

Canton Observer

Serving the Canton Community for 24 years

HomeTown
COMMUNICATIONS NETWORK
Putting you in touch
with your world



SEVENTY-FIVE CENTS

Sunday
November 22, 1998

VOLUME 24 NUMBER 39

CANTON, MICHIGAN • 74 PAGES • <http://observer-eccentric.com>

© 1998 HomeTown Communications Network, Inc.

THE WEEK AHEAD

Holiday closings: Canton Township offices will be closed Thursday and Friday for the Thanksgiving holiday. Municipal offices at 1150 S. Canton Center Road will reopen 8:30 a.m. Monday, Nov. 30.

Administrative: Offices at Summit on the Park will be closed Thursday and Friday, but the community center will be open to the public for swimming and other activities 8 a.m. to 2 p.m. Thanksgiving Day, 6 a.m. to 10 p.m. Friday, 8 a.m. to 10 p.m. Saturday and 8 a.m. to 9 p.m. Sunday.

Library: The Canton Public Library will close at 6 p.m. Wednesday and reopen at 9:30 a.m. on Friday.

Trash: Residents who receive garbage pickup on Thursdays will have their pickup on Friday. The regular garbage pickup schedule resumes Monday, Nov. 30.

TUESDAY

Local government: The Canton Township Board of Trustees holds its regular meeting at 7 p.m. in the administration building, 1150 S. Canton Center Road.

FRIDAY

Roll 'em: Skatin Station II will sponsor a "Wish Bone Skate" 1-4 p.m. Friday, Nov. 27, at 8611 Ronda Drive, Canton. Bring in a wish bone from your Thanksgiving turkey and receive \$1 off your admission. Admission is \$4.25 per person; skate rental is \$2 and blades are \$4. For more information, call (734) 459-6400.

INDEX

■ Classified Index	E5
Real Estate	E1
Crossword	E8
Rentals	E8
Jobs	H1
Home & Service	J3
Automotive	J6

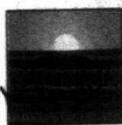
HOW TO REACH US

Newsroom: 734-459-2700
Newsroom Fax: 734-459-4224
E-mail: tschneider@oe.homecomm.net
Nightline/Sports: 734-953-2104
Reader Comment Line: 734-953-2042
Classified Advertising: 734-591-0900
Display Advertising: 734-591-2300
Home Delivery: 734-591-0500



6 53174 10009 2

Preservation is group's mission



A new committee looks at how Canton will protect environmentally sensitive lands and implementation of a township tree-planting program. Members will hold their first meeting next month.

BY SCOTT DANIEL
STAFF WRITER
sdaniel@oe.homecomm.net

Dave Thomas is passionate about Canton's environment.

A geologist by trade, he has participated in several local nature associations over the years. So when the township recently created an environmental

committee charged with identifying remaining sensitive areas, Thomas jumped at the chance to sign on.

"This is a proactive measure," he said of the new group, which will meet for the first time Dec. 2 at the township administration building, "that will help us avoid conflicts with developers and the environment. My vision is to target

the spots we can save before they are gobbled up."

Supervisor Tom Yack began the search for committee members back in August. Seven Canton residents have joined to date.

"I hope they'll meet once or twice a month," Yack said. "There's plenty of work to keep them busy."

The committee will have two major goals.

One is to identify environmentally sensitive areas. The other is to assist the township in implementing a tree planting program.

A number of parcels in Canton may

fall into that "sensitive" area designation. Yack said it could include areas with particular types of tree stands, wetlands, woodlands and creeks, among others.

The idea is to preserve remaining natural areas of beauty. Thomas said it's a process that needs to be done in advance.

"If you wait until a developer brings plans to the township," he added, "it's too late."

As for the tree planting program, Yack wants to target older neighbor-

Please see ENVIRONMENT, A6



Mother and son team: Kathy Connor and her son, Gary Crill, work behind the scenes making sure the Thanksgiving parade is no "turkey." (Below) Parade volunteers Annie Nickert of Canton and Darlene King of Detroit put the final touches on a batch of wizard hats for the big Thanksgiving march down Woodward Avenue in Detroit.

PHOTO BY PAUL HURSCHEMANN

AMERICA'S THANKSGIVING PARADE

DRUMMERS, DRUMSTICKS, VOLUNTEERS!



BY RENÉE SKOGLUND
STAFF WRITER

This Thanksgiving, well before the first light of dawn, some Observer-area residents will rise from their warm beds, slip into their warmest long underwear, slap a few bunion pads on their feet and head for downtown Detroit.

These adventurous folks are in the 72nd America's Thanksgiving Parade, the third-largest parade in the country and Michigan's largest public free event. They're part of a cadre of 4,000 volunteers who've worked many hours to transform Woodward Avenue into a storybook wonderland on Thanksgiving morning.

Some will work backstage handing out costumes and applying makeup. Some will inflate the giant balloons. Many will march in costume, and one, 9-year-old Nick Cushman of Redford, will have a grandstand seat.

Cushman was one of four students in the state who submitted winning designs in AT&T Wireless Services' "Calling All Schools" art contest for kindergarten through sixth-grade students. His

design of a little boy about to eat a big, big turkey appears on a limited edition of AT&T promotional calling cards.

So, are those few hours of glory worth the sore feet and lack of shut-eye? You bet your drumsticks they are.

Canton crowd

Canton resident Kathy Connor spends hours covering chicken wire with foam and gauze and getting props ready for painting at The Parade Studio. One year, she made the lion's hair for the Wizard of Oz float by scrunching up tissue paper and dipping it in papier mache paste.

"It looked like the lion had dreadlocks."

Connor said the parade has been her Disneyland for eight years. She's been a balloon handler, costume marcher, unit marshal and broadcast coordinator. Lately, she calls the studio her second home.

"I go down as often as I can to get dirty."

Connor's mechanically talented son, Gary Crill,

Please see VOLUNTEERS, A2

Mixed message

D.A.R.E. student suspended for honesty

BY TONY BRUSCATO
STAFF WRITER
tbruscato@oe.homecomm.net

Greg Lankford, 11, of Canton is proud to be in D.A.R.E., a fifth-grade program designed to teach kids about the dangers of drugs and alcohol. Greg even wears a D.A.R.E. jacket he received as a reward for raising money — a jacket he shares with his stepfather.

So, it was easy for Greg to do the honest thing when he found a pack of his stepfather's cigarettes in the coat pocket while in class at Bentley Elementary. Greg showed his teacher the two cigarettes and threw them in the trash can.

And for his honesty, Greg was taken to the principal's office and slapped with a one-day in-school suspension for violating the district's zero tolerance policy.

"I told (school principal) Mrs. (Cheryl) Johnson it wasn't my fault, but she said there wasn't anything she could do about that," said Greg. "That's when I started to cry."

Please see STUDENT, A6



Cigarette controversy: Greg Lankford, 11, poses Thursday in his D.A.R.E. jacket in the living room of his family's home in Canton. Greg's mom, Tina Berzanskis, holds his younger brother, Alex, at right.

STAFF PHOTO BY PAUL HURSCHEMANN

Volunteers

keeps the floats running. On Wednesday night, he'll be at the studio to guide Paul Bunyan and Humpy Dumpty to their Woodward starting points. He'll be back by 5 a.m. Thanksgiving morning to fuel the big guys up.

Crill's long hours after work at the studio are an act of love. "I go wherever they need me," Annie Nickert of Canton spends long hours with her friend, Arlene King of Detroit, sewing costumes. "I've been

involved with the parade since I was born. My parents brought me down when I was a baby." One year, Nickert was a Santa Claus elf. "My kids thought I had a tie-in to Santa."

Plymouth pride
Boom-chucka-luhka, boom-chucka-luhka, boom-chucka-luhka, boom!

Why, it must be Fred Hill's infamous "Briefcase Drill Team" practicing their synchronized



Making magic: Workers put together floats and make costumes at the Parade Studio, a warehouse in Detroit. Preparations for the parade are ongoing throughout the year.

team member since 1986, said the Briefcase Drill Team is part of his resume. He's included it on his resume. "It sets me apart a bit. People perceive your humanity. It creates a celebrity in the eyes of the people you talk to."

LaBeau has recommended many new members over the years. He has one criteria: "Is this somebody who I could sit down at the Box Bar with and have a beer? And we want red

meat. No tofu burgers. No veggie burgers. When you're doing your patriotic duty - and that's what the Briefcase Drill Team does - you have to have red meat."

"We know you're curious. Does the Briefcase Drill Team have any incurable left-footers among its members? We put them in the middle and hide them," said Morse.

support from the city, our volunteers and the corporate community, year after year.

"With more than 75 units and 6,000 participants in front of and behind the scenes, the parade is getting bigger and better each year."

Jane DeFelice, the parade's director of volunteer services, said three-quarters of the volunteers return each year. "Some have been doing this since 1982. Of course, as their children grow, they join also. They bring family and friends."

Annie Nickert, a parade volunteer from Canton, summed up what the parade means to her: "This is the beginning of the holiday season. When the parade starts, the holidays begin."

Mah jongg

Age-old tile game makes a comeback in area homes

BY KIMBERLY A. MORTSON
STAFF WRITER
kmortson@oe.homecomm.net

The chatter at the table was about a New Year's trip to Vegas and a child's birthday party, but the real business at hand was whether Kathleen Gilmore was building a Winds and Dragons hand on her rack, as her opponents suspected, or if stalled play would lead to a wall game.

"I need a miracle," said Scheryl Fevig from a table across the room.

No miracle would come in time for Fevig, but Gilmore celebrated at her table with a smile and a wink before she declared - "Mah Jongg."

The Plymouth resident finds herself being cheered and jeered by seven of her friends that gather weekly for mah jongg, a tile game that is said to have originated in China as early as the time of Confucius and played only by the ruling classes.

Today, however, the challenging game is enjoying a renaissance as more and more players are finding living rooms and coffee shops to gather and match prescribed winning hands from a card of "Standard Hands" issued yearly by the National Mah Jongg League. Winnings hands

are all based on the Official Standard Hands card.

Played with 152 domino-sized tiles rather than cards, there are several versions of mah jongg that fall into two basic categories: American Mah Jongg and International (Oriental). There is, however, a third variation called Wright Patterson that is something of a mix between American and International. However, the National Mah Jongg League presides only over the play of American Mah Jongg.

Varied pattern
According to the National Mah Jongg Web site, American Mah Jongg differs from International Mah Jongg in several ways:

- It uses more tiles, notably jokers, in the play of the game.
- The game is started with "Charlestone" or the passing of unwanted tiles from one player to another.
- It does not allow the use of runs, or "chows," as does International Mah Jongg, but uses "quints" in several hands, via the use of jokers.
- It uses racks to hold the tiles during play.

For the eight or so Plymouth and Canton women who gather each week, it's a match between the challenge of the game and the camaraderie that keeps them coming back for another hand.

"Basically, it's the friendships," said Donna Colosimo of Plymouth. "Where else can you go each week and have conversation, food and a good time?"

"The desserts are the best part," joked Gilmore.

The members of the Plymouth Area Mah Jongg Players have been playing once a week for years since many of them met through the Plymouth Newcomers Club. Dottie Brown, Plymouth, but an 11-year veteran of the game of mah jongg. She's the "teacher" of the group who tutored many of her friends to play. "I learned a different version when I lived in Pennsylvania, Wright Patterson, and learned to play another method when I lived in California," said Brower.

Brower, like many of her friends, enjoys the game because of the individual satisfaction of playing for yourself. "If you lose, the only person you're hurting is yourself."

"It's relaxing to play for yourself and not have to partner to worry about," added Anne Hemmert of Canton, who says she's played the game on and off for 20 years. The newcomer to the group, Hemmert, a native New Yorker, says it took her nearly four years since her move to Canton to find a local group of women to play.

Looking for a game
West Bloomfield resident Robin Kaufman, 38, calls her affection for the game mah jongg a passion. "I used to watch fervently as my mom played hoping she would teach me," said Kaufman. "I think my dad gave her her first set for a wedding gift some 40 years ago."

"I was interested in learning to play as a teenager, but couldn't find enough friends to make

the camaraderie that keeps them coming back for another hand."

"Basically, it's the friendships," said Donna Colosimo of Plymouth. "Where else can you go each week and have conversation, food and a good time?"

"The desserts are the best part," joked Gilmore.

The members of the Plymouth Area Mah Jongg Players have been playing once a week for years since many of them met through the Plymouth Newcomers Club. Dottie Brown, Plymouth, but an 11-year veteran of the game of mah jongg. She's the "teacher" of the group who tutored many of her friends to play. "I learned a different version when I lived in Pennsylvania, Wright Patterson, and learned to play another method when I lived in California," said Brower.

Brower, like many of her friends, enjoys the game because of the individual satisfaction of playing for yourself. "If you lose, the only person you're hurting is yourself."

"It's relaxing to play for yourself and not have to partner to worry about," added Anne Hemmert of Canton, who says she's played the game on and off for 20 years. The newcomer to the group, Hemmert, a native New Yorker, says it took her nearly four years since her move to Canton to find a local group of women to play.

Looking for a game
West Bloomfield resident Robin Kaufman, 38, calls her affection for the game mah jongg a passion. "I used to watch fervently as my mom played hoping she would teach me," said Kaufman. "I think my dad gave her her first set for a wedding gift some 40 years ago."

"I was interested in learning to play as a teenager, but couldn't find enough friends to make



The shuffle: Scheryl Fevig (clockwise, from lower left), Jan Jones, Cindy Basing and Donna Colosimo shuffle the tiles prior to the start of a mah jongg game. Below left, tiles lined up on the game rack.

playing the game in her area. She now plays in the afternoons at the Barnes & Noble bookstore at Orchard Lake Road among tables of other die-hard players.

"Some people sit and think too much about their hands, said Kaufman. "So much of the game is about luck."

Kaufman says her 6 1/2 year-old-daughter has the "itch to learn." The pair play what Kaufman calls "mah jongg Jr." where the same tiles are used, so her daughter becomes familiar with the suits, yet they end up playing gin rummy instead, a card game she likens to mah jongg.

All in a day's work
After nearly two hours of play and several winning hands, the Plymouth players break to stretch their legs and indulge in

the dessert of the week. "For those of us that don't work this gives us an opportunity to meet with friends, play a challenging game and have a good time," said Karen Botwinski. "You can't beat that!"

Visit the National Mah Jongg League Web site at www.beach-site.com/maj/index.html to receive the Official Standard Hands and Rules Card for 1998 and access to the league's experts for answers to questions about play.

The Plymouth Area Mah Jongg Players are currently open to new members. You do not have to be able to play to join. For more information, contact Jan Jones, (734) 455-7545.

the dessert of the week. "For those of us that don't work this gives us an opportunity to meet with friends, play a challenging game and have a good time," said Karen Botwinski. "You can't beat that!"

Visit the National Mah Jongg League Web site at www.beach-site.com/maj/index.html to receive the Official Standard Hands and Rules Card for 1998 and access to the league's experts for answers to questions about play.

The Plymouth Area Mah Jongg Players are currently open to new members. You do not have to be able to play to join. For more information, contact Jan Jones, (734) 455-7545.

BOULDERS RESTAURANT & LOUNGE

HAPPY HOUR - MON.-FRI. 2-6 p.m.
LIVE BAND - EVERY FRIDAY & SATURDAY

MONDAY Gift Certificates Available • Luncheon Specials
MONDAY NIGHT FOOTBALL
1/2 OFF PIZZA \$4 DOM. BEER PITCHERS

WEDNESDAY THURSDAY
1/2 SLAB RIBS & CHICKEN \$9.95 (AFTER 5 P.M.)
KARAOKE 9:30-1:30 SHOT SPECIALS

FRIDAY SUNDAY
FISH & CHIP PLATTER \$5.95 11-3 p.m.
LIVE BAND 9:30-1:30

FRIDAY & SATURDAY NIGHT
BOULDERS PROUDLY PRESENTS
"CHEF CHRIS BLUES BAND"
FOR A BLUES WEEKEND

UP TO \$5 OFF ENTREE OF EQUAL OR GREATER VALUE IS PURCHASED.
BOULDERS Not Good With Any Other Specials BOULDERS

* ALL RED WING GAMES - 25¢ WINGS (order in five)
* FAMOUS RIBS, DELI SANDWICHES, CHILI, etc. * BIG SCREEN SPORTS
1020 W. ANN ARBOR RD. • PLYMOUTH • (734) 459-4190
OPEN MON.-SAT. 11 AM-2 AM; SUNDAY 12 NOON-10 PM

Canton Observer

Published every Sunday and Thursday by (USPS 652-670)
48130. Periodical postage paid at Livonia, MI 48151. Address at mail subscription, change of address, Form 3585 to P.O. Box 3006, Livonia, MI 48151. Telephone 841-0500.

SUBSCRIPTION RATES Mail Delivery

Monthly	Carroll Delivery	\$3.95	One year	\$47.40	One year (Out of State)	\$54.00
One year		\$47.40	One year (In-Citizen)	\$44.00		\$44.00
One year		\$47.40	One year (Out of Country)	\$66.00		\$66.00
Newsstand	per copy 75¢		One year (Out of State)	\$50.00		\$50.00

All advertising published in the Canton Observer is subject to the conditions stated in the applicable rate card. All notices of which are available from the advertising department, Canton Observer, 36251 Schoolcraft, Livonia, MI 48150. (734) 991-2200. The Canton Observer reserves the right not to accept an advertiser's order. Observer & Eccentric & Associates have no authority to bind this newspaper and only publication of an advertisement shall constitute final acceptance of the advertiser's order.

NEED A NEW FURNACE?

6 Months No Interest No Payment

COMMUNITY FURNACE SERVICE

CALL NOW 453-2230

3 453-2230
7 453-2230
INDOOR WEATHER SPECIALS 8 8205 RONDA CANTON

Yack: DDA director search hampered by job market

BY SCOTT DANIEL
STAFF WRITER
sdaniel@oe.homecomm.net

Keeping Canton's economy on the fast track will be one focus of a new Downtown Development Authority/township job.

A "downtown and community development coordinator" will help sell Canton to new businesses, encourage retail special events and cultivate relationships with DDA members, among other duties.

"This really is needed," Supervisor Tom Yack said. "The level of activity is dramatically picking up."

Canton's Board of Trustees voted unanimously to create the position at its Nov. 10 meeting. The job will not likely be filled until after the holidays.

"It's a tough job market," Yack said. "I hope we can get somebody."

Angela Wolosiewicz, who works in Canton's planning department, has served as a liaison between the board of trustees and the DDA since early 1994.

"She has performed some of the same duties that will be handled by the new coordinator, but on a

scaled-back basis. The rest of Wolosiewicz's time is spent providing support to the planning department.

Upcoming construction projects within the DDA and other related responsibilities simply need more attention, Yack said.

"The work level with the DDA is particularly involved," Wolosiewicz added. "The person involved needs to spend all of their time on it."

Her workload has steadily increased since the DDA expanded in December of 1996.

Wolosiewicz, for example, is overseeing several road projects within the DDA.

She has done everything from negotiate rights of way with property owners for a lane widening on Lilley to help facilitate a traffic light study of the Ford Road/Haggerty intersection.

"It's never dull," Wolosiewicz said. "A variety of things come up."

She's unsure of whether she'll apply for the new position, which will report directly to Yack.

"It would be a lateral move," said Wolosiewicz, who would go back to planning full time if she

doesn't take the coordinator's position.

DDA Chairman Ralph Shufeldt is optimistic the new position will be filled.

"I feel it is definitely been needed since we expanded the DDA area," he said.

Besides road projects, Shufeldt said the coordinator will oversee beautification projects and routine maintenance issues.

"Anything that will enhance the overall appearance of the district," he added.

Shufeldt said the DDA will be looking for someone who can secure grants to fund such projects. That will require a person with the right governmental connections.

"We're looking for somebody who'll have access to the state Legislature," said Shufeldt.

Keeping on top of business with the DDA will be another key.

"We want someone to beat the bushes to fill store fronts," Shufeldt said.

The job, which will have a pay range of \$34,900 to \$53,000, is currently posted. Shufeldt is hoping to begin interviews before the end of the year and hire a coordinator in January.

Jeweler moves to Canton plaza

BY LILLY A. EVANS
SPECIAL WRITER

Owners of Bright Jewelry on Cherry Hill and Sheldon in the Canton Village Plaza see a bright future in Canton.

The full-service jewelry sales and repair shop relocated in September after being in business for 23 years inside the Ypsi lant Meigs store.

Even though the business was forced to leave its former location due to Meigs' store expansion, co-owner Nahida Farhat is satisfied with his move.

Farhat, who's a 15-year Canton resident, said one of the reasons he chose Canton is because he has seen so much growth and it is a safe suburb.

The family-owned business carries 14- and 10-karat gold chains, top of the line watches, rings, bracelets, precious and semiprecious gems, gift items, clocks, collectibles and table accessories.

Besides carrying a wide variety of items, Farhat added that he works hard at keeping his customers.

"We care about our customers. We treat them the way we would want to be treated," he said. "If there's a problem we solve it, we never let a customer leave unhappy."

Farhat says he runs sales continuously and also has room for negotiation with his non sale items.

"We have very competitive prices. We own the business so we don't have the overhead large companies do," Farhat said.

Another reason Farhat is content with his Canton location is due to the fact his sons, Sami Farhat and Rama Farhat, run a repair shop out their home nearby.

They repair jewelry and watches for Bright Jewelry, Hudson's and Service Merchandise.

The store is open 10 a.m. to 6 p.m. Monday through Friday and 10 a.m. to 6 p.m. on Saturday. Bright Jewelry will also have Sunday hours from Thanksgiving until Christmas.

What a Deal!

Buy one Spartan Brand Frozen Turkey (10 lbs. or larger) at 49¢ per lb. and receive 11 items FREE with the coupons below!

FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 25 oz. Reynolds Wrap Foil FREE. PLU 8032	FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 16 oz. Green Giant Poly Bag Vegetables (assorted varieties) FREE. PLU 8032	FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 4 oz. Durkee Ground Black Pepper FREE. PLU 8032	FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 4 oz. Durkee Ground Black Pepper FREE. PLU 8032
FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 25 oz. Cranberry Sauce (Whole or Jellied) FREE. PLU 8032	FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 24 oz. 12 oz. Cranberry Sauce (Whole or Jellied) FREE. PLU 8032	FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 2.8 oz. French's Fried Onions FREE. PLU 8032	FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 1 lb. Spartan Soft Margarine FREE. PLU 8032
FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 3.75 oz. Betty Crocker Washed Potato Buds FREE. PLU 8032	FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 3.75 oz. Betty Crocker Washed Potato Buds FREE. PLU 8032	FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 2.8 oz. French's Fried Onions FREE. PLU 8032	FREE Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 1 lb. Spartan Soft Margarine FREE. PLU 8032

Holiday Market brings you the treasures of the sea!

Medium Alaskan King Crab Legs & Claws or Medium P&D Tail-on Cooked Shrimp \$5.99/lb.

Store phone: (734) 844-2200
Open Monday thru Saturday 7 am-10 pm.
Sunday 9 am-7 pm.
Visa, MasterCard, Discover, and ATM cards accepted.

Corner of Lilley and Cherry Hill Roads
Your Marketplace to the World

520 South Lilley Road, Canton

HOT DEAL

READER SERVICE LINES

Observer Newsroom E-Mail
► Readers can submit story suggestions, reactions to stories, letters to the editor or make general comments to any member of our news staff through E-Mail via the Internet at the following address: newsroom@oeonline.com.

HomeLine: 734-953-2020
► Open houses and new developments in your area.
► Free real estate seminar information.
► Current mortgage rates.

Classified After Hours: 734-591-0900
► Place classified ads at your convenience.

Circulation Department: 734-591-0500
► If you have a question about home delivery or if you did not receive your paper, please call one of our customer service representatives during the following hours:
Sunday: 8 a.m. - Noon
Thursday: 8:30 a.m. - 7 p.m.
Monday, Tuesday, Wednesday and Friday: 8:30 a.m. - 5:30 p.m.

O&E On-Line
► You can access On-Line with just about any communications software - PC or Macintosh. On-Line users can:
• Send and receive unlimited e-mail.
• Access all features of the Internet - Telnet, Gopher, WWW and more.
• Read electronic editions of the Observer & Eccentric newspapers.
• Chat with users across town or across the country.

On-Line Hotline: 734-953-2266
► If you need help, call the On-Line Hotline at the number above.

Photo Reprints: 734-591-0500
► Order reprints of pictures that have been taken by our staff photographers.
• Provide the publication date, page number, and description of the picture which must have been published within the past 6 months.
• \$20 for the first print, \$7.50 for each additional print paid in advance (check or credit card).

THE Observer NEWSPAPERS

CCC MPA SNY 1996 Canon of Excellence Award

imagine the happy smiles

A. Take her places with a Sweet Sailor Huggums doll by Madame Alexander. 12" H. \$50 Toys
B. "Figure 8" starter set from Brio. \$39.95 Toys

a gift from Jacobson's means more

Jacobson's

Birmingham • (248) 544-6900 Livonia • (734) 591-7896 Rochester • (248) 651-6000

SHOPPING HOURS • MON-SAT 10-9 • OPEN SUN AT NOON
Gift Certificates Complimentary Silver Gift Box Jacobson's Charge

Student from page A1

Greg said he was told he might be kicked out of the D.A.R.E. program.

"I didn't want to be kicked out of D.A.R.E. because I like it and Officer (Ken) Winkler," said his husband called me Monday from work and said he thought he left the cigarettes in the jacket," said Tina Berezansky, Greg's mother. "When Greg told me what happened at school, and I didn't get a call from the principal, I thought it was forgotten about."

However, on Tuesday Greg's teacher, Michelle Sykora, informed Johnson of the incident as a matter of policy. Shortly afterwards, Greg was in Johnson's office, being told he would spend the rest of the day on in-school suspension, meaning he would be isolated from the rest of the class to sit and study.

"I called and told Mrs. Johnson it was my mistake, not Greg's, but she refused to budge," said his stepfather, Alan Berezansky, a Wayne County sheriff's deputy. "I told her that if Greg intentionally brought the cigarettes to school, I would be 100-percent for discipline. However, he had no knowledge of the cigarettes."

