokers, which are available at selected hardware or sporting goods stores, Kasily said. He emphasized that the meat or fish must be soaked in brine before smoking.

The Beverly Hills Grill is at 31471 Southfield Road, between 13 Mile and 14 Mile roads, Beverly Hills, phone 642-2355. Opens at 7 a.m., Monday through Friday, 8 a.m. Saturday and 9 a.m. Sunday. Brunch served weekends. Restaurant closes at 11 p.m. Monday-Thursday, midnight Friday and Saturday and 10 p.m. Sunday.

"I absorb some of the old ways," he says.

Kasily, who lives in Beverly Hills, dreams of someday opening a bed-and-breakfast in northern Michigan. Meanwhile, Kasily keeps busy at the Beverly Hills Grill, which specializes in "innovative American fare." The restaurant, which serves breakfast, lunch and dinner seven days a week, features several choices of smoked foods.

Smoked trout with scrambled eggs costs around \$6. It blends pieces of the smoked fish with eggs, cream cheese and milk onions. A smoked salmon omelet is in the \$6 price range. Smoked duck salad with a warm balsamic dressing is priced at \$7.25.

Autumn brings small game birds such as pheasant and quail to the menu, Kasily said. His aim is to present entrees that are lightly smoked and not "overbearing."

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## Green River offers cooks a medley of trout dishes

**GREEN RIVER BROILED TROUT**  
1 12-inch trout per person  
2 tsp. melted butter or margarine  
per fish  
lemon juice  
salt, pepper  
Paprika  
Garlic and celery salt, optional

Put cleaned, whole trout in 400-degree oven, on foil-lined cookie sheet for about 15 minutes or until back fin pulls out easily. Remove from oven and allow to cool until they can be handled. Don't allow them to get cold. Lift head and entire backbone up and off bottom fillet (fingers work best). Lay fillet bone-side up in pan and lift off bones. Flip fillet over onto foil-lined broiler pan. Make sure foil is turned up a bit around edges. Lift off skin. Flip bottom fillet over onto broiler pan; spatula may help. Lift off skin. Spoon butter onto each fillet. Sprinkle generously with lemon juice. Sprinkle on plenty of paprika. Salt and pepper fillets. Add dash of garlic and celery salt if desired. Cover broiler pan

with plastic wrap and refrigerate or freeze until ready to broil. Can be prepared hours or days ahead of time. Pre-heat broiler and place trout about 4 inches from heat for 10-15 minutes or until fish begin to brown slightly on top.

**Green River French Fried Trout**

Bake trout and remove bones and skin as in recipe for broiler trout. Prepare batter by planing in bowl: 1 cup flour, 1 cup baking powder and 1 tsp. salt.

Mix together 1 cup milk, 1/4 cup oil and 1 egg. Add to flour mixture and blend thoroughly. Dip trout fillets in batter and deep fry for about two minutes or until lightly brown. Tastes great with garlic toast and a large tossed salad.

**Robert Kasily's Brine for Smoked Trout**  
1 qt. water  
3 lb. lemon juice  
2 oz. soy sauce

4 oz. honey  
3 1/2 oz. kosher salt by weight  
2 lb. fresh ground ginger  
2 lb. freshly chopped garlic

Dissolve ingredients in water and mix well. Stir and mix fish into brine. Cover with a weighted dinner plate to keep fish in liquid. Soak 24 hours. Serves three pounds of fish.

**Beverly Hills Grill Smoked Trout and Eggs**  
1 oz. chopped and flleted smoked trout  
1 oz. sliced mushrooms  
1 oz. cream cheese  
1 oz. sliced red onions  
1 scallion, thinly sliced  
kosher salt and pepper to taste  
2 large eggs, beaten

Saute mushrooms, red onion and smoked trout together in small quantity of butter or olive oil. Add beaten eggs and stir. Add cream cheese and green onions, stirring. Adjust seasoning. Cook to desired egg consistency. Serve with biscuits or muffins.

## Moisture key to smoke flavor

Continued from Page 1

erness. Liquid hickory flavoring gives the meat its smoky taste. Temperatures are kept below 200 degrees, Sheldon said. Turkey breast, which is dense, might be smoked for a period of seven hours, while lighter whitefish would be completed in three or four hours.

"The trick of smoking is to do it the same way over and over again," Marra said. "You want to add that flavor and keep it moist."

A chunk of smoked trout, upon sampling, was moist and tender with a light glaze and a delicate, smoky flavor. The taster pronounced it delicious.

Demand for smoked meats and fish intensifies during the fall months, with tailgate picnics, and continues through the holiday party season, according to Marra.

Boned and rolled smoked turkey breast, the most popular item, sells for around \$8 a pound. A whole boned and rolled turkey is a little

more than \$5 per pound. Fresh rainbow trout sells for a little more than \$4 a pound, while smoked trout is around \$6 a pound.

If you're game to try something a little different, there's whole smoked domestic duck for almost \$4 a pound; a mallard fetches \$16-\$21 each.

Green River Specialty Foods is at 4254 N. Woodward Ave., North of 13 Mile Road, Royal Oak, phone 549-0110. Open from 9 a.m. to 7 p.m., Monday through Saturday.

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## These dishes leave cream cheese behind

**BAGEL BEER FONDUE** What you need: 5 bagels, cut in large bite-size chunks 1 small garlic clove, halved 1/2 cup beer 8 ounces Swiss cheese, shredded 4 ounces sharp cheddar cheese, shredded 1 tablespoon flour freshly ground pepper 1/4 teaspoon paprika

What you do: 1. Rub the inside of a heavy saucepan with garlic, discard garlic. 2. Add beer and heat slowly. 3. Place flour in a plastic bag, add shredded cheeses, and shake to coat. 4. Gradually add cheese mixture to beer. Stir constantly until thickened and bubbly, but do not boil. 5. Stir in pepper and paprika. 6. Pour into fondue pot and serve with bagel chunks. Spear chunks and dip into hot cheese mixture to coat. (Add more warmed beer if fondue becomes too thick.)

**SCRAMBLED BAGEL** What you need: 1 bagel 1 egg 2 tablespoons cream cheese, cut in small pieces 1 table-

spoon milk freshly ground pepper salt to taste 1 teaspoon butter or margarine chopped scallions (spring onions) or chives, if desired

What you do: 1. Slice off top quarter of bagel horizontally. 2. Carefully scoop out inside of bagel with your fingers and set aside bagel bits, leaving a bagel "shell." 3. Heat bagel shell and top in oven while they are warming, heat egg w/ hork or whisk. 4. Finely curcube the bagel bits you scooped out, add crumbs to egg. 5. Add cream cheese, milk, salt, and pepper, and scallions if desired. 6. Melt butter or margarine in a frypan and scramble egg until dry set. 7. Fill warmed bagel shell with cooked egg and replace bagel top. Serves 1. (for variety, experiment with shredded cheese or sliced mushrooms added to the egg mixture before cooking.)

**BAGEL SOUFFLE** What you need: 4 bagels, cut in half horizontally 1/4

cup plus 1 tablespoon margarine or butter 8 ounces Monterey Jack cheese, grated 6 ounces cheddar cheese, grated 7 eggs 1/4 teaspoon salt 2 cups milk 1/4 teaspoon paprika freshly ground pepper

What you do: 1. Grease a 2-quart casserole with 2 tablespoons of margarine or butter. 2. Butter each bagel half with approximately 1 teaspoon margarine or butter; cut bagel halves into small bite-size pieces and set aside. 3. In a mixing bowl beat together eggs, salt, milk, paprika, and pepper. 4. Place half the bagel cubes in greased casserole. Mix cheeses together and place half of cheese mixture on top of bagel cubes and repeat of cheese. 5. Carefully ladle egg mixture into casserole dish on top of bagel-cheese layers making sure to cover evenly so it seeps through. (You may want to poke holes through with a knife as you ladle.) 6. Set casserole in refrig-

erator, and let stand overnight, and until you are ready to bake it the next day. 7. Bake casserole in 350 degree oven for one hour. (Diced ham or bacon added to the layers as you prepare them give it a nice touch.)

**SHRIMPY BAGEL ROUNDS** What you need: 5 bagels, sliced horizontally in fourths, using a good serrated knife (you'll have a total of 20 thin bagel circles) 8-ounce can water chestnuts, drained and chopped 1/4 cup chopped scallions 1 pound frozen cooked shrimp, thawed 1/4 teaspoon salt 1/4 teaspoon sugar 1 tablespoon cornstarch 1 egg, beaten oil for frying 1 bottle sweet and sour sauce

What you do: 1. Place shrimp in blender or food processor together with chopped water chestnuts and chopped scallions, and blend until the mixture is paste-like. 2. Place mixture in bowl and add salt, sugar, cornstarch and beat-

er, and let stand overnight, and until you are ready to bake it the next day. 7. Bake casserole in 350 degree oven for one hour. (Diced ham or bacon added to the layers as you prepare them give it a nice touch.)

**THE BIG APPLE BAGEL** What you need: 5 whole cinnamon-raisin bagels 21-ounce can apple pie filling

What you do: 1. Slice thin portion off the top of each bagel, and with fingers scoop out inside to make a "shell." Freeze bagel bits and tops for later use. 2. Place 1/4 cup pie filling in each bagel shell. 3. Place brown, soft margarine or butter, brown sugar, and cinnamon in a small bowl and mix with a fork. Then crumble with fingers until thoroughly blended. 4. Spoon crumb topping over each apple-filled bagel, pressing crumbs onto filling. Bake on foil-covered cookie sheet in a 375 degree oven for 30 minutes. Serve warm. Serves 5.

## Home bagel cooks find it challenging

Successful bagel making calls for control over a number of variables, including the proper flour/malt mix, the correct amount of yeast and salt and a multiple-step mixing/boiling/baking process.

Tom and Marilyn Bagel, authors of "The Bagel's Bagel Book," report weather conditions can even affect the bagel's outcome, with professional bakers adjusting their ingredients and timing to a dry or humid day.

With this in mind, professionals discourage home bakers who want to make bagels in their own kitchen. "It's different from making bread or pizza at home — you need time and patience," said Corrie Schmidt, owner of the Bagel Factory in Southfield.

"You need to understand proofing — the rising of the dough, which helps the bagel have strength," Schmidt said. "Bagels are different from other bread products because they don't have pans to help them form their shape."

For brave home bakers who like a cooking challenge, the "Joy of Cooking" cookbook includes this recipe for egg bagels: **BAGELS:** Combine: 1 cup reduced milk 1/4 cup butter 1 tablespoon sugar

Place cores apples in a shallow baking dish. Drop red pop over the apples and sprinkle with cinnamon and nutmeg. Cover with foil and bake at 350 degrees for 35 minutes or until apples are tender. Fill with yogurt, frozen yogurt or just by themselves.

Bake in a preheated 400 degree oven for 20 to 25 minutes until golden brown and crisp. Very tasty toasted and served with butter.

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### WITCHES BREW

2 oranges  
2 bottles cranberry juice  
5 cinnamon sticks

Remove the peel from the oranges using a vegetable peeler. Place the peel in a heavy saucepan. Add 1 bottle of cranberry juice. Simmer for 15 minutes. Add remaining cranberry juice. Heat and serve with cinnamon sticks for a garnish.

### TRANSYLVANIAN STOCKPOT

1/4 pound sliced bacon, cut into pieces  
1 1/2 pounds onions, sliced thin  
4 cloves garlic, chopped fine  
2 pounds green cabbage, cored and shredded  
1 teaspoon Hungarian paprika  
1 large can (28 oz.) Italian plum tomatoes  
5 cups chicken stock  
2 cinnamon sticks  
2 bay leaves

Cook bacon in a heavy stock pot over medium heat until it begins to crisp. Drain and add onions and garlic and saute until onions are tender, about 3 minutes. Add cabbage, paprika and pepper and cook, stirring occasionally for 5 minutes. Strain tomatoes. Reserve juice. Add tomatoes, chicken stock, cinnamon and bay leaves. Simmer for 45 min-

### 1 pound kielbasa, cut into chunks

salt and pepper to taste

Cook bacon in a heavy stock pot over medium heat until it begins to crisp. Drain and add onions and garlic and saute until onions are tender, about 3 minutes. Add cabbage, paprika and pepper and cook, stirring occasionally for 5 minutes. Strain tomatoes. Reserve juice. Add tomatoes, chicken stock, cinnamon and bay leaves. Simmer for 45 min-

### utes. Add kielbasa and continue cooking until heated throughout. Season with salt and pepper.

### CHEESE FONDUE

With Vegetable Lips and Breadstick Fingers

1 large clove garlic, halved  
1 1/4 cups chicken broth or stock  
1/2 pound grated Swiss cheese  
1 tablespoon cornstarch  
fresh ground white pepper to taste

Place garlic halves in a heavy saucepan with chicken broth. (White wine can be used in place of broth, if desired.) Bring to a slow boil. Dredge cheese with the cornstarch and toss to coat. Sprinkle cheese into simmering broth, stirring constantly with a whisk until smooth. Add a healthy dash of white pepper, stir and serve with vegetables and breadsticks.

### BLOODY BAKED APPLES

4 apples, cored  
1 cup reduced calorie or regular red pop  
cinnamon and nutmeg to taste

Place cored apples in a shallow baking dish. Drop red pop over the apples and sprinkle with cinnamon and nutmeg. Cover with foil and bake at 350 degrees for 35 minutes or until apples are tender. Fill with yogurt, frozen yogurt or just by themselves.

## More than breakfast fare

Continued from Page 1

conscious craze, Schmidt said. "We're seeing a shift away from the traditional bagel buyer. A lot of younger people come in now — instead of buying doughnuts for the office, they'll buy bagels."

Breakfast is still the busiest time at the Detroit Bagel Factory shops in Livonia, Farmington, Bloomfield Hills, Oak Park and Mount Clemens, but Supervisor Jean Bledsoe said bagel sandwiches have brought more and more people in for brunch and lunch.

BAGELS MAKE a healthy shell for sandwich fixings, Bledsoe said, and "since we make bagels from oat bran, pumpernickel, rye and whole wheat flours, we give people more

choices than just white or wheat bread."

Top-selling bagel flavors in the Detroit area include plain, egg, salt, onion and raisin, with cream cheese and butter as the preferred toppings at breakfast. And for the growing number of connoisseurs who need a bagel fix at lunch or dinner, bagel-ry/delicatessens offer a wide variety of sandwich fillings and fixings.

No matter what time of day, "there will always be a demand for bagels," Bledsoe said. "I think the people that are coming over to bagels will stick with them — they match people's goals of healthier eating."

A survey conducted by Tom and Marilyn Bagel, authors of "The Bagel's Bagel Book," supports Bled-

soe's statement. They learned that 80 percent of their respondents started eating bagels as children, teens or in their 20s and currently eat more than two a week.

The Bagels encourage "bagel conservatism" to brace their taste buds and join the thousands of people who've become bona fide bagel gourmets.

Based on their survey, the Bagels said "The basic observation is that most people haven't experimented all that much with bagels, mainly because they didn't know they could."

The following recipes from their book are aimed at inspiring even the staunchest conservative to break away from the cream cheese tradi-

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## Observer & Eccentric Winner Dinner

### Menu

surprise burgers  
potluck potato salad  
corn on the cob  
fall fruit salad

### Recipes

These hamburgers take 15 minutes to prepare and can be made in the morning, covered and refrigerated until ready to be placed on the grill or cooked on top of the stove. This recipe is for five people but can be adjusted by changing the amount of hamburger.

#### SURPRISE BURGERS

2 pounds of ground beef  
ketchup  
mustard  
green onion

Your choice of the following:  
cheese (feeling adventurous?  
Try Roquefort cheese for a change)  
dill pickles, chopped finely  
fresh herbs, chopped finely  
1 tomato, chopped finely  
shredded lettuce  
green pepper, chopped finely

Prepare 10 very flat hamburgers about 3 1/4 inches in diameter. Put small amounts of the above-mentioned items as desired on five of the patties. Place the plain patties on the top of the decorated ones. Crimp the sides of the patties together and begin cooking them either on the grill or in a frying pan. Season both sides with seasoning salt. Flip the burgers when necessary and cook for 8 to 10 minutes.

#### POTLUCK POTATO SALAD

This is such a good recipe you will love it not only for dinner but also for picnics and potluck dinners. This recipe feeds six to eight people.

8-10 medium-sized round red potatoes  
1 cup of mayonnaise (I prefer Hellman's Light)  
2 cups cottage cheese  
8-10 strips bacon, cooked crisply and crumbled  
1/2 cup red onion, chopped finely  
3 tablespoons chopped chives

1 teaspoon sugar (or less, depending on your taste)

Heat a medium-sized saucepan of water to boiling. Add the peeled potatoes and cook until just tender, 20-25 minutes. Meanwhile, cook bacon until crisp, then crumble. When the potatoes are ready, drain, cool and slice thinly. Place half of the potatoes in a casserole dish. Spread half of the mayonnaise on top of the potatoes. Sprinkle a little sugar on top of the potatoes. Mix the chopped chives with the cottage cheese and spread half of the mixture on top of the mayonnaise and potatoes. Sprinkle half of the red onions, half of the cheese and half of the crumbled bacon on the potatoes. Layer in the same order, cover and chill until serving time.

#### FALL FRUIT SALAD

Wash and slice the following fruit:  
2 apples  
2 pears  
1 orange  
Wash some green grapes and combine with the fruit. Serve on lettuce leaves plain or with a little orange juice poured on top.

## Shopping List

ground beef  
hamburger buns  
ketchup  
mustard  
mayonnaise  
cottage cheese  
green onions  
redskinned potatoes  
red onion  
corn on the cob  
lettuce  
chives  
apples  
pears  
grapes  
orange  
seasoning salt  
Your choice of the following:  
cheese  
dill pickles  
fresh herbs  
tomato  
green pepper  
sugar

## Notes

## Healthy winter fare offered

Herbs and spices sprinkled on your favorite pasta dishes provide delicious flavor without added sodium, fat or calories.

