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THE WEEK AHEAD

MONDAY

Take a class: Plymouth-Canton Community Schools' Adult Education is holding registration for second semester for new credit students. New paid students can register Monday and the semester begins Jan. 26. Registration takes place at Starkweather Education Center, 550 N. Holbrook in Plymouth.

Tube time: Locally produced programs including "Canton Contact" are cablecast in a 90-minute block beginning at 7 p.m. on Channel 10 (MediaOne) and Channel 12 (Americast).

TUESDAY

Local government: Plymouth-Canton Community Schools district holds a regular board meeting 7 p.m. at the E.J. McClen-don Center.

WEDNESDAY

Healthy benefits: The educational series sponsored by the Canton Chamber of Commerce, Summit on the Park, and Saint Joseph Mercy Health System continues with "Is Worksite Wellness Good Business?" from 8:30-10 a.m. at Summit on the Park. The featured speaker is Mary Ann Jondle, Ph.D. Cost is \$10, which includes continental breakfast. For more information, call Marianne at (313) 397-5110 or Carleigh at (313) 453-4040.

FRIDAY

Hoop It up: Farmington High School visits the Plymouth Canton Chiefs in a boys basketball showdown at 7:30 p.m.

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Reward offered in fatal crash

Police have alerted area collision shops about the damaged vehicle believed to have been involved in a Jan. 3 hit-and-run fatality on Michigan Avenue. A local business leader has also posted a reward.

BY VALERIE OLANDER
STAFF WRITER

No one has yet come forward with information on the hit-and-run accident of Jan. 3, although a Canton resident has stepped up and offered a \$1,000 reward for the arrest and conviction of the person responsible.

Ronald Glenn Cowans, 28, of Ypsi-

lanti was killed by a motorist as he rode his bike on eastbound Michigan, east of Beck sometime between 10:30 and 11 p.m. last Saturday. A passer-by discovered his body and twisted bike the next morning.

Canton police have alerted all area bump shops to be on the lookout for a 1989 Ford Aerostar van of an unknown

color with damage to the front grill and windshield. The Ford emblem, wiper blade and right side-view mirror will be missing.

Attorney Mike Gerou, past president of the Canton Chamber of Commerce, offered the \$1,000 reward fund.

"It sounds like the family has little money and are having a hard time with money for the funeral, let alone to offer a reward. I've seen them on television reports and newspapers pleading for someone to come forward," he said.

"It's devastating that something like this has happened in our community. I think this shows that we are a caring

community. As a graduate of Leadership Canton what else am I suppose to do?"

Leadership Canton is a chamber-sponsored program to learn about the community and leadership skills.

"It definitely makes people who wouldn't ordinarily notice, take more notice. Sometimes rewards will help," said Sgt. Ed Tanner.

Gerou said he is willing to put up the \$1,000 reward himself, but will approach others participating in Leadership Canton and the business com-

Please see CRASH, A4

family business

Family-run businesses are a staple of our local economy. More than 50 percent of corporate entities in North America are family-owned, and produce more than half the gross national product.

Today's Observer takes a look at local families who continue to foster the entrepreneurial spirit that makes America great.

The families featured today also represent those who have beaten the odds and made it to at least the second generation. Many analysts believe the success rate for family businesses ends with the first generation.

"Seven out of 10 family businesses fail to get to the second generation," said Scott Friedman, an attorney and co-author of "How To Run a Family Business." "That figure can be attributed to the business dissolving, family conflict or the business spinning off. Of those remaining, only one of every 10 makes it to the third generation."

Family business have their share of successes and problems. Inside today's paper, experts offer tips and information on how to handle those problems unique to the small family-owned business.

We hope you enjoy reading about the families that make up the fabric of our local hometown business community.

—Susan Rosiek,
managing editor



STAFF PHOTO BY BILL BRESLER

Family effort: Chances are good that patrons at Johnson's Restaurant in Canton will run into a Johnson. Almost everyone in the Johnson family gets into the act of running the family-style eatery, (standing) Brian Wade, Anne Martin, Charlie Johnson, Ben Cain, Amy Johnson, Jeanne Myatt, Bridget Bienasz; (sitting) Gary Johnson, Sig Johnson, Dorothy "Aunt Dot" Watt, Pat Decker, Cindy Battaglia, Leah Johnson, Becky Nichols, Sandy Johnson, Patrick Johnson. The Johnson "family" includes longtime employees who are considered family.

Eatery runs on family power

BY MEGAN SWOYER
SPECIAL WRITER

When people in the Canton area crave fluffy omelets or a home-style hot turkey dinner, chances are good that they head to Johnson's Restaurant. Even the staff can't stay away from the satisfying omelets.

Chances also are good that the patrons will run into a Johnson. Almost everyone in the Johnson family gets into the act of running the family-style eatery, from the owner, Lea Johnson, and her husband, Sigfred; to their daughter, Jeannie Johnson; son, Charlie Johnson, and his wife, Barbara. Charlie runs the day-to-day operations. He also works with his aunt, Dorothy Watts; his niece, Amy Johnson; and his sister-in-law, Sandy Johnson.

"If I forgot anyone on this list, I'm sorry," said 40-year-old Charlie, one of the restaurant's managers.

The family-style Canton landmark on the corner of Ford and Lilley roads has been serving stuffed cabbage, beef stew, lasagna, steak, turkey, meatloaf and other home-style entrees, including

breakfasts, since the day it opened in 1981. That's almost as far back as when the entire stretch of surrounding land was home to farmers and fields.

Charlie of Canton says he generally likes working with the clan, whose members are easily recognizable with their brown hair and similar faces. Lea is part American Indian and Sigfred is Swedish. "Working with family has its ups and downs," said Charlie on a busy Friday afternoon.

The Johnsons also owned a restaurant in Southgate but sold it last year. That move gave Sigfred and Lea, who have been in the restaurant business since the 1960s, more time to relax. After all, they're "semi-retired now," said Charlie.

Working with family can at times be stressful, but Charlie says at Johnson's, diners aren't likely to overhear any family-style spat.

"We try to separate work from home. Home's home and work's work," said Charlie, the father of three children who

Please see JOHNSON'S, A3

Experts offer advice, tips

BY MEGAN SWOYER
SPECIAL WRITER

Conflicts within family businesses are inevitable. Many a former employee who quit his or her job has shared numerous stories about how he or she couldn't watch the company soap opera one more day.

There was the boss' son who hurled a stapler across the room at his inept receptionist, who happened to be his father's fiancée. Then there was the co-owner mother who never saw anything the same way as her co-owner husband did.

Various tiffs and spats are bound

Please see BUSINESS TIPS, A3

Bowling 'lockdown' promotes safe fun for local youths

BY VALERIE OLANDER
STAFF WRITER

While most parents hope their teenage children never experience an overnight "lockdown" with the Canton Police Department, officers are planning on just that.

However, this "lockdown" with police will be midnight to 7 a.m. Friday, Jan. 16, at the Super Bowl on Ford Road, east of Canton Center. Cost is \$10 in advance and \$12 at the door.

Teens ages 12-15 are invited to attend the event, which includes bowling, music and pizza. Participants are

encouraged to bring a sleeping bag. A light breakfast also will be available.

The Canton Police and members of its Explorer program are hosting the bowling lockdown in cooperation with the Super Bowl, which has held similar events, called Rock-n-Bowl.

"We've done this in the past, mostly during the summer months," said Mickey Higham, general manager of the Super Bowl. "The police are going to incorporate D.A.R.E. and stuff like that into it. I think it's a good idea. It gives kids something to do on a Friday night."

The police Explorers will act as

chaperones at the bowling lockdown, said Canton police Officer Leonard Shemanske.

The Explorers is a group of young adults, ages 14-21, who are interested in becoming police officers or want to work in the field of criminal justice. Canton police provide the volunteers training and allow them to ride with officers to get a feel for the job. Currently, there are 16 Explorers.

"They do a lot of community service and volunteer for special functions, like the Liberty Fest, and they're involved with the D.A.R.E. program," said Shemanske.

"We've ended up hiring one police officer and two dispatchers from the Explorers program. Two others are in the police academy. It's a huge steppingstone for them."

Super Bowl will donate proceeds of the event to the police department for its Explorer program.

"One of the pluses of the bowling lockdown is that kids see officers in a friendly way. And parents are comfortable with it because they know it's a safe environment and there's not going to be any drug use and there's not

Please see BOWLING, A2

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College wants out of PRDA

LIVONIA

BY MARIE CHESTNEY
STAFF WRITER

Now that it knows the cost to revitalize the entire six-mile corridor - \$30 million - the Plymouth Road Development Authority plans to issue bonds for 30 years, not 20 years as originally proposed.

The change in the development plan has led Schoolcraft College to threaten to withdraw from the project, taking Schoolcraft's portion of the money away.

Attorneys for both the PRDA and Schoolcraft are now debating whether the college can legally opt out of the plan.

If it does, the PRDA in 1998 would lose \$115,000 of its \$1.2 million income expected to be deferred money through the tax increment financing (TIF) plan. Over the 30-year-life of the authority, that figure would jump to \$491,396, according to figures released by the PRDA.

"Attorneys for both sides are talking, to see if there is some resolution," said Adelard (Butch) Raby, Schoolcraft vice president for business services. "If there is no agreement, it will be up to the college board to decide (whether to opt out)."

The PRDA board of directors Thursday finalized its development and (TIF) plan amendment that now goes to the Livonia City Council for approval. The council is expected to air the plan at a public hearing in February.

If the plan is approved, bonds totaling \$7.5 million could go up for sale in late April.

PRDA fixed the corridor's redevelopment costs at \$30 million after it saw how much the first phase of the project will cost, said city planner John Nagy.

The first phase of the work is now under way on Plymouth Road between Inkster and Middlebelt. Improvements include new curbs, sidewalks, street lighting and landscaping.

Eventually, the entire corridor between Inkster and Eckles will be upgraded. Money to finance the work is taken from taxpayers along the corridor, not from the city's general fund.

Crash from AI

community to help. "Someone obviously knows something about this ... You couldn't hit that bike and not know you did it," he said.

Cowans' aunt, Neatreal Alexander, described him as "a happy-go-lucky guy who touched many lives." The EMU graduate worked the midnight shift at a Belleville Road security company. His car recently broke down, causing him to ride his bike to work - a long trek from his apartment in Ypsilanti.

Anyone with information is asked to call Canton police at 397-5340.

To comment via e-mail: newsroom@oonline.com. If your comments are intended for publication, please include your name and telephone number.



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Family-owned businesses thriving here

BY TONY BRUSCATO
STAFF WRITER

Family-run businesses are a staple of the American economy, with thousands of new ones opening every year.

In fact, more than 50 percent of corporate entities in North America are family-owned, and produce more than half the gross national product.

While names like Saxton's Garden Center, Bon Ton Shoppes, Trapp Doors and Santeu Funeral Home are well-known local family businesses, other names like Ford Motor Company, WalMart, and Anheuser-Busch are all recognizable family-owned enterprises.

"As long as people can get up in the morning, there will be those who believe they can have a family-owned business and do something better," said David Bork, founder of the Aspen Family Business Group in Aspen, Colo., an international consultant to family businesses. "It's the entrepreneurial spirit, and it's worldwide."

"Many analysts believe the success rate for family businesses ends with the first generation."

"Seven out of 10 family businesses fail to get to the second generation," said Scott Friedman, a Buffalo, N.Y., attorney and co-author of "How To Run a Family Business." "That figure can be attributed to the business dissolving, family conflict or the business spinning off. Of those remaining, only one of every 10 makes it to the third generation."

Business life

Friedman believes the average life expectancy of a family-owned business is 24 years, which runs about the same amount of time the founder of the company is around to oversee the business.

"Decisions are not likely to be challenged when the founder is around," Friedman said. "However, when the founder is gone, there is no one with the same degree of influence in the business, and therefore more disagreements."

Bork doesn't subscribe to the numbers theory of Friedman, and many like him.

"What we really need to look at is how much the assets have compounded over generations," said Bork. "The most important issue is the economic continuity of the family. If a third generation decides it doesn't want the business, but sells it for a profit which allows them to do something else, then would you call it a failure?"

However, what both do agree on is that without a plan, conflict and turmoil will undermine the success of a family-run business.

"The chance of conflict goes up as the number of family members in the decision process increases," said Friedman. "Not only do they fight over getting rich of the business and suing each other, they fight over such things as titles, money, control and vacation time."



Family effort: The George W. Trapp Co. of Redford Township is a family-owned business that's been in operation for 68 years. Family members active in the company are George W. Trapp, company founder (second from left) and his son, Dick Trapp of Orchard Lake. Also pictured are Dick Trapp's adult children Bill Trapp of Plymouth (left); and Darby Trapp Eland of Redford.

Communication is key

"To avoid conflict, family members need to improve communication so everyone knows what decisions are being made, and why they are good for everyone," Friedman said. "Put everything

in writing, from who can own stock to how decisions are made. That way, when conflict erupts, there will already be a dispute resolution process in place to achieve amicable settlements."

alism is the key for future generations.

"Over the generations, there must be an increased level of professionalism," said Bork. "There needs to be a clarification of the business structure for decision-making. Ownership may be a birthright, but the business opportunity has to be earned."

Bork suggests that while you are accepted unconditionally in a family situation, you should be judged by competence when it comes to running the family business. He believes family members earn that credibility by working outside the family business and proving themselves.

