

Westland Observer

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Westland, Michigan

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Twenty-five cents

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places and faces

FREE HEALTH screenings are offered by Annapolis Hospital, a part of the People's Community Hospital Authority, on Wednesday, Jan. 5 and 12. The screening is available to those ages 60 and older. To arrange for an appointment, call 722-3308.

SENIORS WHO want to participate in the nutrition program must call 24 hours in advance to make a reservation. The program is open to seniors age 60 and older at the Senior Friendship Center, 37095 Marquette, 722-7632; Whittier Community Center, 28550 Ann Arbor Trail, 261-7030; Kirk of Our Saviour, 36660 Cherry Hill, 728-1088; and Wayne County J Building, Michigan Avenue and Merriman, 326-3561.

THE McDONALD family apparently goes in for gift-giving in a special way. Mary Josephine McDonald of Melvin Avenue in Westland reports that one of her sons, Lawrence, 49, of Wilom, recently donated one of his kidneys to an older brother, John, 55, of Dearborn.

After being on kidney dialysis machines for about a year and suffering twice from cancer of the thyroid, what John needed was a new kidney, his mother said. Of John's four brothers, Lawrence most closely matched his brother's blood chemistry and became a donor at Henry Ford Hospital. "I just thought it was so wonderful of him," said his mother. So do we.

REP. WILLIAM D. Ford, D-Taylor, and federal Judge Carl McGowan were awarded honorary doctor of law degrees by the University of Michigan at its winter commencement Sunday.

The congressman, who in January begins his 10th term representing the 15th District, which includes Westland, was the main speaker at the graduation ceremony.

Recognized as a strong supporter and advocate for education, Ford has been a legislator, attorney and civic leader. He serves on House Education and Labor Committee and is chairman of the post office and civil service committees.

He provided the major leadership in the development and passage of the Middle Income Student Assistance Act of 1978 and the education amendments of 1980.

SALLY SCHROEDER of Westland is a semifinalist in the Ms. Detroit Auto Show competition, in which a queen will be selected to reign over the 67th annual Detroit Auto Show in January.

Schroeder is a waitress at TGI Friday's and has attended Oakland and Henry Ford community colleges.

Final judging for the contest will be done in early January. Dates for the show, when more than 400 cars, trucks, vans and specialty vehicles will be on display, are Jan. 15-23. Theme of the show is "We're all revved up."

NIGHTINGALE West will host its annual children's Christmas party last week as about 50 youngsters from Edwin Denby Memorial Home in Detroit enjoyed gifts made by patients and their families, visited with Santa, enjoyed entertainment and refreshments at the convalescent center.

Participating in this year's event last Thursday were the Jaycees, Jayettes or J-teens from Livonia, Redford, Garden City, Westland and Wayne.

The following night, families of patients give a gift of time by joining in an evening of food and fun.

You, too, can have information about people and places listed in the Observer. Just send the complete information to Places and Faces, 36251 Schoolcraft, Livonia 48150. Be sure to include the name and phone number of someone who can be reached during normal business hours.

Job fund search considers alternative

By Tim Richard
staff writer

Thirteen western Wayne County local governments will move "full steam" to seek federal funds for a job training program, but they also agreed Friday to give County Executive-elect William Lucas 30 days to offer them a countywide plan.

"All systems are go, but we're not at the point of no return," said Livonia Mayor Edward H. McNamara, summing up the feelings of suburban officials.

Lucas' surprise request for a chance to draft a countywide plan was delivered to the group meeting in Westland, by Robert FitzPatrick, the county economic development director who had been Lucas' Republican rival Nov. 2 for the new county executive vote.

"I believe he is making a sincere effort," said FitzPatrick. "As an advocate of county reform for 11 years, I couldn't very well say no."

FITZPATRICK SEEMED satisfied that the suburban mayors and township supervisors at least will consider any county plan prior to a Feb. 1 deadline for seeking to become a designated service area to administer \$6 million under the federal Job Opportunity and Training Partnership Act (JOPTA).

Garden City Mayor Vince Fordell said he had met with Lucas on the topic but still supported the independent effort by the northwestern suburbs. "The county plan is being put together solely by Bill Lucas. We've had no say," said Fordell, adding:

"Let's be sure we are part of the process. At this point in time, we've not been part of the process."

Canton Township Supervisor James Poole supported the suburban application and consideration of a Lucas plan. "I am happy to go ahead and get our ducks in line," he said. "I don't want to start bucking heads before the sheriff and county board of commissioners even get organized."

The 2-year-old suburban group, known officially as the Local Governmental Conference of Western Wayne, voted Friday to accept Dearborn, Garden City, Livonia and Plymouth Township as members. Earlier members include Canton Township, Dearborn, Inkster, Northville city and township, the city of Plymouth, Redford Township and the cities of Wayne and Westland.

McNAMARA, WHILE seeking to avoid a Lucas vs. the suburbs confrontation, insisted the only way the northwestern suburbs would get a good program is to write their own grant proposal.

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In their jobs with the neighborhood development program, Edward Gunther and James Gilbert have seen roofs with leaks so bad the floors were warped on the first floor of two-story homes.

MARGENE JOHNSTON/staff photographer

Neglected homes repaired City renews home fix-up program

By Marie Chestney
staff writer

James Gilbert, community development specialist for Westland's neighborhood development program, remembers the day he walked into a home to inspect it and found an alligator living in the bathroom.

"I told the people they had to get rid of the alligator, which was running around the bathroom, before we would inspect the home," said Gilbert, speaking from his office at the Dorsey Community Center, 32715 Dorsey on the city's southeast side.

Gilbert laughed at the alligator encounter because alligators are not what he generally meets on his job.

What Gilbert and his staff generally see are rotting wood, leaky roofs, sagging plaster, frayed wiring and worn out sinks and toilets.

They see houses falling apart bit by bit from years of neglect and from the lack of money needed to fix them up.

It's Gilbert's job — and the job of the neighborhood development program — to use funds supplied

by the federal government to get the city's rundown houses built up again.

SINCE 1977, Westland has made the rehabilitation of dilapidated homes in the city a top priority. Every year since 1977, the city has funneled some of its federal community block grant money into the neighborhood development program.

Councilwoman Justine Barnes told why the city had put a priority on rejuvenating aging homes.

Westland, she said, had to have a housing program in order to qualify for blockgrant funds, but the city also knew a big need existed for upgrading the homes of low- and moderate-income residents.

"We learned the hard way that urban renewal doesn't work," Barnes said. "Moving people doesn't erase a problem. Rehabilitation is more constructive. It doesn't disrupt the community, nor does it displace people."

Gilbert estimates 120 homes have been fixed in Westland since the program began.

And, he said, those 120 homes are just the tip of the iceberg.

"There are a substantial number of homes out

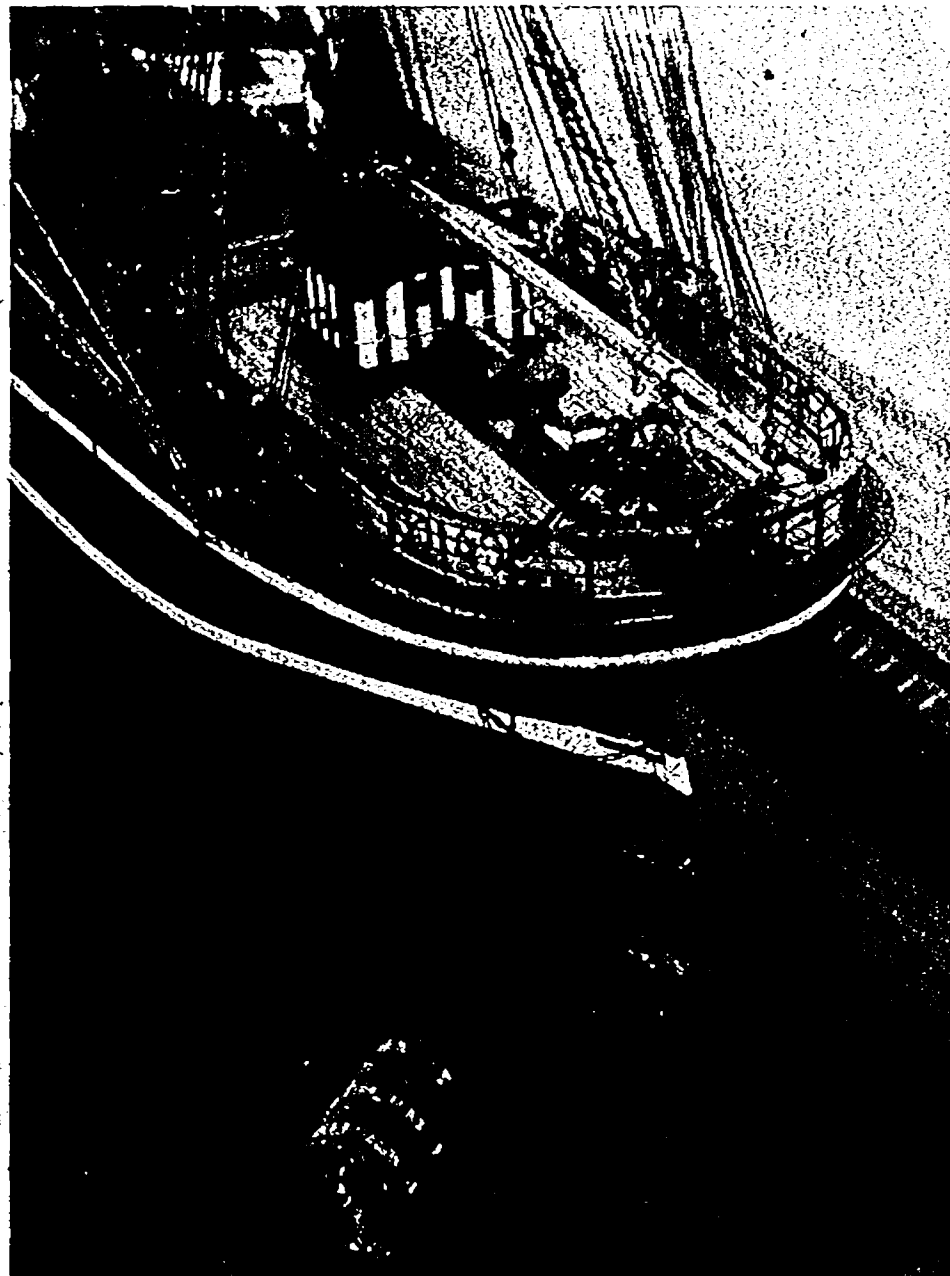
there which could benefit from participating," Gilbert said.

WHILE THE PROGRAM no longer targets specific sections of Westland, there are certain areas in the city where homes are more in need of first-aid. Two of the neediest areas Gilbert mentioned are Glenwood-Palmer-Merriman-Wayne and Inkster-Merriman-Annapolis-Van Born.

Gilbert said the program's offices were moved from city hall to the Dorsey center because that put the staff closest to the homes where help is most needed.

Help comes in the form of outright grants or low-interest loans to pay the fix-up bill. To be eligible for either a grant or loan, homeowners must fall within federal income guidelines and meet criteria set forth by the city. A family of four can earn no more than \$15,000 to be eligible for an outright grant. The same family can earn \$21,750 and still be eligible for a low-interest loan. One-time-only grants or loans can go as high as \$10,000 and loan recipients have up to 15 years to pay it back.

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BILL BRESLER/staff photographer

An old salt when it comes to sailing vessels is this clipper ship model built by Charles Birmingham. Real salt in the small chest helps maintain the proper level of moisture within the case.

Model builder replicates era of sea-going vessels

By Mary Klemic
staff writer

Most people dream about the day their ship will come in. But Westland resident Charles Birmingham couldn't wait — he built his own.

Birmingham, 60, had long been enchanted by clipper ships, the majestic sailing ships built for great speed more than a century ago. So he set about constructing his own tiny replica of one of the actual ships.

Birmingham began carving the model in 1951. After some eight years of work, at a cost of more than \$500, the replica was completed.

Today, exactly 100 years after the original was built, the lifelike model still stands proudly in a wood and glass case in the Birmingham home.

"His grandmother's first husband was captain on a clipper ship that did tea trading between England and the Orient," said Birmingham's wife, Marion. "He has always been fascinated by clipper ships."

THE MODEL — measuring some 3-1/4 feet long and 14 inches high — is an exact replica of the "California," a clipper ship built in Belfast, Ireland in 1882. The actual ship's home port is now in Liverpool, England.

Birmingham purchased plans for the model from a Royal Oak man. The replica's deck is made of yellow pine that was sent from California. Birmingham mounted the model on teakwood used

for decks in life-size boats. The teakwood was donated by his brothers who manufacture boats, according to his wife.

A good deal of painstaking work went into construction of the red, white and blue model.

"That is all wood and metal," said Birmingham's 21-year-old son, Patrick. "There is not one piece of plastic (there)."

The replica's deck, which Birmingham sanded and shellacked, is inlaid

with 1,150 pieces. Patrick said his father, put the pieces in place with tweezers.

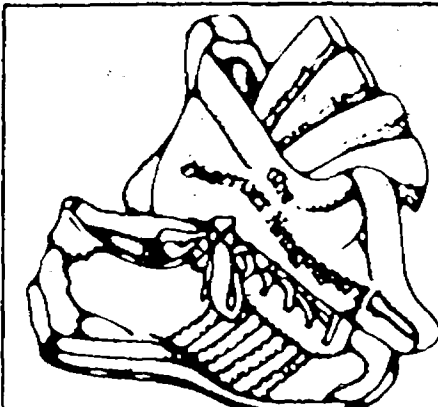
"I remember he explained to me the deck was round so the rain would go out the portholes on the side," Patrick said.

A figure of a woman blowing a bugle is perched on the bow of the ship. Birmingham used a nail to make this figurehead's tiny bugle, according to Patrick.