Pasta dishes made with vegetable oils are healthier than butter-topped dishes. Adding fresh vegetables and legumes to pasta meals provide added fiber and vitamins.

Flat, chicken without the skin, and low-fat or part-skim cheeses are good protein substitutes for high-fat meats and cheeses.

Broccoli-Cheese Stuffed Shells is an elegant, flavorful dish that's ideal for family dinners and guests.

**BROCCOLI-CHEESE STUFFED BAKED SHELLS**  
6 ounces jumbo macaroni shells (24 shells)  
3 quarts boiling water  
One 16-ounce package frozen chopped broccoli, thawed (2 cups)  
1 cup part-skim milk ricotta cheese  
1/2 cup shredded Swiss cheese  
1 tablespoon shredded onion

3 cups canned stewed tomatoes

Gradually add shells to rapidly boiling water so that the water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander and rinse with cold water.

While shells are cooking, combine broccoli, ricotta cheese, Swiss cheese and onion. Stir until well blended. Pour about 1 cup of the tomatoes over the bottom of an 13-by-9-by-2 1/2-inch baking pan, breaking up the tomatoes with a fork. Spoon about 1 round teaspoon of cheese mixture into each shell and place, open-side up, in an even layer in the pan. Pour the remaining 2 cups of tomatoes over and around shells. Cover pan with foil. Bake in a 375-degree F oven about 25 minutes or until heated through. Makes 6 servings.

Calories per serving: 340.  
The Egg Noodle Vegetable Chowder is savory and hearty — a perfect comfort food on chilly fall and winter days.

EGG NOODLE VEGETABLE CHOWDER

1 cup cut green beans  
1 1/2 cups shredded zucchini  
1 cup thinly sliced onion  
1 cup diagonally sliced carrots  
3 cups skim milk  
Two 13 3/4-ounce cans chicken broth

1/4 cup grated Parmesan cheese  
1/2 teaspoon pepper  
8 ounces fine egg noodles (about 4 cups)  
3 quarts boiling water  
In large pot, combine vegetables, milk, chicken broth, cheese and pepper. Cover, bring to a boil. Lower heat and simmer for 15 minutes.

While vegetables are simmering, gradually add noodles to rapidly boiling water so that the water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Add noodles to vegetable mixture. Cook 2 to 3 minutes or until thoroughly heated. Makes 8 to 10 servings.  
Calories per cup: 150.

## Sauces add a flavorful twist

Sauces add a flavorful twist to everyday meat and vegetables. For instance, just change the standard white sauce a bit and you have a new recipe. You also can lower the calories or adapt it to be quicker by cooking in the microwave.

#### WHITE SAUCE

In a small saucepan melt 1 tablespoon margarine or butter. Stir in 1 tablespoon all-purpose flour, 1/2 teaspoon salt and dash pepper. Add 1/2 cup milk all at once. Cook and stir over medium heat until thickened and bubbly. Cook and stir 1 minute more. Makes 1/2 cup.

#### MICROWAVE DIRECTIONS

In a 2-cup measure cook margarine or butter, uncovered, on 100 percent power (high) for 30 to 40 seconds or until melted. Stir in flour, salt and pepper. Add 1/2 cup milk all at once and stir to combine. Cook, uncovered, on high for 2 to 4 minutes or until thickened and bubbly, stirring every 30 seconds.

You need slightly less milk when cooking sauce in the microwave because

evaporation is less than in range-top cooking.

#### LOW-CALORIE WHITE SAUCE

Prepare as above, except omit margarine or butter and substitute skim milk for the milk. In a screw-top jar combine flour, salt, pepper and milk. Shake until blended. Cook as above.

#### CHEESE SAUCE

Prepare White Sauce as above, except omit salt. Over low heat, stir 1/2 cup shredded process Swiss, American or Gruyere cheese or 1/2 cup crumbled blue cheese into cooked sauce until melted. Serve with vegetables. Makes 1 cup.

#### LEMON-CHIVE SAUCE

Prepare White Sauce as above, except stir in 1 tablespoon snipped fresh chives and 1/2 teaspoon finely shredded lemon peel with the flour.

Serve with vegetables, poultry or fish.

#### MEXICALI SAUCE

Prepare White Sauce as above, except cook 1/2 teaspoon chili powder in melted margarine for 30 seconds. Stir 2 tablespoons diced green chili peppers into cooked sauce. Serve with beef or pork. Do not use microwave directions.

Cooking the chili powder in the margarine mellows the flavor.

#### SAUCE-MAKING TIPS

Prevent lumps in cornstarch- or flour-thickened sauces by stirring constantly. If lumps do form, beat the sauce briskly with a wire whisk or a rotary beater.

Cook sauces over low to medium heat unless the recipe says otherwise. Cook no longer than the time specified. High heat and lengthy cooking can cause a sauce to curdle or break down.

If you have to leave the sauce while it's cooking, remove it from the heat.

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# Meteor showers, comet light up November sky

November will be a very busy month for skywatchers: There will be two meteor showers; conjunctions (groupings) involving Venus and Saturn, Venus and Uranus, and Saturn and Neptune; Venus reaches its maximum elongation; and a new recently discovered comet may reach naked-eye visibility!

Mars and Jupiter will be the morning planets this month. Venus and Saturn are evening objects. Mercury is too close to the sun to be seen.

The length of the day decreases by exactly one hour this month. On Nov. 1 the sun rises at 7:05 a.m. and sets at 5:25 p.m., for a possible ten hours and 20 minutes of sunlight. On the 30th these times are 7:41 a.m. and 5:01 p.m. for a possible nine hours

## NEA's Geiger will address local group

Keith B. Geiger, president of the 1.98-million member National Education Association, will be the featured speaker at the Michigan Association of School Boards' Council of School Attorneys conference in Detroit Thursday.

Geiger, a former math and science teacher in Livonia and past president of the Michigan Education Association, will be the keynote luncheon speaker in Cobo Exhibition Center.

The Livonia Education Association plans a reception for Geiger from 5-7:30 p.m. Thursday in the LEA office (the in the former Wilcox School Building), 29520 Munger, west of Middlebelt, just south of Six Mile. The public is invited.

Geiger is a member of the National Council for the Accreditation of Teacher Education executive committee. He is a native of Pigeon, Mich.

The Cobo conference is designed for school attorneys, administrators and school board members, but registration is open to all. For more information, call (517) 371-5700.

Topics at the conference include a debate on Michigan's Teacher Tenure Act and workshops on religion in public schools and developments in union-sponsored insurance plans. Also included are presentations by lawyers on special education and recent U.S. Supreme Court decisions on civil rights.

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and 20 minutes of sun. (All times are Eastern Standard Time.)

Face the southwest about 45 minutes after sunset, on Nov. 1, and you'll see a very nice alignment of objects. Start with the waxing (growing) crescent moon. Below and to the west (right) of the moon is the star Antares (an TAR ees), the "heart" of Scorpius. It's only a few degrees above the horizon and a challenge to see in the glow of evening twilight.

VERY EASY to see, above and to the south (left) of the moon, is the brilliant planet Venus. Draw a line from the moon through Venus, and you'll come to Saturn, the planet with the beautiful ring system. Watch the moon move past both these planets during the next two evenings. Also watch Venus pass Saturn during the next few weeks.

The S. Taurid (TORE id) meteor shower is at its maximum in the pre hours of November 2. Named for the constellation of Taurus, from which the "falling stars" appear to radiate, this meteor shower is not very im-



skywatch  
**Raymond E. Bullock**

pressive. A patient observer can expect to see only 15 meteors per hour. Taurus will be high in the south at sunrise.

On the evening of the 2nd, there will be a spectacular sight: The moon will be within one degree of Venus. That planet will appear to sit atop the point of the moon's crescent! On the next night, the moon will be about four degrees below and to the south (left) of Saturn.

Notice the moon's position after sunset on the 4th. It is now past Saturn and the crescent is noticeably larger.

First Quarter Moon is at 9:11 a.m. on Nov. 6. The moon is one-quarter of its way around the earth. If you have a telescope, look at Venus to-

night before the sky gets too dark. You may be surprised to see that it looks like the first quarter moon as well.

Venus goes through phases, like our moon, as it orbits the sun. As different portions of Venus are illuminated by the sun, we see different "phases." Because Venus appears so bright, it's best to observe it in partial twilight when there is less contrast between a dark sky and the brilliant planet.

PLUTO is in conjunction with the sun on the 7th. It is behind the sun, as seen from the earth. Even when it isn't hiding behind the sun, Pluto is not an object you will see in the sky.

Venus passes Uranus on the eve-

ning of the 7th. The planet Uranus is not easily visible without binoculars or a telescope, but having Venus nearby as a guide will make it easier to find Uranus.

Use your binoculars and look three and one-quarter degrees (about seven full moon diameters) to the north (upper right) of Venus. Try not to look directly at Venus; its brightness will dazzle your eyes and you'll have difficulty making out Uranus. Uranus will have a faint greenish color.

Venus is at maximum elongation (greatest apparent distance) from the sun on the 8th. Venus is 47 degrees east (left) of the sun and dominates the evening sky.

Mercury is at superior conjunction with the sun on the 10th. Mercury is behind the sun, and is not visible. Don't worry about a collision occurring between Mercury and Pluto, which is also "behind" the sun. Those two planets are billions of miles apart, orbiting at different distances from the sun.

Saturn will pass one-half of a degree (one moon diameter) south of

Neptune on the evening of Nov. 11. Use a telescope and look to the north (right) of Saturn. This is the third and final conjunction of a triple conjunction that began in March this year. These two planets will not have another conjunction until 2026!

FULL MOON is at 12:51 a.m. on Nov. 13. The moon is fully lighted by the sun. It will have risen at sunset, be visible all night, and will set at sunrise.

Look for the moon, in the east northeast, on the evening of the 13th. Above the moon and to the right is the Pleiades (PLEE a dees) star cluster. The Pleiades marks the shoulder of Taurus the bull and is a beautiful sight in binoculars.

Venus passes four degrees south of Saturn on the evening of the 15th. This is the first pass of a triple conjunction that will conclude next year.

The moon is two degrees to the west (right) of Jupiter before dawn on the 16th. Jupiter is the 4th brightest object in the sky. Only the sun, the moon and Venus are brighter.

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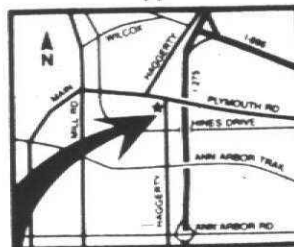
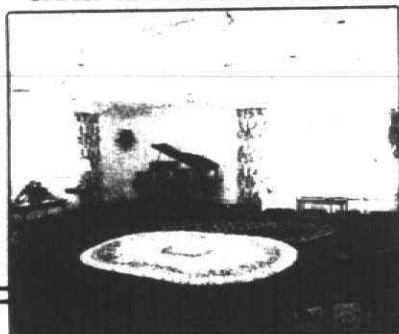
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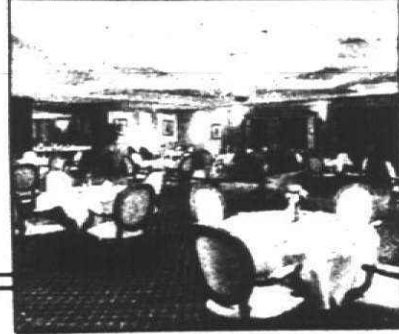
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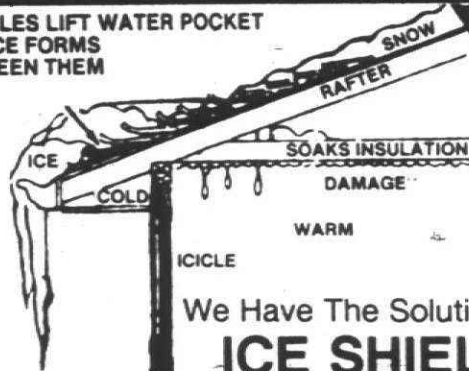
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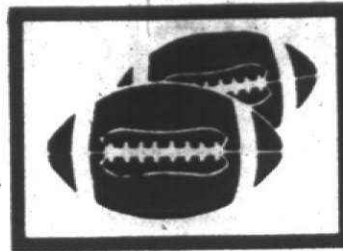
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# Sports

Dan O'Meara, Brad Emons editors/591-2312



Monday, October 23, 1989 O&E

(P.C)1C

## Chiefs move closer to division crown

By Dan O'Meara  
staff writer

After seeing his team's two leading scorers foul out, Plymouth Canton coach Bob Blohm certainly hoped to avoid another overtime game with Walled Lake Western.

Canton managed to hold off the host Warriors and virtually clinch its fifth straight Western Division championship in girls basketball Thursday night, 46-39.

The Chiefs, 7-0 in the division and 12-2 overall, have a two-game lead over Livonia Franklin with three games remaining and a three-game margin over Western, 4-3 and 8-6.

Canton, the defending Western Lakes Activities Association champ, plays Northville and Farmington Hills Harrison this week and, realistically, should clinch the title before it meets Franklin again on Tuesday, Oct. 31.

"This was a challenge week for us, and we accepted it," Blohm said. "We came in here after an emotional game with a big rival (Plymouth Salem) and got it done."

"NOT EVERY game is going to be picture per-

### basketball

fect, but if the kids are working hard that's all you can ask," he added.

The main reason Canton didn't handle the Warriors with textbook precision was due largely to its precarious foul situation, which saw center Susan Ferko depart with 3:15 to play and forward Stacey Thompson a minute later.

Ferko, who still scored a game-high 15 points, also missed most of the third quarter after picking up her fourth foul with 6½ minutes left in it.

That was an invitation for Western to make a comeback as it did on Sept. 26 when it lost 53-49 in overtime after trailing by 16 points early in the game.

Ferko had 30 points in that game and Thompson 17, accounting for all but six of the team total. If Western coach Bill St. John had known Ferko would get half that number Thursday, he undoubtedly would have predicted a victory for the Warriors.

"The other kids hurt us tonight," St. John said. "Our goal was to hold Ferko and Thompson under their averages and rebound when they missed, but they had a lot of balance tonight."

THOMPSON HAD 10 points, but Jennie Clark (7) and Mary Barna (6) combined for an additional 13 and Christyn Halliday and Jenny Russell chipped in four apiece.

Holly Miller and April Blanton led the Warriors with 11 and 10 points, respectively. Laura Call added seven and Marsha Kozmatka five.

Canton had a 23-15 lead when Ferko sat down in the third period, but her teammates managed to extend the margin to 31-19 before Western scored the last seven points of the quarter.

"When Ferko went out, we wanted to pick them up full court," St. John said, adding it was too difficult to play that aggressively and try to stop Ferko 1-on-1 at the other end. "When she went out, we picked up the tempo, but their kids held on."

Please turn to Page 3

## Salem preps for showdown

Plymouth Salem picked up momentum Thursday as it heads toward a girls basketball showdown with division-leading North Farmington.

The Rocks smashed visiting Walled Lake Central 45-30 to remain one game behind North in the Lakes Division.

The Raiders, who won the first meeting 31-20, are 7-0 after beating Livonia Stevenson 41-36. The rematch will be played Tuesday at North Farmington.

Salem is 6-1 in the division and 7-7 overall. The Vikings slipped to 2-5 and 4-10.

Senior center Wendy Bailey led the Rocks with a game-high 18 points coming off the bench.

Freshman forward Yolanda Jackson added nine points and 10 rebounds for the winners. Maria Michela led Central with 11 points.

The Rocks, who started three sophomores and two freshmen, converted 11 of 22 free throws, the Vikings eight of 16.

## Chiefs 7-1 after beating Raiders

By Dan O'Meara  
staff writer

North Farmington was playing for pride, but Plymouth Canton had something more tangible riding on the outcome of Saturday's football game.

The Chiefs are in the running for their first-ever appearance in post-season play, and they kept those hopes afloat with a 20-13 victory at North.

Canton plays arch-rival Plymouth Salem in the season finale Friday night, and the winner most likely will qualify for the Class A playoffs the following week. Both are 7-1.

"What more could you want in a game?" Canton coach Bob Khoenle said. "It's all on the table. Who's going to get it?"

Khoenle added that the Chiefs will have to play better than they did Saturday when their errors — both teams had 80 yards in penalties — contributed to North's only scoring drive and hurt their offensive effort.

THE RAIDERS, 5-3, made their share of mistakes, too, and Canton turned one of three North fumbles into the game-winning touchdown early in the fourth quarter.

North, leading 10-7, had the ball at its 20-yard line after Canton's Mike Krejcar missed a potential game-tying field goal from 31 yards.

Quarterback Eric Dettler dropped to pass but had the ball knocked loose by Canton linebacker Corey Johnson, who was rushing from the blind side. The ball fell into the arms of Brian Bartlett, the front-side end, who carried it to the 4.

Jason Riggs scored two plays later on a 3-yard run to make it 14-10 with Krejcar's extra-point kick.

"I had TD on my mind," Bartlett said. "I thought the 5-yard line was the goal line. I just had to get the ball in."

"We got some big breaks, but that's all part of the game," Khoenle said. "They made 'em and we took advantage of them. I thought we came out awful flat today, but we hung in there."

THE CHIEFS stopped a North drive on its next possession and forced the Raiders to settle for a Mike Cowen field goal for the second

### football

time. Cowen, who booted a 31-yarder in the first half for North's first points, connected from 34 yards to bring the Raiders within 14-13.

Canton, however, responded with a victory-clinching drive, which was greatly helped by a North face-mask penalty. The Chiefs had already marched 46 yards when the infraction put the ball on the Raider 19.

On first down, fullback Chris James dashed up the middle for his second TD run, the Chiefs going up 20-13 with 4:02 remaining after Karl Wukie's conversion pass was deflected.