"Without the outside work experience, many family members miss out on the lessons of running a business," said Bork. "Often times, family members don't have the complete package, so the family business doesn't survive."

Friedman also suggests that "besides working outside the family business, make sure you have a good education. Smaller children should work in junior positions and earn their way up. The businesses that have the best shot are run like large corporations."

Generally, after the first generation, there are more family members who come in contact with the business. Sons and daughters get married, have children, adding more people who may be making decisions.

One big mistake, according to

Bork, is the idea that everyone in the family gets a position in the business.

"It's a big mistake to believe the family-run business is a place for all family members," Bork said. "If the business has rules to operate, then only the competent should be allowed to participate. Otherwise, it's just an accident waiting to happen."

Avoid conflicts

Both Bork and Friedman agree there may have to be outside directors, or a governing structure, to avoid family conflicts.

"The family-run business, especially when it gets to a second generation with more people involved, may need a board of directors to help run the business and make good decisions," said Friedman. "Family members look at many decisions from their own perspective, with many biases. An outside director lends good credibility."

Scott Friedman, co-author of "How To Run a Family Business," has a new book coming out soon titled "The Successful Family Business." David Bork is co-author of "Working with Family Businesses: A Guide for Professionals," and author of "Family Business, Risky Business: How To Make It Work."

Michigan: A good place to operate, find resources for small business

BY MEGAN SWOYER
SPECIAL WRITER

If you are operating a small or home-based business, or thinking about starting one, you'll be glad to know that two years ago, the Detroit area ranked second in Entrepreneur magazine's 30 best cities for small businesses.

The magazine cited Michigan's overall economy as a prime reason. In particular, the article highlighted the role of small high-tech firms and a growing retail sector. Other pluses included Detroit's proximity to Canada and a new trade zone.

To help understand and stay up to date on current small-business opportunities, roadblocks, legislative happenings and general economic factors, the following list of resources may be helpful:

- Looking for information on how your new business may impact your family? Everything from child care tips to bookkeeping system ideas is available on the Internet at this University of Missouri Web site: <http://etcs.ext.missouri.edu/hes/business.htm>.
- The University of Detroit-Mercy operates a Small Business Development Center headed by Wayne State University operates a Small Business Development Center headed by B. Kevin Lauderdale. (313) 577-4850. E-mail address: lauderd@bizserve.com.
- The state-funded Michigan Small Business Development Center located on Wayne State University's campus can be reached at (313) 963-1798. E-mail: ron@msbdc.wayne.edu.
- Lansing Community College's Small Business Development Center can be reached at (517) 483-1921. Deleski (Dee) Smith is its regional director. His e-mail address is ds1921@lansing.lansing.cc.mi.us.
- Lawrence Technological University in Southfield offers a Small Business Development Center for Oakland County. (248) 204-4056. E-mail: belknap@bizserve.com.
- The Michigan Manufacturers Association, the "voice of Michigan industry" can be reached at <http://www.mmanet.org/>. Or contact Debra

McGuire at (517) 487-8543. Her e-mail address is mguire@mma-net.org.

■ If you type in this address (<http://sun.falcon.edu/gd/michigan.htm>) on the Internet, you'll find information on Michigan employment statistics, maps and small-business start-up information, organizations such as the Michigan, the Better Business Bureau, the National Center for Manufacturing Sciences and lots of other interesting material.

The University of Michigan Community Assistance Director's mission is to enhance life and business for Michigan. You can learn more about that at this address as well.

■ Also on the Internet is <http://www.einet.net/galaxy/Business-and-Commerce.html>. Type that in and a world of business information will greet you. Thinking about starting a business based on video production and conversion? You can read all about it at this site. Or how planners? That, too, is available at this site.

■ The Michigan Manufacturers Association, the "voice of Michigan industry" can be reached at <http://www.mmanet.org/>. Or contact Debra

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Katz to take over operation of county airports

BY KEN ABRAMCZYK
STAFF WRITER

A longtime aide to Wayne County Executive Edward McNamara was named by McNamara to lead Detroit Metro and Willow Run airports.

David Katz, McNamara's chief of staff, will lead the county's Department of Airports, replacing Ben Braun, who is leaving to undertake "entrepreneurial interests," said a spokeswoman for McNamara.

Katz, 39, will oversee daily operations of the two airports and manage the \$1.6 billion expansion of Metro with Wilbourne Kelley, assistant county executive for airports and public services.

"Over the past 11 years, Dave Katz has been the county's point man on every major project," McNamara said. "He knows how to put together high caliber work teams and how to lead big projects through the quagmire of

financial, bureaucratic, legal and logistic processes.

"The airport expansion is by far the biggest project this county will see for many years to come and Dave Katz is the best person to get the job done right, on time and on budget."

Katz joined the county executive's staff in 1987 after McNamara's election as county executive and has coordinated policy development and administration for eight executive departments with a budget of \$1.9 billion and over 5,000 employees.

McNamara said Katz was instrumental in lobbying the federal government for over \$200 million in grant funds for airport projects including the \$65 million grant to build the south access road and the \$150 million needed to complete the midfield terminal financing package.

Katz grew up in Livonia and is a 1977 graduate of Livonia Stevenson High School. He later



graduated from the University of Michigan.

Katz worked with McNamara while McNamara was mayor of Livonia. Katz worked with the city of Livonia, starting with the city's youth assistance program in 1982. He was appointed

David Katz, 39, will oversee daily operations of the two airports and manage the \$1.6 billion expansion of Metro. He joined the county executive's staff in 1987. He grew up in Livonia and is a 1977 graduate of Livonia Stevenson High School and the University of Michigan.

administrative assistant to McNamara in 1984 and joined him downtown after McNamara's election in 1987. Katz has worked as McNamara's chief of staff since 1991.

McNamara called Katz a "hands-on" person who worked to "make things happen."

"He's a quick study and a detail person," McNamara said about Katz. McNamara said Katz was instrumental in McNamara's success during McNamara's mayoral tenure in Livonia.

McNamara said Katz also drove the efforts to build the county's new \$14 million medical examiner's office, the \$70 million Dickerson Jail, the \$4 million Warren Valley Clubhouse and completed the \$30 million restoration of the Wayne County Building. All of these projects were completed under budget, which drew compliments from McNamara.

"Just try to find a community that wants a jail. That in and of itself was a major project. He oversaw the financing, building and design work."

As executive director of the Wayne County Building Authority, Katz is spearheading the construction of the new Wayne County Juvenile Detention Facility.

The new \$42 million facility is

scheduled to open later this year and has been designed to give youths an environment where they can have positive "work and learn" interaction with their peers and child care workers.

Katz sits on the boards of the Detroit/Wayne County Stadium Authority, Wings over Wayne, Friends of Wayne County Parks and the McNamara Scholarship Fund.

He is also active in a number of community organizations including Detroit Goodfellows, University of Michigan-Dearborn Citizens Advisory Committee, Detroit Chamber of Commerce and the Democratic Leadership Council.

Katz's appointment as airport director will be submitted to the Wayne County Commission for approval within the next several weeks. McNamara expects to name a new chief of staff within 10 days.

Katz lives in Grosse Pointe Woods with his wife, Patricia Leonard.

SC board to interview 10 candidates for trustee

BY KEN ABRAMCZYK
STAFF WRITER

Applicants seeking a vacancy on the Schoolcraft Board of Trustees face 20-minute interviews with the six board members on Jan. 17 and 24.

The board decided Wednesday to schedule six of the candidates for Saturday, Jan. 17, starting at 8 a.m. The following Saturday, Jan. 24, four candidates will be scheduled.

Trustees plan to approve a final candidate on Jan. 28.

The board also voted, 4-2, to disallow the application from Sean FitzGerald, a Plymouth resident and assistant general counsel at Wayne State University.

While some board members believed FitzGerald would be a qualified candidate, they were concerned about a candidate who was late for the deadline.

He submitted his application at 4:15 p.m. on Dec. 15, about 15 minutes after the deadline set by trustees.

The trustee vacancy was created by the resignation of John Walsh, who was elected in November to the Livonia City Council.

Board President Patricia Watson, and Trustees Mary Breen, Steve Ragan and Carol Strom voted not to consider FitzGerald's application, while trustees Brian Broderick and Richard DeVries supported considering him.

FitzGerald could not be reached for comment Friday.

Strom raised the issue about the deadline and asked trustees if they extended the deadline for one candidate 15 minutes, then why should the board not extend the deadline a day for others.

College President Richard McDowell told the board FitzGerald was "very apologetic" about missing the 4 p.m. deadline. Ragan said he did not want to eliminate a candidate who would be a good trustee, but added that he agreed with Strom.

Candidates will have two minutes for an opening statement, 10 minutes for formal questions, six or seven minutes for follow up questions and a one-minute closing statement.

The final applicants are:
■ From Canton, Bryan Amann, an attorney and former county commissioner, and Susan Kopinski, deputy chief financial officer at Detroit's Metro Airport.

■ From Livonia, Harry Greenleaf, director of transfer college programs in the College of Engineering and Science at the University of Detroit-Mercy and a former Schoolcraft trustee; Ken Harb, an investment advisor with Prudential Securities; Donald Knapp Jr., a research attorney for a Wayne County circuit judge; and Neil Weiner, a counselor at Mackenzie High School.

■ From Northville, Greg Stempien, an attorney.

■ From Plymouth, John Lynch, a retired consultant for the community and business relations division at Washtenaw Community College, and Robert Omilian, a finance manager at Ford Motor Co.

■ From Westland, Michael Novak, a police officer in Livonia.

The replacement will serve through June 30, 1999.

Board members must reside in the college district and be a registered voter. The college district includes the Plymouth-Canton, Livonia, Garden City, Clarenceville, Northville and part of the Novi school districts.

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2 UNIQUE



KELLI LEWTON

Let's spill the beans about coffee

Swiss mocha, raspberry, vanilla fantasia, double nut fudge, almond bliss, Hawaiian rhapsody, hazelnut, chocolate, chocolate caramel just to name a few. What could all these flavors have in common? Ice cream? Let me give you more lingo ... single, double, cap, cap with a hat, diablo, mothers helper, joe, java ... all AKA coffee.

Those little brown beans seem to be going through a metamorphosis. You could be sipping your latte in a rustic Vail-like ski lodge surroundings with stone, wood and a fireplace without ever leaving town at Caribou Coffee. Perhaps you enjoy sipping your joe while surfing the net at the Cyber Cafe or a good book and good company can be enjoyed 24 hours at the Lone Star. For a great decaf cappuccino on a comfy couch and a little jazz to add to the experience, try the Coffee Beanery.

Yep, I'm talking about the coffee shops of downtown Birmingham. Just when you thought, how many bean shops can one small town support? The largest U.S. coffee chain is moving into town ... Starbucks! Not only is there the traditional shops in the neighborhood, you can also pick up cappuccino at the Mobil station or drive through the newly opened "Joe to Go," of unique design, neighboring Birmingham on the west side of Woodward to get your favorite brewed drink of choice. Wow, so many choices! We're coffee crazy!

On an average, a regular house coffee (i.e. brew of the day without any modifications) will start around \$1.35. A cup of specialty coffee of cappuccino will start around \$2.25 and depending on what you add to it, such as flavored syrup, etc. can go as high as \$4. The Specialty Coffee Association reports there are more than 7,200 coffee outlets in the United States. The morning drink of yesterday has become an American ritual of unique concoctions, experiences and romance. We have become informed consumers that are looking for great quality, freshness and taste. In some ways it parallels the microbreweries presence of the past decade. We seem to have a hankering for the rich European tastes of the past vs. the stamped out, mass-produced products of today.

History

As rich as coffee is in taste, it is also rich in history. Historians have traced its discovery to the 10th century and even believe cultivation may have begun as early as AD 575. One of the earliest recorded legends report that a young Abyssian goat shepherd witnessed his goats eating these green colored berries which seemed to cause the goats to "dance" or frolic about. Actual coffee cultivation was rare until the 15th or 16th century when extensive planting of the tree occurred in the Yemen region of Arabia. Coffee consumption increased in the 17th century with Dutch colonies and the French transplanting to the island of Martinique in the West Indies, which was the genesis of the great coffee plantation of Latin America.

The soil in which coffee is grown must be rich, moist and absorbent enough to accept water readily but sufficiently loose to allow rapid drainage of excess water. The best soil is composed of leaf mold, other organic matter and disintegrated volcanic rock. Although coffee trees are damaged easily by frost, they are cultivated in cooler regions where temperatures range from 13 degrees to 26 degrees Celsius. Coffee plantations are usually maintained at sea level to the tropical frost level at about 1,800

Please see 2 UNIQUE, B2

LOOKING AHEAD

What to watch for in Taste next week:

- Focus on Wine
- Meat loaf

BY PEGGY MARTINELLI-EVERTS
SPECIAL WRITER

"To lengthen thy life, lessen thy meals" - Benjamin Franklin

Obesity is an epidemic of alarming proportions and contributes to a number of serious health risks. One out of three Americans is considered overweight and the numbers keep growing. Sad but true, our children are growing up fat, too. The most dangerous aspect is that they will grow up fat and have a shorter life span, not to mention the psychological problems for overweight kids.

