

It's Greek to them

Park Players take on first-ever tragedy

BY BRAD KADRICH
OBSERVER STAFF WRITER

When the Park Players take to the stage this weekend for their presentation of "Antigone," the 12-member cast will be doing something no other Park Players cast has ever done: Perform a Greek tragedy.

And taking center stage for the challenge, which director Paul Bird said is the first performance of its kind for the drama program, will be Lindsay Nicholas and Ryan Bardusch, whom Bird said must carry the load because they're in virtually every scene.

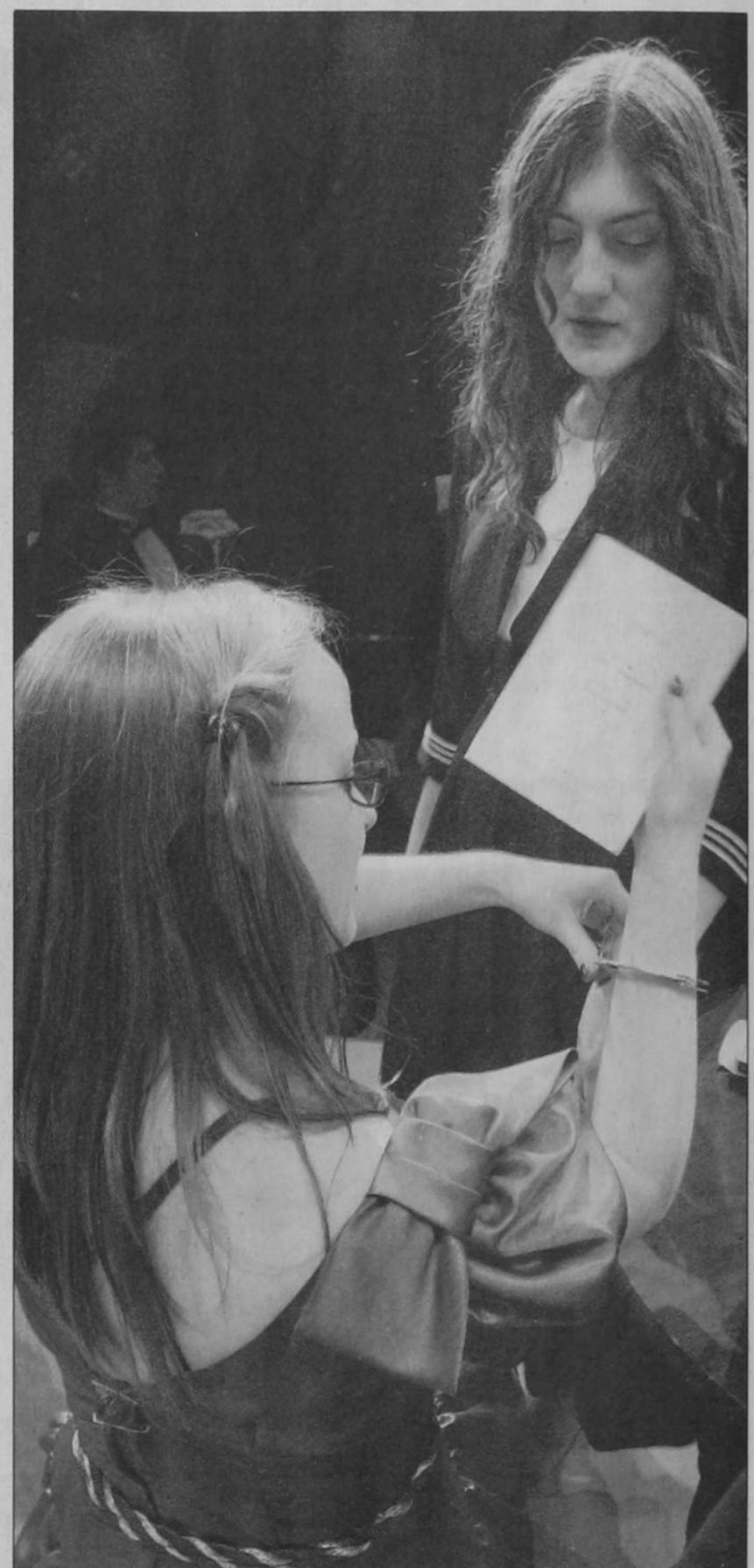
"I looked back over the 40 years of this program and we've never done a Greek tragedy before," Bird said. "It's been quite a challenge. It depends on (Nicholas and Bardusch) because they're the central plot and they're on stage the whole time. They've worked really hard at it; everyone has worked hard."