"We didn't play very good defense today for some reason," North coach Jim O'Leary said. "We gave up some big plays that we haven't all year."

"The first (Canton) TD was basically a dive play, and the linebacker didn't get there to cover it."

The second time Canton had the ball — again on first down — James burst through the middle for a 63-yard run and a 7-0 lead.

THE TEAMS exchanged five punts and managed one first down between them before the Raiders scored their only TD just before half-time.

North started at the Canton 35 following a late hit on the punt, and two offside penalties also helped. Dettler, making his first start at quarterback, scored with 41 seconds left on a 1-yard sneak.

O'Leary decided Dettler, who had never played football until this year but is the better passer, was ready to play quarterback and moved Jon Kraus, a hard-nosed runner, to tailback.

Dettler was 4-of-12 passing for 90 yards, and Kraus carried the ball 28 times for 90 yards.

"I think it was the right decision," O'Leary said. "Jon was in the unfortunate situation of fumbling a couple times, but he still ran the ball well."

For the Chiefs, James rushed 10 times for 93 yards and Riggs added 58. Wukie was 0-of-5 passing.

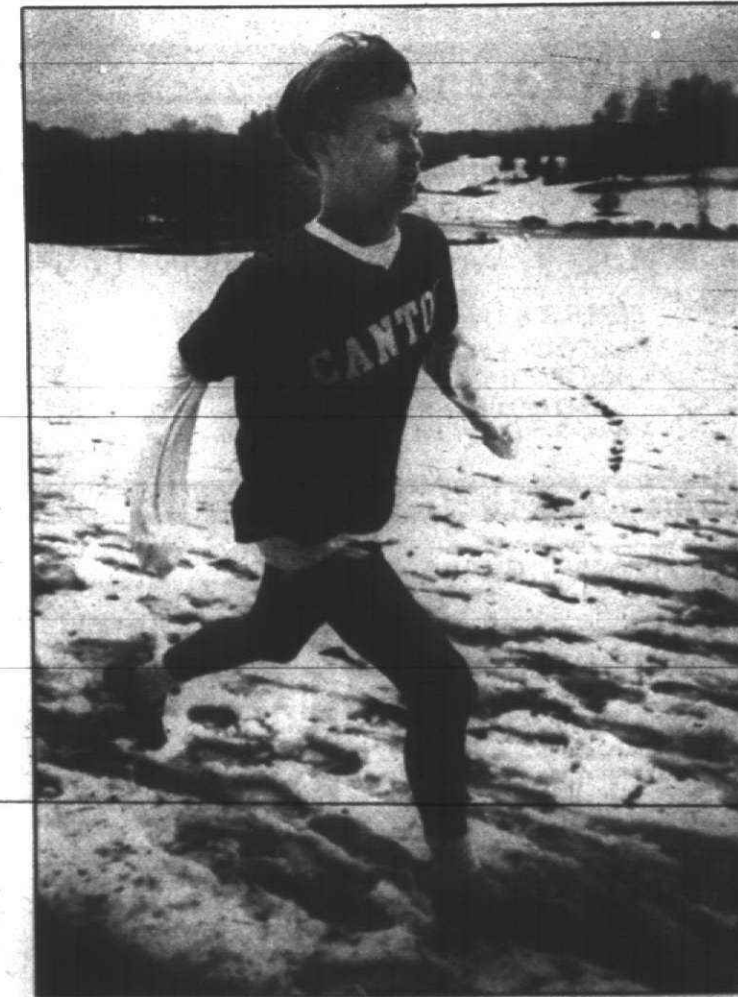


BILL BRESLER/staff photographer

Members of the Plymouth Canton girls cross country team keep moving about in an attempt to stay warm prior to the start of Thursday's race at Cass Benton. The Chiefs battled a 38-degree

temperature and a course covered with snow, but the hardship had its reward as Canton won its fourth straight Western Division title.

## CEP harriers claim titles



BILL BRESLER/staff photographer

Matt Hall, in a meet he'll remember as one of the more unusual ones during his prep career, cuts a path through a snow-covered course.

Thursday was a grand day for the Centennial Educational Park cross country teams.

The boys and girls teams from Plymouth Canton and the Plymouth Salem boys squad captured division championships.

Furthermore, the Canton teams completed unbeaten, 6-0 dual-meet seasons, and Salem's only loss during a 5-1 campaign was to the Chiefs.

All three teams concluded the division races with perfect, 15-0 victories and ended up 5-0 in the division. Canton took forfeit wins from Farmington Hills Harrison, and the Rocks slammed host Westland John Glenn.

The Canton girls, who won their fourth straight Western Division crown, were led by senior Lori Penland, who was first with a 23:10 time at Cass Benton Park.

"IT'S ALWAYS our No. 1 goal to win the dual-meet championship," Canton girls coach George Przygodski said, "and I'm proud of this group of seniors, that they were able to keep up the tradition of the program."

The Chiefs and the Salem boys, who ran at Central City Park in Westland, had to contend with cold weather and sloppy course conditions due to Thursday's snowfall.

"The course was in terrible condition, being covered with snow and mud," Przygodski said. "There was no traction; everyone was sliding around."

Following Penland, the order of finish for the Canton girls was Kim Rice (23:18), Amy Smith (24:00), Anne Dibble (24:09), Marisa Dersey (24:10), Carolyn Way (24:10) and Kim Gudeth (24:12). Harrison didn't have any runners.

The Canton boys put seven runners across before anyone finished for the Hawks.

Mike Ream won the race in 17:45 and the top seven included teammates Matt Hall (17:57), Matt Boland (18:03), Jason Napolitano (18:25), Chris Nelson (18:32), Jim Carnes (18:35) and Dave Maasberg (19:00). Harrison's Mike Davis was eighth (19:22).

THE SALEM boys did much the same, taking the first eight places. Dave Hamway paced the Rocks with a winning time of 17:42 and was followed by John Thomas (17:50), Brian Uryga (18:01), Mike Patterson (18:12), Samir Bhavsar (18:16), Andy Hellmers (18:20), Steve Boudreau (18:23) and Todd Cimo (18:33). Glenn's Jason Nowicki was ninth (19:30).

All three teams will contend for Western Lakes Activities Association championships Wednesday in the annual league meets, beginning at 4 p.m. at Cass Benton.

The Canton boys rate as the favorite based on their first-place showings at the Schoolcraft and Redford Union Invitionals and dual-meet win over Salem. The Rocks were runners-up in both invitionals.

The Canton girls are two-time defending WLAA champs, but state-ranked Farmington will give the Chiefs a serious challenge for the 1989 title.

"We're going to show up," Przygodski said. "Farmington is the favorite right now, but we're running pretty well. If they want to win it, they'll have to take it away from us."

## Rocks rebound with 35-8 win

By Dan O'Meara  
staff writer

The question Friday night was not whether Plymouth Salem was a better football team than Northville.

That much was assumed since the Rocks, with a superior record, had already beaten Northville 14-0 earlier in the season. The real question concerned Salem's resiliency in the wake of its last-second loss to Westland John Glenn the previous week.

The Rocks responded in the affirmative — on both counts, for that matter — as they pounded the Mustangs 35-8 at Centennial Educational Park and moved to 7-1 on the year.

"We talked about that all week," Salem tri-captain and center Casey Nichols said. "We wanted to avenge that loss, and we have a very good chance of going to state if we win our last two games. We knew what had to be done; that's all there is to it."

Nichols and linebackers Steve and Brian Burlison admitted the Rocks didn't have quite the same intensity as they did for the Glenn game, but Salem certainly had enough to do the job.

"THAT WASN'T hard at all," said Nichols of the team's ability to get up emotionally to play the 2-6 Mustangs. "We call it 'Taking care of business.'"

"We didn't have as much (intensity), but we came out ready to play," Steve Burlison said.

Please turn to Page 3



# Division headed for draw

Any drama associated with the race for the Western Division swim title in the Western Lakes Activities Association has already dried up — and two dual meets still remain.

Seems the two-tiered division — half the teams are powerful, the rest are lacking — had the toughest of the dual meets scheduled for the first half of the season.

And since the three top teams — Plymouth Canton, Northville and Livonia Churchill — have already swum each other, with each recording a win and a loss, little more can be determined until the WLAAs finals next month.

"What's that old saying?" asked Canton coach Hooker Wellman. "A tie is like kissing your sister." This is worse than that. This is like kissing your sister and a few of your cousins.

Wellman wasn't happy — can you tell? — with Canton's 50-33 loss at Northville Thursday. The defeat left Canton, Northville and Churchill with 2-1 division marks. And since all three have only meets against the weakest of the division's teams remaining, it is almost certain they will finish their dual seasons tied and as co-champs.

## swimming

"I FIGURED we'd get beat," Wellman said of Thursday's meet at Northville. "We're a depth team and they have that five-lane pool (instead of six)."

"We're all 2-1 now. We'll finish in a three-way tie."

Which will give the Chiefs their first division title in girls swimming of any proportion since '84. All Canton must do to defeat Livonia Franklin and Farmington Harrison.

AGAINST NORTHVILLE, only two Chiefs won events. Nicole Drake excelled with victories in the 200-yard (2:01.62) and 500-yard (5:18.50) freestyle, and Cassie Cummins captured the 100 backstroke (1:05.69).

Finishing second for the Chiefs were Pam Pritchard in the 50 free (28.89), Becky Holsington

in diving (1:05.05 points), Kelly Rische in the 100 free (58.48), Cummins, Val Gidhaus, Chris Lang and Jennifer Cooper in the 200 medley relay (2:02.71), and Rische, Janet Roberts, Lang and Drake in the 400 free relay (3:56.56).

Canton is 6-2 overall.

PLYMOUTH SALEM was overmatched in its dual meet with WLAAs Lakes Division rival North Farmington, ranked third in Class A by the girls swim coaches association, losing 102-70 at Salem.

The Rocks, now 3-4 in duals, had just two first-place finishes. Jennifer Exzo won the diving (199.60 points) and Cheryl Vincent was best in the 100-yard backstroke (1:05.24).

Salem's team of Vincent, Kristen Stackpole, Andrea Alex and Candi Bosse finished second in the 200 medley relay in 1:57.90, a new Salem team record and a state qualifying cut.

North, 6-0 in dual meets, had three double-winners: Karrie Kranz in the 100 (55.96) and 200 (2:01.03) free; Kerry Doran in the 200 individual medley (2:17.89); and Val free (5:27.77); and Christie Duthie in the 50 free (25.84) and 100 butterfly (1:01.45).

# Livonia schools settle for co-title

By Brad Emmons  
Staff writer

Inscribed on the plate of the 1989 Western Lakes Activities Association boys soccer championship trophy will be two names.

Churchill, the state's No. 1 ranked team in Class A and the WLAAs' Western Division champ, settled for a 1-1 tie Wednesday night with Livonia rival and Lakes Division champ Stevenson.

The match, playing under brutally cold and windy conditions, ended after 80 minutes of regulation play. WLAAs rules stipulated there would be no overtime and no shootout to break the tie, so the teams left the field as co-champions.

Stevenson, the defending state Class A champs, finished with a 11-2 overall record.

Churchill, which allowed its first goal since Labor Day weekend in the Centerville, Ohio Tournament, ended the regular season at 13-0-1.

"We feel like a co-champ," said Stevenson coach Pete Scerri. "I'm proud of this team. This is a feat for us because we scored a goal and tied the No. 1 team."

CHURCHILL'S JOHN NEFF left the field of overtime, but not a shootout.

League coaches changed the ground rules on tiebreakers after a recent WLAAs girls championship game between Churchill and Plymouth Salem was determined by a shootout.

"This was decided two years ago at the league meeting because of the shootout," Neff said. "But it doesn't make sense. Every league game, in-

## Salem, Canton to play again in district today

For the second time in less than a week, the Plymouth Salem and Plymouth Canton soccer teams will oppose each other, but the second meeting today is certainly of more importance.

The teams play at 7 p.m. in the first round of the Class A district tournament at Centennial Educational Park.

The winner faces the Brighton-South Lyon survivor in the semifinals at 4:30 p.m. Wednesday on the opponent's field. The championship game will be played at 11 a.m. Saturday at Ypsilanti High School.

"We're not taking them lightly," Salem coach Ken Johnson said. The Rocks have beaten Canton twice this year, including a 4-1 victory Wednesday in the Western Lakes Activities Association crossover game.

"We are going to give it everything. It's tough being so close in distance. A lot of the players know each other and want to do well."

Salem finished the regular season 13-3-1 after Jeff Gold scored twice to help beat the Chiefs last week. Gold now has a team-leading 22 goals for the season.

Andy Cosenza and Matt Gold scored the other goals. Cosenza also had two assists. Matt Gold one.

Canton takes a 5-9-1 record into today's game.

cluding this one, should count toward the overall record and then the champion should be declared. But that's the reality of the league setup, and we'll have to live with the rules."

Neff's team already had one victory logged against the Spartans, but it had no bearing on the division standings because it was a crossover.

Stevenson played the second meeting like it meant everything and more.

The Spartans took a 1-0 lead with 9:41 left in the first half when Brian Mitchell knocked through a loose ball off a restart. (Greg Smith drew the assist.)

# Madonna wins marathon match

The action and performance equaled the importance of Thursday's NIAA District 33 volleyball match between Madonna College and Aquinas College. So did the time span — three hours — needed for the Fighting Crusaders to subdue Aquinas 15-9, 15-13, 15-13, 15-17, 15-10, at Madonna.

The victory clinched second place in the district for Madonna (23-10 overall) with a 7-1 mark. Northwood Institute repeats as district champ at 8-1; Aquinas is 6-2 in the district, 18-6 overall.

The attacking of Tomia Smith (from Walled Lake Central) and Stacy Girard (Redford/Livonia Ladywood), both freshmen, and Kristy McFadden (Redford Bishop Borgess), a sophomore, triggered the Madonna triumph. Smith established a Crusader team record for kills in a match by collecting 34; Girard had a personal best of 29, and McFadden chipped in with 16.

"It was definitely the best of the

## Schoolcraft sports

year for us," said Madonna coach Jerry Abraham. "It was an outstanding effort. Aquinas played great defense — it was just a super game."

"We hung in real tight as a group. Every time we needed a big hit, we got one. Our passing and defense were exceptional."

Lynn Bernwanger, a freshman setter (Walled Lake Central), ran the 5-1 offense superbly, said Abraham, and sophomore Lisa Dreske and freshman Ann DiMambro, Melissa Mars (all from Borgess) and Maria Wordhouse (Plymouth Salem) sparked the defense. Wordhouse had five solo blocks for kills.

Madonna hosts St. Clair College of Windsor tonight, then travels to Alma College Tuesday.

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## swimming

The Plymouth-Canton Crusaders defeated the Chelsea Aquatics Club 501-224 in their latest swimming dual meet. The Crusaders are 2-0 this season.

### 8-UNDER BOYS

100-yard medley relay: 1. Kevin Crabb, Matt Casillas, Scott Mincher, Matt Mestrovich, 1:30.65; 2. Todd Jones, Tim Niemiec, John Rieger, Matt Serra, 1:46.39; 4. A.J. Malon, Dan Jones, J.T. Peace, Chris Jones, 2:09.13.

25 freestyle: 1. Matt Casillas, 18.24; 2. Kevin Crabb, 18.49; 3. Matt Mestrovich, 19.04; 4. John Rieger, 23.93.

25 breaststroke: 1. Matt Casillas, 23.97; 2. Tim Niemiec, 23.74; 4. Scott Mincher, 25.17.

100 freestyle relay: 1. Scott Mincher, Kevin Crabb, Tim Niemiec, Matt Mestrovich, 1:19.41; 3. Matt Serra, Stephen Graham, Dan Quinn, Blake Bernstein, 1:56.07; 4. Chris Jones, Dan Jones, Andrew Bracht, Todd Bonner, 1:59.82.

### 8-UNDER GIRLS

100 medley relay: Allison Bracht, Lindsey Root, Tricia Kelley, Julie Shah, 2:12.21.

25 freestyle: 1. Tricia Kelley, 20.38; 6. Allison Bracht, 27.15; 7. Lindsey Root, 30.36; 8. Julie Shah, 35.03.

25 breaststroke: 1. Tricia Kelley, 29.25; 3. Julie Shah, 33.04; 4. Lindsey Root, 33.34; 6. Allison Bracht, 35.98.

### 9-10 BOYS

200 medley relay: 1. Robbie Frayer, Scott Belsie, Chris Frayer, Kyle Petroskey, 2:49.10; 2. Jim McLoughlin, Northwood, Ryan Dahman, Brian Williams, 3:19.86.

50 freestyle: 1. Robert Frayer, 36.13; 2. Brian Williams, 39.42; 3. Jim McLoughlin, 39.81; 5. Joshua Filaster, 43.22.

50 breaststroke: 1. Kyle Petroskey, 44.01; 2. Scott Belsie, 45.71; 3. Northwood, 51.34; 4. Jeff Lundberg, 51.59.

200 freestyle relay: 1. Kyle Petroskey, Robert Frayer, Scott Belsie, Chris Frayer, 2:31.23; 2. Jim McLoughlin, Eric Larsen, Brian Williams, Joshua Filaster, 2:50.77.

### 9-10 GIRLS

200 medley relay: 1. Yvonne Lynn, Amy Sonnanstine, Angela Frost, Julie Knecht, 2:51.99; 3. Jenny Johnson, Angela Lebon, Rebecca McKullen, Kelly Zink, 3:34.36.

50 freestyle: 2. Angela Frost, 36.65; 3. Julie Knecht, 38.97; 5. Megan McHenry, 44.85; 6. Rebecca McKullen, 45.06.

50 breaststroke: 2. Amy Sonnanstine, 47.76; 3. Yvonne Lynn, 48.21; 4. Kim Crabb, 52.67; 5. Kate Bonner, 54.51.