The new year brings new opportunities and goals. But really, how much new diet advice can you stand. Weight loss is the subject of literally hundreds of books, and stories about losing weight appear regularly on television, and in newspapers and magazines.

Overweight refers to an excess of total body weight including fat, bone and muscle. A football player or weight lifter would probably be considered overweight though not necessarily obese. Obesity refers specifically to an excess of body fat. Americans eat less calories today than we did at the turn of the century, but due to labor saving devices, we are fatter because we're less active.

At least 25 percent of us have a sedentary job, do no heavy house or yard work, do not pursue any sport or fitness program and avoid physical activity during the day. We take elevators whenever possible and drive to the corner store. Weight gain seems inevitable.

Are you overweight? The pounds can add up over the years and before we know it, we're risking our health with unneeded weight. An easy way to tell if you're in the "safe" zone is to test your Body Mass Index.

Multiply your weight in pounds by 705. Divide this number by your height in inches and divide this again by your height in inches. The number you will get will be somewhere in the 20s unless

you're extremely over or underweight. The higher your BMI, the higher the risk. The lowest death rates are for people with BMIs of 27 or lower.

Some say a BMI of 25 or lower for those under 35 and 27 for those over 35. However, this implies that it is OK to gain weight as we age, which is not necessarily healthy.

The idea that obesity is linked to illness was confirmed in 1959 when Metropolitan Life Insurance Co. of Chicago published the "Metropolitan Life Standards" on its baseline weight table. The company concluded that the fatter the person, the more likely that person will die prematurely.

Today, the generally accepted standard for appropriate weight is the 1983 Metropolitan Life Table, which allows for more weight gain than the standards of 1959. However, research shows that the lowest mortality rates are found in the 1959 table with the lower body weights.

Body fat distribution concentrated in your abdominal region, the so called "apple shape" is associated with higher risks of heart disease and diabetes and is worse for you than "pear" shaped fat concentration. No matter what your fat pattern distribution, excess body weight is unhealthy.

Analyzing the situation

Looking at various methods of weight loss and weight control can be as confusing and intimidating as setting up a financial plan. But, because obesity is a major epidemic and contributes to alarming health risks, it is worthwhile to take an "academic" approach to weight management.

Consider the following:
■ There are many weight-loss programs. From do-it-yourself books and work site programs, to

commercially franchised programs to licensed professionals. No matter which program you chose, you should have a good understanding of the program components and what to expect from any maintenance phase.

Evaluate the program with regard to its approaches to diet, exercise, behavior modification and use of drugs or surgery as treatment. Decide whether the time is right for you to devote your attention and effort to succeed.

■ Drug therapy, if used, must be continued long term to work. However, many drugs have side effects that some people are not willing to endure. Drugs should only be used with people who are medically at risk for other health programs.

■ Focus your efforts on weight management, and not just weight loss. If weight management is the goal, then good health will be achieved.

■ Some of the best predictors of success at weight loss or weight maintenance include:

- High initial body weight
- Regular and consistent loss early in the program
- Having positive social support
- Having a positive, problem solving attitude toward life's stresses
- Engaging in regular physical activity
- Regular eating patterns with control of calories
- Ongoing self-monitoring (of intake, weight, etc.) and other behavior modification techniques
- Confidence that you can achieve a goal

Time for a lifestyle checkup

Benjamin Franklin was right when he said - "To lengthen thy life, lessen thy meals." It is a simple truth but something that is much easier said than done. As the new year gets under way, many of us make resolutions.

We will eat healthier, lose weight, spend less money, devote more time to family and friends, take time to relax, etc. I suggest

that instead of making resolutions that are difficult if not impossible to keep, we should strive to make lifestyle changes that will benefit us this year, and throughout our lives.

If we are overweight, it is time to change our eating habits. Sometimes that means making lifestyle changes that affect not only our food intake but the way we spend our time and money as well.

Joe Sarafa, president of the Associated Food Dealers of Michigan, has some simple suggestions that may inspire you. And, as you might expect, they all begin at the supermarket.

■ Eat healthier and lose weight - Sarafa says it's time to eat more meals at home. He's right, it is easier to eat correctly when you prepare the food yourself. After all, when was the last time you saw a grapefruit on the menu at a fast food drive-in window? If you or anyone in your family falls into the danger zone on the BMI test, then weight loss should be a priority. Eating at home, or at least preparing your meals at home and packing them (for school or work) can help. When we make our own sandwiches, salads and main courses we take charge of what we eat.

■ Devote more time to family - Adding structure to our chaotic lives is a priority of many people. Planning and making meals together with other family members can help. Sarafa suggests getting everyone involved. Include children in menu selection; ask them to find interesting recipes in magazines and cookbooks; let everyone into the kitchen during meal preparation time. Teaching children about good nutrition with hands-on kitchen experience will set them up for a lifetime of healthy eating habits.

■ Spend less money - If you eat less, you will probably spend less money. However, I suggest you take this a step further. Look at

Please see SIZE, B2

'Cuddle' foods comfort, warm on cold nights

MAIN DISH MIRACLE



MURIEL WAGNER

I picked this recipe to share with you because of its flavor, nutrition values and freezer friendliness. It's an adaptation of a Julia Child recipe. Need I say more about the taste?

I reduced the fat and saturated fat by substituting a well-trimmed cut of top round of beef for the chuck cut in the original. I'm sure you know that those fatty streaks in the meat muscle, known as "marbling," determine tenderness. The more streaks, the moister and more tender the cut, but also the higher the fat. To overcome the lack of fat, this lean cut of meat is cooked for a long time in wine and broth which will

act as both tenderizer and flavor enhancer. (I cut up my own meat for stew because I like to serve recognizable meat pieces. When I use the ready-cut stew beef, it seems to disintegrate into unrecognizable shreds.)

Stew has other health advantages. The delicious gravy in this recipe makes the recommended 3-ounce portion seem much larger, especially if it's served with a pilaf - like the accompanying Barley Pilaf. Did you know that barley has more soluble fiber than almost any other grain? There's a quick-cooking variety that makes it easier to prepare than rice or potatoes. The barley is cooked in broth so that you don't need fat for flavor and the sliced water chestnuts add the crunch of nuts without the fat.

In the original recipe you discarded the vegetables after they were cooked. I found that pureeing them and adding them back to the cooking liquid added additional flavor, not to mention nutrition values.

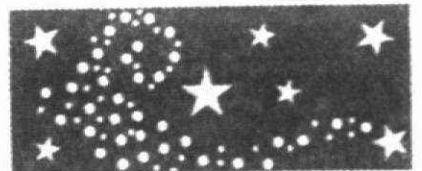
The Red Zinfandel wine imparts a distinct flavor to the recipe. This is a fruity red wine, not too expensive. It's worth a trip to a specialty store if it's not available at your regular market. If

wine isn't part of your diet, substitute more of the beef broth with a dash of apple juice.

This recipe is one of my favorite company dishes. While it takes a long time to cook initially, I can arrange to cook it at my leisure and freeze it. It's a snap to defrost and prepare the seasonings for the gravy. It makes a perfect company main dish because you can keep it on simmer almost forever. What a super dish for a Super Bowl party.

BEEF ZINFANDEL

- 4 pounds boneless round steak, 1-1/2-inch thick
- Cooking oil
- 3 cups low-sodium beef broth
- 2 cups sliced onions
- 2/3 cup sliced carrots
- 16 ounce can whole plum tomatoes
- 3 cups Red Zinfandel wine
- 1 teaspoon thyme
- Cornstarch (1 tablespoon of cornstarch per cup of cooking juice)
- 2 large heads of garlic
- 1/2 cup white wine of your choice
- 1/2 cup low-sodium beef broth



Trim beef of remaining fat. Cut beef into 1-1/2-inch by 2-inch cubes. Dry thoroughly. Coat a skillet with an oiled paper towel. Brown meat on all sides, adding beef broth to prevent sticking. Remove meat to a 4-quart casserole dish. Add onions and carrots to skillet and brown lightly. Add to meat. Cover beef with tomatoes, red wine, bouillon and thyme. Bring to a slow simmer on top of stove or in oven at 325 degrees F. for 1-2 hours until fork tender, basting the meat. Pour contents, except for meat, into a colander set over a sauce pan. Press juices out of vegetables. Puree the remains in a blender or processor. Add puree to juices. Add to rest of the cooking liquid and cook until slightly thickened. Pour over the beef. Stew may be frozen at this point.

To flavor the gravy: Separate and

Please see CUDDLE, B2

Stone Soup tale has a delicious ending

BY PEGGY MARTINELLI-EVERTS
SPECIAL WRITER

See related story on Taste front.

Here's an idea that will appeal to children: Make Stone Soup. I'm not kidding. Perhaps you remember the folk tale. I've included an abbreviated version with a recipe.

Reading the fable and making stone soup can be an enjoyable activity for the whole family.

The Story of Stone Soup

Once upon a time a couple of weary, hungry travelers came to a village at the end of the day. With no money, the two tried to find someone kind enough to give them a meal and a place to sleep.

What they encountered instead was a village of stingy people who hid their food and closed their doors to the strangers. Believing that the villagers had hearts of stone, the

two travelers came up with an idea — they would make stone soup.

They rang the village bell, which brought all the townspeople into the square. Once gathered, the travelers announced that since the townspeople apparently had no food, they would make soup out of stones with a secret recipe.

The travelers instructed the townspeople to heat some water in a pot. Then a few cleaned stones were added.

"Mmmm," said one of the travelers as he dipped a spoon into the steaming pot and tasted it. "Stone soup is very good plain, but it would taste even better if we could make the fancy kind."

The townspeople wanted to know how, so the travelers explained that salt, pepper and herbs were needed. The mayor's wife went to fetch some. Next came carrots, onions, milk, potatoes and meat.

Each time the travelers suggested another ingredient, someone from the town would run home and get it. Soon the soup was ready and everyone in the town, including the two travelers, sat down to fine meal.

RECIPE FOR STONE SOUP

Retold by Marilyn Splenza
Heat some water in a pot. Add some stones you've scrubbed a lot.

Sprinkle pepper, salt and herbs. Let it boil undisturbed.

Drop in carrots, onions too. Let the soup heat through and through.

Stir in milk to make it sweet. Add potatoes for a treat.

Toss in meat cubes. Let it

stew.
Let it bubble. Let it brew.

Taste the soup and when it's done,
Share Stone Soup with everyone.

I like this recipe because it can be changed to suit your family's tastes. If you don't like snap peas and carrots, use celery and green beans instead, or any other vegetable combination. Stone Soup provides everyone an opportunity to contribute to the meal preparation.

STONE SOUP

(An-HDS Services low-fat version)

1 or 2 stones cleaned thoroughly (about 4-inch in diameter each, which is large enough so no one will try to eat them by mistake). It's a good idea to

boil them in water before adding them to the soup.

2 quarts water
2 cups peeled, diced potatoes
2 large peeled potatoes, left whole
1 pound boneless, skinless chicken breast, cubed
4 carrots, chopped
1 medium onion, diced
2 teaspoons salt
1 teaspoon pepper
1 teaspoon thyme
1 teaspoon basil
1 cup non-fat dried milk
2 tablespoons cornstarch
1 tablespoon chicken bouillon powder
1/2 cup cold water
1 pound package of frozen vegetables (we used sugar snap stir-fry vegetables for this recipe, but you can substitute any vegetables you like)

Heat 2 quarts of water in a stock pot. Add the stones, potatoes (both, diced and whole), chicken breast, carrots, onion, salt, pepper and spices.

Bring to a boil and reduce to a simmer. When the whole potatoes are cooked thoroughly, remove them from the soup and mash. Then add them back to the soup.

In a bowl mix dried milk, cornstarch and chicken bouillon powder. Add cold water and stir to dissolve. Add the milk mixture to the simmering stock. The mashed potatoes and the milk mixture both work to thicken the soup nicely and give it some additional flavor. Serves 10.

Nutrition information per serving: Calories 166, Protein: 13 grams, Fat: 1 gram, Sodium: 508mg, Carbohydrates: 24.5 grams. Percent of calories from fat: 5.3.

Whether you make the dough yourself or choose refrigerated or frozen dough, packaged mixes or pre-baked crusts, what you put on top that makes the pizza. Making sauces and toppings with a limited amount of oil is a good start.

Keep high-fat cheese to a minimum, sprinkling the crust lightly with part-skim mozzarella for low-fat soy cheese. Use plenty of low-fat toppings including fresh vegetables, lean poultry or shellfish and beans.

You can make a Mexican pizza with black kidney or pinto beans. Brown the pizza crust and spread with a spicy tomato sauce or even a chunky salsa. Top with beans, grated, reduced-fat Cheddar cheese and chopped cilantro before baking. Create a Tuscan chicken pizza using bite-sized pieces of chicken breast, finely chopped green onions, roasted red peppers and small amounts of grated Parmesan and part-skim mozzarella cheese.

You'll never think of salad the same way once you've had a Caesar pizza. Lightly brown a pizza crust and sprinkle it lightly with grated Romano cheese. Bake until the crust is hot and well-browned. Remove from the oven, and spread with a tossed mixture of lettuce pieces, diced tomato, light Caesar dressing. Sprinkle with Parmesan cheese and serve at once.