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Homes fixed with federal funds

Continued from Page 1

Gilbert said his staff has not gone out of its way recently to publicize the program as a client backlog occurred in 1981 when the program's director left, the job went unfilled for nearly a year and the program slowed to a crawl.

"When I came in May, we had a waiting list of 55-60 people," Gilbert said. "Right now, we're working to get those people processed. We still have about 40 people waiting."

The program is still using federal funds the city allocated in 1981. No money was allocated in 1982, said community development program director Gene Hudson, because a surplus was created when the program slowed down and because none was requested.

Hudson pegged the program's budget at \$325,000 per year. Money also comes into the program through pay-backs on loans, he said. Hudson estimated 25-30 complete rehabilitation jobs would be done in 1982, the most ever done in one year since the program began.

Gilbert said most of the homeowners they help are referred by such agencies as the city's department of aging, the Wayne County weatherization bureau and the department of social services. "In that way, we are sure we are getting people who really are in need," he said.

Fix-up applications must be OK'd by the Westland Rehabilitation Review Board. Sitting on the board are city finance director Laurence Williams, chairman; James Anderson; John Franklin; Madelyn Schroeder; Richard Honaker; and Gilbert. It takes nearly four months from the time of application to the time of job completion.

Once the board OKs an application, it is Gilbert's job to get contractors' bids, inspect the job site and make sure the homeowner is satisfied when the work is done.

BOTH GILBERT AND program inspector Ed Gunther agreed that getting a satisfied homeowner is a tough task.

"When buying a new home, you don't see what goes on between the walls or how the work was done," Gunther said. "These people live in the home and see the work done each day, and they get a little picky and a little critical."

"They also change their minds as the contractor does the work. They want to change the kind of light fixtures put in but the contractor does things based on the bid."

Sometimes, Gilbert said, clients expect too much. While the program's intent is to just bring homes structurally and operationally up to code, homeowners often demand extras.

"Customers want the visual things, but it's the structural things we go after," Gilbert said. "Contractors are asked to do a lot of things because for most of the people, it's the only chance they'll ever have to get things done."

Homeowners have also been known to refuse to sign a contractor's check until they got what they wanted. Gunther recalled one resident who refused to sign until a sidewalk crack had been repaired. The crack had existed before the work began, but wear and tear from the crew had widened it. The contractor eventually got his check — but only after repairing the concrete at his own expense.

Homeowners also expect the work crew to be at the house everyday and don't understand contractor's have to set priorities, Gilbert said.

"Each feels their house is most important. It's hard for them to understand you are not dealing with them individually," he explained.

LENGTHY APPLICATION forms, home inspections, board approvals, contractors' bids and work crews, which sometimes hang around houses for up to two months, all embroil homeowners in complicated, bureaucratic red-tape and confusion. Sometimes all comes out rosy. Other times, homeowners are left to wonder what they ever got into.

Everything came up rosy for Alice Able, who could be called a totally satisfied customer. For the cost of tracing the deed on her home (\$27), Able said she got \$8,000 worth of work done on her home. Program rules require that the owner have clear title to the home and that all tax payments and special assessments are up to date.

The \$8,000 came in the form of a grant which Able does not have to repay unless she sells her home within five years of the repair work. If in that time her home passes into new hands, a pro-rated percentage of the grant would have to be paid back to the program.

"My whole house was rebuilt — the roof, the porch, windows, siding, plumbing and electricity," Able said. "At first I was skeptical. I figured you

don't get something for nothing. But I wound up totally satisfied."

Edna Negray, however, is today wondering what she ever got into.

In her late 60's and hard of hearing, Negray called the Observer to say she thought the program was doing unnecessary things to her home just to get \$10,000 out of the federal government.

Negray complained about the "enormous prices on very bad work." She said she wouldn't sign any more paperwork given to her, and was worried that her daughter would be stuck with a big bill to pay if she died before her five-year requirement was up.

Because it is a federal program, with lots of paperwork and specific rules to follow, Hudson said homeowners sometimes have a hard time understanding the nature of the work to be done.

Hudson attributed Negray's problems to this lack of understanding, plus her concern over the city's putting a lien on her home.

THE CITY places a lien on the home of grant recipients because the program requires that a home can't be sold within five years after the work is done without a payback penalty. One-year liens are also put on the homes of loan recipients.

Oftentimes, Gilbert said, homeowners who are eligible to participate in the grant program don't because of this rule. Seniors especially, he said, worry that their children will have to pay back a portion of the grant if they should die before the five years are up.

The furnace, roof and windows in Negray's home were repaired on an emergency basis, Gilbert said, and the house is now undergoing general rehabilitation. He estimated the cost of the work to be \$8,000.

Gilbert said Negray had two septic tanks which, according to city code, should be removed and which had added the cost of the job. "The tops are deteriorating and the joists are rotting, but she would rather leave them in."

He called Negray "overly over-apprehensive" of both the lien and what effect the repair work would have on her property taxes.

WHEN THE PROGRAM first started, most of the applicants were seniors, Gilbert said. Now many are either young couples or divorced mothers. "Moms with kids don't have the time nor the know-how (to do the repair work)," he said.

Applicants' homes have to meet strict criteria and many run-down homes in the city don't get repaired because they fall outside the guidelines. A

home might be rented and the landlord ineligible for a grant or loan. A home might have a lien on it, or the taxes are not up to date. Homes must have two or more "severe" defects to qualify. And, Gilbert said, homeowners might be more interested in "beautifying" their home than in doing repairs not easily seen.

The program won't pay for fancy door knobs, painting, caulking or "those basic maintenance items homeowners can do themselves," Gilbert said.

The program has approximately 10 licensed contractors it continually relies on to bid on jobs. But many contractors, he said, would rather work on building something new rather than repairing something old. "It's not pleasant for them to work in deteriorating homes where the walls might cave in," he said.

IN HIS SIX years as a building inspector, Gunther has seen a lot of houses that are standing upright through sheer determination alone. He has inspected worn-out roofs, sagging plaster and floors buckling from water damage.

"These things haven't happened overnight, the homes have undergone years of neglect," he said. "The homeowners could have made the repairs but have not, often because they don't have the money."

But Gunther will never forget the two-story home where water had not only ruined the roof, walls and floors of the second floor, but had warped the floors and caved in the plaster on the first floor also.

"I was walking around the house, dodging the water as I inspected it," he said.

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Sylvia Kozorosky, wearing a button that reads: "Love an older person today," welcomes senior citizens in Westland to a week-long celebration of the season. Kozorosky is deputy director of the department on aging.



Young-at-heart senior citizens gather at the Friendship Center for caroling, a visit with Santa and other activities during this year's Christmas celebration.

Young-at-heart celebrate a festive holiday season



Toasting each other to an enjoyable holiday season at the Westland Friendship Center during festivities last week are Evelyn Garlenski and Frank Moore.

There was plenty of good cheer last week at the Senior Friendship Center in Westland as the young-at-heart from throughout the city gathered daily to give a warm welcome to the holiday season.

Hosting the event was the Westland Department on Aging, with deputy director Sylvia Kozorosky and former director Dave Wlasek pitching in for the week-long event.

Festivities included caroling, refreshments, door prizes and visits from Old St. Nick. The seniors also placed a Christmas tree in the activities room and decorated it with warm thoughts of needy youngsters by placing hats, gloves, scarves, mittens and dolls on it.

The first baby of the new year will receive an Afghan blanket donated by Evelyn Grogetsky.



Ann Borowski chats with Santa (William Powell), who visited with seniors daily during last week's Christmas celebration.

Staff photos by Art Emanuele

Ship becomes tribute to dad

Continued from Page 1

Birmingham built the display case out of cherrywood. A little treasure chest that sits near the ship, also hand-made, is filled with salt. Marion Birmingham said the salt keeps the ship from drying out.

Birmingham's sons, Richard, 24, and Patrick helped with the ship to a small extent, according to Mrs. Birmingham.

"He did all the work himself because he's an expert, and he wanted to do all the work himself," she said. "We all had to be very quiet, though, when he was putting that together."

BIRMINGHAM used a variety of tools for the work, including little hand drills. It took one year just to put the riggings on, according to the family.

"One time one of the riggings came down after it was in the glass case," Marion Birmingham recalled. "We were up until midnight."

"He wouldn't have been able to sleep

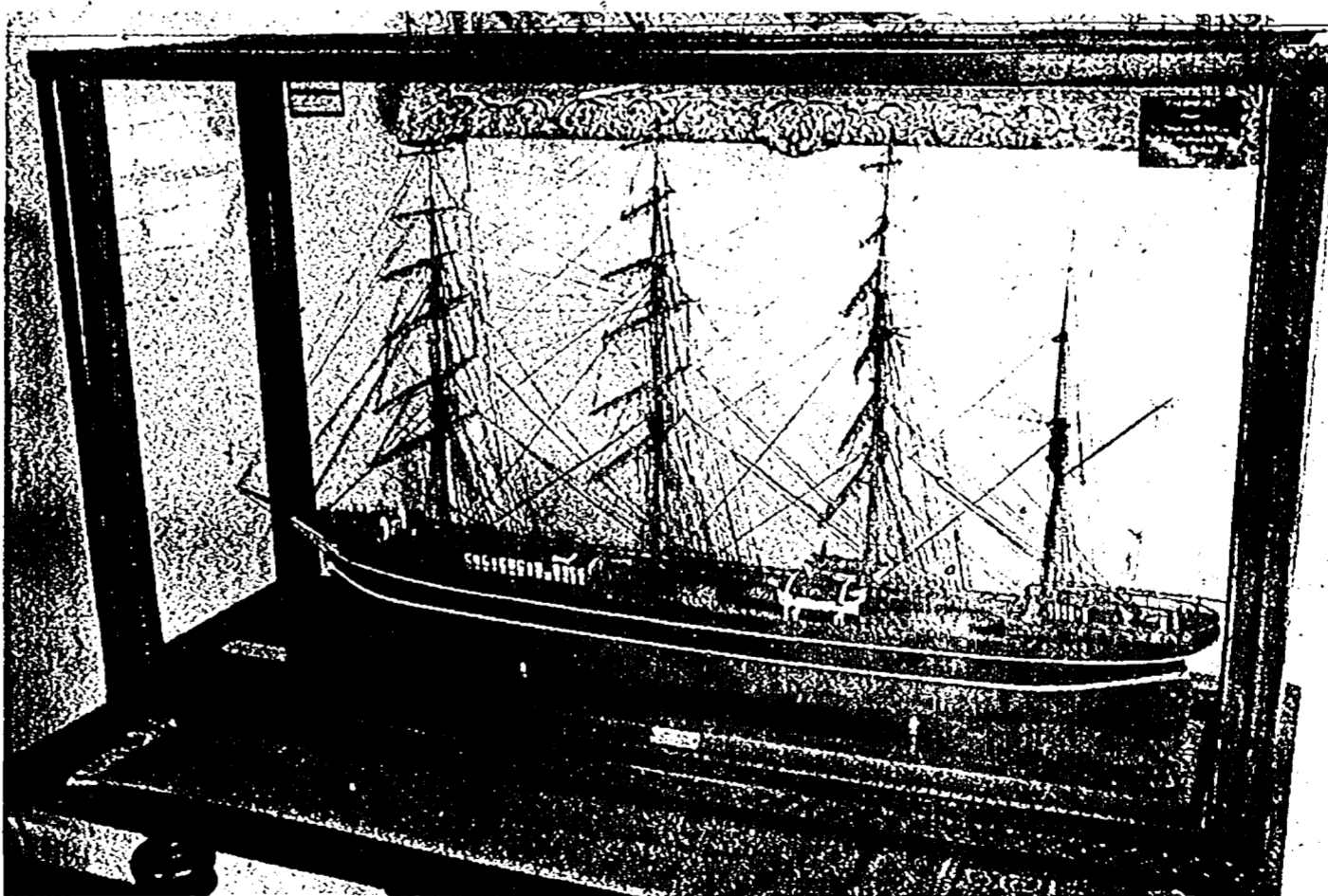
that night," Patrick added.

The ship is now almost like a member of the family. Birmingham has turned down would-be buyers. "He wouldn't part with that," Marion said. "He had an offer from one of the banks downtown to put it in their window, but he wouldn't do that either."

She said her husband built the ship in tribute to his father, Charles Gerard Birmingham. "His father had bought him most of the material for the ship," she said.

The little ship was Birmingham's first attempt at such a project, but it certainly won't be his last. Mrs. Birmingham said he will build a small model of the "Constitution" for the Smithsonian in Washington, D.C.

Patrick expressed admiration for his father's skill and patience with the project. "I was building (a model) of the 'Robert E. Lee' riverboat. I carved the hull out and stopped," he said. "I don't think I would have the patience."



This model of a clipper ship, built by Charles Birmingham, is made of cherrywood and measures 3 1/2 feet by 14 inches. It took one year just to erect all the rigging.

BILL BRESLEA/staff photographer

Bowling ball death results in charge of manslaughter

A Wayne man, Charles Joseph Borg Jr., 18, has been charged with manslaughter in the death of a Westland man who was killed when struck by a bowling ball earlier this month.

At an arraignment Thursday before 18th District Court Judge Thomas Smith, a plea of innocent was entered for Borg. He was released on a \$20,000 bond and faces pretrial examination Dec. 27.

Detective Sgt. Emory Price of the Westland Police Department said police were closing in on the suspect following some tips when Borg turned himself in on his own accord.

Thomas E. Hart, 30, was mortally injured early in the morning on Dec. 4 when a bowling ball crashed through the car's windshield and hit him in the head. Hart was kept alive on life support equipment until 4:30 p.m. Dec. 5.

Hart and his wife, Linda, were on their way home from visiting friends when the incident occurred.

Mrs. Hart was driving north on Newburgh Road near Marquette when the 14-pound red bowling ball slammed into the hood of the car, bounced up and crashed through the windshield and out the back window.

Hart, who was in the right-hand seat, was struck and collapsed.