According to Bird, "Antigone" is the story of Antigone's desire to see her brothers, both killed in battle, get a proper burial. However, Creon (Bardusch) has decreed that one brother is to be "left to rot" in the field, and imposes a threat of death on anyone trying to bury him.

"Antigone decides it's her moral duty to bury her brother," Bird said. "That threat of death is the whole crux of the show, Antigone knows she'll be put to death, but she feels it's her moral duty, and she's willing to die for it."

The show plays Thursday, Friday and Saturday (March 3-5) at 7 p.m.; there's also a 2 p.m. matinee Saturday.

All performances are at the DuBois Little Theater in Canton High School. Tickets are \$10.



Lindsay "Zee" Nicholas and Meggan Ellis practice their lines for Antigone.

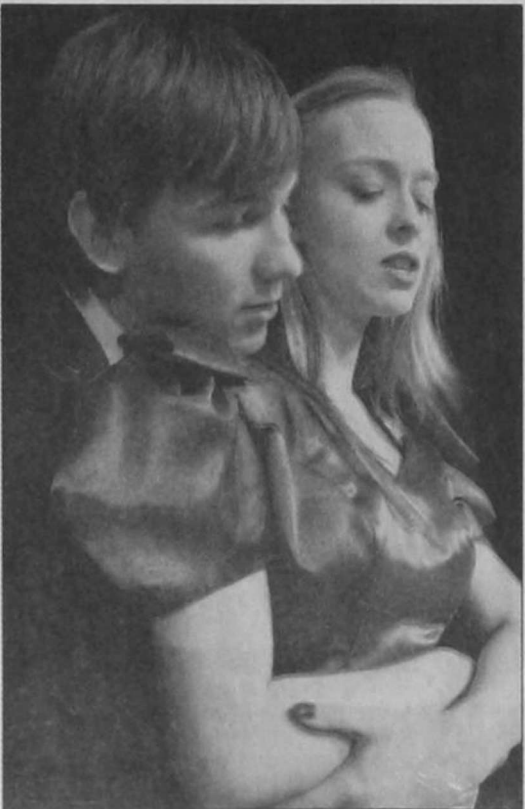
Antigone (Lindsay "Zee" Nicholas) is confronted by Creon (Ryan Bardusch). The play is a metaphor for all of the players in World War II. Creon represents the evil of Nazi Germany, Antigone represents the French Resistance.

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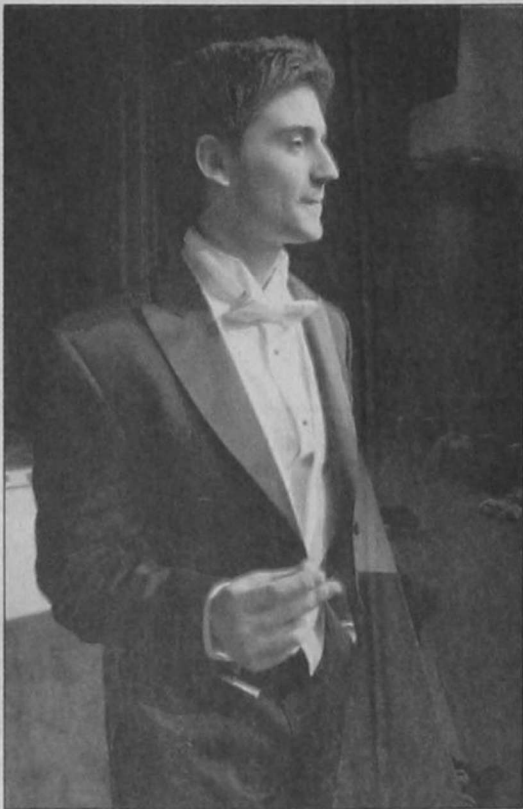


