

Canton Observer

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THE WEEK AHEAD

TUESDAY

Chorus auditions: *The Plymouth Community Chorus has set rehearsals for the annual Christmas Concert. Open auditions for new members will be held from 6:30-8 p.m. today at Evola Music, 7170 N. Haggerty Road, Canton. Auditions by appointment will be conducted at 7 p.m. Sept. 7, 14, 21, 28. Call (734) 455-4080.*

FRIDAY

Home opener: *The Canton Chiefs play host to the Farmington Falcons in the first home football game of the season. Kick-off is 7:30 p.m. at the PCEP athletic field.*

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HomeTown Savings Card makes debut

Just what you need, another discount card, right? Right!



Today marks the debut of the Observer & Eccentric's HomeTown Savings Card Program for annual subscribers. If you renewed your subscription in July or August, you'll soon receive two cards in the mail, one for your wallet and one for your key chain.

These cards are good for special discounts and free offers at participating merchants throughout the community. Just look for the HomeTown Saving Card decal on the merchant's window.

If you live in Canton and have two left feet, sign up for dance lessons at The Dance Connection and get 50 percent off the registration fee. And for holiday gifts, get a 20 percent discount at Reme Collectibles.

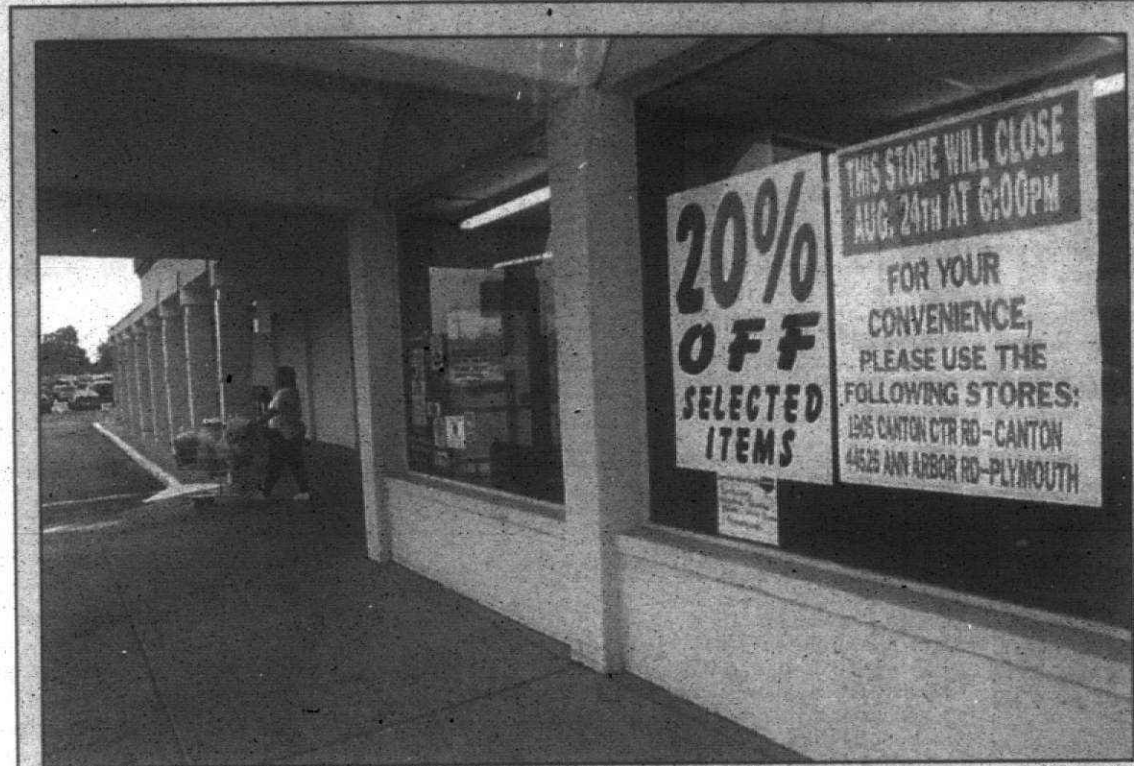
These are just a few of the offerings in your community.

"We intend to increase our directory of participants so this card can be used in many more places," said Mark War-

Please see SAVINGS CARD, A3



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Empty shelves: A woman pushes her cart full of groceries as she leaves the Kroger grocery store at Ford and Sheldon in Canton Monday. The store closed its doors for good Tuesday at 6 p.m.

STAFF PHOTO BY TOM HAWLEY

Closing shop

Vacant Kroger, drug store create questions at Harvard Square

BY RICHARD PEARL
STAFF WRITER
rpearl@oe.homecomm.net

What's going to replace the Kroger supermarket that closed Tuesday evening after 25 years at Ford and Sheldon Roads?

Probably nothing — at least, not in the foreseeable future.

The Kroger Co., whose store anchored the Harvard Square

Shopping Center at the northeast corner of Ford and Sheldon since both opened in 1974, reportedly has said it will extend its lease on the property past the 1999 expiration.

The lease contains four 5-year extensions.

Kroger, which owns the building at Ford and Canton Center Roads, less than a mile west, in

which it last year opened a new, somewhat larger store, declined comment.

"Traditionally, they do not comment on real estate issues until things are definitely set in stone," said Robyn Gorell, Kroger spokeswoman at Marx Layne public relations.

But the closing, coming at a

Please see CLOSING SHOP, A4

Students question shuttle bus proposal

BY SCOTT NEINAS
STAFF WRITER

Students might have to live with being bussed from one class to another when the Plymouth-Canton school system opens a new high school at Joy and Beck Roads.

But they don't have to like it. "I don't think it's a very good idea," said Meaghan Moran, a sophomore at

Plymouth-Salem. "More people would just miss the bus going from one school to another ... It would just take up more time."

"The day would be longer," said Tara Gavioli, also a sophomore.

Kristen Dillenbeck, a senior, said she thinks all three schools should be sepa-

NEW HIGH SCHOOL

rate.

"I think it's ridiculous. They'll have to shuttle us back and forth ... what happens if you miss the bus?" she said.

Luanne DeBeliso, whose daughter, Marlena, will attend Salem, said the school should either be "within a stone's throw" of the two existing high

schools or in a location across town as a separate school altogether.

"I don't like it. It's going to create more confusion for teachers and students," DeBeliso said. "The traffic is also going to be a problem."

Tuesday night the Plymouth-Canton School Board voted 4-3 to build a new high school at the west site.

School administration officials and

Please see BUS, A4

A secret revealed: connectors help avoid congestion

STORIES BY RICHARD PEARL
STAFF WRITER
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Connectors, a key Canton Township stratagem in efforts to alleviate congestion on major thoroughfares such as Ford Road, are slowly starting to appear.

Little more than simple paved sections linking adjacent commercial parking lots — and thereby providing connecting routes for shoppers and others — connectors reduce and sometimes eliminate drivers' having to repeatedly drive on and off busy main roads, according to Judy Bocklage, township senior planner.