Police said Mrs. Hart had no idea where the ball came from although there were other cars on the road at the time.

Hart, manager of a Wuv's fast-food store, was an avid bowler who played every week at Cherry Hill Lanes in Dearborn Heights.

Condo group objects to legislative proposal

By Jackie Klein staff writer

The Southfield-based United Condominium Owners of Michigan strongly opposes a bill pending in the state House which allegedly would protect consumers and unravel red tape for the condo industry.

Senate Bill 530, introduced by state Sen. Doug Ross, D-Southfield, whose term expires Dec. 31, is designed to re-

duce the regulatory burden on the condominium industry while providing strong protection for consumers, according to supporters.

Rather than relying on state-issued permits, the bill protects condominium buyers through strict escrow requirements, disclosure documents, arbitration and Department of Commerce enforcement, Ross said.

"The bill fails to mention the loopholes for developers nor does it state

how knowledgeable prospective purchasers must be in order to avoid possible abuses," said Robert Meisner of the condominium owners association.

"THESE ABUSES would be open to everyone involved in the industry if the bill passes the House and a second time in the Senate because of House amendments."

The bill in its present form would eliminate the entire condominium re-

view section of the Department of Commerce so developers would no longer have to submit various and complex documents to the state, Meisner said.

There would be no regulatory body reviewing purchase agreements, the master deed establishing the condominium project or the ownership values of purchasers, according to Meisner.

There would also be no review of condominium bylaws outlining rights

and responsibilities of the condo association, co-owners or developers, he said. Disclosure documents required by a 1978 act wouldn't be subject to review by the Commerce Department, he said.

"This would be, in our opinion, basis for substantial abuse by certain types of developers," Meisner maintained. "It would tend to make the condominium industry in Michigan a throwback to the Florida situation of several years ago."

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Elegant and Easy Christmas Pies

Pies are such perennial favorites—especially during the holiday season. Make Christmas entertaining elegant and easy when you try this trio of fresh fruit pies. Think of them as quick alternatives to the traditional fruitcakes, with the added goodness of fruits like apples, bananas, cranberries and oranges.

What makes these luscious desserts so company-appealing and so easy to prepare are "convenience" products like gelatin, pudding and frozen whipped topping. When combined with the best of the season's fruits, the results are tasty, time-saving and terrific!

Creamy pudding and velvety whipped topping are the building blocks that make these desserts possible and make them so quick to prepare. With gifts to buy, trees to trim, cards to write and family and friends to visit, the last thing you need to bother with this month is fussing in the kitchen. These desserts just look like they took days of cooking but the preparation is quick and simple.

To make your holidays a little easier, here are some tips on preparing pudding (cooked and instant) to speed you along.

- There are two kinds of packaged pudding—pudding and pie filling, which requires cooking, or instant pudding and pie filling, which needs no cooking. Both work beautifully, but each works in different ways, with different preparation directions. These two types are not interchangeable in recipes, so avoid confusion by making sure beforehand that you are using the specified one.
- When you cook pudding, stir the mixture as it cooks and be sure it comes to a full boil. It's best to use an aluminum or stainless steel pan which heats evenly, without hot spots.
- If you're in a hurry to prepare plain cooked pudding, try the microwave way. It is so convenient and can be used for all but the lemon flavor. Combine pudding mix and milk in 1-1/2-quart nonmetal bowl and blend well. Place in microwave oven and cook 3 minutes. Stir with rubber spatula or wooden spoon and continue to cook 1 minute longer, until mixture comes to a boil. Remove from oven and chill.
- If you're looking for a quicker instant pudding and pie filling preparation, try the blender method. Put milk and pudding mix in container and blend at high speed for fifteen seconds. Or how about the shaker method as another quick instant pudding preparation? Use a one-quart leakproof container, cover tightly and shake vigorously for at least forty-five seconds.
- With instant pudding and pie filling, always start with cold milk—it makes for better consistency in the finished recipe. Beat slowly, not vigorously, then pour pudding into serving dishes or pie crust immediately, unless the recipe calls for setting first and then adding other ingredients.
- If you're counting calories, you can use skim milk or reconstituted nonfat dry milk instead of whole milk. The pudding will be less rich, but lower in calories.

You'll follow the basic package or recipe directions, of course, for making gelatin, but these extra tips will help as well.

- To make a mixture that is clear and uniformly set, be sure the gelatin is completely dissolved in the boiling water or other liquid before adding the cold liquid.
- To make gelatin in a microwave oven, measure 1 cup water into a glass bowl. Place in oven and heat about 2 minutes, or until water comes to a boil. Remove from oven, add gelatin (3 oz. package) and stir until dissolved. Add 1 cup cold water and chill until set.
- To store prepared gelatin overnight or longer, cover it to prevent drying. Always store gelatin cakes or pies in the refrigerator.

Happy Holidays!



Top—Raspberry-Orange Cream Cheese Pie Center-Right—Apple-Cranberry Pie Bottom Left—Fluffy Banana Tarts

Apple-Cranberry Pie

- 3 medium apples, peeled, cored and sliced (3 cups)
- 1-1/2 cups raw cranberries
- 1-1/2 cups water
- 1/4 cup sugar
- 1 package (3 oz.) raspberry or peach flavor gelatin
- 1 package (4-serving size) vanilla flavor pudding and pie filling
- 1 baked 9-inch pie shell, cooled

Combine apples, cranberries, water and sugar in saucepan. Bring to a boil; reduce heat and simmer for 5 minutes, stirring frequently. Stir in gelatin; add pie filling mix and blend well. Bring again to a full boil over high heat. Remove from heat. Let stand about 5 minutes; then pour into pie shell. Chill until set, about 4 hours. Garnish with pastry cutouts and whipped topping, if desired.

To make pastry cutouts, roll trimmings from pie shell pastry very thin on floured board. Cut with cookie cutter. For more pastry cutouts, use additional pie crust mix. Bake on ungreased baking sheet at 425° for about 8 minutes. Cool.

Fluffy Banana Tarts

- 1 package (4-serving size) pistachio flavor instant pudding and pie filling
- 1 cup cold milk
- 1 container (4 oz.) frozen whipped topping, thawed
- 1/2 package (9 squares) sweet cooking chocolate
- 2 tablespoons butter or margarine
- 2 medium bananas, sliced
- 8 baked Cookie Tart Shells, cooled*

*Or use 8 commercial pastry shells in aluminum foil cups.

Prepare pudding mix as directed on package for pudding, reducing milk to 1 cup. Blend in whipped topping. Chill.

Shortly before serving, melt chocolate and butter in saucepan over very low heat, stirring constantly; cool. Dip 8 banana slices in chocolate to cover halfway. Chill until chocolate is firm. Place remaining banana slices in Cookie Tart Shells and drizzle with remaining chocolate. Spoon pudding mixture into tart shells. Garnish with chocolate-dipped banana slices and maraschino cherries, if desired, and serve at once. Makes 8 tarts.

Cookie Tart Shells. Combine 1/4 cup butter or margarine, softened and 1/3 cup sugar in small mixer bowl and beat until smooth and creamy. Add 2 egg whites, one at a time, beating well after each addition. Blend in 1/3 cup all-purpose flour, 1/4 cup ground almonds and 1/8 teaspoon almond extract. Grease bottoms of several glasses, about 2 inches in diameter. Bake 2 cookies at a time on greased baking sheet, using 2 tablespoons batter for each and spreading to make 6-inch rounds. Bake at 350° for 7 to 8 minutes, or until edges are lightly browned. Quickly place each cookie over a glass and press toward glass to make a fluted edge. Cool; then turn right side up and carefully remove from glass. Makes 8 shells.

Note: Shells are very delicate and break easily.

Raspberry-Orange Cream Cheese Pie

- 1 package (8 oz.) cream cheese, softened
- 1/3 cup sugar
- 1 cup (1/2 pt.) sour cream
- 1 tablespoon grated orange rind
- 1 teaspoon vanilla
- 1 container (8 oz.) frozen whipped topping, thawed
- 1 baked (9-inch) graham cracker crumb crust, cooled
- 1 cup orange sections
- 1/4 cup raspberry jam

Beat cheese until smooth; gradually beat in sugar. Blend in sour cream, orange rind and vanilla. Fold in whipped topping, blending well. Spoon into crust. Chill until set, at least 4 hours. Arrange orange sections in circle on chilled filling. Strain jam to remove seeds; spoon over oranges and in center of pie.

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Combine pudding and pears for convenient and delicious dessert to serve during the holidays or anytime good foods are appreciated.

This easy pudding is 'in'

Whether you're preparing dessert for the family or special company, convenience in preparation is "in" nowadays. More than ever, recipes using seasonal fresh fruits and convenient products are first choice for busy people.

Clip and save this recipe for Pudding and Pears — fresh pears complementing smooth and creamy chocolate flavor instant pudding and pie filling. Prepared

with either sour cream or yogurt, a package of instant pudding-and-pie filling is the basis for a dessert that's ready in minutes. And, there's no cooking or cleanup for you. Topped with a fresh pear half and a dollop of thawed frozen whipped topping, it's a show-off served in glistening stemmed glasses.

Bosc and Bartlett pears are good choices for the dessert. However, you can use canned pear

halves in "off season" when you need a dessert finale even chocolate lovers will rave about.

PUDDING AND PEARS
1 1/2 cups cold milk
1 cup (1/2 pt.) sour cream*
1 pkg. (4-serving size) chocolate flavor instant pudding and pie filling
3 pears, peeled, cored and halved**

*Or use 1 container (8 oz.) plain yogurt.
**Or use 6 canned pear

halves, drained.

Combine milk and sour cream in mixing bowl. Add pudding mix and beat slowly with rotary beater until blended, about 2 minutes. Let stand to set, about five minutes; then stir until creamy. Arrange pear halves and pudding in individual dessert dishes. Garnish with thawed frozen whipped topping, if desired. Makes 2 1/2 cups plus pears or 6 servings.

Mix peanut butter and banana for a treat

Youngsters and adults alike will eagerly accept this cream pie as a gift from a thoughtful neighbor or for the family meal.

Peanut butter and banana cream are mixed, resulting in an increasingly popular flavor combination.

For a special touch, include the recipe along with the gift.

PEANUT BUTTER-BANANA CREAM PIE

1/2 pkg. (11-oz. size) pie crust mix or sticks
2 tbsp. finely chopped peanuts
1 pkg. (4 1/2 oz.) banana cream regular

pudding and pie filling
1/2 cup peanut butter

Heat oven to 425°. Prepare 9-inch baked pie shell as directed on package except — stir in peanuts before adding water; cool. Prepare pudding and pie filling as directed on package for pie; reserve 1/2 cup. Pour remaining filling into pie shell. Mix reserved filling and the peanut butter; drop by teaspoons onto hot filling. Swirl through filling with knife for marbled effect. Refrigerate until firm, about 3 hours. Top with sweetened whipped cream if desired.

By rice

Saved from the blahs

Serving versatile meals isn't easy — but rice can come to the rescue because it can be made into so many interesting and distinctively different side dishes.

Versatility is one of the major attributes of rice, as is its economy (only four cents per half-cup serving). Rice acts as a flavor-blender with many spices and ingredients to form truly unique side dishes that can complement the meat, fish or poultry with which it is served. A new dish can be created just by changing the spices.

Oriental Frittata, for instance, combines soy sauce, fresh ginger root, garlic, onions, eggs and rice for a nutritious side dish that will delight the family — and rice Casino is a colorful, tasty dish chock-full of the "spices of life." Both are bound to alleviate the dinner doldrums!

ORIENTAL FRITTATA

1/2 cup sliced green onions, including tops
1 clove garlic, minced
2 tsp. vegetable oil
3 cups hot cooked rice
2 tsp. soy sauce
1/2 tsp. minced fresh ginger root
1/2 tsp. ground black pepper
3 eggs, lightly beaten
1/2 cup plain yogurt

In 10-inch skillet cook onions and garlic in oil until tender-crisp, about 2 minutes. Add rice, soy sauce, ginger, and pepper. Toss until rice is evenly coated. Blend eggs with yogurt. Pour over hot rice mixture. Cover and cook over medium-low heat until eggs are just set, 7 to 12 minutes. Makes 6 servings.

MICROWAVE METHOD:

In 10-inch round microproof dish heat oil on high (maximum power) 1 to 2 minutes. Add onions and garlic; cook on high 1 to 2 minutes, or until tender-crisp. Add rice, soy sauce, ginger, and pepper. Toss until rice is evenly coated. Blend eggs with yogurt. Pour over hot rice mixture. Cover and cook at 70 percent power 5 to 6 minutes, or until eggs are set, rotating dish 1/4 turn after 3 minutes. Each serving provides: 181 calories, 1/4 meat exchange, 1 bread exchange, 1 1/4 fat exchanges, some milk.

RICE CASINO

4 slices bacon
1/2 cup chopped onion
1 clove garlic, minced
1 cup uncooked rice
1 1/2 cups chicken broth
1 can (6 1/2 oz.) clams (drain; reserve juice)
1/2 tsp. ground black pepper
2 sprigs parsley
1 bay leaf
1/2 tsp. marjoram leaves, crushed
1/2 tsp. thyme leaves, crushed
1/2 cup chopped green pepper
1/4 cup chopped pimientos
1/4 cup fine dry bread crumbs
2 tbsp. grated Parmesan cheese

Cook bacon in a 10-inch oven-proof skillet. Remove, crumble, and set aside. Pour off fat; return 2 tablespoons to skillet. Add onions and garlic to skillet. Cook 2 to 3 minutes, or until tender-crisp. Stir in rice, chicken broth, 1/4 cup clam juice, and pepper. Tie remaining seasonings in a small piece of cheese cloth to make a bouquet garni. Add to skillet. Bring to a boil, cover, and bake at 350° for 15 minutes. Remove bouquet garni. Stir in clams, green pepper, and pimientos. Replace cover and bake 5 minutes, or until green pepper is tender-crisp and liquid is absorbed. Portion into six individual ceramic shells. Sprinkle with a mixture of bacon, bread crumbs, and Parmesan cheese. Bake, uncovered, 5 minutes. Makes 6 servings.