PHOTOS BY BILL BRESLER | STAFF PHOTOGRAPHER

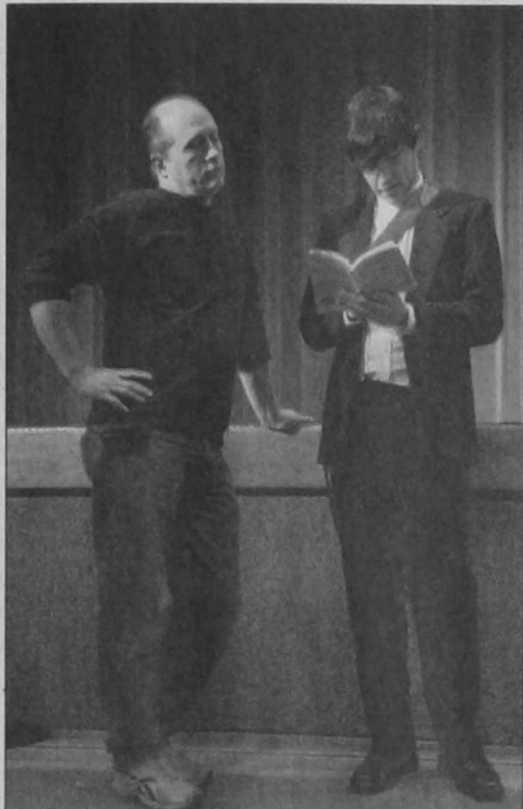
The Guards - Joe Jonas (Stephen Keller), Nick Jonas (Tommy Fafalios) and Kevin Jonas (Christopher Stephens) - while away the time.



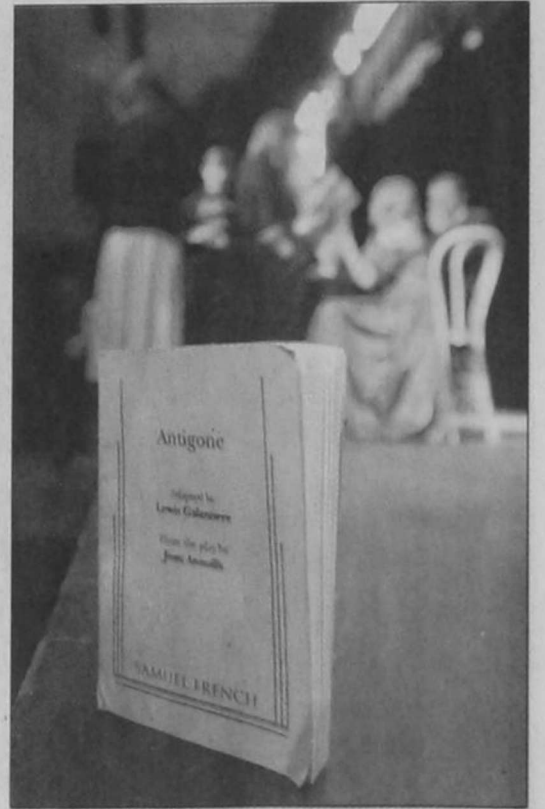
Haemon (Ian Crawford) loves Antigone (Lindsay "Zee" Nicholas). She tries to send him away, for she knows she'll be killed for her deeds.



Andrew Milad is a one-man Greek Chorus, narrating, moving the plot along, and cueing the audience on how to react.



Director Paul Bird and Ryan Bardusch go over lines.



Antigone opens Thursday, March 3, and runs Friday, March 4, and Saturday, March 5, all at 7 p.m., with a 2 p.m. matinee Sunday, March 6.

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Thursday, March 3, 2011

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BY SHARON DARGAY
O&E STAFF WRITER

Canine time

Check out breeds in the ring and on that bench at Detroit Kennel Club Dog Shows

Carol Shaltz of Livonia hopes her Soft Coated Wheaten Terriers, Rory, Maggie and Ella, earn a few points at the Detroit Kennel Club Dog shows this weekend.

But more importantly, Shaltz, an owner, breeder and handler, wants to educate the public.

"To me the most important thing is letting the public meet the breeds," said Shaltz, who has owned soft-coated Wheaten terriers for 22 years and bred and shown them for 15. "When someone calls me for a Wheaten, if I don't feel they are the right family for a Wheaten, I'll tell them no and I'll tell them why. Then I'll tell them to go down to the Detroit Kennel Club show and meet the different breeds."

Shaltz says it's the perfect venue to look at a variety of dogs and meet reputable breeders who screen their breeding dogs for potential health problems. Appropriate testing for a Wheaten, for example, includes a hip x-ray, annual eye tests and complete urinalysis and blood profiles.

"I know the health of the parents, the grandparents and the great-grandparents," she said, adding that backyard breeders and pet stores generally don't keep track of dog health histories. "A lot of pet stores get puppies from puppy mills and have no clue of what grandpa died of. I always tell people if I don't have puppies when they call, to buy from a reputable dealer and ask questions. I'm here for the life of the puppy and not question is a silly one."

Shaltz, who breeds soft-coated Wheaten terriers under the name "Lil' Town Wheatons of Ardnacassa, is vice president of the Motor City Soft Coated Wheaten Terrier Club and is involved with the Ann Arbor Kennel Club's obedience programs.