"Mrs. Johnson was adamant about the punishment, telling me 'This will be a good lesson for Greg to learn,'" said Tina. "That's when I took him home because he was so upset."

Johnson did not return several

Arthritis Today

JOSEPH J. WEISS, M.D. RHEUMATOLOGY
18829 Farmington Road
Livonia, Michigan 48152
Phone: (248) 478-7860

RHEUMATOID NODULES

Rheumatoid nodules are hard, pea size lumps that develop in patients with rheumatoid arthritis. The nodules are characteristic of rheumatoid disease and indicate that the condition will likely require intensive medical treatment.

The cause of the nodules is from immune complexes depositing in small blood vessels, with subsequent impairment to the blood circulation in surrounding tissues. The loss of circulation, combined with pressure on the skin, sets up the conditions needed for the nodules to start. For these reasons nodules are most often found at the elbow, the thumb and second knuckle at the heel end of the foot and outside margins of the arch of the foot.

Not all lumps in these areas are rheumatoid nodules. At times your doctor may want the nodules removed and studied under the microscope to determine if a rheumatoid nodule is present.

Clearly you will develop a rheumatoid nodule within the body such as in the lung. In this instance the doctor needs a biopsy as nothing short of examining the specimen will decide if you have an internal rheumatoid nodule, or started an otherwise unsuspected cancer.

Vigorous treatment of your arthritis may stop development of the nodules, though in some cases, methotrexate, a good arthritis medication, causes you to develop even more of them. A surgeon can remove bothersome nodules, but they tend to recur.

CITY OF PLYMOUTH COUNTY OF WAYNE, STATE OF MICHIGAN NOTICE OF ADOPTION OF ZONING ORDINANCE AMENDMENT

PLEASE TAKE NOTICE that an Ordinance, designated Ordinance No. 98-6, of the City of Plymouth, County of Wayne, State of Michigan, amending Chapter 78 of the City of Plymouth Zoning Ordinance in the Code of Ordinances of the City of Plymouth has been adopted by the City Commission of the City of Plymouth pursuant to the provisions of Act 207, Public Acts of 1921, as amended (MCL§5.2931, et seq.).

The time and place where a copy of the Ordinance may be purchased or inspected is, as follows: City Clerk's Office, Plymouth City Hall, 201 South Main Street, Plymouth, Michigan 48170 during regular business hours of Monday through Friday from 8:00 a.m. to 4:30 p.m., excluding legal holidays.

A summary of the regulatory effect of the amendatory Ordinance No. 98-6 to the existing City of Plymouth Zoning Ordinance including the geographic area affected is, as follows:

CITY OF PLYMOUTH ORDINANCE NO. 98-6 AN ORDINANCE TO AMEND CHAPTER 78, THE CITY OF PLYMOUTH ZONING ORDINANCE IN THE CODE OF ORDINANCES OF THE CITY OF PLYMOUTH FOR THE PURPOSE OF ESTABLISHING A MIXED USE ZONING DISTRICT.

THE CITY OF PLYMOUTH ORDAINS that Section 78, "Zoning" in the Code of Ordinances of the City of Plymouth is hereby amended by adding the following described text and map revisions. A purpose and text summary is, as follows:

Purpose: This *Mixed Use Zoning District* is a new zoning district, specifically designed for the Old Village and would allow single family uses as a permitted use, while selected multi-family dwellings, offices, or commercial establishments would be allowed as a special use. A special use may be permitted by the Planning Commission upon review of a specific site plan. A special use will also require a public hearing and notification to property owners within 300 feet.

Text Summary:
Sec. 78-28 Add: MU-Mixed Use District
Sec. 78-721 Add: Article XXVI - Mixed Use District
Sec. 78-722 Add: Principal uses permitted including residential uses, home occupation, churches, schools, accessory buildings, etc.
Sec. 78-723 Add: Uses subject to special conditions including multi-family dwellings, offices, local retail, restaurants, etc.
Sec. 78-724 Add: Required conditions pertaining to special uses
Sec. 78-725 Add: Area and bulk requirements pertaining to mixed uses
Sec. 78-831 Modify: Schedule of Regulations limiting height, density and bulk of the Mixed Use District
Sec. 78-832 Modify: Notes to schedule of regulations
Sec. 78-27 Modify: Zoning map for study area as indicated below



Rights and Duties
Rights and duties which have matured, penalties which have incurred, proceedings which have begun and prosecution for violations of law occurring before the effective date of this ordinance are not affected or abated by this ordinance.

Validity
Should any section, clause or paragraph of this ordinance be declared by a Court of competent jurisdiction to be invalid, the same will not affect the validity of the ordinance as a whole or part thereof, other than the part declared invalid.

Ordinances Repealed
All other ordinances inconsistent with the provisions of this ordinance are to the extent of such inconsistencies hereby repealed.

Effective Date
This ordinance shall become effective November 23, 1998.
Made, passed and adopted by the City Commission of the City of Plymouth, Michigan this 2nd day of November, 1998.

DONALD DISMUKE, Mayor
LINDA J. LANGMESSER, CMC, City Clerk

Published: November 22, 1998

Environment from page A1

hoods in the community. Trees were often not planted between street curbs and sidewalks.

Adding trees to those areas will enhance the neighborhood, Yack said.

"They tend to hide and mask other characteristics of a street," he added. "Trees hide poor maintenance."

High definition aerial maps will be used to inventory existing trees. Yack said the township will assist the committee on a limited basis.

"We will provide some staff support out of the engineering department," he said.

With Canton rapidly developing, the time to act is now, according to Thomas. He said the township still has several large parcels left that could be preserved for uses such as trails and observation.

Like Thomas, committee member Paul Denksi thinks there's no time to waste.

"My main goal is to preserve what little wetlands and green space we have left," he said.

The owner of Canton Waste Recycling also wants to beautify the township's stretch of I-275.

In many other states, grass and trees are planted in median areas. Denksi said it provides visual relief from the road surface.

"All you see in Michigan is the gray of the road and other cars," he added. "My No. 1 goal is to beautify I-275."

He's also looking forward to tackling the committee's other duties. Denksi said he believes in being active in the community.

"I'm excited about anything that gets people involved in local government," he said. "This is one thing people can do to get involved."

Residents looking to become involved with the committee or attend its meetings should call the supervisor's office at (734) 397-5381.

Bookkeeper Culotta named Extra Miler

Lynn Culotta, a Central Office Bookkeeper, received the Extra Miler Award at the Board of Education meeting, Tuesday, Nov. 10.

Culotta, a twenty-two year veteran of the Plymouth-Canton Community Schools is recognized for the devotion and expertise she has given to the District.

During her tenure as a senior bookkeeper, Culotta earned her Masters Degree in Business Administration from the University of Michigan. She has served on countless association boards including the position of president of the American Association of University Women, Plymouth Branch.

Daniel Phillips, assistant director of Finance and Purchasing stated, "I have worked with Lynn for four months and in that time I have truly been impressed with the devotion that she has to her job and the unrelenting attention to detail that she displays. While Lynn and the payroll department serve a staff of over 2,000, she treats the problems and concerns of each employee as if they were her own while delivering the quality customer service that would be the envy of any corporate or governmental body."

He further stated, "After 22 years in the District, Lynn will be retiring, effective March, 1999. It will be a very difficult task to effectively replace Lynn's knowledge, work ethic, and personality."

Preparing for winter County gets ready for the snow with new road salt contracts

Wayne County is bracing for a cold, snowy winter.

County commissioners approved a one-year \$1.7 million contract Thursday for nearly 45,000 metric tons of road salt with Cargill Inc. of North Olmstead, Ohio. Commissioners also approved a \$1.6 million contract with Morton International of Chicago.

Even though Wayne County saved \$250,000 in 1997 through the state's extended purchase program, some commissioners were concerned over the lack of minorities and women listed in subcontractors used by Cargill.

Wayne County has 60,000 tons of road salt from last year, but it isn't unusual for county road crews to use 100,000 or 120,000 tons of salt, so the contract extension needed immediate consideration, a county official said.

Commissioner Edna Bell, D-Detroit, said she wondered whether commissioners should approve the bid if the state companies did not share Wayne County bid requirements in seeking minority or women subcontractors. Commissioner Robert Blackwell, D-Detroit, also shared her concerns.

"The state has never come forward with any degree of diversity," Blackwell said. But Blackwell added, "With an RFP (request for proposal), it would take several months to close the bidding and contracts."

With the concerns over the effect of road salt and stormwater runoff into the Rouge River, an alternative has been studied, but calcium magnesium acetate costs about eight to 10 times the cost of salt.

Commissioner George Cushingberry, D-Detroit, suggested commissioners inform Cargill of county ordinances calling for minority and women participation.

Commissioner Kathleen Husk, R-Redford, supported the purchase. "What it allows us to do is purchase salt at a lower rate," Husk said.

House bill backed
County commissioners supported the state House's proposed revision of revenue sharing Thursday in a resolution introduced by Cushingberry. All present supported the resolution, except Commissioner Thaddeus McCotter, R-Livonia, who opposed it, and Commissioner William O'Neil, D-Allen Park, who abstained. Commissioner Bruce Patterson, R-Canton, and Commissioner Bernard Parker, D-Detroit, were absent.

Revenue sharing is money from state sales tax distributed to Michigan cities, villages and townships. State Sen. Glenn Steil, R-Grand Rapids, wants to revise the distribution formula's current dependence on population.

Please see COUNTY, A8

Madonna University tapes television shows

Madonna University is presenting a weekly television show this winter that is produced by Madonna staff and students.

Madonna Magazine will air twice during the week at 5 a.m. on Wednesdays and Saturdays on WDWB Channel 20 in Detroit. It is taped every other Wednesday and the public is welcome to attend.

Two shows will be taped at 7:45 and 8:45 p.m. on Wednesday, Dec. 2. The first episode focuses on Thomas Lynch, a Milford funeral director and poet. His writings have been inspired by the subject of death and his message is of the lessons taught to the living by the dead. The second taping will highlight animal recovery and education. There will also be information about common animals found in backyards.

For information about these shows or to reserve a seat for the taping, call Sue Boyd at (734) 432-5578.

FOR THE CHILDREN, FROM SANTA

Santa will be at Somerset North every day 'til closing. And for each child who visits, he has a special gift. A velvet pouch for three golden coins from Santa's treasure chest.

Children can use the coins for purchases at participating stores. Or tuck them away as mementos.

While you're waiting to visit Santa, the characters from "The Giving Season" will be on hand for rollicking entertainment, amusement and storytelling. If you wish, you can even join them for Saturday breakfast. (Reservations can be made at the castle.)

And for your entertainment, we've arranged daily performances at 1, 3 and 5 p.m. of "A Most Unusual Gift," a musical staged by The Children's Theatre of Michigan.

The Holidays at the Somerset Collection. Something for everyone.

SOMERSET COLLECTION
Coldidge and Big Beaver in Troy. Just west of I-75
(248) 643-6360

SANTA ARRIVES AT SOMERSET SATURDAY, NOVEMBER 21, 9-5:30 A.M.

Safwan Kazmouz, M.D.

Family & Geriatric Medicine

is pleased to announce the opening of his new office in Livonia

Orangelawn Professional Center
10533 Farmington Road, Livonia
(734) 422-8475

- Completed Fellowship in Geriatric Medicine at the University of Michigan
- Board Certified in Family Practice
- Accepting new patients
- Most insurances accepted

Medical staff member:
St. Mary Hospital
Livonia

This year Santa has a new little helper.

Santa knows a good deal when he sees one. That's why he will be using his Telcom Credit Union Visa, and you should too.

- no annual fee
- low interest rates:
 - Visa Gold, 11.4% APR
 - Visa Classic, 11.88% APR
- 25-day interest-free grace period on purchases
- free gift and travel awards through Scorecard bonus point program

And, you can get up to 5000 free Scorecard bonus points by paying off another credit card balance with a Telcom Visa. Call (248) 569-1700 or (734) 453-4212 for more information.

Telcom Credit Union
44300 Warren Road
Canton, MI 48187
(734) 453-4212
www.telcomcu.com

Does your credit card or frequent flyer awards program give you

round trip air fare

anywhere in the contiguous

United States

for only 20,000 points?

Our Visa Card Does!

Get bonus points for each dollar you spend on purchases with a Telcom Credit Union Visa Card.

Plus, our Visa has:

- No Annual Fee
- Low Interest Rates:
 - 11.4% APR Visa Gold
 - 11.88% APR Visa Classic
- 25-day interest free grace period on purchases
- Free internet access to payments, statement histories and more.

Call (734) 453-4212 for more information today.

Telcom Credit Union
44300 Warren Road
Canton, MI 48187
(734) 453-4212
www.telcomcu.com

Rediscover... Dinersty

Chinese Cuisine

Full Table Service & Carry Out

- Over 100 delicious menu items for your fine dining
- All-you-can-eat lunch buffet featuring Chinese, Japanese, Malaysian & Western selections.
- Domestic & imported beers & wines
- Banquet facilities & private dining rooms
- Cocktails available

\$2.00 OFF
Purchase of \$10.00 or more.
Expires 12-15-98

\$5.00 OFF
Purchase of \$25.00 or more.
Expires 12-15-98

OPEN EVERYDAY INCLUDING HOLIDAYS

Located in Downtown Plymouth at 447 Forest Avenue • 734-459-3332
Hours: Mon-Sat 11-11; Sun. Noon-10
visit our web site at: http://www.dinersty.com

FAMILY BUILDING BLOCKS - COME BUILD YOUR FAMILY HERE

WORSHIP
Join other members of the family of God: 9 a.m. and 11 a.m. Sundays with a coffee hour between services

MUSIC
Making music is a joy - And First Church has room for your family in choirs for every age:
Wednesday - Choral choirs
Thursday - Handbell choirs

BUILDING CHRISTIAN COMMUNITY
Dynamic Youth and Children's Programs
Adult Fellowship Groups
Weekly Prayer Breakfasts
Lots of Mission Opportunities.

LEARNING
The more you learn about God's plans, the better you can meet life's challenges. That's why First Church offers outstanding Christian Education for all ages:
SUNDAY SCHOOL for children at 9:00 and 11:00 a.m. for youth at 10:00 a.m. for adults at 9:00 and 10:00 a.m.
SUNDAY EVENING Youth events 5:30 - 7:30 p.m.
WEDNESDAY EVENING OF EDUCATION Family Style dinner at 5:30 p.m. Classes for all ages at 6:30 p.m.

PLYMOUTH FIRST UNITED METHODIST CHURCH
North Territorial Rd., 1/2 mile west of Sheldon Rd.
Plymouth, Michigan 48170
Call us for more information: 734.453.5390
We'll be happy to fill you in.

SHURGARD OF CANTON 2101 Haggerty Road Canton, Michigan 48187

Notice is hereby given that the following units will be sold to the highest bidder by open auction on December 17, 1998 at approximately 9:30 a.m. at Shurgard Storage located at 2101 Haggerty Rd., Canton, MI 48187 (734) 981-0300.

#4030 Barnett - Stereo, dresser, chair, desk, heater
#3063 Allen - 4 Helium tanks

Published: November 15 and 22, 1998

ADVERTISEMENT FOR BIDS

The 35th District Court Building Authority will accept sealed proposals on or before 3:00 p.m. local time, on Thursday, December 10, 1998 at the offices of the 35th District Court, Court Administrator, 660 Plymouth Road, Plymouth, MI, 48170 for a new District Court Building. Bid documents are available from Coquillard/Dunston/Peterson and Argenta, 3000 Town Center, Suite 1515, Southfield, MI 48075 (Tel: 248-354-2441). \$200.00 deposit-refundable for 3 sets of bid documents. A 5% bid security will be required. A 100% Performance bond and Labor and Material Bond will be required. The Owner reserves the right to waive any irregularity or informality in bids to reject any and/or all bids, in whole or in part, or to award any Contract to other than the low bidder, should it be deemed in the best interest of the Owner to do so.

MR. KERRY ERDMAN, Court Administrator

Published: November 15 & 22, 1998

PLYMOUTH CHARTER TOWNSHIP ORDINANCE NO. 94

AN ORDINANCE TO AMEND THE ZONING MAP OF THE CHARTER TOWNSHIP OF PLYMOUTH BY AMENDING THE ZONING MAP. THE TOWNSHIP OF PLYMOUTH ORDAINS:

Part I. The Zoning Ordinance No. 83 of the Plymouth Charter Township, is hereby amended by amending the Zoning Map, by changing those areas indicated on the amended Zoning Map No. 102, attached hereto, and made part of this Ordinance.

Legal Description
A PARCEL OF LAND SITUATED IN THE SOUTHWEST 1/4 OF SECTION 36, TOWN 1 SOUTH, RANGE 8 EAST, IN PLYMOUTH TOWNSHIP, WAYNE COUNTY, MICHIGAN, MORE PARTICULARLY DESCRIBED AS FOLLOWS:
COMMENCING AT THE SOUTH 1/4 CORNER OF SECTION 36, TOWN 1 SOUTH, RANGE 8 EAST, THENCE ALONG THE NORTH AND SOUTH QUARTER LINE OF SAID SECTION 36 AS MONUMENTED, NORTH 71°00'18"04" EAST 1261.18 FEET, THENCE NORTH 89°34'26" WEST 1039.71 FEET TO THE POINT OF BEGINNING, THENCE NORTH 89°34'26" WEST 285.00 FEET TO THE CENTERLINE OF HAGGERTY ROAD, THENCE ALONG SAID LINE NORTH 00°27'04" EAST 294.50 FEET, THENCE SOUTH 89°34'26" EAST 285.00 FEET, THENCE SOUTH 00°27'04" WEST 294.50 FEET TO THE POINT OF BEGINNING.
CONTAINING 1.927 ACRES (GROSS), 1.521 ACRES (NET), SUBJECT TO THE WEST 60.00 FEET OF THE ABOVE DESCRIBED PARCEL FOR RIGHT-OF-WAY PURPOSES FOR HAGGERTY ROAD ALSO, SUBJECT TO EASEMENTS AND RESTRICTIONS OF RECORD, IF ANY.

ORDINANCE NO. 83-94
AMENDED ZONING MAP NO. 102
PLYMOUTH CHARTER TOWNSHIP
WAYNE COUNTY, MICHIGAN

Part II. CONFLICTING PROVISIONS REPEALED Any ordinance or parts of Ordinance in conflict herewith, are hereby repealed.

Part III. EFFECTIVE DATE. The provisions of this Ordinance are hereby declared to take effect on December 17, 1998.

Part IV. ADOPTION. The Ordinance was adopted by the Township Board of Charter Township of Plymouth by authority of Act 184 of the Public Acts of Michigan, 1948, at a meeting duly called and held on November 17, 1998, and ordered to be given publication in the manner prescribed by law. Adopted by the Board of Trustees on November 17, 1998.
Effective Date December 17, 1998

Published: November 22, 1998

Dancers entertain



Celebrate: The Sixth Annual Native American Festival and Mini Powwow continues through today at the Novi Expo Center, I-96 at Novi/Walled Lake exit. Buffalo Spirit Native Dance Theatre, a Canadian Native dance troupe, entertains visitors 11 a.m. to 5 p.m. The ceremonial grand entrance takes place at noon. Admission is free for ages 2 and under, \$6 for ages 3 and older. The pre-Thanksgiving celebration provides a look at our nation's Native American heritage. Dancers, musicians and singers from several tribes from across the U.S. and Canada will share their cultures and traditions.

Crews trim trees

Detroit Edison line clearance crews will continue their efforts to keep trees and branches away from power lines in more than 20 communities in November and December.

In November and December, line-clearance crews will contin-

ue or begin work in Livonia and Redford Township in Wayne County. Detroit Edison maintains a 10-foot clearance between tree branches and power lines to reduce the potential for power outages and help ensure electric service reliability and safety for customers.

County from page A7

tion and "relative tax effort" to one that combines and need.

The Republican-controlled Senate in June passed a bill that cuts Detroit's share and gives more to growing suburban cities and townships (SB 1181). The House has passed HB 5989, giving Detroit \$62.5 million a year for the next six years.

Cushingberry introduced his resolution because the Senate proposal represented a "significant loss to Wayne County, Detroit and other Wayne County communities."

Husk, R-Redford, also supported the resolution. "I voted to support it after I had heard from legislators in Lansing about the House proposal."

McCotter believed the commission and state lawmakers and county commissioners need to remove the politics from the discussion.

"I'd prefer to have (the revenue formula) locked into the Constitution," McCotter said. "There has to be more stability to the formula. They say they are going to lock it in for the next five years, but nothing stops them from going back in and changing it."

McCotter also believes the commission was acting as an arm of Detroit city government. "Nobody was really talking about the ramifications to Wayne County," McCotter said.

LEGAL SENSE
By Mark Slavens, P.C.
Attorney at Law

IT COMES WITH THE TERRITORY

Property owners can be held liable for injuries if the injured party can show that injuries stemmed from the negligence of the owner. To a large extent, the status of the injured person dictates what is owed. For instance, trespassers (individuals who enter someone's property without the consent of the owner) in causing the injury. Licensees (those who are allowed to remain on the property with the consent of the owner) must show that the owner failed to warn of a hidden danger or peril. Finally, business invitees who are invited to enter the property to conduct business must show that the owner knew of, or created, the condition that caused the injury.

An exception to the degree of care due a trespasser is when one has an "attractive nuisance" on one's property. While one has less obligation to maintain a safe environment for people one could not have anticipated being on the premises, the supposition is that, if you have an attractive nuisance that might, for instance, entice a child to a dangerous situation (such as a swimming pool), you are likely to be held to a higher standard of accountability should an injury occur. If you have questions about any kind of personal injury case, phone me at (734) 421-5210 for a free consultation. My office is conveniently located at 10811 Farmington Road.

HINT: The standard of care that property owners owe to business invitees is higher than that owed to a licensee and substantially higher than that owed to a trespasser.

MARK SLAVENS, P.C.
10811 Farmington Rd. • Livonia • (734) 421-5210

RIDER'S HOBBY SHOPS
WE'RE ROLLING BACK PRICES 25 YEARS !!
FRIDAY ONLY !!
Challenger HO Train Set
(LIMIT 3) **\$14.99**
Retail \$53.00
Includes: Locomotive * 2 Freight Cars * Caboose * Operating Headlight * 38" Circle Track * Power Pack
DOORS OPEN AT 10am
While Supplies Last * No Rain Checks
CANTON 42011 Ford Rd. 1 Mile West of I-275 **734-981-8700**
LIVONIA 30991 Five Mile Rd. Just E. of Merriman **734-425-9720**

REDEFINING RETIREMENT LIVING
How you live is
JUST AS IMPORTANT AS WHERE YOU LIVE

INDEPENDENT APARTMENT with optional services such as meals, laundry, housekeeping and more.
ASSISTED LIVING
• 3 Nutritious Meals Daily
• Laundry • Security
• Management • Security
• Housekeeping
• Health Care
WALTONWOOD
Waltonwood Services Company
CANTON • 2000 Canton Center Rd. (734) 397-8300
ROCHESTER • 3250 Walton Blvd. (248) 375-2500
SINGH
A tradition of excellence

40% OFF FURNACE SALE
DEAL DIRECT
Our Best Offer Ever!
734-464-0505
HEATING & COOLING
FREE ESTIMATES CALL
Package based on \$500 down. Offer valid to all qualified credit applicants. No transaction fees.
Call 464-0505
CREDIT AVAILABLE AS LOW AS 9.9 APR NO MONEY DOWN.
SALES, SERVICE ON ALL MAKES AND MODELS.
Limited Time Offer.
FURNACE CLEAN & CHECK SPECIAL \$59.95
COUPON FURNACE & 2 TON A/C \$50,000 BTU \$50/month
COUPON APRILAIRE POWER HUMIDIFIER 50% OFF \$190.00 WITH FURNACE REG. \$390
COUPON FURNACE & 2 1/2 TON A/C \$75,000 BTU \$58/month
COUPON AIR BEAR AIR CLEANER INSTALLED IN DUCT \$190.00 WITH FURNACE REG. \$390

Your Car Can Be A Driving Force In The War On Drugs.
Your old car can take someone the streets and put them on the road to recovery. If you've got an operable car, truck, motorcycle, or R.V., consider donating it to the Salvation Army. The proceeds from your donation will then go directly to the Adult Rehabilitation Center to help men in the metro area win the battle against drug and alcohol addiction. Your donation is tax deductible and towing is free.
Call The Salvation Army at 313-965-7760


Your Christmas Store

Over 50 different styles of natural looking trees
Fantastic selection of indoor and outdoor lights
Hundreds of tree trimmings in a variety of themes
Fontanini nativity sets
Variety of Beautiful Wreaths and Garlands
Large Selection of Collectible SANTA'S
CORNWELL Christmas World
874 W. Ann Arbor Road PLYMOUTH
Roman, Inc.
Hours: Mon-Thurs, Fri 10-8, Tue-Sat 10-6, Sun 12-5, Closed Wed.
Pre-Lighted Christmas Trees by Roman, Inc.
CHECK FOR IN STORE SPECIALS
(734) 459-7410
TREES 2ft. - 12 ft.

CHEERS FOR BEER



CHEF JOSEPH STYKE

Feast on Belgian fare hearty ale

It's Thanksgiving - I've gotta buy the turkey, at least a 24-25 pounder. Aunt Mary likes moist stuffing, and grandpa likes it dry as Death Valley, and then there's Cousin Phil with his, "what, no oysters?" Why did I say I would cook the family meal this year? Somebody get me a gun.

Don't get me wrong. I love turkey. I do one on my grill once a month from May to September, but after all those leftovers - turkey soup, turkey salad, turkey hash, turkey croquettes, and let's not forget turkey surprise - I'm done with it for awhile. Sound familiar?

Here's a story, and a suggestion for something different after Thanksgiving when you cry out for red meat.

Friendly gathering

About 11 years ago a small group of us got together the week after Thanksgiving for food, drink and to share funny/horror stories about working on the holiday. The first year was at Marcel's house. Since Marcel is Belgian, Belgian food and ale it was. The feast was a hit, and we decided to have the same meal for the next four years. Everyone put his own twist on it.

Steamed mussels and Beef Carbonade in Belgium are like coney dogs here - you can get them everywhere. Mussels are in season right now, and very tasty. I cooked and served them with a Gueuze Lambic Ale, either Boon or Cantillon.