### 11-12 BOYS

200 medley relay: 1. Tim Nixon, Chris Lynn, Matt Erickson, Rex Umney, 2:11.36.

50 freestyle: 1. Matt Erickson, 26.59; 2. Chris Lynn, 31.19; 3. Aaron Berlin, 31.34; 4. Rex Umney, 31.66.

100 breaststroke: 1. Matt Erickson, 1:16.38; 2. Chris Lynn, 1:24.20; 3. Ryan Petroskey, 1:30.96; 5. Tim Nixon, 1:37.84.

400 freestyle relay: 1. Aaron Berlin, Brian McMullen, Ryan Petroskey, Rex Umney, 4:55.89.

### 13-14 GIRLS

200 medley relay: 1. Kathryn Yack, Lori Kelley, Beth Berger, Mandi Rask, 2:27.65.

50 freestyle: 1. Mandi Rask, 29.24; 2. Beth Berger, 30.88; 3. Kathryn Yack, 32.53; 4. Lori Kelley, 32.93.

100 breaststroke: 1. Beth Berger, 1:26.18; 2. Kate Wischokke, 1:31.16; 3. Mandi Rask, 1:31.50; 4. Lori Kelley, 1:31.61.

400 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

1000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

1500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

2000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

2500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

3000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

3500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

4000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

4500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

5000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

5500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

6000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

6500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

7000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

7500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

8000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

8500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

9000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

9500 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

10000 freestyle relay: 1. Sara Larson, Laura Leebow, Jennifer Warkie, Kathryn Yack, 5:11.36.

# Chiefs can clinch Tuesday

Continued from Page 1

"When you have a kid like (point guard) Jenny Russell on the floor, you're not going to make many runs at that team. She's too good."

After treading water in the third, Canton rebounded in the final but not before the Warriors made it 33-30 on baskets by Kozmatka and Blanton. Perko had seven points in the fourth quarter before fouling out.

THE CHIEFS led 44-34 when Thompson left the game. But, after free throws by Miller and Blanton pulled Western within eight, Canton missed three straight 1-and-1s and five of six free throws during a 1½-minute run.

Western's own missed opportunities from the floor threw cold water on its hopes of capitalizing and making a late-minute run.

"I was real concerned (when Perko got her fourth foul), because Western has decent size and rebounding plays a big role," Blomh said. "I was not as concerned about the offense as I was the defensive rebounding. One key to our game is taking away second shots."

"Our goal with under three minutes, was to use as much time as possible," he added. "If we get a layup,

we'll take it, but otherwise we wanted to widen the floor and go to the free-throw line."

The Warriors had to wonder what might have been, too. They had a disastrous first quarter in which they made 12 turnovers and still only trailed 8-2.

Canton then stretched its lead to 17-7 on Barna's three-point play and opened up a 23-11 halftime differential.

"I DON'T understand the traveling violations," St. John said. "We haven't had those all year, but it's something you have to play over."

"We felt, if we could hold them to 46-47 points, it would be a ballgame, but a few shots we needed didn't fall and that was the difference."

Considering its foul situation, turnovers (six in the first quarter) and general mistakes, the Chiefs focused on their objective with a Bulldog-like attitude, according to Blomh.

"That's a part of the game you have to deal with, and that's a sign of a champion, I think," he said.

"It's great going into the last three games undefeated. We came in here with the idea we can put the pressure on all the teams if we get this game tonight. We were very persistent."

# Rocks roll, 35-8

Continued from Page 1

"Friday we'll have that intensity," Brian Burlison said. "We'll be sticking Friday."

The Rocks play arch-rival Plymouth Canton this week, and Salem wants to avenge last year's loss to the Chiefs. Furthermore, the winner could qualify for the state playoffs.

Salem coach Tom Moshimer and the senior trio said that possibility helped the Rocks rebound from the Glenn defeat.

"Sure it did; it did me," Moshimer said. "We don't have any (league) championship to shoot for. We may not make it, but we're going to play like hell and hope we do it."

The Rocks let everyone know they weren't about to go in the tank Friday, driving for a touchdown on their first possession and leading 21-0 at half-time. Salem didn't have to punt until 1:31 remained in the third quarter, and the score by then was 35-0.

RYAN JOHNSON scored on runs of 13 and 2 yards, and Pat Bowie's 4-yarder accounted for the first-half scoring.

Bowie, who had 139 yards on 13 carries, darted 48 yards up the middle, breaking a couple arm tackles, to score on Salem's first possession of the second half.

The game was 32 yards when Northville fumbled on its next series and Johnson rambled 32 yards after scooping up the loose ball. A hard hit by Salem's Chad Johnson caused Jamie Miller to fumble after a pass reception.

"I expected us to be flat," Moshimer said. "The kids played their hearts out every week in a row. Offensively, I thought we moved the ball real well and executed tonight."

"We were not as intense as we have been defensively, and I can understand that. You can't fly after people week after week, and we had to play two tremendous ballgames. I was just a little disappointed they moved the ball on us."

Salem, in winning seven games for the first time since 1983, had 246 rushing yards and a 254-230 advantage in total yardage.

Rob Kowalski, who left the game early in the third quarter after being sacked and suffering a bruised shoulder, was 1-of-3 passing. Steve Burlison rushed for 52 yards, Kowalski 45 and Ryan Johnson 30. Scott Rodgers kicked five extra points for the Rocks.

Lessons in Isshinryu Karate are being offered by the Canton Parks and Recreation Department for \$35 per person for the 10-week session.

Instructor Sam Santilli, a sixth-degree black belt, will give lessons in the Isshinryu style of karate for all levels and ages. The classes will be taught on Mondays and Thursdays at 7:30 p.m.

Call 597-5110 for information. Students must register in person at the recreation center. Registration is on a continuous basis.

SOCCER TRYOUTS

The 1974 Canton Enforcers boys soccer team of the Little Caesars Soccer League will conduct tryouts for the spring season on Saturday, Oct. 28, from 11 a.m. to 1 p.m. and Sunday, Oct. 29, from noon to 2 p.m. at Canton Recreational Complex, Field No. 8. For information call Pete Rogissart at 453-0006 or Verne Kirby at 961-1972.

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# Old-Timers tourney now accepting entries

ARE YOU OLD ENOUGH to read this? The 56th annual Old-Timers tournament and party is now accepting entries. The date is Saturday, Nov. 25, at Thunderbolt Lanes in Allen Park.

This year's event will honor Hank Gniwewick, past president of the Old-Timers and longtime all-star bowler. He is currently the owner of a bowling and trophy shop in Dearborn.

The tournament will be comprised of two squads, with one playing at 10 a.m. and the other at 1 p.m. There will be a buffet following each round of competition.

The eligibility for this event is based on age, with the minimum being 50. You must have 25 years of bowling activity. A group of 40-49 can join the tournament, provided they have been active in bowling for 15 years.

The divisions will be broken down as follows: 40-49; 50-59; 60-64; 65-69; 70-74; 75-79 and 80 and older.

There will be awards given to the first three places in each age group. The overall champion must be at least 50 years old.

The deadline for entries is Nov. 17. If the bowling forms are not available at your bowling center then you can write: John Chmelko, 2530 Van Dyke, Centerline, MI 48015. He can also be reached by telephone at 756-3240 or 755-3838.

Phil Hale's 670 series, which included a 267 game, made him the toast of the Senior House League at Bel Air Lanes in Farmington. Fred Vitali rolled a 667 set, Daryl Rollins a 665 set and 257 game, Ted Goldberg a 664, Jerry Lash a 656, Neil Beckman a 254 game and Howie Leschman a 248.

Would you believe a 9-year-old bowled a 257 game? His name is Charlie Thompson and he is a member of the SASF Youth League at Drakebriar Lanes in Farmington Hills. Also in the SASF Youth League: Bob Banks, 18, ran up a 757 series, with scores of 266-227-267. Marc Abdilla rolled a 272 game for a 721 total. Anthony Murphy was right up with the leaders, as well, rolling a 269 game. Jill Lhamon earned herself a 244 game and her brother Robbie Lhamon rolled a 235.

In the Monday Nite Lady Rebels League, Beverly Thomas shot a 289 game, as she concluded with a 649 series.

The Michigan Majors (MJMA) Tournament was held in Three Rivers, Mich., last weekend. Rob McDaniel, of Farmington Hills, rolled the top game

10-pin alley

AI Harrison

by shooting a perfect 300.



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# STREET SCENE

Inside **S<sup>2</sup>**

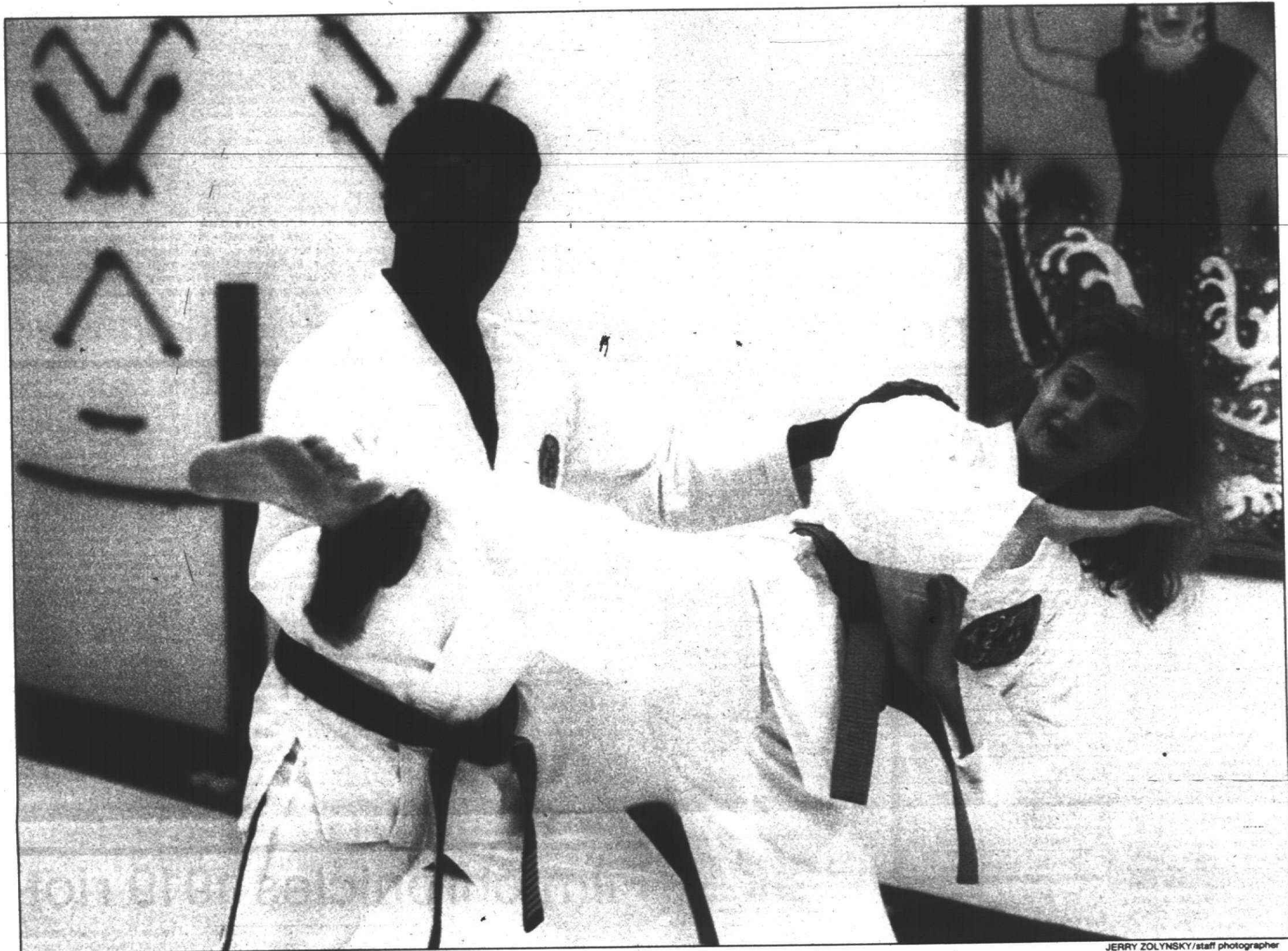
## Rise and shine

How can a person be cheerful at four in the morning? It's hard to say, but somehow Colleen Bucar manages to be. The Bloomfield Hills resident is making a name for herself at WKQI radio where she's the public affairs director. And despite her success, she admits there's really nothing all that glamorous about broadcast news. See Page 6D.

The Observer & Eccentric Newspapers

Monday, October 23, 1989 O&E

★1D



JERRY ZOLYNSKY/staff photographer

Sensei Willie Adams of the Southfield Martial Arts Institute shows Sue Stephenson of Southfield how to do a karate kick.

By Pat Schutte  
special writer

## 'They call me Willie'

Detroit has a reputation as a pretty tough city. And this weekend, it's a safe bet that it will be the toughest in the world.

The 1989 North American Karate Championships will be at Cobo Arena Saturday and the baddest dude in the city will be there. Is he a 6-8, 300-pound Joe Palooka? Naw, just 5-7, 160-pound Willie Adams.

Adams, you see, is an eighth degree black belt, chief instructor at the Southfield Martial Arts Institute and Tournament chairman of this weekend's contest.

Adams has mastered the control over his mind and body to a point that borders on something supernatural. And the key to his mastery is just that . . . "key power."

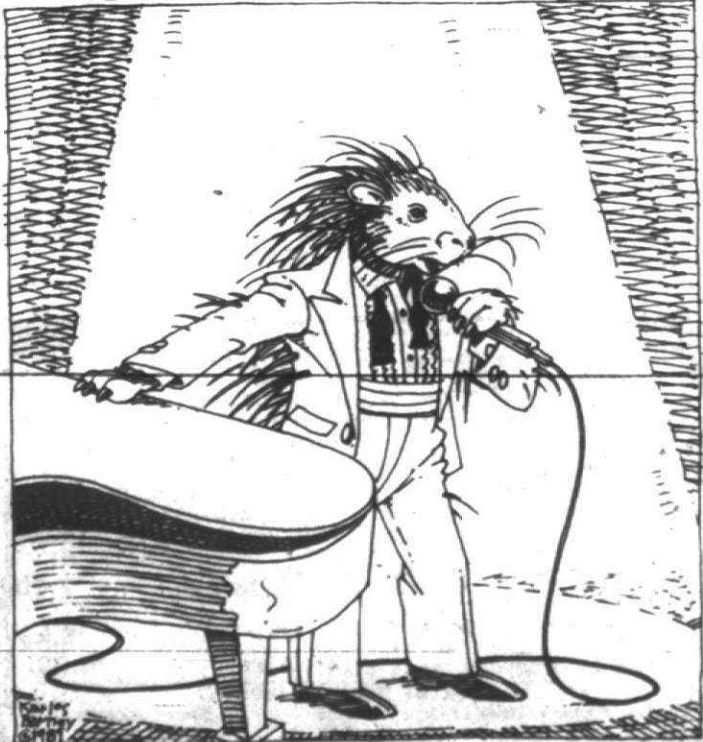
"Key power comes from deep inside," said Adams, who has been practicing the Isshin-Ryu style of karate for some 26 years. "It is the ability to ignite your adrenalin resources when you need to . . . It's stronger than anything in this world."

It's also mysterious.

Please turn to Page 6

## Warp Factor

Karlos Barney



"Love is a many splintered thing..."

## A bit of Paradise in the U.P.

By Iris Sanderson Jones  
contributing travel editor

I am sitting at breakfast at the Little Falls Restaurant, looking down the road into Paradise. The only time I ever hear of this little town is when a television weather-caster gets bored on a cold, cold winter's night and says "and it's cold in Paradise today . . ."

Paradise is in the eastern Upper Peninsula 12 miles south of Whitefish Point, the last finger of land that guards the bay north of the Soo Locks. Pass it and you're in the open waters of Lake Superior.

The town is only a block or two long on M 123, starting here at the Cedar Lodge, run by Jim and Shirley Stable, at the south end of town, and wandering past rustic gift shops, restaurants, grocery stores and bait and tackle shops to Curley's Motel, run by Bill Ferguson at the other end of town.

Bill serves the area's biggest and best pasties at T.J.'s Restaurant across the street in what still looks like an A and W root beer place.

Paradise is a popular little tourist town summer and winter, but it



MICKY JONES

There are plenty of riverside trails at Tahquamenon State Park near Paradise. And it's a wonderful five-minute drive by car from the Upper to the Lower Falls.

seems to be the snowmobile capital of the world from New Year's Day through March. They get 400 inches of snow here in this corner of land warmed on three sides by the lake and they are totally surround-

ed by state and national forests, so it's a winter heaven for snowmobilers.

Jim Stable tells me that the Paradise Chamber of Commerce groomed the first snowmobile

trails in Michigan in the early 1970s. Whitefish Township now has 250 miles of the most lovingly groomed cross-country ski trails in the UP and keeps three snow-grooming machines working full time in season.

SNOWMOBILERS are so welcome here that they ride right on the roads along with the cars. They are so plentiful that they fill rooms as far away as St. Ignace, so reserve early.

If you drive or snowmobile through the Paradise area you could easily believe that there is nothing here except a wondrous spread of treed wilderness, but this was a very busy place a century ago and the whole history of the Great Lakes is tucked away among these forests and waterways.

French explorers Radisson and Grosseilliers spent 18 months in the Great Lakes area in the 17th century and in 1680 took 60 canoes full of fur pelts back to Montreal, many of them beaver skins from what is now Whitefish Township.

Please turn to Page 4



## MOVING PICTURES



Paul Newman stars as Gen. Leslie Groves, Dwight Schultz as J. Robert Oppenheimer, commander of the Manhattan Project, and project director, in "Fat Man and Little Boy."