She enjoys the benched portion of the show as much as the judging because it gives her a chance to talk with visitors about her favorite dog breed.



Terry Seraceno of Farmington Hills and Sassy, one of several golden retrievers who volunteers as a therapy dog.



Maggie earns a ribbon under the guidance of owner-handler Carol Shaltz of Livonia.



One of Carol Shaltz' soft-coated Wheaten terrier's eyes a treat at home in Livonia.

MEETING THE DOGS

"The Detroit Kennel Club Show is a must do. I think it is real important to educate the public. They can get their hands on the dogs and pet them."

Terry Seraceno of Farmington Hills wouldn't have it any other way. Her Golden Retrievers and other canine volunteers at Dr. Paws Pet Assisted Therapy Dogs, love pets,

Please see **DOG SHOWS, B6**

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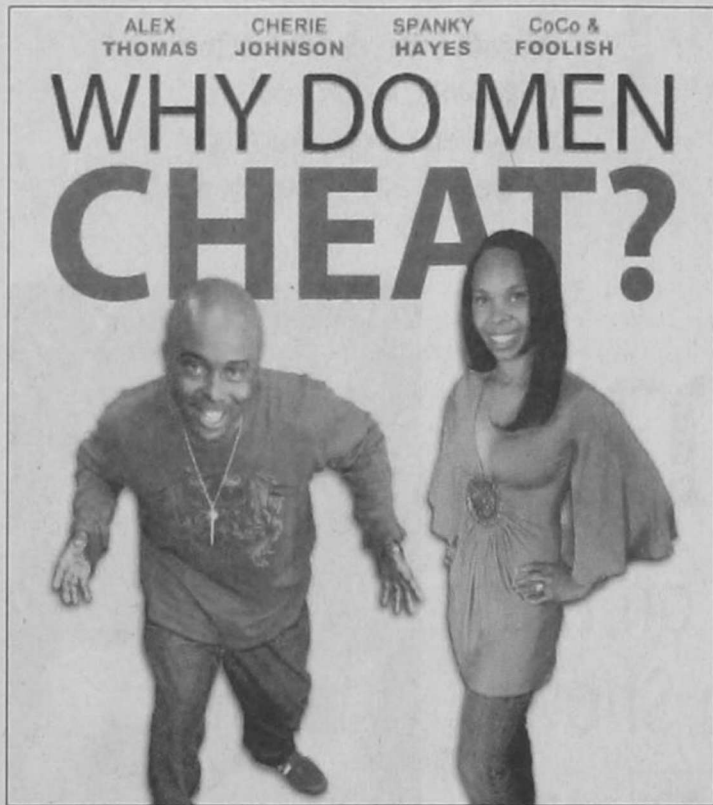
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Film audition

Real Entertainment Films and KJ Post Productions will hold an open casting call for the film "Why Do Men Cheat" from 4-6 p.m. March 5, at Star Factory, 13305 Capital, Oak Park. Interested parties should come camera ready with a head shot and resume and should be prepared to perform a one minute monologue. If selected, applicants will be interviewed and filmed during the casting call. Male and Female roles ranging from 20-50 years old will be filled. For more information call Janaya Black at (734) 634-3151 or e-mail whydomencheatthemovie@gmail.com.

DOG SHOWS

FROM PAGE B5
rubs and kisses. "Come over and pet the therapy dogs. We'll be in a huge area in the corner, away from the noise. Look for the place with the most strollers, with kids lying on the ground and hugging the dogs. It's hilarious." She and a few of Dr. Paws 450 active members and their therapy dogs will be on hand Saturday and Sunday to meet visitors and talk about what it takes to become involved in pet therapy. Seraceno, who works in the staffing division at Botsford Hospital, founded the organization 18 years ago to help relieve stress and bring comfort to hospital patients and health professionals alike. Today the all-volunteer non-profit serves approximately 110 locations, including hospitals, nursing homes, and libraries — where dogs "read" to youngsters.

Potential therapy volunteers can fill out paperwork online at drpaws.org and then bring their dog to Seraceno for assessment. She also plans an informational meeting about Dr. Paws and therapy dogs from 7:30-8 p.m. Thursday, March 10 at Botsford, 28050 Grand River, Farmington Hills. The session will be held

in room 2 East A on the second floor. RSVP at drpawspetttherapy@aol.com. No dogs are allowed at the session.

TAKING THE TEST

"We walk through certain points in the hospital, go into rehab, make sure the dog doesn't pull or jump," she said, describing an assessment. "I've only had to tell a few people they wouldn't pass. It's because they need to take a refresher course in obedience."