Lambic is one of the most bizarre beers made. The malt bill is made up of raw wheat and malted barley. The hops are aged for around two years. After the wort is boiled, it is pumped into long, low, wide troughs in the attic of the brewery to cool with the windows left open overnight so the wild airborne yeasts can attack the beer to produce fermentation. The beer is then put into very, very old wooden casks and left to ferment anywhere from two to three years. Gueuze is a blend of young and old Lambic. When blended, another fermentation takes place in the bottle to create a very lively beer. It's earthy, tart, and very dry and sherry like.

Corsendonk was an Augustinian Priory in the 15th century in Turnhout, and they make a wonderful brown ale in the Dubbel style known in Belgium as Pater Noster (Our Father). It's full of malty goodness with a fruity nose and notes of port, raisins and chocolate.

You can find these, and many more Belgian beers at all Merchant's Warehouse stores and Wine Barrel Plus in Livonia.

MUSSELS STEAMED IN GUEUZE

- 2-1/2 pounds mussels rinsed, scrubbed and the beards pulled off. (Only use the closed mussels, the open ones are dead)
- 1 small onion, sliced very thin
- 1 small orange, sliced thin
- 1/2 stick butter
- 1/4 cup water
- 1-1/2 cups Gueuze

In a pot big enough to hold everything, pour in water and beer. Add butter, orange and onion slices, then the mussels. Bring pot to a boil then put on a lid and simmer until the mussels open. Be careful not to cook away all the liquid. Reserve the broth for dipping and discard any mussels that did not open. Serves 4.

BEEF CARBONADE

- 2-1/2 pounds beef (use good quality stew beef) cut into 1-inch cubes

Please see TWIST, B2

LOOKING AHEAD

What to watch for in Taste next week:

- Pomegranates
- Lori Lipshaw of West Bloomfield shares a "Slice of Life," a story about a cookbook to benefit children with arthritis.

Call for help!

■ **Butterball Turkey Talk-Line (800) 323-4048.** Around the clock assistance, in person 9 a.m. to 9 p.m. weekdays, 9 a.m. to 7 p.m. Sunday, Nov. 22; and 7 a.m. to 7 p.m. Thanksgiving Day. Automated service available after hours.

Celebrating its 18th year, the Butterball Turkey Talk-Line will be available 9 a.m. to 7 p.m. weekdays after Thanksgiving through Wednesday, Dec. 23. In addition to turkey preparation information, every caller receives free recipe cards that include tips and coupons. Visit the Butterball Web site at www.butterball.com

■ **Ocean Spray consumer helpline (800) 662-3263.** Year-round, 9 a.m. to 4 p.m. Monday to Friday, including Thanksgiving Day. Consumer department staff fields questions on cranberries, offers recipes, cooking tips, nutritional information, menu planning worksheets, product information.

■ **Land O'Lakes Holiday Hotline (800) 782-9606.** Personal help available 8 a.m. to 6 p.m. "for baking advice, to request recipes or get help with home baking emergencies." All callers receive a baking leaflet, including recipes. Visit the Reynolds Kitchens Web site www.reynoldskitchens.com

■ **Purdue (800) 473-7383.** Thanksgiving Day from 7 a.m. to 3 p.m. Consumer representative on hand to "coach" you through cooking dilemmas. Also offers a free booklet with tips on safe handling of poultry.

■ **Reynolds Turkey Tips Line (800) 745-4000.** A 24-hour automated hot line for advice on turkey defrosting, preparation and cooking options. Also offers free Holiday Dinner Solutions brochure and packet of holiday tips and recipes.



PURDUE FARMS INCORPORATED

Holiday tradition: Golden, roasted turkey is the centerpiece of many Thanksgiving dinners. (Below) Diane Montagano relaxes at home with her dogs. She's having dinner this year with friends, but shared one of her favorite recipes, Cranberry-Pineapple Frozen Salad, and tips for a happy Thanksgiving dinner.

READERS SHARE

Thanksgiving memories

BY KEELY WYGONIK
STAFF WRITER
kwygonik@oe.homecomm.net

Holidays are bittersweet. We celebrate our good fortune and mourn the passing of loved ones. Our memories keep them and their stories alive, and the recipes become family legends.

This year, in addition to family and friends, some of us will mourn the loss of a landmark, the J.L. Hudson's Building in downtown Detroit, imploded on Saturday, Oct. 24.

"The big treat was to go downtown to see Santa and have dinner at Hudson's," said Diane Montagano of Plymouth, who shared her Cranberry-Pineapple Frozen Salad recipe from J.L. Hudson's Northland dining room. "There wasn't anything you couldn't buy at Hudson's. Their Christmas windows were phenomenal; it was a treat just to go there. We always went to the Thanksgiving Day parade with my dad and sister Judy. Sometimes it was very cold."

This year Montagano is having dinner with friends, but she's cooked plenty of Thanksgiving dinners, it's still her favorite dinner of the year. "No surprises is what makes a very nice

Thanksgiving dinner," said Montagano, who retired last year from Fiegel Elementary School after teaching for 37 years. "Be organized and shop ahead."

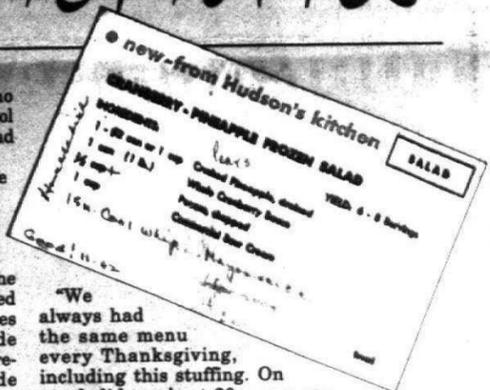
Montagano said she can't leave a recipe alone and modified the Cranberry-Pineapple Frozen Salad recipe she got from Hudson's in 1962 (shown at right). "They featured recipes on cards: They were free, and you picked them up when you paid your bill at the restaurant," she said. "It is refreshing served with Thanksgiving dinner. It's easy, cleanses your palate and is made with easily available ingredients. It can be made ahead. It isn't sweet and has a creamy quality."

Some of our fondest memories involve food. Cam Liebold of Farmington Hills will be missing her father at Thanksgiving this year, but she'll be remembering him ... and his stuffing.

"The following is a recipe for stuffing that we have had every Thanksgiving at my parents' house for as long as I can remember, and I am 41," she wrote. "My dad cooked the turkey and made the dressing every year. I don't know where he got this recipe; he may have even made it up himself, as he was a great cook."



STAFF PHOTO BY PAUL BURCHMANN



"We always had the same menu every Thanksgiving, including this stuffing. On one holiday, about 20 years ago, my dad surprised us all by cooking a duck instead of a turkey. My two sisters and I actually 'cried' because he had broken with tradition and we didn't have the turkey and his dressing!"

"He learned his lesson, and at Christmas and all the Thanksgivings and Christmases thereafter, we always had turkey and his special dressing. And because I've been a vegetarian for 18 years, for those 18 years he always remembered to bake some of the dressing outside of the turkey in a casserole dish for me."

"My dad died unexpectedly this past February at the age of 78. We didn't know it at the time, but Thanksgiving and Christmas 1997 were the last times he made his dressing for us. With heavy hearts this year, my sisters and I will make the stuffing this Thanksgiving, in his memory and honor, and we will remember a very special father as we do."

See recipes inside.

SAFE FOOD PREPARATION

BY LOIS M. THIELEKE
AND SYLVIA TREITMAN
SPECIAL WRITERS

The National Turkey Federation estimates that 90 percent or 225 million Americans eat more than 45 million turkeys on Thanksgiving Day. That's a lot of turkey to eat and keep safe so no one gets food poisoning. Here are some tips for a safe, happy Thanksgiving.

Turkey

- Buy one pound uncooked turkey per person.
- Do not thaw a frozen turkey at room temperature. There are three safe ways to defrost a turkey. **Refrigerator method** - Place turkey on a tray to catch drips. Keep turkey in original wrapping. Allow 24 hours defrost time for every 5 pounds of turkey.

Cold water method - Keep turkey in original wrapping or leak-proof bag. Put turkey in large pan and cover with cold tap water. Change water every 30 minutes, replace with fresh cold tap water. Allow 30 minutes per pound to thaw. Cook immediately after thawing.

Microwave method - Follow your microwave oven directions carefully. Cook turkey immediately after thawing.

■ Always roast a turkey at least at 325°F. Anything lower than that is unsafe.

■ Do not partially cook a turkey the day before. Interrupted cooking can actually increase the possibilities of bacterial growth. Cook the turkey completely at one time.

■ If you cook a turkey a day ahead, it must be carved off the bone 20-30 minutes after removal from the oven. A whole cooked turkey is too

big and too dense to cool down quickly in the refrigerator.

■ Remove all meat from turkey carcass and refrigerate leftovers including stuffing, mashed potatoes and gravy, within two hours of serving. Two hours is the maximum amount of time food can be left at room temperature.

■ Always use a meat thermometer in the inner thigh to check temperature. 180-185°F is a safe margin.

■ If you use a turkey oven bag, make sure you shake about a tablespoon of flour into the bag so it won't burst and splatter grease all over the oven.

■ Turkeys do not need frequent basting. Basting actually only penetrates about one-eighth inch into the bird.

■ A dry turkey is caused by roasting too long or in too hot an oven. ■ There is no difference in taste

between a hen or tom turkey. Taste is generally affected by the age of the turkey - however, most of the turkeys in the market are young.

■ Always wash your hands and all equipment and surfaces with hot soapy water before and after handling the raw turkey.

■ Remove the bag of giblets from the inside of the bird, then rinse and drain turkey before roasting.

■ Trust the pop-up timer if the turkey weighs 15 pounds or less. If the turkey is larger, also use a meat thermometer to ensure the internal temperature is 180-185°F.

Stuffing

■ Do not prestuff a turkey. Putting the stuffing in the night before is really risky.

Please see SAFE, B2

"Highly Recommended."

WINE & SPIRITS MAGAZINE

"The Jadot wines are excellent across the board." — Bon Appétit, Anthony Dias Blue
 "This is an extraordinary house where quality is the highest priority." — Robert M. Parker, Jr.



"Toast your feasts and good times with Beaujolais-Villages. That's what I highly recommend."

BACCHUS, GOD OF WINE.

Safe from page B1

■ Cook stuffing separately (in a casserole dish); the turkey roasts quicker. To cook stuffing, place in casserole dish and cook in 325°F oven with the turkey for approximately 1 hour or until internal stuffing temperature reaches 165°F.

■ If you choose to stuff your turkey, stuff loosely, about 3/4 cup stuffing per pound of turkey. It is absolutely essential to use a thermometer to check the internal temperature of the stuffing as well as the turkey itself. When the stuffing is done, the temperature of the center of the stuffing should be 165°F. The temperature of the turkey should be 180-185°F in thigh before removing it from the oven.

■ Remove stuffing as soon as turkey is cooked — keep it hot at 200°F until ready to serve.

Healthy suggestions

■ Bake the stuffing in a non-stick pan instead of inside the turkey.

■ Use chicken stock instead of butter to make the stuffing moist or to taste the turkey.

■ Make mashed potatoes using skim milk and low-calorie margarine.

■ Make a lower-fat pumpkin pie. A slice of high-fat pumpkin pie takes 21 minutes of jogging or 34 minutes on a bike to burn off.

■ Choose lower-fat white meat

over the dark meat.

■ Don't eat the turkey skin.

■ Serve bread sticks instead of biscuits and save 62 calories and 5 grams of fat.

■ Serve several vegetables minus the butter, instead, use a little lemon and herbs to flavor them.

Safe Handling of Turkey Dinners to Go

■ If you are eating within two hours, pick up the food and keep it hot, not just warm. Set the oven temperature high enough to keep the turkey at 140°F or above. Use a meat thermometer to check temperature.

■ Stuffing and hot side dishes must also stay hot.

■ Cover food with foil to keep moist.

■ If you are not eating until later (more than two hours after picking up the food), remove all the stuffing from the turkey and refrigerate. Cut turkey meat off the bone, slice and refrigerate with side dishes. Reheat the turkey thoroughly to 165°F.

■ Buying a refrigerated, full-cooked stuffed turkey is not recommended by the U.S. Department of Agriculture.

Leftovers

■ Divide the leftovers into smaller, shallow dishes to refrigerate or freeze.

■ The maximum amount of time you can store leftover cooked turkey in the refrigerator is 3-4 days. Leftover cooked turkey slices can be frozen for up to 4 months. Leftover cooked turkey with gravy or sauce can be frozen for up to 6 months.

■ Other cooked dishes such as vegetables, can be refrigerated 3-4 days, or frozen up to 1 month.

■ Stuffing and gravy can be refrigerated 1-2 days, or frozen up to 1 month.

■ Cranberry relish can be made ahead and refrigerated for up to 1 week.

■ Pumpkin pie can be refrigerated 3-4 days. Could be frozen up to 2 months, but the quality suffers.

■ Apple pie can be refrigerated 4-5 days, or frozen up to 6 months.

Don't despair, enjoy the day, with family and friends by serving safe, good food. Just stay in control of what you eat.

Lois M. Thieleke and Sylvia Treitman are home economists for the Michigan State University Extension Service, Oakland County. Call the Food and Nutrition Hot line (248) 858-0904 from 8:30 a.m. to 5 p.m. Monday-Friday, for answers to your food safety, food- and nutrition-related questions. They will be closed Thanksgiving Day.

Twist from page B1

12 small whole shallots, peeled

1 pound Crimini mushrooms

1/2 stick butter

3 to 4 sprigs fresh thyme

2 cloves garlic, minced

4 cups Corsendonk brown ale

2 tablespoons flour

Salt and pepper to taste

Hearty mustard of your choice to taste (optional)

In a pan that can be covered, or a Dutch oven, melt butter over medium heat. Add shallots and sauté 4 minutes. Add mushrooms and beef and cook 5 minutes more, add garlic and thyme, cook 2 more minutes, stirring all the while so nothing sticks.

Add the ale, boil for 1 minute, cover and reduce to a simmer, and cook for 1-1/2 hours until beef is tender. Remove beef, shallots and mushrooms and keep warm.

Place about 1/2 cup of the sauce in a bowl and add the flour and mix very well (no lumps). Add to remaining sauce in the pan, turn up the heat and stir until slightly thickened. Add salt, pepper and mustard, taste, adjust seasonings. Serve sauce over beef with shallots and mushrooms. Serves 4.

Chef's tip: Serve this dish with a nice, crusty French bread.

Chef Joseph Styke is sous chef at the Water Club Seafood Grill in Plymouth and an award-winning home brewer. Look for his column on the last Sunday of the month in Taste.

Carving a turkey doesn't have to cause a panic attack

AP — Carving a turkey in front of your assembled family should not induce a panic attack if you follow these simple steps suggested by Mary Deirdre Donovan, cookbook editor at the Culinary Institute of America:

First, take time to make sure that your knife is very sharp. This will make the job much easier and safer. A sharp knife will glide through the meat, and even cut through joints, with much less pressure than a dull one. If necessary take the knife to a butcher shop or machinist who can put a good edge on the blade.

Let the turkey rest on the cutting board approximately 20 minutes.

Be sure to give yourself plenty of room.

Now, to carve your turkey:

1. Remove the drumstick and the thigh in one piece, cutting between the breast and the thigh all the way down to the hip joint.
2. Pull that section away. You will need to grab it with a towel and your hands in order to get through and pop the hip joint out of the socket. You may also have to slightly cut the meat surrounding the joint for easier removal of the leg.
3. Separate the drumstick and the thigh where they meet.
4. Slice the meat off the drumstick and the thigh.
5. Repeat steps 1 through 4 for other drumstick-thigh section.
6. Leave wings on for stability in carving the white meat, to prevent the turkey from rocking back and forth.
7. Start carving the white meat at the back, where the bird goes over the fence last and work your way to the front, carefully carving around the rib cage.
8. After you remove the wings, your professionally carved bird is ready to be served.

The following recipe is taken from "An American Bounty" (Rizzoli, 1995), a cookbook inspired by the award-winning, student-staffed American Bounty Restaurant, located on the Culinary Institute's campus in Hyde Park, N.Y.

SAUSAGE AND APPLE STUFFING

6 cups cubed white bread

1 cup hot or mild raw sausage meat, crumbled

6 tablespoons butter

1/2 cup finely diced celery

1/2 cup finely diced onion

1 cup peeled, cored and diced raw apples

1/2 cup chopped walnuts, toasted (see note)

Chicken broth as needed (recipe follows)

2 tablespoons minced fresh parsley

Salt to taste

Freshly ground black pepper to taste

Preheat the oven to 300 F. Place the bread cubes on baking sheets and toast lightly, 10 to 12 minutes. They should be slightly dry, but not browned; transfer to a large mixing bowl.

Saute the sausage in a skillet over medium heat until the sausage is cooked through, 5 to 6 minutes. Remove the sausage and drain thoroughly on paper towels to remove excess fat.

Return the skillet to medium heat and melt the butter. Add the celery and onion and saute stirring frequently, until tender.

Combine the sausage, bread cubes, and vegetable mixture.

Add the apples and walnuts, and toss to combine. If the stuffing needs additional moisture, add chicken broth. It should be moist enough to hold together when lightly pressed, but not so wet that it packs tightly. Season with parsley and salt and pepper to taste.

Bake the stuffing in a buttered shallow baking dish, covered with foil, for about 45 minutes in a 350 F oven. Makes about 8 cups.

Note: Toast the nuts in a dry saute pan or skillet over medium-high heat until a rich aroma is apparent. Transfer to a plate to cool before chopping.

Nutritional information per 1/2 cup serving: 230 cal., 5 g protein, 18 g fat, 13 g carbs., 290 mg sodium, 60 mg chol.

CHICKEN BROTH

4 pounds chicken bones

3 quarts cold water

1 large onion, thinly sliced

1 carrot, thinly sliced

1 stalk celery, thinly sliced

5 to 6 whole black peppercorns

3 to 4 parsley stems

1 bay leaf

1 sprig fresh thyme

Place the chicken bones in a large pot with enough cold water to cover them by 2 inches. Bring the water to a boil over medium heat. As the water comes to a boil, skim any foam that rises to the surface. Adjust the heat to maintain a slow, lazy simmer.

When the broth has simmered for 1 1/2 to 2 hours, add the remaining ingredients. Continue to simmer, skimming the surface as necessary, for another hour.

Strain the broth and let it cool to room temperature; store in the refrigerator for up to 5 days, or in the freezer for up to 3 months. To remove fat from the broth, cool it thoroughly in the refrigerator. The fat will come to the surface and harden and will then be easy to lift off. Makes about 2 quarts.

Consider roast turkey breast for small family gatherings

BY DANA JACOBI
SPECIAL WRITER

Thanksgiving dinner traditionally means a groaning board surrounded by a flock of family and friends. These days, though, with many families too far flung to come together, and single-person households more common than ever, Thanksgiving sometimes needs to be a meal for two to six.

When you want the pomp and pleasure of a traditional feast and the feasters are few in number, roasting a whole turkey breast can be preferable to cooking a small bird. A breast is easier to handle, and you can still present it in golden glory, just as you would the usual bird. And, in keeping with tradition, you will definitely have that sine qua non of Thanksgiving — leftovers.

A breast means lots of white meat. It need not mean sawdust-dry, cardboard-tasting meat. The best way to avoid this is to start with a fresh turkey breast. The freezing process dehydrates a turkey. The defrosting process dries it out even more. Skip these problems by selecting a fresh whole turkey breast from the refrigerated meat case at the supermarket, or ask your butcher to provide one.

While talking about juicy results, I defiantly confess that I have never in my life basted a turkey. Since people rave about how succulent my turkey is, I decided long ago that this procedure is not worth the bother. However, like my mother, I am a staunch advocate of the "begin breast down" school. You do not have to agree, but it works for me.



Something Different: Turkey Breast Served With Chestnut Stuffing is an elegant holiday meal.

or use cooking spray. Set the breast on a rack in a roasting pan, skin side down. Pour the broth into the bottom of the pan. Roast for 30 minutes. Turn the breast over and cook 30 minutes. Turn the breast upside down again and roast another 30 minutes. To brown the breast, set it skin side up for 15 minutes, or until an instant-read thermometer reads 170 F, when inserted in the thick part away from the bone.

Let the roasted breast sit 20 minutes. Transfer the turkey to a warmed serving platter and carve. Serve with chestnut stuffing.

Each of the six servings contains 399 calories and 7 grams of fat.

CHESTNUT STUFFING
(Makes 7-8 cups)

4 cups herb-seasoned stuffing

2 tablespoons olive oil

1 celery rib, chopped

1 medium leek, white part only, chopped

1 medium onion, chopped

2 tablespoons chopped shallot

2 cups cooked chestnuts.

TURKEY BREAST SERVED WITH CHESTNUT STUFFING

5-pound turkey breast

1 teaspoon vegetable oil

2 3/4 cups chicken broth

4 cups Chestnut Stuffing (recipe below)

Preheat the oven to 325 degrees F. Rinse the breast and pat it dry. Rub the breast lightly with the oil,

coarsely chopped (These are sold vacuum packed in jars & plastic pouches, as well as canned).

1/4 teaspoon poultry seasoning

1 cups chicken stock or canned broth

Freshly ground pepper

Place the stuffing in a large bowl. Heat the oil in a medium skillet over medium-high heat. Sauté the celery, leek, onion, and shallot until they soften, about 5 minutes. Add the sautéed vegetables to the dry stuffing. Add the chestnuts and poultry seasoning. Pour in the broth and mix to combine all the ingredients. Season to taste with salt and pepper. Press the stuffing lightly into a greased oven-proof dish and bake at 350 F, covered, for 15 minutes. Uncover and bake 15 minutes longer for fluffy, crusty dressing.

Each 3/4 cup serving of stuffing contains 201 calories and 5 grams of fat.

Written for the American Institute for Cancer Research by cookbook author Dana Jacobi.

Stan's market
Right Here in Livonia to Serve You!

DOUBLE MANUFACTURERS COUPONS UP TO 50¢
Sunday, Monday, Tuesday, and Wednesday
DOUBLE COUPONS UP TO \$1.00
THURSDAY, FRIDAY, SATURDAY ONLY
Excludes Beer, Wine, Coffee, Soda, Home Goods, See Store for Details
5 MILE & FARMINGTON LIVONIA • 734-261-6565

Honeysuckle Frozen TURKEYS 88¢ lb.

Butterball Frozen TURKEYS 98¢ lb.

Fresh • Amish Country Brand TURKEYS \$1.29 lb.

STAN'S WILL BE CLOSED THANKSGIVING DAY
Have a Wonderful Holiday with Family and Friends

U.S. No. 1 • 10 lb. Bag IDAHO POTATOES \$1.69

Made from Ground Chuck HAMBURGER \$1.18 lb.

Crisp • California CELERY 49¢ ea.

Mountain Top Frozen 26 oz. PUMPKIN PIE 99¢ ea.

COCA-COLA PRODUCTS \$10.00 4/2 LITER BOTTLES 79¢

Melody Farms 1/2 Pint COFFEE CREAM WHIP CREAM 69¢ ea.

THANKSGIVING SPECIALS

BERKLEY
27659 Woodward Ave.
1 1/2 Mile & Woodward
248-547-1000

LIVONIA
14925 Middlebelt Road
Just S. of Five Mile (on the west side)
734-524-1000

DEARBORN
Michigan at Oakwood
313-274-6100

WESTBORN MARKET

FRESH BROCCOLI 69¢ Bunch

MICHIGAN POTATOES 99¢ 10# Bag

SNOW WHITE MUSHROOMS 99¢ 8 oz

SWEET BUTTER \$1.89 1# Block

ORDER FRESH AMISH TURKEYS and HONEY SPIRAL HAMS

BAREMAN'S EGG NOG 99¢ Qt

FOREST GLEN WINES \$7.99 750ML Cabernet/Chardonnay/Merlot

POTTED POINSETTIAS \$2.99 And Up

Readers share treasured Thanksgiving dishes

See related story on Taste front.

CRANBERRY-PINEAPPLE FROZEN SALAD

- 1 cup crushed pineapple, drained
- 1 can (8 1/2 ounce) pears, drained and chopped
- 1 can (16 ounce) whole cranberry sauce
- 1 cup pecan chips, chopped
- 1 cup sour cream
- 1 small (8 ounce) container Cool Whip
- 1/2 cup Hellman's Mayonnaise
- 2 teaspoons horseradish

Combine all ingredients well. Turn into a square glass dish. Cover and freeze overnight. Take out of freezer about 1 hour before dinner to soften.

Cut into squares and serve on leaf lettuce. Serves 6-8.

Recipe compliments of Diane Montogano of Plymouth, revised from a 1962 from J.L. Hudson's

CAMERON'S DRESSING

- (Serves 4 - double for 8, triple for 12, etc.)
- 4 medium sized boiled potatoes
- 16 slices white bread
- 1 cup milk

- ## 2 cooking onions, chopped
- 2 cups chopped celery
 - 1 stick melted butter or margarine
 - 4 eggs
 - Salt and pepper to taste
 - Sage to taste - but at least 3 tablespoons

Cube the boiled potatoes in small cubes and place in a large bowl. In another bowl, cover the slices of bread with the milk. Let them soak for a few minutes, then squeeze out and drain off the milk. Add the bread to the potatoes. Add the celery, chopped onion, and butter. Stir in the eggs. Add the spices, and stir everything together.

Grease 1 or 2 loaf pans or a large casserole with spray-on vegetable oil, and pour in the stuffing. Bake at 375° F. for 20 minutes, then cover with foil and turn the temperature down to about 250° F. Heat for 10 more minutes or so - longer if necessary. It's ok if it gets a little brown and "crunchy" on the top. Serve hot.

Recipe compliments of Cam Leibold of Farmington Hills

Marilyn Jacobson of Lake Orion and her daughter-in-law fell in love with this dish after one bite. "It's a good dessert snack the next day, it's even good cold," wrote Jacobson.

