

Westland Observer

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THE WEEK AHEAD

TODAY

Jack and Beanstalk: Michigan Opera Theatre will perform "Jack and the Beanstalk" at 2 p.m. Sunday at the Westland library, 6123 Central City Parkway, as part of National Children's Book Week. Call (734) 326-6123 for reservations.

MONDAY

Study session: The Westland City Council will hold a study session at 6 p.m. on plans for a proposed city recreation center at Westland City Hall, Ford Road west of Wayne Road.

TUESDAY

Democratic club: Mike Connors of the Michigan Protection and Advocacy Service Organization, is scheduled to speak at the Westland Democratic Club meeting which begins at 7:30 p.m. Tuesday at the Dorsey Community Center, 92715 Dorsey.

THANKSGIVING

Closings: The Westland post office, banks and many stores will be closed Thursday, banks and many stores will be closed for the Thanksgiving holiday. Government offices and schools will be closed Thursday and Friday.

Trash pickup: Trash pickup will be delayed for one day because of the holiday. Thursday's trash pickup will be Friday and Friday's will be Saturday.

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MediaOne ups rate by 99 cents



A Media One cable rate increase means monthly bills will be \$1.02 more than comparable services offered by newcomer Americast, which entered the Westland market last summer.

BY DARRELL CLEM
STAFF WRITER
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MediaOne will impose a 99-cent monthly rate hike on its Westland cable television subscribers on Jan. 1, company officials announced.

The increase will boost monthly bills to \$28.97 for 63 channels offered in basic, satellite and mini-tier services.

That means monthly bills will be \$1.02 more than comparable services offered by newcomer Americast, which entered the Westland market last summer.

MediaOne Corporate Affairs Manager Maria Holmes attributed the rate hike to an increase in the cost of doing business.

"You're going to see increases," she

said. "That's just part of the business." But the increase seemed to puzzle Americast officials who said few other companies have imposed rate increases in the face of new competition.

"MediaOne has been the exception," Americast spokesman Geoff Potter said.

MediaOne had a stronghold on Westland cable enthusiasts until Americast — offered by Ameritech New Media — emerged as an alternative.

MediaOne has enjoyed a 71 percent penetration of Westland households, but Westland Cable Commission members have said the company's grip is being loosened by Americast.

Potter refused to divulge the number of Westland customers who have begun subscribing to Americast.

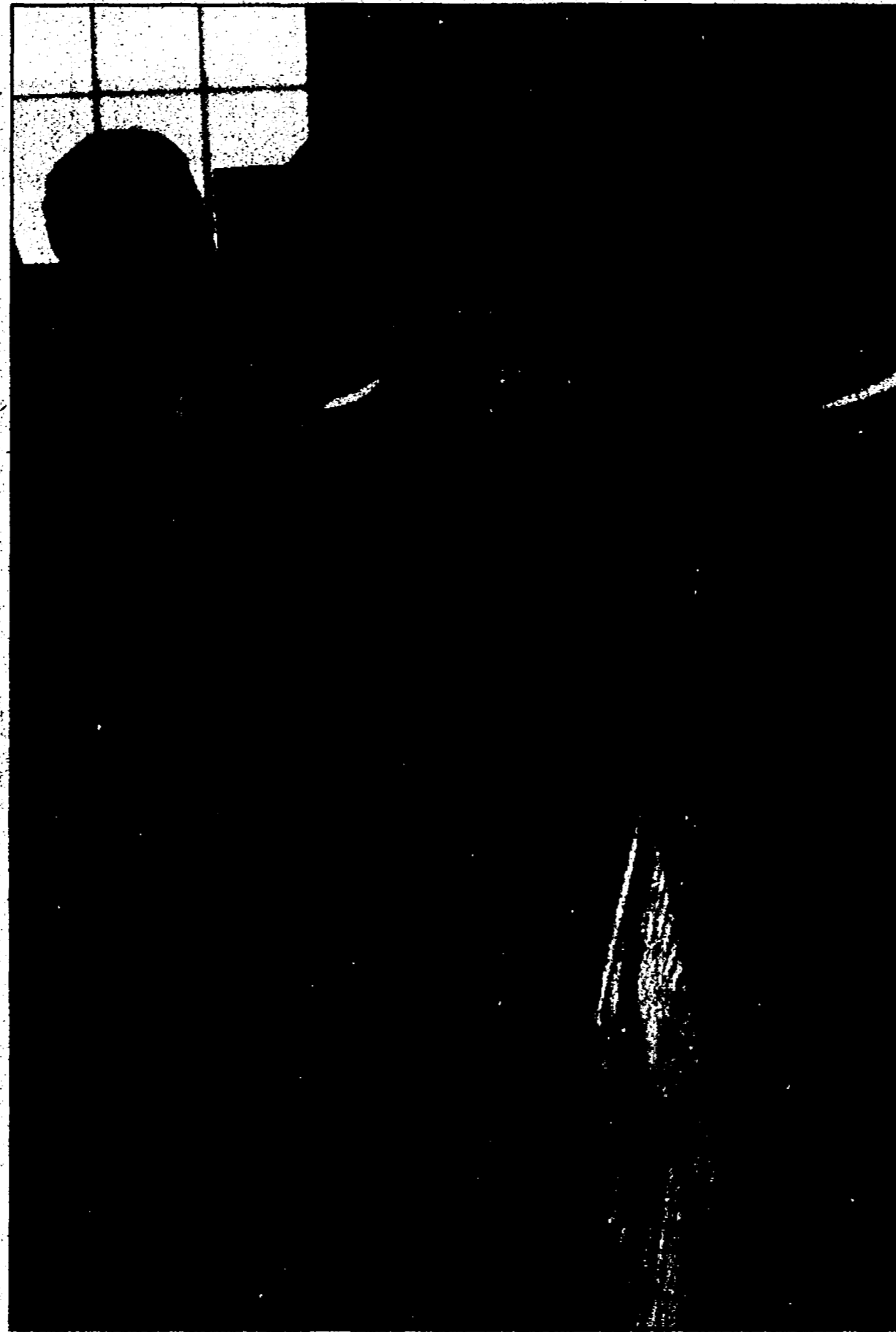
"Due to the competition, we've been very guarded on revealing that information," he said.

Potter would only reveal that Americast has about 150,000 customers across the Midwest.

Compared to MediaOne's new monthly charge of \$28.97, Americast will continue to offer 62 channels for \$27.95, Potter said.

That rate applies to customers who subscribe to "premiercast" — compara-

Please see CABLE, A2



In class: Lauren Campbell, 8, (center) a third-grader at Garfield Elementary in Livonia, wears a pinaflore while taking part in class at the historic one-room Perrinsville school in Westland. They were listening to their teacher, Sandy Paldan, in their reading program.



Lesson time: Garfield Elementary teacher Sandy Paldan gives a lesson to her third-graders at the one-room Perrinsville School in Westland.

A DAY AT Perrinsville

GOING TO CLASS IN HISTORIC STYLE

BY DARRELL CLEM
STAFF WRITER
dclem@oe.homecomm.net

An old school bell rang from a steeple last week as students shuffled into a one-room Westland schoolhouse for the first time in 61 years.

The start-up of classes inside Perrinsville School marked the culmination of a seven-year restoration effort aimed at reviving a part of this community's history.

Livonia school district students from Garfield Elementary became the first to spend a day inside the once-dilapidated, brick schoolhouse — built in 1856 and last used for classes in 1937.

"I think it's pretty cool," 8-year-old Curtis Rose, a third-grader in teacher Sandy Paldan's class, said as he stood inside the school.

"They have a lot of old things here," Rose said. "They have higher



Taking notes: Chanelle Sams, 8, (left foreground) and Jamie Morgan, 8, (right) take notes from the blackboard.

desks, and the school is smaller than ours. I like the smaller school because it's not as loud."

Paldan used an old-fashioned chalk board and Harper's text-

Please see PERRINSVILLE, A3

AMERICA'S THANKSGIVING PARADE

DRUMMERS, DRUMSTICKS, VOLUNTEERS!



Versatile volunteer: Last year Leah Butera was a farmer. This year, she's marching as a toy soldier banner carrier.

BY RENEE SKOGLUND
STAFF WRITER

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

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

Some will work backstage handling out costumes and applying makeup. Some will inflate the giant balloons. Many will march in costume, and one, 9-year-old Nick

Cushman of Redford, will have a grandstand seat.

Cushman was one of four students in the state who submitted winning designs in AT&T Wireless

Services' "Calling All Schools" art contest for kindergarten through sixth-grade students. His design of a little boy about to eat a big, big turkey appears on a limited edition of AT&T promotional

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

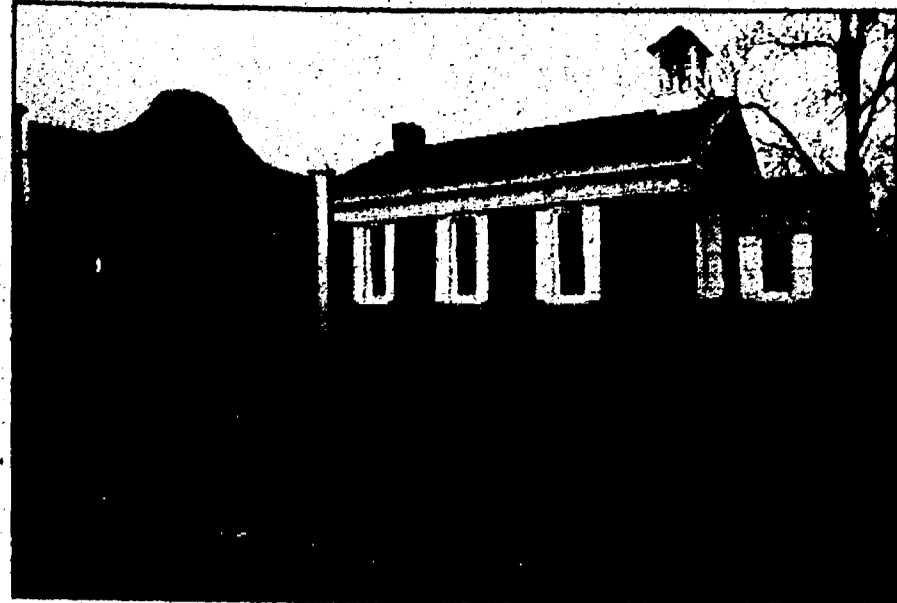
Westland represented

"To be in it is 10 times better than watching it," said Leah Butera of Westland, a second-year marcher who has to report to Cobo Hall by 6 a.m. for makeup and cos-

Please see VOLUNTEERS, A2



Behind the makeup: Leah Butera relaxes before the big day.



Perrinsville *from page A1*

books reprinted from the 1800s to teach her 26 third-graders on Thursday. Girls donned pinafores and boys wore suspenders - clothing provided at the school - as they sat in pairs at their desks.