Don't be afraid to experiment with new pizza varieties. Use roasted red, green and yellow pepper strips, along with red onion slices, to create a boldly flavored, eye-catching pizza. Go wild with a mushroom pizza that includes shiitake, portobello and oyster varieties. Chunks of eggplant and onions cooked with garlic and ginger bring Asian flavor to a pizza crust topped with a low-fat black bean sauce and sprinkled with cilantro.

2 cups thinly sliced onion
1/4 cup chopped fresh parsley
1 teaspoon lemon pepper
1 teaspoon minced garlic
1 teaspoon dried oregano
2 teaspoons olive oil
1 package frozen bread dough (or 12-inch thin crust Italian bread shell)
1 cup chopped tomatoes
6 Kalamata olives, pitted and sliced
6 ounces feta cheese, crumbled

In a large bowl, combine turkey strips, onion, parsley, lemon pepper, garlic and oregano.

In a large non-stick skillet, over medium-high heat, saute mixture in oil 5 to 7 minutes or until turkey is lightly-browned and no longer pink in the center. Place pizza shell on a large baking sheet. Top with turkey mixture, tomatoes, olives and cheese.

Bake at 450 degrees F. for 10 to 12 minutes, until the crust is heated through and the cheese is

Nutrition information: Each of the 6 servings contains 328 calories and 11 grams of fat.

Information for this article was provided by the American Institute for Cancer Research.

For a free brochure with recipes from around the world that can help you create meals to lower your risk for cancer, send a self-addressed, stamped 55-cent postage, business-sized envelope to the American Institute for

Cancer Research, Dept. AW, P.O. Box 97167, Washington, DC 20090-7167.

The material in "Good Food/Good Health" is reviewed by Melanie Polk, MMSC, R.D., L.D., F.A.D.A., Director of Nutrition Education, American Institute for Cancer Research

The American Institute for Cancer Research is the only major cancer charity focusing exclusively on the link between

diet, nutrition and cancer. The institute provides a wide range of consumer education program that have helped millions of Americans learn to make changes for lower cancer risk. AICR also supports innovative research in cancer prevention and treatment at universities, hospitals and research centers across the U.S.

The institute has provided almost \$42 million in funding for research in diet, nutrition and cancer. AICR's Internet Web address is <http://www.aicr.org>

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2 Unique from page B1

meters (about 6,000 feet).

The coffee tree produces its first full crop when it's about five years old. Thereafter it produces consistently for 15 or 20 years.

There are two methods used for harvesting beans. One method is selective picking and the other is shaking of the tree and stripping the beans. Beans picked by the first method are generally processed with water, dried or heated, then roasted in rotating cylinders. The second method only dries the beans and removes the outer covering. In either case the final product is called green coffee.

Coffee bean flavor profiles

General flavor profiles of the most common coffee varieties:

- **Costa Rican:** Prized for the elegant richness of its flavor and its delicate acidity, this is a popular breakfast coffee.
- **Colombian:** A fine coffee

with roundness, body and a good balance of flavor and acidity. Can be enjoyed with medium or dark roast.

- **Guatemalan:** The beans from this country have a characteristic rich spice and a smoky character. Medium roasting is recommended to bring out the full body and pleasant, flavorful acidity.
- **Kona:** This rare Hawaiian coffee is rich, earthy and full-flavored with a pleasant acidity, best when medium roasted.
- **Kenyan:** A classic, aromatic coffee with a clean, sharp, bright taste and good acidity.

Coffee information source: "The Encyclopedia of Herbs, Spices and Flavorings" by Elisabeth Lambert Ortiz.

Coffee Club

- Several varieties of green coffees are usually blended to produce the wide needs of today's consumers.

divorce if a husband didn't supply a sufficient amount of coffee.

- The inferior beans are the ones that are often treated with flavored oils.
- Coffee was revered as a medicine for many ailments including vision, depression, arthritis and headaches.
- And with your coffee... Some desserts and coffee go hand in hand.
- Espresso and anything chocolate
- Cappuccino and carrot cake
- Iced coffee and New York Style cheesecake
- A cup of Joe and chocolate chip cookies

Chef Kelli L. Lewton is owner of 2 Unique Caterers and Event Planners in Bloomfield Hills. A graduate of Schoolcraft College's Culinary Arts program, Kelli is a part-time instructor at the college. Look for her column on the second Sunday of the month.

Size from page B1

the activities you spend money on. If you typically dine out, see a movie or do other sedentary activities, perhaps a change is in order.

Try a light meal at home and then take a walk through a museum. Sledding or ice skating are activities that provide hours of recreation.

■ **Foster friendships** — What do you and your friends do when you get together? If your activities center around eating and drinking it could be time for a lifestyle change.

So while old Ben's words certainly ring true, for many of us a change in lifestyle may be the real solution.

Peggy Martinelli-Everts of Clarkston, is a registered dietitian and director of clinical operations for HDS Services, a Farmington Hills-based food service and hospitality management company. Look for her story on the second Sunday of the month in Taste.

with obesity and may affect adherence to a weight loss program. For this reason it is vitally important to look for enjoyable ways to exercise.

If you have led a sedentary life, taking up jogging or high impact aerobics is probably setting yourself up for failure. However, walking in the shopping mall before the stores open may be just right.

■ **Don't be afraid to experiment** with new pizza varieties. Use roasted red, green and yellow pepper strips, along with red onion slices, to create a boldly flavored, eye-catching pizza. Go wild with a mushroom pizza that includes shiitake, portobello and oyster varieties. Chunks of eggplant and onions cooked with garlic and ginger bring Asian flavor to a pizza crust topped with a low-fat black bean sauce and sprinkled with cilantro.

Flavorful wintertime sips warm and wonderful

See related 2 Unique column on Taste front. Recipes compliments of Kelli Lewton, 2 Unique

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Cuddle from page B1

peel garlic cloves. Simmer in a covered sauce pan with 1/2 cup of beef broth and white wine until tender (20-30 minutes). Add to beef. Before serving, reheat and stir, but do not boil. Serves 12.

Nutrition facts: 3 ounce portions.
Calories 252; Fat, 6.7 g. Saturated Fat, 2.2 g. Cholesterol, 72 mg. Sodium, 151 mg.
Food exchanges — 3 lean meat; 1 vegetable.

I use a nonfat pilaf to accompany the main dishes. It adds the goodness of whole grain and important water soluble fiber that helps lower cholesterol when other dietary fat is lowered as well.

BARLEY PILAF

2 cans sliced water chestnuts
1 cup quick cooking barley
3 cups low sodium beef broth
2/3 cup chopped flat parsley

Using broth instead of water, prepare barley according to package directions. Add remaining ingredients.

Muriel Wagner is a registered dietitian and nutrition therapist with an office in Southfield. She publishes "Eating Younger," a quarterly newsletter filled with recipes and nutrition tips. To subscribe, send a check or money order for \$13.50 to Eating Younger, P.O. Box 69021, Pleasant Ridge, MI 48069.

Look for Muriel's column in Taste on the second Sunday of the month.

QUICK QUESADILLAS

1 pound turkey cutlets, cut into thin strips

PEPPERMINT PATTY

4 ounces hot chocolate
4 ounces coffee
2 teaspoons peppermint flavoring
Dollop of whipped cream
Ground peppermint candy

Combine hot chocolate, coffee, peppermint flavoring. Top with dollop of whipped cream and sprinkle with ground peppermint candy.

CARAMELIZED ONION QUESADILLAS

1 tablespoon olive oil
1 medium red onion, thinly sliced
4 green onions, sliced
2 cloves garlic, chopped
1 teaspoon cumin
1/2 teaspoon cayenne powder
1/4 teaspoon dried oregano
1 tablespoon lime juice
Four large (10-inch) tortillas
2 cups reduced-fat shredded cheese (combination of Cheddar, jalapeno, Monterey jack or other spicy cheese)
Optional: Salsa, guacamole and sour cream

Heat oil in skillet over medium heat and saute onions and garlic until softened, stirring occasionally, about 10 minutes. Stir in cumin, cayenne and oregano. Remove from heat and stir in lime juice. Place two tortillas on a baking sheet. Spread the onion mixture equally on the two. Sprinkle with remaining tortillas and bake at 400 degrees F for about 8 minutes until the edges are golden. Let stand 5 minutes and cut each into sixths with a pizza cutter. Garnish with salsa, guacamole and a teaspoon of sour cream if desired. Makes 4 servings.

Nutrition facts per serving: 220 cal. 26 g. carbo., 8 g. fat, 18 g. pro., 3 g. fiber, 190 mg. sodium

Recipe from: Wheat Foods Council

QUICK QUESADILLAS

To spice up your winter and energize your body, turn to main-course grain dishes like Caramelized Onion Quesadillas. Ready in about 30 minutes, this dish is lower in fat than traditional Southwestern fare and high in complex carbohydrates — a perfect combination for zapping away winter doldrums.

QUICK QUESADILLAS

peel garlic cloves. Simmer in a covered sauce pan with 1/2 cup of beef broth and white wine until tender (20-30 minutes). Add to beef. Before serving, reheat and stir, but do not boil. Serves 12.

Nutrition facts: 3 ounce portions.
Calories 252; Fat, 6.7 g. Saturated Fat, 2.2 g. Cholesterol, 72 mg. Sodium, 151 mg.
Food exchanges — 3 lean meat; 1 vegetable.

I use a nonfat pilaf to accompany the main dishes. It adds the goodness of whole grain and important water soluble fiber that helps lower cholesterol when other dietary fat is lowered as well.

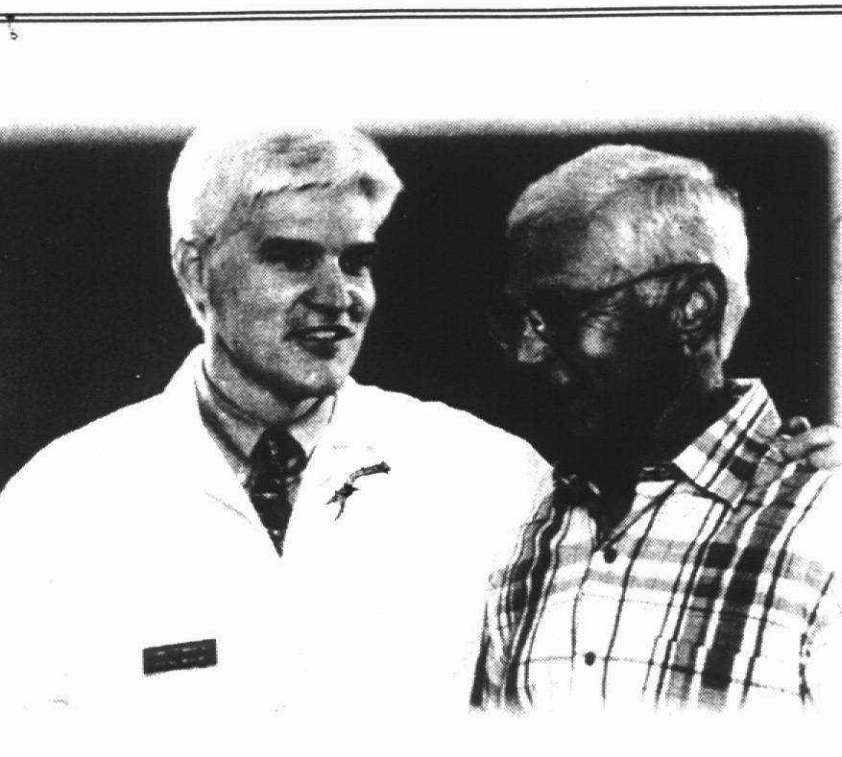
BARLEY PILAF

2 cans sliced water chestnuts
1 cup quick cooking barley
3 cups low sodium beef broth
2/3 cup chopped flat parsley

Using broth instead of water, prepare barley according to package directions. Add remaining ingredients.

Muriel Wagner is a registered dietitian and nutrition therapist with an office in Southfield. She publishes "Eating Younger," a quarterly newsletter filled with recipes and nutrition tips. To subscribe, send a check or money order for \$13.50 to Eating Younger, P.O. Box 69021, Pleasant Ridge, MI 48069.

Look for Muriel's column in Taste on the second Sunday of the month.



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- 20321 Farmington Road

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- Plymouth Health Center
- 9398 Lilley Road

World Wide Web

- www.med.umich.edu

Seamstress lectures



Seminar set: Peggy Sagers, nationally recognized designer and pattern-drafting expert, of Dallas, Texas, comes to town to share her expertise for two lecture/demonstrations Jan. 17-18 at Haberman's Fabrics in Royal Oak. There is a fee for each lecture, topics include factory short-cuts, fitting slacks, pattern conversion. Reservations required at (248) 541-0010.

Brief facts from Fruit of the Loom

Fruit of the Loom put out a redesigned brief recently, along with these fun facts:

- An American man, on average, will own 450 pairs of underwear in his lifetime.
- What fruits are in the Fruit of the Loom logo? (An apple, grapes and gooseberries.)
- On average a man wears white briefs 4.4 times a week.
- A typical pair of FL's new briefs is expected to last 2-3 years.

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RETAIL DETAILS

Retail Details features news briefs from the Malls & Mainstreets. For inclusion, send information to: Retail Details, c/o The Observer & Eccentric Newspapers 805 E. Maple, Birmingham, MI 48009, or fax to (248) 644-1314.