However, connectors are easier for

the township to ask for than they are to get.

The main reason, said Bocklage, is the township can only require connectors when a property owner or developer seeks permission to build or renovate. So owners or developers usually don't put them in until they have to.

"It's not typically the cost" of building connectors that causes the resistance, said Bocklage. It's the developers' concern over liability and maintenance costs from higher traffic volume.

The counter to that argument is, of course, that connectors help alleviate traffic congestion, add convenience for shoppers and may bring more customers in.

Case in point: The connector linking New Towne Plaza at Sheldon and Ford Roads to the Canton Landing Center immediately west.

Bocklage said the township planning commission required Jacob Bakal, who sought to renovate his Canton Landing Center, to put in a driveway up to his property line with New Towne's.

It also asked him to contact Ramco Gershenson Inc., of Southfield, the New Towne developer, to see if they would link up.

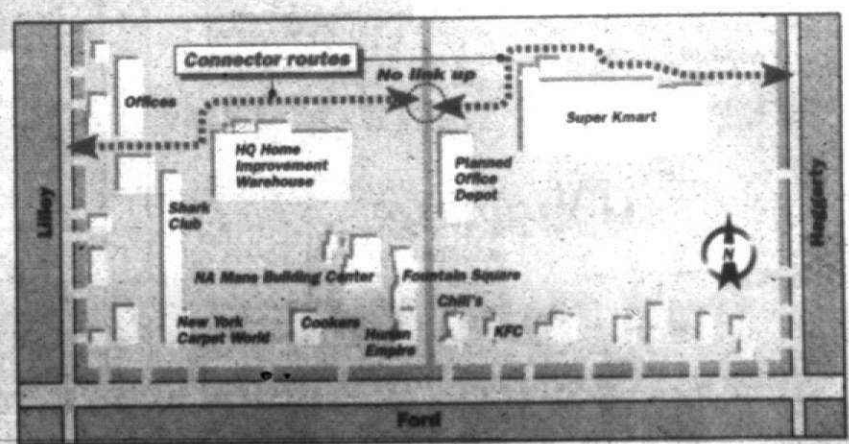
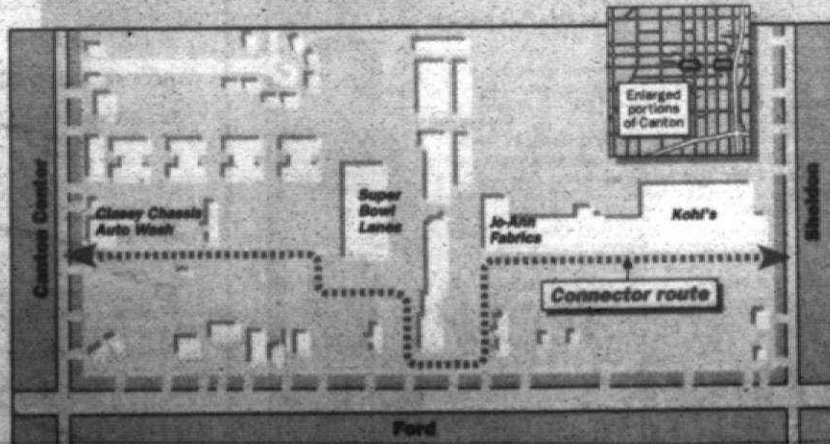
But no agreement could be reached, said Bocklage, until the Kmart store in New Towne closed and Ramco Ger-

Please see CONNECTORS, A6

Making the connection

The broken lines show a path drivers can take through various shopping centers to avoid Ford Road. While you can't drive all the way from Haggerty to Canton Center

on the connectors, you can get to work, visit restaurants or run errands in several locations without ever having to make a half-raising left turn onto Ford. The connectors between the Super Kmart and the HQ store aren't currently linked.



Customers, employees like their shortcuts

Just how important are connectors to those who use them?

A veteran clerk with the Secretary of State office in Canton Landing Center, asked by a reporter to comment on the connector recently installed adjacent to her office's parking lot, responded with, "They aren't going to fill it in, are they? Don't scare me like that."

Fay, who declined to give her last name, has been with the office 10 years and said she uses the

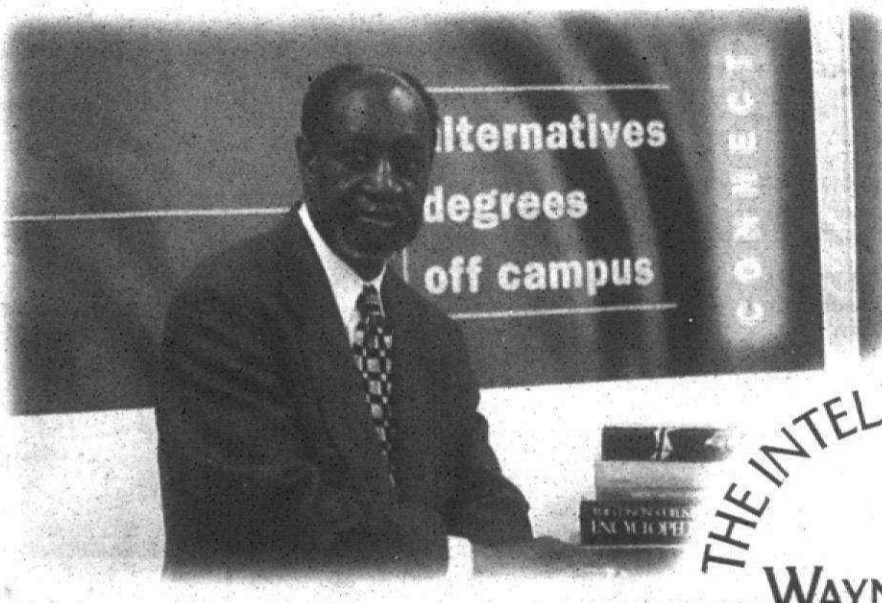
Please see SHORTCUTS, A6

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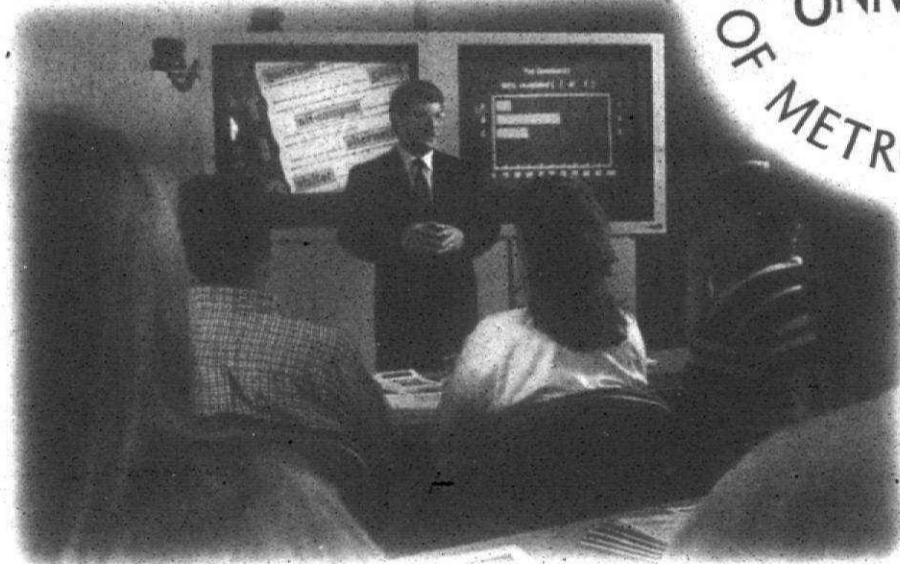
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ALTERNATIVES

For those who might not meet the regular admission requirements of Wayne State University, we have the Division of Community Education (DCE). DCE helps you with admission and financial aid and provides excellent counseling and tutoring services. For those who just simply enjoy the experience of learning, the College of Lifelong Learning provides several options for you to take classes from Wayne State's nationally recognized faculty.