YAMS WITH APRICOTS

- 2 1/4 pounds (about 6) medium size yams, cooked and peeled, or 3 cans (16 ounces each) sweet potatoes, drained
- 1/4 cup packed light brown sugar (plus 2 tablespoons, reserved)
- 1 tablespoon all purpose flour
- 1/2 teaspoon ground cinnamon
- 1/8 teaspoon salt
- 1 1/2 cups orange juice
- 2 tablespoons butter
- 2 to 3 teaspoons grated orange rind
- 1 cup dried apricots, halved or quartered
- 1/4 cup golden raisins
- 1 cup chopped pecans
- Preheat oven to 350° F.

Cut yams or sweet potatoes in half lengthwise and place in a single layer in a 2-quart shallow oven dish.

Combine the 1/4 cup brown sugar, flour, cinnamon and salt in a medium saucepan; stir to mix well. Gradually stir in orange juice until smooth. Bring mixture to boiling over medium heat; cook, stirring constantly, for 1 minute.

Remove from heat; stir in butter, rind, apricots and raisins.

Pour mixture over potatoes. Sprinkle with pecans and the 2-tablespoons brown sugar.

Bake in 350° F oven 30 minutes until bubbly. Serve.

Barb Brown of Canton shared this recipe, which has been passed down generation-to-generation on her husband's side of the family.

"Not only is this Cranberry Casserole delicious," she wrote, "but it's a great way to get my three-year-old daughter to eat fresh cranberries."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- (10-12 servings)
- 1 medium onion, chopped
- 2 ribs celery, chopped
- 1/4 cup butter
- 3 tablespoons all-purpose flour
- 2 quarts chicken stock
- 2 cups smooth peanut butter
- 1 3/4 cups light cream
- 1/3 cup chopped onion
- 2 cups shredded Cheddar Cheese (divided)

Stir in soup with milk and cooked spaghetti. Add rest of ingredients, reserving 1 cup of shredded Cheddar Cheese for top. Cover and microwave on high for 5 minutes. Stir. Heat another 3 minutes. Sprinkle with remaining 1 cup of cheese, microwave uncovered for 2 minutes.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

- 3 cups unpeeled, chopped Macintosh apples, (approximately 5)
- 2 cups raw cranberries
- 1 1/2 cups granulated sugar
- Mix ingredients together and put into a greased casserole dish
- Mix and spread over fruit: 1 stick margarine (softened)
- 1/2 cup flour
- 1/2 cup brown sugar
- 1 cup oatmeal
- Sprinkle mixture with pecans (about one cup, chopped)
- Bake 1 hour at 350° F, covered. It will be moist, cooked uncovered it will be dry.
- Serve plain or with whipped cream or Cool Whip.
- Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26

years ago and had a traditional meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

nished with peanuts.

Recipe from King's Tavern Restaurant, Williamsburg, Virginia.

What to do with leftovers? Doris Demrick of Bloomfield Hills shared this delicious recipe for Turkey Tetrazzini (Microwave). "It's one of my family's favorite casseroles," she wrote. "I often cook a small turkey breast just so I will have the leftover turkey to make this delicious dish."

TURKEY TETRAZZINI (MICROWAVE)

- 4 ounces spaghetti, cooked
- 1 can (10 1/2 ounces) cream of mushroom soup
- 1/2 cup milk
- 2 cups chopped turkey
- 1 can (3 ounces) sliced mushrooms (drained)
- 1/3 cup chopped onion
- 2 cups shredded Cheddar Cheese (divided)

Stir in soup with milk and cooked spaghetti. Add rest of ingredients, reserving 1 cup of shredded Cheddar Cheese for top. Cover and microwave on high for 5 minutes. Stir. Heat another 3 minutes. Sprinkle with remaining 1 cup of cheese, microwave uncovered for 2 minutes.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Use a 9 by 13-inch microwave safe dish. Serves 6.

MEDICAL DATEBOOK

Items for Medical Datebook are welcome from all hospitals, physicians, companies and residents active in the Observer-area medical community.

MON, NOV. 23 SMOKE-FREE, YOUR CHOICE A series of four classes to help you stop smoking begins at 1 p.m. and again on Nov. 24 at 6 p.m.

WED, DEC. 2 DIABETES SUPPORT Meets the first Wednesday of each month at 2:30 p.m. and 7 p.m.

TUES, NOV. 24 CPR REVIEW American Red Cross recertification in Adult, Infant/Child, Community CPR or CPR for the Professional Rescuer.

DEC. 2, 9, 16 CERTIFIED SITTING A program for individuals 11-15 years old to develop skills and knowledge to be safe babysitters.

SENIOR STRATEGIES Information to support you as you age related to attitude, exercise, vitality and dignity.

FRI, NOV. 27 CPR REVIEW American Red Cross recertification in Adult, Infant/Child, Community CPR or CPR for the Professional Rescuer.

DEC. 2 THRU JAN. 19 CHILD BIRTH EDUCATION Learning what to expect during pregnancy, labor and delivery can make the entire experience more rewarding.

ADAPT Monthly meeting for those who are or would like to become active in advocating the rights of people with disabilities.

WED, DEC. 2 CANCER SUPPORT GROUP "Focus on Living," a self-help group for cancer patients and their families.

MON, NOV. 30 DIABETES EDUCATION A certified Diabetes Educator will schedule an appointment for individual assessment which will determine the individual's needs and insurance.

WED, DEC. 2 DIABETES SUPPORT Meets the first Wednesday of each month at 2:30 p.m. and 7 p.m.

THUR, DEC. 3 LOW FAT COOKING Registered dietician teaches participants the "what's, why's and how's" of low fat cooking.

MON, DEC. 7 CARDIAC SUPPORT Support offered for cardiac patients and/or their significant others which will meet at 7 p.m.

TUE, DEC. 8 MOTHER/BABY SUPPORT The Marian Women's Center at St. Mary Hospital will offer a Mother-Baby Support Group from 10-11 a.m.

DEC. 2 THRU JAN. 19 CHILD BIRTH EDUCATION Learning what to expect during pregnancy, labor and delivery can make the entire experience more rewarding.

Oakwood performs Alzheimer's research at local Memory Clinic

As many as 65,000 people in the Detroit metro area suffer from a progressive brain disorder known as Alzheimer's disease. They are among the estimated 4 million Americans who are diagnosed with this devastating illness.

Medical Center. "As treatment options expand to offer new reasons for hope, there will be greater reason for physicians to diagnose the disease and for patients to seek early treatment.

Throughout the study, while 70 percent will receive the new medication. All study participants will receive free, regular medical evaluations and an ongoing, no-charge subscription to The Carving newsletter.

And between besides the pleas for troubleshooting help, I hear great stories about how the Internet is being used these days. Here's a recent sampling of some of the "Stories from Cyberspace" I've collected.

Volunteering as a Foster Grandparent... In Naples, Florida, a 68-year-old retired businessman wants to fill some of his spare time with meaningful activities.

They discover a Web site devoted to foster grandparents (www.whitehouse.gov/WH/EOP/cna/html/ar1.html). It offers people 60 and older opportunities to serve as mentors, tutors, and caregivers for children and youth with special needs.

Man Traces Roots A middle aged man in Texas is tracing his family roots from Germany by searching data banks of immigration statistics and 100-year-old marriage, birth and death certificates, online, through genealogical sites on the Web (www.genhomepage.com).

And between besides the pleas for troubleshooting help, I hear great stories about how the Internet is being used these days. Here's a recent sampling of some of the "Stories from Cyberspace" I've collected.

Volunteering as a Foster Grandparent... In Naples, Florida, a 68-year-old retired businessman wants to fill some of his spare time with meaningful activities.

Man Traces Roots A middle aged man in Texas is tracing his family roots from Germany by searching data banks of immigration statistics and 100-year-old marriage, birth and death certificates, online, through genealogical sites on the Web (www.genhomepage.com).

They discover a Web site devoted to foster grandparents (www.whitehouse.gov/WH/EOP/cna/html/ar1.html). It offers people 60 and older opportunities to serve as mentors, tutors, and caregivers for children and youth with special needs.

Items for the Business Calendar are welcome from the Observer-area to announce upcoming events, seminars and programs of a business nature.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, DEC. 2, 9 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

Business Calendar items for the Observer-area to announce upcoming events, seminars and programs of a business nature.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, DEC. 2, 9 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

Business Calendar items for the Observer-area to announce upcoming events, seminars and programs of a business nature.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, DEC. 2, 9 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

Business Calendar items for the Observer-area to announce upcoming events, seminars and programs of a business nature.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, DEC. 2, 9 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

WED, NOV. 25 BUSINESS NETWORK INT'L BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

Viscount's Family Night Pool Table SALE. Up to 50% off. Financing Available. Great Times Right at Home!

Only one Michigan health plan made the grade in Newsweek's national survey. HAP stands alone in Michigan: The only health plan to be ranked A, overall, in Newsweek magazine's third annual survey of health plans.

Want them to beg you to stay? Businesses can't afford to lose their best employees. That's why the more education and experience you have, the greater your job security.

MERCY HIGH SCHOOL Presents: Christmas Arts & Crafts Show. Friday, November 27, 1998. 4 PM - 8 PM. Admission \$3.

Piim Partners In Internal Medicine. We are pleased to welcome Dr. Chuck Yadmark to our Canton office.

I am pleased to announce the opening of my new Internal Medicine practice. Peter R. Paul, M.D. I strongly believe in personalized patient care and strive to fulfill my commitment to better serve your health care needs.

Dentistry in the 90s by Herbert M. Gardner, D.D.S. GUMMING UP THE WORKS Periodontal (gum) diseases are caused by bacteria plaque, the sticky film that constantly forms on teeth.

LIVONIA VILLAGE DENTAL 19171 MERRIMAN LIVONIA (248) 478-2110. Attention Holders of the following Municipal Bonds:

MORGAN STANLEY DEAN WITTER. The above outstanding municipal bonds will be called for redemption. Billions of dollars worth of municipal bonds either mature or are called each month.

100% Real FRESH AMISH TURKEY



Peacock Brand Quality

All Sizes Available
Reserve your bird today at our Gourmet Butcher Shoppe



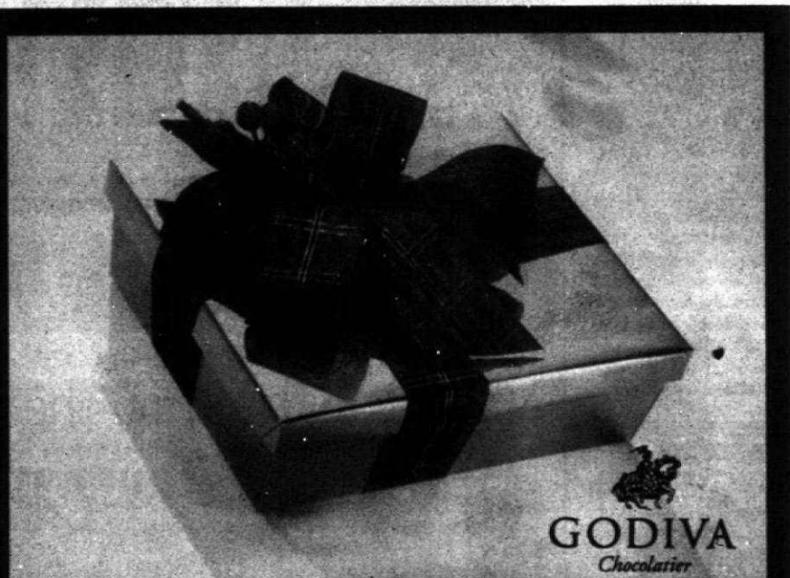
THIS IS WHY EVERYONE CHOOSES VIC'S!

Flavorfully Fresh Fruits and Vegetables From Around the Globe

- Floral Shop
- Dry Goods
- Gourmet Items
- Gift Baskets
- World Class Deli
- Competitive Prices
- Fresh Roasted Coffee
- Complete Grocery Line
- Bakery Delights
- Fresh Seafood
- Coffee Bar
- Wine Shoppe



Unique Catering... Simple to Extravagant... For any size Party



GODIVA
Chocolatier

ON THE TWELFTH DAY OF CHRISTMAS
MY TRUE LOVE FINALLY GOT TO THE POINT.
Lavish the ones you love with some of our luscious indulgences and you'll definitely be giving them something to sing about. For the Godiva boutique nearest you, visit us on the Internet at www.godiva.com. Or AOL (keyword: GODIVA).

New York Paris **GODIVA** Tokyo Brussels
Chocolatier

Now Available at Vic's World Class Markets

Now at Vic's

THE HONEYBAKED HAM CO.

Express

Featuring The Authentic HoneyBaked Ham[®] and HoneyBaked Turkey!



*"You make the memories,
we'll make the meals."*



We take out the fat not the flavor

OUR GUARANTEE FROM OUR FAMILY TO YOURS

1. We remove any beef from this system that does not meet our quality assurance standard.
2. If a USDA approved laboratory detects any antibiotics, steroids, or pesticides in the beef, we'll refund 20 times your purchase price.
3. All of our beef meets USDA requirements for NATURAL - Minimally processed, no artificial ingredients, USDA permits no preservatives in these products. Our nutritional chart identifies which cuts satisfy USDA labeling requirements for Extra Lean, Lean, Lite, Healthy and Less Cholesterol.

VISIT OUR WINE DEPARTMENT



FOR A WORLD CLASS WINE SELECTION

Bring in this ad and Save
15% OFF
Any 12 bottle wine purchase
One coupon per person, per visit.
Sales tax extra. Expires 11-26-98
Excludes Sale Items

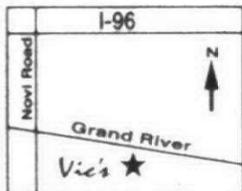


Bring in this ad and receive
\$5 OFF
any \$50 purchase or more.

One coupon per person, per visit
Not valid with any other coupon. Excludes alcohol & tobacco products
Sales tax extra. Expires 11-25-98

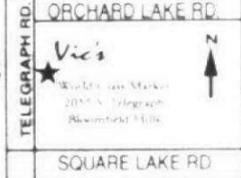
Vic's World Class Market
42875 Grand River
Novi, MI 48375
(248) 305-7333

Mon. - Sat. 8am - 9pm
Sunday 8am - 6pm



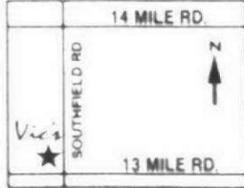
Vic's World Class Market
2055 S. Telegraph
Bloomfield Hills, MI 48302-0248
(248) 454-0700

Mon. - Sat. 8am - 9pm
Sunday 8am - 6pm



Vic's Quality Fruit Market
31201 Southfield Road
Beverly Hills, MI 48025
(248) 647-4646

Mon. - Sat. 8am - 8pm
Sunday 8am - 6pm



ARTISTIC EXPRESSIONS



LINDA ANN CHOMIN

Old Village a mecca for arts

Walking the streets of Plymouth's Old Village you might not realize that Liberty, Starkweather and York Streets inspire music, painting, ceramics, glass art, and sculpture, but in the last five years, more and more artists, craftsmen and musicians have moved into the area. No, it's not as popular as Greenwich Village, Soho, Hamtramck or even Pontiac yet, but it's growing gradually almost under the cover of night.

Are you looking for a one-of-a-kind gift? How about voice or glass blowing lessons? The Village Potters Guild, York Street Glassworks, Village Music, Frozen Images, the Village



STAFF PHOTO BY PAUL HURSCHEMAN

Pled Piper: Norma Atwood moves with her Kinderbear to Plymouth's Old Village.

Artists Studio, and the Charlotte Moore-Viculin Studio of Music and Art welcomes visitors with open arms. So why are arts-related businesses choosing to ply their wares in Old Village? The lower rents appeal to struggling artists and music teachers but the answer isn't as simple as that.

Village Music

When Norma Atwood combed local communities for a place to teach her Kindermusic classes last March, the environment of the strip malls seemed stark and cold. For seven years, Atwood had taught at Arnoldt Williams Music in Canton Township. When the business owners decided to close in March, Atwood with help from Canton Township officials, including Jeff Myers, opened the Southeast Michigan Arts Conservatory.

Stroll among the artists

- Village Music - 130 East Liberty St. on the corner of Mill Street, (734) 981-5969. Call to register.
- York Street Glassworks - 875 York St., west of Liberty, (734) 459-6419. Hours are noon to 5 p.m. Sunday to Thursday.
- Village Potters Guild - 340 North Main, south of Mill St. (Lilley), behind the Plymouth Landing Restaurant, (734) 207-8807. Call for hours.
- Village Artists Studio - 775 Davis, Suite 12, (734) 455-7221, lessons for adults in transparent watercolor with Kay Rowe.
- Frozen Images, 775 Davis, Suite 4 - (734) 451-7670, ice sculptures by Canton carver Ted Wakar.
- Charles Almone - 775 Davis, Suite 5, painting studio.
- Piano Crafters - 775 Davis, Suites 2 and 3, (734) 453-4953, craftsman Patrick DeBellis restores and rebuilds pianos.
- Charlotte Moore-Viculin Studio of Music and Art - 887 N. Mill, (734) 459-1112, lessons in piano, voice and music theory.

"I've always admired Plymouth's warmth," said Atwood. "It's a charming town. I'm from New England and that quaint-

Please see EXPRESSIONS, C2

HARLEM NUTCRACKER

Detroit Opera House hosts revamped holiday tradition

BY FRANK PROVENZANO • STAFF WRITER
fprouvenzano@oe.homecom.net

Three years ago, renowned choreographer Donald Byrd found a way to merge an honored ballet tradition with modern-day African-American sensibilities. Byrd's utterly entrancing "The Harlem Nutcracker" proves that respecting a 106-year ballet tradition isn't just a recitation of the tried-and-true, but a vital source of inspiration to create new works.

"The Harlem Nutcracker," which opens Friday at the Detroit Opera House, refreshingly transforms the grand magical music of Tchaikovsky's "Nutcracker Suite," and the elegant choreography of Lev Ivanov.

Instead of "The Nutcracker" with classical ballet set to fantasy-inducing music, Byrd has integrated African-American vernacular dancing with Duke Ellington's pounding compositions, arranged by former band member David Berger.

In place of "Dance of the Reed Pipes," there's "Toot Toot Tootie Toot." And filling in for Tchaikovsky's "Dance of the Sugar Plum Fairy" is the Duke's rollicking "Sugar Rum Cherry." The toy wooden soldier of Nutcracker fame has not only been transformed into a handsome modern-day romantic, he's hip-hopin' to what Byrd characterizes as a completely American sound.

"The major difference (from the original) is that we're dealing with a different culture," said Eleanor McCoy, who portrays Clara, a grandmother who reminisces about her family, and senses the presence of her recently deceased husband, who appears as the Nutcracker Prince.

McCoy, who was one of the original ballerinas at the Dance

Theatre of Harlem formed in the late 1960s, is also a former dance coach to Michael Jackson.

"Our version is more of a love story," she said. "It's struck a universal chord because the story is about a grandmother, her eternal love for her husband and their family. You hardly ever see senior citizens in a love story."

In the original ballet, the young girl, Marie, and her fantasy love with a Nutcracker turned prince combines a Lewis Carroll-like surrealism (candies come-to-life) with a mawkish Disney-like "Prince Charming" plot.

In contrast to the "happy ever after" ending, "The Harlem Nutcracker" is more soulful with an unmistakable history lesson, said McCoy. The second scene of Act Two, for instance, features a time-travel sequence from the 1930s to the Civil Rights Marches of the 1950s and 1960s to the desolation caused by the deterioration of some of today's African-American communities.

At the end of the scene, Clara faints, exhausted and discouraged by the prospects for change. But hope is not lost. Not as long as there is love.

It's hardly a coincidence that in the end, the lessons of both Nutcracker stories are identical: Love is as timeless as a melody and a dance that stays in your heart long after you've left the theater.

And that sounds like an ideal theme just in time for the holidays.



Timeless affection: "The Harlem Nutcracker" is based on the love story of two grandparents. The modified classic also features a lesson on recent African-American history.

Is collaboration the future of arts groups?

BY FRANK PROVENZANO
STAFF WRITER

When Ken Fischer of University Musical Society first brought up the idea of collaborating with the Arts League of Michigan and the Detroit Opera House, the timing wasn't particularly good.

Three years ago, The Arts League wasn't in a position to allocate funds or resources to the project, nor could the Detroit Opera House, which was in the midst of luring Pavorotti to the grand opening of its world-class venue.

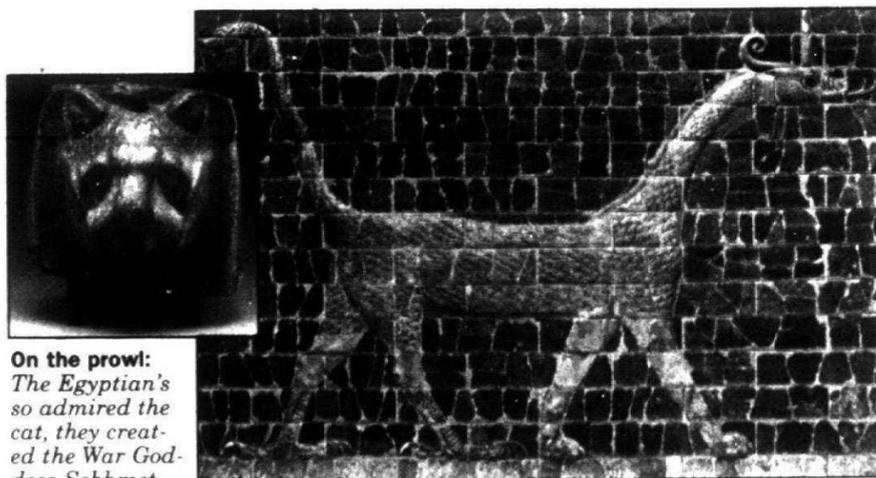
That didn't stop Fischer. As president of the UMS of Ann Arbor, Fischer knew that commissioning Donald Byrd's "The Harlem Nutcracker" couldn't be passed up.

So, in 1995, UMS pushed ahead and joined five other communities around the country in contributing a \$500,000 commission for Byrd's interpretation of the Nutcracker classic.

For the last two years, the ballet has been performed at the Power Center in Ann Arbor.

Please see COLLABORATION, C2

AT THE DETROIT INSTITUTE OF ARTS



On the prowl: The Egyptian's so admired the cat, they created the War Goddess Sekhmet (1554-1305 B.C.) with the head of a lion.

Struttin': This dragon with a cat-like body, 604-562 B.C., was sacred to Marduk, a Mesopotamian god.

PHOTOS COURTESY OF THE DETROIT INSTITUTE OF ARTS

Lions and leopards and bulls, oh my! No, this isn't a tour of the Detroit Zoo. Although that's a great place to take the kids during the holidays too.

The large cats, horned animals, monkeys, birds, and water creatures in the "Beastly Delights for Children" exhibition at the Detroit Institute of Arts introduces children to the animals in the art of ancient Mediterranean and Near Eastern cultures. Condensed in one gallery, the bulls from Turkey, Rome and Egypt, allow parents to keep an eye on wandering kids while teaching them about history.

Similar types of creatures are displayed together in categories such as Fantastic Animals. Flip labels placed on a stand alongside the exhibit cases are designed to create an interactive experience between child and adult. Learn about the more than 35 objects from the permanent collection of ceramics, textiles, jewelry, armor, coins, and sculpture, and how they were used in daily life. The innovative labeling system provides family entertainment and an educational experience at the same time.

"We wanted to do an exhibit for children, something the

DIA had never done before," said Beth Hemmila, curator of the exhibit with Penelope Slough, associate curator of the ancient and Islamic art department. "We wanted people to see that different cultures use the same animals in different ways - lions for earrings or for the head of the Egyptian's Goddess Sekhmet. The animals were all revered, but in different ways, and were used for funerary or religious purposes, decoration, and functional objects. Cats - they're incredible hunters. They were threats to herds but people were both afraid of, and awestruck by them. The animals were more important to ancient peoples than today. Back then, you farmed, you herded and hunted. There were work animals, beasts of burden."

The original Tigger

The oldest object, a conical-shaped bowl encircled by spotted leopards that look like they're bouncing on their tails, is close to 5,000 years old.

Designed by Hemmila, Slough, and the education department's Jennifer Czajkowski and Gina Granger with assist-

Please see BEASTLY, C2

BEASTLY DELIGHTS

Museum makes animal art fun for kids

BY LINDA ANN CHOMIN • STAFF WRITER
lchomin@oe.homecom.net

What: An exhibit exploring the use of animal representations in art in Mediterranean and Near Eastern cultures from 3,500 B.C. to 800 A.D.
Where: Detroit Institute of Arts, 5200 Woodward Ave. For information, call (313) 833-7900.
When: Through Sunday, Jan. 31. Hours are 11 a.m. to 4 p.m. Wednesdays-Fridays, until 5 p.m. Saturdays-Sundays.
Cost: Free with recommended admission of \$4 adults, \$1 students/children. Founders Society members free.
Related activities: All are free with museum admission.
■ Drop-In Workshops to make puppets: noon to 3 p.m. Saturday-Sunday, Nov. 28-29 in the Studio. Workshops to create your own animal sculptures are noon to 3 p.m. Tuesday, Dec. 29 and Thursday, Dec. 31 in the Studio.
■ Gallery Tours led by Beth Hemmila of the Ancient and Islamic Art department: noon Tuesday, Dec. 29 and 2 p.m. Saturday, Jan. 16 in Gallery W104.
■ Storytelling with Barbara Schutz-Gruber 2 p.m. Saturday, Nov. 28 in the Lecture Hall, and with Schutz-Gruber and Anne Shimojima 2 p.m. Tuesday, Dec. 29 in the Lecture Hall. The program, based on myths and legends from Asia and the ancient world, includes a Hmong folk story.

Expressions from page C1

ness attracted me. Then when I got to Mill Street and it looked like Cape Cod, it was inviting. I'm very excited about moving. We have a new beginning."

Atwood's newest program, Kindermusic Village, is tailored for newborns to 1-1/2 years. "My goal is to provide children, beginning with newborns, with a music education," said Atwood. "We use soothing music for the newborns and activities such as bouncing and rocking, and even work with forms of massage."

Hot glass

Don Schneider first moved his hot glass studio to Old Village 20 years ago. York Street Glassworks features a gallery of blown and lampworked beads, vessels, jewelry, paperweights, gazing globes, door knobs, and ornaments. An internationally exhibiting glass artist, Schneider's work is in a show featuring 24 bead makers at the Glas Museum in Ebeltoft, Denmark.