Seraceno also breeds Golden Retrievers under the kennel name Sarabay and shows dogs. She works with the Fort Detroit Golden Retriever Club of Michigan and Retriever Rescue of Michigan.

She suggests that individuals do their homework before buying a dog by looking at breeds, talking with breeders and obtaining the shows' catalogue.

A variety of breeds and mixed breed dogs will help staff the Dr. Paw's booth during the weekend shows.

"Pet therapy has boomed in the last few years. I think a lot of it is the stress — I get doctors on their hands and knees (petting the dogs) because they had a rough day or lost a patient. A lot of people also are retired and don't know what to do. But they have a beautiful dog. Where else can you go for an hour, have your dog petted and walk out feeling good?"

New columnist tastes brews from coast to coast

BY SHARON DARGAY
O&E STAFF WRITER

Nate Parsons loves hunting for new craft beers.

"I remember my first craft brew. That was 20 years ago with my wife in Kalamazoo. I had a German wheat beer and I was blown away. I spent a couple of years trying to track that down," said Parsons, the *Observer's* new beer columnist.

"From there it developed more and more into looking for something new and different. Part of the fun is in the hunt."

As a software consultant who travels from coast to coast for his job, Parsons covers a lot of territory also tasting new brews.

"I probably travel two to three times a month. It keeps me busy," said Parsons, a former Livonia resident who moved to Northville 10 years ago. He and his wife, Shawn, a teacher in Livonia Schools, have three daughters.

Parsons grew up in Harbor Springs and moved to southeastern Michigan after graduating from Michigan State University with a bachelor's degree in communications.

He admits he's not a beer expert, but he has tasted craft brews at home and abroad, enjoys pairing them with food



JOHN HEIDER | STAFF PHOTOGRAPHER

Nate Parsons says the fun of trying new craft beers is in the hunt.

and tracking down local sources for them.

"Ten years ago we were into wine, but from a monetary standpoint, I don't have \$1,000 for a bottle of wine. Our threshold is \$20 or \$30. With beer, whatever you find is affordable. You

don't have to pay more than about \$20. If you can find it you can afford it."

Look for Parsons' column, Beer Tracker, in the *Observer* the first Thursday of every month and in *Inspire*, which is inserted into the *Observer* every third Thursday.

Find Belgian beer in your own back yard

I'm not a beer "expert," just a guy who loves really good beer.

My nine to five work takes me all around the U.S. which has given me an opportunity to explore some of the country's finest beer establishments. While the beer community can be a rather tight knit group, its members always are willing to share an opinion about their favorite subject.



Beer tracker

Nate Parsons

In today's marketplace venturing off the beaten path into the realm of craft beer can be a daunt-

ing task. Like beauty or art, individual fondness is in the eye (or tastes) of the beholder. My hope for this undertaking is not to educate but to introduce the reader to a variety of great beers from around the world which are available in our own backyard.

I have great affection for Belgian beer. I had an opportunity to visit Belgium in 2008 — a must for beer lovers. One of my favorite beers is Triple Karmeliet.

- Beer Name: Tripel Karmeliet
- Brewery: Brouwerij Bosteels
- Country: Buggenhout, Belgium
- Style: Tripel
- ABV: 8.40%
- Glassware: Tulip or Sifter
- Description: Pours a hazy golden

straw color with a thick two finger head that dissipates after a few minutes. The aroma or nose smells of coriander, apricots, sour apple, and a hint of yeast. The taste is very well balanced, clean yet creamy with medium carbonation. The finish offers no lingering alcohol but rather citrus overtones. A truly enjoyable pour.

• Where to Purchase: Hiller's Market, 425 North Center Street, Northville — 750ml for \$8.49ml; Holiday Market, 520 South Lilley Road, Canton — 750ml for \$10.00; Brass Mug Party Store, 19213 Newburgh Road, Livonia — 750ml \$9.99.

Nate Parsons can be reached at modevin@yahoo.com

'70s rockers perform at Village Theater

Hear *Brandy, Jimmy Loves Mary-Anne* and other hits by Looking Glass when the 1970s rock group performs Saturday, March 26 at The Village Theater at Cherry Hill in Canton.

The show will start at 8 p.m. and is designed for audience members of all ages.

"Looking Glass is the type of act that audiences spanning several generations really love," stated Jennifer Tobin, Canton arts coordinator. "The moment you hear the words 'you're a fine girl — what a good wife you will be,' your mind instantly recalls a fond memory that will put you in

a good mood no matter what your age."