"Two people get to sit at one desk, and at the other school we don't," 8-year-old Chanelle Sams said. "We get to wear these old clothes, and there aren't so many kids around this school."

Even the teacher learned what it was like to be a late-1800s educator as she taught at Perrinsville, on Warren Road east of Venoy.

"These elementary spelling books have no pictures, and the students back then learned 48 new words a week," she said. "We only have 18 new words a week in our spelling books, but my students have to write more than the students did back then."

Historic touches

History loomed at every turn inside the school. Old black-and-white pictures of the Perrinsville site hung in frames on a back wall, not far from a potbelly stove used for decorative purposes. A weathered photograph of George Washington adorned a front wall, near a specially made 1890 U.S. flag that has only 45 stars.



"I believe this is the best way to learn what school was like 100 years ago," Paldan said.

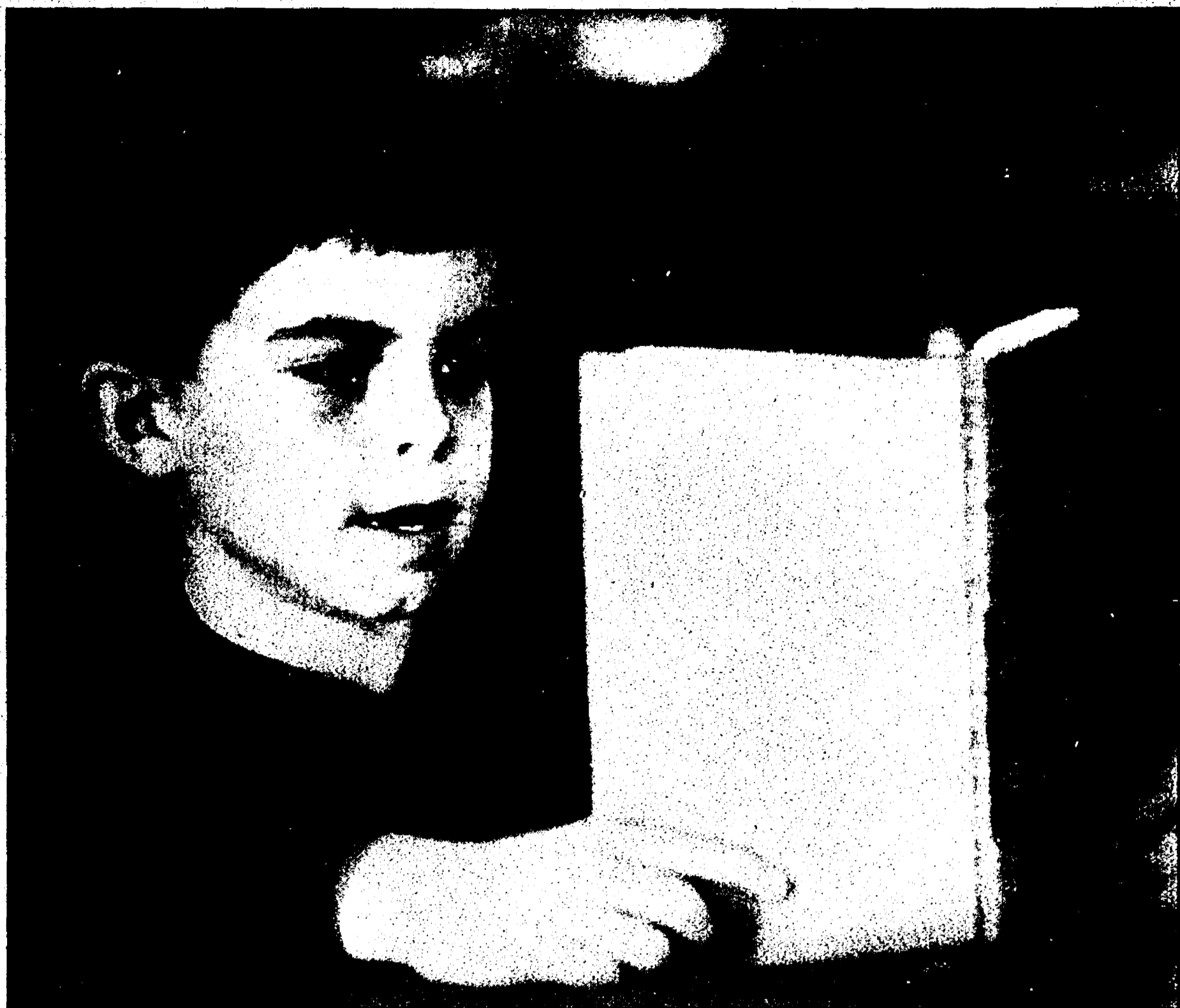
Her students prepared for their one-day trip to Perrinsville by pretending to be from families that migrated from New York along Lake Erie to southeast Michigan.

"These are all farm kids," Paldan said, smiling.

Early Thursday, Westland Historical Commission chairwoman Jo Johnson, her husband, Ernie, and retired schoolteacher Georgia McDaniel arrived at Perrinsville to make sure the school was ready for Paldan's class.

"We rang the school bell when the bus came," Jo Johnson said.

Paldan taught her students in subjects ranging from arithmetic recitation to geography to elocution, or public speaking.



Reading reader: Curtis Rose, 8, reads the reprinted 1800s Harper's Reader. Top left, the school and marker. STAFF PHOTOS BY TOM HAWLEY

She received manuals before the visit to help her plan her lessons.

"This is an incredible experience," Paldan, a member of the Salem Historical Society, said.

Students visiting Perrinsville also learn about the games and songs that children enjoyed in the past, but historical commissioners are still looking for some pieces to complete their schoolhouse puzzle. They need

an 1890s dictionary and world globe, Johnson said.

Historians, volunteers and the city of Westland led the charge to restore Perrinsville - a registered historic site - by seeking grants and using money from a variety of sources. They even sold bricks for an outdoor walkway and allowed buyers to have their names engraved.

It adds up

James Gilbert, Westland community development director, said costs and volunteer labor amounted to about \$400,000.

Each visiting student pays a \$3 fee to help cover maintenance costs.

"An old building like this always needs work," Johnson said.

Students and teachers, alike,

seemed impressed as Perrinsville made history by becoming Westland's newest - yet oldest - school in use.

Said Paldan: "This school is really impressive."

For more information about visits to Perrinsville, call the Westland Historical Museum at (734) 326-1110 or Georgia McDaniel, a historical commission member, at (734) 427-2208.

Man, dog suffer injuries in Rottweiler attack

BY DARRELL CLEM
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A nearly 100-pound Rottweiler jumped a fence and mauled a Westland man Thursday as he rescued his own dog, a part-hound, from attack, police said.

Westland police officers shot the Rottweiler to stop the attack as the victim, clutching his hound in his arms, lay bleeding on the ground.

"They had to kill the Rottweiler," police Lt. Marc Stobbe said.

Westland paramedics rushed the 35-year-old victim to a hospital, and his injured dog was taken to the Michigan Humane Society for treatment.

Reunited, the two were recovering Friday at their home on Newaygo, near Venoy and Palmer.

"They're both going to be fine," the man's sister said by telephone.

The incident occurred around noon Thursday when two Rottweilers jumped a fence and one began attacking the hound, police said.

"The Rottweiler got upset and started attacking the hound dog and biting him," Stobbe said.

The Rottweiler then turned on the hound's owner when he came to its rescue, police said.

In a report, police officer

The incident occurred around noon Thursday when two Rottweilers jumped a fence.

Skender Gocaj said the hound's owner was on his back on the ground, cradling his dog in his arms when police arrived.

A police report said the victim has an ongoing medical condition that limits his use of his legs.

"The victim repeatedly asked for help and told us the Rottweilers were vicious and had attacked him and his dog," Gocaj wrote.

Without being provoked, the one Rottweiler then resumed his attack, and "the victim was screaming for help as he was being mauled," Gocaj said.

"I was in fear for my safety and the victim's," he wrote.

Gocaj fired two shots from a 9mm gun, saying he feared the Rottweiler would otherwise kill the victim.

The Rottweiler again approached the victim "in an aggressive manner," prompting Gocaj to fire three more shots until the dog backed away, a police report said.

As neighborhood witnesses

began dragging the victim out of the yard toward an arriving medical rescue vehicle, the victim asked officers to let his hound inside his house, Gocaj wrote.

Another officer, Matthew Bobby, wrote in his report that the victim's face and arms were "covered in blood" and that he was "bleeding profusely" from his injured nose.

His hound suffered injuries above his left eye, his neck and his left rear leg, and his right eye was "severely damaged," a police report said.

Neighbors told officers that they had tried unsuccessfully to lure the attacking Rottweiler away from the man and his hound.

Officer Bobby eventually fired a fatal shotgun blast at the Rottweiler, who was suffering from injuries caused by the earlier gunshots, a police report said. The dog was taken to the Michigan Humane Society.

Meanwhile, the second Rottweiler had gotten loose but was seen near Jefferson Elementary School, where a group of children were playing, a police report said.

The dog was captured and taken to the Humane Society until a hearing can be held to determine its fate.

Fire closes business for months

BY DARRELL CLEM
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A leaking propane tank touched off a small, fiery explosion early Monday at a Westland business, shutting it down for an estimated two months.

The explosion occurred at 4:55 a.m. at American Power Wash Inc., 1261 S. Wayne Road, Assistant Fire Chief Patrick Harder said.

The explosion erupted when a parked truck's propane tank leaked gas that spread to the pilot light of a gas-powered water heater, Harder said.

No one was injured. No one was inside the business when

the fire and explosion erupted inside a garage, he said.

"A small explosion buckled the bottom panel of an overhead door and a subsequent force blew out a front window," he said.

The parked truck held power-washing equipment used for cleaning buildings, Harder said.

"Most of the damage was contained to the garage area, and the truck was pretty much destroyed," he said. "There really wasn't any structural damage to the building, mostly just some smoke damage."

Harder estimated the damage at \$80,000.

American Power Wash officials

issued a press release saying the company expects to be closed for several weeks.

"The good news is, no one was in the building at the time of the fire," the statement said.

"The bad news is, American Power Wash Inc. will be closed for at least two months while repairs are made on the building."

The press release noted that employees who started arriving for work Monday morning were "greeted by fire trucks and what was left of their building."

American Power Wash is urging customers who need to contact the company to call (734) 722-7276.

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Pageant winner: Auldene (Sandy) Sanders (center) of Westland was named Ms Senior American House for 1999 at a pageant held Wednesday at the American House in Livonia. It was during the question-and-answer session that Sanders sparkled with her sense of humor.



STAFF PHOTO BY BRYAN MITCHELL

Senior sparkles at area pageant

BY MARIE CHESTNEY
STAFF WRITER
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Auldene (Sandy) Sanders of Westland used a bit of humor to captivate four judges into naming her Ms Senior American House for 1999.