Locally, Schneider is exhibiting his work in the Detroit Artists Market Holiday Show continuing through Thursday, Dec. 24, and at the Arts Center in Mt. Clemens through Saturday, Dec. 19. In February, he'll give lessons at his York Street studio in cooperation with the Plymouth Canton Adult Education program.

"It was a decision made 20 years ago to move to Old Village," said Schneider. "It was then and still is an excellent value as studio space."

Clay extravaganzas

The Village Potters Guild moved into Old Village shortly after its founding in 1995. Twenty members of the Guild sell their platters, tiles, bowls, ornaments, jewelry as well as hand-built and raku decorative and functional wares Thursday-Saturday, Dec. 3-5 in the space behind the Plymouth Landing Restaurant. Hours are 6-9 p.m. Thursday, Dec. 3, and 10 a.m. to 6 p.m. Friday-Saturday, Dec. 4-5.

"Old Village is a nice area," said charter member Kathy Sandberg. "It's a hometown

'Old Village is a great spot. I like the atmosphere, but of course, I love old things.'

Kay Rowe
Village Artists Studio

atmosphere, which a lot of local areas don't have, that draws us toward it and hopefully draws customers toward it."

Music and art hand in hand

Charlotte Moore-Viculin moved her studio of music and art to Old Village in 1990. She gives lessons in piano, voice and music theory, performs at weddings and parties, professionally arranges music, paints oil portraits of people and pets, and teaches basic drawing.

"It's a beautiful building and perfect for my needs," said Moore-Viculin.

Artists' haven

Kay Rowe likes the historic aspect of Old Village. The rent is reasonable for her Village Artists Studio because her husband owns the building where she teaches adults the art of creating transparent watercolors. Studio artists exhibit twice a year in group show at the Farmington Public Library. They also have the opportunity to paint the four llamas on site at the Rowe's home in Canton.

Painter Charles Amione, world champion ice carver Ted Wakar, and piano craftsman Patrick DeBeiso are among the other tenants sharing space with Rowe at 775 Davis.

"Old Village is a great spot," said Rowe. "I like the atmosphere, but of course, I love old things."

Beastly from page C1

tance from Stuart Grigg Design in Southfield, the text on the labels is meant to relay as much information as possible in the newest effort by the education department to motivate visitors to learn. For each exhibition, two members of the department work with curators to provide videos, labels, touch screen computers, interactive theater, and the audio tours most recently created for the reopened 20th century galleries. INFORM, a hand-held audio information source, offers visitors the opportunity to select objects about which they want to know more.

"One of the key issues was how to present the material in a way that's interesting," said Czajkowski. "Parents and grandparents are coming with children who are distracted and tugging at their arms. Think of the harried mother who wants to have a quality experience with her children. It's designed with kids age 7 to 10 in mind but I have a four-year-old and it's equally engaging."

Czajkowski and the rest of the education department staff and curators, took a workshop with

Common experience

"We tried to pick works of art that children and adults can relate to their everyday objects, to relate the ancient art to a common experience," said Czajkowski. "Kids know right away. It was probably used as a toy."

"The labels are more user friendly," added Hemmila. "They ask a question which prompts you to look at an object. Especially for kids, it's like a game or process of discovery. For the Greeks, the sea was very important to their way of life, so water creatures like a turtle and a boy riding a dolphin appear on coins around 500 B.C."

An Egyptian amulet in the shape of a lion, 332-300 B.C., was meant to protect a person from harm and endowed them with the power of the lion, a symbol of strength even today.

"If you understand a little bit about art, you understand where you're coming from, you understand people," said Hemmila, assistant curator of ancient and Islamic art. "The ancients saw large cats as symbols of power. We wanted to use these

attributes to see if we still do that today. There's not the same sacredness but the car industry selects names like cougar or Mustang to try to establish power or swiftness as an image and sports teams use names like Lions, Tigers, Bears, and Rams. We still do connect animals to popular culture today with Batman."

An amulet in the shape of a frog is the ambassador for the exhibit and the curators have named him Psammy, for the Egyptian King Psammetichus the First, during whose reign life centered around the Nile. A horned animal etched on the cheekpiece of a silver Thracian helmet was worn by a chieftain. The work is a preview of the Thracian art objects to be shown in "Ancient Gold: The Wealth of the Thracians, Treasures from the Republic of Bulgaria," scheduled for June 27 to Aug. 29, 1999. Thrace once occupied most of central Europe from the fifth millennium B.C. until it was gradually conquered by the Romans around the fourth century A.D.

The labels wear well. This is hands-on, not just for children but adults and they're learning together," said Czajkowski. "We're trying to make things easier to read with the larger type for grandparents as well as children."

A question about a terra-cotta Hellenistic object from the third to first century B.C. in the boar and pig exhibit case asks which one was used as a toy or rattle?

Czajkowski and the rest of the education department staff and curators, took a workshop with

Collaboration from page C1

What a difference three years makes. Not to mention a growing membership at The Arts League, a healthy revenue stream at the Detroit Opera House and rave reviews of "The Harlem Nutcracker" over the last two years.

Perhaps that's why along with dancing sugar plums, there's an electric spirit of collaboration among the three principal presenters of this year's "The Harlem Nutcracker."

"Our partnership is like a marriage," said Oliver Ragsdale, president of The Arts League, an organization largely made up of African Americans to promote the arts and African-American culture.

"We have wonderful days, and days when we need to work on the relationship." On the surface, it seems that

the collaboration among UMS, The Arts League and Detroit Opera House is a way to broaden audiences for ballet by appealing to African-Americans.

"Sure, there's the racial part to this," said Ragsdale. "But the bottom line is that we're in the business of making art happen."

UMS' Fischer deflected any criticism from cynics who might claim the main intent of the partnership is to sell tickets.

"We're building something new," he said. "We constantly ask each other, 'How do we feel?' We do not want to use a Black organization to build our audience, to look good to a foundation, and then leave."

Many foundations mandate for arts groups to seek partnerships with other arts organizations and offer a community education element in their programs.

The apparent success of the

collaboration among UMS, The Arts League and Detroit Opera House is a way to broaden audiences for ballet by appealing to African-Americans.

"Sure, there's the racial part to this," said Ragsdale. "But the bottom line is that we're in the business of making art happen."

UMS' Fischer deflected any criticism from cynics who might claim the main intent of the partnership is to sell tickets.

"We're building something new," he said. "We constantly ask each other, 'How do we feel?' We do not want to use a Black organization to build our audience, to look good to a foundation, and then leave."

Many foundations mandate for arts groups to seek partnerships with other arts organizations and offer a community education element in their programs.

ART GIFTS FOR HOLIDAYS

DETROIT ARTIST MARKET
Holiday Sale, featuring work of 170 artists. Through Dec. 23. 300 River Place, Ste. 1650, Detroit; (313) 393-1770.

HOLIDAY GIFTS AT PAINT CREEK
Holiday Gift Gallery, Nov. 23-Dec. 23, Main Gallery, Paint Creek Center for the Arts, 407 Pine Street, Rochester; (248) 651-4110.

HOLIDAY CRAFTS FOR HAVEN
Local artists and crafters in a benefit for Haven, an Oakland County service agency to aid survivors of domestic violence, sexual assault and child abuse. 10 a.m.-4 p.m. Sunday, Dec. 6. Holiday Inn Select, 1500OPYDKE Road, Auburn Hills; (248) 299-5144.

MEADOW BROOK HALL
Holiday gifts in the 28th annual Holiday Walk through the historic 100-run mansion. Oakland University campus, Rochester; (248) 370-3140.

ARTS & CRAFTS

ART & JEWELRY FEST
Native West's 9th annual festival Dec. 3-6. Hours are 9-9 p.m. Thursday, Dec. 3, 10 a.m. to 9 p.m. Friday, Dec. 4, 10 a.m. to 7 p.m. Saturday, Dec. 5, and 11 a.m. to 5 p.m. Sunday, Dec. 6. Festival features art of Michael Atkinson and jewelry of Jerry Nelson. 863 W. Ann Arbor Trail, downtown Plymouth; (734) 455-8838.

AUDITIONS / CALL FOR ARTISTS

CRAFTERS WANTED
"Seasonal Sensations," the annual Senior Fair and Craft Show at Southfield Christian School. Juried show Dec. 5, 1998. Call (248) 375-0693. **Crafters wanted** for year-round show starting Dec. 12, call (313) 897-2463.

HOLIDAY MARKETPLACE
Creative Arts Center, N. Oakland County, invites local artists to participate in its annual "Holiday Marketplace Gift Shop" through Jan. 2, 1999. Fee: \$15. 47 Williams Street, Pontiac; (248) 333-7849.

JAZZ & SPIRIT DANCE THEATRE
Auditions for modern and jazz dancers, 18 years old and up. 6:30-8 p.m. Monday, Nov. 16. Northwest Activities Center, 18100 Meyers, between Curtis and McNichols, Detroit; (313) 862-0966.

MICHIGAN BALLET THEATRE
11:30 a.m. 2 p.m. Sunday, Dec. 6. Christmas Party Fundraiser includes food, drinks, door prizes and pictures with Santa Claus. Proceeds will fund spring production of "Sleeping Beauty." Rochester School of Dance, 6841 Rochester Road; (248) 652-3117.

DETROIT SYMPHONY ORCHESTRA
Aethra Franklin makes her first appearance with the DSO, 8:30 p.m. Friday & Saturday, Nov. 27, 28, and 3 p.m. Sunday, Nov. 29. 3711 Woodward Avenue, Detroit; (313) 576-5111.

KERRYTOWN CONCERT HOUSE
Violinist Carolyn Huebl and pianist Michele Cooker, 4 p.m. Sunday, Nov. 29. 415 N. Fourth Avenue, Ann Arbor; (734) 769-2999.

VANGUARD VOICES
Vanguard Voices & Brass opens season 7 p.m. Sunday, Nov. 29 with an Advent concert. Guardian Lutheran Church, 24544 Cherry Hill Road, west of Telegraph, Dearborn; (734) 317-6566.

FERNDALE MUSIC SERIES
Pianist Louis Nagel, 3 p.m. Sunday, Dec. 6. First United Methodist Church, 22331 Woodward, Ferndale; (248) 546-2503.

CRANBROOK MUSIC GUILD
Scott Piper, lyric tenor will present a recital of songs and arias in collaboration with Michelle Beaton, piano and Kathryn Hart, lyric soprano. 8 p.m. Tuesday, Dec. 8. At Cranbrook House, 380 Lone Pine Road, northwest corner of Cranbrook Road. Tickets: \$25, available at the door 10 minutes prior to the concert. Call (810) 751-2435 for information or reservations. The program will feature works from Italian, Spanish, French, German and English vocal literature.

BBAC
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

LECTURES
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

Noteworthy

Gallery exhibits, art shows, classical concerts

MAKING CONTACT: Please submit items for publication to Frank Provenzano, The Eccentric! Newspapers, 805 E. Maple, Birmingham, MI 48009 or fax (248) 644-1314



Natural reflections: "Private Nature," watercolors and pencil drawings by Karen Anne Klein, are on exhibit through Dec. 27 at Meadow Brook Art Gallery, 208 Wilson Hall, Oakland University campus, Rochester, (248) 370-3005.

Road, between 10 Mile and 11 Mile roads. To register, (248) 477-8404.

CLASSICAL, POP & JAZZ

MADONNA UNIVERSITY
Music students present "First Annual Celebration of Music," 3 p.m. Sunday, Nov. 22. Kresge Hall, 36600 Schoolcraft, Livonia; (734) 432-5737.

TEMPLE ISRAEL
"Alhambra," the internationally acclaimed music ensemble, 3:30 p.m. Sunday, Nov. 22. Sponsored by the Cohn-Haddow Center for Judaic Studies at Wayne State University. For information, (248) 661-5700.

ZAMIR CHORALE
Annual fall concert, featuring songs concerning the relationship between parent and child, 4 p.m. Sunday, Nov. 22. Janice Charach Epstein Gallery, Jewish Community Center, 6600 Maple Road, West Bloomfield; (248) 788-0017.

HOLIDAY CONCERTS
FTON COMMUNITY BAND
Annual holiday concert, "Holiday Collage," 3:30 p.m. Sunday, Dec. 6. Harrison High School, 12 Mile between Middlebelt and Orchard Lake, Farmington Hills; (248) 926-8438.

SCHOOLCRAFT CHOR
Traditional holiday program: "Gloria" - 4 p.m. Sunday, Dec. 6. At First Presbyterian Church of Plymouth, 701 W. Church Street and 8 p.m. Saturday, Dec. 12. At St. Matthew's United Methodist Church of Livonia, 30900 Six Mile Road; (248) 349-8175 or (734) 462-4435.

HOLIDAY EXHIBITS
PEWABIC POTTERY
Annual Holiday Invitational Show "Earthy Treasures" continues through Thursday, Dec. 31. 10125 E. Jefferson Avenue, Detroit; (313) 822-0954.

ARIANA GALLERY
Nov. 27 - Holiday Box Show "Put A Lid On It" Through Dec. 31. 119 S. Main, Royal Oak; (248) 546-8810.

BBAC
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

LECTURES
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

LECTURES
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

LECTURES
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

DANCE

THE HARLEM NUTCRACKER
Presented by the University Musical Society, Detroit Opera House and The Arts League of Michigan, Friday-Sunday, Nov. 27 to Dec. 6. Performances 8 p.m. Wednesday-Sunday, matinees 2 p.m. Saturday and Sunday. Detroit Opera House, 1526 Broadway, Detroit (at the corner of Madison Avenue). Tickets: \$12 to \$50, call (313) 874-SING. (248) 645-6666 or (800) 221-1229.

TIBETAN & MONGOLIAN DANCE
Chinese National Song & Dance Troupe in a program, "Bell and Drum of the Plateaus," 6:30 p.m. Sunday, Nov. 29. Seaholm High School Auditorium, Cranbrook Road at Lincoln, Birmingham; (248) 852-1886.

MOTOR CITY BRASS BAND
Seeks volunteers to help with non-performing activities. Web site: mcb.org, or contact MCB, Southfield Centre for the Arts, 24350 Southfield Road; (248) 349-0376.

MUSEUM DOCENTS
Volunteers to conduct school tours for grades 3-12, special pre-school tours and tours to the general public and adult groups. Volunteers receive extensive training, including one-and-a-half days of class per week from September-June. For information, (313) 833-9178.

MUSEUMS
MUSEUM OF AFRICAN AMERICAN HISTORY
Through Jan. 31 - "The Buffalo Soldier," a historical documentary of the African American soldier into the U.S. Army during 1866-1912. 315 E. Warren Avenue, Detroit; (313) 494-8800.

DETROIT INSTITUTE OF ARTS
Through Jan. 31 - "Ancient Glass from the Holy Land," 5:00 p.m. - 8:00 p.m. Sunday, Dec. 27. 313 E. Warren Avenue, Detroit; (313) 833-7600.

EXHIBIT (OPENING)
PAINT CREEK CENTER
Nov. 23 - "Jacky Kavela: Painted in My Art," through Dec. 13. 407 Pine Street, Rochester; (248) 651-4110.

ARIANA GALLERY
Nov. 27 - "Put A Lid On It" Through Dec. 31. 119 S. Main, Royal Oak; (248) 546-8810.

BBAC
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

LECTURES
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

LECTURES
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

LECTURES
Robert Wilbert, professor emeritus at Wayne State, 7:30 p.m. Tuesday, Nov. 24. 1516 S. Cranbrook Road; (248) 644-0866.

CRANBROOK INSTITUTE OF SCIENCE

"Archaeology of the Emerald Isle," a lecture by Michael J. Kimball, 11 a.m. Sunday, Nov. 29. 1221 N. Woodward Avenue, Bloomfield Hills; (248) 645-3259.

VOLUNTEERS
FAR CONSERVATORY
Needs volunteers to assist with leisure, creative and therapeutic arts programs for infants through adults with disabilities, weekdays, evenings, Saturdays. Call (248) 646-3347.

LIVONIA HISTORICAL COMMISSION
Greenmead Historic Village seeks volunteers to assist in school tours, Sunday tours, special events, special projects and gardening. Open May-October & December. Eight Mile at Newburg Road, Livonia; (734) 477-7375.

DAVID KLEIN GALLERY
Through Nov. 28 - Watercolors from the 1930s & 40s of Norman MacLesh, 163 Townsend, Birmingham; (248) 433-3700.

JOHANSON CHARLES GALLERY
Through Nov. 28 - "Exposed," exhibit of sculpture, collages and jewelry by Sharon Bida, 1345 Division St., Eastern Market, Detroit; (313) 567-8638.

LAWRENCE STREET GALLERY
Through Nov. 28 - "Portraits: A unique blend of music, art and poetry by Blue Heron Consortium," 6 N. Saginaw Street, Pontiac; (248) 334-6716.

MASTERPIECE GALLERY
Through Nov. 28 - Mixed-media paintings and sculptures by CRASH, a.k.a. John Matos. Opening reception 7:30 p.m. Friday, Oct. 23. 137 W. Maple, Birmingham; (248) 594-9470.

NETWORK
Through Jan. 31 - "Futureform," an exhibit of 3D design, furnishings and video. 6 N. Saginaw, Pontiac; (248) 334-3911.

SCARAB CLUB
Through Nov. 28 - 29th annual Michigan Photography Exhibit 217 Farnsworth, Detroit; (313) 831-1250.

BOOK BEAT
Through Nov. 30 - "Hollyhock Dreams" (unreadable) by Sandy Schrier, 26010 Greenfield Road, Southfield; (248) 968-1340.

LIVONIA ARTS COMMISSION
Through Nov. 30 - "Santa Claus" (unreadable) from the collection of Gloria Hull of Plymouth, mixed-media exhibit by local artists, 3277 Five Mile Road, Livonia; (734) 466-2490.

PLYMOUTH ARTS COUNCIL
Through Nov. 30 - "Something Native," multi-media works of Justin Braun and R. Graham, 114 N. Sheldon Road, Plymouth; (313) 416-4218.

ARIANA GALLERY
Nov. 27 - "Put A Lid On It" Through Dec. 31. 119 S. Main, Royal Oak; (248) 546-8810.

SUSANNE HILBERG GALLERY
Nov. 27 - An exhibit of jewelry by

Darcy Miro, through Dec. 24. 555 S. Old Woodward, Birmingham; (248) 642-8250.

ELIZABETH STONE GALLERY
Nov. 28 - "The Art of the Brothers Hildebrandt." Book signing 10 a.m.-8 p.m. Saturday, Nov. 28 & 1-6 p.m. Sunday, Nov. 29. Through Dec. 26. 536 N. Old Woodward, Birmingham; (248) 647-7040.

MODEL RAILROAD
Nov. 29 - "Fall Model Railroad Show," 12:4 p.m. Livonia Civic Center, Senior Citizen Center, Farmington Road, south of Five Mile Road near Livonia City Hall.

ROCHESTER NEARLY TOUR
Nov. 30 - 6-9:30 p.m., an annual gallery crawl of the galleries of Rochester. Harris Street Folk Art Gallery, 255 S. Main Street, Rochester; (248) 677-0369.

LIVONIA CIVIC CENTER LIBRARY
Dec. 1 - Calligraphy exhibit by Linda McVicar of Novi, through Dec. 29. In the fine arts gallery - watercolors by Ann Dase Loveland of Ann Arbor, through Jan. 2. 32777 Five Mile Road, Farmington Road, Livonia; (734) 466-2490.

WINTER GALLERY CRAWL
Dec. 4 - 5-10 p.m., "14th Annual Winter Gallery Crawl," a tour of art galleries of Detroit. Tickets: \$10; children free. For information, (313) 965-4826.

GALLERY EXHIBITS (ON-GOING)
PARK WEST GALLERY
Through Nov. 27 - Peter Max's newest series featuring "leg-endary" boxer Sugar Ray Leonard. A portion of the sales benefits the Michigan Parkinson Foundation. 29469 Northwestern Highway, Southfield; (248) 354-2343.

THE ANDERSON GALLERY
Through Nov. 28 - New works by Sonya Clark, 7 N. Saginaw, Pontiac; (248) 335-4611.

DAVID KLEIN GALLERY
Through Nov. 28 - Watercolors from the 1930s & 40s of Norman MacLesh, 163 Townsend, Birmingham; (248) 433-3700.

JOHANSON CHARLES GALLERY
Through Nov. 28 - "Exposed," exhibit of sculpture, collages and jewelry by Sharon Bida, 1345 Division St., Eastern Market, Detroit; (313) 567-8638.

LAWRENCE STREET GALLERY
Through Nov. 28 - "Portraits: A unique blend of music, art and poetry by Blue Heron Consortium," 6 N. Saginaw Street, Pontiac; (248) 334-6716.

MASTERPIECE GALLERY
Through Nov. 28 - Mixed-media paintings and sculptures by CRASH, a.k.a. John Matos. Opening reception 7:30 p.m. Friday, Oct. 23. 137 W. Maple, Birmingham; (248) 594-9470.

NETWORK
Through Jan. 31 - "Futureform," an exhibit of 3D design, furnishings and video. 6 N. Saginaw, Pontiac; (248) 334-3911.

SCARAB CLUB
Through Nov. 28 - 29th annual Michigan Photography Exhibit 217 Farnsworth, Detroit; (313) 831-1250.

BOOK BEAT
Through Nov. 30 - "Hollyhock Dreams" (unreadable) by Sandy Schrier, 26010 Greenfield Road, Southfield; (248) 968-1340.

LIVONIA ARTS COMMISSION
Through Nov. 30 - "Santa Claus" (unreadable) from the collection of Gloria Hull of Plymouth, mixed-media exhibit by local artists, 3277 Five Mile Road, Livonia; (734) 466-2490.

PLYMOUTH ARTS COUNCIL
Through Nov. 30 - "Something Native," multi-media works of Justin Braun and R. Graham, 114 N. Sheldon Road, Plymouth; (313) 416-4218.

ARIANA GALLERY
Nov. 27 - "Put A Lid On It" Through Dec. 31. 119 S. Main, Royal Oak; (248) 546-8810.

SUSANNE HILBERG GALLERY
Nov. 27 - An exhibit of jewelry by

Darcy Miro, through Dec. 24. 555 S. Old Woodward, Birmingham; (248) 642-82

Malls & Mainstreets

Dress the table in glitz and candle glow

If you're hosting a Thanksgiving dinner, you have a lot to think about between now and Nov. 26—like how you're going to dress the turkey, yourself and your table.

While I can't help you with stuffing recipes or what to wear, I can offer these decorating tips, courtesy of folks at shops in Birmingham and Rochester.

"I like to use lots of candles," said Diana Winkworth, one of the owners of Festivities, a downtown Birmingham shop that specializes in ideas and items for home entertaining.

"I just think everything looks better by candlelight," she said.

For a casual look, she suggests interspersing votive candles with gourds, colorful leaves and wheat along the center of the tablecloth or on a festive table runner or platter.

With the help of the "pineapple candle adapter" that her shop sells, you can turn a pumpkin, pineapple or any fruit or vegetable that's big enough and steady enough into a unique candle holder/centerpiece.

The adapter (\$15) is a green, metal, leaf-shaped candle holder with a spike that juts down from its base. Stick the spike into the top of the fruit or vegetable, then put a candle in the holder. For a glittery effect, you could rub gold leaf on the adapter, she said.

If a formal look is what you're after, consider using brass candle sticks with candle shades and followers, she said.

The shades (\$5.50 to \$30) are like mini lampshades and disperse the light for a warm glow. The followers (\$6.50) attach to the candle and the shade. As the candle burns down, the follower follows it down, lowering the shade.

Festivities is located at 337 Hamilton Row in Birmingham. For more information, call (248) 647-7772.

Dean Mooney, a member of the American Institute of Floral Designers and owner of Twigg's & Blossoms floral shop in Rochester, said, "I'm finding that there are two trains of thought when it comes to holiday centerpieces.

"There are those people who like fresh arrangements and those who like artificial ones that they can bring out year after year and refresh with new ribbons or other decorations, and they'll want to refresh them, because what was popular last year isn't necessarily what's hot this year," he said.

"So what is hot this year? 'Glitz is really popular at the moment,'" he said. "Anything metallic or gold, and mixing different metallics and gold, not just using one or the other."

So, if you have silver flatware and a silver edge to your china, don't be afraid to use gold chargers under your plates, he said.

"Another thing that's popular is a bountiful look," using lots of fruits and vegetables as decorations, he said.

Some of his favorites to use are broccoli and Brussels sprouts (he puts them on wire picks and uses them in flower arrangements), artichoke and kohlrabi, flowering kale for its purple color, gourds, pie pumpkins, grapes and red and green apples. They can be strewn about the center of the table, put in a cornucopia, in a bowl or on a platter.

If you have a narrow table, consider laying a fresh or artificial garland in a serpentine fashion along the center and adorning it with nuts, berries and other fruits.

Finally, he said, don't be afraid to use fall colors on your table, even if your china has springtime colors like pale blue and pink in it. The colors don't have to match.

"I like to use this example," he said. "When you look at a fall sunset, what do you see? Blues, purples and pinks, and maybe some orange streaks here and there, and it all works together, beautifully."

Twigg's & Blossoms is located at 331 Main Street in Rochester. Call (248) 652-0144 for more information.

Artisans create gifts from the hand

By LINDA BACHRACK
STAFF WRITER

Though it might be tempting to send your niece a check stuffed into a little paper wallet or to flip through a catalog and order a cozy chenille robe for grandma, think for a moment how special it is to receive a thoughtfully selected gift from the hand.

A handcrafted original makes a one-of-a-kind keepsake, and the metropolitan area is home to hundreds of talented artisans. Some who steal the spotlight were featured at the 1998 Nutcracker Holiday Boutiques, presented by the Detroit Symphony Orchestra Hall Volunteer Council at the Hyatt Regency in Dearborn.

The well-edited collections included Pewabic pottery, collectible dolls, handmade candies, woven scarves, quilted angels, antique timepiece jewelry and hand-wrought silver. A portion of boutique proceeds benefited the DSO. For those of you who are looking for artful creations, the following Nutcracker participants will fill the bill, distinctively.