Looking Glass is made up of founding member Elliot Lurie on guitar and Jeff Lehman on keyboards, as well as Roger Noonan on bass and Craig Williams on drums. Recent additions to the group are Gary Penz and Jim Wirth on guitar and keyboards. The group also tours with a three-piece horn section.

The four original members of Looking Glass formed the band in 1969 after meeting at Rutgers University. The group name supposedly came along when they were all sitting around watching *Alice in*

Wonderland and a band member noted "she jumped through the looking glass..."

The band recorded *Brandy* in 1972 based on the name of lead singer Lurie's high school sweetheart 'Randy.' The single reached number one on the Billboard Hot 100 chart, remaining in the top position for one week. After years of playing covers and their originals at frat parties and bars in the New Brunswick, N.J. area, Looking Glass was signed to Epic Records by the legendary Clive Davis.

After the group broke up in 1974, Lurie segued into a career as a music supervisor

for film and television. The group reunited in 2005 with three Detroit-area musicians, Jeff Lehman, Craig Williams and Eric Mackey, and began performing again.

Tickets to see Looking Glass are available online at Cantonvillagetheater.org or by calling (734) 394-5460. Reserved seating tickets are \$15 for adults, seniors and students. Group rates for 15 or more individuals are \$12 per ticket. The Village Theater at Cherry Hill is located at 50400 Cherry Hill Road. For more information call (734) 394-5308 or visit Cantonvillagetheater.org.

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FOOD

Thursday, March 3, 2011

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Carnival Jambalaya

Mardi Gras Celebrate Mardi Gras with 'Fat Tuesday' all day long

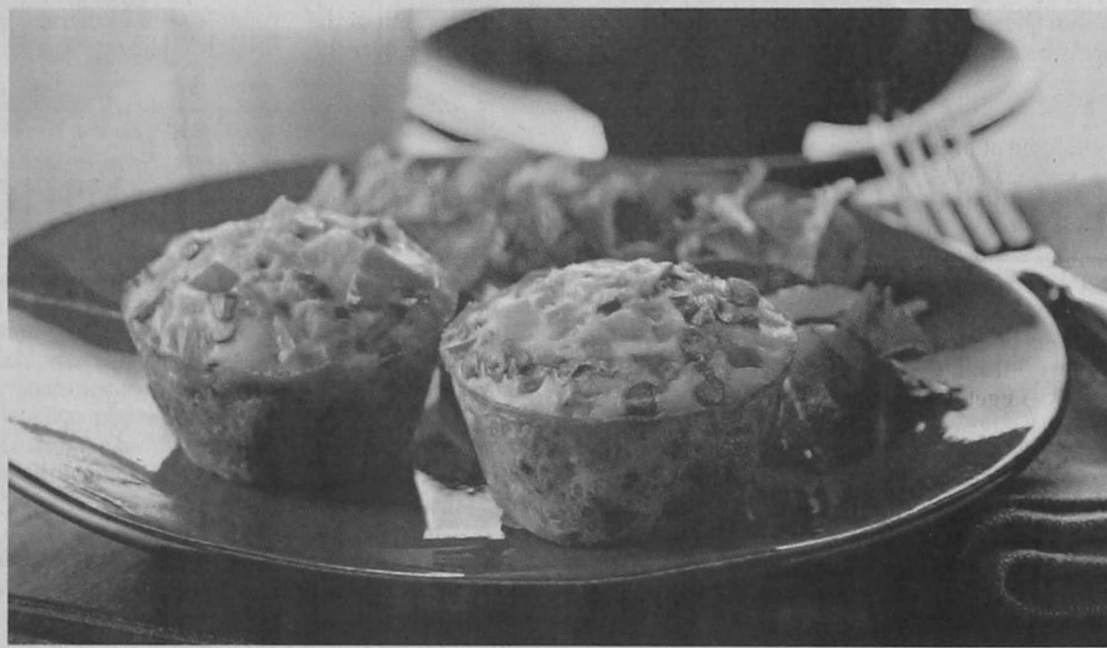
New Orleans may be the official home of Mardi Gras, but you don't have to live in the Big Easy to enjoy the party. Mardi Gras, or literally, "Fat Tuesday," is the final day of the Carnival celebration, the festive season that occurs before Lent.

While some people associate Mardi Gras with lavish parades and French Quarter parties, food is an integral part of the tradition. In fact, many locals skip the parades and spend time at home feasting with friends and family instead. Join the Fat Tuesday frenzy by throwing your own party.