Runners-up in the pageant which took place Wednesday at Livonia's American House, 14265 Middlebelt, are Anne Knott, 81, also of Westland, and Muriel Foster, 82, of Lincoln Park.

Donna Gruenwald, 71, of Livonia and Sophie Plonka, 84, of Dearborn Heights also were finalists in the pageant. All five women live in American House retirement residences in their community.

During the two-hour pageant, the five women clad in evening dresses and red sashes stood on the stage before an audience of 200 and answered questions posed by Ike Engelbaum, master of ceremonies.

It was during the question-and-answer session that Sanders sparkled with her sense of humor.

"How do you keep yourself active in life?" Engelbaum asked. Sanders, 80, didn't hesitate. "I do more things than two people would do. I rake leaves and mow the grass. Now, wait a minute, that's a story. I don't mow the grass."

Sanders called herself a "lady

of leisure" who didn't have to wash dishes or change the sheets at her American House residence on Venoy Road.

Even so, she offered two practical tips for seniors who move into the 17 retirement residences operated by American House in southeast Michigan.

"Make your bed; don't leave it for the maids," she said. "And don't leave things in your pockets, because you know what happens when the clothes gets to the laundry and into the washing machine."

Sanders, a native of Tennessee, raised four children alone after her husband, Andy, died unexpectedly at age 40. She worked as a pediatric nurse's aide, and in her spare time volunteered to work with battered women through a social services agency.

"I've been a caregiver all my life, helping others," she said. "I'm fortunate to have touched the lives of so many people."

After being named pageant winner, Sanders took the seat of honor on the stage, between the four other contestants, and wore the crown of honor presented to her by Engelbaum. She then was photographed and embraced by audience members and American House employees.

Knott, who lives in the American House residence on Joy Road in Westland, is a veteran volunteer who over the years has

worked with the Boy Scouts, the Red Cross, St. Peter & Paul Altar Society, St. Francis Guild and the Orchard Lake Seminary Auxiliary.

Gruenwald, a 34-year employee of General Motors, lives at the American House residence on Middlebelt in Livonia with her 14-year-old dog, Kellee.

Speaking from the decorated stage-walkway, master of ceremonies Engelbaum called the pageant a "celebration of life" and described the five contenders as all having "inner beauty."

The four judges were JoAnn Doederlein, liaison representative for Spectrum Home Care; Jean Frazier, first runner-up in the 1987-88 Ms. Senior of Michigan pageant; Jane Gibson, home health aide for Prime Care Services; and Livonia Mayor Jack Kirksey.

Engelbaum, who was born in Romania, is the owner of a drug-store chain and hosts a weekly radio program, "Looking at the Bright Side of Aging."

The five finalists were nominated by residents of the American House in which they reside.

"While the contestants no longer possess youthful looks, we find beauty in their spirit and liveliness," said Robert Gillette, president of American House Inc.

Granholt discusses need for campaign finance reform

BY LEONARD POGER
STAFF WRITER
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Jennifer Granholm, who will be Michigan's first new attorney general in 37 years, gained informal support from two Garden City service clubs on the need to reform election financing and eliminate negative campaigning.

The 39-year-old attorney general-elect, the winner in the Nov. 3 election, addressed a joint meeting of the Garden City Kiwanis and Garden Rotary Clubs Thursday at Amantea's Restaurant, Garden City. Guests were Westland Rotarians.

Four people who commented after the program liked her stand on improving the election process.

Granholm told the 40 people in the audience that "negative campaign ads pollute the process and affect the next generation" of voters.

"My sense is that people are sick of negative ads," she said. "This causes people to be turned off and stay home (on election day)."

The voters hear that the target of a negative campaign ad "is a bum and why should I vote" the candidate, she said.

Granholm, one of the few Democratic winners on a statewide basis Nov. 3, also said there is too much money available for the state political parties to spend on campaign ads. At the same time, the candidates are prohibited by law from having any control over the ads.

She urged her audience to contact their representative in Congress or their U.S. senator about the campaign finance reform proposal pending before Congress.

Richard Hammer Jr., a Garden City district court judge who previously worked in the attorney general's office, said he agrees with Granholm's stand on campaign reforms: Negative campaigning causes people to be frustrated with the electoral process.



STAFF PHOTO BY TOM HAWLEY

Just elected: Jennifer Granholm speaks at a meeting of the Garden City Rotary and Kiwanis.

■ **'My sense is that people are sick of negative ads. This causes people to be turned off and stay home (on election day).'**

Jennifer Granholm
-Attorney general-elect

"It's time to make changes," he said. "People are getting fed up and are speaking with their vote to say 'I don't like it.'"

Barbara Douglas, a Westland Rotarian and owner of an audiological practice, said she agreed with Granholm's views on campaign reforms.

"Her comments were refreshing," she said. "The whole political science has to be uplifted."

Granholm's talk also impressed Barbara White, a Garden City school board member.

"She answered all the questions asked and gave people an understanding what she wants to do."

Dawn Clenening, a Garden City dental office manager, said she likes Granholm's views on fighting fraud in the managed medical care field.

Granholm's major priorities will be to form a unit to fight high-tech crime, combat insurance fraud as well in the managed health care field, and carry on her predecessor's "legacy" on consumer issues.

On the proposed high-tech unit, Granholm cited two problems. One is child pornography on the Internet. The other is people stealing credit card numbers and customers' names when purchases are made on the Internet.

In the area of consumer protection, Granholm said "The attorney general wants to make sure you're getting what you pay for."

She also cited telemarketing fraud, particularly among senior citizens.

On the lighter side of her talk, Granholm said her father, Victor Granholm, was a Rotarian in the San Francisco area.

"No one's perfect," quipped a Kiwanian, reflecting the good-natured rivalry between the two service groups.

Having won the Nov. 3 election, Granholm will succeed long-time attorney general Frank Kelley. Before her election victory, Granholm was the Wayne County corporation counsel.

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Be Creative and Win a \$10,000 Savings Bond!

The Westland Downtown Development Authority needs a business logo developed by any person in the Westland area. The logo will be used on stationary, brochures, business cards and other promotional items.

Here are the contest rules:

- The person creating and submitting the design must be 14 years of age or older.
- All art work must be original and compatible with the overall intent of the mission of Westland Downtown Development Authority.
- All designs will be submitted on an 8 1/2" x 11" matte board.
- Entries must include name, address and phone number.
- Decision of the Selection Committee is final.
- All designs must be sent to the Westland Downtown Development Authority office no later than 5:00 p.m. December 15, 1998. The office is located at 630 N. Wayne Rd. Westland, MI 48185. (734) 641-6572

Remember
December 15, 1998

Wild Lights exhibit returns

Featuring more than 400,000 lights and over 70 individual animal sculptures, the fifth annual Wild Lights exhibit has opened to the public at the Detroit Zoo.

Hours are 5:30-8 p.m. Sundays-Thursdays and 5:30-9 p.m. Fridays and Saturdays. Wild Lights runs through Jan. 3.

Over 70,000 visitors attended last year's Wild Lights extravaganza. This year each evening promises an array of activities. On Mondays area high school choirs will perform; Tuesdays, storytellers and photos with

Santas; Wednesdays, ice carvings and photos with Santa; Thursdays, children's crafts and photos with Santa; Fridays, area high school bands; Saturdays, costumed characters; and Sundays, live entertainment.

In addition the Holden Museum of Living Reptiles & Amphibians and the Edward Mardigian River Otter Building will be open nightly. The Zootigue, where visitors can find just the right unique wildlife gift for everyone on their holiday shopping list, will also be open each night.

AT THE ZOO

Refreshments will be available for purchase in the Wild Lights warming tent on the trail.

Ticket prices are: adults, \$3; children aged 2-12, \$2. Detroit Zoological Society members will be charged \$2 and their children, \$1.50, which is the same fees for groups with a minimum of 20 people.

The exhibit will be closed Thanksgiving Day, Christmas Eve, Christmas Day, New Year's

Eve and New Year's Day. Call the Wild Lights hotline at (248) 541-5835 for group rates and more information. Wild Lights is sponsored by the Detroit Edison Foundation with support from the Observer & Eccentric Newspapers.

Parking is free for this event. The Detroit Zoo is at the intersection of 10 Mile and Woodward, just off I-696, in Royal Oak.

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Attorney promoted to replace Granholm

Wayne County's deputy corporation counsel has been promoted to corporation counsel to succeed Michigan Attorney General-elect Jennifer Granholm.

Edward Ewell Jr., who has served the past 18 months as a deputy to Granholm, was appointed by County Executive Edward McNamara.

Ewell, 39, worked in the U.S. Attorney's Office as an assistant U.S. Attorney for eight years before he was named the county's deputy corporation counsel in June 1997. A graduate of Wayne State University Law School in 1985, he served as a clerk for U.S. Court of Appeals Judge Damon Keith.

In a prepared statement, McNamara said, "Ed Ewell has proven himself to be an accomplished attorney and able administrator. His experience with the U.S. Attorney's Office and the city of Detroit and as a deputy corporation counsel has prepared him well to take over this challenging position."

Succeeding Ewell as deputy counsel is William Wolfson, 40, who has been a principal attorney in the corporation counsel office since June.

Wolfson also has served as a special assistant corporation counsel/legislative liaison with the city of Detroit for 12 years. He is a 1983 graduate of the University of Minnesota Law School.

Entrepreneurs can learn about exporting goods

Firms seriously considering entering the international marketplace can receive comprehensive training and customized assistance on exporting in a Schoolcraft College program, beginning Jan. 7 and ending April 1.

The program, co-sponsored by the U.S. Export Assistance Center in Detroit and Madonna University, is part of the federal initiative to help small businesses export their products and services. It will be presented in four daylong sessions examining the international market; rules, regulations and cultural issues; trade finance; and international logistics and documentation.

Speakers will include bankers, freight forwarders and trade specialists.

Participants will end the sessions having developed an international market entry strategy that defines their optimum potential market and identifies the best techniques for penetrating that market.

Applicant firms must have been in operation for at least a year, must complete a detailed questionnaire and have an interview. Those accepted will be asked to pay a \$500 earnest fee, with a \$250 rebate upon program completion. They also will be asked to commit to implementing their international business plan.

For information or an application, contact the Schoolcraft College Export Resource Center at (734) 462-4438. The deadline for application is Dec. 21.

Completed forms should be faxed to the U.S. Export Assistance Center at (313) 226-3657

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50 years of fowl

Roperti's plumps up turkeys for the holidays

BY MARIE CHESTNEY
STAFF WRITER
mchestney@ee.homecomm.net

Five thousand turkeys who have enjoyed the good life since August on a Livonia farm are about to discover what the holidays are all about to many people.

For weeks now, the phones have been ringing off the hook at Roperti's Turkey Farm, 34700 Five Mile. The callers all have one thought in mind: to order the biggest, plumpest, best-tasting turkey ever served for their Thanksgiving and Christmas dinners.