Margi Mason traditionally turned her kitchen into a mini candy factory every year at Christmas time, cooking up brittle for friends and neighbors. Soon, the sweet gifts became so well known, she started taking orders and finally began her own Royal Oak-based company — Mrs. Mason's Luscious Temptations.

"It's our ingredients and patience that make our Luscious Temptations distinct," says Mason. "Other brittles contain corn syrup for fast cooking. Not ours. We use pure cane sugar which we cook slowly and carefully,

giving our brittles a true 'brittle' texture. These melt-in-your-mouth confections have such passionate names as "True Love" and "Heart & Soul." True Love is a buttery brittle blended with tart cranberries and topped with white chocolate. Heart & Soul contains peanuts and raisins. There's also a white chocolate macadamia, a coconut pecan bark, a layer of dark chocolate and a chocolate buttermilk, to name a few.

The candies come packaged in gift bags or boxes that are so beautifully designed, they were nominated for an award of excellence. Find Mrs. Mason's candies at Nordstrom, The Fruit Tree in Grosse Pointe Woods, Sweet Retreats in Milford and The Dandy Lion in Rochester. Or call to order, (248) 557-3133. Prices start at \$3.25 for a 2-ounce bag.

Pewabic Pottery tiles make special and unique holiday gifts. The pottery's Earthly Treasures Holiday Invitational continues through Dec. 31, with gallery hours from 10 a.m.-6 p.m. Monday-Saturday and 12-4 p.m. on Sunday. A printing reinder is one of the new holiday designs. Pewabic Pottery, 10125 E. Jefferson, Detroit. Also, find the tiles at the DIA Museum Shop in the Somerset Collection or Twelve Oaks mall.

Jane Garbinski, of Redford Township, stood in front of the rows of flapper dolls at Recycled Time, contemplating their velvet and satin dresses, their sparkly necklaces and the colors of their hair and eyes. "I collect these dolls," said Garbinski. "I buy one here every year." She finally decided on a sassy redhead dressed in red velvet. She slipped a strand of beads off one of the other dolls and fashioned it around the neck of her selection, making a flattering trade. "People do that all the time," said craftswoman Kathleen Krevsky. "It's great. It personalizes their doll."

Krevsky's flexible, long-legged flapper dolls and her pins made from antique timepieces and watch parts are the mainstay of her business. To make special and unique holiday gifts, Krevsky, of Dearborn, places Sophie (or is it Thelma or Ruth?) outside of her booth. Sophie, a cigarette dangling from her crimson lips, is dressed in a ratty fur-trimmed coat and a red cloche that barely contains her wild, frizzy hair. A pair of rolled-down stockings peek from beneath her coat. But Sophie is bejeweled, from lapel to hemline, in Krevsky's Recycled Time creations. She makes quite an eye-catching model. Call (313) 593-1058 for information.

Bloomfield Hills resident and Michigan Bach Festival director Curtis Posuniak began designing collectible hand-blown glass ornaments a few years ago, limiting his keepsakes to busts of classical composers. This year, he's added Mendelssohn, Schumann, Liszt and Tchaikovsky to his creations, as well as a limited-edition Old Curiosity Shop, a Christmas tree, angel, town hall, Santa and a poinsettia ball ornament. The themed ornaments, called Classics by Kurtis, are crafted in Poland using old-world European-style techniques. They're available at Saks Fifth Avenue, the Ritz-Carlton and Thom Leffler in Birmingham.

Capitalizing on the smokin' hot cigar craze, Kelly Doyle and Ryan O'Day, a brother and sister team from West Bloomfield, create cigar box handbags that are as individual as the stogies contained within. The recycled cedar and cardboard boxes are lined



Boutique beauties: (left) Kathleen Krevsky's flapper doll; (above) YADO cigar box purses; and (below) Curtis Posuniak's old-world glass ornament make thoughtful, one-of-a-kind gifts. (Below left) Ann Klevgaard's silver coil necklace. Staff photos by Jerry Zolynsky.



per dolls at Recycled Time, contemplating their velvet and satin dresses, their sparkly necklaces and the colors of their hair and eyes. "I collect these dolls," said Garbinski. "I buy one here every year." She finally decided on a sassy redhead dressed in red velvet. She slipped a strand of beads off one of the other dolls and fashioned it around the neck of her selection, making a flattering trade. "People do that all the time," said craftswoman Kathleen Krevsky. "It's great. It personalizes their doll."

Krevsky's flexible, long-legged flapper dolls and her pins made from antique timepieces and watch parts are the mainstay of her business. To make special and unique holiday gifts, Krevsky, of Dearborn, places Sophie (or is it Thelma or Ruth?) outside of her booth. Sophie, a cigarette dangling from her crimson lips, is dressed in a ratty fur-trimmed coat and a red cloche that barely contains her wild, frizzy hair. A pair of rolled-down stockings peek from beneath her coat. But Sophie is bejeweled, from lapel to hemline, in Krevsky's Recycled Time creations. She makes quite an eye-catching model. Call (313) 593-1058 for information.

Bloomfield Hills resident and Michigan Bach Festival director Curtis Posuniak began designing collectible hand-blown glass ornaments a few years ago, limiting his keepsakes to busts of classical composers. This year, he's added Mendelssohn, Schumann, Liszt and Tchaikovsky to his creations, as well as a limited-edition Old Curiosity Shop, a Christmas tree, angel, town hall, Santa and a poinsettia ball ornament. The themed ornaments, called Classics by Kurtis, are crafted in Poland using old-world European-style techniques. They're available at Saks Fifth Avenue, the Ritz-Carlton and Thom Leffler in Birmingham.

Capitalizing on the smokin' hot cigar craze, Kelly Doyle and Ryan O'Day, a brother and sister team from West Bloomfield, create cigar box handbags that are as individual as the stogies contained within. The recycled cedar and cardboard boxes are lined

Conversation with a dream weaver

Marie Gray surprised herself and wowed her fiancé 36 years ago when she picked up a couple of knitting needles and some cream-colored yarn, and wove a simple, sleeveless mock-turtleneck tube dress, very de rigueur in 1962.

Thus, the professional model and Queen for a Day hostess invented the original St. John knit ensemble, a creation that evolved into a fashion empire.

"I made it all up as I went along," says Gray. "My knitting experience was limited to half of one sock and a failed attempt at a sweater."

But love conquers all, and Gray was determined to impress her future husband and eventual St. John CEO Robert Gray. "I wanted him to realize that I was not just a fashion model who spent every penny on designer clothes."

The dress became Gray's trademark, combining the fashion elements she prizes today: timeless, elegant, classic designs that fit flawlessly.

After tying the proverbial knot, Bob Gray encouraged Marie to set up shop in the living room of their home, where she created several additional

designs on a huge loom, including what would become her signature suit.

Potential buyers were contacted, they placed orders, and a label was launched.

Rather than unravel at the seams, the Grays bought two more looms and moved their business into the garage. Soon, a presidential hopeful was born. Their daughter, Kelly, was spoon-fed the business, and in 1996 the innovative designer, model and business leader took her rightful place at the helm of the company.

"She completely understands the ins and outs of the business," says her mother. "In some ways, she's much more talented than her mom and dad. But we all get feedback from one another. Kelly heads retail, merchandising and advertising and keeps us on track in the design area. Bob tracks sales and oversees all of the financial end of the business, and I'm involved in all of the design aspects."

The trio's design aesthetic makes converts of practically every woman who tries a St. John on for size, including First Lady Hillary Rodham Clinton. The one-loom cottage industry

has become a multimillion-dollar conglomerate thanks to the entrepreneurial savvy of its founders, as well as the flexibility of its product.

Says Marie Gray, "The clothes fit precisely and flatter the wearer. They're soft, comfortable, elegant, feminine and the colors are gorgeous."

In town on Nov. 12 for a Neiman Marcus and Lovelight Foundation fashion show and luncheon, Gray presented her 1999 Cruise Collection. Highlights included simple sheath dresses paired with long cardigans or short jackets; ethnic-inspired tunics and short bronze skirts; classic evening suits; and glamorous gowns embellished with crystals and embroidery. The color palette ranged from earth tones to bright shades of azalea and blue tourmaline.

As is the nature of the fashion biz, Gray was already spinning yarns about Fall/Winter 1999. "I brought my sketchbook with me," she said as she panned drawings in her Townsend hotel room. Next spring was quickly becoming a fond memory.

—Linda Bachrack



St. John style: (Far left): Rainbow sherpier suit, \$1,280. (Left): Black gown, \$890. St. John 1999 Cruise Collection, Neiman Marcus, Somerset Collection.



Where can I find?

This feature is dedicated to helping readers locate sources for hard-to-find merchandise. If you've seen any of the items in your retail travels (or basement), please call Where Can I Find? (248) 901-2555. Slowly and clearly leave your name, number and message, and you should see your input in a few weeks. Due to the overwhelming response to this column, we only publish the requested item two or three times. If you have not seen a response or heard from us, we were unable to locate the item. Thank you.

WHAT WE FOUND:

Weatherervanes can be found through White Hall products in Montague, Mich., or on the Web at www.WhitehallProducts.com.

An adult paint-by-number set can be found in the Spilsbury Company catalog 1-800-772-1760, 3650 Milwaukee Street, P.O. Box 8922, Madison, Wis. 53708-8922. They have three different ones at \$37.95. Also in the back of the current issue of Woman's Day magazine is a mail order for Paint-By-Numbers.

Linda has a 7-foot Mountain King artificial Christmas tree she would like to donate to a charitable organization. She will deliver it.

Back issues of Martha Stewart's Wedding magazine can be ordered at 1-800-950-7130 for \$5.50 or on the Web at www.MarthaBmail.com/sum-

mer wedding. Levin Beauty Supply in Oak Park and West Bloomfield carries Uninhibited perfume, as does the Beauty Boutique catalog (440) 826-3008.

The Catholic Baltimore catechism can be ordered through the Mother of Our Savior Co., Inc. catalog 1-800-451-3993.

Found the game "Stock Market" for Kathy.

Zen Shiseido perfume was seen at Hudson's Fairlane and Arpege Dusting Powder at the Somerset Collection in Troy.

The J.C. Penney Fall/Winter catalog on page 1074 has light coral bathroom carpeting, coral Tiger Lily.

The Hallmark Wayne Gretzky ornament can be found at Gibraltar Trade Center.

WE'RE STILL LOOKING FOR: Peggy wants soft sole Minnesota moccasins at discount prices.

Christina is looking for the plastic transmission bearing #24591-5 for her Oster Kitchen Center, Service #97208H; the part is obsolete.

Judy is looking for Lilly white flour and cornmeal other than the one sold at Danny's.

Walt is looking for a 1950 Big Beaver High School yearbook. There are a number of people who still want hanging laundry bags, Chatty Cathy dolls, Santa

Bears, Christian Dior's Diorissimo Eau Toilette and Velvet Pastry flour, or any other brand, and Avon's Rich Moisture cream. Bev is still looking for her Libby Cobalt blue wine/juice glasses.

Brian is looking for plastic Lego train tracks.

Lena is looking for a Bride & Groom figurine music box from the Christopher Collection.

Lori wants Nat Robbins Sparkling Burgundy lip liner.

Wendy of Livonia is looking for the game "Rock Em Sock Em Robot."

Dr. Wovnoski is looking for a dictaphone machine from the 1960s-70s.

Tom is looking for a number of items: 1974 St. Joan of Arc yearbook, FLYMOW lawn mower, and a CD from WCSX (94.7) last year called "Parodies for Charity."

Gail wants the perfume Mon Classeque de Morabita from Paris.

Lillian is looking for Grandoe leather driving gloves (ladies). Patty is looking for the first Harley Davidson Barbie doll and clips for the skinny Clairol electric rollers.

Janet is looking for a 7-inch front wheel for a wheelchair. Adrienne wants a Dept. 56 Oil Lamp "Plum Pudding."

Compiled by Sandi Jarackas

REDEFINING RETIREMENT LIVING

Redefining Retirement Living

Your Choice for today...

Luxurious apartments for active independent seniors.

... and for tomorrow!

Gracious congregate & assisted living for older adults who need assistance with personal care.

Ask About Our Move-In Special!

(734) 844-3060 • Canton, Michigan

SINGH - A tradition of excellence
Waltonwood Services L.L.C.

Cancer is a Journey.

Feeling a bit lost? Call us. We can answer your questions, talk with you about your options, listen to your concerns or help you choose a path. Don't make the journey alone.

Cancer AnswerLine: 1-800-865-1125

Don't Go It Alone.

Comprehensive Cancer Center
University of Michigan Health System

ADDED ATTRACTIONS

talk around 6:45 p.m. His book provides an insider's view of the world of politics and diplomacy during his tenure as ambassador to Canada. 6-8 p.m. 34300 Woodward, Birmingham.

SUNDAY, NOVEMBER 22

ANALYZE THE YA-YAS
Inspired by the book's lasting female friendships, women around the country have formed clubs based on Rebecca Wells' best-seller *Divine Secrets of the Ya-Ya Sisterhood*. Borders presents Valerie G. Giberman, M.S.W. for a psychoanalytic discussion of the novel. 2 p.m. 34300 Woodward, Birmingham.

MONDAY, NOVEMBER 23

EMBASSY INSIDER
Borders in downtown Birmingham hosts James Blanchard at a reception to introduce his new book, *Behind the Embassy Door: Canada, Clinton and Quebec*. Governor Blanchard will give a half-hour

FRIDAY, NOVEMBER 27

PEN AND PICTURES
Photographer Monte Nagler signs his new 1999 black-and-white landscape calendar at The Colorado Pen Company at Twelve Oaks mall in Novi. Colorado Pen will offer a 10 percent discount on any Cross pen. 1-4 p.m.

SATURDAY, NOVEMBER 28

NOSH WITH ST. NICK
Neiman Marcus presents Breakfast With Santa. 9

a.m. 14. Reservations required. Breakfasts continue on Saturdays and Sundays through Dec. 20. Sunday breakfasts at 10 a.m. Call the NM Café, (248) 643-3300 ext. 2470.

SUNDAY, NOVEMBER 29

A DOLL OF A SHOW
Village Hidden Treasures in Farmington presents a Gotz doll fashion show featuring seven 1998 Gotz Play Dolls and seven local young models who will dress in identical outfits to their doll-hoasts. Buffet luncheon, free gifts, door prizes. 115 1-4 p.m. 33335 Grand River, Farmington.

THE ONE ON
Learn gift wrap ideas and how to make incredible holiday accents with French-styled Mokuba Specialty Ribbons. \$10. 1-3 p.m. Haberman Fabrics, 117 W. Fourth St., Royal Oak; (248) 541-0010.

TRAVEL

DSO discovers good eating Japanese style

(The Detroit Symphony Orchestra is on tour in Japan through Tuesday, Nov. 24. In this article Ervin Monroe gives his impressions of Japan.)

BY ERVIN MONROE
PRINCIPAL FLUTE,
DETROIT SYMPHONY ORCHESTRA

The Arrival: Fourteen hours and four movies later—the musicians of the Detroit Symphony Orchestra disembarked Flight No. 71, a non-stop from Detroit to Nagoya, Japan. We are weary but ready to begin our Northwest Airlines Friendship Tour to Japan, with concerts in Toyota City and Otsu City.

We landed in Nagoya on schedule at approximately 5:30 pm. It was dark and the air was warm and humid. The bus ride to Toyota was very interesting. The local businesses were well lit with bright lights and brilliant colors and English words sporadically appeared as part of company names or advertising jargon.

Words like "Family Mart," "Super Dry," and "Tune-Up" appeared out of nowhere.

Even delivery trucks had the word "Express" written underneath highlighted Japanese characters.

The Orchestra is staying in two different hotels, and ours is on the outskirts of town. We were anxious to eat upon arrival, and there were several restaurants in the neighborhood. We set out with several other musicians to dine in Japanese style. We found an interesting spot.

Upon entry we discovered several of our group already dining. Caroline Coade of Birmingham, violinist, and Jeffery Zook of Royal Oak, piccolist, were sitting in the traditional section enjoying bowls of noodles. We decided to also sit in that area of the restaurant but quickly realized the difficulties involved for the tall members of our party.

Donald Baker, our principal oboist, is 6 feet, 3 inches tall and had a challenge getting his feet under the very low table. He finally locked into a strange position, his knees nearly at his ears, looking like an Olympic luge racer.

I sat between my wife and Sharon Sparrow, flutist, who finally found a comfortable position by stretching out their legs to the side. Cleopatra-Style. With my legs crossed, I felt like a Buddha surrounded by two Princesses of the Nile.

We successfully ordered by pointing to items on the menu, and were quickly enjoying the local fare. The only mistake the waiter made was to bring one more extra large sake than requested.

This was no problem, really. Susan, Sharon and I ordered shabu-shabu, a Japanese fondue.

Day 1: Free Day. The Orchestra has two tour choices. Our buses headed for a Cultural Cen-



Eager to learn: Japanese students get a music lesson from Ervin Monroe, principal flutist of the Detroit Symphony Orchestra.

ter, which had an unusual collection of ancient tea pots discovered in different parts of Japan.

Tea time

The exhibition also featured many modern day art works and a ceremonial Tea Room where we were served by women dressed in traditional Japanese kimonos.

This green tea was frothy and thick. Mine tasted and smelled very much like the grass I mow in my front lawn. In another building at the exhibit we were offered the more traditional green tea, along with a snack which consisted of warm rice mixed with soy paste served on a popsicle stick.

It was rather tasty, and we later learned that this rice on a stick is a common snack here.

We traveled from the Art Center to Koraneki. The winding roads passed ever so close to the homes along the way, and at times I could look out our bus window and see the ceramic tile roofs an arm's length away.

There were many vending machines along the road, and American words were again prevalent, though not always appropriate. One popular drink in vending machines is called "Sweat" — hardly appetizing, even when thirsty.

The resort area we visited reminded me of Ogunquit, Maine, or Tarpon Springs, Florida. It was a quaint village

of shops and interesting scenery, with amazing traffic jams on the outskirts. We were surrounded by mountainous terrain adorned with the color of Japanese maples.

One could stroll among the many street shops, or take a tall pedestrian bridge over a rocky creek to a wooded walkway that led to a nature hike. There were many people in the shopping area, but we were the only non-Japanese in the crowd.

At the temple

There was an interesting Shin-temple nearby, and we watched as many Japanese visitors approached the altar to toss coins into an open box and pull one of three long cords hanging in the entranceway. A bell would clang.

Lenore Sjoberg of Holly, violinist, explained that she had read that these bells were rung to get the attention of the gods to answer prayers.

Lenore's husband, Geoffrey Applegate, principal second violinist, and I decided to find a men's room but there were no American signs to be found. We agreed to go back to the obvious restrooms at the bus parking lot.

As is typical even in America, there was a long line in front of the ladies' room, and there was no waiting at the men's room directly adjacent. Geoff and I had no sooner begun taking care of our business when a young

lady emerged from a stall behind us. "Are we in the wrong place?" I asked Geoff. "We're standing, aren't we?" he replied.

Maybe oops

"I think I remember reading that they do this kind of thing over here," he added. Even as he finished his sentence, two other ladies came into the room and entered the stalls, politely holding their hands as though shielding their eyes from us as they passed.

Susan and Lenore waited in line for the women's room which they also found quite different than the public restrooms in America. Upon entering a very narrow cubby, women delicately straddle a long thin ceramic bowl mounted flush to the floor.

There's no room for error, and women here apparently become very accomplished at the delicate and precise maneuver.

Back to the hotel after our sightseeing journey, we flipped on the television in the room. Susan became intrigued by the Sumo wrestlers, who were apparently in some kind of tournament. This was one of several programs that were broadcast simultaneously in both Japanese and English, a new and provocative demand on the mental focus of weary travelers, which proved too draining for us. So we decided to take a stroll instead and look for a small restaurant away from the main business thor-

oughfare.

We found a little cluster of stores that included a carry-out place that had the word "Snack" written above it and we could smell food and hear sounds from an adjoining building that appeared to be a very small restaurant.

We peered through the window and saw a counter with stools filled with people eating. We finally took courage and walked inside where we instantly became the center of attention.

The lady behind the counter motioned us toward a tiny back room where we could see some tables, but two men sitting at the counter offered us their seats. There was much chatter, and we knew instantly that our presence was an unusual event. This was obviously a community gathering place, and the work area behind the counter was like a home kitchen.

I ordered a beer, "bieru" here. I held up my fingers for two, and we were served two small glasses and one giant bottle. No sooner had I poured the beer than the gentleman sitting on Susan's right and the lady behind the counter offered a toast of "Cheers," so we returned the salute.

What menu?

Ordering food, however, was not as easy. We asked for a "menu," a word everyone understood, and the whole place broke out in laughter. One of the ladies behind the counter pointed to this small piece of paper pinned to the wall, covered in Japanese characters.

This was going to be a challenge. Susan was carrying on a Robinson Caruso-and-Friday conversation with the gentleman on her right, and neither seemed to be making great progress in communication but were having a good time trying.

We noticed some giant pieces of tofu being warmed in broth on the counter in front of us. We pointed to it, and the lady brought two bowls. It was good. We tried naming different dishes, but no one seemed to understand.

Eventually the word "sashimi" arose, and I nodded approval. One of the workers in the busy little restaurant produced a package of raw fish still wrapped from the local mart.

She pointed to both sides of the container, one being tuna and the other mackerel. I nodded approval to both sides. She appeared surprised that I would order so much, and I realized that this was not a typical work-

ing man's fare.

After it was served, I became very aware of my chopstick technique because we were being scrutinized by everyone present. I knew we were doing dismally when Susan's new friend complimented our efforts with "Chopsticks-good."

Shortly thereafter I spashed a generous amount of soy sauce all across my white shirt and turned quickly to see if I was caught in the act by the locals both standing and seated. Miraculously, it must have happened at the only moment when they were all looking away!

These are very polite people. Three men-in-suits arrived, young businessmen, and sat at the other end of the counter by the grill. With each newcomer, we could hear the word "menu" included in their conversation followed by a round of hearty laughter.

One of the ladies behind the counter began preparing what looked to us like waffles. We watched her with interest, and soon were served two large portions of more tofu, compliments of the men by the grill.

One carefully said to us, "Delicious," and we nodded approval. Shortly thereafter, Susan and I requested a check.

We realized they were purposefully delaying when we were suddenly served a dainty saucer with some small shavings in a fine brown teriyaki sauce.

Susan's new friend pointed to his ankle tendons. I think the dish contained pig knuckles. I realized that I was being tested by the natives, who had not been sufficiently impressed that I could eat raw fish.

His finest hour

Susan looked on in horror while I began what would most likely be my most challenging performance of our Japan Friendship Tour.

The delicacy was very chewy, and I finished the dish very quickly. The lady brought the check, and announced the total in Japanese.

I looked puzzled, and she repeated the sum, as though I could understand. She laughed when I gestured for her to write it out. As we stood to go, a gentleman who might have been the owner came to us with a baby boy in his arms. He said something to the young lad, who then put his hands to his lips and blew kisses to us. We returned the gesture and everyone smiled and waved goodbye. It was special evening.

Tomorrow we begin our concerts.

The Little Inn
ONE KEEPING SINCE 1831

FOR A HOLLY, JOLLY CHRISTMAS
OR
RING OUT THE OLD, RING IN THE NEW
Come to a AAA Four Diamond
Ontario Country Inn

Two Day Packages for Two
from \$868 CDN
—all inclusive—

BAYFIELD
1-800-565-1832
www.littleinn.com

CRUISE SAVINGS
\$10-\$30/20

Off Brochure Rates

Carnival	Celebrity
Royal Caribbean	Costa
Princess	Holland America
Norwegian	Windstar
Disney Cruises	Pinnacle

Volare Travel & Cruise Centre
4250 Hayes, Suite 400
Clinton Township, MI 48038

(810) 263-1500

After a day of holiday shopping,
rest up for another.

Introducing the most fun and stress-free way to take care of all your holiday shopping!

With our Holiday Shopping Package, we'll drive you to the new Great Lakes Crossing just 10 minutes away for a day of great shopping, then pick you up when you're through! Afterwards, kick back in the spacious comfort of your own two-room suite. Evening beverage reception, full prepared-to-order breakfast, fitness room and pool privileges, and a special Great Lakes Crossing amenity are all included. For reservations, call your professional travel agent, 1-800-HILTONS, or the Hilton Suites Auburn Hills at 248-334-2222. Ask for rate code P5.

\$89
per suite
per night

It happens at the Hilton.

(www.hilton.com) Beverage included in suite price, subject to state and local laws. Offer valid Friday-Sunday 11/15/98-1/30/99. Limited availability, advance reservations required. Rate exclusive of tax or gratuity and does not apply to groups and is subject to change without notice. Other restrictions may apply. The Hilton name and logo are trademarks owned by Hilton. ©1998 Hilton Hotels.

It takes more than a few million watts to brighten someone's face.

WILD LIGHTS
So much to do, you'll go wild.

Animal sculptures, ice carvings, storytelling, craft activities, costumed characters, live entertainment, visits with Santa, and oh yeah, over 100,000 lights.

ONLY AT THE DETROIT ZOO

NOV. 20 - JAN. 3
BEGINNING NIGHTLY
AT 5:30
CALL (248) 541-5835

DETROIT EDISON FOUNDATION

Observer & Eccentric!

OBSERVER
SPORTS
SCENE

College stars

Sienna Heights University's men's basketball team got off to a quick start, winning their first three games en route to capturing its own Maple City Classic. The Saints defeated St. Mary's College 75-62 in the first round Nov. 13, then battled back for a 95-86 triumph over St. Francis (Ind.) the next day in the championship game.

Sienna Heights opened its season Nov. 9 with an 89-61 victory at the University of Michigan-Dearborn.

Dan McKian, a senior forward for the Saints from Plymouth Salem, scored 10 points in the tournament title game against St. Francis. In Sienna Heights' win over UM-D, McKian led the Saints with 17 points.

Wright State University sophomore forward Kevin Melson (Schoolcraft College) had 12 points in his Raiders' debut Saturday in an 81-60 loss at Old Dominion. He also had 11 in an 82-81 homecourt loss Tuesday to Central Michigan.

2nd at regional

Taylor Langham, from Canton, finished second in the 8-9 year-old girls division at the regional Punt, Pass and Kick competition, held last Sunday at halftime of the Detroit Lions-Chicago Bears game at the Pontiac Silverdome.