MICROWAVE METHOD:

Place bacon in a shallow 10-inch round microproof dish. Cover and cook on high (maximum power) 4 to 5 minutes, or until well done. Remove, crumble, and set aside. Pour off fat; return 2 tablespoons to dish. Add onion and garlic; cook on high 1 to 2 minutes, or until tender-crisp. Stir in rice, chicken broth, 1/4 cup clam juice, and pepper. Tie remaining seasonings in a small piece of cheesecloth to make a bouquet garni. Place in a dish. Cover and cook on high 5 to 6 minutes, or until boiling. Reduce power to 50 percent; cover and cook 12 to 14 minutes. Remove bouquet garni. Stir in clams, green pepper, and pimientos. Replace cover and cook at 50 percent power 2 to 3 minutes, or until green pepper is tender-crisp and liquid is absorbed. Portion into 6 individual ceramic shells. Sprinkle with a mixture of bacon, bread crumbs, and Parmesan cheese. Cook on high 1 to 2 minutes. Each serving provides: 227 calories, 1 meat exchange, 1 1/2 bread exchanges, 1 1/4 fat exchanges.

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You can have a lovely holiday table without spending a lot of money. These decorative items, including the wreath on the cake, were all made using marshmallows and colored sugars.

Use marshmallows

Elegant table fun to create

The holiday season is the time to bring out exciting desserts that are gaily decorated and served at festive tables. But your own creative touches don't have to involve expensive gadgets and hours of time. You can create an elegant holiday effect with just a few ingredients from the supermarket, using techniques that are easy enough for children to learn.

A festive Christmas Wreath Cake, uses marshmallows as the easy decorative touch. The cake is frosted with creamy Angel Mallow Frosting, a fluffy, easy-to-spread recipe that owes its lightness to marshmallow creme and stiffly beaten egg whites. The professional-looking wreath atop the cake is made using marshmallows and colored sugar. Using a pair of scissors dipped in water, cut marshmallows into crosswise slices, then dip the cut edges in green-tinted sugar for a Christmas-y effect. Make three rings of the marshmallow slices around the top of the cake and "tie" your festive wreath by affixing a bright red ribbon to the top of the cake.

The same technique can be used to decorate your table by making "wreath" candleholders. Simply attach two rings of sugared marshmallow slices to cardboard around the base of a bright red candle. Marshmallow Christmas poinsettia blossoms are used to decorate napkin rings, serving platters and individual dessert plates. These are made by overlapping five marshmallow slices, dipping the flower in red decorative sugar, then adding a halved miniature marshmallow as the center.

This cake and all the trimmings make a great family project on Christmas Eve, to be served at a gala Christmas dinner the next day.

THE BASIC techniques for making marshmallow creations are simple. Ordinary scissors dipped in water are used to cut the marshmallows. A standard-size, white marshmallow, cut into fourths across the flat side makes four slices, as does a miniature marshmallow. When using Heartmallow marshmallows, cut five slices from each marshmallow.

No glue is necessary for these projects. The cut sides of the marshmallows stick together, and adhere to other uncut marshmallows and candies. Marshmallow creme may also be used to secure uncut marshmallows and other materials together.

Wreath Cake

Fill and frost two 8- or 9-inch round cake layers with one recipe Angel Mallow Frosting. Arrange marshmallow slices dipped in green colored sugar in three overlapping rows around edge of cake. Add red ribbon bow.

ANGEL MALLOW FROSTING

- 1/2 cup sugar
- 2 egg whites
- 2 tablespoons water
- 1 7-oz. jar marshmallow creme
- 1/2 teaspoon vanilla

Combine sugar, egg whites and water in double boiler, beat with electric or rotary beater over boiling water until soft peaks form. Add marshmallow creme; continue beating until stiff peaks form. Remove from heat; beat in vanilla.

Candle Holders

Cut cardboard circles 1 1/2 to 2 inches wider than the diameter of candles. Center candles on cardboard and secure with florist clay. Spread a thin layer of marshmallow creme on the cardboard. Beginning along outer edge, attach marshmallow slices dipped in colored sugar in overlapping rows until cardboard is covered.

Napkin Rings

Cut rings 1 to 1 1/4 inches wide from cardboard cylinders (from bathroom tissue or paper towels); wrap with colored ribbon or colored paper and secure with tape. Make Marshmallow Flowers, dip in red sugar to create poinsettia. Secure to rings with marshmallow creme.

Marshmallow Flowers

- Cut marshmallows into four crosswise slices.
- For each flower, arrange five marshmallow slices on waxed paper in a daisy design, slightly overlapping tips.
- Dip inside of flower into colored sugar to coat cut sides of petals.
- Cut a miniature marshmallow in half and press one piece, cut side down, in center of blossom.

Lo-cal egg dish

If too many calorie-laden holiday treats have expanded your waistline, try a lower calorie, but protein-rich, egg dish for your next meal. Simply scramble a couple of eggs and add onions, mushrooms, spinach, broccoli or whatever you have on hand. Top with a light sprinkling of cheese and you'll have a nutritious low-in-calorie meal in a burry.

Chocolate Almond Log will light up the party

Fancy desserts are a feature of most holiday-time menus. And, probably one of the most appropriate is Chocolate-Almond Yule Log.

This party-pretty jelly roll-type cake is an easy-to-make version of the classic French Buche de Noel. The sponge cake base is a special one, though, with ground almonds substituting for part of the flour. It's a light cake, too, since separately beaten egg whites lighten the batter.

Another special touch is the flavorful syrup which soaks into the cake while it cools. Top it off with a quick-fix combined filling and frosting and it's ready for the most discriminating of palates.

Gift guests young and old at your next gathering with this delectable dessert, and watch their eyes light up.

CHOCOLATE-ALMOND YULE LOG

- 8 to 10 servings
- 1/2 cup sugar
- 1/2 cup water
- 6 eggs, separated
- 3/4 tsp. cream of tartar
- 1 cup confectioners' sugar, divided
- 1/2 tsp. vanilla
- 1/2 tsp. almond extract
- 1/4 tsp. salt
- 1/2 cup ground almonds
- 1/4 cup all-purpose flour
- Confectioners' sugar
- 1 tbsp. almond- or cherry-flavored liqueur, optional
- Chocolate Fill and Frost(recipe follows)
- OPTIONAL:**
- Sliced blanched almonds
- Cinnamon candies
- Green glace cherries

Lightly grease 15 1/2x10 1/2x1-inch jelly roll pan. Line bottom with waxed paper and grease again. Set aside.

In small saucepan bring 1/2 cup sugar and water to boiling. Reduce heat. Simmer 1 minute. Set aside.

In large mixing bowl, beat egg whites with cream of tartar at high speed until foamy. Add 1/2 cup of the confectioners' sugar, 2 tablespoons at a time, beating constantly until whites are glossy and stand in soft peaks. In small mixing bowl, beat egg yolk at high speed until thick and lemon-colored, about 5 minutes. Gradually beat in remaining sugar until blended. Beat in flavorings and salt. Stir together ground almonds and flour. Sprinkle over whites. Add beaten yolk mixture. Gently, but thoroughly, fold yolk mixture and almond mixture and whites. Pour into prepared pan and gently spread evenly. Bake in preheated 400° oven until top of cake springs back when lightly touched with finger, 10 to 12 minutes.

Dust a clean tea towel with confectioners' sugar. Loosen cake from sides of pan with spatula and invert onto prepared towel. Carefully pull waxed paper off bottom of cake. Trim off all edges with serrated knife. Stir liqueur, if desired, into reserved sugar syrup. Spoon evenly over bottom surface of cake. Starting from short edge, roll up cake, rolling towel in with cake. Place wrapped roll seam-side down on wire rack until cool, about 30 minutes.

Prepare Chocolate Fill and Frost. Carefully unroll cake, spread with half of frosting, (about 1 cup) and reroll. Place on serving platter. Spread with remaining frosting, using small spatula to create tree bark effect. Garnish with sliced almonds, cinnamon candies and slices of glace cherries, if desired.

CHOCOLATE FILL AND FROST
(makes about 1 3/4 cups)

- 1/2 cup milk 3 oz. unsweetened chocolate 1/4 cup butter
 - 3 cups confectioners' sugar
 - 1 tsp. vanilla
 - 1/2 tsp. almond extract
- In medium saucepan over low heat, cook milk, chocolate and butter, stirring occasionally, just until chocolate and butter are melted. Beat in sugar and flavorings until smooth.



This Chocolate-Almond Yule Log is an easy-to-do, inexpensive version of a French classic that will satisfy the palate of even the most discriminating dessert lover.

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Let this 'mouse' be a star of the holiday buffet table

While it may not be the fabled mouse that "never stirred" the night before Christmas, this "mouse" can add its own special touch to holiday entertaining. It's a delightful "Ham 'N Cheese" creation that can be prepared ahead of time and wait quietly in the refrigerator to star in a gala holiday hors d'oeuvre buffet.

According to food and entertainment experts' reports, hors d'oeuvre buffet-style entertaining is much in vogue for the coming year. In addition, "gourmet exchanges" (taking a favorite hors d'oeuvre to a party) are an increasingly popular entertaining trend.

For this holiday season, the following six festive recipes are quick and easy for serving at home or at a "gourmet exchange."

HAM 'N CHEESE MOUSE
 1 cup ground ham
 1 8-oz. pkg. cream cheese, softened
 1/2 cup (2 oz.) shredded sharp Cheddar cheese
 1/4 cup shredded carrot
 1/4 cup shredded zucchini
 1/2 tsp. garlic salt
 6 thin carrot sticks, each cut 2 1/4-inches long
 2 thin zucchini slices
 1 narrow zucchini peel strip, 8-inches long
 Assorted crackers

In blender or food processor, combine ham, cheeses, shredded carrot, shredded zucchini and garlic salt. Blend until just mixed. Chill 1 hour. Shape into oblong ball. Form mouse face at one end. Insert carrot sticks for whiskers and zucchini slices for ears. Cut 2 round circles from zucchini peel; insert for eyes. Use remaining zucchini peel for tail. Chill thoroughly. Serve with crackers.

BAKED DELI BITES
 1 15-oz. pkg. corn bread mix
 1/2 cup milk
 1 egg
 1 10-oz. pkg. summer sausage - American Brand, finely chopped.
 2 cups (8 oz.) shredded Cheddar cheese

Heat oven to 400°. Combine corn bread mix, milk and egg; mix well. Stir in sausage and cheese. Shape into 1-inch balls. Place 1 inch apart on greased baking sheets. Bake at 400°, 15 minutes or until light brown. 50 appetizers.

BAKED BEEF DIP
 1 2 1/2-oz. jar sliced dried beef, rinsed, chopped
 1 8-oz. pkg. cream cheese, softened
 1/2 cup dairy sour cream
 2 tbsp. milk
 1 tsp. minced onion
 1/4 tsp. garlic salt
 1/2 cup chopped pecans
 Assorted crackers

Heat oven to 350°. Combine all ingredients except pecans and crackers; spoon into lightly greased 1-quart

casserole. Top with pecans. Bake at 350°, 20 minutes. Cool 10 minutes; serve as a dip with crackers. 2 cups.

TANGY VIENNA ROUNDS
 1 cup cottage cheese
 1/4 cup finely chopped green onions
 1/4 cup finely chopped cucumber
 2 tbsp. mayonnaise
 1/4 tsp. celery seed
 28 slices party pumpernickel bread
 2 5-oz. cans Vienna sausage in beef stock, drained

Microwave Instructions: Combine all ingredients except pecans and crackers; spoon into lightly greased 1-quart glass casserole. Cook, covered, on high 2 minutes. Stir mixture. Top with pecans. Cook, uncovered, on high 2 minutes. Let stand 5 minutes. Serve as a dip with crackers.

BACON-MUSHROOM CROWNS
 40 medium mushrooms
 1/2 lb. bacon, crisply cooked, crumbled
 1 cup (4 oz.) shredded Monterey Jack cheese
 1/4 cup butter or margarine, softened
 1/2 cup finely crushed corn chips
 2 cloves garlic, crushed
 2 tbsp. finely chopped onion
 1 tsp. dry red wine

Remove stems from cleaned mushrooms; chop stems. Combine stems with remaining ingredients. Fill mushroom caps; place on baking sheet stuffing side up. Broil 5 to 7 minutes or until light brown and bubbly. 40 appetizers.

Microwave Instructions: Remove stems from cleaned mushrooms; chop stems. Combine stems with remaining ingredients. Fill mushroom caps; place half of mushrooms in glass baking dish stuffing side up. Cook on high 3 to 4

minutes. Repeat with remaining mushrooms.

SAVORY TURKEY SALAMI WEDGES
 1 3-oz. pkg. cream cheese, softened
 1 tsp. chopped parsley
 1 tsp. prepared mustard
 1 tsp. prepared horseradish
 6 slices turkey salami
 Parsley sprigs

In blender or food processor, combine cottage cheese, onions, cucumber, mayonnaise and celery seed. Blend until smooth. Chill 2 to 3 hours. Spread cottage cheese mixture on bread slices. Cut sausages in half lengthwise; place one piece sausage on each bread slice. 28 appetizers.

Combine cream cheese, parsley, mustard and horseradish. Spread 5 slices of salami with cream cheese mixture, reserving 1 tablespoon; stack. Top with remaining slice of salami. Cut stack into eight wedges. Garnish each wedge with remaining cream cheese mixture and a tiny sprig of parsley; chill. 8 appetizers.

Portuguese soup is another favorite, made with a combination of spicy Portuguese (or Italian) sausage, onions, cabbage, red kidney beans, tomatoes and beef stock. Brown the sausages, drain well and slice. Combine vegetables and stock, add the sliced sausages and simmer over low heat until tender. Delicious served with thick slices of homemade rye bread and a fruit salad which doubles as dessert.