## 'Anatomy': College life that's slow and bland

Strangely enough, "Gross Anatomy" (C-, PG-13, 106 minutes), a film about first-year medical students, isn't all macabre. That's rather surprising these days, when filmmakers seem to be intent on gross images and gross dollars.

One expects such a film to be filled with grisly black humor — at least in today's market. But "Gross Anatomy" is quite bland and, for a romantic comedy, rather slow. The film centers on five diverse, unlikely lab partners, freshmen at Chandler University's College of Medicine — Joe Slovik (Matthew Modine), the hot-shot son of a fisherman, Laurie Rorbach (Daphne Zimig), the demure, intense student who wants to be a surgeon like her mother, the stressed-out David Schreiner (Todd Field), the very smoochy Miles Reed (John Scott Clough), and Kim McCauley (Alice Carter), an Oriental woman whose husband just wants her to have lots of kids.

In an overwhelming, overburdened way, "Gross Anatomy" is their major trauma. By working together, they survive and achieve. But it didn't seem as hard as they said it was.

Their instructors are Dr. Rachael Woodruff (Christine Lahti) and Dr. Banumbra (Zakes Mokae). Lahti's fine acting talent is lost in a poorly conceived and weakly directed characterization, while Mokae looks slightly guilty, as if he were a referee from a zombie movie caught with all those cadavers. (He was in "The Serpent and the Rainbow.")

DESPITE PR protests to the contrary, the model cadavers looked like the plastic from which they were constructed and had as much impact as any other non-biodegradable debris.

The pregnant Kim wears a respirator mask sometimes. Does this mean formaldehyde odors are only occasionally dangerous to her fetus? The intermittent use of surgical gloves during dissecting procedures also strikes a discordant note. It may be all very authentic, but it doesn't matter. How it looks is the main consideration in movies and none of this seems right.

Audiences need not worry if the slow pace and lack of tension calls for a nap. "Gross Anatomy" plods along intermittently, so little is missed when the eyes close. Most of the characters will be in the same position when the eyes open.

Characterizations are well-drawn initially but their potential is frittered away and tense interaction never materializes. — Inconsiderable part because of excessively long takes. Not too much happens a lot of the time. That just isn't exciting.

Like a TV soap opera, in case you miss an episode, you won't feel left out. Whether mooning over each other, their cadaver or their medical ethics, these five students flunk out of the School of Dynamic Behavior.

"NECK OF KIN" (C-, R) sounds like a film about people whom one is relieved to discover are not related. Patrick Swayze continues to build



the movies

Dan Greenberg

### Grading the movies

A+	Top marks - sure to please
A	Close behind - excellent
A-	Still in running for top honors
B+	Pretty good stuff, not perfect
B	Good
B-	Good but notable deficiencies
C+	Just a cut above average
C	Mediocre
C-	Not so hot and slipping fast
D	The very best of the poor stuff
D-	It doesn't get much worse
F	Truly awful
Z	Reserved for the colossally bad
*	No advanced screening

his reputation for violent movies. This time he's a down-home country boy who comes to the big city (Chicago) to avenge his younger brother's death.

"Fat Man and Little Boy" (A-, PG-13, 120 minutes) is a well-crafted, superbly acted film. It is one that makes you think and question the big picture.

The movie chronicles the development of the atomic bomb and raises overwhelming issues — and it doesn't stop there. "Fat Man and Little Boy" — the nicknames for the two bombs dropped on Japan — also tells the personal stories of the men who developed "the gadget."

Paul Newman as General Leslie "Dick" Groves is nearly flawless in his performance. Groves, the man in charge of the Los Alamos project, was so far out on a limb, there was barely a twig to support him as World War II wound down. Yet he had to maintain a confident, demanding demeanor toward the scientists, particularly their leader, Dr. J. Robert Oppenheimer, portrayed impeccably by Dwight Schultz.

Despite long-standing communist sympathies, Oppenheimer was a very American American. The clash of wills between Groves and Oppenheimer as the project draws to a close amidst a developing crisis of conscience among the scientists creates a tense drama.

THE FILM is narrated by Michael Merriman (John Cusack), a young scientist whose daily journal narrates and comments on the action, and in so doing very pointedly keeps "Fat Man and Little Boy" from becoming just another political soap box on the horrors of atomic warfare.

"NECK OF KIN" (C-, R) sounds like a film about people whom one is relieved to discover are not related. Patrick Swayze continues to build

Michelle Pfeiffer and Jeff Bridges star in "The Fabulous Baker Boys."

## ALTERNATIVE VIEWING

## 'Sorceress' conjures boredom

By John Monaghan  
special writer

He's the son of a wealthy count, pledged to the lonely life of a Dominican friar. He roams the countryside, weighed down by a heavy conscience, hunting for heretics in the name of the Lord.

She's a beautiful herbal healer leading a simple, fulfilling life in the woods. The good friar, however, accuses her of devilish witchcraft and insists that she be burned at the stake.

A film chronicling this meeting could have been powerful stuff. But in the French-made "Sorceress" — playing this weekend at the downtown Tele-Arts Theatre — it's handled in the clumsiest way possible.

"Sorceress" started with good intentions. First-time screenwriter Pamela Berger, an art history professor at Boston College, has long been fascinated with the Middle Ages. She based her story on the writings of Etienne de Bourbon, a

13th Century country friar who kept vivid accounts of his travels.

ONE of the more unusual passages concerns a dog cult begun by superstitious villagers. The film's opening scene shows a greyhound mistakenly killed after saving an infant from a poisonous snake. The villagers bury the dog in sacred ground and worship him as a saint.

This infuriates Bourbon, who arrives in the tiny village preaching a pious brand of fire and brimstone. He's too blind to see that the locals' real problem doesn't include the dog saint or Elda the healer, but the sadistic landowner who constantly taxes and preys upon them.

"Sorceress" is directed by Suzanne Schiffman, a longtime collaborator of Francois Truffaut. It's easy to see the similarities between this and the late director's work, especially in the simplicity of her images.

Unfortunately, the effect here is something less than poetic and certainly more trudging and dragging

than Dungeons and Dragons. The actor who plays Bourbon may look a little like Gerard Depardieu, but he's as wooden as the cross that hangs from his neck.

Remember the crazed heretic hunters in Ken Russell's "The Devils" or the emotion of Carl Dreyer's "Passion of Joan of Arc"? You'll find little of that here, with the saintly Elda easily resigned to her fate and Bourbon walking around in a trance.

PART of the problem may be the dubbed video version I saw. Tele-Arts owner Carl Allison assures me that the print screening this weekend will be the English language version that was shot simultaneously with the French.

Still, I can't imagine that French actors stumbling through a foreign language will help the stilted proclamations that pose as dialogue. "Sorceress" would be difficult viewing in any language.

## SCREEN SCENE

### CENTER FOR JAPANESE STUDIES

Lorch Hall, 909 Monroe, Ann Arbor. Call 764-6307 for information. (\$2.50 single, \$3.50 double feature.)

"The Life of Oharu" (Japan — 1952), 7 p.m. Oct. 27. More from Kenji Mizoguchi as part of the continuing series of rare Japanese cinema. Here, a woman undergoes a series of personal tragedies after losing her true love. With Tashiro Mifune.

CINEMA GUILD, this weekend in Lorch Hall, 909 Monroe, Ann Arbor. Call 949-0027 for information. (\$2.50 single, \$3.50 double feature.)

"Black Rain" (D-) (R) 120 minutes. Michael Keaton is a dad in the title role but Jack Nicholson's Joker is terrific.

"Dead Poets Society" (A+) (PG) 124 minutes. Robin Williams' sensitive portrait of a fine teacher is complemented by excellent young actors as his students.

"A Dry White Season" (A-) (R) 100 minutes. The worst of South African apartheid and the best of human sacrifice for brotherhood in this excellent story of one man coming to grips with government terror.

"The Fabulous Baker Boys" (R). Two brothers — Jeff and Beau Bridges — add Michelle Pfeiffer to their cocktail lounge piano playing act.

"Halloween 5" (R). Donald Pleasence and others in more of the same.

"Honey, I Shrunk the Kids" (B+) (PG) 105 minutes. It's fun, but it ain't easy to be small.

"In Country" (B+) (R) 110 minutes. Often poignant, sometimes maudlin story of a young girl searching for an image of her father, a casualty in Vietnam.

"Indiana Jones and the Last Crusade" (B+) (PG-13) 120 minutes. Good entertainment, but enough already.

"An Innocent Man" (B-) (R) 90 minutes. Tom Selleck is unjustly imprisoned and must come to grips with the vicious penitentiary world.

"Johnny Handsome" (F) (R) 90 minutes. An ugly movie that proves criminals are incapable of reforming.

"Lethal Weapon II" (B+) (R) 115 minutes. "Johnny Handsome" (F) (R) 90 minutes. Glover and Gibson do it again in high, albeit violent, style.

"Look Who's Talking" (C) (PG-13) 97 minutes. Contrived, poorly structured story of pregnant CPA (Kirstie Alley) and her search for a perfect father for her baby. Bruce Willis is the baby's voice.

"Nightmare on Elm Street" (V) (R) 97 minutes. Freddy's back.

"Parenthood" (A) (R) 120 minutes. Large, talented cast in complex but entertaining story about a family that includes Jason Roberts, Steve Martin, Tom Hule, Martha Plimpton and Diane Wiest, among others.

"Sea of Love" (C) (R) 110 minutes. Al Pacino as a burned-out detective adds nothing to the cliché nor does a very weak script.

"Sex, Lies, and Videotape" (R). Everyone's talking about this romantic comedy with James Spader.

"Sister Valentine" (A+) (R) 110 minutes. Superb, comic, romantic, lovely statement about human worth.

"Weekend at Bernie's" (C) (PG-13). A one-joke film about convincing boss of insurance company.

"When Harry Met Sally" (A+) (R) 90 minutes. Fine comic, romantic story of an unlikely couple — Billy Crystal and Meg Ryan — and well directed by Rob Reiner.

ing a Pennsylvania steel town for the last 15 years — with surreal, surprising and often profound results.

"Advise and Consent" (USA — 1962), 5 and 7 p.m. Oct. 28. Another knockout in wide screen, this from Otto Preminger about the havoc that breaks loose when the president appoints a controversial secretary of state. With Charles Laughton, Henry Fonda and Burgess Meredith.

HENRY FORD CENTENNIAL LIBRARY, 16301 Michigan Ave., Dearborn. Call 943-2380 for information. (Free)

"The Perils of Pauline" (USA — 1947), 7 p.m. Oct. 23. Entertaining look at the old days of movie serials, with Betty Hutton playing daredevil actress Pearl White.

LIVONIA MALL CINEMA, 29415 Seven Mile, Livonia. Call 476-1186 for information.

"My Fair Lady" (USA — 1964), 10 a.m. Oct. 24. Rex Harrison and Audrey Hepburn star in the film adaptation of the much loved Broadway musical. George Cukor directed.

MICHIGAN THEATRE, 16301 E. Liberty, Ann Arbor. For information, call 660-4387. (44 red star and 33.25 students and senior citizens)

"The Asphalt Jungle" (USA — 1950), 7 p.m. Oct. 25. John Huston's naturalistic thriller explores the relationship of a group of jewel thieves plotting a crime. With Sterling Hayden and an early performance by Marilyn Monroe.

Citizen Kane (USA — 1940), 9:15 p.m. Oct. 25 and 9 p.m. Oct. 26. Orson Wells was only 25 years old when he constructed this brilliant story of a powerful newspaperman, based on the gaudy life of William Randolph Hearst.

"Dead Poets Society" (USA — 1989), 7:15 p.m. Oct. 26 and 9:15 p.m. Oct. 27. Peter Weir's literate and literary story about an unconventional English teacher in a traditional New England boarding school. Seize the day.

Harold and Maude (USA — 1971), 7:30 and 1:40 p.m. Oct. 27. Bud Cort and Ruth Gordon carry on their crazy May-December romance in everyone's favorite cult film. Music by Cat Stevens.

TELE-ARTS, 1540 Woodward Ave., Detroit. Call 963-3918 for information. (\$3.50 for adults, \$2.50 students and senior citizens)

"Sorceress" (France — 1988), 5:30 and 7:30 p.m. Oct. 25-28 and 1, 5 and 7 p.m. Oct. 29. A parable set in the Middle Ages, about the clash between a dedicated heretic and a guilt-ridden friar trying to rid the countryside of such heretics.

— John Monaghan

## VIDEO VIEWING

## Film chronicles 1919 riot

By Dan Greenberg  
special writer

"The Killing Floor" (1984, mostly color, PG, 118 minutes) is an important chronicle of the black experience in America.

It's the story of Chicago's 1919 race riot and the background to those riots — racial segregation, economic deprivation and attempts to organize labor in Chicago's stock yards and meat-packing plants, the site of Upton Sinclair's "Jungle" 15 years earlier.

An expanded economy and depleted labor pools characterized the World War I home front. Big cities throughout the country desperately needed labor for the war machine.

Blacks from the south and numerous ethnic fleeing persecution and attempts to organize labor in Chicago's stock yards and meat-packing plants, the site of Upton Sinclair's "Jungle" 15 years earlier.

Based on actual events, "The Killing Floor" is a social docudrama that rises above normal expectations of that genre. It is a dramatic, compelling and highly personal look at the people behind the headlines — the people who make the news but seldom appear in it.

Hearing of good jobs and high wages, Frank Custer (Damien Leake), a southern sharecropper, leaves his wife, Mattie (Alfre Woodard), and hops a freight north with his best buddy, Thomas Joshua (Ernest Rayford).

They settle in a Chicago flophouse and look for work. The stock yards are hiring, blacks as well as whites, since labor was at a premium and getting meat to the troops fighting in Europe was the priority. Frank is hired, but Thomas is not. Finally, losing hope, Thomas joins the Army and goes off to fight in Europe.

SWIRLING IN in the background of Frank's dedication to bringing Mattie and the kids north is conflict — racial and labor. Under the leadership of famed Chicago labor leader, John Fitzpatrick (James O'Neil), union organization of blacks, Poles, Lithuanians, Germans, everyone who worked in the meat packing plants, continued until full management recognition in the '30s.

Union struggles in this period were fierce with only occasional, partial victories. During the World

War I, to keep the meat moving to the front, the U.S. Government appointed a federal judge, Samuel Alschuler (Nathan Davis), to arbitrate between union and management. This limited union victory is central to "The Killing Floor" plot.

Frank Custer is torn by his acceptance into the union by whites, particularly a German-American shop steward, Bill Bremer (Clarence Felder) who helps him become a butcher, a considerable step up from his cleaning job.

That acceptance by whites must have had a considerable psychological impact on a southern black sharecropper. But why the acceptance in a period when the north was still segregated?

Excellent acting and an intelligent script skillfully personifies the ethnic and economic conflict that tormented their lives.

"The Killing Floor" is an absorbing drama peopled by characters who incidentally represent some pretty significant times in American history.

That's the bottom line on "The Killing Floor." It's personal touch. Frank Custer is an engaging young man, someone to care about. He and the others in this film are human beings caught up in difficult times. Most of them deal with their problems with strength and courage.

Some blacks mistrusted whites, be they union or management, and were certain they were being used. Austin "Heavy" Williams (Moses Gunn) was one such individual and, of course, he was right to some considerable extent as the meat packers used black labor to break strikes.

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20 or N.Y. Strip	9.95	Hot Bread

## STREET BEATS



The Sea Monkeys emerged after an open-mike night at the Cross Street Station.

## Monkey see, Sea Monkeys do

### Area band applies laid-back approach

By Larry O'Connor  
staff writer

Formed partly through a friendship at a beer store, the Sea Monkeys are indeed a strange brew.

The lanky guitarist, bandanna on his head, strides in well-past interview time. A pack of Merit cigarettes are presented on the table as his tardy slip.

"Sorry about the late thing," said Dan Brooks, pulling up a chair. Polite to a fault, the Sea Monkeys are a three-man band that seeks neither to offend or alienate. Their music is cover-oriented with a sprinkling of originals.

The sound is guitar-driven rock'n'roll with Brooks carrying a cat-at-the-canary grin throughout the set. He's paired with lead singer Nick Jones, who approaches the microphone cautiously like it's a foe to be conquered.

"THAT'S HERE," said Brooks, putting up his hand and pointing to the lower right of his palm. Thank you for the geography lesson.

## LIVE

### THE VOLEBEATS

#### — Paycheck's Lounge Hamtramck

An older man is walking around asking anyone to dance with him. His breath smells like he gargles with garlic and rinses with water from Boston Harbor. Nary a tooth in his mouth.

His way so, even though it's the best offer we've had all night. Then a guy with a wooden box walks up and asks if we want our shoes shined. Sorry my friend, the Reeboks wouldn't look good with shoe polish on them.

Could this be a dream? I ask myself. Am I in Tupelo, Miss., instead of Hamtramck?

Look toward the door, yes, that's Gracie vigilantly guarding the entrance. And, indeed, the Diet Coke in my glass is real.

But it comes to me. Must be the band onstage blowing that cosmic

country. But not the slicked back Nashville brand where fashion is the badge.

Their music moves in perfect timing to the tumbleweed blowing in the desert. It's stark, yet a bunch of twigs whittled with a jackknife into a bouquet of roses.

Live, one the Volebeats' biggest assets is the multidimensional nature of their show. Jeff Oakes does a majority of the singing, but gives way on an occasion to Matthew Smith and Mark Niemannski. The Smith-Niemanski guitar combo adroitly switch from electric guitars to slide steel without missing a note.

Of course, there is the rhythm section of Mike Murphy on drums and Brian Oakes on stand-up bass that provides the smoke to the beat. Rebecca Kaplan puts a nice row bow on top of the package on violin, or is it a fiddle in this case?

Without a doubt, the Volebeats are not only about music — which we might say is damn fine in itself — but rather about setting a mood. The second hand on the clock moves slower, voices carry like the wind.