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HOME SENSE



LOIS THIELEKE

Store food properly to stay well

Do you know that home kitchens are the source of more food-related illnesses than restaurants? How many times have you or someone in your family said, "I don't feel good. It must have been something I ate?"

Improper storage increases the risk of food poisoning and can result in loss of nutrients and flavor. Here are some do's and don'ts to remember:

Don't refrigerate tomatoes; they'll lose their flavor. Let them ripen at room temperature. They will be more juicy and flavorful. Keep tomatoes out of the sun when you're trying to ripen them. The sun will destroy some of the vitamins, and they will ripen unevenly.

If tomatoes are not ripe, they can be ripened by putting them in a paper bag with an apple or banana. The natural ethylene gas given off by those fruits ripens the tomato. After they are ripened, tomatoes can be refrigerated for a couple of days, but store them in the warmest part of the refrigerator. The refrigerator door is the best place.

Keep regular or sweet potatoes in a cool, dry, dark, well-ventilated location, not in the refrigerator. The starch in potatoes will turn to sugar faster in the refrigerator. Once they start to sprout, throw them out.

Storing onions

Don't store onions with potatoes. The onions produce a gas that causes potatoes to rot faster. Store onions in a cool, dry, ventilated place away from the potatoes.

In the refrigerator bread will lose moisture and go stale faster. It's a better idea to keep the bread in the freezer and use as needed. This is particularly important for whole wheat bread or breads made without preservatives.

Banana skins turn black in the refrigerator. Bananas are still edible but may lose some of their flavor and texture.

To keep vegetables green and fresh, line the bottom of the storage compartment in the refrigerator with paper towels. This absorbs excess moisture, keeping vegetables fresh and crisp.

Ripen pears at room temperature, then refrigerate before eating or keep them cold; it slows the ripening process. Oranges yield more juice if left at room temperature.

Leaving apples at room temperature hastens the ripeness and mushiness of the fruit. Keep them in the refrigerator - they'll be good for several weeks.

Under the sink storage

Storing food under the sink is potentially dangerous. Leaking or sweating pipes can rust cans and damage boxes. Food stored under the sink can attract rodents and insects. There are drain pipes and heating pipes under the sink that can also cause food spoilage.

When refrigerating cottage cheese, turn the container upside-down on a plate. This creates a better seal against air. Remember that soft cheeses are more perishable than hard ones. Cottage cheese should be used within two to three days after opening.

Nuts

Nuts are best refrigerated or frozen for longer storage. Because they're high in fat, they can turn rancid. The same goes for peanut butter that is stored for a long time. Refrigerate peanut butter even though it's less spreadable when cold. Syrup and honey are better protected from mold if kept in the refrigerator. If crystals form, simply place container in hot water before using.

Please see SENSE, B2

LOOKING AHEAD

What to watch for in Taste next week:

- Michigan apple season begins
- Delicious Rosh Hashana ideas

"Aspects of African American Foodways" is part of Howard Paige's continuing journey to find and explain the truth about the foods of his motherland - Africa



STAFF PHOTO BY JIM JAGDFELD

African American Foodways: Howard Paige, author of "Aspects of African American Foodways," and his wife, Mamie, present hominy and tomatoes (from left and clockwise), banana fritters, mango ice drink and creamed turkey over toast. These are some of the dishes featured in his cookbook.

OUT OF AFRICA

BY KEELY WYGONIK
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"There are no soul people and no soul land," said cookbook author Howard Paige of Southfield, explaining why "Soul Food" is a poor term to describe African American cooking.

"It completely ignores history," said Paige, who has been researching African American food traditions for the past 20 years. He's already published two cookbooks - "Aspects of Afro-American Cookery" and "African American Family Cookery," but his third book, "Aspects of African American Foodways," published in August, is the one he wanted to write all along. "I felt the first two books weren't as comprehensive as they ought to be," said Paige.

His quest began as he was looking for information about African American cooking and discovered there wasn't much to be found.

"Aspects of African American Foodways" is part of his continuing journey to find and explain the truth about the foods of his motherland - Africa. He'd like his book to be in every library so that people understand African American cookery isn't something that was invented in the 1960s and 1970s when people started talking about "Soul Food." It's a tradition rooted in West Africa, whose history in America can be traced to Colonial times.

Paige's book is one part history les-

son, one part cookbook, blended and presented to the reader in an easy-to-understand format with nearly 200 recipes and more than 30 illustrations. It begins in early Africa, with emphasis on West Africa during the 16th-18th centuries, and continues through the American Civil War.

When he uses the term "foodways," Paige is referring to the culture, history, traditions, anecdotes, happiness, pain and suffering that African Americans associate with their foods.

In "Aspects of African American Foodways," Paige tells a story, offering ingredients from the past to put the present in perspective. Okra, yams and black-eyed peas are not indigenous to the South, but were some of the foods cooked in 16th-18th century West African kitchens.

In the chapter "What is African American Cooking?" Paige takes the reader on a culinary trip beginning in 16th-18th century West Africa. He chose this time period because "it was when most West Africans were seized, brought here and commonly used as cooks in early colonial homes."

You'll learn about the cooking utensils West African cooks used and how they cooked their foods. As an exam-

ple, Paige offers a banana fritter recipe.

From there it's off to the West Indies, where Africans were brought in bondage to work. They also brought their culinary traditions, and as examples, Paige offers recipes for Mango Ice Drink and Sweet and Sour Pork, with equal helpings of history.

Next he visits Colonial America and the kitchens of George Washington and the plantation where Frederick Douglass grew up.

You'll be introduced to "The Fieldhand Cooks" and their recipes for beaten biscuits and sweet potato pie. Learn how to make hoe cakes as cited by a "slave in his own words" and the history of "Tallahassee Hush Puppies."

"Aspects of African American Foodways" is a cookbook you can use to prepare delicious meals for your family and also learn a little history.

Paige did his homework, both in and out of the kitchen, with help from his wife, Mamie. There are kitchen-tested recipes for the familiar macaroni and cheese, old-fashioned rice pudding, Chicken Creole Gumbo and chicken hash, and some that are interesting from a historical perspective, such as fried squirrel.