Sweater drive under way

Detroit Public Television teamed up with C.O.T.S. (Coalition on Temporary Shelter) to participate in the Mr. Roger's Neighborhood Sweater Drive, through Jan. 18 at the WTVS Stores of Knowledge at Somerset North, Troy; Lakeside Mall in Sterling Heights; and Briarwood Mall, Ann Arbor.

Shoppers are asked to donate sweaters they no longer need to those less fortunate. For more details call Jill Silver at (313) 876-8358.

Which way do you go?

In its winter bulletin, the Fashion Group International reports that 80 to 90 percent of shoppers turn to the right when they enter a store.

"The reason for this is that we receive and compute information from the left to the right side of our brains according to marketing authority Peter Drucker, quoted in the article.

Crepes anyone?

Plymouth residents have fallen in love with a new eatery in town, The Cafe Giverny at 370 S. Main. Owner Neb Brankovic said the cafe specializes in crepes and soups and is open daily from 9 a.m. to 9:30 p.m. Closed Mondays. For more details call (734) 453-6998.

Thousands view Hudson's annual holiday exhibit

More than 150,000 shoppers passed through A Christmas Carol, the animated walk-through exhibit hosted by Summit Place mall during Novem-

ber-December according to Hudson's spokeswoman Michelle Shulman.

"That's about 20-percent less visitors than last year," she said. "Regrettably, we didn't have as many student-filled busses as in the past. For Holiday 1998 we're planning a more contemporary holiday story and that might be more appealing."

The complimentary exhibit is Hudson's gift to the community, created by set and costume designers from the Guthrie Theatre in Minneapolis.

New catalog appeals to larger sizes

Junonia Ltd., markets active clothing for women who wear size 14 and up. The new quarterly publication features bodywear from Danskin Plus and Gilda Marx, swimsuits, sports bras, downhill and cross country ski-wear, tennis skirts, padded bicycle shorts and golf clothing.

President Anne Kelly said, "our goal is to make the smaller women jealous."

The name of the St. Paul-based catalog comes from the Roman deity, Juno, protectress of women. "In art she is depicted as a goddess of large, majestic proportion," according to Kelly, who added, "to receive a catalog call 1-800-JUNONIA (586-6642)."

New bridal store opens in downtown Birmingham

Roma Sposa, is now selling exclusive European designs for the bride, according to owner Anna Castaldi Roselli, at 722 N. Old Woodward in Birmingham.

Castaldi previously owned a bridal shop in Rome. A gown can take up to a year to make in the Old World style. They are priced from \$1,800 to \$4,500.

Current gowns-of-choice are made from a dazzling array of fine fabrics and silks including Gazar, Mikado, Georgette, Chif-



A sample of a Roma Sposa gown

fon, Duchesse and crystalline organza lace. For more details or a personal appointment call (248) 723-4300.

The shop will host a trunk show of Peter Langer creations, Jan. 29-31. Reservations are suggested.

Coffee on the run

Joe, To Go, a traditional gourmet coffee shop with an unconventional drive-thru service, is open on Woodward, one block south of 14 Mile, in Royal Oak next to Spango's Coney Island at 32889 Woodward.

Joe offers its own line of pre-

mium house blends, cappuccinos, lattes and expresso along with other hot and cold beverages bagels, scones, muffins and cookies from area bakeries. Owner Susan Vert said she's open 6 a.m. to 6 p.m. Monday-Friday, and 8 a.m. to 4 p.m. weekends.

Mail hosts winter sport collectibles show

A sports coin and stamp show runs Jan. 16-18 at Livonia Mall, Seven Mile/Middlebelt during regular mall hours. Fun for the family as visitors buy, sell and trade. Meet former Tiger Sid Monge who pitched for the team 1984-1985, Saturday, Jan. 17 from 1-3 p.m. on stage near Crowley's. Call the mall for more details at (248) 476-1160.

Magnetic jewelry out

Foes of body piercing who still like the look will want to check out a variety of styles of studs, spirals, stones, stars and spikes that let anyone have the pierced look for an hour or a day without the permanence and holes of the actual procedure.

"No Holes" Magnetic Jewelry from Gravity Free Factory, New York, has taken "piercing" mainstream. Powerful rare-earth backing magnets in the nose, behind the ear or between the lip and gum hold the jewelry securely to the desired spot.

More than a million pieces of the jewelry have been produced and sold in the past two years, according to Paige Eshelman, Gravity Free Factory's co-founder and marketing director. The line's growing popularity has led the company to more than quadruple the space of its production facility in downtown New York's TriBeCa district. The Web address is www.noholes.com, and the toll-free phone order number for consumers is 800-529-5511.

Westland Shopping Center's Sidewalk Sale - Wednesday, Jan. 14 - Monday, Jan. 19



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ARTISTIC EXPRESSIONS



LINDA ANN CHOMIN

Art heats up winter sales

More and more local development authorities and shopping districts are looking to ice carving as a way to draw customers into stores. This year alone Birmingham, Royal Oak, Rochester, and Plymouth will host events varying from simple showcases of the art to competitions with demonstrations by carvers.

Sponsored by the Birmingham Principal Shopping District, Winterfest is an exhibition of ice sculptures including a 10-block Victorian house. It takes place Thursday, Feb. 5, to Sunday, Feb. 8, in two locations: the Triangle area where Woodward and Old Woodward converge, and Shain Park, north of Merrill, east of Bates in downtown Birmingham. For more information, call (248) 433-3550.

"The idea is to bring people into the downtown area," said Dawn Booker, special events coordinator for the Birmingham Principal Shopping District. "This is our 14th year. It started off as a family fun event by The Community House. At one time it was a competition that evolved into a spectator sport which is now tied in with merchants in a sales event."

The Rochester Downtown Development Authority is gambling their first ice carving event, "No Ordinary Sale," will bring customers into the area 10 a.m. to 9 p.m. Friday, Jan. 30, and until 6 p.m. Saturday, Jan. 31. For more information, call (248) 656-0060.

"We'd talked for several years about doing something involving ice at the beginning of the year when sales are slow," said Kristina Trevarrow, Rochester DDA promotions and marketing coordinator. "We're starting small with sculptures in front of the businesses and five major pieces scattered throughout the site. If it's well accepted we'll talk about expanding it next year."

Carver J. R. Lorentz, with his partner Alison Edwards, is producing the sculptures for the Rochester event. The 35-year-old Garden City resident is rare among carvers in that he pays his bills with his skills. Lorentz works full time in a Plymouth studio creating everything from custom carvings to company logos. The majority of carvers work as chefs and instructors and carve to supplement their income.

"I like to say I've got the coolest job around," said Lorentz. "A lot of people tend to do it as a hobby or as a money maker on the side, but I love it so much I do it full time. I work together with catering companies frequently but compete against the floral market. But with an endless variety of subjects and the different ways I can light a carving, it can be a focal point for any occasion. They also can be functional as well as aesthetic."

Weddings, bridal showers, anniversaries, banquets, parties, Lorentz can

Please see EXPRESSIONS, D2



Cold as ice: J.R. Lorentz of Garden City runs a full-time ice carving business, not an easy task. He's pictured here competing in the nationals competition in Fairbanks, Alaska, last year.



Winter time cure: The Plymouth International Ice Sculpture Spectacular chases away the winter blues Jan. 14-19 as hundreds of carvers compete for \$10,000 in cash prizes and scholarships with sculptures spanning a wide variety of subject matter.

Plymouth International Ice Sculpture Spectacular

What: More than 500,000 visitors are expected to attend the 16th annual Plymouth event featuring competitions for professional, amateur and student carvers. Recognized as the oldest and largest ice carving event in North America, the Spectacular includes a Fantasyland of animal ice carvings in The Gathering on Penniman across from Kellogg Park, a 24-hour light show, and a Family Warming Center to provide respite from the cold and hunger. For more information about the spectacular, call (734) 459-6969 or visit the Internet site at <http://oeonline.com/plymouthice>

When: Wednesday, Jan. 14 to Monday, Jan. 19. Hours for the warming center are 11 a.m. to 8 p.m. Saturday-Sunday, Jan. 17-18 at the Masonic Lodge on Penniman.

Where: Kellogg Park and the parking structure in downtown Plymouth.

Birmingham Winterfest

What: Sponsored by the Principal Shopping District, Winterfest is an exhibition of ice sculptures including one of a Victorian house. For more information, call (248) 433-3550.

When: Thursday, Feb. 5 to Sunday, Feb. 8. Ice carvers begin creating ice sculptures Thursday evening and will work to complete their pieces by Saturday morning.

Where: Held in two locations: Triangle area where Woodward and Old Woodward converge, and Shain Park, north of Merrill, east of Bates in downtown Birmingham.

VANISHING SCULPTURE

ICE ART WARMS HEARTS OF VIEWERS

BY LINDA ANN CHOMIN
STAFF WRITER

Visitors might think they're at the 1998 Winter Olympic Games in Nagano, Japan, when they arrive at the Plymouth International Ice Sculpture Spectacular Jan. 14-19.

Aaron Costic's 20-foot-long by 15-foot-high carving of the interlocking rings, however, were meant only to commemorate the fact that five out of eight American carvers invited to the Winter Olympics will be testing their skills in Plymouth. Of those carvers, 1996 world champions Ted Wakar of Canton and Jim Bur Jr., an Eastpointe resident who grew up in Livonia and graduated from Churchill High School, will compete in the professional individual category (see accompanying story).

Michael and Sandra Watts have been working out at the gym for the last few months to prepare for the six grueling days when they coordinate the competitions making sure each of the 400,000 pounds of ice are in place and ready to carve. More than 500,000 visitors are expected to attend the event featuring professional, amateur and student carvers. Recognized as the oldest and largest ice carving event in North America, the Spectacular includes competitions, a 24-hour light show, a Family Warming Center to provide respite from the cold and hunger, and a Fantasyland of animal ice carvings including a 16-foot tall giraffe by John Fitzer of Westland.

"It's kind of an Olympic training camp for ice carvers," said

Michael Watts, who's excited by the fact Plymouth's reputation as a world-class event is growing. "This is the best crew of carvers we've had. This is the event to carve in."

Teams and individuals from across North America and Japan

will compete for more than \$10,000 in cash prizes and scholarships. For the first time in a major competition, the American Culinary Federation and the National Ice Carving Association will both sanction the events. Certified Master Chefs Milos

Cihelka, a Bloomfield Hills resident who retired from the Golden Mushroom; Dan Hugelier, an instructor at Schoolcraft College; and Austrian born Helmut Holzer from Atlanta are among two teams of judges awarding artistic and technical points to carvers.

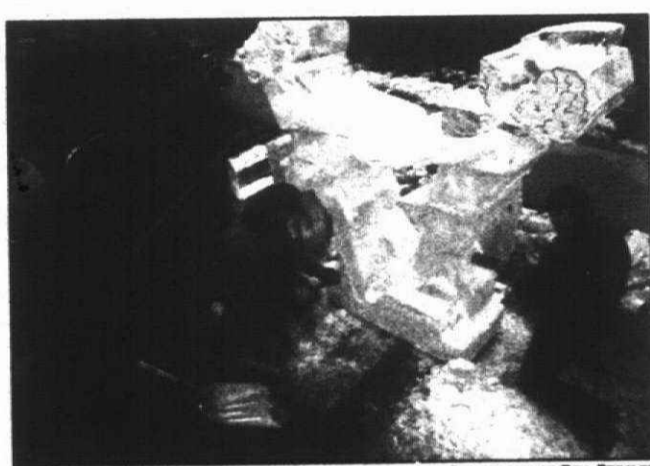
Students and instructors from Oakland Community College in Farmington Hills, Schoolcraft College, Livonia; Henry Ford Community College, Dearborn; Macomb and Monroe community colleges as well as Plymouth, Romulus and Catholic Central High School in Redford look forward to learning from the masters.

As educational coordinator for the Spectacular, Richard Teeple will assist college and high school students with their pieces at the time of competition. Teeple, a chef instructor at Henry Ford Community College, along with his students will carve one of the major displays in The Gathering. The 40 blocks of ice will feature characters Subzero and Motaro from Mortal Kombat video game and films.

"The event is an opportunity to educate the community about ice carving that it's more than just finished pieces," said Teeple, a Plymouth resident competing in Frankenthumb Feb. 6-7. "But it's also a place for amateur carvers to learn. It's a theater to study everyone else's talents."

Even though Oakland Community College students will not compete, chef instructor Dan Rowison also believes the Plymouth event is an opportunity to expand ice carving skills. A team

Please see CARVERS, D2



STAFF PHOTO BY BILL BRESLER

Olympic hopefuls: Ted Wakar and Jim Bur Jr. will compete against ice carving teams from around the world in two separate championships in Japan.

Sculptors go for the cold

LINDA ANN CHOMIN
STAFF WRITER

For the last six weeks, award-winning ice carvers Ted Wakar and Jim Bur Jr. have spent hundreds of hours drawing, constructing models and practicing for the Plymouth International Ice

Sculpture Spectacular, Jan. 14-19, and for two contests in Japan.

Wakar, an executive chef employed by Marriott Management at Ford Motor Co., and Bur, a product informa-

Please see SCULPTORS, D2

AT THE GALLERY

Thewes comes up from the underground

BY FRANK PROVENZANO
STAFF WRITER

On his drive to teach an art history class to a group of junior high students, an indelible image came to Tom Thewes.

In a busy world that he describes as "filled with noise," driving often allows Thewes the time to find a quiet moment whereby he can recite the rosary. A practice, said Thewes, that reflects his desire for certainty rather than strict religious devotion.