On a cold winter day warm up with soup

With cold weather at hand, it's time to light the fireplace and warm the indoors with a hearty soup.

According to the Michigan Department of Agriculture, our farmers produce more than 50 major commodities each year, making agriculture the leading growth industry in the state.

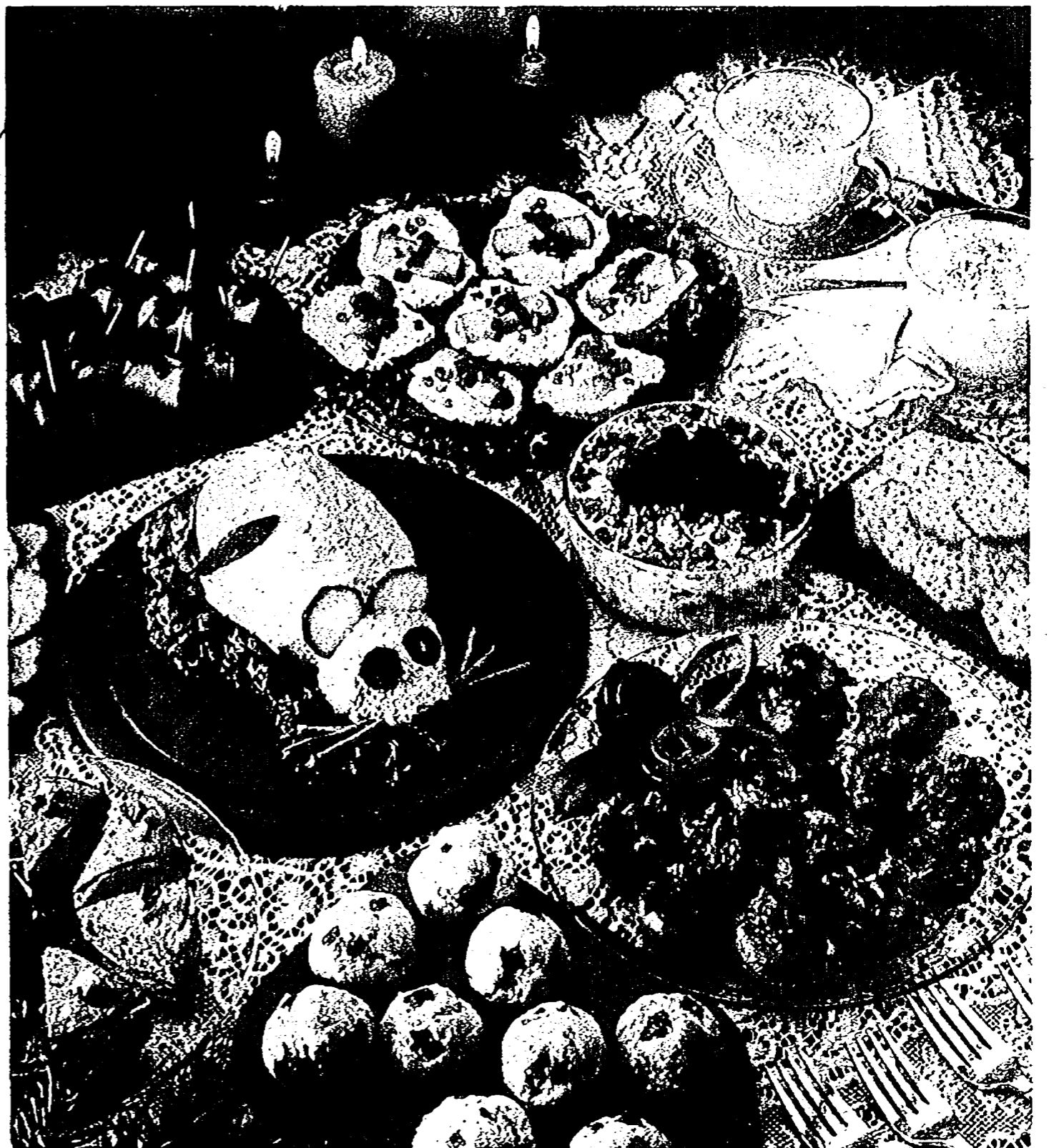
We lead the nation in production of five crops and are tenth or higher in a total of 37. That certainly gives us a wide choice of ingredients for our Michigan soups.

Almost any combination of meat and vegetables is appetizing, filling and nutritious. Similarly, cream soups can be made with a variety of vegetables for added flavor and interest.

Cream of potato soup can be expanded to be "cream of almost everything" soup. To make, you begin with sliced potatoes and chopped onions, simmered in homemade chicken, beef or turkey broth. When these ingredients are cooked through, mash coarsely. Then add almost any leftover cooked

vegetables, such as corn, green beans, carrots and broccoli. Of course, if you haven't leftovers, you can add other fresh vegetables and cook with the potatoes and onions. Cream or half and half should be added last and just heated through (do not boil). Season with salt, pepper and a little sweet basil.

Portuguese soup is another favorite, made with a combination of spicy Portuguese (or Italian) sausage, onions, cabbage, red kidney beans, tomatoes and beef stock. Brown the sausages, drain well and slice. Combine vegetables and stock, add the sliced sausages and simmer over low heat until tender. Delicious served with thick slices of homemade rye bread and a fruit salad which doubles as dessert.



'Twas a holiday party and all through the house, the guests were stirring but not this mouse... it was just entertaining the partygoers who admired the artistry before sampling the ham and cheese creation.

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The Circulation Department of the Observer & Eccentric Newspapers hosted 12 bright and beautiful teens at the annual "Carrier of the Year" awards banquet, Friday, October 22, 1982 at the Livonia Office.

These fine people are shown here holding a tangible reward for a job well done. The intangible reward is more important.

Each was chosen "Carrier of the Year" in his or her own community from among their peers for their excellence in handling their Observer or Eccentric carrier route.

The criteria for the choice involves Length of Service, Amount of Collections, Prompt Settling of Accounts, Least Amount of Customer Complaints, Neat Organization of Route Book and Up-To-Date Records and having been previously Carrier of the Month.

Their trophies will go on a shelf now for friends to see, but the intangible reward-confidence borne of success in their first business venture will be seen by the world in years to come.



CIRCULATION

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Dan Sobocinski
West Bloomfield

Mark Sullivan
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David Hayes
Troy

Nancy Klinger
Southfield

Colleen Hayes
Redford

Paul Schmidt
Plymouth

Jim Siegmund
Livonia

Jim Lynch
Canton

Photos by Art Emanuele

Kevin Sheridan
Garden City

Chuck Tittle
Birmingham

Brian Glasgow
Westland

Eric Schwochow
Farmington



Martha Griffiths (left), recently elected Michigan's lieutenant governor, shares a laugh with Livonian Jeanne Paluzzi at a gathering of women business owners.

Women's business is everywhere

By Sherry Kahan
staff writer

They all had one thing in common, these members of the Michigan Chapter of the National Association of Women Business Owners (NAWBO). They had been willing to take risks.

Not only had they been ready to take a chance with their money to become involved in business, they also laid on the line their energy, time and overtime.

They met at the Detroit Yacht Club for networking purposes and to hear Martha Griffiths in her first public appearance since being elected lieutenant governor of Michigan.

Presiding over the event was Jeanne Paluzzi of Livonia, president of the Michigan chapter of NAWBO, who noted that 85 women were present for the largest ever gathering ever of

women business owners in southeastern Michigan.

Among those attending was Judy Anderson of Livonia, who is co-owner with her husband of Slaco Tool and Manufacturing in Redford Township.

Others present were Kristina Sebenick of Southfield, whose business, Install Inc., is located in Livonia, and Ad LaForet of Farmington Hills, president of Pro-Care One in Southfield, which has a branch in Livonia. Joan Thornton of Grosse Pointe put in an appearance.

'Make the state aware of what you are selling. Don't be afraid to ask the state to buy from you.'

—Martha Griffiths

Potential entrepreneurs should note this checklist

What does a woman need to step out on her own into the business world?

Several of those who belong to the Michigan chapter of the National Women Business Owners Association mulled the matter over hors d'oeuvres at a recent gathering with newly elected lieutenant governor Martha Griffiths.

They suggested several things a potential business owner should consider before committing herself to the life of an entrepreneur.

- She should have a background in accounting or some kind of bookkeeping, suggested Joan Thornton. "The whole business revolves around expenses, accounting and budgeting," Thornton noted.
- She should have enough capital and a board of advisors who are paid for services. In Thornton's fitness business, for example, she has medical experts to give her advice.
- She should get a lawyer who must be in tune to that particular business, and she should get an accountant.
- She must be willing to take risks, noted Ad LaForet, who took a chance three times by opening three businesses in Southfield.
- She must be ready to sacrifice for postponed rewards, added LaForet.
- She should be sympathetic and understanding with the people who work for them, in the opinion of Kristina Sebenick. "That helps you form a strong nucleus of employees as backup staff who are willing to work hard," she said.
- She need determination, said Leatrice Robinson, who owns Robinson Advantage Institute, a preschool in Detroit. "You have to refuse to let the state discourage you with all its rules and regulations," she said.
- She must follow good business practices, pay attention to detail and budget carefully. She should also establish business hours and stick to them.
- She should not be shy about tooting her own horn. "Don't expect people to beat down your door once you open a business," Robinson said. "Advertising is extremely important. But most small businesses put it on the back-

burner. But no one will use your goods or services unless they know what you've got."

Because hers is a neighborhood business she uses flyers and advertises in her community newspaper to bring in small customers.

- She should build her business around something familiar. "It helps if you like it too," said Robinson. "But it's more important to know what should go on in your business."

Her Vital Options company runs exercise classes for corporations and private individuals. One of its classes is held in Plymouth-Salem High School.

GRIFFITHS COMMENDED all those gathered for their successful struggles. So did Beverly Beltaire, chairman of the board of the Greater Detroit Chamber of Commerce, and Lourdes Miranda, national president of NAWBO.

The new lieutenant governor talked about a state law requiring that a portion of state business go to firms owned by women.

"By 1985, some 5 percent of all state government purchases have to be from women's companies," she said.

To sell services or goods to the purchasing agent of the state, she urged her audience.

"Make the state aware of what you are selling," she continued. "A lot of times women are too modest. Many women are afraid. Don't be afraid to ask the state to buy from you. I think you'll get a good reception. If you don't go over his head. Just keep going up. You'll finally hit somebody with some sense."

If the woman's company does not get the sale, she should find out who got it, said the former congresswoman, who

served the 17th Congressional District for 20 years.

"Keep calling them," she said. "If all that fails, write me."

BELTAIRE ADVISED the women the should "never be a token."

"Let them know you're alive and kicking," she added. She also told her listeners to get busy and meet people, taking care not to confine their associates only to women. "My career is successful because of the contacts I've made on the way up and the way down," she said.

"We're all tough ladies and tough business people."

Miranda surprised the women with a statistic. "Women have been establishing their own businesses at five times the rate that men are, even though everything in the economy is speaking to the contrary," she said.

Outlining the advantages of joining NAWBO, Miranda stressed its potential for exercising collective influence needed "to get people to buy goods and services from woman business owners."

"The national organization wants to speak with one voice about the concerns of women in business," she said. "You can hit your head against a wall and expend a lot of energy going from person to person. In our national organization with its 17 chapters and 1,000 members you have that added help."

This help, she explained, comes through the chance to exchange views with other women in business.

"That networking, that support is what NAWBO is all about," she said.



Plates for home, car or office were offered for women with a statement to make. The saleswoman is Merry Gardner of Livonia.



Judy Anderson (right) of Livonia, co-owner of Slaco Tool and Manufacturing in Redford, signs in for the meeting. Listing her in the book is Jeanne Paluzzi.

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John and Hazel Liptak

Liptaks mark 50 years wed

John and Hazel Liptak of Livonia recently celebrated 50 years of married life at a party in Topinka's Country House with friends and relatives. The couple has lived in Livonia for 40 years.

Liptak retired in 1968 from Automotive Pattern Co. of Detroit. The Liptaks have two sons, Donald Liptak of Livonia and Fred Liptak of Southfield. They also have six grandchildren and three great-grandchildren.

Burskey-Henrich

Karen Marie Henrich, daughter of Mr. and Mrs. John Donald Henrich of Novi and assistant superintendent of Livonia's department of parks and recreation, became the bride of Ralph Albert Burskey in a ceremony in Holy Family Catholic Church of Novi.

The bridegroom is the son of Mr. and Mrs. Stanley Francis Burskey of Detroit. The Rev. Kevin O'Brien officiated.

The bride wore a white gown with train and carried roses and carnations in white and dusty rose. Her attendants' dresses were dusty rose. The bridegroom and the men in the wedding party wore grey tuxedos.

Nancy Ann Probyn was maid of honor for her sister, and two other sisters, Mary Lou McAlpine and Julie Henrich, were bridesmaids. Jennifer Ann Burskey was flower girl. The bridegroom was assisted by his brothers, Russell Joseph Burskey as best man and Richard S. Burskey and Rodger J. Burskey as ushers. Matthew John Burskey was ring-bearer.

After a reception in the Mohagan Knights of Columbus Hall, the couple flew to Florida and then visited New England and Niagara Falls. They are making their home in Livonia.



Phillips-Chaput

The chapel of St. Paul Monastery was the setting for the wedding of Michelle Ann Chaput and James R. Phillips. The Rev. Francis Cusack officiated.

Parents of the couple are Paul Chaput and Madeline Erdman, both of Sault Ste. Marie, Ontario, and Sam and Rosalie Phillips of Windsor Street, Garden City.

The bride wore a gown of ivory lace over satin with chapel train and long fitted sleeves. A matching lace hat, designed and made by the bridegroom's mother, held her tulle veil. Her flowers were ivory and burgundy silk roses with mauve-toned baby's breath.