Among the people you'll meet is

Robert Roberts, a free African American who, in 1827, wrote the "House Servant's Directory," which also included cooking information. While doing his research, Paige discovered that Roberts' book was the first book by an African American published by a commercial publisher.

Paige is at work on the next volume of "Aspects of African American Foodways" that will pick up after the Civil War.

He recently retired from Oakwood Hospital in Dearborn where he worked as a medical technologist. Paige has lectured extensively throughout metro Detroit about "African American Foodways" and has taught cooking classes.

You can order "Aspects of African American Foodways" directly from Paige. To order the book by mail, make check for \$29.95 (includes postage and handling) payable to Howard Paige, Aspects Publishing Co., 23905 Plumbrooke Dr., Southfield, MI 48075.

The book is also available for purchase at Truth Bookstore in Northland Mall and at Book Beat in Oak Park. Paige will be signing copies of his book 3-5 p.m. Saturday, Sept. 25 at the Shrine of the Black Madonna, 13535 Livernois, Detroit.

See recipes inside.

WHAT: Howard Paige, author of "Aspects of African American Foodways," will sign copies of his book.

WHEN: 2-3:30 p.m. Saturday, Sept. 18

WHERE: On the main level of the Southfield Public Library, 26000 Evergreen Road, Southfield. Copies of the book will be available for purchase. For more information, call (248) 948-0470.

Get an A+ in school lunch nutrition



MICHIGAN APPLE COMMITTEE

Snack: Oat-Raisin Applesauce Cookies are a delicious low-fat lunch box or anytime snack.

Whether your child carries a superhero lunch box, a colorful insulated tote or a functional brown bag, it's what's inside that really makes the difference when it comes to good nutrition. Now that kids are going back to school, here are some ideas for healthy lunches they'll devour.

Start with some whole grains, which provide complex carbohydrates and are also an important source of B vitamins, fiber, iron and zinc. Branch out from white bread to include whole grain breads, bagels, crackers and muffins.

Vegetables and fruits are major sources of vitamins and minerals in a child's lunch, and the American Institute for Cancer Research recommends at least five servings of these important foods each day.

Try to pack two servings when possible. Kids love crunchy baby carrots with a low-fat dip. If your child tends to shy away from veggies, it's OK to camouflage them by chopping them up and mixing them in sandwich fillings. Sweet seasonal fruits can serve as a nutritious dessert. Remember that pure fruit juices

and dried fruit like raisins are also healthy options.

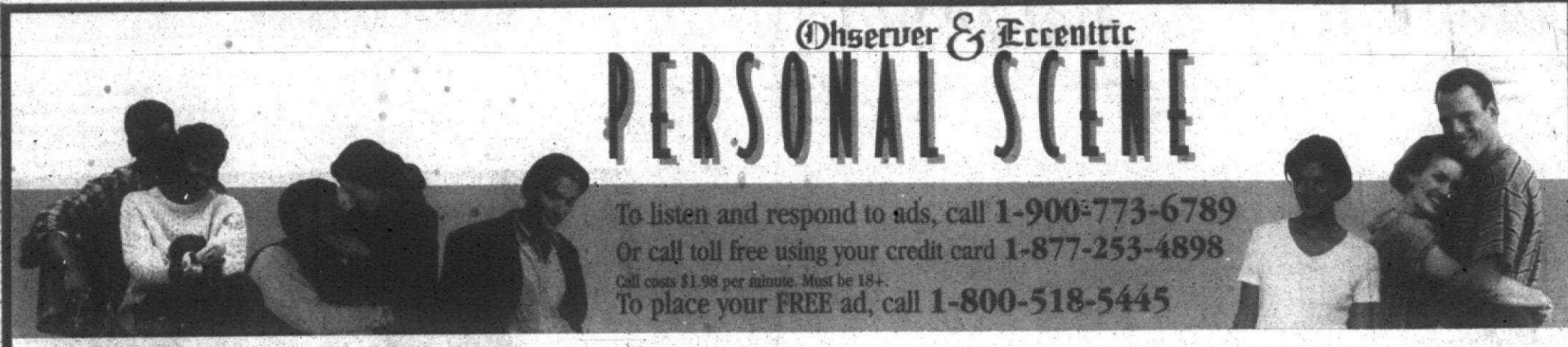
Growing kids need protein, so include a two-ounce serving of meat, poultry, fish, cheese, yogurt, peanut butter, nuts or beans. Calcium-rich dairy products are important, while meat and eggs are rich in dietary zinc and iron that youngsters need in good supply.

For kids, sweets and fats are especially appealing additions to lunches, but remember to include them in moderation. As much as possible, try to offset the empty calories by sending fruit-filled cookies, granola bars or even sweetened cereals. An alternative to potato chips, try pretzels or baked tortilla chips with salsa.

Packing a wholesome lunch each day is a great way to teach your children healthy eating habits while you provide proper nutrition for their growing bodies. Poor eating habits, particularly diets heavy in sweets and fats, can cause childhood obesity, which is likely to continue into adulthood.

Please see NUTRITION, B2

As much as possible, try to offset the empty calories by sending fruit-filled cookies, granola bars or even sweetened cereals.



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ARTISTIC EXPRESSIONS



LINDA ANN CHOMIN

Musical groups note approach of fall season

If you love music, you're in luck. Several groups are either looking for members, performing in the area, or both.

Here's a guide to what's going on this fall:

Schoolcraft College Jazz Ensemble

Schoolcraft College is reviving its jazz ensemble and looking for musicians. Rehearsals will be 7-10 p.m. Monday beginning Sept. 13 in the Forum Building on campus, 18600 Haggerty, between Six and Seven Mile roads, Livonia.

"We're looking for students from Schoolcraft, community people and outstanding high school musicians," said Jack Pierson, jazz ensemble director. "We got fired up about reforming the ensemble at the Michigan Jazz Festival which was held at Schoolcraft this year." Pierson played with the Johnny Trudell Big Band at the festival.

"What we're doing is open to everybody. Band and orchestra directors are also welcome because many have never played in a jazz band. When we did it before, it was a real mix of people. We don't know who will show up but we're going to play everything from Glen Miller swing to contemporary arrangements."

Midge Ellis, jazz fan extraordinaire, came up with the idea to reform the ensemble, which Pierson directed some 15 years ago at Schoolcraft.

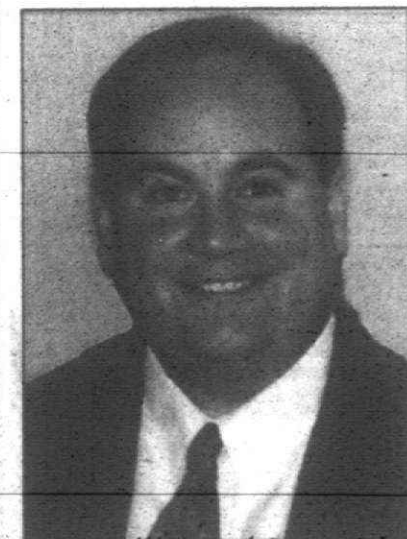
"I'm really excited," said Ellis. "At the Michigan Jazz Festival, musicians like John Trudell offered to do clinics for the ensemble to get the program off the ground."