During the drive to his teaching assignment, it became apparent to Thewes - a painter inspired by cubism and comic books - that a wreath of syringes would be the modern-day equivalent to a crown of thorns pinned to Jesus' head.

In his Royal Oak studio, Thewes points to the result of the epiphany: a painting that depicts Jesus with syringes stuck into his head, and through his hands and feet. If some Christians find it sacrilegious, anarchistic or Kevorkian-like, then they might not be looking deep enough, he said.

Provoking viewers of his art to "look deeper" has become Thewes' most pressing challenge.

Working with an airbrush and a range of media, including wood panels, sandpaper and canvas, Thewes' most recent edgy portraits, "Sandpaper Sally," are currently exhibited at C Pop Gallery in Royal Oak.

Although associated with low-brow underground

Please see THEWES, D2



STAFF PHOTO BY DAN DEAN

Cutting edge: Tom Thewes combines found-objects, cubist-style painting and computer-enhanced images in his art.

D2* Carvers from page D1

of 24 students will create a 25-block scene from "Little Mermaid." Rowson expects the students to spend four days practicing the commissioned piece.

had a call from the Townsend Hotel in Birmingham asking when the show was because they've had calls from people who stayed there last year while attending the event. "I'd just like the weather to chill down and get the ground frozen," said Watts, in an interview on a 50 degree January day.

Sculptors from page D1

tion manager at Bozell Worldwide Inc., a Southfield advertising agency, will compete as part of pregame cultural programs held in Nagano, Japan, prior to the 1998 Winter Olympic Games opening ceremonies Feb. 7.

They will be competing in the individual category at the Plymouth International Ice Sculpture Spectacular.

ing after one of the figures collapsed as they neared the final stages. Since the theme of the 1998 Winter Olympic Games is peace, their sculpture will consist of two frozen children, hands clasped in front of them. Usually, these sketches are shown to no one so as to protect their ideas from other carvers until the time of execution.

"We're still working out the kinks in the design," said Bur, Jr. "The idea was that without one of the figures because of the playfulness, the hair blowing in the wind. There's a fluid motion going on. Their hair and apparel says movement. The base, which we'll be working on in Plymouth, has movement as well. You're doing an ice carving you have to create a scene, it isn't just a figure or a bird by itself. There has to be a beauty and peacefulness to it, a strength of design, making it more than just a couple of carvings in front of your face and that's difficult to do."

Working as a team is no easy task either. An endurance as well as a dangerous sport, each must know exactly where the other is and what he's doing. "It's a challenge," said Wakar, who's making his fourth trip to the World Competitions in Japan. "We've learned how to balance our different ways of carving. We think on a flight board ahead of time to orchestrate our movements."

Wakar and Bur, Jr. have worked more than three years planning each and every event to lead them to the Olympics. Most of the competitions they've been involved with were chosen in order "to see other carvers art works and to see what judges were accepting."

They competed in high exposure events like the nationals in Fairbanks, Alaska, and the world championships in Asahikawa to match their skills the level of competitors. After Japan, they would like to compete in other international events including one in China.

"I'm excited about sharing the experience with my family," said Wakar, who's looking for businesses and individuals who have an appreciation or enthusiasm for ice carving to sponsor the team.

The medals, plaques and cups filling the shelves and walls of the Frozen Images office won't pay for the trip estimated at \$10,000 for each family. Airline tickets alone are \$1,400 each. They've approached chainsaw companies but the only response was "people will recognize our tools by the colors." According to Wakar, it's difficult for sponsors to view ice carving as more than a cute swan decorating a banquet table.

"It's what we represent, artistic endeavors," said Wakar. "We're creating in rugged conditions, striving for the highest level of art."

Expressions from page D1

carve something appropriate from the one block sculptures weighing in at 250 pounds and standing four feet tall for just about any occasion. The cost ranges from \$175 to \$225.

And how long does a carving usually last before turning into a puddle? Lorentz estimates six to eight hours depending on conditions.

A graduate of Garden City West High School, Lorentz came to ice carving after working in the collision business for more than 10 years. It was then he

decided to go for an associate degree in culinary arts at Henry Ford Community College in Dearborn where he was president of the Ice Carving Club. Lorentz graduated in 1996. Two years ago, he founded J.R.'s Ice Sculptures, a full-service company which supplies sculptures, ice punchbowl, and carving blocks in the tri-county area.

Over the last year, Lorentz won several professional competitions including third place in the Plymouth Ice Spectacular with team mate Matt Cooper of

Fenton. On Friday, Feb. 6, Lorentz will defend the first place he took in the Great Lakes Ice Carving Competition in Frankenmuth. Lorentz and Jim Bur Jr. won the title as a team in 1997. Lorentz's dream is to compete in the 2002 Winter Olympics Ice Sculpting Competition just as carvers Ted Wakar of Canton and Bur, an Eastpointe resident who grew up in Livonia and graduated from Churchill High School, will do this year in Nagano, Japan.

The brothers-in-law were the first U.S. team ever to win the competition when they captured the title in 1996 at the 37th annual event.

They said individual competitions and carving 76 street sculptures for the Plymouth event will help them prepare physically and mentally for lifting 300 pound blocks of ice in below zero temperatures in Japan.

"As we get closer to Japan, we'll be going down to the ice house to stack our piece for the Olympics," said Bur. "Seeing it on paper, and then seeing it life-size on the wall, and then in ice - it's a totally different perspective."

Wakar and Bur have spent hundreds of hours preparing for the competitions in Japan. Every day they fine tune the design for their sculptures. Before a chainsaw touches the ice, hours of strategizing, drawing and planning go into creating a world-class sculpture. Dozens of sketches lie on the drawing table and desk of Wakar's Frozen Images studio in Plymouth. Ten hours of practice in mid-December led to more draw-

ings. "We're creating in rugged conditions, striving for the highest level of art."

"There will be half a million Japanese alone seeing their product overseas," added Bur. "Whether it's wearing their product or their name, we see that as a positive to represent U.S. and Michigan companies."

Wakar and Bur hope to compete in the 2002 Olympic Games as well when they expect ice carving to be declared an official sport. The road to becoming a sport in the Olympics is not as direct as one might think.

Expressions from page D1

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To qualify as a sport, ice sculpting must be demonstrated for two consecutive games. Ice carving could finally receive qualification as sport as the 2002 Winter Olympic Games. When that happens Wakar and Bur want to be there.

ing. 7:30 p.m. Tuesday, Jan. 13. "Vintage Beaded Knitted Bags," \$15.13 meeting. Southfield Centre for the Arts, 24350 Southfield Road.

Complete the ideal portfolio, learn about how to display your work in the best light. "Taking Slides," a two-week class 7:30 p.m., Jan. 22 & 29. Fee: \$25. members \$28. nonmembers. Ann Arbor Art Center, 117 W. Liberty, Ann Arbor; (313) 994-8004.

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Thewes from page D1

arts because of the earth-tone pallet and dark thematic currents in his work, Thewes' paintings are not so much shocking as revealing.

Arguably, his work reflects a growing trend that blurs the lines among graphic art, computer-enhanced imagery and fine art.

Break out Thewes' dazzling use of form, dramatic tension and his futuristic composition just might lead to breaking out from the "underground artists" label, said Rick Manore, C Pop Gallery owner whose aggressive promotion style has helped to elevate local artists Glenn Barr and Niagara to international attention.

"There's an intellectual intercourse in Tom's work," said Manore. "He doesn't have to resort to shock to get people's attention. He's got something to say about the world."

Unlike Thewes' underground artist brethren infatuated with perverse imagery and versions of the impending apocalypse, much of his work is layered with meaning, rather than self-absorption.

It's a perspective Thewes attributes to his Catholic upbringing and the belief that there must be lasting moral values in the vortex of American culture.

"I look around, there's such a lack of faith in everything," said Thewes, a graduate of Birmingham Brother Rice and Center for Creative Studies in 1989.

"People are searching for something to believe in," he said.

In the retro style of the '90s and Information Age, the resurrection of cubism and futurism seems like natural timing for an artist like Thewes, who has an ability to combine found-objects and computer technology in his paintings.

The contradiction of working with the refuse of post-industrialism and the latest software is strikingly similar to the cubists' response to the profound industrial changes occurring a century ago.

123... IMAGINE! January 21-February 1 Fox Theatre * Book Swap January 22, 1998 - 7 p.m. performance Sponsored by Young Country and The Observer & Eccentric Newspapers. Bring in a used book and receive a brand new Sesame Street Golden Book! Compliments of Young Country and The Observer & Eccentric Newspapers. Book Swap will begin at 6 p.m. in the Fox Theatre lobby. Limit one book per child. Quantity is limited. Tickets available for all shows January 21-February 1 at the Fox Theatre Box Office and all TicketMaster Outlets, or charge by phone at (248) 433-1515.

Art on Display

What: "Sandpaper Sally," new works by Tom Thewes When: Through Sunday, Feb. 5 Where: C Pop Gallery, 515 S. Lafayette, Royal Oak; (248) 398-9999

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Like his paintings, Thewes' studio is a place where industrial grittiness meets virtual reality.

"My approach is to look at art more as communication than something about ego," he said.

Meanwhile, in the back room, Thewes has assembled a state-of-the-art computer system where he scans, manipulates and prints illustrations and other images.

Manore calls Thewes one of the most sought-after commercial illustrators working out a computer in the region. Several weeks ago, he was called by Levi Strauss Co. to submit illustrative ideas for their new image campaign. He was given 24 hours. He made the deadline because he said he knew "it was important to show that I'm a team player."

That's an unusual admission from an artist.

While many artists draw a sharp line between commercial art and art that reflects their personal vision, Thewes strives for a seamlessness between the two.

Thewes doesn't lead on that he could have easily taken another path. While some artists cringe at the sight of a computer, Thewes finds it as natural as clicking a remote. It runs in the family.

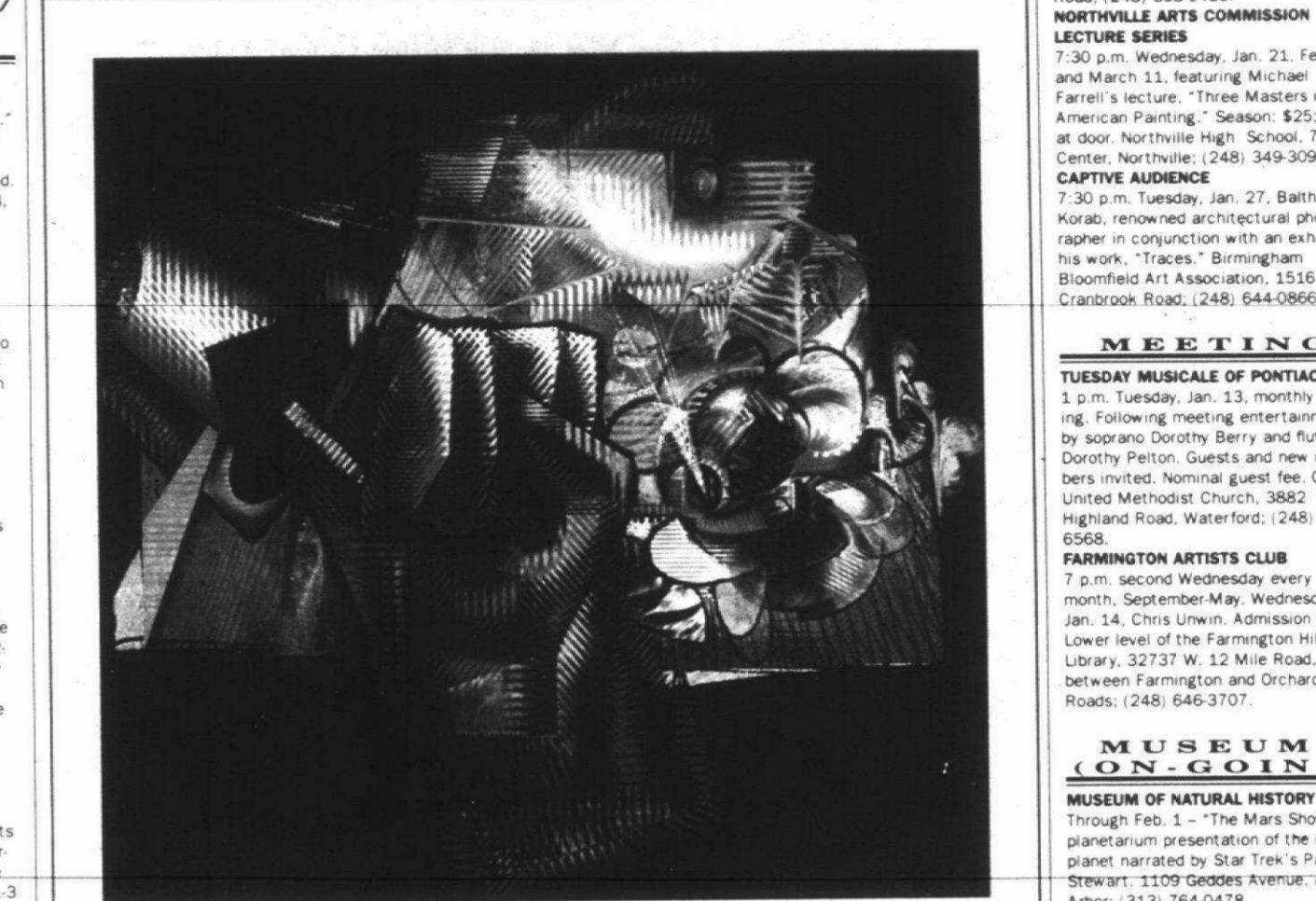
His father, Tom Thewes Sr., was one of the three founders of Compuware, a billion-dollar software services company of Farmington Hills.