And Christine Roperti-Bates, a 1963 graduate of Bentley High School, aims to oblige. For years now, her main mission in life has been to give tender, loving care to the little 8-week-old Wilford Whites after they arrive in Livonia in August from their birth barn in Zeeland, Michigan.

From August until November or December (depending on whether they're destined for the Thanksgiving or Christmas table), she fattens them all up with mountains of corn, wheat, oats and mash.

She lets them roam wherever curiosity and the quest for turkey niblets takes them over her five fenced-in acres on Five Mile.

In and out of the barn and cornfield they toddle (and gobble), enjoying the free and easy life in the big city.

Well, for those hefty, big-breasted, pink-and-white fluffs of feathers, the ax is about to fall (or more precisely, a zap of electricity is about to hit.)

The Sunday before Thanksgiving, a big work crew gathers at 6 a.m. in the production area of the barn. The Thanksgiving turkeys are herded into the barn, and the end begins for the gobblers.

The work crew spends all day Sunday, Monday and Tuesday



Talking turkey: Above, Christine Roperti-Bates stands amid her flock. At left and below, the birds get full run of the five-acre turkey farm on Five Mile, as they spend their final days getting ready for local dinner tables.

STAFF PHOTOS BY BRYAN MITCHELL

The Sunday before Thanksgiving, a big work crew gathers at 6 a.m. in the production area of the barn. The Thanksgiving turkeys are herded into the barn, and the end begins for the gobblers. The crew works all day Sunday, Monday and Tuesday.

1940s. When Tom Roperti bought the farm in 1942, he stocked it with chickens, pigs and one cow. Eventually, with 35 cows, he was selling milk to neighbors.

In 1948, Tom Roperti sold the cows and bought turkeys. "We started out with 50, then 100, then 500, then 1,500," Roperti-Bates said.

Father and daughter spent many hours together over the years, mending fences, plowing, planting corn and driving the farm equipment.

Now, 50 years later, the Roperti farm is still going strong. When Tom and Mary Roperti died in 1988, Roperti-Bates took over, and intends to run it with her children and husband, Wesley, well into the next century.

"This was dad's whole world," she said. "Now it's my world. I always wanted to do this."

"I was close to my dad and mom because we worked together, in the fields, planting a big garden, selling veggies, canning food. This is a real rural oasis in a suburban setting. I feel good about continuing his dream of a turkey farm," she said.

"One year he confessed to me. He said he never raised turkeys as big as I did. That was quite a compliment."

on the production line, processing the birds, getting them ready for customer pick-up.

The Christmas turkeys get to enjoy life in the big city a little bit longer, until the days just before Christmas, when the production line starts up again.

Once Christmas is over, and the holiday season ends, Roperti-Bates gets to take it easy for the next eight months, before the next turkey cycle begins.

"Most of the year, the farm is in hibernation," she said.

Farm life is a life she was born to, growing up with her parents Tom and Mary Roperti on the family farm on Five Mile in the

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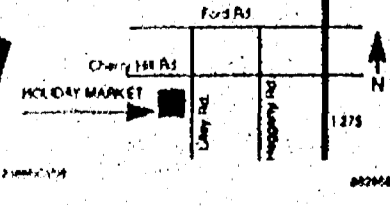
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<p>Good Week of 11/16/98 Good only at Holiday Market R 994755</p> <p>FREE</p> <p>Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 16 oz. Spartan Cranberry Sauce (Whole or Jellied) FREE.</p> <p>PLU 9998</p>	<p>Good Week of 11/16/98 Good only at Holiday Market R 994756</p> <p>FREE</p> <p>Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 12 oz. Spartan Squash FREE.</p> <p>PLU 9998</p>	<p>Good Week of 11/16/98 Good only at Holiday Market R 994757</p> <p>FREE</p> <p>Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 2.8 oz. French's Fried Onions FREE.</p> <p>PLU 9998</p>	<p>Good Week of 11/16/98 Good only at Holiday Market R 994758</p> <p>FREE</p> <p>Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 1 lb. Spartan Soft Margarine FREE.</p> <p>PLU 9998</p>
<p>Good Week of 11/16/98 Good only at Holiday Market R 994759</p> <p>FREE</p> <p>Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 2.75 oz. Suiy Crocker Mashed Potato Buds FREE.</p> <p>PLU 9998</p>	<p>Good Week of 11/16/98 Good only at Holiday Market R 994760</p> <p>FREE</p> <p>Buy one (1) Spartan Turkey (10 lbs. or larger), get one (1) 2-4 ct. EZ Foil Pie Pane (9 in. Deep Dish) FREE.</p> <p>PLU 9998</p>	<p>Holiday Market brings you the treasures of the sea!</p> <p>Medium Alaskan King Crab Legs & Claws or Medium P&D Tail-on Cooked Shrimp</p> <p>\$5.99 /lb.</p> <p>HOT DEAL</p>	
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The minimum bid accepted will be \$180,000. Terms are cash to conventional mortgage.

Bids will be received until 9:00 a.m. on December 11, 1998 at the Board of Education, 15125 Farmington Road, Livonia, Michigan, to the attention of David L. Watson. At this time and place all bids will be publicly opened and read.

The home will be open for viewing on December 1, 1998 from 4:00 p.m. to 7:00 p.m. For additional information please contact Janet Haas at the Livonia Career Center (734) 953-3900 between 8:00 a.m. and 4:00 p.m. Monday-Friday.

Publish: November 12 & 22, 1998

CITY OF GARDEN CITY ZONING BOARD OF APPEALS
NOTICE OF PUBLIC HEARING
DIMENSIONAL VARIANCE
DECEMBER 2, 1998

NOTICE IS HEREBY GIVEN that a Public Hearing will be held by the Zoning Board of Appeals in the Council Chambers of the Civic Center, 6000 Middlebelt Road, Garden City, Michigan on **Wednesday, December 2, 1998 at 7:30 p.m.**, for the purpose of hearing and considering all comments of all persons interested in or concerned with the following:

VA 98-025 6955 Merriman Road. The Applicant is seeking a dimensional variance from Section 161.212, Schedule of Regulations, to allow a single family home to be located in a 24 unit multi-family development that currently exceeds the maximum number of lots permitted on the 3.46 acre site. According to this Section, the number of units is limited to one (1) for the first 3,000 square feet and one (1) for each 3,400 square feet or a total of 60 units.

Section 161.212, Schedule of Regulations requires a minimum rear yard setback of 35 feet. The applicant is proposing to locate the residential structure within 34 feet of what would constitute the rear property line. The property is currently zoned R-3, Multiple Family Residential District.

ALLYSON BETTIS
City Clerk-Treasurer

Posted: November 17, 1998
Publish: November 22, 1998

Preparing for winter

County gets ready for the snow with new road salt contracts

BY KEN ABRAMCZYK
STAFF WRITER
kabramczyk@oe.homecomm.net

Wayne County is bracing for a cold, snowy winter.

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

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

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

Commissioner Edna Bell, D-

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

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

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

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

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

House bill backed

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

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

Please see COUNTY, A8

Madonna University tapes television shows

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

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

welcome to attend.

Two shows will be taped at 7:45 and 8:45 p.m. on Wednesday, Dec. 2. The first episode focuses on Thomas Lynch, a Milford funeral director and poet. His writings have been inspired by the subject of death and his message is of the lessons taught to the living by the dead. The

second taping will highlight animal recovery and education. There will also be information about common animals found in backyards.

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



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Dancers entertain



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

Crews trim trees

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

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

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

County from page A7

tion and "relative tax effort" to one that combines population, property value and need.

The Republican-controlled Senate in June passed a bill that cuts Detroit's share and gives more to growing suburban cities and townships (SB 1181). The House has passed HB 5989, giving Detroit \$82.6 million a year for the next six years.

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

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

McCotter believed the commission's action was inappropriate and state lawmakers and county commissioners need to remove the politics from the discussion.

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

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

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

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

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CHEERS FOR BEER



CHEF JOSEPH STYKE

Feast on Belgian fare hearty ale

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

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

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

Friendly gathering

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

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

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

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

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

MUSSELS STEAMED IN GUEUZE

2 1/2 pounds mussels rinsed, scrubbed and the beards pulled off. (Only use the closed mussels, the open ones are dead)

- 1 small onion, sliced very thin
- 1 small orange, sliced thin
- 1/2 stick butter
- 1/4 cup water
- 1 1/2 cups Gueuze

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

BEEF CARBONADE

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

Please see TWIST, B2

LOOKING AHEAD

What to watch for in Taste next week:
 ■ Pomegranates
 ■ Lori Lipshaw of West Bloomfield shares a "Slice of Life," a story about a cookbook to benefit children with arthritis.

Call for help!

■ **Butterball Turkey Talk-Line (800) 523-6848.** Around the clock assistance, in person 9 a.m. to 9 p.m. weekdays, 9 a.m. to 7 p.m. Sunday, Nov. 22; and 7 a.m. to 7 p.m. Thanksgiving Day. Automated service available after hours. Celebrating its 18th year, the Butterball Turkey Talk-Line will be available 9 a.m. to 7 p.m. weekdays after Thanksgiving through Wednesday, Dec. 23. In addition to turkey preparation information, every caller receives free recipe cards that include tips and coupons. Visit the Butterball Web site at www.butterball.com

■ **Ocean Spray consumer helpline (800) 683-3263.** Year-round, 9 a.m. to 4 p.m. Monday to Friday, including Thanksgiving Day. Consumer department staff fields questions on cranberries, offers recipes, cooking tips, nutritional information, menu planning worksheets, product information.

■ **Land O'Lakes Holiday Bakingline (800) 782-9906.** Personal help available 8 a.m. to 6 p.m. for baking advice, to request recipes or get help with home baking emergencies. All callers receive a baking leaflet, including recipes. Visit the Reynolds Kitchens Web site www.reynoldskitchens.com

■ **Perdue (800) 473-7333.** Thanksgiving Day from 7 a.m. to 3 p.m. Consumer representative on hand to "coach" you through cooking dilemmas. Also offers a free booklet with tips on safe handling of poultry.

■ **Reynolds Turkey Tip Line (800) 748-4000.** A 24-hour automated hot line for advice on turkey defrosting, preparation and cooking options. Also offers free Holiday Dinner Solutions brochure and packet of holiday tips and recipes.