The session on Monday, Sept. 13 will be a combination audition and rehearsal. For more information, call Pierson, (734) 420-8984.

Matt Michaels Trio

If you like hearing live jazz, listen up. The Matt Michaels Trio is moving its regular jazz evenings from the Botsford Inn, which closed in July, to Ron's Fireside Inn, on Warren at Middlebelt Road in Garden City, (734) 762-7756.

Beginning Sept. 8, Michaels, a Southfield pianist and director of jazz studies at Wayne State University, and his trio will perform jazz 8-11:30 p.m. Wednesday at Ron's Fireside Inn.



Songster: Mark Perrine is the new director of the Schoolcraft College Community Choir.

Schoolcraft College Community Choir

If you love to sing, Mark Perrine and the Schoolcraft College Community Choir is looking for you. Perrine, a Redford resident who was recently named the choir's new director, will hold auditions for all voice parts 7 p.m. Tuesdays, Sept. 7 and Sept. 14, in room 530 of the Forum Building at Schoolcraft College, 18600 Haggerty, Livonia. To schedule an audition call Perrine (313) 937-0975 or Shari Clason (248) 349-8175. Rehearsals are

Please see EXPRESSIONS, C2



For the love of jazz: Farmington Harrison High School Jazz Band members Ryan Smith (left counterclockwise), Joe Walts, Kurt Schummer, Chris Chiappelli and Adam Marshall played at Montreux Detroit two years ago.



Educational program: Jack Pierson leads an improvisation clinic at the Montreux Detroit Jazz Festival.

What: The 1999 Ford Montreux Detroit Jazz Festival — features more than 120 free jazz events on five stages.
When: Noon to 11 p.m. Friday-Monday, Sept. 3-6
Where: Hart Plaza on Jefferson Avenue in downtown Detroit.
What else: Go to www.montreuxdetroitjazz.com on the Web for more information, or call (313) 570-PLAY.
Special event: Kick-off picnic 6 p.m. Thursday, Sept. 2 features music, food, dancing and fun at the Kowalski Riverfront Cafe. Tickets start at \$100 and are limited. Proceeds benefit Music Hall, producer of the festival. Call (313) 962-4302.

FESTIVAL

'Arts, Beats & Eats' becoming a can't miss celebration

What: "Arts, Beats & Eats," a festival of fine arts and crafts, music and food
When: 11 a.m. to 10 p.m. Friday-Sunday, Sept. 3-5; and 11 a.m. to 8 p.m. Monday, Sept. 6
Where: Downtown Pontiac, along Saginaw and adjoining streets. For information, call (248) 975-8850, or www.artsbeatsand eats.com on the Web.
Local participating artists:
■ Michael MacManus and Trong Do of Bloomfield Hills
■ Suzanne & Barry Lehsten of Farmington Hills
■ Ray Doan of Livonia
■ William Thayer of Redford
■ Donna Beaubien of Troy
■ Kathy Phillips of West Bloomfield
■ Linda Laine & Celia Maas of Westland
Participating galleries — Gallery XVIII, Michigan Hot Glass, Habatat Gallery, Hands Studio, Lawrence Street, Uzlae Gallery, Donna Anderson, Gallery Function Art, Galerie Blue, Elizabeth Stone Gallery, First 1/2, Birmingham Bloomfield Art Center, and Creative Arts Center of Pontiac.

BY FRANK PROVENZANO
STAFF WRITER
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It's nearly half-an-hour past the scheduled meeting time, and there's no sign of Jon Witz.

And to say the least, that's unusual. Especially along the gritty streets of downtown Pontiac, where, for the past 18 months, Witz has been a prominent talking billboard promoting his pet project, "Arts, Beats & Eats," a four-day arts festival labeled as the city's latest hope for economic renewal.

Witz and his staff have been working nearly around the clock, holed up on the fourth floor in one of downtown Pontiac's high-rises along Saginaw Street, where 750,000 visitors are expected to stroll during the second annual "Arts, Beats & Eats" festival over Labor Day weekend.

When Witz arrives at the meeting to discuss this year's expanded festival, he appears as a modern-day promoter. He lumbers down the sidewalk, as a line-



PHOTO BY WM. ROBINSON, JR.

All that jazz: Southfield pianist Matt Michaels and the Wayne State University Jazz Band perform Labor Day weekend.

STUDENTS JAZZED UP TO PLAY AT MONTREUX DETROIT FESTIVAL

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

Julie Bailey never forgot the jazz improvisation clinic she participated in two years ago at the Montreux Detroit Jazz Festival.

Bailey, a senior at Farmington Harrison High School, plays trumpet in the jazz band. At Montreux Detroit, she learned improvisation basics, and performed with her school's jazz band.

"It was a lot of fun," said Bailey who began playing trumpet in fifth grade. "There were a lot of professional jazz musicians and to be playing on the same stage it was pretty cool. It's amazing hearing some of the trumpet players. They play so high. At the improvisation clinic, I learned to play in the right key and how to feel from your heart."

This year, more than 24 high school and college bands and ensembles will perform at Montreux Detroit, including the Farmington Harrison High School Jazz Band under the direction of Mark Phillips. Educating and encouraging future jazz musicians by offering clinics and giving students a chance to perform has been part of Montreux Detroit since the festival's beginnings.

"The educational programs have expanded in the last seven years," said Jack Pierson, a former Livonia resident who moved to Northville. Pierson works with the educational programs committee, which includes Ernie Rodgers, Louis Smith and Paul Stanifer, director of the Michigan School Band and Orchestra Association based on the campus of the University of Michigan in Ann Arbor. The goal of the committee is to make sure jazz remains a viable force.

Pierson will present a clinic 1 p.m. Sunday, Sept. 5. "We're having more high school and college bands play and improvisational clinics with all of the clinicians giving handouts," he said. "All realize the importance of jazz, it being the only true American art form. We have clinics on improvisation for those who have never improvised and then advanced improv. There are eight separate sessions open to everyone, not just students, and a meet-the-performer. Kids can come down to jam with a rhythm section."

Educational programs

All of the programs revolve around creating better jazz musicians. Band directors, and anyone interested in hearing the newest sheet music releases, may join

Pierson and a reading band comprised of jazz educators, including Rodgers, 1:15 p.m. Saturday, Sept. 4.

"It's set up for band directors so they can hear the newest releases," said Pierson. "So many of our band directors going through college have no experience in jazz. Every student going through college to be a director should have the opportunity to play in a big band."

Montreux gig an honor

Students vie for the honor of performing at Montreux Detroit. College groups submit tapes. High school bands are chosen by Stanifer. Members of the International Association of Jazz Educators critique the performers. Later, the groups will receive a cassette of their performance, and a written evaluation which suggests ways to improve their playing.