"I love sharing the spirit of this season," said John Besh, Louisiana native and nationally acclaimed chef. "It's so easy to bring the fun of Mardi Gras home — wherever you are. Whip up some tasty New Orleans-Style meals, hang up some beads and masks for decoration, then invite folks over for good times all around."

Celebrate like a true New Orleanian by jazzing up an entire day's menu with popular and authentic dishes. Start with a savory brunch, a true Southern tradition. Snack on a creamy dip in the afternoon as you decorate and welcome guests. Then, dish out a traditional New Orleans-Style jambalaya, perfect for a Mardi Gras crowd. Finish the meal with a cupcake version of the official dessert of the Carnival season, the King Cake. Tradition states that whoever found the fava bean or small trinket in their slice of cake was charged with bringing the cake to next year's party. Share the fun with all your guests by including a fava bean in each cupcake.

These tried-and-true recipes will ensure your party will start a tradition to be celebrated for years to come. For more information on New Orleans-Style cuisine, visit www.facebook.com/zatarains.



Dulac Dirty Rice Mini Frittatas

DULAC DIRTY RICE MINI FRITTATAS

Prep Time: 20 minutes / Cook Time: 45 minutes
Makes 12 (2 mini frittata) servings

1 pound bulk pork sausage
1 package Zatarain's Dirty Rice Mix, Original
1/2 cup raisins
1/4 cup toasted chopped pecans
14 eggs, lightly beaten
1/2 cup milk
1/2 cup thinly sliced green onions
1/4 cup each chopped red and yellow bell pepper

Cook and stir sausage in large skillet on medium-high heat 5 minutes or until no longer pink. Drain fat. Prepare rice mix as directed on package with sausage. Stir in raisins and pecans. Set aside.

Preheat oven to 350°F. Spray 2 (12-cup) muffin tins generously with no stick cooking spray. Set aside. Mix eggs and milk in large bowl until well blended. Add onions and bell peppers; mix well. Place 1/4 cup of the rice mixture into each muffin cup. Pour egg mixture evenly into each cup.

Bake 20 minutes or until eggs are set. Run small knife or spatula around each cup to loosen frittatas. Let stand 5 minutes before serving.

CARNIVAL JAMBALAYA

Prep Time: 5 minutes
Cook Time: 25 minutes

Makes 12 (1-cup) servings

5 cups water
1/2 cup oil (optional)
2 packages Zatarain's Jambalaya Mix, Original
1 pound boneless skinless chicken breasts, cubed
1 pound smoked sausage, 1/4 inch thick
1/2 cup sliced green onions (optional)

Bring water and oil to boil in large saucepan. Stir in Rice Mixes, chicken and sausage; return to boil. Reduce heat to low; cover and simmer 25 minutes or until rice is tender.

Remove from heat. Let stand 5 minutes. Sprinkle with green onions before serving.

RED BEAN AND RICE PARTY DIP

Prep Time: 10 minutes
Cook Time: 40 minutes

Makes 60 (2-tablespoon) servings

3 cups water
1 package Zatarain's Red Beans and Rice
1 cup salsa
2 tablespoons chopped jalapeño peppers
2 packages (8 ounces each) cream cheese, softened
2 cups (8 ounces) shredded cheddar cheese

Prepare rice mix as directed on package, using 3 cups water instead of 3 1/2 cups.

Reserve 1/4 to 1/2 cup of the shredded cheese to garnish dip, if desired. Stir remaining ingredients into rice mixture. Place mixture into food processor or blender; cover. Process or blend until smooth.

Keep dip warm in a chafing dish or slow cooker, if desired.