For a while, Thewes worked in the graphics department at Compuware. But, eventually, he decided he had to go his own way.

It was just a matter of faith

Noteworthy Gallery exhibits, art shows, classical concerts

MAKING CONTACT: Please submit items for publication to Frank Provenzano, Observer & Eccentric Newspapers, 805 E. Maple, Birmingham, MI, 48009 or fax (248) 844-1314.



Layered: What does retro-futuristic art look like? Tom Thewes cubist-style paintings with a high-tech edge are on exhibit through Feb. 6 at C Pop Gallery, 515 S. Lafayette, Ste. D, Royal Oak; (248) 398-9999.

- AUDITIONS / CALL FOR ENTRIES. PARK PLAYERS. FARMINGTON COMMUNITY CHORUS. JURY EXHIBIT & ART & APPLES AT PCCA. BLUE LAKE FINE ARTS CAMP. 17TH ANNUAL MICHIGAN FINE ARTS COMPETITION. BREVARD MUSIC CENTER ADULTS. MICHIGAN DRAWING BIENNIAL '98. CHORALE. DANCE. JAZZ. LECTURE. CLASSICAL. TROY PUBLIC LIBRARY. DETROIT SYMPHONY ORCHESTRA.

- NOVEMBER ARTS COMMISSION LECTURE SERIES. TUESDAY MUSICALS OF PONTIAC. PEWABO POTTERY. FARMINGTON ARTISTS CLUB. MUSEUMS (ON-GOING). MUSEUM OF NATURAL HISTORY. SUZANNE HILBERY. GALLERY EXHIBITS (ON-GOING). ANN ARBOR ART CENTER. HABATAT GALLERIES. SHAWWOOD GALLERY. POSNER GALLERY. MEADOW BROOK ART CENTER. OPEN MIC AT CARIBOU. WRITING. WORKSHOPS BY PUBLISHED AUTHORS. MUSEUM GALLERY. JANICE CHARACH EPSTEIN. ART CORRIDOR GALLERIES. FARMINGTON HILLS. DIA EDUCATION PROGRAMS. CREATIVE RESOURCE. ART OF CHINA. BROWN BAG LECTURE SERIES. DETROIT SYMPHONY ORCHESTRA.

GUIDE TO THE MOVIES

General Cinema, Showcase, Star, United Artists, Waterford Cinema, etc. Listings for various theaters and movies.

BOOKS Storyteller's collection invites communication

Seeds From Our Past: Planting For The Future. Ed. by Corinne Stavish. B'nai B'rith Center for Jewish Identity, 1997, \$9. In an age when consumers of mass entertainment demand superficial slick productions...

How is it that folk tales, the storyteller's stock in trade, can capture our imagination with little more than the raconteur's dramatic art? The answer lies in the performer's skill, of course, but also in the material...

Nationally acclaimed storyteller Corinne Stavish strengthens that continuity with her recent publication of "Seeds From Our Past: Planting For The Future." Her performances will not be difficult. Each tale is...

Some stories draw on Ahnen's Greek-American background, especially the title story which deals with a young girl's efforts to honor her parents' wishes while avoiding an overly friendly uncle. It is the small observations and insights into character that are the rewards of these stories...

BOOK HAPPENINGS

Book Happenings features various happenings at suburban bookstores. Send news leads to Hugh Gallagher, Observer & Eccentric Newspapers Inc., 36251 Schoolcraft, Livonia, MI 48150, or fax them to (313) 591-7279.

GREAT ESCAPES

Great Escapes features various travel news items. Send news leads to Hugh Gallagher, assistant managing editor, Observer & Eccentric Newspapers Inc., 36251 Schoolcraft, Livonia, MI 48150, or fax them to (313) 591-7279.

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TRAVEL

Bass fishing on the Amazon: too good not to repeat

BY HUGH GALLAGHER
STAFF WRITER

At the ASAP Machine Shop in Plymouth, Mark Swain has posted the "Amazon Rules."
"It's - hot. The fish are rude. I'm going back."

A display of pictures, colorful fish scales and a pirana's skull also decorate the shop.

Swain's fishing trip on the Amazon with his brother, Rick, was supposed to be a "once-in-a-lifetime" opportunity. But as Rick had already discovered, once isn't enough.

"After you've gone down there, it can't be a once-in-a-lifetime trip. You have to go back there, the fish are so incredible," Swain said.

Rick, who works for Jack Roush Racing and lives in West-

See Great Escapes page D4

land, had taken the trip a year before and invited Mark to come along.

"He read about it in Bass Master magazine," Mark said.

Mark, 44, owner of ASAP Machine and a Plymouth resident, took the bait this October and signed up with Ron Speed Adventures to join his brother to fish the Amazon and its tributaries for peacock bass. He said he's been a serious bass fisher for five years.

"We fished a tributary of the Amazon, the Uatuma, in an area near Manaus in central Brazil," Swain said.

Manaus is one of Brazil's largest inland cities and in the late 1800s one of its richest

when rubber trees brought in a fortune. It is famous for its opera house.

"You stay in an air-conditioned river boat all week. Two boats go along together, one for the guides and support people and one for the fishermen," Swain said.

Fourteen American fishermen were aboard in late October, coming from Texas, Oklahoma, California and Michigan.

A head guide speaks English, but most of the guides speak Portuguese and only a little English. Each day the fishermen would go out in pairs with a guide on an aluminum 17-foot bass boat.

"The daily routine was to get up in the morning, breakfast would be laid out for you. You grab what you want and as soon as you and your partner are ready, Gilberto (the guide in charge) calls over for a guide," Swain said. "Every day you have a different guide. Your tackle is already there. He takes you fishing. Your lunch is laid out and then you go out after lunch and come back for dinner, which is already laid out."

After dinner it's time for fish stories.

"The fish were really yanking me around," Swain said. "They put up a fight."

A peacock bass can reach a top weight of 28 pounds. Swain said he used a 7-foot heavy rod with 100-pound braided line. He said even a 4-pound peacock bass will give "everything you can handle."

Swain was enthusiastic about the provisioning by Ron Speed.

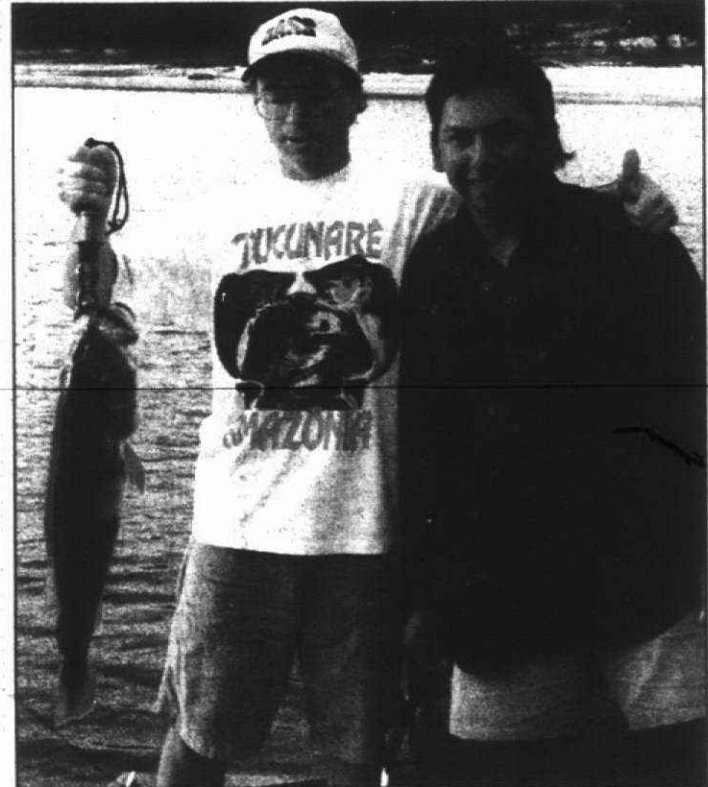
"It was a first-class operation," he said. "There are cheaper ways to go down there, with lesser houseboats and lesser fishing boats."

The trip costs about \$3,500 from Miami. It includes a night in a luxury hotel in Manaus.

Swain said the cook, Velma, provided great and sometimes exotic meals. In addition to cooking some of the peacock bass, Velma also served up some "pretty tasty" crocodile.



Dropping a line: Rick Swain tries his luck fishing a small inlet on the Amazon.



Caught one: Mark Swain displays his 10 pound peacock bass catch with his guide Samuel.

"Well, I won't say it tasted like chicken. It's not a red meat, but it has the texture of beef and the taste of fish," Swain said.

Crocodiles made their presence known but generally stayed clear of the boats. The exotic pirarucu fish, herons, parakeets, howling monkeys and piranas were also evident, either because they could be seen or heard.

Swain said one boat encountered a shore fight between a monkey and a wild dog.

The human population along the river was sparse. Swain said the primitive Indian tribes often shown on the Discovery Channel live deeper into the Amazon. There were lone cabins along the river, built on stilts in anticipation of floods.

The guides knew their way along the river and knew what was needed to catch fish.

"All the guides were friendly, always smiling, very helpful about what tackle you have to

buy," Swain said. Each day the guides competed for a kitty raised by the fishermen. Winnings were given for the boat that caught the most fish and the boat that landed the biggest fish.

Swain said he saw some of the notorious fires that have been burning out the rubber plantations to make way for development.

Swain said he had never fished in such an exotic or exciting location and is looking forward to going again.

Anyone interested in finding out more about fishing on the Amazon can call Swain at ASAP Machine, (313)459-2447.



River dwellers: Natives along the Amazon and its tributaries live in stilts houses to protect against the rising river.

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SESAME STREET LIVE
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1-2-3... IMAGINE!
1997-1998 TOUR

Don't forget the Book Swap! 6 p.m., Thursday, January 22 at the Fox Theatre!

Fill in the names of your favorite Sesame Street Live Muppets. All the clues are found in today's Classified section.

Jan. 21-Feb. 1 at the Fox Theatre
Tickets on sale now at the Fox Theatre Box Office and all TicketMaster locations or charge by phone (248) 433-1515

Here's how to enter:

1. Complete the crossword puzzle.
2. Write your name, age and address on the entry blank and mail the crossword puzzle and the entry blank to: 1-2-3 Imagine, c/o Observer & Eccentric, 36251 Schoolcraft Rd., Livonia, MI 48150.
3. Only one entry per child.
4. 15 winners will be selected at random and each winner will receive four free tickets to **SESAME STREET LIVE's** production of 1-2-3 Imagine when it appears at the Fox Theatre at 7 p.m. on Thursday, January 22, 1998. Plus: four lucky winners will be selected to go backstage to meet one of the Sesame Street Live Muppet Characters!
5. All entries must be received by 12 noon Friday, January 16, 1998.
6. Winners will be contacted by phone on Friday, January 16, 1998 between 1 p.m. and 5 p.m., and all winners will be announced in the paper on Sunday, January 18, 1998 in the Classifieds section.

Sesame Street Live Contest

Name: _____
Address: _____
City: _____
State: _____ Zip: _____
Day Phone: _____
Age: _____

Send entry to:
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"Full Schedule" on our Web Site: <http://oeonline.com/plymouthice>
Presented by The Plymouth International Ice Sculpture Spectacular, Inc.

OBSERVER SPORTS SCENE

Key contributor

The time goalie Róbert Esche spent away from the Plymouth Whalers went to good use.

Esche, the Whalers No. 1 goalie, appeared in four games for the U.S. National Junior Team at the World Junior Championships, held Dec. 21-Jan. 3 in Hameenlinna, Finland. In the final round of competition, the U.S. edged Sweden 4-3 Jan. 3 to clinch fifth place in the 10-team tournament.

Esche was in goal in that final game, making 41 saves as the U.S. overcame a two-goal deficit. Two of the goals he surrendered came on first-period power plays; the third came with Sweden playing with a sixth attacker and an empty net late in the third period.

The U.S. finished with a 2-2 record in Group B, which was won by Russia (3-0-1). The U.S. was 4-3 overall.

David Legwand, the Whalers' first-year scoring sensation, also appeared in all seven games for the U.S. He did not score.

Coach needed

Plymouth Salem H.S. is searching for a junior varsity softball coach for the upcoming spring season.

Those interested in the position should send a resume or letter to: Brian Wolcott, director of athletics and physical education, 46181 Joy, Canton, Mich., 48170, or they may call assistant athletic director John Robinson at (313) 416-7766 or Wolcott at (313) 416-7774.

Magic tryouts

The Plymouth-Canton Magic, a girls AAU basketball club, is hosting tryouts for its 11-12 girls team 3-5 p.m. Monday, Jan. 24 at the Plymouth Salvation Army, located at 9451 South Main in Plymouth.

Tryouts will be conducted by current Magic head coach and former Yale basketball player Sarah Jacobsen.

For more information, call 207-5064.