"They're selected on the basis that they were participants in the MSBOA jazz festivals throughout the year and their scores were significant," said Stanifer explaining how groups are chosen to perform.

Jazz is fun

This is Mark Tripp's first time playing Montreux Detroit. It's also the last time the West Bloomfield resident will be playing with the Farmington Harrison Jazz Band, which earlier this year played at a Stan Kenton tribute concert at Clarenceville High School in Livonia. Tripp's headed for the University of Michigan in Ann Arbor this fall to study engineering.

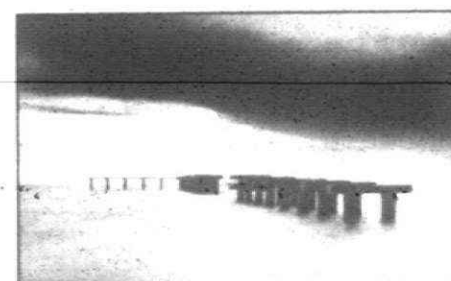
"I'm looking forward to playing and watching other people playing," said Tripp. "I like jazz. It's fun to play."

Performances by student bands have been part of Montreux Detroit since its founding 20 years ago. Matt Michaels, director of jazz studies at Wayne State University, conducted the school's jazz band at the first Montreux Detroit in 1980.

"The experience of playing a festival and being in a festival with professional players is important for the students," said Michaels, a Southfield pianist whose jazz trio plays at Ron's Fireside Inn in Garden City.

Drummer Jason Gittinger backs up Michaels thoughts about the benefits students reap from performing in the festival. He's playing Montreux Detroit with the Wayne State University Jazz Band for a sec-

Please see JAZZ, C2



Mystical: The photography of William P. Thayer of Redford is among the featured work in the fine arts exhibit at "Arts, Beats & Eats."

backer in search of prey, clutching a beefy briefcase and pressing a cell phone to his ear.

"I'm a promoter and it's easy to promote something you believe in," said Witz, who oversaw promotions for Clubland and the

State Theater in downtown Detroit in the early 1990s before opening his own promotions firm in 1994.

While Oakland County Executive L. Brooks Patterson and Pontiac Mayor Walter Moore provide the political clout behind the festival, Witz is in the day-to-day pursuit of transforming downtown Pontiac into a thriving marketplace festival that resembles Taste of Chicago and the Ann Arbor Art Fairs.

When Witz predicted that 250,000 would attend last year's inaugural festival, many thought that it was merely promotional rhetoric. After all, "Arts, Beats & Eats" is held on the same holiday weekend as the popular Montreux Detroit Jazz Festival, Michigan Renaissance Festival and Michigan State Fair.

Witz's prediction was, indeed, slightly off. In fact, it was too low. Nearly 400,000 showed up on the downtown streets during a late summer sweltering spell.

Please see FESTIVAL, C5

TRAVEL

Toronto becomes Cannes with fall film festival

BY MARTIN BANDYKE
AND KIM SILARSKI
SPECIAL WRITERS

With a telephone or a computer, a VISA credit card and a

tankful of gas, you can join film industry folks and the stars themselves at "Cannes in Canada," the 24th Toronto International Film Festival, Sept. 9-18.

This year, you can purchase Festival program books, passes and some individual tickets by phone or online at www.bell.ca/filmfest, making this world class event more accessible than ever for film buffs.

A full list of the approximately 300 films to be presented is available online with the actual screening schedule available by 5 p.m. Wednesday, Sept. 1. Advance single tickets go on sale on Wednesday, Sept. 8. Festival sponsor VISA offers its card holders some ticket purchase perks - consult the website or the Festival Box Office (College Park Building, 444 Yonge St., Main Level, 416-968-FILM; (416) 968-3456) for more information about buying tickets by phone or online.

So, what makes this festival world class? First of all, the large number of industry types and big names who show up here have made this the premier film market in North America and among the top few festivals in the world. Then there is the sheer variety, along with many North American and world premieres. Festival-goers will be among the first to see the latest from household names Robin Williams ("Jakob the Liar"), Susan Sarandon ("Anywhere But Here") and Bruce Willis ("Breakfast Of Champions").

Other high-profile films in Toronto this year include "American Beauty," a biting take on contemporary life in suburbia starring Kevin Spacey and Annette Bening, and "Mumford," a cerebral ensemble piece from "The Big Chill" director and University of Michigan grad Lawrence Kasdan. Festival favorite and Toronto hometown

boy Atom Egoyan gets the nod for the opening night gala with "Felicia's Journey," an eerie, unsettling tale of a serial killer (Bob Hoskins) who targets an unwed pregnant Irish teen.

Many festival devotees shun the big titles, which will soon appear in theaters, in favor of films more obscure, but often far more profound. Easier to find a ticket to, many of these films take a year or longer to arrive at the Detroit Film Theatre, the Maple or the Main theater, while some never get here at all. For lesser-known but meatier films, see something by Kiyoshi Kurosawa (no relation to Akira), featured in this year's Director's Spotlight.

Or, check out works in the Contemporary World Cinema, Discovery (emerging filmmakers) or Real To Reel (documentary) programs. Be flexible about what you see and you will likely be rewarded.

Free spirits do away with advance planning and simply arrive in Toronto, go directly to the box office, grab a program book (about \$20 U.S.) and a screening schedule, and buy tickets there. Be forewarned: you will find many screenings sold out, but there still may be a way to get into that film you've simply got to see. Bring a good book and get in the rush line outside the appropriate theater at least an hour ahead of the screening. If there are any empty seats available just prior to the screening, you can buy a ticket. Arriving mid-week, later in the Festival, is also a good idea, since weekend screenings tend to be the most packed.

Driving to Toronto is a snap on the 401, but consider taking the ViaRail train from Windsor (800)

561-9181 or take advantage of special festival-goers airfares from Air Canada (800) 268-0024. Public transportation in Toronto is highly recommended: safe, cheap and quick. If you wish, you can stay at a less expensive hotel away from the Yonge and Bloor district where most films are shown, and simply take the subway. Take note, however, of the subway lines' hours - they don't run all night.

Special hotel rates are available through the Festival's Guest Relations Office by calling (416) 934-3209 and asking for PYO hotel rates. Options run the gamut from the luxurious Hotel Inter-Continental and Four Seasons, pricey but terrific for star watching, to the modestly priced Colony Hotel and Days Inn.

Once you're in Festival mode, you will find that eating can all too often be a fast-food burger hastily squeezed in between four films you're trying to see in one day. Try instead some tasty, swiftly prepared Thai food at the

Green Mango on Yonge Street, right across from the Uptown Theatre, where many Festival films are screened. Around the corner from the Uptown and Varsity Theatres is Rabba Market on Charles Street West, who stock takeout sandwiches, fresh fruit and beverages. Flo's diner on Bellair Street is also close to most of the Festival theatres and has a wide selection of items on its menu, plus a full bar.

The Canadian dollar has been gaining on the American dollar of late, but the exchange rate is still quite favorable, so enjoy it.