Pauline Bruzas was matron of honor for her sister and the bridesmaids were Willow Chaput, Janice Phillips, Roberta Olar, Jodie Sheedy, Anita Woodruff and Larre Chisolm. They wore mauve Qiana dresses trimmed in ivory antique lace and carried azaleas and lilies in ivory and mauve tones.

Neal O'Brien was best man. The ushers were Jon Phillips, Peter Chaput, Mike Sullivan, Ben Woodruff, Charlie Chisolm and Bill Cossey. Poppie Rosette Phillips was flower girl and Mitchell Carter was ring bearer.



The reception for 300 guests was held in Pandango Hall in Taylor. The couple had a California honeymoon and will live at Tempe, Ariz.

The bride attended college in Sault Ste. Marie, Ont., and has been employed as a bookkeeper. The bridegroom attended Detroit College of Business and Eastern Michigan University. He is a food distributor.

Chorale to sing on UM-D campus

The Fair Lane Chorale will sing in concert at noon Tuesday at Fair Lane Conference Center, the former home of Henry Ford located on the campus of the University of Michigan at Dearborn.

Vocalists are Denise Love, Mary Rufino, Sue Ingersoll, Carl Misiak, John

Stewart and Joe Nowaski. Pianist Curtis Posuniak will perform works by Bach and Adams and then lead the audience in Christmas carols.

Cost of the luncheon and concert is \$6.50 per person. To make a reservation, call the center at 593-5590.



Dell-Balbaugh

Paul A. and Irene Dell of Glenmore Street, Redford, announce the approaching marriage of their daughter to Michael Patrick Balbaugh, son of George and Sally Balbaugh of Union Lake.

The bride-elect is a 1980 graduate of Redford Union High School and employed by Presbyterian Village as a nurse's aide. Her fiancé graduated from Walled Lake Central High School in 1979 and is a computer programmer.

They will be married early in January in Our Lady of Loretto Catholic Church, Redford.



Kubicz-Harding

Edmund and Marsha Kubicz of Dearborn Heights announce the engagement of their daughter Susan to Ronald Harding of Redford, son of Rose Harding of Bellaire and the late Ted Harding.

The bride-elect is with the Dearborn Heights Police Department and her fiancé is a sergeant with the Redford Township Police Department.

They will marry in September in St. Valentine Catholic Church, Redford.



Sinkoff-Hartman

Mr. and Mrs. Gerald W. Sinkoff of Osgus Street, Livonia, announce the engagement of their daughter Debra Jean to Herbert Joel Hartman of Jupiter, Fla., son of Mr. and Mrs. Jerry Hartman of Palm Beach Gardens, Fla.

The bride-elect is a 1974 graduate of Stevenson High School and also graduated from Schoolcraft College school of nursing. She is employed by Redford Medical Center. Her fiancé graduated from Palm Beach Community College and is employed by Prudential-Bache Securities in West Palm Beach.

They will exchange vows April 10 in Temple Israel, West Bloomfield.



Baron-Green

Mr. and Mrs. Thomas J. Baron of Auburndale Street, Livonia, announce the engagement of their daughter Elaine Ann to James Michael Green of Wixom, son of Mr. and Mrs. John Green of Brighton.

The bride-elect graduated in 1976 from Ladywood High School and earned a degree in nursing from Oakland University in 1980. She will complete a master's degree in community health nursing from the University of Michigan in 1983. Her fiancé graduated in 1975 from Detroit Catholic Center and in 1979 from Michigan State University. He is employed as marketing director in the frozen foods division of Awrey Bakeries, Inc.

They plan an Aug. 20 wedding in St. Mary of Redford Catholic Church.

clubs in action

RENAISSANCE CIVITAN

Lovers of fruit cakes will be able to purchase them this year from members of the Renaissance Civitan club. Claxton fruitcakes will be sold for \$2.50 a pound or \$7 for three pounds, and proceeds will go to community projects and the 1983 Wayne County Special Olympics. For free delivery, call Bob Walters, 522-0886, or Diane Bernick, 562-8304.

The club meets the second and fourth Tuesday of each month in Harrow's restaurant, Beech Daly and Plymouth, Redford.

FOLK DANCE CLUB

Folk dance sessions from 8-11:45 p.m. are held each Friday from September through June by the Detroit Folkdance Club, which meets at Brookside School, Cranbrook Institute, 380 Lone Pine, Bloomfield Hills. The leader is Ben Chang, who teaches several folk dances followed by request dancing. The last Friday in the month is party

night from 8 p.m. until midnight. Beginners are welcome. Partners are not necessary. Admission is \$2.50, except for party night when it is \$3. Throughout the year, the club sponsors several folk dance workshops, and two weekend folk dance camps with noted folk dance experts. For more details, call the club at 649-2878.

BEREAVED PARENTS

The next meeting of Bereaved Parents will take place at 8 p.m. today at Newman House at Schoolcraft College, 17300 Haggerty, Livonia. For more information contact Gloria Collins at 438-1857.

PENDULUM SINGLES

A New Year's Eve party is scheduled by the Ford Pendulum Singles Club from 9 p.m. to 3 a.m. at Twin Towers at Southfield and Hubbard in Dearborn. Tickets purchased in advance are \$20, at the door \$25. For more details call the club at 386-5040.

It's 50 years for Ajlounys

A celebration on Dec. 18 at Topinka's Country House will honor Farah and Nijmeh Ajlouny, residents of Livonia for 22 years, on the occasion of their 50th wedding anniversary.

They were married in 1932 in Ramallah, Palestine. Their children are Fred, Mary and Hala Ajlouny of Livonia and Jeanette Kazaleh of Farmington. They have nine grandchildren.



Farah and Nijmeh Ajlouny.

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Family with 14 children gears up for holidays

By Ariene Funke
staff writer

When you're the parents of 14 children, Christmas preparation means lots of homemade ornaments and gifts. Alan and Judy Prince of Canton have two biological children and 12 adopted ones — eight girls and six boys ranging in age from three to 17.

The adoptions, which have occurred over the past eight years, have brought new opportunities for love and sharing. The family blends children from the United States, Canada and Vietnam.

Last February, the family size took a big jump when the Princes adopted five brothers and sisters from South Carolina.

What's the secret? How do they manage? "We have changed our lifestyle drastically from when we started adopting," said Alan Prince, 37, postal worker at the Plymouth post office branch. "We knew certain sacrifices would have to be made."

THE FAMILY receives subsidies to assist in the care of several children who have physical and mental impairments. Otherwise, the Princes manage by cutting corners. Clothes are shared by the children. Food is purchased in large quantities from thrift stores and a food co-op. Most vegetables and fruits are home-canned.

Mrs. Prince, 34, sews a lot of clothing and toys — including a large portion of Christmas gifts. It's a "little hard" to make gifts for so many children, admits Judy Prince. But she enjoys making homemade ornaments and stuffed animals for the kids.

"You learn to do things in a different way," she said. "I make toys and clothing. Baking is a big thing around here. I like to make gifts of baked goods and jellies."

One year, Mrs. Prince made cloth tote bags for the children to carry their books and toys in. She has sewn all kinds of stuffed teddy bears and dolls. Right now, she's busy making cloth-covered hangers filled with fragrant, dried spices.

Gifts don't always turn out as expected. One miscalculation resulted in a huge doll which completely dwarfed its owner.

CHRISTMAS EVE is the family's big, traditional dinner. On Christmas Day, Judy Prince will spread a buffet of cold cuts, and the children will play games.

"It's a totally family-oriented day," she said. "The Princes began expanding their family through adoption about eight

'We have changed our lifestyle drastically from when we started adopting. We knew certain sacrifices would have to be made.'

— Alan Prince

years ago. The first additions were a girl and a boy who came to the United States in an airlift at the end of the Vietnam War. Both had suffered impairments as a result of polio.

As the family continued to grow, the four-bedroom home on Carriage Hills was revamped. The garage became a family room, and a dormer with bedrooms was added. The formal dining room and living room also became bedrooms.

"We have operated on the opinion there is room for one more," Alan Prince said. "We know when a particular kid will fit into the family. It's hard to say how many we will end up with."

DESPITE THE commitment, the Princes aren't western Wayne County's version of the sugary TV show, "The Waltons." The children belong to scouting groups, play football and participate in activities at Geneva United Presbyterian Church, Mrs. Prince said.

Family pets include a cat, a dog and a gerbil.

On a recent visit to the family home, the children were well-mannered, playing quietly and watching television.

There have been heartaches along the way. Several of the children receive professional help for emotional scars from past experiences, Mrs. Prince said. One son died in a house fire three years ago at the age of six.

Some of the Prince children have physical and mental impairments. The youngest, a girl, 3, is blind and has severe mental and physical handicaps resulting from child abuse at the age of three months, Mrs. Prince said.

The Princes' oldest son, 17, has been away from home more than a year because he receives therapy for emotional problems rooted in his past. But he is coming home this week, reports Mrs. Prince.

"Most of (the children) have been in at least five foster homes," she said. "That's something they have to deal with — making attachments, and having those attachments broken apart."

The children bolster the bonds of



CRAIG GAFFIELD/staff photographer

Baking Christmas cookies in the Prince family is a major undertaking. Supervising her children (right, rear) is mother Judy Prince.

love and affection, Mrs. Prince said. They look out for each other.

But the Princes realize that some of their children may never be able to fully return the affection.

"We bond through the kids," Mrs. Prince said. "They have paired off with one or two, then have gotten closer to

all. There are enough (children) that give hugs and kisses."

ALAN AND JUDY Prince have become advocates for would-be adoptive parents and for handicapped persons.

Through an organization called Aiding in the Adoption of Special Kids

(AASK), they serve as a network for parents who want information about adopting children with special needs.

Each spring, the organization has an adoption party, bringing together prospective parents and children who are waiting for adoption. The Princes can be reached by calling 981-4753.

"We realize this is something that has been a gradual thing for us — it isn't something someone can relate to immediately," Alan Prince said.

"We enjoy talking about our kids," his wife said. "Each one has a special spark. We enjoy talking about handicapped people and their needs."

Video games bolster city coffers

The popularity of video games has made it a profitable business.

Garden City can attest to this. In the 11 months the Parks and Recreation Department has had amusement games in Maplewood Community

Center and the Civic Arena, they have realized approximately \$5,500 as its share of the proceeds.

In a contract signed last December with American Entertainment Corp. of

Southfield, the firm agreed to pay the city 55 percent of the gross revenue.

In addition, the contract stated the firm will allow four fund-raising events for which the city realized 100 percent

of the total proceeds.

The contract with American Entertainment Corp., which was due to expire this month, has been renewed for another year by the City Council.

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Teen outpatients treated for alcohol, drug abuse

"I started taking drugs because the older kids I looked up to took them. I found it was an escape."

"All the jocks drank, so I drank too."

"Smoking pot made me feel carefree and not look at my faults."

"When I think of taking drugs now, I think about when I almost OD'd on quaaludes."

The words are those of teen-agers taking part in a new adolescent outpatient pilot program. It's for the treatment of alcoholism and chemical dependency at Henry Ford Hospital's Maple Grove Center in West Bloomfield.

"What's different about this program is that it exists at all," said Maple Grove adolescent outpatient therapist Janice Cotter-Leacock.

"Even long-term residential facilities for teen-agers are few in the southeast Michigan area compared to the increasing number of teens who need treatment. So far as I know this program is a pace-setter for outpatient treatment."

THE PROGRAM begins with assessment of the teen.

During the next four weeks, teens and parents attend educational sessions together. In the six months which follow, the program provides individual therapy for the teen, sessions with both teen and parents, and group psychotherapy for the teens.

"I like coming for this," said one teen-ager in the program. "It helps me to talk to the other people in my group and to hear their experiences and how they feel."

Parent involvement is imperative, according to Cotter-Leacock. Her experience in the field has included the assistant directorship of Dawn Farms, a long-term residential treatment center for teens with drug and alcohol abuse problems.

Since the Maple Grove program began more than six months ago, parent participation has been almost 100 percent.

The adolescent outpatient program is offered by Henry Ford Hospital only at Maple Grove. Henry Ford Hospital is a non-profit health care system, where outpatient treatment for alcohol and chemical dependency is approved by Blue Cross-Blue Shield as well as by many other insurance sources.

THE TYPICAL teen in the Maple Grove program is referred by parents, who often have noticed signs of chemical abuse for a year.

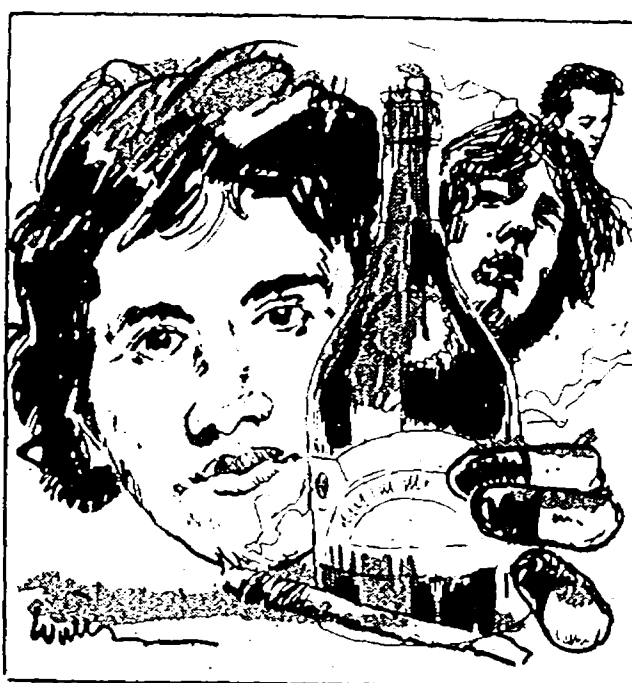
Some of the signs: declining grades in school, truancy, withdrawal from friends and family, taking up with a new set of friends, mood-swings, irritability and drowsiness.