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## FEAR AND LOAFING

### Chariots of dogs

By Karl Nilsson  
special writer

Dare to win. Swim with the sharks. Be a peak performer. Corporate America is pouring millions into motivational books, tapes and seminars to inspire their sales staffs. Top companies are hiring everyone with Ph.D.s to eastern guru to teach up their sales teams.

Meanwhile, the greatest potential sales force in the country remains virtually untapped. Despite the heavy emphasis on self-actualization and personal growth for humans, there's yet to be a single motivational program for household pets.

Not until now, that is. Thanks to this exclusive tape offer, you can now "unleash" your dog's hidden talents.

Let's face it. Most dogs mope around the house day after day. The sad truth is they're not lazy, they're just not motivated. Using the techniques on these tapes, your dog can quickly become the most productive member of the family.

Why let Rover just lay there, consuming oxygen, when he could be out earning big bucks selling door-to-door? During his lifetime, the average dog cost his owner thousands of dollars in food, veterinary bills and peticides. Now, your pet can pay his own way, meet new friends and leave you with a healthy investment portfolio when he checks into the big doghouse in the sky.

FROM BRUSHES to water filters, steak knives to vinyl siding, there's no end to the products man's best friend can peddle right in his own subdivision.

For the first time ever, your pet can hear trade secrets from award-winning salesmen like "Overcoming Dog Breath" and "How to Keep From Barking on the Wrong Prospect."

Order now and you'll receive "insider" business tips, such as teaching your dog to drive, which breeds can handle a stick shift, and what to do when your pooch chases a cat with the family wagon.

Call today and we'll include two exciting biographies from financially independent dogs — "From the Back Alley to Silicon Valley" and "Li-Taylor Shares My Dish."

In this tape album, we share the



Karl Nilsson

kind of surefire closing techniques that human salesmen can only dream of. Techniques like "The Slobbery Lie on the Face Close" and "Chew on the Furniture Close." Your dog will even master the powerful "Demonstration Close."

For instance, he can prove the power of a new vacuum cleaner by rolling across the prospect's love seat, then sucking up his own pet hairs. If he's selling cleaning supplies, he'll learn how and when to soil the carpet for the most dramatic demonstration possible.

Let's wait, that's not all. A special bonus tape will give Bowser the sales advantage of a more powerful vocabulary. Like it or not, people judge your dog by the way he speaks. To build your dog's fluency, we've lifted actual dialogue from the TV shows dogs like best — "Lassie," "Huckleberry Hound" and "Joan Rivers."

Extra care is taken to explain figures of speech that are especially puzzling to dogs, phrases like "His bark is worse than his bite," and "It's a dog-eat-dog world."

These tapes will explain how low self-esteem, boredom and uncontrolled tartar combine to force your pet into delinquency. You'll discover how you're also to blame for undermining his self-concept through insensitive expressions like "My blind date was a real dog" and "This town's going to the dogs."

WHY AM I so sure your dog can sell? For years, I suspected dogs were much smarter than they pretended. Finally, my theory was confirmed in the best seller, "Chariots of the Dogs."

In it, Professor Heineken reveals how the Great Pyramid of Egypt was actually built by dogs to bury soup bones in His startling research suggests that the Aztecs weren't visited by aliens from space, but poodles from New Jersey.

And archeologists now agree that the mysterious statues on Easter Island are merely one dog's tribute to his favorite mail carrier.

## STREET SENSE

### When in doubt, change

Dear Ms. Schiff,

I cannot believe I am writing this letter, but I need advice desperately. I have been married for nine years to a wonderful man and have had children. All of my friends see us as the perfect couple.

If I take a real look at our life, I suppose we have been lucky, both financially and personally. My husband treats me good and except for the normal ups and downs, our marriage is strong.

Now the question. Several months ago, I met a single man through a girlfriend. I have been working for years and have had opportunities to see other men (through my business I have met men), but have never been interested. This man interested me and it shocked me. I am so against extramarital relationships.

I cannot understand why my feelings are so strong. My girlfriend informs me he feels strongly about his feelings toward me. The attraction was so strong, but I have said I am not interested. Why do I keep thinking about him? Should I see him and keep it strictly Platonic or just try to forget him? I am more shocked by my feelings than anything, but as hard as I try, they won't let up.

Please respond.

Dear Mrs. No Name,

Your letter both interests me and allows me to verbalize to my readers a problem which I have encountered in writing this column.

The problem stems from having laid down a principle of avoiding as much as possible recommending quality help — for example, therapy. The result is that I have had to blunt some of my answers. I hope I have done so tactfully.

Some readers have written, complimenting me on the directness of my responses. This has encouraged me to continue to be straightforward. With that said, I will be candid in my reply to your question.

There are contradictions in your letter that I don't understand. You say that all of your friends see you as the perfect couple. You don't say that you have a perfect marriage. Thus, I infer that whatever needs are not being gratified in your marriage are coming out in your fantasies toward the new man. This is often the purpose of extramarital relationships and I hope it helps you understand why you keep thinking of him.

The other contradiction is that you talk about the mutual attraction between both of you and then bring in the word "Platonic," which doesn't fit.

I have mentioned the movie, "When Harry Met Sally," in this column before. The message in the movie is that there can't be a Platonic relationship between a man and a woman. I would add that non-sexual friendship is particularly unrealistic when there is a mutual attraction.

So what do I think you should do? I don't think you should see him. Instead, you should change yourself by becoming more involved in self-development and growth and thus be

more able to satisfy your own needs. Then your excitement about your own life would diminish and possibly eliminate your need for this man's attractiveness and other qualities.

This is not an easy path, requiring as it does self-discipline and denial, but it brings the rewards of integrity and accomplishments.

Barbara

Dear Barbara,

I used to enjoy a close relationship with my brother. He is two years older than I am. I am 39. Several years ago we had a falling out over a difference of opinion. I remained friends with his abandoned wife when he married another woman who had been the spouse of a good friend of his.

Now, he refuses to have anything to do with me unless I am approving of his action. I called him recently and he said, "Stop harassing me, I'll call you if I want to talk to you."

This makes family gatherings non-existent and is very hard on our parents who love to have their family together.

Birmingham

Dear Birmingham,

If that is what he said, then you have no choice but not to call him and that defines your relationship with him.

2. The relationship between your parents and your brother is between them and you have no power to change it.

The ability to accept reality is a marvelous aid toward a happy life.



Barbara Schiff

such as the one you describe.

In "Sex, Lies and Videotape," another recent movie with a similar theme, the hero says to the heroine that men learn to love the women they are attracted to but women become attracted to the men they love. In other words, even with the best of intentions, your relationship with the other man would become physical.

So what do I think you should do? I don't think you should see him. Instead, you should change yourself by becoming more involved in self-development and growth and thus be

now to Paradise and Whitefish Point.

You will find accommodations in half a dozen roadside motels, or in area bed-and-breakfast homes, and end up eating pancakes and sausages in a roadside restaurant like this one, which is connected to the Cedar Lodge, a one-story log motel with adjacent cabins in Paradise.

If you like sunsets, buy one of Bill Ferguson's pasties, and one of his giant-sized homemade cinnamon buns, and eat them on the beach at Whitefish Point, with the shipwreck museum behind you and the souls of 100 sunken ships out there beneath the beautiful calm waters of Lake Superior.

For information, telephone the state toll-free at (800) 543-2323; write to the East Michigan Tourist Association, 100 Marley St., Ignace, Mich. 49781, or to the Upper Peninsula Travel and Recreation Association, P.O. Box 400, Iron Mountain, Mich. 49781.

◆ CHAPLIN'S PLYMOUTH  
Randy Montgomery will perform Wednesday-Saturday, Oct. 25-28, at Chaplin's Plymouth in the Plymouth Radisson, 14707 Northville Road, Plymouth. For information, call 464-4680.

◆ CHAPLIN'S WEST  
Brian Regan will perform Tuesday-Saturday, Oct. 24-28, at Chaplin's West, 16890 Telegraph, south of Six Mile, Detroit. For information, call 533-8866.

◆ HOLLY HOTEL  
Jason Stuart will perform along with Doe Borra and Karl Anthony Thursday-Saturday, Oct. 26-28, at Holly Hotel, 110 Battle Alley, Holly. Show times are 8:30 p.m. with additional 10:30 p.m. shows on Friday and Saturday. For information, call 634-1891.

◆ JOEY'S LIVONIA  
Mike Veneman will perform Thursday-Saturday, Oct. 26-28, at Joey's Comedy Club, 36071 Plymouth Road, Livonia. Show times are 9 p.m. Thursday and Friday and 8:30 and 10:30 p.m. Saturday. For reservations, call 261-5555.

◆ LOONEY BIN  
Shooter McHenry will perform Thursday-Saturday, Oct. 26-28, at the Wolverine Lounge and Looney Bin Comedy Club, 1655 Glenngary, Walled Lake. Show times are 9 p.m. Friday and 8 and 10:15 p.m. Saturday. For information, call 669-9374.

## STREET CRACKS

### A trip down Laugh Avenue

By Lorraine McClish  
staff writer

Mike Veneman may be the star of the show at Joey's Comedy Club Wednesday through Saturday, Oct. 25-28, but it's business as usual for the comedian whose life has taken a long and funny road.

It originates from his Ohio base criss-crossing the country spreading his own brand of humor. He's already put 76,000 miles on his less than two-year-old car and that doesn't include the miles traveled in airplanes.

But driving is better than flying for the man who once described an airport as "Mardi Gras gone mad."

Veneman has performed in Detroit twice since he became a full-time stand-up comedian three years ago — once at Puzzles and once in Chaplin's East. Show-goers who missed those shows might have seen the heavy-set young man with the easy-go air of assurance in an Oct. 16 comedy special on Showtime.

It was Veneman's first nationwide cable TV appearance and one more step up the long TV ladder to "the ultimate goal of appearing with Carson or Letterman," he said.

Veneman's first step into the world of comedy came with entering — and winning — amateur night in the mainstay of his act for a long while that is changing — "The routines are always changing, they've got to keep changing," — be-

cause of his recent marriage to Cria. "She is a very funny person with an incredible sense of humor and is doing a lot of my writing now," Veneman said. "We both can see the humor in everyday man-woman relationships. We look for the humor in our relationship to one another and how we relate to everybody and they relate to us."

"So the routine is taking a whole new turn these days. But it's still about all of the funny and absurd things all around us."

JOE BIELASKA, owner and operator of Joey's, met Veneman in Las Vegas during a Comedy and Club Owners Convention. The sole purpose of the convention is to showcase comedians — 40 of them a day from all over the world — for the club owners to book.

It was the first time Veneman performed at the convention.

"It was a lot of pressure — the

pressure I can ever remember feeling on stage with the audience filled with writers, producers, agents — but also a real honor to be allowed to perform there," he said.

Mike Veneman will perform a Joey's Comedy Club, 36071 Plymouth Road, Livonia, 9 p.m. Wednesday through Friday, Oct. 25-27, and 8:30 p.m. and 10:30 p.m. Saturday, Oct. 28.

comedians ever since.

At the time Veneman won the amateur night contest, he was a programs counselor at Kent State University.

"THAT MEANS I guided students in the school of physical education, recreation and dance," he said. At the same time he was pursuing a doctorate in education administration.

On down days, he sometimes wonders if he could still get his doctorate, but follows that up quickly with "I'm only joking."

Veneman was the class clown in high school and has enjoyed making his friends laugh for as long as he can remember. His humor is observational comedy.

"I stop and look at things, signs, commercials, people's actions and see some of them as ridiculous," he said.

As for the "Watch for Ice on the Bridge" sign, Veneman responds, "Now what do I do?"

As for a sign he saw in a funeral home parking lot that read "Parking for customers only" he muses if parking there means automatic death.

"Have we got drive up and die funeral homes now?" he asked.

While observational comedy was the mainstay of his act for a long while that is changing — "The routines are always changing, they've got to keep changing," — be-

## COMEDY CLUBS

Here are some listings of comedy clubs in our area. To let us know who is appearing at your club, send the information to: Comedy Listings, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150.

◆ BEA'S COMEDY KITCHEN  
Downtown Tony Brown will perform with Tim Butterfield and Rick Schultz Friday-Saturday, Oct. 27-28, at Bea's Comedy Kitchen, 541 Larned, Detroit. Show times are 8:30 and 11 p.m. For information, call 961-2581.

◆ CHAPLIN'S EAST  
Rosie O'Donnell will perform Wednesday-Saturday, Oct. 25-28, at Chaplin's East, 34244 Groesbeck, Fraser. Show times are 8:30 p.m. Wednesday and Thursday and 8:30 and 10:30 p.m. Friday and Saturday. For information, call 792-1902.

◆ CHAPLIN'S PLYMOUTH  
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BY MAIL: Send self-addressed, stamped envelope with check or money order payable to JOE LOUIS ARENA, Inc., 1000 Woodward Ave., Suite 1000, Detroit, MI 48226 (52.00 service charge per mail order).

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AMC Old Orchard 3  
AMC Southgate 4  
AMC Southland 4  
AMC Sterling Ctr 10  
AMC Towne 4  
AMC Woods 6  
AMC Westport 2

Watch for the New AMC Laurel Park 10 and Wonderland 6 opening soon!

## Comedy show benefits MDA

WJBK-TV Channel 2, in conjunction with Mark Ridley's Comedy Castle, will present "Stand Up and Laugh" 8 p.m. Tuesday, Oct. 24, at Holiday Inn-Livonia West.

The comedy extravaganza will feature Ray Combs of the television game show "Family Feud." Proceeds from the event will benefit the Muscular Dystrophy Association.

Tickets are \$15 and are available through Ticketmaster Ticket Center.

For information, call 476-2920 between 9 a.m. and 5 p.m. Monday through Friday.

Comedian Mike Veneman has already put 76,000 miles on his car of two years.

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Mike Veneman will perform a Joey's Comedy Club, 36071 Plymouth Road, Livonia, 9 p.m. Wednesday through Friday, Oct. 25-27, and 8:30 p.m. and 10:30 p.m. Saturday, Oct. 28.

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At the time Veneman won the amateur night contest, he was a programs counselor at Kent State University.

"THAT MEANS I guided students in the school of physical education, recreation and dance," he said. At the same time he was pursuing a doctorate in education administration.

On down days, he sometimes wonders if he could still get his doctorate, but follows that up quickly with "I'm only joking."

Veneman was the class clown in high school and has enjoyed making his friends laugh for as long as he can remember. His humor is observational comedy.

"I stop and look at things, signs, commercials, people's actions and see some of them as ridiculous," he said.

As for the "Watch for Ice on the Bridge" sign, Veneman responds, "Now what do I do?"

As for a sign he saw in a funeral home parking lot that read "Parking for customers only" he muses if parking there means automatic death.

"Have we got drive up and die funeral homes now?" he asked.

While observational comedy was the mainstay of his act for a long while that is changing — "The routines are always changing, they've got to keep changing," — be-

cause of his recent marriage to Cria. "She is a very funny person with an incredible sense of humor and is doing a lot of my writing now," Veneman said. "We both can see the humor in everyday man-woman relationships. We look for the humor in our relationship to one another and how we relate to everybody and they relate to us."

"So the routine is taking a whole new turn these days. But it's still about all of the funny and absurd things all around us."

JOE BIELASKA, owner and operator of Joey's, met Veneman in Las Vegas during a Comedy and Club Owners Convention. The sole purpose of the convention is to showcase comedians — 40 of them a day from all over the world — for the club owners to book.

It was the first time Veneman performed at the convention.

"It was a lot of pressure — the

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# In the wee, wee hours of morning

By Stephanie Drobot  
special writer

The moon is still high in the sky when Colleen Burcar starts her morning. The public affairs director for WKQI 95.5 FM — previously WCZY — she wakes up when her alarm buzzes at 4 a.m.

Part of the early-morning routine includes leaving her Bloomfield Hills home as quietly as possible to avoid disturbing her family — husband Bryan Becker and daughter Kimberly.

Once at the radio station, Burcar checks the news service wire for stories for her newscasts.

Although Burcar loves her job at WKQI, she maintains that a broadcast career isn't glamorous by any stretch of the imagination.

"I get in generally at 5:15 a.m., pull together a quick newscast in 10 minutes and then I'm on the air," she said.

Throughout the remaining hours, she rechecks the Associated Press wire copy constantly for news updates, basing her topics on what people are talking about on the streets. She also chooses a "kicker" — an informative funny story — to end her newscasts on a positive note.

The majority of the WKQI staff arrives by the time Burcar reads the last of her five broadcasts at 9 a.m.

IN SPITE of her early mornings, Burcar is always cheerful, said Carolyn Hough, a former WCZY receptionist.

"She's a fun-loving person and a pleasant individual," Hough said.

And according to morning show personality Mark Andrews, "Colleen has a unique style unlike other female broadcasters who try to act like their male counterparts."

He added that Burcar's "incomparable voice easily transmits her bubbly and effervescent personality over the airwaves" to the listening audience.

Burcar enjoys working on the morning shows because of the flexibility. She can, she said, fulfill her commitments at her convenience. Those commitments include taping a weekly radio talk show and writing and scheduling the station's public service announcements.

Later, at home, Burcar can be found perusing magazines in search of kicker stories and spending time with her 10-year-old daughter. Her family's happiness is her primary concern and most important goal in her life.

"I want us to be happy," she said. "I want to be a good mother, a good wife and a good journalist third."

Becoming a good journalist was a slow climb up the ladder of success.

Burcar had little luck when she started looking for employment in the radio and television industry in the '70s. But in 1977, within the course of three days, Burcar auditioned at CKLW, was called back and put on the air.

Six years after her debut on CKLW, Burcar moved to WCZY and stayed when it became WKQI.

BURCAR DIDN'T have any contacts in the field of radio broadcasting when she first auditioned for jobs.