Finally, don't forget your eye-drops, and take along a light jacket and an umbrella for that changeable autumn "Cannes in Canada" weather.

Martin Bandyke is music director and afternoon host at WDET-FM 101.9. Kim Silariski is a freelance writer and communications director for ArtServe Michigan.



DOANE GREGORY

Popular novel: Ethan Hawke stars in "Snow Falling on Cedars," a love story and mystery based on a recent bestseller.

State's fall travel guide full of autumn color info

(PRNewswire) - While autumn hasn't yet arrived officially, the new 1999-2000 Michigan fall/winter calendar of events and travel guide has.

The 66-page publication provides some 700 events listings, the names and locations of more than 100 cider mills, and a map that reflects approximate peak fall-color periods regionally throughout the state.

The guide is available for free by calling (888) 78-GREAT.

Choose from more than two dozen fall-color tour routes that navigate nearly every region of the state - from the westernmost end of the Upper Peninsula

to the southern border of the Lower Peninsula.

Also featured in the colorful publication is Great Gear, the new Michigan merchandise that sports Travel Michigan's trademark four-color lighthouse logo. Souvenir and apparel items such as tote bags, sweatshirts, polo shirts, caps and golf umbrellas are available. For a flier providing the complete selection and descriptions of Great Gear items with prices, call (800) 345-1445.

Travelers needing the status of fall-color conditions may call the "GREAT" number, beginning Sept. 15.

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Dearborn Hills: (313) 792-9367 5720 N. Telegraph Rd.	Rochester Hills: (248) 656-6000 1370 Walton Blvd.	Troy: (248) 586-1700 2822 E. Maple Rd.	Waterford: (248) 738-7736 4295 Highland Rd.
Farmington Hills: (248) 474-1990 39047 W. Grand River Ave.	Southfield: (248) 827-8584 24475 Telegraph Rd.	Utica: (810) 254-5656 45331 Utica Park Blvd.	Westland: (734) 721-8700 38150 Ford Road Weston: (248) 926-0353 49200 Wisom Tech Dr.

Oxford upends Hawks

Dave Rayner, a junior kicker for Oxford, calmly knocked a 27-yard field goal through the uprights on the Wildcats' first play of overtime to give them a thrilling 17-14 win over defending state champion Farmington Harrison Friday at Oxford.

The winning kick came one play after the Hawks' Kevin Woods, who was brilliant all night, fumbled as he headed into the end zone on Harrison's sec-

FOOTBALL

ond overtime play. The win ended Harrison's 26-game winning streak.

"Coach told me before we even got the ball (in overtime) we were going to kick on first down," said Rayner, who is also Oxford's best soccer player. "We wanted to win it and go home."

It didn't look like that would

happen late in regulation, when Harrison's Lou Hadley stepped in front of a John Runyon pass, picked it off and returned it to the Wildcat 20 with :01 left. But the Hawks' missed a 37-yard field goal on the last play of regulation.

Woods, a senior, finished the game with 154 yards on 26 carries. Oxford freshman Luis Gomez, meanwhile, rushed for 174 yards on 20 carries.

Salem football

It never came to that. On their first possession of the second half, the Huskies marched 80 yards on 11 plays with Trask driving in from a yard out. Christofferson's placement made it 20-13 with 6:19 left in the third quarter.

That's when the roof fell in on Salem. On the Rocks ensuing possession, Fair fumbled a third-and-13 snap and Dave Taggart recovered for Northern at the Salem 22. Jeff Keith sliced off tight tackle and sped into the end zone on the Huskies' first play, increasing their lead to 27-13 with 4:55 left in the period.

Christofferson then bounced a perfect on-side kick past the Rocks' front line and Northern's Steve VanSickle recovered at Salem's 34. A 19-yard run by Keith, followed by an 11-yarder by Trask, put the ball at the Salem 4. Keith scored on a third-

down run to make it 33-13 with 3:28 left in the third.

The bad news wasn't over for the Rocks just yet. Fair was drilled on a third-down-and-19 pass attempt. His fumble was scooped up by Tim Ropposch, who rambled 28 yards to the end zone to make it 40-13 with 1:34 left in the third quarter.

"I never thought we'd have that explosion in the third quarter, but we'll take it," said Northern's Kucsera. "Our two backs really stepped it up."

That they did. Trask, a 6-foot, 180-pound senior co-captain, finished with 156 yards rushing on 25 attempts, scoring two touchdowns. The 5-10, 195-pound Keith totaled 117 yards rushing on 13 carries, with two TDs.

Hawley completed 8-of-17 passes for 86 yards, with one touchdown and one interception (by Salem's Ryan Cook in the

first quarter).

Until their final fourth-quarter drive, the Rocks never did get a sustained running attack going. They finished with 138 yards on the ground — 75 of those coming on that game-ending possession.

Koculoski led Salem with eight rushes for 71 yards and a TD; he also caught two passes for 53 yards. Scherbaty had three catches for 50 yards.

Fair completed 7-of-18 passes for 125 yards and a touchdown, with one interception. He also suffered six fumbles (four of them lost).

"We've got good players," said Salem's Moshimer. "We've just got to get our lines straightened out."

It won't get any easier this Friday — Salem visits Walled Lake Western, one of the favorites to win the Western Lakes Activities Association title.

Canton football

scored capped a 90-yard, 19-play drive in which the only time the ball saw the air was when Wolcott hit Riley with the drive-end score. The other 18 plays were rushes.

In fact, Canton took the opening kickoff of the half and consumed nearly the entire period with the drive. Ypsilanti had time to run only two plays before the fourth quarter began.

Nick Stonerook led Canton in rushing with 21 for a total of 107 yards. Etim ran 7-for-23, Jerry Gaines ran 11 times for 41 yards and Wolcott ended up with 8 yards rushing on 5 carries.

Wolcott threw one interception, the only turnover in the well-played opener.

"There was no cramping up by either team," Baechler said of the game, played with the tem-

perature in the low 80s and a relatively high humidity.

"It did help us that we had only three kids going both ways," the coach said. "And we did have some long drives."

Defensively, the Chiefs were led by defensive tackle Brad Wells, who had nine tackles, and outside linebacker Etim, who had eight.