FURBER FARM INCORPORATED

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

READERS SHARE

Thanksgiving memories

BY KEELY WYGONIK
STAFF WRITER
kwygoni@ee.homedomain.net

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

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

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

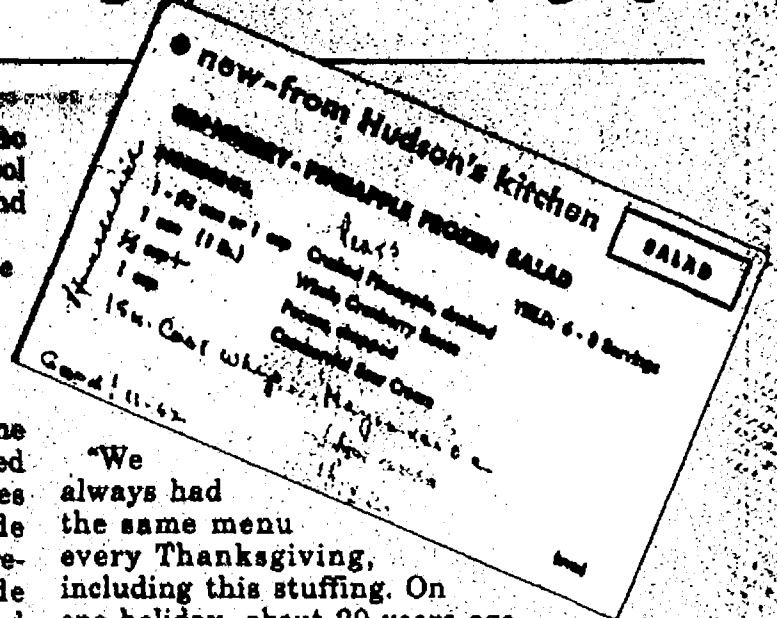
This year Montagano is having dinner with friends, but she's cooked plenty of Thanksgiving dinners, it's still her favorite dinner of the year. "No surprises is what makes a very nice

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

Montagano said she can't leave a recipe alone and modified the Cranberry-Pineapple Frozen Salad recipe she got from Hudson's in 1982 (shown at right). "They featured recipes on cards; they were free, and you picked them up when you paid your bill at the restaurant," she said. "It is refreshing served with Thanksgiving dinner. It's easy, cleanses your palate and is made with easily available ingredients. It can be made ahead. It isn't sweet and has a creamy quality."

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

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



STAFF PHOTO BY PAUL HUBSCHMANN

SAFE FOOD PREPARATION

BY LOIS M. THIELEKX
AND SYLVIA TREITMAN
SPECIAL WRITERS

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

Turkey

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

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

Stuffing

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

Please see SAFE, B2

"Highly Recommended."

WINE & SPIRITS MAGAZINE

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



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

BACCHUS, GOD OF WINE.

Safe from page B1

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

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

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

Healthy suggestions

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

- Use chicken stock instead of butter to make the stuffing moist or to baste the turkey.

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

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

- Choose lower-fat white meat

over the dark meat.

- Don't eat the turkey skin.

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

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

Safe Handling of Turkey Dinners to Go

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

- Stuffing and hot side dishes must also stay hot.

- Cover food with foil to keep moist.

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

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

Leftovers

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

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

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

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

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

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

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

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

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

Twist from page B1

12 small whole shallots, peeled
 1 pound Crimini mushrooms
 1/2 stick butter
 3 to 4 sprigs fresh thyme
 2 cloves garlic, minced
 4 cups Corsendonk brown ale
 2 tablespoons flour
 Salt and pepper to taste
 Hearty mustard of your choice to taste (optional)

In a pan that can be covered, or

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

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

Place about 1/2 cup of the sauce in a bowl and add the flour and mix very well (no lumps). Add to

remaining sauce in the pan, turn up the heat and stir until slightly thickened. Add salt, pepper and mustard, taste, adjust seasonings. Serve sauce over beef with shallots and mushrooms. Serves 4.

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

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

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

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

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

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

Be sure to give yourself plenty of room.

Now, to carve your turkey:

1. Remove the drumstick and the thigh in one piece, cutting between the breast and the thigh all the way down to the hip joint.

2. Pull that section away. You will need to grab it with a towel and your hands in order to get through and pop the hip joint out of the socket. You may also have to slightly cut the meat surrounding the joint for easier removal of the leg.

3. Separate the drumstick and the thigh where they meet.

4. Slice the meat off the drumstick and the thigh.

5. Repeat steps 1 through 4 for other drumstick-thigh section.

6. Leave wings on for stability in carving the white meat, to prevent the turkey from rocking back and forth.

7. Start carving the white meat at the back "where the bird goes over the fence last" and work your way to the front, carefully carving around the rib cage.

8. After you remove the wings, your professionally carved bird is ready to be served.

The following recipe is taken from "An American Bounty"

(Rizzoli, 1995), a cookbook inspired by the award-winning, student-staffed American Bounty Restaurant, located on the Culinary Institute's campus in Hyde Park, N.Y.

SAUSAGE AND APPLE STUFFING

6 cups cubed white bread

1 cup hot or mild raw sausage meat, crumbled

6 tablespoons butter

1/2 cup finely diced celery

1/2 cup finely diced onion

1 cup peeled, cored and diced raw apples

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

Chicken broth as needed (recipe follows)

2 tablespoons minced fresh parsley

Salt to taste

Freshly ground black pepper to taste

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

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

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

Combine the sausage, bread cubes, and vegetable mixture.

Add the apples and walnuts, and toss to combine. If the stuffing needs additional moisture, add chicken broth. It should be moist enough to hold together when lightly pressed, but not so wet that

it packs tightly. Season with parsley and salt and pepper to taste.

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

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

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

CHICKEN BROTH

4 pounds chicken bones

3 quarts cold water

1 large onion, thinly sliced

1 carrot, thinly sliced

1 stalk celery, thinly sliced

5 to 6 whole black peppercorns

3 to 4 parsley stems

1 bay leaf

1 sprig fresh thyme

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

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

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

Consider roast turkey breast for small family gatherings

BY DANA JACOBI
SPECIAL WRITER

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

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

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

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



AMERICAN INSTITUTE FOR CANCER RESEARCH
Something Different: Turkey Breast Served With Chestnut Stuffing is an elegant holiday meal.

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

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

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

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

- 1/4 teaspoon poultry seasoning
- 1 cups chicken stock or canned broth
- Freshly ground pepper

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

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

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

TURKEY BREAST SERVED WITH CHESTNUT STUFFING

- 5-pound turkey breast
- 1 teaspoon vegetable oil
- 2 3/4 cups chicken broth
- 4 cups Chestnut Stuffing (recipe below)

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

CHESTNUT STUFFING

- (Makes 7-8 cups)
- 4 cups herb-seasoned stuffing
- 2 tablespoons olive oil
- 1 celery rib, chopped
- 1 medium leek, white part only, chopped
- 1 medium onion, chopped
- 2 tablespoons chopped shallot
- 2 cups cooked chestnuts.

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MEDICAL DATEBOOK

Items for Medical Datebook are welcome from all hospitals, physicians, companies and residents active in the Observer-area medical community. Items should be typed or legibly written and sent to: Medical Datebook, c/o The Observer Newspapers, 36251 Schoolcraft, Livonia 48150, e-mail kmortson@oe.homecomm.net or faxed to (734) 591-7279.

MON, NOV. 23

SMOKE-FREE, YOUR CHOICE
A series of four classes to help you stop smoking begins at 1 p.m. and again on Nov. 24 at 6 p.m. Sessions include: strategies to stay smoke-free; stress management techniques; healthy eating and physical activity choices. Registration required, call Garden City Hospital, (734) 458-3338 to register.

DIABETES EDUCATION
A certified Diabetes Educator will schedule an appointment for individual assessment which will determine the individual's needs and insurance. Meets from 1-4 p.m. Westland MedMax, 35600 Central City Parkway, Westland. Call (734) 458-7100.

TUES, NOV. 24

CPR REVIEW
American Red Cross recertification in Adult, Infant/Child, Community CPR or CPR for the Professional Rescuer. Certification and text required to take this review course. Class time is 6-10 p.m. Cost is \$22.
SENIOR STRATEGIES
Information to support you as you age related to attitude exercise. Help increase flexibility, vitality and dignity. Meets from 10-11 a.m. Call (734) 458-7100, Westland MedMax, 35600 Central City Parkway, Westland.

FRI, NOV. 27

CPR REVIEW
American Red Cross recertification in Adult, Infant/Child, Community CPR or CPR for the Professional Rescuer. Certification and text required to take this review course. Class time is 9

a.m. to 1 p.m. Cost is \$22.
ADAPT
Monthly meeting for those who are or would like to become active in advocating the rights of people with disabilities. Meets from 6:30-9 p.m. Call (734) 458-7100, Westland MedMax, 35600 Central City Parkway, Westland.

MON, NOV. 30

DIABETES EDUCATION
A certified Diabetes Educator will schedule an appointment for individual assessment which will determine the individual's needs and insurance. Meets from 1-4 p.m. Westland MedMax, 35600 Central City Parkway, Westland. Call (734) 458-7100.

WED, DEC. 2

DIABETES SUPPORT
Meets the first Wednesday of each month at 2:30 p.m. and 7 p.m. Guest speakers and open discussion provide information and support. December's activity will be taste sampling of holiday recipes and you must RSVP, (734) 458-4330, Garden City Hospital, 6245 Inkster Road, Garden City.
OSTEOPOROSIS SCREENING
Oakwood Healthcare Center in Livonia will host a bone density screening from 1-5 p.m. at 37650 Professional Center Dr. To register call 800-543-WELL.

DEC. 2, 9, 16

CERTIFIED SITTER
A program for individuals 11-15 years old to develop skills and knowledge to be safe babysitters. Cost \$30. From 5:30-9 p.m. (2, 9) and 5:30-9:30 p.m. on the 16th. Plymouth/Canton High School, 8415 Canton Center Rd., call (734) 416-2937 to register.

DEC. 2 THRU JAN. 19

CHILD BIRTH EDUCATION
Learning what to expect during pregnancy, labor and delivery can make the entire experience more rewarding. The Marian Women's Center offers a Child-

birth Preparation Class based on the Lamaze method from 7-9 p.m. every Wednesday in West Addition Conference Room A. Cost of the class is \$55. Call (734) 655-1100.

WED, DEC. 2

CANCER SUPPORT GROUP
"Focus on Living," a self-help group for cancer patients and their families, meets the first Wednesday of each month at St. Mary Hospital in Livonia. The next meeting will be on Wednesday, November 18, from 2-3:30 p.m. in West Addition Conference Room B. Registration is not necessary, and there is no charge to attend the meeting, call (734) 655-8940.

MENOPAUSE SUPPORT
Women's Center Menopause Support Group will meet from 7-9 p.m. at St. Mary Hospital in the West Addition Conference Room B. Call the Marian Women's Center at (734) 655-1100.

THUR, DEC. 3

LOW FAT COOKING
Registered dietician teaches participants the "what's, why's and how's" of low fat cooking. Cost \$10. Plymouth Canton High School, 8415 Canton Center, from 7-9 p.m. Call (734) 416-2937 to register.