Langham's distance total was 155 feet.

Used sports stuff

The annual used sports equipment sale, sponsored by the Canton Parks and Recreation Services, will be Saturday, Dec. 5 at Pleasant Run Golf Club's clubhouse, located at 46500 Summit Parkway in Canton.

The public is invited to both sell and buy. Those wishing to sell may drop off their items between 6-9 p.m. Dec. 3 at the Pleasant Run clubhouse. Sellers set their own prices; volunteers will handle all sales, with those dropping off items to be sold collecting the profits (minus 15 percent for the Parks and Rec department).

For further information, call the Parks and Recreation department at (734) 397-5110.

Basketball leagues

The city of Plymouth's Parks and Recreation Department will host both men's and women's basketball leagues this winter. Cost is \$525 per team, plus \$20 per non-city of Plymouth resident. Each league plays a 12-game schedule, with men playing Wednesday or Thursday nights and women playing Monday nights, each play one night a week.

The men's league consists of 12 teams and the women's league has six teams. Play begins Monday, Nov. 30.

All those interested may register at the city of Plymouth Recreation Department office. For more information, call (734) 455-6620.

Soccer ref training

New soccer referee training will be conducted in the AutoNation USA community room, located at 39600 Ford in Canton, from 9 a.m. - 1 p.m. on four consecutive Saturdays from Jan. 30 through Feb. 20, 1999. Those interested must attend all four sessions.

To register, send your name, social security number and a check for \$43 made payable to the Michigan Referee Committee to 9115 Muirland Dr., Plymouth, MI, 48170. Class size is limited. For more information, call (734) 454-7335.

Women's basketball

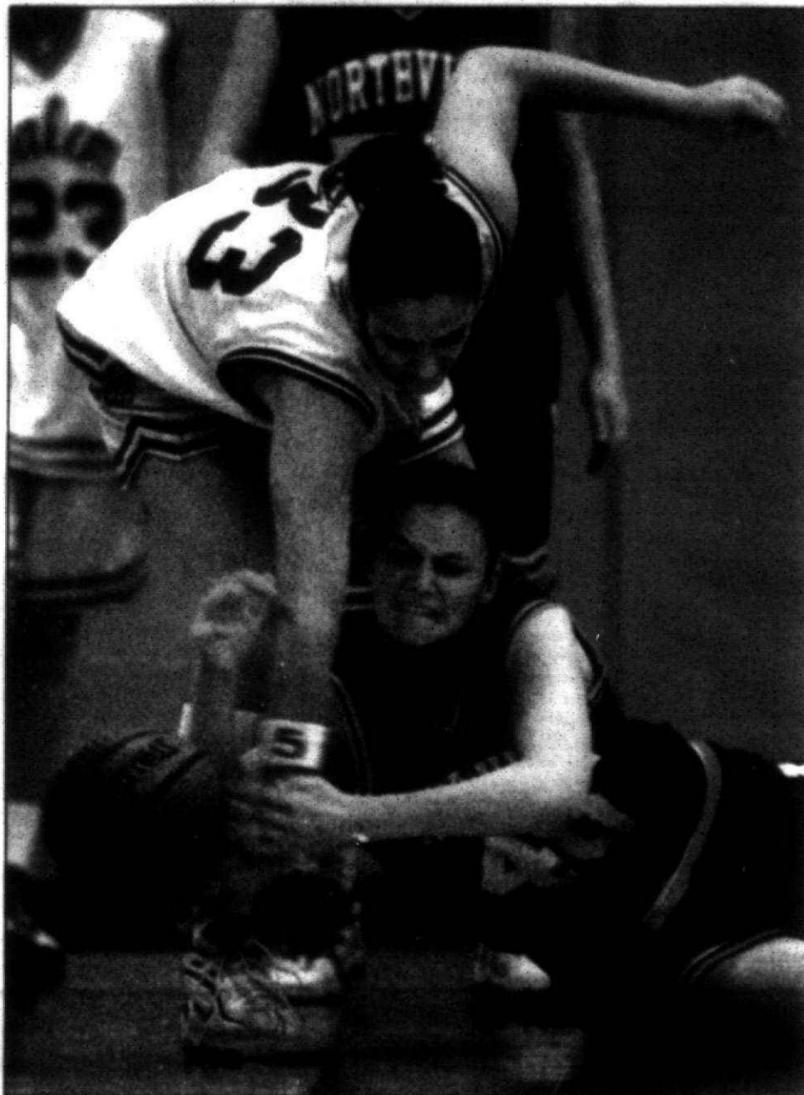
A women's basketball league, which will play Tuesdays from Jan. 5-March 30, is forming in Northville. Sponsored by the Northville Parks and Recreation Department, the league will accept registrations through Nov. 30.

Cost is \$390 per team, plus referees' fees and a \$15 per non-resident charge. For further information, call the Northville Parks and Recreation Department at (248) 349-0203.

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 (734) 593-7279.

A district delight!

Salem holds off Northville to collect district title



Scrambling: Salem's Christine Phillips (white jersey) knocks the ball away from a diving Meredith Hasse, something that occurred throughout the Rocks' win over Northville Friday.

BY C.J. RISAK
SPORTS EDITOR
cjrisk@oe.homecomm.net

There would be no comeback this time.

Both Plymouth Salem and Northville weathered tight, down-to-the-wire battles in their Class A district semifinals at Plymouth Canton to advance to play each other in Friday's final. For Northville, it had taken a fantastic rally from an 11-point, fourth-quarter deficit to edge Canton in the semis; for Salem, a final quarter devoid of points — a six-point burst in the last 29 seconds saved the Rocks — nearly gave the win to Novi.

Could such a thing happen again? When the Mustangs' Emily Carrott knocked down a three-pointer with 2:45 left in the game (she made three triples in the fourth quarter against Canton), and Janel Hasse followed with a free throw 27 seconds later, Salem's lead was just three.

But that was it for Northville. The Rocks kept their composure and drained their free throws down the stretch, converting 9-of-12 in the final 1:37, to win going away, 40-28.

The win gives Salem its first district crown since 1995 and boosts the Rocks' record to 18-4. They advance to the Novi regional, where they will play West Bloomfield (also 18-4) at approximately 7:30 p.m. Monday. The winner of that game advances to the regional championship game at 7 p.m. Wednesday at Novi.

West Bloomfield captured the Bloomfield Hills Lahser district title by beating North Farmington 58-42 Friday.

"It feels awesome," said Salem senior forward Andrea Pruett. "I just told myself that, No. 1, I wouldn't lose to Canton again (she didn't, the Rocks beat the Chiefs twice) — I hate that feeling — and that I would take this team as far as I could. I don't care how well I do. I just love this team."

Pruett, who had struggled offensively in the last two weeks, didn't in this game. She boosted the Rocks with a game-high 17 points, including six in the third quarter when Salem pulled out to a 22-14 lead.

But this was not an offensive gem of a game, for either team. The Rocks committed 23 turnovers; Northville had 21. The Mustangs also went scoreless in the first period, going 0-for-9 from the floor, but the Rocks didn't do a heckuva lot better, making 5-of-15 first-half shots to make their halftime lead just 12-9.

In the third quarter Northville really struggled against Salem's quick-handed defense. On four consecutive possessions the Mustangs didn't even get a shot, committing turnovers each time down the floor as the Rocks built their lead to 22-11. It took a desperation three pointer at the buzzer by Kelly Anderson — her only points of the game — to revive Northville, making it an eight-point deficit after three.

Mary Tanski, a 6-foot sophomore, provided a spark for the Mustangs in the fourth quarter, coming off the bench to score their first six points of the period. But free throws, ultimately, proved pivotal. For the game Salem made 17-of-21 (81 percent); Northville was 2-of-9 (22 percent).

"They are a real good team," said Mustangs' coach Pete Wright of Salem. "They did a nice job on us defensively. They had a hand in there all the time, and we had a hard time getting a good look offensively."

The 9-0 deficit to start the game didn't help matters, either. "We were too far behind," Wright said. "We made a run (in the fourth quarter), but it was too big a hill to climb."

Indeed, after that scoreless opening — the first Northville points came on a Carrott basket 14 seconds into the second quarter.

Please see SALEM HOOP, D4

OHL-leading Whalers rip Spitfires



The Windsor Spitfires scored the first goal Thursday, but the rest of the game belonged to the Plymouth Whalers, who ran their Ontario Hockey League record to 18-2-2 with a 7-2 trouncing of the Spitfires in Windsor.

Windsor slipped to 7-14-2. Temek Valtonen netted two goals and added two assists for the Whalers. Harold Druken, the OHL's

scoring leader, added a goal and two assists, with David Legwand getting a goal and an assist, and Damian Surma, Shaun Fisher and James Ramsey all adding goals. Adam Colagiaco added three assists, with Nikos Tselios and Eric Gooldy collecting two assists apiece.

Robert Holsinger earned the win in goal, running his record to 10-1-1. He gave up two goals and made 17 saves in 31 minutes. Rob Zepp played the final 29 minutes without giving up a goal; he had six saves.

Windsor's Patrick Finnegan scored on the power play with 4:08 gone in the opening period. The Whalers answered with first-period goals by Valtonen (power play) and Surma.

Windsor tied it at 2-2 with another power-play goal, this one by Jason Polera 6:36 into the second period. Plymouth regained the lead for good a minute later, Legwand scoring with assists from Druken and Gooldy.

Mike Leighton was in goal for Windsor.

Please see WHALERS, D7

CLASS D DISTRICT BASKETBALL

PCA topples Agape

It was a game between intra-city rivals, pairing Plymouth Christian Academy against Canton Agape Christian in a Class D girls basketball district final, and it lived up to expectations.

Defense was the decisive factor, as the final score — 28-27 — indicated. PCA's Lisa LaRew made a steal with 45 seconds left and went the length of the court for what proved to be the game-winning basket Friday at Detroit Urban Lutheran.

"We squeaked it out," said PCA coach Rod Windle said. "Both teams controlled the ball really well, both teams got touches on the ball and knocked it out of bounds, and both teams played good defense. Agape really contained our post game very well."

Agape, which ended its season at 21-2, lost its opener and its final game to PCA. The Eagles, now 17-5, advance to play Morrice at 6 p.m. Monday in the Class D regional hosted by Adrian Madison.

The district championship is PCA's first-ever in basketball. "This is the best team we've ever had," said Windle. Agape led this tight game 18-16 at the half and 20-19 after three quarters

and into Friday's Class D district final at Detroit Urban Lutheran.

Huron Valley, which bowed out at 4-16, led 11-9 after one quarter. But a 14-4 Agape surge, sparked by Ther's 10 points, gave the Wolverines the lead for good.

They also had six steals and five rebounds. Huron Valley got 19 points from Jessie Cherundolo. Rachel Zahn scored eight.

PCA 42, St. Agatha 33. Jenny Sutherland's 19 points and eight rebounds were the key to Plymouth Christian Academy's victory over Redford St. Agatha in a Class D district semifinal Wednesday at Detroit Urban Lutheran.

The Eagles slowly pulled away from the Agape, increasing a five-point halftime lead to a nine-point victory, but it wasn't easy. The game was tied in the fourth quarter at 33 all when PCA took control, scoring the last nine points in the final three minutes.

Laura Clark added 11 points and six assists for PCA, and Carrie McCoy scored seven. Sonia Loulia's 12 points

and into Friday's Class D district final at Detroit Urban Lutheran.

Huron Valley, which bowed out at 4-16, led 11-9 after one quarter. But a 14-4 Agape surge, sparked by Ther's 10 points, gave the Wolverines the lead for good.

They also had six steals and five rebounds. Huron Valley got 19 points from Jessie Cherundolo. Rachel Zahn scored eight.

PCA 42, St. Agatha 33. Jenny Sutherland's 19 points and eight rebounds were the key to Plymouth Christian Academy's victory over Redford St. Agatha in a Class D district semifinal Wednesday at Detroit Urban Lutheran.

The Eagles slowly pulled away from the Agape, increasing a five-point halftime lead to a nine-point victory, but it wasn't easy. The game was tied in the fourth quarter at 33 all when PCA took control, scoring the last nine points in the final three minutes.

Please see HOOP, D7

Running with the best



Freshman standout: Salem's Kelly Solano (above) was named to the all-Observer cross country team, together with Canton's Sarah Rucinski. Story on D3.

GIRLS BASKETBALL STATE TOURNAMENT

Spartans blitzed by Blazers

BY BRAD EDMONS
SPORTS WRITER
bemonds@ec.home.com.net

Livonia Stevenson's basketball team entered Friday night's Class A district championship game feeling a little woody.

And the Spartans, who had only eight players available for practice Thursday because of various injuries and illnesses, left Livonia Ladywood's gym feeling worse as the host Blazers administered a 62-30 beating.

Ladywood (13-10) moves into the regional semifinals 7:30 p.m. Monday at Dearborn High School to face Detroit King, the Public School League and Operation-Friendship champion. King ousted Ladywood in last year's regional final, 66-28.

Stevenson, which bowed out at 12-10 overall, was simply no match for the Blazers, who caused 17 turnovers in the first half en route to a 35-18 halftime lead.

Ladywood shredded Stevenson's 1-2-2 and 1-3-1 zone defenses.

And to make matters worse, Stevenson sophomore point-guard Lindsay Gusick suffered a concussion during the second quarter and didn't return.

DISTRICT HOOP

That opened the door for Ladywood senior guard Erin Hayden, who finished the night with a career-high 22 points on eight of 17 shooting from the floor.

Hayden, who shot four of 18 in Ladywood's 53-28 district semifinal win over Southfield, hit a pair of threes in the opening half, while junior guard Kristen Barnes came off the bench to nail three triples.

"That's not the way we shot the ball against the zone the other night," said Ladywood coach Andrea Gorski, who collected her third district title trophy in three years. "We struggled that whole game. We knew Stevenson liked to play man-to-man, but after they way we shot it against Southfield, I wasn't surprised they went zone."

Crisp ball movement offensively and full-court pressure defensively was the key.

"We tried to move the ball quicker," Gorski said. "And when you hit some early ones, the more you want to shoot it and the more you feel you can shoot it."

"And our press has really won a lot of basketball games. We switched our presses up to keep the pressure on them. And the last couple of games we've been really aggressive and that's helped us get an early lead."

Barnes came off the bench to score 10, while starters Elena Sventickas and Michelle Harakas also had 10 apiece.

The Blazers shot 24 of 52 from the floor (46.1 percent), while Stevenson was 11 of 37 (29.7 percent).

"We watched the way they (Ladywood) shot the ball the other night and the whole idea was that we were more concerned about their inside play and the driving of Hayden," Stevenson coach Wayne Henry said. "But we didn't get out there on the perimeter fast enough against their shooters. But when the team shoots that well, there's nothing you can do."

Ladywood also took good care of the basketball, committing just 11 turnovers compared to Stevenson's 28.

Senior forward Stephanie Dulz scored a team-high eight for the Spartans, while Katie LeBlanc and Cassie Ehlerdt each added seven.

Tough to stop: Ladywood's Erin Hayden (with ball) scored 22 points, despite the efforts of Stevenson's Cheryl Fox (21).

Ladywood rips S'field; Stevenson tops Redford

BY BRAD EDMONS
SPORTS WRITER
bemonds@ec.home.com.net

Host Livonia Ladywood and Livonia Stevenson each took care of business in Wednesday's semifinals of the Class A district girls basketball tournament.

Ladywood (12-10) overcame a sluggish first-half to rout Southfield, 53-28, while Stevenson (12-9) jumped out to a 27-7 halftime advantage en route to a 41-15 victory over Detroit Redford.

The championship game is set for 7 p.m. Friday at Ladywood.

"We came out kind of passive in the first half tonight and we've got to get more aggressive offensively besides being aggressive defensively," Ladywood coach Andrea Gorski said. "We're going to have to control the boards

DISTRICT SEMIS

because they (Stevenson) have good offensive rebounders."

Stevenson coach Wayne Henry said his team has a number of concerns facing Ladywood.

"They have a good driver in (Erin) Hayden, a good post player in Michelle Harakas and a good three-point shooter (Melissa Harakas)," he said. "And they have two other good players out there at the same time. And a lot depends on how we play."

Southfield, coached by Ben Kelso, who led Detroit Cooley to three straight Class A boys titles (1987-89) entered the Ladywood matchup with a 16-4 record. The Blue Jays are members of the Oak-

land Activities Association (Division IV).

Southfield, using Kelso's patient offense and a zone defense, trailed by seven at intermission, 14-7.

But the Blue Jays failed to dictate the flow of the game in the second half, finishing the night with 37 turnovers.

"Ladywood, by far, was the better team," said Kelso, who is also new athletic director and varsity boys basketball coach. "We tried to shorten the game, but we couldn't run our game plan once we started making turnovers. And a lot of those were unforced turnovers."

Ladywood cranked things up with an 18-7 third-quarter run followed by a 21-14 spurt in the final quarter. The Blazers hit 17 of 33 shots in the second half.

"We talked at the half about hitting

the high post player because it was open and being more aggressive in that area," Gorski said. "Once we got it there and started hitting some shots, that opened up the bottom of their zone."

Sophomore forward Michelle Harakas led the Blazers with 10 points. Sister Melissa Harakas and senior guard Erin Hayden each had eight. Jennifer Kelso paced Southfield with six.

Detroit Redford (5-13) was also plagued by turnovers — 35 to be exact. The Huskies couldn't find the basket either, making just six of 33 from the floor (18 percent). They went scoreless in the final quarter.

"I don't know how many of those 35 were caused by good defense or not," Stevenson coach Wayne Henry said.

Stephanie Dulz led Stevenson with 10 points, while Cassie Ehlerdt and Lind-

say Gusick each added seven.

"Their zone made us play a little deliberate and not let us get into a fast-paced game," Henry said. "But at times in the first half we were patient with the ball going inside. It just depended what angle we entered the ball because their defense had it packed in inside."

Ehlerdt, who scored Stevenson's first seven points, left the game late in the first quarter with a bad back and never returned.

Meanwhile, reserved forward Katie King suffered a sprained ankle late in the final half.

"Cassie had a real nice start," Henry said. "But her back bothered her and she had to come out. It's flared up from time to time, the last time in spring track. And King is probably questionable for Friday with her ankle."



Sarah Rucinski, Plymouth Canton; Kelly Solano, Plymouth Salem; Alison Fillion, Livonia Churchill; Sarah Polletta, Farmington Hills Mercy; Tess Kuehne, Lutheran Westland; Andrea Parker, Livonia Stevenson; Kim McNelliance, Livonia Stevenson; Christy Tzilos, Livonia Stevenson.

A Spartan show

Canton's Rucinski, Salem's Solano on 1st team

BY NEAL ZIPSER
STAFF WRITER

Each fall sports season, there are several givens in Observer-land.

Farmington Hills Harrison, Westland John Glenn and Redford Catholic Central are usually on the way to the state playoffs in football.

The two Plymouth teams are usually battling for the right to be the best girls basketball teams in the Western Lakes Activities Association.

Several of the area boys soccer teams are preparing to make a run for the state soccer title.

And Livonia Stevenson is boasting the best girls cross country team in the area.

The Spartans did it again this year, winning their fifth straight WLA title en route to a ninth place finish at the Class A state championships.

It's no surprise that the Spartans can also boast of having the most representatives on this year's All-Observer girls cross country team as five Stevenson runners make up half of the first team.

The underclassmen should be proud of their performances as well as four juniors and two freshmen (Kelly Solano of Plymouth Salem and Tess Kuehne of Lutheran Westland) earned spots on the squad.

With these types of performances, next season's girls cross country season may be one to remember.

Here is a look at the girls that make up the 1998 All-Observer-land cross country team.

ALL-OBSERVER GIRLS CROSS COUNTRY		COACH OF THE YEAR	
Paul Holmberg, Liv. Stevenson			
FIRST TEAM			
Andrea Parker, Jr., Liv. Stevenson	Kim McNelliance, Sr., Liv. Stevenson	Livonia Stevenson: Jenna Felczak, Sarah Hecker, Stephanie Salas, Erin Kelly, Lisa Janowski, Rachel Jones, Becky Phelan, Shannon Will, Farmington Hills Mercy: Anjum Ahmad, Susan Agostini, Val Burdick, Livonia Churchill: Ashley Fillion, Lilianna Cipolotto, Michelle Dunaway, Susan Duran, Colleen Hayden, Anthea Ogg, Alise Scott, Christine Smith, Rochester High: Luthera Westland: Jessica Montgomery, Holly Foreman, North Farmington: Karen Sockil, Kori Rothman, Livonia Franklin: Jenny Furlong, Diana Potter, Jillian Webber, Farmington Hills Harrison: Kristin DeBorde, Becky Lodge, Julie Power, Westland: John Glenn: Sharon Ryan, Julie Williams; Livonia Ladywood: Sydney Korth, Sunni Fitzrowell; Plymouth Salem: Lark Hunsert, Allison Mills; Liv. Stevenson: Darcy Grant; Farmington Hills Harrison: Erin Broovich; Garden City: Mandy Sturgeon; Redford Union: Amanda Madson, Courtney O'Neill; Redford Union: Kristin Switkowski, Jenny Parano.	
HONORABLE MENTION			
Kristi Warren, Soph., Wayne	Mariela Montgomery, Fr., Stevenson	Stephanie Swiderski, Jr., Liv. Churchill	Erin Thomas, Sr., Farm. Hills Mercy
Shae Potocski, Jr., Liv. Salem	Brynn DeWitt, Jr., Liv. Salem	Heidi Frank, Jr., North Farmington	Wendy Sackus, Jr., Liv. Stevenson
Rachael Moraitis, Jr., Liv. Salem			

Sarah Rucinski, Jr., Plymouth Canton: Rucinski proved to be the leader of the team this season in six of seven dual meets.

After taking ninth at the WLA meet (21-12), she finished 18th at the regional (20-22). Rucinski then recorded her best time of the season (19:44) with a 107th place at the state meet.

"She exceeded all of our expectations this season," Canton coach George Przygodski said. "Our question

at the beginning of the year was if we would have a front runner and she answered that for us. We expect even more leadership from her next season and another trip to the state meet."

Kelly Solano, Fr., Plymouth Salem: The future of Salem cross country looks bright after this season's performances. Solano finished just behind Rucinski at the state finals with a 19:45, good for 108th place.

Solano's time at the state meet proved to be the third fastest in Salem history. Solano has three more years to break the mark, something that is very possible, according to Livonia coach Dave Gerlach.

"Kelly is an extremely versatile athlete who has tremendous foot speed."

Come Roll With Us!

COUPON: Clip this coupon for a FREE GAME OF BOWLING with this Ad. One of the Best Deals in the Area. Subject to some restrictions. Expires 12/31/98.

\$25.00 Off Your Holiday Party with this Ad.

Call today to schedule your company or office Holiday Party for 25 or more people with us and let us take \$25.00 off your bill!

Fun! Food! Games! Beverages!

Our Party Specialist will help you plan your event to make it the best one ever!!

CENTURY BOWL • Waterford • (248) 666-4700
PLUM HOLLOW LANES • Southfield • (248) 353-6540
TROY LANES • Troy • (248) 879-8700

FURNACES

SALES • SERVICE • INSTALLATION • REPAIR

Amesbury, Bryant, Trane, Carrier, YORK, Comfortmaker, Lennox, HEIL, Honeywell, Janitrol, Lennox, Cleaver, Sun.

Deal Direct - No Subcontractors
Thousands of Satisfied Customers - Referrals -

8 MONTHS SAME AS CASH AVAILABLE on many brands!

FULLY LICENSED AND INSURED

Family Heating, Cooling & Electrical Inc.

A Master Electrician Offering Full Electrical Service
Family Owned & Operated for 30 Years
Call For FREE Estimate...

WAYNE COUNTY
734-422-8080

holiday shop

BIRMINGHAM BLOOMFIELD ART CENTER HOLIDAY SHOP

Professionally Crafted Gifts of Art
To give, to use, or wear.

Ceramics, glass, jewelry, wood, fibers, ornaments and paintings.

Preview Party November 29, 2-5PM
Tickets Available \$25 • 248.644.0866
FREE ADMISSION

Monday November 30 thru Saturday December 12

Monday - Thursday 10AM to 8PM
Friday & Saturday 10AM to 5PM
Sunday Noon to 5PM

1998

Show your team spirit!

Win PRIZES!

Have Lunch with your Favorite Whaler!

HOW?

Create a Poster (18"x24") showing your team spirit and bring it with you to the Compuware Arena by Tues., Nov. 24. If your poster is chosen, you get to invite your favorite Whaler to eat lunch at your school cafeteria with you and all of your friends!

One Grand Prize will be awarded in each grade level: Grade K-2; 3-5; and 6-8. The grand prize winner will be awarded lunch with a Whaler, four tickets and a T-shirt. All Winners will be contacted by phone.

GOOD LUCK!

Employees of the Observer & Eccentric, The Plymouth

Name.....
School.....
Daytime Phone.....
Favorite Whaler.....

Deadline: Tues. Nov. 24. Deliver to Compuware Arena - 14900 Beck Rd. Plymouth Twp.

Sponsored by The Observer Newspapers

Sprint. Sprint PCS presents

34th ANNUAL GREAT LAKES INVITATIONAL

Saturday, December 26

4:00 PM 7:30 PM

Sunday, December 27

Third Place Game 1:30 PM
Championship Game 5:00 PM

Tickets are \$22.50, \$16, \$12 and \$8 and are on sale now at the Joe Louis Arena Box Office, all TicketMaster locations or charge by phone at **248.645.6666**

Great Group Rates Available. Call 313-965-3099!

FAMILY PACK

- 4 General Admission Tickets
- 4 Pizza Slices
- 4 Cokes

ONLY \$35
Call 313-396-7575

Enter to win Detroit Red Wings Tickets!

Check out our website www.observer-eccentric.com to find out how you can register to win on-line for standing room only tickets!

Observer & Eccentric

Crusaders can't quite catch Rochester

Close, but not quite. Madonna University's men's basketball team had a shot at the buzzer, but John-Mark Branch's three-point buzzer shot missed, leaving the Fighting Crusaders on the short end of a 71-68 decision against Rochester College Wednesday at Madonna.

The loss left Madonna with a 1-3 record. Rochester improved to 4-3.