More recently, the parents may have found the teen drunk, or discovered marijuana, alcohol or

-pills in his or her bedroom. And sometimes trouble with the law occurs — perhaps with a breaking and entering or drunk driving charge.

TEENS WHO come from homes in which parents have a history of chemical dependency are a particularly high risk to become chemically-dependent themselves, Cotter-Leacock reports.

Outpatient treatment doesn't fit the needs of all chemically-dependent teens, she explained. Some need a more protected environment such as a residential treatment program offers.



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College icers brace for Invite

Four local products, two each from Redford and Livonia, will compete in the 18th Annual Great Lakes Invitational college hockey tournament Dec. 28-29 at Detroit's Joe Louis Arena.

The Redford natives, both Thurston High School graduates, are Michigan State University defenseman Jeff Easley and Michigan Tech right winger Steve Murphy. Livonia's contingent at the tourney consists of University of Michigan right winger and Catholic Central graduate Paul Kobylarz, along with MSU forward and Churchill alumnus Todd Gardiner.

Easley is one of the reasons the Spartan defense has allowed the lowest goal total in the Central Collegiate Hockey

Association this season. Although he has been sidelined at times with a shoulder injury, Easley is MSU Coach Ron Mason's stronghold on defense.

EISLEY PLAYED for the Detroit Junior Red Wings, where he also showed his offensive capabilities by scoring 11 goals and 33 assists in his final season before enrolling at MSU. The 20-year-old junior scored a hat trick earlier this season.

Easley's teammate, Todd Gardiner, also has had shoulder problems under an aggressive-minded Spartan offense. Gardiner, a senior, made the team two seasons ago as a walk-on after transferring from the Air Force Acad-

emy, and was relied on last year for his penalty-killing capabilities. Gardiner earned all-area honors at Churchill in baseball and football.

Murphy was the Huskies third-leading scorer last season while leading the team in both winning and power-play goals. The junior right winger was the Most Valuable Player in the 1980 Junior A Tournament and led the Great Lakes Junior League in scoring.

KOBYLARZ ENROLLED at Michigan after leading the Michigan Metro Hockey League in scoring his final two seasons at Detroit Catholic Central. He was nominated the CCHA Player of the Week last season as a freshman after a two-goal performance in the Great

Lakes Invitational. He led the Michigan freshmen in scoring last year with 11 goals and eight assists.

The Wolverines and Spartans will square-off first in the tournament, with defending champion Notre Dame facing Michigan Tech. The losers will play a consolation game at 5 p.m. Wednesday followed by the championship match.

Tickets for each night's doubleheader are priced at \$8.50, \$7.50 and \$6.50. They are available at the Joe Louis Arena Box Office, Hudson's, all CTC Outlets and at the ticket offices of the respective universities. Group rates are available by calling 567-9820. To charge tickets by phone, call 567-9800.

the week ahead

BOYS BASKETBALL Tuesday, Dec. 21 Bishop Borgess at Dear. Divine Child, 7:45 p.m. Plymouth Salem at Plymouth Canton, 7:45 p.m.	vs Sterling Heights Stevenson, 8 p.m. Wednesday, Dec. 22 — Consolation and championship games, 6 & 8 p.m.
HOLIDAY TOURNAMENTS at WESTLAND JOHN GLENN Wednesday, Dec. 22 — Wayne Memorial vs Howell, 6 p.m.; Inkster Cherry Hill vs Westland John Glenn, 8 p.m. Thursday, Dec. 23 — Consolation and championship games, 6 & 8 p.m.	at MADISON HEIGHTS BISHOP FOLEY Tuesday, Dec. 21 — Redford St. Agatha vs Harper Woods Notre Dame, 6 p.m.; Madison Heights Bishop Foley vs Hamtramck St. Florian, 7:45 p.m. Wednesday, Dec. 22 — Consolation and championship games, 6 & 8 p.m.
at DEARBORN HTS. ANNAPOLES Tuesday, Dec. 21 — Livonia Clarenceville vs Garden City, 6 p.m.; Dearborn Heights Annapolis	COLLEGE SPORTS MEN'S BASKETBALL Thursday, Dec. 23 Schoolcraft College vs Green Technical (at EMU's Bowen Fieldhouse), 5:30 p.m.

sport shorts

ALBION SWIM HELPER

Jon Edwards, an All-Area performer last year at Redford Thurston is one of nine freshman expected to contribute to the Albion College swim team.

He will swim the backstroke and butterfly for the Britons, hoping to improve on a second place league finish of a year ago.

WESTLAND SOFTBALL

An open softball tournament will be held Jan 14-15 behind the Bailey Recreation Center in Westland.

The cost is \$20 per team (single elimination format). The entry deadline is Jan. 7. For more information, call 728-7828.

ALL-LEAGUE CAGER

Charlene Huetner of Livonia was recently named to the All-Conference girls' basketball team, representing Michigan Lutheran Seminary High School.

She was also the team's MVP and will continue her basketball career next year at Schoolcraft College.

LIVONIA Y EVENTS

Fourth and fifth grade boys can sign up for a basketball clinic Dec. 28-30 at the Livonia Family Y.

The three-day event starts daily at 4:30 p.m. and ends at 6 p.m.

The program is in conjunction with the Youth Basketball Association (YBA).

The cost is \$8 for members and \$12 for non-members.

Soccer coaches can analyze team performances by using a video tape recorder Dec. 27 and 29 and Jan. 5 (evenings) or Jan. 8-9 (day) at the Y.

For more information on both programs, call the Livonia Family Y at 261-2161.

COLLEGE HOOPLA

Two Livonians are leading the Wayne State University women's team in scoring this season.

Liz O'Brien, a junior from Ladywood, tops the Tartars in scoring (14.8 points per game) and rebounding (10 ppg). Kim Plachta, a junior from Bentley, is second in points at 14.0 through five games.

Mary Kay McNall, a freshman at Michigan State, is currently fourth in scoring (8.6 ppg) and is the team's leading field goal percentage shooter. The Livonia Franklin grad, a 6-foot-3 center, scored a season-high 11 points in a recent loss against Northern Illinois.

Krista Pray, a 6-2 senior center from Bentley, is the second leading scorer (15.9 ppg) and top rebounder (10.6 ppg) for the Northern Michigan University Wildcats through seven games.

Alma College will rely on 5-10 freshman Deneen Clark, a Bentley grad, for added frontline depth this year, according to coach Marie Tuite.

TENNIS CLINIC

Chris Evert-Lloyd and Jack Kramer headline a tennis workshop Feb. 11-12 at the Eastpointe Racquet Club in East Detroit.

The workshop is being sponsored by Wilson Sporting Goods, and the United States Tennis Association (USTA) in cooperation with the Michigan High School Tennis Coaches Association.

The clinic runs from 9:30 a.m. to 10 p.m. Friday, Feb. 11. It resumes at 9:30 a.m. and runs until 4:30 p.m. Saturday, Feb. 12.

Advance, pre-paid reservations are \$45 per person; at the door, \$50; one day, \$30; and at the Lloyd-Kramer sessions (6:30-10 p.m. Friday), \$15.

Eastpointe Racquet Club is located on the corner of I-94 and Nine Mile Road in East Detroit. For more information, call Gary Bodenmiller at 886-2944 or Bob Wood at 884-4444.

Franklin falters

Continued from Page 1

John Phillips and Phil Lann each popped in a pair of goals for Stevenson, and Bill Jordan and E.J. Perrault added one apiece.

**WYAN. ROOSEVELT 5
LIVONIA FRANKLIN 3**

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Two of those were scored by Ed Zajdel. Glenn Bonkowski got Franklin's only other goal, while John Chmielewski picked up a pair of assists.

Chris Bialobrzewski had two goals for Roosevelt.

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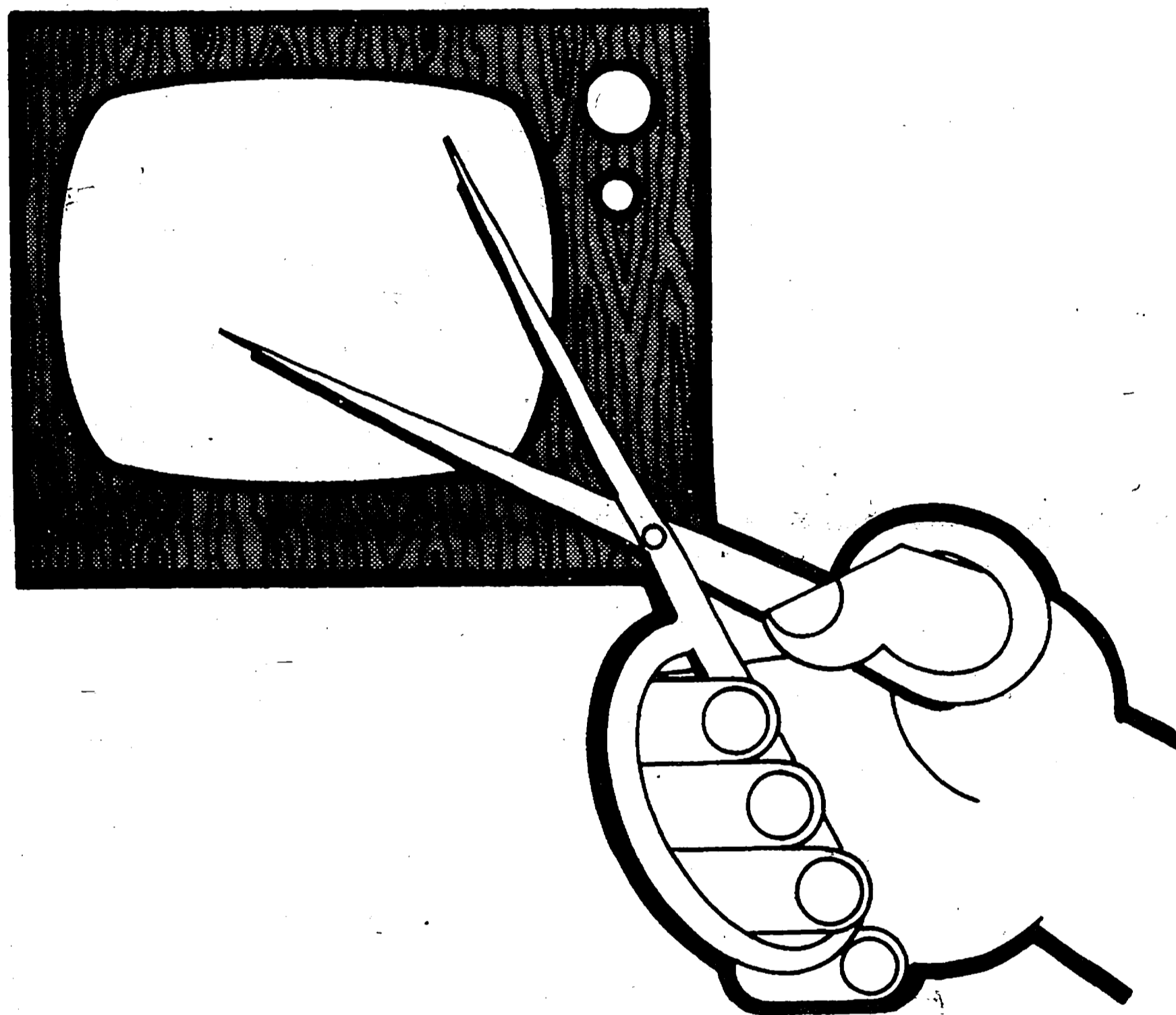
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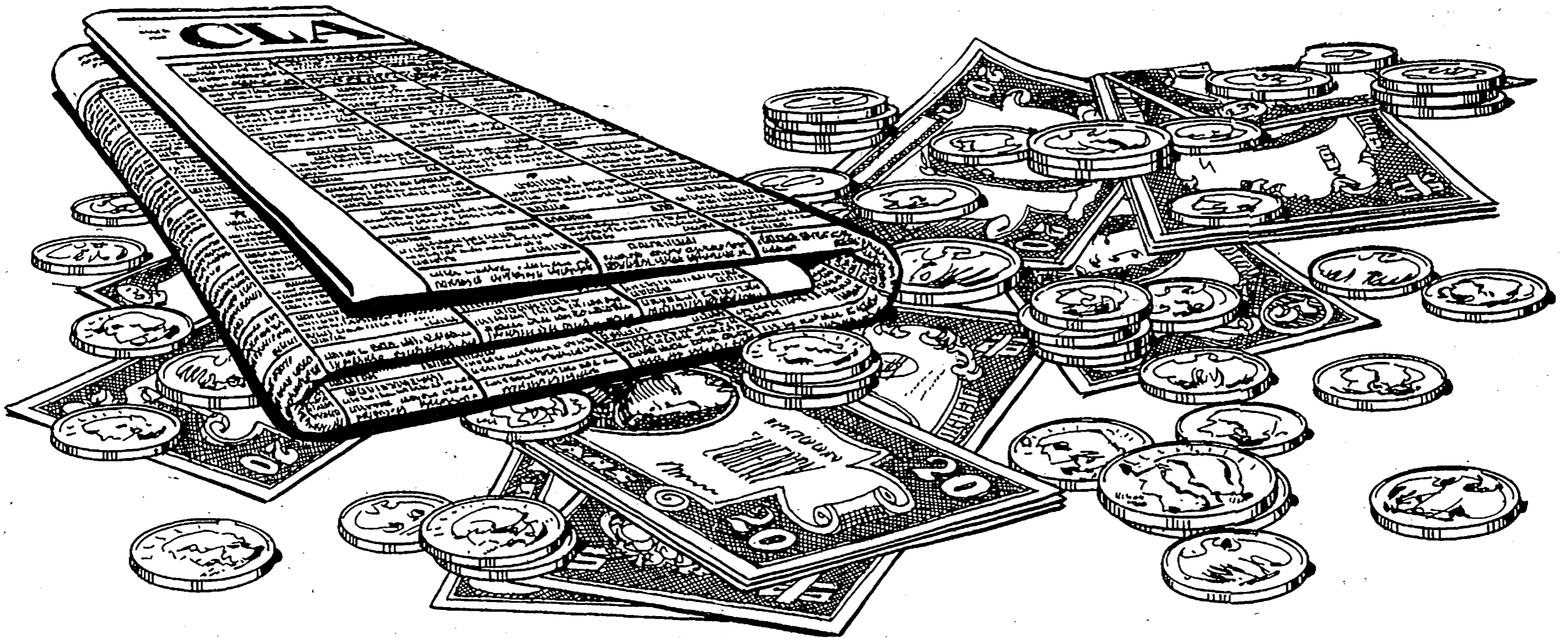


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Musicians fight to keep 'conductor clause' in tact

By Avigdor Zoromp
special writer

analysis

It is agreed at this point in the strike by the Detroit Symphony Orchestra musicians that the "conductor clause" in the contract is the biggest stumbling block.