MON, DEC. 7

CARDIAC SUPPORT
Support offered for cardiac patients and/or their significant others which will meet at 7 p.m. Discussion, education and camaraderie are the focus. Call (734) 458-3242, Garden City Hospital, 6245 Inkster Road, Garden City.

TUE, DEC. 8

MOTHER/BABY SUPPORT
The Marian Women's Center at St. Mary Hospital will offer a Mother-Baby Support Group from 10-11 a.m. The group meets in the West Addition Conference Room A near the South Entrance. Registration is required. Call (734) 655-1100.

Oakwood performs Alzheimer's research at local Memory Clinic

As many as 65,000 people in the Detroit metro area suffer from a progressive brain disorder known as Alzheimer's disease. They are among the estimated 4 million Americans who are diagnosed with this devastating illness. With the number expected to rise to 7 million by the year 2010, Alzheimer's disease is becoming a growing health problem.

Although there is no cure for Alzheimer's disease, the Oakwood Memory Clinic is participating in a study of a new investigational treatment that has been the subject of ongoing research in persons with mild to moderate forms of this illness.

"This is an exciting time in Alzheimer's research," says investigator Stephen Aronson, M.D., of the Oakwood Memory Clinic, Oakwood Hospital &

Medical Center. "As treatment options expand to offer new reasons for hope, there will be greater reason for physicians to diagnose the disease and for patients to seek early treatment. This study is an opportunity for residents of Detroit and surrounding communities to contribute to the improvement of care for persons with Alzheimer's disease."

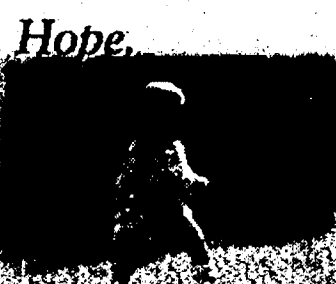
The goal of the new study is to further evaluate the effects of this treatment in Alzheimer's disease patients. The six-month trial will involve approximately 900 patients at more than 50 sites.

To allow an unbiased assessment of the medication's effects, approximately 30 percent of the patients involved in the trial will be randomly assigned to receive a placebo (sugar pill) treatment

throughout the study, while 70 percent will receive the new medication.

All study participants will receive free, regular medical evaluations and an ongoing, no-charge subscription to the Caring newsletter, created specifically for trial participants. In addition, they will be registered in the Alzheimer's Association Safe Return Program — a nationwide system that uses special identification bracelets of pins bearing a toll-free telephone number to help identify, locate and return to safety memory-impaired individuals who become lost after wandering away.

To be eligible for the trial at Oakwood Memory Clinic, participants must meet certain criteria. To learn more, call (877) STUDY-33.



There's Plenty To Go Around.

Wouldn't it be great if we went through life without any problems? Well, that's not the way things are. We all struggle. But there is a way to face whatever comes along with peace, and with confidence.

We're your neighbors, the people of The Lutheran Church-Missouri Synod, and we invite you to celebrate with us that special hope and peace that Christ alone can bring.



<p>Ascension of Christ 16935 W. 14 Mile Rd., Beverly Hills (248) 644-8890 Worship Hours: Saturday 5:30 PM Sunday 10:30 AM Sunday School & Bible Class 9:00 AM</p>	<p>Christ Our Savior 14175 Farmington Rd., Livonia (Just North of I-96) (734) 522-8830 Preschool & Daycare (734) 513-8413 Worship Hours: Sunday 8:30 & 11:00 AM Sunday School & Adult Bible Study 9:45 AM www.ccaa.edu/~lcmcos</p>	<p>Cross of Christ Lutheran Church 1100 Lone Pine Rd., Bloomfield Hills (248) 646-3888 Worship Hours: Saturday 5:00 PM Sunday 8:15, 9:45 & 11:15 AM Adult Bible Study 10:00 AM Sunday School 9:45 AM Adult Education: Discipleship I Sunday 9:45 AM Tuesday 6:15 PM Wednesday 7:00 PM Discipleship II Sunday 9:45 AM Tuesday 6:15 PM Discipleship III Wednesday 7:00 PM</p>
<p>Rodeo 1800 W Maple Rd., Birmingham (248) 644-4010 Worship Hours: Monday 7:30 PM (Chapel) Sunday 8:30 AM (Chapel) 9:30, & 11:00 AM (Sanctuary) Sunday School & Adult Bible Study 9:30 AM</p>	<p>Christ Our Savior 46001 Warren Rd., Canton (Just West of Canton Center) (734) 414-7422 Worship Hours: Sunday 9:30 AM Sunday School & Adult Bible Study 10:45 AM www.ccaa.edu/~lcmcos</p>	<p>Prince of Peace 28000 New Market St., Farmington Hills (248) 553-3380 Worship Hours: Sunday 9:30 AM Sunday School & Bible Study 11:00 AM</p>
<p>Shepherd King 5300 West Maple Rd., West Bloomfield (248) 626-2121 Worship Hours: Sunday 8:30 & 11:00 AM Sunday School & Bible Class 9:45 AM</p>		

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Good Thinking

BUSINESS CALENDAR

Items for the Business Calendar are welcome from the Observer-area to announce upcoming events, seminars and programs of a business nature. Items should be sent to: Business Calendar, 36251 Schoolcraft Road, Livonia, MI 48150; e-mail kmortson@oe.homecomm.net or fax: (734) 591-7279.

and Newburgh. Call (734) 397-9939.

FRI, NOV. 27

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

WED, DEC. 2, 9

BUSINESS NETWORK INT'L

BNI, regular meeting, 7-8:30 a.m. Laurel Park Chapter, Richards Restaurant, Plymouth Road and Newburgh. Call (734) 397-9939.

FRI, DEC. 11

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THUR, JAN. 7

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Stories gathered in cyberspace

PC TALK
MIKE WENDLAND

Each day, thanks to the nationwide exposure of my High Tech Talk reports on NBC television stations, I get 200 pieces of e-mail. It's impossible to respond to every one. But I do read them all.

they call in to get details on how to volunteer.

Finding College Scholarships
A couple from San Diego, Calif. is looking to ease the costs of sending their 18-year-old high school senior off to college next fall. On the Financial Aid and Information Page (www. finaid.org/) they find dozens of categories their son qualifies for, plus leads on scholarship search agencies and warnings on how to spot scholarship scam artists who charge money for free information already available on the Net.

A "Virtual Funeral"
A Madison, Wis., man is watching a series of pictures sent over the Web of a funeral (www. skc.com). Every 30 seconds a new picture of the funeral service appears. Other mourners are exchanging messages of condolences. The images are from the off-Broadway play "Grandma Sylvia's Funeral" and are being sent to demonstrate the feasibility of having "Cyberfunerals."

Man Traces Roots
A middle aged man in Texas is tracing his family roots from Germany by searching data banks of immigration statistics and 100-year-old marriage, birth and death certificates, online, through genealogical sites on the Web (www. genhomepage.com/). So far, he's gone back four generations and thinks he is the descendant of the Germanic equivalent of royalty.

Finding new and creative marketing ideas...
In suburban Cleveland, the owner of a new insurance agency is visiting The Idea Site (www. ideastiteforbusiness.com/ideamenu.htm) and looking for tactics and techniques for getting new clients. He finds 103 different marketing ideas on the site, including a detailed tipsheet on how to use a personal organizer to locate and then pitch prospective clients by profiling neighborhoods by ZIP codes and then categorizing and prioritizing them by their likelihood to favorably respond to his approach.

Script for Christmas Pageant Found on Net
A drama coordinator at a large "seeker" style contemporary worship church in a Midwestern suburb needed to find an appropriate script for one of the services leading up to Christmas. She went to an Internet site called DramaShare (www. dramashare.org/) and began searching a list of online scripts available to be downloaded and printed out. She found "Live at the Manger," a tightly written and very creative look at what it would have perhaps been like if the media of today descended on the inn in Bethlehem to witness the birth of Jesus. She prints it out, makes copies and starts rehearsals.

Incorporating a new business on the Internet...
In Tyler, Texas, a woman who has been running a small home-based communications and public relations business needs information about structuring her growing operation. Specifically, is it time to incorporate.

It's a Saturday afternoon and on the Web, for free, she's finding all her questions answered about the pros and cons of incorporating through The Company Corporation (www. incorporate.com).

Two Brothers Attend School
Two brothers, 17 and 15, are in school. In their Orlando, Fla. home. On their computer. The school they attend is 3,000 miles away, in California (www. laurelsprings.com), and the teenagers have never set foot inside it. The brothers spend about four hours a day hooked up to the Laurel Springs High School on the family PC, communicating with their teachers via e-mail and doing their research for class projects on the Internet. Around the country, two other such "Cyberschools" operate. Several hundred students now attend school exclusively through the Internet.

Mike Wendland covers the Internet for NBC-TV Newschannel stations across the country. His "PC Talk" radio show airs Saturday and Sunday afternoons on WXYT-Radio AM1270. His latest book "The Complete No Geek Speak Guide to the Internet" is available in book stores or through his Web site at www. pcmike.com

And between all the questions and comments, besides the pleas for troubleshooting help, I hear great stories about how the Internet is being used these days.

Here's a recent sampling of some of the "Stories from Cyberspace" I've collected.

Volunteering as a Foster Grandparent...

In Naples, Florida, a 68-year-old retired businessman wants to fill some of his spare time with meaningful activities. Living in a nice retirement community not far from the Gulf of Mexico, he and his wife also want to find an activity they can participate in together. They do a search of the Net using the keywords seniors and volunteer and are led to something called the National Senior Service Corp., a federally financed organization that helps senior citizens find activities and programs to get involved with in their own communities.

They discover a Web site devoted to foster grandparents (www. whitehouse.gov/WH/EOP/cns/html/sr1.html). It offers people 60 and older opportunities to serve as mentors, tutors, and caregivers for children and youth with special needs. They serve in community organizations such as schools, hospitals, and youth centers. It is exactly what the retired couple were looking for, and through a toll-free phone number found on the Web page (800) 424-8867

in the 90s
by Herbert M. Gardner, D.D.S.

GUMMING UP THE WORKS

Periodontal (gum) diseases are caused by bacteria-laden plaque, the sticky film that constantly forms on teeth. The toxins created by these bacteria irritate the gums and can go on from there to break down the attachment of gum tissues to teeth. If left untreated, gum tissues can be destroyed and the infection can progress to bone loss. In addition to plaque, there are also other factors that increase the risk of periodontal disease. They include: smoking or chewing tobacco; poorly fitting bridges; malocclusions; defective restorations that may lead to plaque retention; excessive biting forces, such as clenching or grinding teeth; poor diet; pregnancy or use of oral contraceptives; such systemic diseases as diabetes; and medications such as steroids.