KING CAKE CUPCAKES

Chef John Besh, Besh Restaurant Group

Prep Time: 1 hour

Cook Time: 15 minutes

Cool Time: 1 hour

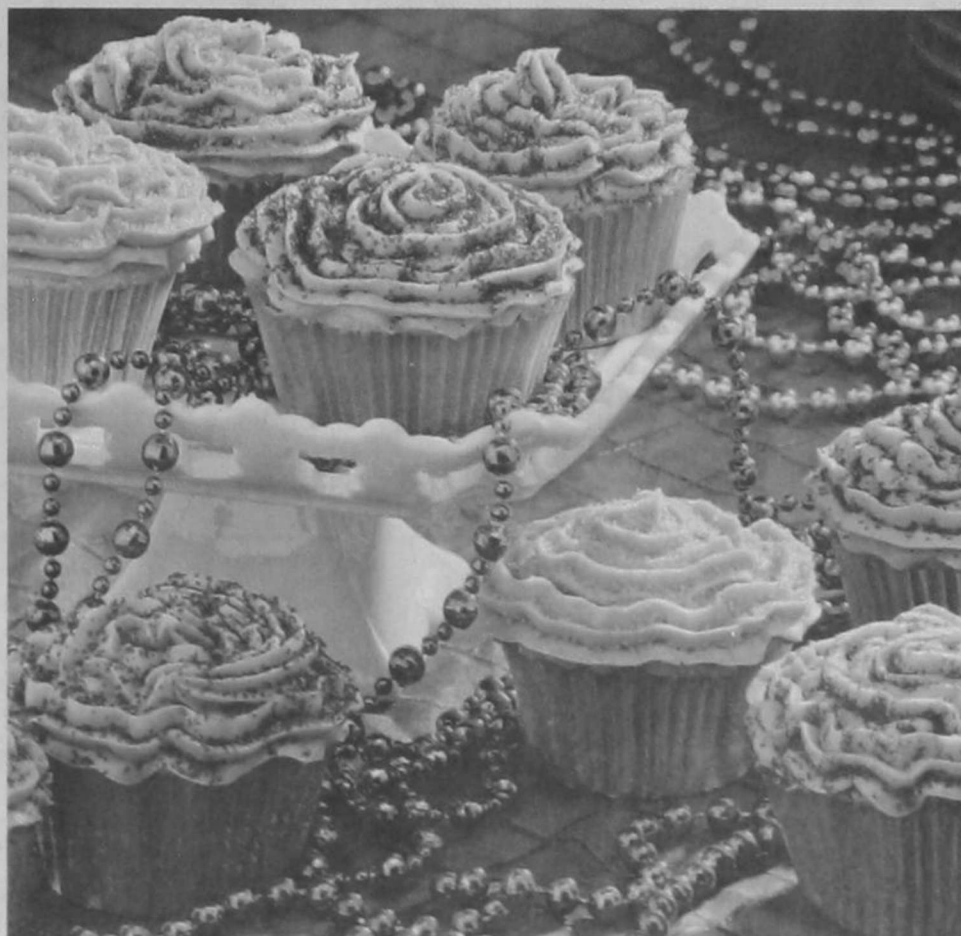
Yields 10 to 12

Yellow Butter Cake
1/2 pound butter
1/2 cup sugar
1/2 teaspoon salt
2 large eggs
1 1/4 cup cake flour
1/2 tablespoon baking powder
1/2 cup milk
1 teaspoon vanilla extract

In a mixer at medium speed, cream butter, sugar, and salt together until light and fluffy. Add eggs one at a time while the mixer is running, making sure each egg is totally mixed in before adding another. Beat mixture until light and fluffy, making sure to scrape the sides and bottom of the mixing bowl carefully.

In a separate mixing bowl, combine flour and baking powder using a wire whisk to sift and combine them. In another separate bowl, mix the milk and vanilla.

Alternate adding wet and dry ingredients to butter mixture, starting and ending with the dry ingredients. Do not over mix, as batter should be thick and fluffy. Spoon into lined cupcake pans, filling each cup about 3/4 full. Bake at 350°F for 12 to 14 minutes or until done.



Zatarain's king cake cupcakes with root beer filling and frosting.

Creole Cream Cheese Filling with Root Beer

1 pound softened Creole or regular cream cheese

1/2 cup shortening

1/4 pound powdered sugar

1/2 teaspoon Zatarain's Root Beer Extract

Dried fava beans (set aside)

Combine shortening and cream cheese in mixer at medium speed and whip with paddle until smooth.

Add powdered sugar and whip until fluffy; mix in root beer extract until well combined.

Root Beer Frosting

1 pound powdered sugar

1/4 pound butter

1/2 cup shortening

1/2 cup all-purpose flour

1/4 cup water

Pinch of salt

1 teaspoon Zatarain's Root Beer Extract

Combine all ingredients in bowl of mixer. Beat together at medium speed until light and fluffy.

To assemble cupcakes: Use a 1/2 teaspoon measuring spoon to scoop out the center of completely cooled cupcakes from the top to about halfway down.

With a piping bag, or plastic bag with the corner snipped off, fill the hole with filling.

Insert a dried fava bean into filling of each cupcake. Note: fava bean is for decoration only and should not be eaten.

Using a star tip and separate piping bag, pipe frosting starting on the outside, working your way to the center in one continuous motion. Top with green, purple and yellow or gold sprinkles or decorative sugar like on a traditional King Cake.

— Courtesy Family Features