"I didn't know a soul, so it isn't necessarily who you know in the business," she said. "I think it's a matter of being in the right place at the right time."

She attributes part of her success to her educational background. She received her bachelor's degree from Michigan State University and a master's degree in guidance and counseling from Eastern Michigan University.

"I think that (getting an education) shows that you are able to handle responsibility," she said.

Burcar advises aspiring journalists to accept a beginning in entry-level positions and internships. Although they provide little or no pay, they do provide a wealth of experience, she said.

A case in point: When she worked at Channel 2 on "PM Magazine," producing two-minute segments, Burcar worked "diligently" on them. Her hard work, however, was for almost no pay.

"I was compensated something, but it was almost nothing," she said. "But when that was over, I had a tape and I had experience."

STUDENTS NEED to get a good education and experience to compete in a very tight job market, especially Detroit where job availability has decreased in the past decade, forcing newcomers to go to other markets in other cities, she said.

"Certainly, I think it's good to go in with really high goals and go for them, but be realistic," Burcar said.

Although Burcar doesn't lecture on the discriminatory treatment of women in the media, she clearly has an opinion. People have to think about where women are going and how they are portrayed.

Another case in point: Whenever you watch the news, one male and one female are co-anchoring or even two males anchors, but never two women, Burcar said.

"I think women can do just as good of a job of handling that as a man," she said.



STEVE CANTRELL/staff photographer

Morning for Colleen Burcar comes early. As the public affairs director for WKQI-95.5 FM, she not only does early morning news reports, she has her own news

talk show and writes and schedules the station's public service announcements.

# He keys in on power to become a karate legend

Continued from Page 1

Stories about Adams include raising and lowering the flame of a lit candle with nothing more than an intense glare, catching a razor-sharp sword (swung at Adams' head by a blind-folded guy) between his palms, stopping kunchack (a martial arts weapon) swinging idiot in front of several alarmed police officers with just a handful of dirt.

ADAMS EVEN has a penchant for winning all of those giant stuffed animals at carnivals that nobody else can seem to win.

Sure, you say, I've seen those kung fu westerns on television. OK, we'll let some of Adams' students (who would rather tell fibs about Mike Tyson than their teacher) paint some more of the picture.

"This one time at a Christmas party, I saw Sensei (a Japanese martial arts instructor) let 10 guys grab him," said black belt John Cox of Detroit. "There were two on each limb and three or four guys around his waist. Next thing you know, bodies were flying every where and Sensei is the only one left standing."

So he got lucky, you say. Well, luck is as luck does and Adams has done it all.

"I saw two guys swing live (sharp) swords at Sensei, one at his head and one at his legs," said second-degree black belt Burt Maben, who has studied under Adams for 10 years. "He jumped up and turned into a small

ball and the swordsmen missed. I've studied the samurai sword and know that one can easily cut you in half."

Yeah, but this Adams guy couldn't take Chuck Norris or, um, Bruce Lee, you say. Well, you're right . . . and wrong.

Back in 1966 in Cincinnati, Adams fought Norris in a karate tournament in which 20 of the top martial artists in the country (including Lee) were invited to do battle until only one man was left standing.

ADAMS, WEIGHING a mere 129 pounds back then, was edged in a decision to the larger Norris.

"It was a knock-down, drag-out fight," Adams said. "Five minutes of fighting and a lot of fun."

Yeah, but nobody could take Bruce Lee, you say.

Even though he never got the chance, Adams would have loved to face the legendary Lee. When asked what would have happened if the two would have met in a true, bare-knuckle brawl, Adams said simply, "He would have been in big trouble."

Adams began his career in martial arts in the late '50s. Hanging out at the local YMCA, practicing judo (karate was somewhat foreign then), Adams first befriended a Japanese exchange student who taught him the Shotokan martial arts technique, which emphasizes punching. Adams then met a Korean gentleman and learned a Tangsoodo technique, which involves mostly kicking.

These two styles helped Adams master the Isshin-Ryu technique — 50-50 punching and kicking — which he practices today.

Adams reached his prime in the late 1960s when full contact karate fights were bare-knuckle battles that ended with blood and broken bones. A popular version now is the kick boxing seen on TV.

THAT'S CHILD'S play, according to Adams, who told this story on how tough it was back then:

"I once saw a fight where this guy from Montana named Jim Harrison was fighting my instructor," Adams said. "Harrison got hit in the nose so hard, bones shot out all over his face. Wanting to continue, (Harrison) went to the judges' table, grabbed a pencil and proceeded to push bones back into his nose with an eraser."

"Nowadays, you may see a cut lip and that's better."

Adams fought bare-knuckle, but to look at his face you wouldn't know it. At 129 pounds, he fought his way to become the North American champion back in the late 1960s, whipping guys that weighed as much as 100 pounds more than him.

He also reigned as state champion in Michigan, Illinois, Indiana, Ohio and Pennsylvania from 1964 to 1968. And that was an unlimited weight class. It got to the point where tournament directors paid Adams not to show up.

"No one would sign up if I was

there," Adams said with a laugh.

The story of when all 129 pounds of Willie Adams fought the 6-5, 270-pound president of the motorcycle gang called the Heathens is a classic — kind of like a modern day David and Goliath.

ADAMS LIKES to ride motorcycles (he currently owns a 1983 Har-

ley Davidson Lowrider) and owned a little Honda bike back in the 1960s. He liked to follow the "Hells Angels" types on his bike and hang out with them at their parties. But the Harley guys didn't like him to hang out with them because, well, he didn't ride a Harley. Adams was at this huge biker party — 300 plus bikers — at Bailey's Beach in Canada. Sitting on

the beach, minding his own business, this guy notices Adams, says he's seen him fight and wants to know if he'd like to fight the leader of the Heathens. Adams said "sure."

"The next thing you know I hear this 'boom-boom-boom' coming across the sand," Adams said. "I look up and see probably the biggest biker of the bunch."

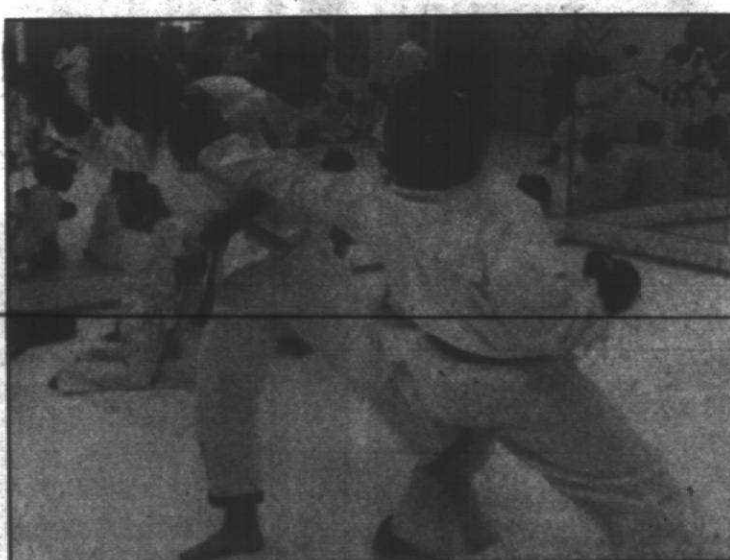
The president of the Heathens asked Adams if he'd like to "slap box," to which Adams replied, "You do what you want, I'll do what I want."

"He swung, I dropped him . . . He swung again, I dropped him again," Adams said.

By night's end, the Heathens president wanted karate lessons and every other president there wanted Adams (and his little Honda) to ride with them, Adams said.

"Everyone in this world has the right to walk around and feel as if they're a whole person even if they're small like me," Adams said.

The 1989 North American Karate Championship will be Saturday, Oct. 28, at Cobo Hall in Detroit. Registration starts at 7:30 a.m., with elimination bouts beginning at 9 a.m. The Black Belt Battle of the Stars will be at 8 p.m. Tickets cost \$35 each. The tournament is being staged by Willie Adams in association with Karate Tournaments Inc.



JERRY EOLYNKY/staff photographer

Scott Spisak, 12, of Westland takes a punch from Shawn Wilson, 11, of Southfield during lessons at Willie Adams' Southfield Martial Arts Institute.

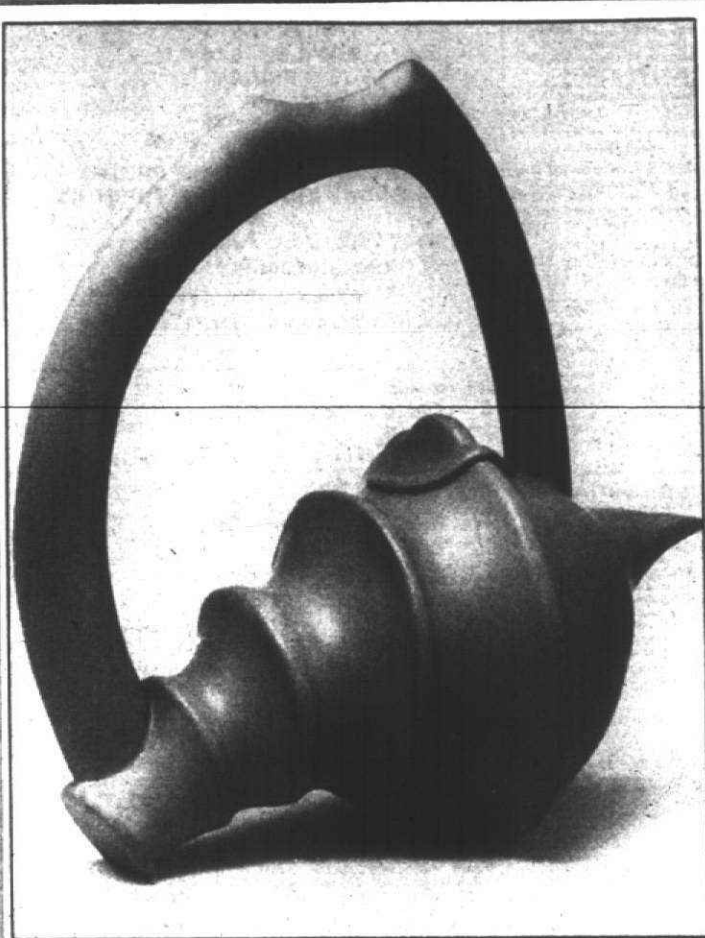


# Creative Living



Monday, October 23, 1989 O&E

★ 18



## Spouting off

Over 170 of the most sublime, outrageous and humble teapots ever to grace the Mad Hatter's tea party are on display at the Ariana Gallery, 386 E. Maple, Birmingham. The teapots, ranging in price from \$70 to \$1,000 are featured in a show which runs through Nov. 7. The teapot here is by Kaete Brittin Shaw, a well known artist from Boston. The show also includes teapots by Susan Bolt, Laura Ross, Ricki Moss, Barry Bernstein and many others. The gallery is open Monday through Saturday, 10 a.m. to 5:30 p.m.



## organizing Dorothy Lehmkuhl

Q. With my husband gone most of the time, I am handling the contracting of our kitchen remodeling job. I would like some direction in being more organized and direct in talking with trades people. They seem to act as if a woman doesn't know anything.

A. I know what you mean. Most people have learned to have more respect for women, but there are still a few thoughtless people out there. After noticing a gavel on a plaque hanging on our own basement office wall recently, a service man connecting wires inquired if my husband is a judge? (It was my office and my plaque — a memento of my presidency of our speakers' association.)

Here are some suggestions which may help: Collect ideas ahead of time so you know approximately what you want, then begin your educational process by making the rounds of kitchen remodeling stores. It's important to ask every question you have with confidence. Neither male nor female customers are expected to understand everything about construction nor the latest products available and you should not be embarrassed to ask any question you have. Be direct, and if you are told you cannot get what you want, then ask "What are my choices?" As you learn, write everything down so you can ultimately make an informed decision. You must remember you are the person with the checkbook

and therefore you are the boss. Make it clear that you are the person in charge, not your husband. Insist that everything is in writing ahead of time, including a detailed drawing, and don't just assume that a certain quality of material will be used or that what is torn out will automatically be hauled away free of charge.

If there is anything you don't understand, ask now. Identify nagging concerns and bring them out in the open. No question is too dumb to ask. Your contractor will respect you when he realizes you are on top of all the details.

Agree ahead of time how changes in plans will be handled. Will there be a penalty, and if so, at what point and at what cost? Also have a written agreement as to the completion date and any followup work to correct residual problems after completion.

If, during the course of construction, you realize you don't like something, stop the workers immediately and discuss it. It will no doubt cost you extra labor and materials to change your plans, but if you are unhappy it will be less costly to change it now than later.

Note to tradespeople: Don't treat women as if they are merely servants for their husbands. If you have been dealing only with the woman, then ask her for money when it is due. Although she may indeed have to get it from her husband, suggesting that is the case is an insult to many women, including this one.)

## 'Scary Stories' author visits

Author Alvin Schwartz will sign his Halloween books, "Scary Stories to Tell in the Dark" and "More Scary Stories to Tell in the Dark," 7:30-8:30 p.m. Monday, Oct. 30, in Borders Book Shop in the Novi Town Center off Novi Road, just south of I-96. "Everything I write is read aloud three or four times in the bathroom because the acoustics are so good," says Schwartz of his stories.

# Maximize fall colors Choose your home trees carefully

**T**HE RIGHT selection of trees for your home grounds can help provide brilliant fall coloring, but Mother Nature must cooperate.

Color intensity may vary from year to year, depending on the variety of trees, soils, nutrients, moisture, sunny days, frosty nights and other weather factors.

Fall's shorter days, not its colder weather, cause leaves to change color and drop from trees. The spectacular colors are caused by the tree's pigments, which are always present but are hidden in spring and summer by chlorophyll, the dominant green pigment formed by exposure to light, or the process of photosynthesis.

In the fall, when days are shorter, photosynthesis ceases, chlorophyll production ends and other pigments dominate.

Cool nights and warm days favor production of bright scarlets, lavenders and purples. But freezing temperatures kill leaf cells and prevent color formation. Chemical changes in the leaf stalk, where it joins the twig, cause leaves to fall off.

AUTUMN COLOR IS better some years than it is others. Generally, colors are better in au-

## weeder's guide

**Earl  
Aronson**

tumns that have bright, sunny days and cool nights.

Light is important to the development of color. A tree may be red only on one side, the side exposed to afternoon sun. Trees growing in low places may develop red color earlier than trees in higher locations, perhaps the result of cold air settling in low places on still, windless nights. Cooler temperatures trap tree sugars earlier in the fall.

Here is a guide to autumn foliage colors, based on tree species and Jack Frost's paint brush:

Reds: sugar maple, reds; orange and yellow; red maple, orange and scarlet; dogwood, vivid scarlet; sweet gum, crimson; red oak, dark red to russet; scarlet oak, brilliant scarlet; black gum, burgundy; sassafras, orange to scarlet.

Yellows: Eastern redbud, mellow yellow; Nor-

way maple, buttercup yellow; yellowwood, yellow to gold; larch, golden yellow; tuliptree, sparkling yellow; elm, pale yellow; ginkgo and aspen, yellow.

Browns and oranges: American beech, golden bronze; white oak, purplish red to violet; black oak, reddish tan to brown; hickory, leathery yellow to brown; white ash, purple; American hornbeam, bright orange.

AUTUMN COLORS peak in early to mid-October. It takes approximately two weeks for a tree to complete its color cycle. Autumns that are rainy, very hot or cloudy may produce foliage that is bland or less vivid.

Indian legend explains the autumn color this way: Celestial hunters stalked and killed the Great Bear, and its dripping blood fell onto the forest trees, gradually changing the leaves to various shades.

A modern version holds that little green people inside the leaves conjure up psychedelic happenings that burst into view in the fall.

Generally, only areas of the Eastern United States, Southeastern Canada, Eastern Asia and Southwestern Europe have weather conditions and deciduous forest trees favorable to vivid fall foliage.

# Sandpapers get a going-over

**By Andy Lang  
special writer**

The multiplicity of sandpapers on the market makes shopping for them a hit-and-miss chore unless you have some idea of what you are doing.

Here are some facts that will help you make the proper selections:

Flint paper, once widely used, is not seen too much these days because it is brittle and quickly deteriorates with use compared to other materials. Remember that if you should see it and be tempted by it because it is cheaper.

Garnet, a natural material, removes wood easily and resists what is known as "loading," which is filling up the spaces between the abrasive grains.

It is not as durable as the manufactured materials, such as aluminum oxide and silicone carbide. Aluminum oxide is especially good for power sanding.

The principle of sanding is that the finer the grade of paper, the better it is for sanding between coats and on the final coat.

The final sanding, with what is called very fine paper, prepares it for the finishing material. Rough wood must be treated with coarse paper, then medium and then either fine or very fine.

PAPER USED TO be designated only by number. Today, most have a number. The smaller the number, the larger the size of the grit. And the larger the size of the grit, the coarser the resulting finish.

Thus, if you wanted to remove wood fast and not be too particular about the coarseness of the wood (because you would use finer papers later), you would use a 36 grit rather than a 120 grit.

It will make it easier on you if you look for sandpaper that gives the classification, such as coarse, medium, fine, very fine.

SANDPAPERS USED for wet sanding have a special waterproof backing, since the sanding is done with water.

Most other backings are made of

## on the house

regular backing, varying in thickness according to the use to which they will put. The strongest paper backing, for instance, is on material to be used for tough hand sanding or regular power sanding.

Inferior sandpaper utilizes inferior adhesives to hold the abrasive grains to the backing. Notice if a lot of grains have accumulated at the bottom of the sandpaper package. If you tap the paper against a solid surface, some of the grains on this type of product will come off easily.

Also, look for folds and wrinkles in the paper. These things can affect the quality of the final finish as well as reduce the life of the paper. The product may have been fine originally, but the folds and wrinkles developed in the packaging and transporting. If that's the paper you want, look for another package.