PCJBL to meet

The Plymouth-Canton Junior Baseball League will meet at 7:30 p.m. Wednesday in the north end of Plymouth Canton HS.

All residents of Plymouth, Plymouth Township and Canton Township are invited to attend. The upcoming baseball/softball seasons will be discussed, including registration times and dates.

For further information, call Ray Barnes at (313) 981-5170.

Shoot to Score clinic

Suburban Hockey Schools will conduct a "Shoot to Score" hockey clinic on Monday, Jan. 19 at Devon-Aire Arena in Livonia.

Classes are open to all ages. Cost is \$40 per player, and space is limited. The clinic will focus primarily on developing proper shooting techniques for a variety of shots: wrist, backhand, snap and slap. Shooting drills will be performed while stationary, skating forward, moving laterally and while cutting.

Each player will receive on-ice video analysis of their technique.

For further information, call (248) 478-1600.

Racquetball league

The Canton Parks and Recreation Services is sponsoring its winter men's racquetball league at Body Rocks Racquetball of Livonia.

Cost is \$100 per person. There is no residency requirement.

Court times are 6:30 p.m. and 7:30 p.m. Wednesday beginning Jan. 14 and running 14 weeks. Players will be divided into divisions based up level of ability.

Register at Canton Parks and Recreation Services, 46000 Summit Parkway, in Canton. Call 397-5110 for more information.

Anyone interested in submitting items to Sports Scene or Sports Roundup may send them to sports editor C.J. Risak, 36251 Schoolcraft, Livonia, MI, 48150, or may FAX them to (313) 591-7279.

Revenge!

Beaten twice by Patriots in '97, Salem gets even

BY C.J. RISAK
SPORTS EDITOR

Timing, timing, timing. For Plymouth Salem's basketball team, it couldn't have been better — starting the Western Lakes Activities Association season at home Friday against a team that beat the Rocks twice last year, Livonia Franklin.

For Franklin, it couldn't have been worse. The Patriots had been struggling, having trouble finding their form since their three-week holiday break. Starting the WLAA season in a hostile gym, against a team that had lost twice to them last season — that's trouble.

And that's what Franklin got. Salem scored the game's first eight points, withstood a short-lived Patriot rally and used their superior defense

and rebounding to pound out a 61-30 victory.

"We've been struggling the last couple of games, especially on offense," said Franklin coach Dan Robinson, his team now 2-3 overall and 0-1 in the WLAA. "Granted, Salem played some good defense, but we couldn't make even the basic plays to penetrate it."

"We had to execute offensively, and we didn't."

Salem had a lapse or two, but for the most part the Rocks were on their game. By the second half, the Patriots were relegated to perimeter shooting; whenever they tried to pass it inside, there was a turnover or the ensuing shot was contested and/or blocked.

"The kids came out mentally prepared," said Salem coach Bob Brodie, his Rocks now riding a five-game winning streak at 5-2. "If they do that, they're a good team. They can't get complacent."

There was never any sign of complacency in this game. After Salem opened up a 10-2 lead with 3:42 left in the opening quarter, Franklin scored seven points in a row to narrow the gap to 10-9.

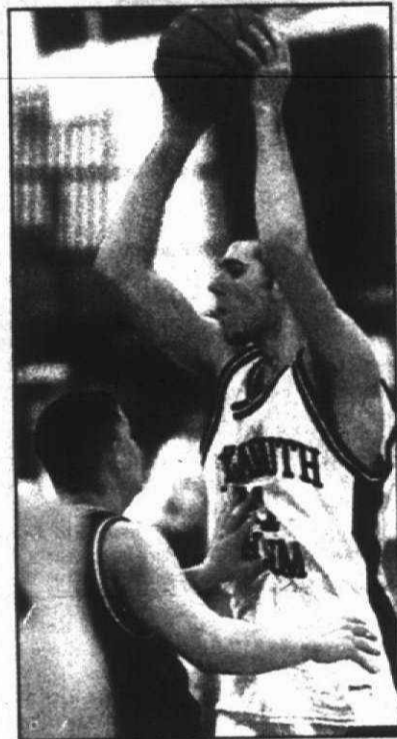
A three-pointer by Aaron Rypkowski with 42 seconds left in the period ended a three-minute scoreless streak for the Rocks and pushed their lead to 13-9. By the end of the quarter, it was 14-9 — and it would never be that close again.

Indeed, Franklin could not match that number of points in any of the following quarters. The Rocks had a 15-7 scoring advantage in the second period, giving them a 29-16 lead at the half, and a 15-6 third-quarter spurt to go up 44-22 after three.

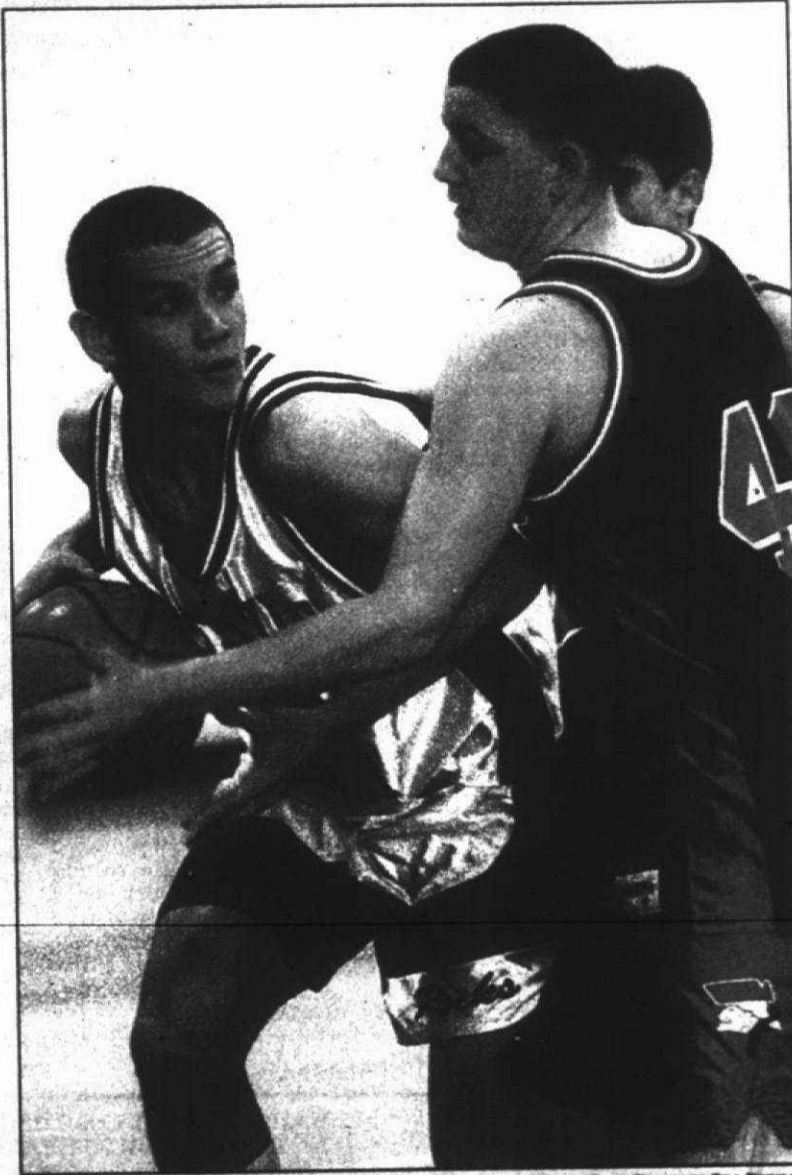
"I thought, as the game wore on, we improved," said Brodie. "They took a lot of time on offense, working their patterns. I have to give our kids credit for hanging in there (defensively)."

Team shooting percentages weren't terribly different: Franklin hit 34.3 percent to Salem's 40 percent. But the number of shots — Franklin took just 35, making 12, while Salem was 24-of-60.

The Patriots' performance at the



So big: Salem's Tony Jancevski was too tall for the Patriots.



STAFF PHOTOS BY BILL HENSLER

Point man: Aaron Rypkowski (with ball) came off the bench for Salem to score 10 points, including a crucial three-pointer late in the first quarter that turned the tide back toward the Rocks.

free-throw line didn't help. They converted just 4-of-15 (26.7 percent) to the Rocks' 10-of-17 (58.9 percent).

Scoring totals followed the pattern. Salem had nine players score, with Jeff McKian's 12 points leading. Rypkowski added 10 and Mike Korduba had 8. Nick Mongeau topped Franklin with eight points; Eddie Wallace contributed six.

The Rocks won't have time to relish the victory. After Tuesday's bye, they'll travel to Farmington Harrison to take on one of the WLAA favorites,

the unbeaten Hawks.

"It's a key game this early in the conference," said Brodie.

Harrison is led by Matt Derocher, an all-WLAA selection last season, Jarrard Johnson, Jared Hopkins and Kareem Smartt.

John Glenn 59, Canton 41: There wasn't anything in particular Westland John Glenn did against visiting Plymouth Canton Friday.

It was just an overwhelming tide of

Please see BASKETBALL, E2

1st dual a winner for Rocks

Plymouth Salem got its dual swim meet season off to a good start Thursday night with a 102-84 victory over visiting Novi.

"This was our first dual meet," Coach Chuck Olson of the Rocks said. "It's always nice to start out with a win."

"They were 2-0 coming in, I think, so we're pretty happy to get by. They had some real good swimmers, too."

Salem won all three relays, the medley, 200-meter freestyle and 400-freestyle.

Olson teamed Nick Corden, Jason Rebarchik, Tim Buchanan and

SWIMMING

Andrew Locke for the medley relay and they won with a time of 1:43.25.

Locke, Mike Kilgore, Corden and Dan Jones combined to win the 200 relay, clocking 1:33.06. The 400 relay was swum in 3:23.52 by Buchanan, Corden, Locke and Brendon Mellis.

Freshman Paul Perez captured the butterfly with a time of 56.86 while Mellis was a double individual winner. Mellis won the individual medley in 2:05.73 and came back to take the backstroke in 57.90.

Two Rocks turned in state qualifying times in their victories.

Locke won the 50 freestyle in 22:55 while Corden took the 100 in 48.72.

Buchanan was a winner in the 500 freestyle, clocking 5:03.41.

Brian Mertens was second in the 200 free with a time of 1:56.24

"Our ninth graders, Perez and Mertens, swam real well," Olson said. "Those were real nice swims for us that we were glad to see happen."

"We were also glad to see the state qualifiers. We always like to get those state cuts taken care of."



STAFF PHOTO BY BILL HENSLER

Next step — Midland: Melissa Marzolf, a four-year starter at Canton, takes her considerable skills to Northwood.

Marzolf picks Northwood

BY C.J. RISAK
SPORTS EDITOR

It didn't take long for Melissa Marzolf, Plymouth Canton's standout guard, to decide where she'd like to further her education and playing skills.

Marzolf's mind was made up before the Chiefs' season ended in the Class A regional final with a tight loss to Class A state finalist Birmingham Marian. She'll attend Northwood University in the fall.

A four-year starter at Canton, Marzolf — a 5-foot-7 guard who was an all-Observer selection this season — had attracted the interest of several schools, including a few members of the Mid-American Conference. But the only schools she visited were Wayne State (where former Canton teammates Sarah Warnke, Erica Anderson and Britta Anderson play) and Northwood.

Both are members of the NCAA Division II Great Lakes Intercollegiate Athletic Conference. Marzolf chose Northwood.

"It's in a little town (Midland) and I like the coaches," said Marzolf, whose initial interest is to pursue a career in sports management.

Northwood is coached by Erica Ledy, a former standout at Lake Superior State. Marzolf was recruited as a point guard, a position she played off and on at Canton.

"They put me out on the wing for more scoring my junior and senior years," she said. "But that's what I like to play — point guard."

Legwand's return sparks Whaler win

Rookie David Legwand returned to the Detroit Whalers from the World Junior Championships in Helsinki, Finland, and played like he'd never been away.

Legwand scored a pair of goals and added two assists Wednesday to give the Plymouth Whalers a 6-3 Ontario Hockey League victory over the host Erie Otters in Erie, Penn.

Center Harold Druken of the Whalers netted his 20th goal of the season 12 seconds into the first period to stake Plymouth

Please see WHALERS, E3

As a senior, Marzolf averaged 10.5 points and a team-best 4.3 assists and 2.7 steals for Canton. She was a starter from the first game of her freshman season.

What Canton coach Bob Blohm appreciated about Marzolf was her work ethic. "Because of the kind of worker she is, I think she'll continue to improve and develop," he said. "She was a great worker and a great team player."

"I think Northwood got a good player. And I think the GLIAC is a good league for her."

Marzolf knows that if she is going to play at the next level, she'll have to take her game to the next level. "I'm going to need to work on my shot and (using) my left hand," she said. "I think I'm a pretty good passer, and they recruited me as a point guard, so that's what they want me to do."

If anything, it's been Marzolf's shooting that's lacked consistency. "I think if she continues to improve her game, as in shooting the ball . . .," said Blohm. "Marz has always been a take-it-to-the-basket player. It's her outside game that needs some work."

"It never really developed the way it should have. That's the part of the game she'll have to work on. The rest of the game — passing, defending — it's all there."

One thing Marzolf may have to adapt to at Northwood is not starting. Another is enjoying the kind of

Please see MARZOLF, E3