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594570DB6	Michigan Public Power Agency	6.94%	1/1/99	1/1/10
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ARTISTIC EXPRESSIONS



LINDA ANN CHOMIN

Old Village a mecca for arts

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

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



STAFF PHOTO BY PAUL HURSCHEMANN

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

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

Village Music

When Norma Atwood combed local communities for a place to teach her Kindermusic classes last March, the environment of

Stroll among the artists

- Village Music - 130 East Liberty St. on the corner of Mill Street, (734) 981-5969. Call to register.
- York Street Glassworks - 875 York St., west of Liberty, (734) 459-6419. Hours are noon to 5 p.m. Sunday to Thursday.
- Village Potters Guild - 340 North Main, south of Mill St. (Libey), behind the Plymouth Landing Restaurant, (734) 207-8807. Call for hours.
- Village Artists Studio - 775 Davis, Suite 12, (734) 455-7221, lessons for adults in transparent watercolor with Kay Rowe.
- Frozen Images, 775 Davis, Suite 4 - (734) 451-7670, ice sculptures by Canton carver Ted Wekar.
- Charles Simone - 775 Davis, Suite 5, painting studio.
- Piano Crafters - 775 Davis, Suites 2 and 3, (734) 453-4953, craftsmen Patrick DeBello and retails pianos.
- Charlotte Moore-Viculin Studio of Music and Art - 887 N. Main, (734) 456-1112, lessons in piano, voice and music theory.

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

Please see EXPRESSIONS, C2

HARLEM NUTCRACKER

Detroit Opera House hosts revamped holiday tradition

BY FRANK PROVENZANO • STAFF WRITER
fprovenzano@oe.homecomm.net

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

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

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

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

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

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

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

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

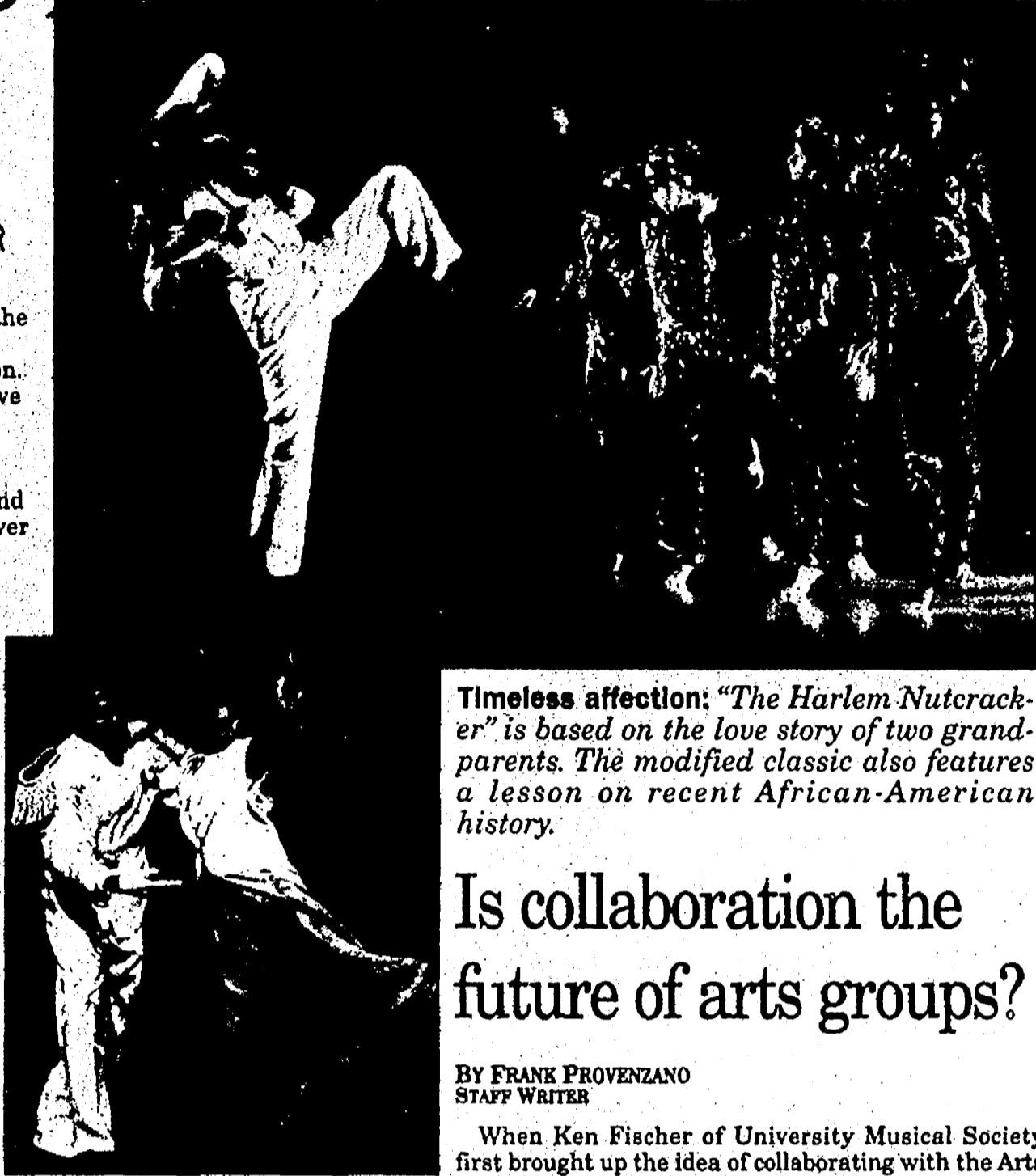
In the original ballet, the young girl, Marie, and her fantasy love with a Nutcracker turned prince combines a Lewis Carroll-like surrealism (candies come-to-life) with a mawkish Disney-like "Prince Charming" plot.

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

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

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

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



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

Is collaboration the future of arts groups?

BY FRANK PROVENZANO
STAFF WRITER

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

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

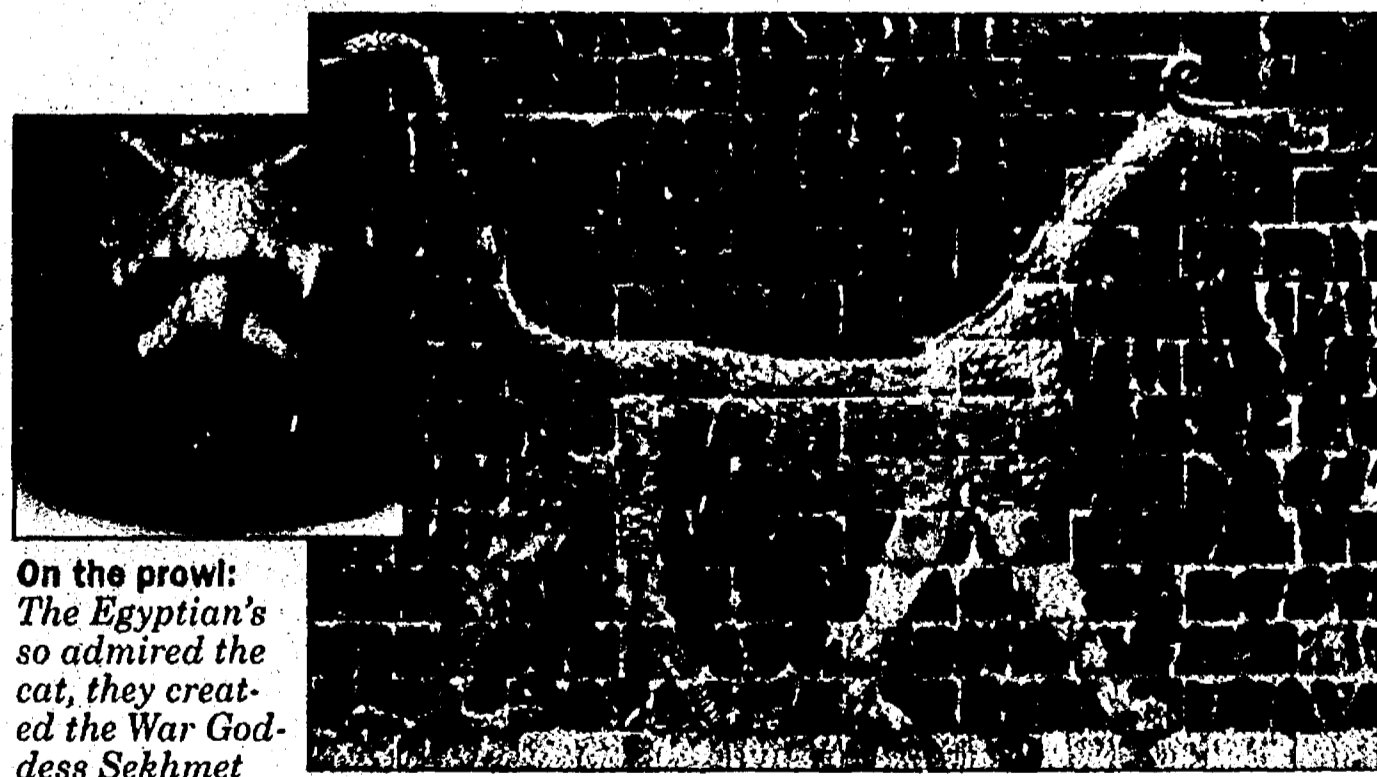
That didn't stop Fischer. As president of the UMS of Ann Arbor, Fischer knew that commissioning Donald Byrd's "The Harlem Nutcracker" couldn't be passed up.

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

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

Please see COLLABORATION, C2

AT THE DETROIT INSTITUTE OF ARTS



PHOTOS COURTESY OF THE DETROIT INSTITUTE OF ARTS

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

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

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

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

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

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

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

The original Tigger

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

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

Please see BEASTLY, C2

BEASTLY DELIGHTS

Museum makes animal art fun for kids

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

What: An exhibit exploring the use of animal representations in art in Mediterranean and Near Eastern cultures from 3,600 B.C. to 800 A.D.
Where: Detroit Institute of Arts, 5200 Woodward Ave. For information, call (313) 833-7900.
When: Through Sunday, Jan. 31. Hours are 11 a.m. to 4 p.m. Wednesdays-Fridays, until 5 p.m. Saturdays-Sundays.
Cost: Free with recommended admission of \$4 adults, \$1 students/children. Founders Society members free.
Related activities: All are free with museum admission.
■ Drop-in Workshops to make puppets noon to 3 p.m. Saturday-Sunday, Nov. 28-29 in the Studio. Workshops to create your own animal sculptures are noon to 3 p.m. Tuesday, Dec. 29 and Thursday, Dec. 31 in the Studio.
■ Gallery Tours led by Beth Hemmila of the Ancient and Islamic Art department noon Tuesday, Dec. 29 and 2 p.m. Saturday, Jan. 16 in Gallery W104.
■ Storytelling with Barbara Schultz Gruber 2 p.m. Saturday, Nov. 28 in the Lecture Hall, and with Schultz Gruber and Anne Shimolma 2 p.m. Tuesday, Dec. 29 in the Lecture Hall. The program, based on myths and legends from Asia and the ancient world, includes a Himong folk story.