THIS IS ESPECIALLY important when choosing paper to be used in a power machine, where the extra pressure can greatly affect the overall performance.

When you have a specialized kind of job to be done, look over the store's entire stock of sandpapers and accessories. A special open coat sandpaper has more and larger spaces between the grains, which minimizes loading.

Some dealers even have a special treatment that will retard loading when using aluminum oxide, silicon carbide or garnet. Manufacturers are constantly coming out with products designed to handle particular kinds of stubborn sanding.

There is even a sanding sealer that helps the finer-grit papers be more effective on softwoods. The sanding sealer toughens the wood. Some wood finishers achieve the same result by mixing shellac with an equal part of denatured alcohol.

*The principle of sanding is that the finer the grade of paper, the better it is for sanding between coats and on the final coat.*

## Benefit to aid art archives

Ten metropolitan Detroit galleries will present artists and their works as part of a benefit for the Archives of American Art at 7 p.m. Wednesday, Oct. 25, in the Roostertail.

At "Show and tell — an evening with the artist," guests can talk with the artists and view their works. After supper, the artists will be formally introduced.

Artists participating in the event include: Timothy Solien, Cantor/Lemberg Gallery; Ann Mikolowski, sponsored by Joy Emery Gallery; sculptor Tom Bills of Feigenson/Preston Gallery; John Torreano and sculptor Lynda Benglis representing Suzanne Hilberry Gallery and watercolorist Alfred Leslie of the Hill Gallery.

Robert L. Kidd Associates sponsors Glen Michaels and the Donald Morris Gallery has invited painter Robert Wilbert. Allie McGhee, painter and ceramic muralist, represents George N'Namdi Gallery. Douglas

W. Warner represents Xochilpilli Art Gallery. The Yaw Gallery presents Jean Stark, goldsmith and painter, and Anthony Lent, creator of wearable sculpture.

Tickets are \$75 each. For information call the Archives of American Art office at 226-7544.

The Archives of American Art was founded in Detroit in 1954 and has been a bureau of the Smithsonian Institution since 1970. The archives has so far collected nearly 10 million original papers and other memorabilia of American painters, sculptors, craftspeople, dealers, collectors, critics and curators. It conducts an oral history program, which has produced nearly 3,000 interviews with significant figures on the art scene.

About one-third of the collection is available on microfilm for public use in the archives' six regional research and collecting centers including the Midwest Regional Center in the Detroit Institute of Arts.

## save energy

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# Building Scene

Marilyn Fitchett editor/591-2300



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The Home Mechanix Dream Home, built by Gary Sabo of Future Homes in Davison, incorporates wood construction techniques

that earned it the American Wood Council's Design For Better Living Award.

## Readers' poll leads to wood house design

By Bill Parker  
staff writer

What are the desires of home buyers in today's market?

A workable functional kitchen, energy efficiency, low maintenance and a spacious pantry, according to a reader poll taken by Home Mechanix Magazine.

The American Wood Council and Home Mechanix Magazine co-sponsored the poll last fall that asked readers to describe their dream home. More than 200 readers responded, and those responses were incorporated by Stephen Mead Associates of Des Moines, Iowa, into the design of the 1,950-square-foot "Home Mechanix Dream Home."

"We wanted to design a relatively affordable package, but one that encapsulated as many of the readers' responses as possible," explained Mead. "A lot of readers wanted a sense of space so they didn't feel they were crawling over other family members. I think we have accomplished that. The house lives much larger than it actually is."

TO ACHIEVE THAT sense of spaciousness, Stephen Mead Associates designed the house — located in the Crescent Hills Subdivision in Ortonville — with several features. In addition to a spacious kitchen with an adjacent greenhouse/solarium breakfast area, the house also features a two-story entrance, a columned dining room leading to a screened porch and sweeping deck, a large workshop and adjacent storage area easily accessible from the garage, a huge master suite, french doors and a window seat.

"One of the unique aspects of the house is the way spaces relate to one another," added Mead. "There isn't a

lot of wasted space, but the house isn't cramped, either."

An example includes a work station (desk and book shelves) which was added to a widened hallway on the second floor. Such "nooks of storage" could be used by children or parents for work or play.

The house — built by Gary Sabo of Future Homes Inc. in Davison — also incorporates advanced wood construction techniques that earned it the American Wood Council's Design For Better Living Award.

"The council recognizes houses that feature the use of new wood products and systems and innovative design," explained Wally Pourde, regional marketing director of the American Wood Council.

These construction techniques include a permanent wood foundation, interlock lap-siding on the exterior walls. The house also conforms to the Code Plus building code.

The permanent wood foundation is used in place of a concrete foundation with the aim of providing a drier, warmer environment. The wood foundation is constructed of pressure-treated lumber and plywood walls set on a gravel base and back-filled with gravel. The walls are insulated with a high R-factor insulation providing a warm basement environment. And because wood doesn't settle like a concrete foundation, there tend to be no cracks or leaks in the basement walls.

The house is priced in excess of \$199,000. It was recently featured in the Parade of Homes '89, a builder's show sponsored by the American Wood Council and 11 north Oakland County Builders. The house is open for viewing by appointment. Call Future Homes at 653-3490 for an appointment.

## Site contamination concerns raised

By Gerald Frawley  
staff writer

Intensifying environmental concerns continue to trouble land developers and if the trend continues, it could conceivably drive smaller developers out of business.

Attorney George Fulkerson, of the Troy law firm of Dean and Fulkerson, told members of the Builders Association of Southeast Michigan Wednesday that environmental concerns are today's "moral imperative," and unless builders — especially small builders — learn to anticipate and protect themselves, they're in for a rough ride.

Environmental concerns will squeeze out the smaller developer because he does not have the resources to comply with all the regulations and requirements being placed on him, Fulkerson said.

"That may very well change, but

greater enforcement is the trend," he said, adding the slow growth movement prevalent in southeast Michigan uses environmental concerns as one of the key weapons in the arsenal to stop development.

Historically, building and the environment have always been related, but the emphasis and the nature of that relationship has drastically changed, Fulkerson said. "It's become magnified over the years."

"We have moved from a 'protection from nuisance' theory, which implies a certain amount of negligence, to a point where liability is no longer dependent on negligence," he said. Today, developers can be liable for environmental problems by virtue of land ownership, regardless of whether they caused the problems.

In almost every case where an environmental concern is raised, the developer is bound to lose because the courts almost always support the

environmental concern, he said.

"Builders are faced with a myriad of laws and regulations," he said, adding that there are currently more than 200 laws addressing environmental concerns and development.

"It's a gloomy picture," Fulkerson continued. Whether the developer is personally responsible for an environmental problem or not, as a purchaser he can be held liable for contamination already on the site.

Recently, hazardous waste regulations have had the greatest impact on builders, Fulkerson said. Loan approval from lending institutions, for example, may greatly depend on previous uses of the site and evidence of current contamination.

PERHAPS EVEN more frightening, he said, is the chance that contamination will be discovered on a recently purchased site. "Whoever owns the property — even if they're not responsible for the contamination — is liable for cleanup costs."

He added the average price tag for the cleanup of a contaminated site ranges from \$6 million to \$10 million.

Federal environmental protection laws and regulations protect the developer who is innocent of further contaminating the property and who has thoroughly investigated the property to be exempt from repercussions, Fulkerson continued, but the definition of innocent and thorough is interpreted "very narrowly."

Fulkerson said developers must be cautious at every turn. "There are resources out there — hire someone to investigate the property and see what they can find."

Such investigations might include anything from soil sampling to interviews with previous property owners. "You may have to sit heavily on the previous owner to find out what the property's previous uses were."

## Condo board responsible for pool

Our condominium is considering having a "lotto" to raise money for the clubhouse maintenance of the pool because the board is unwilling to budget funds for maintenance as it claims that not enough co-owners are using it. Do you have any comments?

First, I am not sure from your question what type of "lotto" the board is planning to conduct, but it had better make sure that it is not violating any state laws with respect to such "lotto" and that, if necessary, it obtain a license from the state to conduct any type of gaming activity. Secondly, and more important, if the association has a pool which the association members are allowed to

use, the board may well have a fiduciary and legal responsibility to raise funds necessary in order to maintain that pool so as not to deprive any co-owners of its use. You should contact the board to remind them of this responsibility and in the absence of any forthright action by the board, you should consult with an attorney to assist you.

Q: I am being transferred from Birmingham to New York City and wish to buy a co-op in the upper 60s of Manhattan. Do you have any inkling as to what the market is in New York and how is a co-op different there from what I might find here with respect to a condominium or townhouse?



condo  
queries

Robert M.  
Melsner

A: Coincidentally, I have just had the opportunity to review the co-op market in New York, particularly as it relates to the higher echelon of co-ops surrounding Central Park. The co-op market in New York is weakening, as I understand it, although the price of co-ops in New York comparable to what one would find in Michigan is extremely high. Co-

ops, unlike condominiums, are not regulated by an enabling statute and have a substantial amount of flexibility in regard to who may or may not live in the co-op. A good example, of course, is the Richard Nixon situation in New York where he was denied an opportunity to buy a co-op because he was a lawyer. In a co-op, you rent your unit from the cooperative association, even though you are buying shares in the cooperative association. You sign a proprietary lease and live by the rules and regulations, or they can evict you. I would be very cautious before investing in a co-op in Manhattan because of the apparent fluctuation in market conditions.

## Decorating rules meant to be broken

(AP)— The current trend in home design is no fad — it is tradition.

"Tradition is back," said House Beautiful editor JoAnn Barwick, "because we are tired of trendy fads and have swung around again to an appreciation of architecture and furnishings with serenity and balance — the way a home looks when the age-old rules have been followed."

Young people decorating their first homes hunger for rules, according to Barwick. How should they arrange the furniture? Which chairs go with what table? Can they use something unconventional that they've fallen in love with?

Barwick said her magazine went to the masters of home design — past and present — for the following "Golden Rules of Decorating," which range from the classic look to personal style.

John Saladino gave his view of how to create classic design: "To be timeless, we must pare away fussy details, create an orderly balance. Simple geometric forms the ancients knew — circles, squares, triangles — shape the classics."

Comfort was Billy Baldwin's subject: "Some people confuse luxury with grandeur. To me, comfort is perhaps the ultimate luxury."

Edith Wharton and Ogden Codman Jr. on symmetry: "The desire for symmetry, for balance, for rhythm, is one of the most inveterate of human instincts."

For Elsie de Wolfe, suitability was the subject: "We must learn to recognize suitability, simplicity and proportion, and apply our knowledge to our needs. A huge stuffed leather chair in a tiny gold and cream room is unsuitable."

Dorothy Draper had this to say about color: "There should never be any doubt about what your color has to say. It may be lemon-yellow, watermelon-pink, chocolate-brown or anything you like, just as long as it knows its own mind. Muddy walls are nothing but a blight."

Michael Greer puts passion into his interior designs, saying: "You need one marvelous decorative object which you love outrageously, which you may have spent far more for than you could afford. It can be anything — a painting or a rug or a vase, as well as a piece of furniture."

David Hicks understands the need for warmth. "I may create a very disciplined background, but then I like things messed up or cozied up a little. I am always thinking of warmth."

No matter how many rules you follow, a home must reflect you, as T.H. Robsjohn-Gibbings noted when he said: "Why do we love certain houses, and why do they seem to love us? It is the warmth of our individual hearts reflected in our surroundings."

That brings the amateur decorator back to House Beautiful's advice in giving out these rules: "Just remember: Once learned, rules are also meant to be broken."

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WAS \$10,308  
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### 1990 PROBE GL 2 DOOR

Black, titanium C/V bucket seats, tilt steering wheel, convenience group, tinted glass, rear window defroster, speed control, stereo cassette with premium sound. Stock #7154.

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Bright red, rear window defroster. Stock #7233.

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Brilliant red, grey cloth bucket seats, automatic, stereo cassette, clock, defroster. Stock #4861.

WAS \$7542  
**YOU PAY \$5880\***

### 1990 RANGER 4x2

Black, XLT trim, power steering, chrome rear step bumper, electronic AM/FM stereo/cassette/clock, sliding rear window, tachometer. Stock #7178

WAS \$11,474  
**YOU PAY \$7590\***

### 1990 F150 4x2 STYLESIDE P.J.

Raven black, btl. low mt. swing away mirrors, handling package, headliner/insulation package, light/conventional group, AM/FM stereo/clock, deluxe argent styled steel wheels, P235/75R15 XL black sidewall all season tires, HD service package. Stock #7029

WAS \$13,211  
**YOU PAY \$9,990\***

### 1989 TAURUS GL 4 DOOR SEDAN

White, cloth split bench seats, air, stereo w/cassette, rocker panel moldings, speed control, rear window defroster, light group, tilt, paint stripe, remote fuel door/clock release, power locks, 6 way power driver seat, 3.0 OL EFI V6 engine, automatic transmission w/overdrive, P205/65R15 BSW, aluminum wheels. Stock #6412.

WAS \$16,183  
**YOU PAY \$12,398\***

### 1990 TEMPO GL 4 DOOR SEDAN

Air conditioning, power lock group, dual electric control mirror, tilt wheel, rear window defroster, light group, electric AM/FM stereo/cassette/clock. Stock #7073.

WAS \$11,882  
**YOU PAY \$8990\***

### 1990 E150 CLUB WAGON

Medium red, C/V captain chairs, light and convenience group auxiliary fuel tank, speed control/tilt steering wheel, air conditioning, privacy glass, power locks/windows, engine cover console, handling package, auxiliary heater, electric AM/FM stereo w/cassette, 5.0L EFI V8, automatic transmissions w/overdrive, 5 P235/75R15 XL BSW all season. Stock #7186.

WAS \$21,314  
**YOU PAY \$17,590\***

### 1990 THUNDERBIRD STD

Electronic stereo cassette, 6-way passenger seat, rear window defroster, power equipment group, luxury group, front floor mats, automatic with overdrive, cast aluminum wheels, cruise control, tilt wheel, power windows & more. Stock #7476.

WAS \$17,990  
**YOU PAY \$14,390\***

### 1989 THUNDERBIRD SUPER COUPE

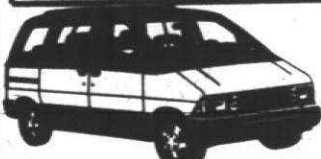
Twilight Blue clear coat metallic, Shadow Blue cloth/vinyl seats, electric AM/FM stereo cassette, tilt wheel, speed control, power lock group, 6-way power driver's seat, defroster, 3.8 liter super charged V6 engine, high level audio, Ford JBL audio system. Stock #4723.

WAS \$22,597  
**YOU PAY \$16,988\***

### 1989 MUSTANG LX 2 DOOR HATCHBACK

Air, tilt wheel steering, premium sound system, power lock group, AM/FM stereo/cassette, speed control, styled road wheels, dual remote mirrors, power side windows, rear window defroster. Stock #5589

WAS \$12,374  
**YOU PAY \$9,550\***



### 1990 AEROSTAR WAGON 2WD

Light sandalwood clearcoat metallic, light sandalwood captain's chairs, air, privacy glass, rear window washer/wiper, deluxe paint stripes, speed control, tilt wheel, P215/70R14 SL black sidewall tires, AM/FM stereo with clock, rear window defroster. Stock #7521.

WAS \$16,564  
**YOU PAY \$13,964\***

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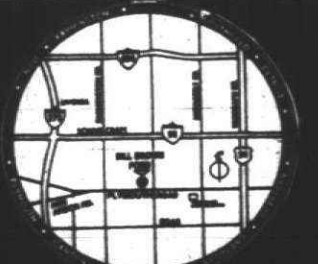
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### 1990 BRONCO II XLT TRIM

XLT trim, privacy glass, 5 speed, tilt wheel, power windows & locks, air, 2.9 liter EFI V-6 engine, cloth 60/40 split bench seats, automatic, outside spare tire carrier, rear wiper/washer/defroster. Stock #7503.

WAS \$19,683  
**YOUR PRICE \$14,742\***  
WITH REBATE DEDUCTED OR 6.9% A.P.R. - UP TO 24 MONTHS



### 1990 F-150 XLT LARIET

XLT trim, swing away mirrors, handling package, AM/FM stereo cassette/clock, speed control, tilt wheel, air, power locks & windows, sliding rear window, auxiliary fuel tank, 4.9 liter EFI V-6 engine, automatic overdrive transmission, cast aluminum wheels. Stock #8513.

WAS \$15,613  
**YOUR PRICE \$11,596\***  
WITH REBATE DEDUCTED OR 6.9% A.P.R. - UP TO 24 MONTHS



### 1990 TAURUS GL

Air, stereo cassette, rocker panel moldings, speed control, rear defroster, light group, paint stripes, finned wheel covers, remote fuel door/decklid release, power locks, 6-way power driver seat, power side windows, 3.0 liter V-6 EFI engine, automatic overdrive transmission, cast aluminum wheels. WAS \$17,217

**YOUR PRICE \$13,498\***  
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### 1989 E-150 WORK VAN

4.9 liter EFI V-6 engine, swing out side rear glass, passenger bucket seat, automatic transmission, electronic AM/FM stereo radio, hinged side cargo door. Stock #8987.

WAS \$13,459  
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### 1990 RANGER XLT

XLT trim, P215 steel outlined white lettered tires, deluxe two-tone, XLT equipment group, power steering, AM/FM stereo cassette/clock, 60/40 cloth split bench seat, sliding rear window, cast aluminum wheels, 2.3 liter engine, 5 speed transmission, clearcoat paint, silver metallic accent. Stock #9500.

WAS \$11,942  
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### 1990 ESCORT LX 2 DOOR

5 speed manual transmission, AM/FM 4 speaker stereo, tinted glass, power steering, interval wipers, rear defroster, digital clock, dual electronic mirrors, manual air, clearcoat paint. Stock #3508.

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