This clause obligates the management to confine its search for a music director to a mutually agreed-upon list. This clause was adopted 20 months ago, in return for economic concessions by the orchestra because of the financial problems at that time.

Oleg Lobanov, executive vice president and managing director of the Detroit Symphony Orchestra (DSO), spoke on this at a press conference saying, "We know of no other organization in the country which allows this situation."

Lobanov also said that such a clause would unduly tie the hands of the management in its search for a new director.

"Suppose that I came across an opportunity to hire one of the greatest conductors, say, Heitink, or any name you like. If I were to make a proposition to him, the first thing he might ask me is whether I have the final authority to hire him. What am I going to say to him?"

HE SAID, however, that management would always welcome input and suggestions from the orchestra.

"We would certainly encourage such an input, but the final decision should be ours," he said. But, he said, the notion of the orchestra having a say in the matter written into the contract seemed totally unacceptable and unreasonable to him.

"Suppose that shortly before the music director's contract is up for renewal, he drills the players and makes them sweat. He will have to worry about his contract if the orchestra has anything to say about it."

Orchestra representatives say they resent any implication that they might use the clause to select a conductor who would go easy on them.

Douglas Cornelsen, clarinet, a member of the orchestra's negotiating team, said, "We are voluntarily joining the longest unemployment line since the Great Depression over artistic, non-economic issues."

Responding to the argument that such a clause isn't found in contracts, he said, "The fact that a certain practice is customary and traditional does not necessarily make it right or desirable."

To the contention that the clause was only temporary to begin with and wasn't incorporated into the master contract, Cornelsen said, "Every item in a contract is temporary until the contract expires. We have won this provision by making economic sacrifices. You don't take away something that has been already won."

WHEN ASKED if the musicians would give up the clause for economic improvements, Joseph Goldman, assistant concertmaster and member of the orchestra's negotiating team said, "This clause is not for sale. Suppose I bought my violin at a price under the market value. That does not mean that I have to sell it at the same price, or to sell it at all, for that matter."

Cornelsen and Goldman agreed that if the board could convince them that they would take the musicians' suggestions into consideration and hire the most suitable and qualified conductor possible, then the clause wouldn't be necessary.

But, they said, the track record so far hasn't been very good. All of the conductors were unsuitable, with the exception of Antal Dorati, and even in this case, the board regretted having hired him.

As to why management would insist on hiring inferior conductors if better ones were available, they said a top-rate conductor would insist on recording and broadcasting contracts as well as tours.

THEY AGREED all of these things would cost extra money, but surveys indicate the potential for extra money is definitely there. They contend that management tends to prefer conductors who would follow orders and not give them any trouble.

As to the actual selection of a conductor, they stressed that a music director has to be more than a good musician. He has to be civic minded and have the ability to attract funds.

Cornelsen said, "You may have somebody as civic minded as Gandhi, have all the charismatic features

of J.F. Kennedy, have the fund-raising ability of Howard Hughes and be the most social person in the world. If he is not a good musician — all these outstanding qualities are meaningless to the DSO."

Goldman and Cornelsen expressed skepticism about the musical qualifications of the board members and their abilities to judge conductors since, they said, many seldom attend the concerts.

On the other hand, they said, most of the musicians have taken conducting classes and many of them are extremely well qualified to judge the ability of a prospective conductor.

OTHER orchestra-related concerns which they spoke about were the demoralizing effect which the departure of Dorati and the resulting uncertain situation has had on the the musicians, the fact that 10 musicians have left the orchestra in that time, some to take lesser positions with other orchestras, and the increasing difficulties in attracting

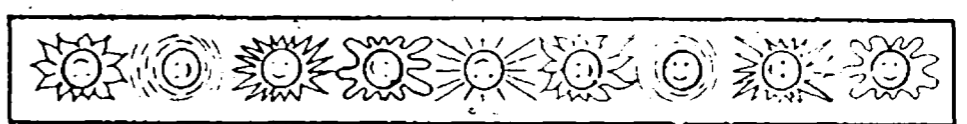
qualified musicians for vacant positions.

Both management and the musicians have expressed willingness to negotiate on any issue, stopping short, however, of the crucial issue.

Said Lobanov, "We are willing to discuss and negotiate and consider any alternative, leading up to, but not including the issue of the actual appointment of a music director." He added, "I have offered them to have their pick of a contract of any of the major orchestras, and we would consider it. None of these contracts has a provision letting the musicians choose their own director."

He reiterated his position that giving into such a demand would undermine the board's obligation to the community.

The musician representatives said they believed the community and audience is better served if they know that the conductor the board selects is artistically acceptable to them. Such a clause, they pointed out, is quite common in Europe.



what's at the movies

AIRPLANE II — THE SEQUEL (PG). A space shuttle replaces the airplane in this sequel to 1980's hit spoof. Julie Hagerty and Robert Hays reprise their heroine and hero roles supported by a bevy of stars in cameo appearances.

THE VERDICT (R). Strong role for Paul Newman as a cynical down-and-out Boston attorney who takes on an "impossible" malpractice suit.

HONKYTONK MAN (PG). Depression-era story with Clint Eastwood as a country musician. Living the life he sings about in his songs, he takes his teenage son and heads for Nashville.

STILL OF THE NIGHT (PG). Psychological thriller with Roy Scheider as a psychiatrist who falls in love with his patient, Meryl Streep, who may or may not be a murderer.

48 HOURS (R). Action-drama with comic flair features Nick Nolte and Eddie Murphy as a white cop and a black con who are forced to work together to track down two killers.

EATING RAOUL (R). Deadpan dialogue and tacky surroundings set the tone for this bizarre comedy about a stuffy couple who come up with an outrageous plan for bankrolling a restaurant.

THE LAST UNICORN (G). Modern classic for children and grownups brought to life with animation and the voices of Mia Farrow, Jeff Bridges, Alan Arkin and Angela Lansbury.

MY FAVORITE YEAR (PG). Set in New York in 1954, comedy starring Peter O'Toole focuses on the "Golden Age" of live television.

PETER PAN (G). Re-release of Walt Disney's animated feature about the boy who refused to grow up and his adventures in Never Land.

TOOTSIE (PG). Offbeat comedy with Dustin Hoffman as a struggling New York actor who can't get a job until he dresses as a woman to audition for a role in a soap opera.

THE TOY (PG). A bigoted Southern tycoon (Jackie Gleason) buys Richard Pryor as a "toy" for his spoiled son and gets more than he bargained for in this bumpy comedy.

MOVIE RATING GUIDE
G General audiences admitted.
PG Parental guidance suggested. All ages admitted.
R Restricted. Adult must accompany person under 18.
X No one under 18 admitted.

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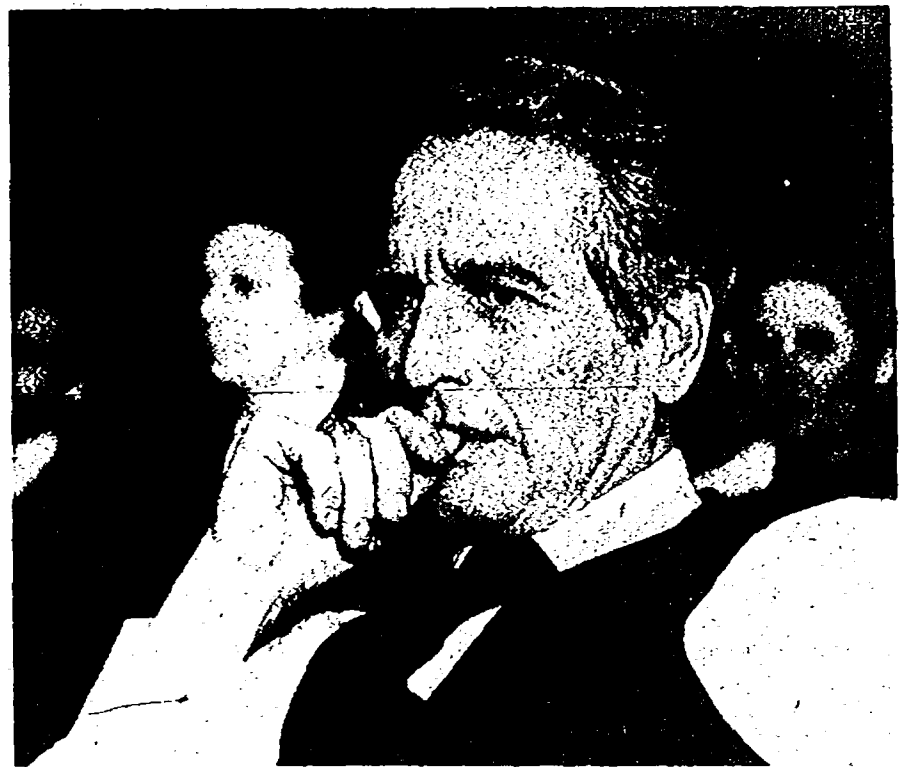
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Paul Newman plays a lawyer struggling for personal salvation through a court case he takes on in "The Verdict."



the movies
Louise Snider

External gimmicks make up character of boozing lawyer

A boozing, ambulance-chasing lawyer (Paul Newman) gets a juicy medical malpractice case tossed his way by friend and ex-associate (Jack Warden).

The circumstances are such that the defendants — the doctors and the Catholic hospital where they practice — are ready to make a large out-of-court settlement.

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But he also faces the strong possibility of losing. He will be pitting himself and his meager resources against the money, prestige and power of the establishment: a church-owned hospital, two renowned doctors on its staff and the prominent law firm representing them.

THAT'S THE CONFLICT posed in "The Verdict" (R). Paul Newman is Frank Galvin, the alcoholic lawyer who sees the malpractice case as a final chance for personal salvation. Courtroom drama is meshed with a story of redemption and of the underdog fighting back.

"The Verdict" should be a knockout, especially since it was directed by Sidney Lumet, whose credits include such powerful dramas as "Prince of the City," "Network" and "Twelve Angry Men."

But "The Verdict" is not a knockout. It's more like a split decision. It's a good movie but not a great one. An interesting movie but not a powerful one. It never attains the eloquence, the emotional force or the dramatic strength of which it seems capable.

The pace is slow, the editing nondescript, at best, and the courtroom fireworks a long time in coming. The movie runs more than two hours, yet the script is so spare that the characters are never fully fleshed out. This is a major weakness in a movie whose theme is redemption. (The courtroom struggle is simply the means for achieving that redemption).

Even the leading character, Galvin, seems to be just a collection of external gimmicks: the drops in the eyes for getting rid of the bloodshot appearance; the belch after downing a beer with egg in it; the rapid, shallow breathing to indicate fright.

GALVIN IS a departure from the cool types and bravado types that Newman usually portrays. Galvin is weak. He's a loser, and when he tries to pull himself together, he is a frightened man.

What Newman gives us is a very smart performance, not an insightful one. We never get inside the character's psyche as we did, for example, with Treat Williams, who played the cop-turned-informer in Lumet's "Prince of the City."

In supporting roles, Lindsay Crouse makes a brief and strong appearance as a nurse giving testimony; Jack Warden is down-to-earth as Galvin's friend; and James Mason is a superb choice as the smooth, debonair lawyer opposing Galvin.

"The Verdict" is at its best when it zeroes in on the management and strategies of a high-powered law firm. It's at its worst in dealing with the character of Laura, Galvin's lover. The role appears to have been added as an afterthought and that's the way Charlotte Rampling plays it.

The character is so sketchy and her involvement so artificial, the effort would be more worthy of a soap opera than a script by one of our most respected playwrights, David Mamet.



Galvin examines his expert witness, Dr. Thompson (Joe Seneca).

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A Christmas Celebration!

A Home Cooked Meal Served Family Style

Treat your family to one of the greatest joys of Christmas. Join us Christmas day for a mouth watering meal featuring: a variety of soups and salads, a whole 15 to 18 pound turkey and you keep the leftover (offered only to groups of 10 or more with advance reservations, groups of less than 10 will receive sliced turkey), honey glazed ham, dressing, mashed potatoes with gravy, vegetable, rolls & butter, beverage, and an array of tempting desserts.

ADULTS—\$6.95 CHILDREN—(4 to 12 years old) \$3.95
CHILDREN Under 4 years old—FREE SENIORS—\$5.25

Holiday Inn
Livonia/30375 Plymouth Rd.
Phone 261-6800

*Served from Noon to 6:00 p.m. Christmas Day.

Don't Forget....

SUNDAY BRUNCH

Sunday, December 26th
10 am - 2 pm
Adults \$6.95
Seniors \$5.95
Children \$2.95

Join Us NEW YEAR'S EVE
Dinner Served until 11 pm
Early Bird Specials 5-7 pm

Mr. Steak **Jim Mather**
STEAKS SEAFOOD & SPIRITS

A uniquely different kind of Mr. Steak

11101 Ford Road at Sheldon • Canton Township • 981-1018