The Crusaders led 38-33 at the intermission after converting 17-of-31 first-half shots (54.8 percent). Rochester made just 13-of-32 in the opening 20 minutes (40.6 percent), but improved that to 12-of-22 (54.5 percent) in the second while Madonna made just 12-of-35 second-half shots (34.3 percent). The Crusaders outrebounded Rochester, 40-31.

Rochester quickly overcame Madonna's halftime lead, outscoring the Crusaders 9-2 in the first four minutes of the second half. It was back-and-forth from then on, with Rochester eventually building a 66-60 lead on a Bob Kofahl layup with 1:53 remaining.

Trailing 69-65, Madonna's Mike Massey knocked down a three-pointer to trim Rochester's lead to one with eight seconds to go. The Crusaders fouled Cernod Smith with seven seconds left and Smith hit both free throws, making the margin three and setting up Branch's final-second try.

Massey led Madonna with 26 points, converting 11-of-18 free shots (including 4-of-6 three-pointers). Mike Maryanski added 14 points and nine rebounds and Nick Hurley totaled 10 points, four assists and four steals.

Kofahl's 18 points paced Rochester. Pete Males (Schoolcraft College and Garden City HS) added 12 points, four steals and three assists, with Scott Wisniewski and Chris Doak netting 11 points apiece and Smith getting 10. Wisniewski also had eight rebounds.

Schoolcraft 119, Fanshawe 61: The powerful Ocelots continue to roll with five players scoring in double figures in the opening game Friday of the Fanshawe (Ont.) College Tournament.

Lamar Bigby led Schoolcraft with 21 points while Chris Colley and Derek McKelvey each scored 15.

Dashawn Williams and Mike Peek each hit 10 to help the Ocelots improve to 3-0.

Schoolcraft held a 69-36 lead at the half and wound up making 24-of-44 free throws.

THE WEEK AHEAD

PREP FOOTBALL FINALS AT PONTIAC SILVERDOME
Friday, Nov. 27
Class A championship, 1 p.m.
Saturday, Nov. 28
Class AA championship, 1 p.m.

STATE REGIONAL GIRLS BASKETBALL PAIRINGS

at DEARBORN HIGH
Monday, Nov. 23: Dearborn Fordson vs. Detroit Western, 6 p.m.; Detroit Martin Luther King vs. Livonia Ladywood, 7:30 p.m.
Wednesday, Nov. 25: Championship final, 7 p.m. (Winner advances to state quarterfinal, Tuesday, Dec. 1, at Ferndale High School vs. Utica regional champion.)

at NOVI HIGH
Monday, Nov. 23: Detroit Northern vs. Birmingham Marian, 5:30 p.m.; Plymouth Salem vs. West Bloomfield, 7 p.m.
Wednesday, Nov. 25: Championship final, 7 p.m. (Winner advances to state quarterfinal, Tuesday, Dec. 1, at Birmingham Groves vs. Macomb-Dakota regional champion.)

CLASS C

at RIVERVIEW GABRIEL RICHARD
Monday, Nov. 23: Redford Bishop Borgess vs. Detroit Communication & Media Arts, 6 p.m.; Blissfield vs. Riverview Gabriel Richard, 7:30 p.m.
Wednesday, Nov. 25: Championship final, 7 p.m. (Winner advances to state quarterfinal, Tuesday, Dec. 1, at Troy Athens vs. Sandusky regional champion.)

CLASS D

at ADRIAN MADISON
Monday, Nov. 23: Plymouth Christian Academy vs. Morrice, 6 p.m.; Jackson Baptist vs. Adrian Lenawee Christian, 7:30 p.m.
Wednesday, Nov. 25: Championship final, 7 p.m. (Winner advances to state quarterfinal, Tuesday, Dec. 1, at Centreville vs. St. Joseph Lake Michigan Catholic regional champion.)

MEN'S COLLEGE BASKETBALL
Wednesday, Nov. 25
Siena Hts. JV at Oakland CC, 7:30 p.m.
Friday, Nov. 27
Oakland CC at St. Clair (Ont.), 8 p.m.
Saturday, Nov. 28
Wm. Tyndale at Schoolcraft, 7:30 p.m.

WOMEN'S COLLEGE BASKETBALL
Tuesday, Nov. 24
Lansing CC at Schoolcraft, 5:15 p.m.
Oakland CC vs. Kalamazoo Valley at Highland Lakes Campus, 7 p.m.
Wednesday, Nov. 25
Madonna at Webber (Fla.), 1 p.m.
Saturday, Nov. 28
Madonna at Rollins (Fla.), 4 p.m.

PREP HOCKEY
Tuesday, Nov. 24
Farmington vs. B.H. Andover at Farm. Hills Ice Arena, 8 p.m.
Wednesday, Nov. 25
Redford Union vs. Stevenson, Franklin vs. Dexter at Edgemoor Arena, 6 & 8 p.m.
Saturday, Nov. 28
Redford CC vs. Divine Child at Redford Ice Arena, 8 p.m.
ONTARIO HOCKEY LEAGUE
Sunday, Nov. 22
Ply. Whalers at Guelph, 2 p.m.
Friday, Nov. 27
Ply. Whalers vs. North Bay at Compuware Arena, 7:30 p.m.
Saturday, Nov. 28
Ply. Whalers vs. Peterborough at Compuware Arena, 7:30 p.m.

PRE-HOLLYDAY SALE!

SAVE 15-50% STOREWIDE FOR 10 DAYS ONLY!
BRING THIS AD AND WE'LL PAY THE SALES TAX!

POOL TABLES STARTING AT \$899

BAR STOOLS STARTING AT \$59

AIR HOCKEY STARTING AT \$499

DART BOARDS STARTING AT \$98

GAME TABLES STARTING AT \$699

POOL CUES STARTING AT \$34

FOOSBALL STARTING AT \$329

ALLSTATE DARTS & BILLIARDS
BARSTOOLS & GAME ROOM FURNITURE

Ann Arbor • 3410 Washtenaw Ave. 734-677-3278
Redford • 14349 Telegraph Rd. 313-531-1035

Salem hoop from page D1

ter — the Mustangs never had the lead. The closest they got was one (12-11), on a Janel Hasse basket with 5:43 left in the third quarter.

"Our kids really played nice defense," said Salem coach Fred Thomann. "And I thought our guard play was better than their guard play tonight."

What Thomann wanted his Rocks to do was interrupt Northville's inside game, fueled by junior 'Twin Towers' Janel and Meredith Hasse, by preventing the entry pass. They did, getting a hand into most of the interior passing lanes. Salem also rebounded well against the Hasses (both over 6-foot).

"We didn't want to give up any offensive rebounds, and I think we did a pretty good job of that," Thomann said.

The Hasses combined for just nine points, all of them scored by Janel, a total that led Northville. Carrott was next best with five. Tiffany Grubaug added 10 points for the Rocks and Lindsay Klemmer, who nailed 6-of-8 free throws in the final 1:37, scored eight.

"Our kids have been shooting really well at the free throw line all season," said Thomann. "Something they'll have to continue, if they want to extend their season past Thanksgiving."

Ladywood replaces Teeter's replacement

COACHING

BY BRAD EMONS
SPORTS WRITER
bemonso@oe.homecomm.net

When official volleyball practice starts Monday, Livonia Ladywood will be working on its third varsity volleyball coach during the off-season.

The heir apparent to Tom Teeters is JV coach Larry Wyatt, who entered the muddled revolving door after Terrie Lee Drake, hired in October, quit unexpectedly last week.

Teeters, who carved out a 532-97-14 record in 12 seasons, including 10 Catholic League titles and two state championships, parted ways with Ladywood administrators back in July after his demand to remove Wyatt and freshman coach Amber Wells went unheeded.

Teeters is now the varsity coach at Plymouth Salem.

Drake, an elementary school physical education teacher in the Chippewa Valley Schools with an impressive coaching

ball Club were made.

Coaches are allowed contact with only three players or less during the school year in any kind of practice setting.

Males said he has notified Catholic League Director Thomas Rashid of the violations.

Rashid told the Observer last week that he is drafting a letter to submit to the Michigan High School Athletic Association informing the MHSAA of the infractions.

What penalties or actions, if any, against the Ladywood program made by the MHSAA are pending.

"We found out indirectly about the three-player rule within our facility and we've turned ourselves into Tom (Rashid)," Males said. "Larry rents it out and we had three players on one side of the gym and three on another."

"From here on out Larry can't have any contact with any girls (during the off-season). No Ladywood players will be allowed to play in his club. It will be zero tolerance rule."

Males, however, supports his new coach.

"There's not doubt she (Drake) has an impressive resume and is a qualified lady," he said. "But we're going to do what's best for Ladywood. There's no hidden agenda. I think we'll be fine overall."

Wyatt takes over a program that finished 53-9-1 overall, reached the state quarterfinals and won its seventh straight Catholic League title.

Five of six starters graduated with the exception of 6-foot-1 middle blocker Jenny Young, a first-team All-Observer pick who recently signed with Central Michigan University. Ladywood's season opener is Dec. 12 at Midland.

"We're going to do the best we can for the program," Wyatt said. "I know the bar has been set high, but I'll try to continue to do what Tom's done, even though it's a hard act to follow. I just hope I can continue the success and tradition that's been going on as far and as long as I know at Ladywood."

Wyatt, who started the Motor City Volleyball Club four years ago, said he has players from "20 or so schools" in his off-season AAU program.

"As soon as I was told we were out of compliance, I made an effort to put it into compliance with the rules," Wyatt said. "I had interpreted what we were doing was OK. As soon as it wasn't, we fixed that."

Wyatt, 29, is a graduate of Redford Thurston High School where he played football.

He began playing recreational volleyball in high school and spent one year as freshman coach at Novi and the last three as JV coach at Ladywood (where he was brought on board by Teeters).

He has also coached in two other local AAU volleyball clubs.

Wyatt is employed by the Ford Motor Co.

CC's Mach closes on a coaching milestone: 200 wins

FOOTBALL

BY STEVE KOWALSKI
STAFF WRITER
skowalsk@oe.homecomm.net

Former Redford Catholic Central football standout Jeff Wiska remembers some of the first early-morning practices conducted by Tom Mach in August, 1976, Wiska's senior year.

The CC players were running sprints for their rookie coach. It was still dark but the Shamrocks would later come to realize that's not the only reason they weren't in a passing drill.

Mach was never too fond of the forward pass.

"He started yelling at the players but the sun wasn't up yet," remembers Wiska, now a distribution center manager for a lumber company in Wayne. "Half the time he was yelling at the wrong guy. 'Dammit, Wiska. Oh, that's (Joe) Maiorana. Sorry Joe.'"

"He called it the toughest hour in Michigan. I guess it was from 6 to 7 in the morning in August and I don't think others were running continuous sprints like we were. He had so much enthusiasm. If you didn't know he was the coach you'd think he was a senior. He still looks like he's 30."

It didn't take long for the Shamrocks to know Mach was serious about winning and 22 years later no one's surprised he owned a 199-42 career record entering Saturday's Class AA state playoff semifinal against Sterling Heights Stevenson.

A win against Stevenson would put Mach at 200 faster than any coach in state history. He has won five state championships, including four Class AA crowns in the 1990s.

Mach has a 21-2 playoff record this decade, with nearly half of the wins decided by less than a touchdown, two in overtime.

There are 24 coaches with 200 or more career wins. Dick Koski of Negaunee and John Herrington of Farmington Hills Harrison were the quickest to get there, winning their 200th games in their 24th year.

Mach has had 46 all-state players, starting with Maiorana, who went on to star at Central

Michigan.

The two coaches with at least 300 wins are still active. Saginaw Nouvel's Smokey Boyd has 302 career wins and Marysville's Walt Braun reached 300 this year.

Rick Coratti has been Mach's defensive coordinator every year.

"Like Batman and Robin, it's hard to imagine one without the other," said Wiska, a lineman who went on to star at Michigan State and play three years in the National Football League.

"Everything he teaches, you can take to the classroom, student council, anything you want to be. He is the high school version of what Vince Lombardi was to the Green Bay Packers. I can honestly say all of the coaches I've had, he's the best, even the pro ones."

CC was Mach's first head coaching job. He came there from Southgate Aquinas, where he was the defensive coordinator for a few years.

"I never thought I'd get the job," Mach said. "I thought it would be a great interlude."

Two of the constants of Mach coached teams have been a strong running game and tough defense.

There was a time Mach was content to run every play but with the advent of more creative defenses, he has obliged those wanting a more wide-open offense.

Wide open to Mach is 10 passes.

Whoever coined the phrase "three yards and a cloud of dust" must have been thinking of Mach. Maybe that's why he was so content with a practice field outside of school so ripped up year after year.

"I knew the run more than the pass and I went with what I felt comfortable with," said Mach, 51, who teaches physical education at CC. "Then I found out it's beneficial to winning, keeping the ball away from the other team, and letting your defense and kicking game help you win."

Mach and his wife, Lynn, have been married 21 years. The couple had two sons, Mike and Joe, now eighth graders at Hilbert Junior High.

Instead of a movie, sometimes Lynn would go to a game Mach was scouting when they were

dating.

"It was mainly so I could see him," Lynn said, laughing.

Lynn drives a newer model van, but Mach is content with keeping their 1977 truck and 1984 Cadillac running.

The truck is currently sitting idle in front of the house with brake problems.

"I only go in the van when we take the dog to the vet," Lynn said. "That's his good luck truck."

You can see the ground through the floor boards," laughs Gagnon.

Mach grew up in Berkeley and wanted to join the priesthood, attending Sacred Heart Seminary in Detroit for high school.

Sacred Heart didn't have varsity sports programs.

"The hardest thing I didn't do is not play football in high school," Mach remembers.

After nearly five years at Sacred Heart he decided to become a teacher and coach, leaving for Wayne State University, where he earned a starting position on the football team as a defensive back.

That he made the Tartars

despite not playing high school football amazed his coaches.

They nicknamed him Crack for all the tough hits he delivered on opponents.

"They said if I want to come out I could give it a try but they sure didn't think I'd be a baller after not playing four years," Mach said. "I had to watch the guys put on their pads the first time because I forgot where everything went."

Winning 300 games is certainly a possibility for Mach if he stays with it but he's not looking beyond Saturday's game.

He looks forward to coaching his sons at CC but doubts if he'll stay as long as the Shamrocks' wrestling coach Mike Rodriguez, who is now coaching his grandson — football and wrestling standout Broc Naysmith.

Rodriguez is the only coach at CC with more state championships than Mach: seven.

"I'm not predicting how long I'm going to do this," he said. "I just love coaching. I like the high school kid because it's a great age to help shape their priorities and morals."

YOUR NEEDS ARE CHANGING. FIRST OF AMERICA IS CHANGING, TOO.

First of America is now National City.
More resources to help you. More ATMs to serve you. More people to advise you. These are just a few of the benefits you'll gain when First of America becomes National City. You know where you're going in life. Now, through National City, you have a partner who can connect you with the right investment opportunities, financial services and advice. Take charge of your financial future. Follow your own lead.

National City
FOLLOW YOUR OWN LEAD

www.national-city.com • Member FDIC • ©1998, National City Corporation

INTERNET ADDRESS DIRECTORY
Find these sites on the World Wide Web - Brought to you by the services of O&E On-Line!
To get your business On-Line!, call 734-953-2038

ACCOUNTING
Kessler & Associates P.C. http://www.kesslercpa.com
Sosin, Sklar, Rottman, Luter & Kingston, P.C. http://www.sosin.com

ADVERTISING/PROMOTIONAL PRODUCTS
Monograms Plus http://www.monoplus.com

ADHD HELP
ADHD Attention Deficit http://www.adhdoutreach.com

AERIAL PHOTOGRAPHY
JRR Enterprises, Inc. http://www.jrrenterprises.com

ANNOUNCEMENTS
Legal Notice http://www.legalnotice.com

ANTIQUES & INTERIORS
Watch Hill Antiques & Interiors http://www.watchhillantiques.com

APPAREL
Hold Up Suspender Co. http://www.suspenders.com

ARCHITECTS
Tiseo Architects, Inc. http://www.tiseo.com

ART AND ANTIQUES
Haig Galleries http://www.rochester-hills.com/haig

ART GALLERIES
Marilyn's Gallery http://timelessimaging.com/marilyns-gallery
The First Gallery http://www.everthingallery.com

ART MUSEUMS
The Detroit Institute of Arts http://www.dia.org

ASPHALT/CONCRETE PAVING
Aax Paving Industries http://www.aaxpaving.com

ASPHALT PAVING CONTRACTOR
S&J Asphalt Paving http://www.sasphaltpaving.com

ASSOCIATIONS
ASM - Detroit http://www.asm-detroit.org
Asphalt Pavers Association of Southeastern Michigan http://www.apamichigan.com
Building Industry Association of Southeastern Michigan http://www.builders.org
Naval Airship Association http://www.navalairships.org
Oakland Youth Orchestra http://www.oymy.org
Suburban Newspapers Society of Automotive Engineers (SAE) of America http://www.sae-detroit.org
Suspenders Wearers of America http://www.suspenders.com/saw

ATTORNEYS
Thompson & Thompson P.C. http://www.thompsonlaw.com
Thompson, Chapin & Winters http://www.legal-law.com

AUDIO VISUAL SERVICES
AVS Audio http://www.avs-audio.com

AUTOMOTIVE
Huntington Ford http://www.huntingtonford.com
John Roger Buck Suzuki http://www.jrbuck.com
Ranchagers Performance Centers http://www.ranchagers.com

AUTOMOTIVE MANUFACTURERS
Mark's Mgmt. Services http://www.marksmgmt.com

AUTO RACING
Mian Dragway http://www.miangdragway.com

BAKING/COOKING
Tuffy Mx - Chelsea Milling Company http://www.jfbm.com

BICYCLES
Wahu Bicycle Company http://www.wahubike.com/wahubike

BOOKKEEPING PRODUCTS
D&J Bookkeeping Co. http://www.djbook.com

BOOKS
Apollote Business Advisors http://www.apollote.com

BUSINESS NEWS
Insider Business Journal http://www.insiderbiz.com

CERAMIC TILE
Stewart Specialty Tile http://www.stewarttile.com

CHAMBERS OF COMMERCE
Livonia Chamber of Commerce http://www.livonia.org
Birmingham/Bloomfield Chamber of Commerce http://www.bbbcc.com
Redford Chamber of Commerce http://www.redfordchamber.org
St. Vincent & Sarah Fisher Center http://www.stvincents.com

CLASSIFIED ADS
Advillage http://www.advillage.com
Observer & Eccentric Newspapers http://www.observer-eccentric.com

COMMERCIAL PRINTING
Coortech Graphics http://www.coortechgraphics.com

COMMUNITIES
City of Birmingham http://www.birmingham.us

COMMUNITY NEWS
Observer & Eccentric Newspapers http://www.observer-eccentric.com

COMMUNITY SERVICE
Beverly Hills Police http://www.beverlyhillspolice.com
Sanctuary http://www.sanctuary.com
Wayne Community Living Services http://www.wcls.org

COMPUTER GRAPHICS
Logix, Inc. http://www.logix-usa.com

COMPUTER
Hardware/Programming/Software Support

Applied Automation Technologies http://www.aa-tech.com
B&B Software http://www.bonnie.com/bbs
Mighty Systems, Inc. http://www.mightysystems.com

COMPUTER PRODUCT REVIEWS
CyberNews and Reviews http://www.cybernews.com

CONSTRUCTION
Frank Rewald Construction http://www.rewald.com

DEVELOPERS
Modern Development http://www.mdc.com

DUCT CLEANING
Mechanical Energy Systems http://www.mes.com

EDUCATION
Global Village Preschool http://www.globalvillage.com
Oakland Schools http://www.oakland.k12.mi.us
Reuther Middle School http://www.reuther.com
Rochester Community Schools Foundation http://www.rochester-hills.com/rscf
Reuther Career Center/Trade User Group http://www.reuther.com

ELECTRICAL SUPPLY
Gant Electric Supply http://www.gant.com

ELECTRONIC SERVICE AND REPAIR
ABS Electronic Service Inc. http://www.abs.com
Employee Leasing Company Services Group http://www.genesisgroup.com

EMPLOYMENT SERVICES
Employment/Recruitment Services http://www.ejobs.com
HR ONE - MI http://www.hrone.com

ENVIRONMENT
Residue Recovery and Recycling Authority of SW Oakland Co. http://www.swocounty.com

EYE CARE/LASER SURGERY
Finberg Laser Eye Center http://www.finberg.com

FINANCIAL
Fairlane Investment Advisors, Inc. http://www.fairlane.com

FROZEN DESSERTS
Savoy Sorbet http://www.savoy.com

HAIR SALONS
Heads 'n' Wigs http://www.heads-n-wigs.com

HEALTH CARE
Family Health Care Center http://www.familyhealthcare.com

HERBAL PRODUCTS
Nature's Better Way http://www.naturesbetterway.com

HOME ACCESSORIES
Laurie Home Accessories & Gifts http://www.lauriehome.com

HOSPITALS
Bostford Health Care Continuum http://www.bostfordhealth.com
St. Mary Hospital http://www.stmaryhospital.org

HYDRAULIC AND PNEUMATIC CYLINDERS
Hennrichs http://www.hennrichs.com

HYPOSPHIS
Full Potential Hypnosis Center http://www.fullpotential.com

INDUSTRIAL FILTERS
Eskare Corporation http://www.eskare.com

INSURANCE
Cadillac Underwriters http://www.cadillacunderwriters.com
J.D. Connel & Assoc., Inc. http://www.jdconnel.com
Northwestern Mutual Life/Stein Agency http://www.steinagency.com

INTERACTIVE CD ROM PUBLISHING
Interactive Incorporated http://www.interactive-ill.com

INTERNET CONSULTANTS
Bovis Internet Consulting http://www.bovis.com
Internet Consultants http://www.internetconsultants.com

JEWELRY
Haig Jewelry http://www.rochester-hills.com/haig

LANDSCAPE DESIGN AND CONSTRUCTION
Landscape Associates http://www.landscape.com

LEGAL RESEARCH
LexMans' http://www.lexmans.com

METROLOGY SERVICES
MPS Inspection http://www.mps.com

MORTGAGE COMPANIES
Enterprise Mortgage http://www.enterprise.com

MORTGAGE MARKET
Information Services http://www.mortgage.com
Mortgage Market http://www.mortgage.com
Mortgage Mortgage http://www.mortgage.com

NOTARY SERVICES
Kass & Boring http://www.kassandboring.com
Agencies http://www.agencies.com

NURSING EDUCATION
Michigan Association of Nursing Schools http://www.manschools.com

ORIENTAL RUGS
Asian Oriental Rugs http://www.asianrugs.com

PARKS & RECREATION
Parks & Recreation http://www.parks.com

PERSONAL GROWTH
Newborn & Maternity Training http://www.newborn.com

PLANNING AND TRAFFIC CONSULTANT
Borner Attner Associates, Inc. http://www.borner.com

POWER TRANSMISSION
Beckley Service, Inc. http://www.beckley.com

PRIVATE INVESTIGATOR
Investigation http://www.investigation.com

PUBLIC AND INVESTOR RELATIONS
Real Estate & Associates, Inc. http://www.rea.com

REAL ESTATE
American Estate Realty http://www.americanestate.com
Birmingham Realty http://www.birmingham.com
Keller Williams Realty http://www.kw.com

REAL ESTATE EDUCATION
Real Estate Alumni of Michigan http://www.realmichigan.org

REAL ESTATE - HOME INSPECTION
American Property & Environmental Inspectors http://www.inspect.com

REAL ESTATE SOFTWARE
Envision Real Estate Software http://www.envision-rea.com

RELOCATION
Conquest Corporation http://www.conquest.com

REPRODUCTIVE HEALTH
Asgar, Aslan, M.D. http://www.gynoc.com
Mowles Family and Sex Selection Center http://www.mfssc.com

RETIREMENT COMMUNITIES
American House http://www.americanhouse.com
Presbyterian Villages of Michigan http://www.pvm.com

SCALE MODELS
Final Air Models http://www.finalair.com

SHOPPING
Birmingham Phoenix Shopping Center http://www.birmingham.com

SURPLUS FOAM
Mortgage Support http://www.mortgage.com

SURPLUS PRODUCTS
McClure Corporation http://www.mccclure.com

TELEPHONE SERVICE
E-Link Telephone Services http://www.e-link.com

TOYS
Toys, Games and More http://www.toys.com

TRAINING
High Performance Group http://www.highperformance.com

TRAINING AND CONFERENCE CENTER
S&J Corporate Training & Conference Center http://www.sandj.com

TRAVEL AGENCY
Real Estate Associates, Inc. http://www.rea.com

UTILITIES
S&J Energy http://www.sandj.com

VIDEO WEB SITE DEVELOPMENT
S&J Corporate Training & Conference Center http://www.sandj.com

WHOLISTIC WELLNESS
Hearts and Branches http://www.hearts.com

WOMEN'S HEALTH
PMS Health http://www.pms.com

WORKSHOP
Professional Youth Birmingham http://www.proyouth.com
St. Michael's Catholic Church http://www.stmichaels.com
City of Livonia http://www.livonia.com

YOUTH ATHLETICS
Westland Youth Athletic Association http://www.wyaa.org

Low Financing. Big Cash Back. It's The Season For Chevrolet!



Blazer®
1.9%^{APR} or
\$1000[†]
4-Dr. only

Malibu®
1.9%^{APR} or \$500[†]

Cavalier®
1.9%^{APR} or \$1000[†]

S-10®
1.9%^{APR} or
\$750[†]

1.9%^{APR} Financing **OR UP TO** \$1000 Cash Back

The Chevrolet® "Make Your Money Count" Year End Event has great deals on select '99 Chevy™ cars and trucks. So visit your Chevrolet Dealer today. It's the season for Chevrolet!

For more details call 1-800-950-2438 or visit www.chevrolet.com

*Financing available through GMAC. Length of finance contract is limited. GMAC must approve. Other rates available as length of contract increases. Dealer financial participation may affect consumer cost. Special financing, Cash Back, SmartLease and SmartBuy may not be combined. Must take retail delivery from stock by 12/31/98. †Must take retail delivery from stock by 2/28/99. Not available to residents of CA, IL, OR and WA. See your participating dealer for qualification details. ©1998 GM Corp. Buckle up, America!