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13 - WESTLAND
SPONSORED BY: Parks & Recreation Department
Bailey Recreation Center (36651 Ford Rd., E. of Newburg, behind City Hall 734-722-7620)
1 day per wk/\$48 2 days/\$62 Unlimited/\$78 10 weeks
** \$10.00 rental fee will be charged for the step classes
M/W 5:55 P.M. Kickbox/Low-Combo Sept. 13 A. Schumaker
M/W 7:00 P.M. Sculpt/Tone Sept. 13 Staff

14 - PLYMOUTH
JoAnne's Dance Extension (Ply. Trade Ctr., 9282 General Dr., Ste 180 & 190, bet. Ann Arbor Rd. & Joy, E. of Lilley)
1 day per wk/\$48 2 days/\$62 Unlimited/\$78 10 weeks
M/W/F 9:30 A.M. **Rotation Sept. 13 C. VanHoet
**Mon: Kickbox & Sculpt, Wed: Kickbox & Step, Fri: Interval
T/TH 9:30 A.M. Low/Hi Impact Sept. 14 K. Rudolph
*Babysitting available \$2.00 per child/\$4.00 per family.
Must pre-register - 1-800-285-6968
Babysitting may be cancelled if not enough participants.
**Classes will include Aerobic Circuit, Aerobic-Kickbox Combo, Kickbox-Step Combo
SPONSORED BY: Plymouth Parks & Recreation
Plymouth Cultural Center (525 Farmer-734-455-6620)
1 day per wk/\$48 2 days/\$62 Unlimited/\$78 10 weeks
M/W 6:00 P.M. Aerobic Interval/Circuit Sept. 13 S. King
Sat 8:00 A.M. Aerobic Interval/Circuit Sept. 18 S. King

15 - LIVONIA
Holy Cross Lutheran Church (30650 Six Mile Rd., E. of Merriman)
1 day per wk/\$48 2 days/\$62 Unlimited/\$78 10 weeks
*M/W/F 9:00 A.M. Hi/Low Impact Sept. 13 P. Peltz
M/W 6:00 P.M. Low Impact Sept. 13 M. Hopson
M/W 7:10 P.M. Hi/Low Impact Sept. 13 M. Hopson
T/TH 9:00 A.M. Sculpt/Tone Sept. 14 K. Godin
*MUST PRE-REGISTER for Babysitting: \$2.00 per child/\$4.00 per family. May be cancelled if not enough participants

16 - SOUTHFIELD
SPONSORED BY: City of Southfield
(Register through Southfield Parks & Rec. - 248-354-9603)
1 day per week/\$50 2 days/\$65 Unlimited/\$80 10 weeks
\$10.00 non resident fee will be charged
Brace-Lederle Comm. Ed. Bldg. (18575 W. 9 Mile Rd., bet. Southfield & Evergreen)
M/W 6:00 P.M. Sculpt & Tone Sept. 13 S. Reynolds
M/W 7:00 P.M. Low Impact Sept. 13 L. Blackmon
T/TH 6:00 P.M. Sculpt & Tone Sept. 14 A. Kebede
T/TH 7:00 P.M. STEP Sept. 14 Staff
Student must provide own STEP

17 - FARMINGTON
Farmington Gymnastics Center (1/2 Mile N. of Nine Mile, W. of Halstead, on Freepark Dr., off Industrial Dr.)
1 day per wk/\$50 2 days/\$65 Unlimited/\$80 10 weeks
** \$10.00 rental fee will be charged for the step classes or bring own step, 3 week ext. starting Nov. 29th/Check with instructor.
M/W 8:20 A.M. Low Impact Sept. 13 S. Kambooris
*M/W/F 9:35 A.M. Hi/Low Impact Sept. 13 P. Kerwan
M/W 6:15 P.M. Sculpt & Tone Sept. 13 Staff

Farmington Gymnastics Center, Cont.

M/W	7:30 P.M.	Kickbox Aerobics	Sept. 13	Staff
T/TH	9:35 A.M.	STEP	Sept. 14	P. Kerwan
T/TH	6:15 P.M.	Kickbox/Aerobics	Sept. 14	K. Trudwell-Smith
T/TH	7:30 P.M.	Step/Sculpt	Sept. 14	K. Trudwell-Smith
Sat	8:30 A.M.	Hi/Low Impact	Sept. 18	Staff
Sat	9:35 A.M.	Sculpt & Tone	Sept. 18	M. Navarro-Bloom

*Babysitting \$2.00 per child

SPONSORED BY: Farmington Hills Recreation Center
Farmington Hills Activities Center (28600 11 Mile Rd., Gate 4 Door C-248-473-1816)
1 day per wk/\$50 2 days/\$65 Unlimited/\$80 10 weeks
3 week ext. starting Nov. 29th/Check with instructor.
*M/W 9:30 A.M. Sculpt & Tone Sept. 13 L. Morris
M/W 6:30 P.M. Hi/Low Impact Sept. 13 Staff
*T/TH 9:25 A.M. **Rotation Sept. 14 J. Stec
T/TH 7:00 P.M. Kickbox/Aerobics Sept. 14 Staff
Sat 9:00 A.M. Hi/Low Impact Sept. 18 K. Trudwell-Smith
*Babysitting available \$2.00 per child
**Classes alternate between Hi/Low Aerobics/Circuits/Fat Burner. Check with instructor.

SPONSORED BY: Farmington Community Ed.
(Register through Farmington Comm. Ed. 248-489-3333)
1 day per wk/\$50 2 days/\$65 Unlimited/\$80 10 weeks
Farmington Community School (30415 Shiawassee, bet. Tuck & Orchard Lk Rd.)
*M/W 9:00 A.M. Hi/Low Impact Sept. 27 Staff
*Babysitting available \$2.00/Child-must be walking-no infants
East Middle School (on Middlebelt Rd., bet. 10 & 11 Mile Rds.)
M/W 6:30 P.M. Kickboxing/Sculpt Sept. 27 Staff

18 - NOVI
Novi Civic Center (45175 W. 10 Mile Rd., bet. Novi & Taft, 248-347-0400)
All Novi students must register/pay through Novi Pks. & Rec. office (248-347-0400). Please bring a mat or towel to class.
Resident fee:
1 day per wk/\$46 2 days/\$61 Unlimited/\$76 10 weeks
Non-resident fee:
1 day per wk/\$50 2 days/\$65 Unlimited/\$80 10 weeks
** \$10.00 rental fee will be charged for the step classes or bring own step. No Classes Saturday, October 30th - all makeups week of November 22
*M/W 9:00 A.M. Kickbox/Low-Combo Sept. 13 R. Rice
*M/W/F 10:15 A.M. STEP Circuit Sept. 13 L. Whitfield
M/W 6:15 P.M. Kickbox/Hi-Low Sept. 13 Staff
M/W 7:25 P.M. Sculpt & Tone Sept. 13 Staff
*T/TH 9:00 A.M. Sculpt & Tone Sept. 14 Staff
*F 9:00 A.M. Fat Burner Sept. 17 M. Bloom
Sat 8:00 A.M. Kickbox/Hi-Low Sept. 18 L. Burke
Sat 9:15 A.M. Sculpt & Tone Sept. 18 S. Flanagan
*Babysitting \$2 for 1st child, \$1 ea. addnl. child
Novi Meadows (25549 Taft, N. of 10 Mile)
(Register through Novi Comm. Ed. - 248-449-1206)
Session 1:
1 day per wk/\$40 2 days/\$50 Unlimited/\$64 8 weeks
M/T/W/TH 7:00 P.M. Hi/Low Impact Sept. 13 T. Snurka
Session 2:
1 day per wk/\$40 2 days/\$50 Unlimited/\$64 8 weeks
M/T/W/TH 7:00 P.M. Hi/Low Impact Nov. 8 T. Snurka
NO CLASSES: Nov. 10, 11, 24 or 25; Dec. 22 thru 30

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