Expressions from page C1

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

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

Hot glass

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

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

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

Clay extravaganza

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

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

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

Kay Rowe

Village Artists Studio

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

Music and art hand in hand

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

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

Artists' haven

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

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

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

If you have an interesting idea for a story involving the visual or performing arts, call arts reporter Linda Ann Chomin, (734) 953-2145 or send e-mail to lchomin@oe.homecomm.net

Beastly from page C1

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

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

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

Dr. Charles Screven, a well-known museum evaluator and consultant two years ago to learn how to create a "layered experience" for visitors, one that expands on the two-dimension visual. Armed with construction paper and markers, they entered the galleries and discovered among other ideas, flip labels. Laminated, low-glare and visually attractive, they lure visitors to look for the story told on a Greek vessel by asking what the King is doing hiding in a water jar? The decorative imagery features Herakles (from ancient mythology) capturing a wild boar that was destroying the land and frightening the cowardly King Erymanthia.

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

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

Common experience

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

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

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

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

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

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

Collaboration from page C1

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

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

'How do we feel?'

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

"We have wonderful days, and days when we need to work on the relationship."

On the surface, it seems that

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

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

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

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

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

The apparent success of the

unprecedented collaboration is why the premiere of "The Harlem Nutcracker" at the Detroit Opera House will be watched by more than just live audiences.

Building bridges

"There are a lot of foundations looking at this project," said David DiChiera, managing director of the Michigan Opera Theater, which produces operas and dance concerts at the downtown Detroit Opera House.

"This collaboration is a way to build bridges," he said. "When we bring in a cross-section (of the metro Detroit population), then we know we're fulfilling our mission."

And what's more, the collaboration also fills the prescription for arts groups set forth by the National Endowment for the Arts in "American Canvas," a 1997 report which suggested

ways to further build American culture.

The partnership behind the production of "The Harlem Nutcracker," noted UMS' Fischer, also extends beyond the stage.

"One of the brilliant features of Donald Byrd's work is that it involves local communities," he said.

As part of the appeal of bringing "The Harlem Nutcracker" to town, Byrd has arranged for about 30 local dancers to participate on stage, and for local choirs to perform in the lobby before, during intermission and after the performances.

Said Ragdale: "Along with The Rockettes, 'A Christmas Carol,' and 'The Nutcracker,' we see 'The Harlem Nutcracker' as another holiday ritual."

The timing couldn't be better.



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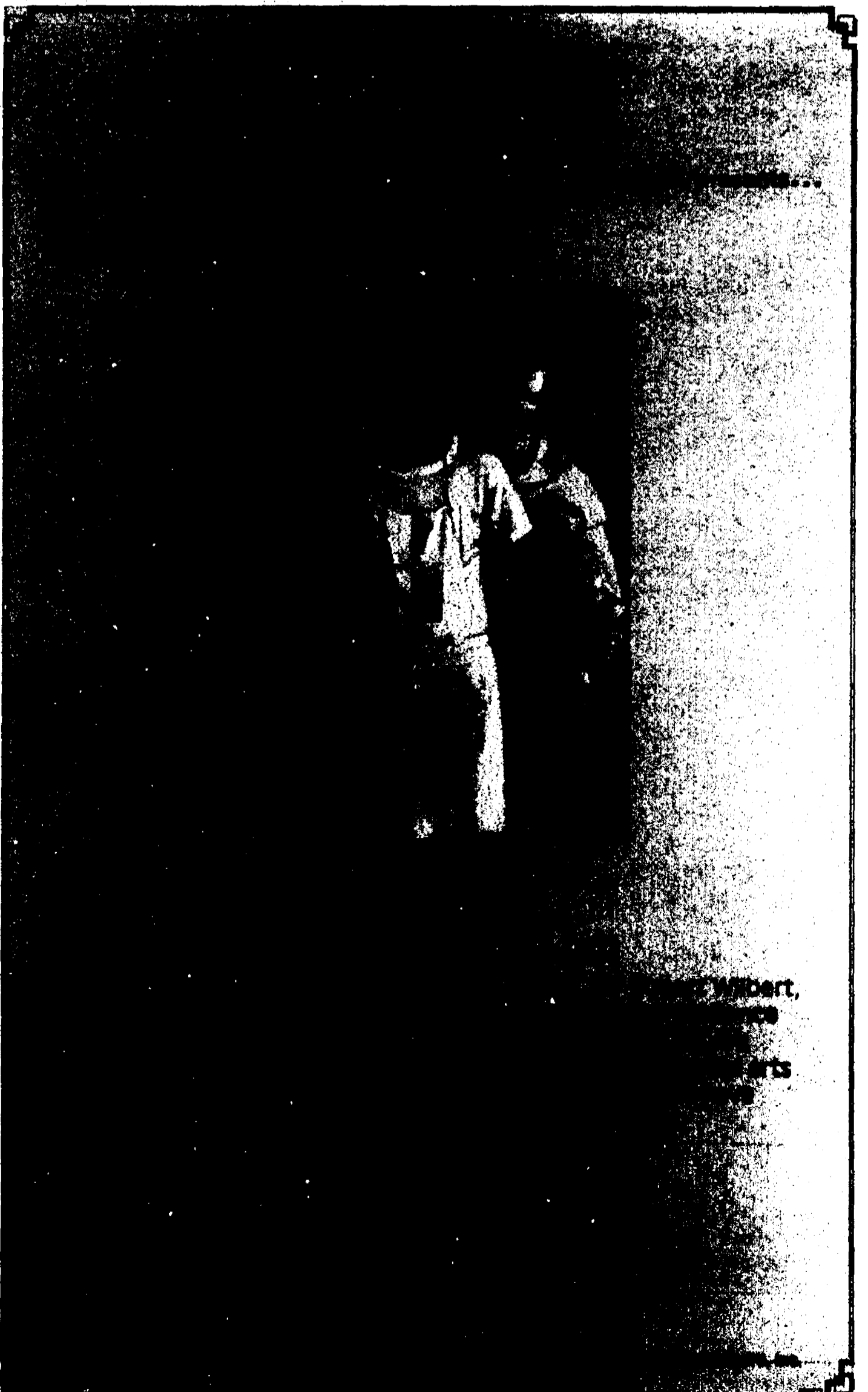
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Robert Wilbert reflects on the life of an artist

Robert Wilbert agrees to take a few minutes to talk about his lecture on Tuesday at the Birmingham Bloomfield Art Center.

He neatly folds his long, slender hands, sits back and for a moment looks like a white-haired Anthony Perkins, except Wilbert appears much more reasonable and calm.

Nearly two hours later, he's still pondering exactly what he'll cover at the lecture.

But in between handshakes, Wilbert has managed enough aphorisms to fill a book about the ironies of life that an artist must face.

"All the choices you make are reflections of who you are."

A painting, he explained, can hide neither the depth nor superficiality of its author.

An observation that Wilbert finds bitterly accurate and starkly honest.

"You can be too proud of anything you do," he said. "Art is so much about mystery."

How do you cover topics that float like osmosis in a two-hour lecture?

Fold your hands. And listen.

An easy chair

"I'm really an old-fashioned artist," said Wilbert, who retired from Wayne State University after 38 years of teaching painting.

He recites Matisse's oft-quoted

What: A lecture by Robert Wilbert, part of the Captive Audience Lecture Series presented by the Birmingham Bloomfield Art Center.
When: 7:30 p.m. Tuesday, Nov. 24
Where: 1516 S. Cranbrook Road, Birmingham, (248) 644-0866

remark: "Good art is an easy chair."

That seems to settle comfortably with an artist who claims to have painted sunrises for 30 years, along with still lifes arranged and rearranged so many times that he sometimes wonders if all the possible combinations have been exhausted.

With Wilbert, who continued to pursue representational painting while many of his colleagues explored abstractionism and minimalism, art — like life — should have a simplicity.

In his work, there are no excuses. And no references to complex psychology interpretations or social issues. Just a relentlessly realistic and detailed rendering of the world.

There's something to be said about clarity.

Portrait of an artist

Growing up in Chicago and going to the nearby art museum

with an extensive Impressionism collection, Wilbert said for a while he didn't realize that there were other styles.

He came to Wayne State in the mid 1950s from the University of Illinois. And for more than 30 years he taught, and his work was exhibited at the prestigious Donald Morris Gallery.

Today, the Susanne Hilberry Gallery in Birmingham represents Wilbert.

"I don't strain over my work as much as I used to," he said. "It comes a little easier."

In the spring, Wilbert expects to put together a retrospective

that features his still life and some of his portraits.

But he's reluctant to call himself a portrait artist.

In June, Wilbert's commissioned portrait of former Michigan Governor James Blanchard was unveiled at the State Capitol.

Although he enjoyed the 30-plus sessions with Blanchard, he said it's the last commission he'll accept. "I'm too lazy for that kind of work," he rationalized.

Instead, Wilbert plans to spend more time in his downtown Detroit studio, located in

the shadows of the imploded Hudson's building.

In his studio, he explained, he can rearrange whatever he's painting, including models. And practice the advice he's offered to his students.

"Whatever your subject, it has to be an authentic expression in your art."

In a long career of "authentic expressions," Wilbert looks back at a rather humble explanation for his success.

"I've been lucky, truly fortunate," he said. "I've had a regu-

lar job, had some of the best galleries representing me, and I've gotten just enough attention to make it all work."

Time to lean back. Fold his hands. Think about his upcoming lecture.

"I'm going to talk about my work. I have hundreds of slides." And as many aphorisms about the artist's life.

Frank Provenzano can be reached at (248) 901-2557, or at fprovenzano@oe.homecomm.net Or write to: The Eccentric Newspapers, 805 E. Maple, Birmingham, 48009.

Hilberry, Bonstelle offer enchanting tales



Charming: Fred Shahadi, plays the title role "Scapin" at the Hilberry Theatre. Written by Moliere, "Scapin" is a production of intrigue and slapstick.

With a dose of finesse, flair and charm, "Scapin" enchants the Hilberry Stage, on the campus of Wayne State University in rotating repertory, until Feb. 3.

A tale of intrigue and slapstick, "Scapin" is written by one of theater's greatest comic dramatists, Moliere. The crafty servant Scapin puts a comedic spin on convenient kidnapping, mysterious foreigners and ransom demands, as he cleverly brings two pairs of lovers together in defiance of their fathers.

Fred Shahadi, a new Hilberry graduate student, most recently seen as Mr. Paravicini in "The Mousetrap" portrays, Scapin. Playing the fathers, the victims of Scapin's trickery, are Lucas Caleb Rooney as Argante and Aaron Lake as Geronte. Blair Anderson, who also directed "Of Mice and Men" during last year's season, directs "Scapin."

This week's performances are 8 p.m. Friday-Saturday, Nov. 27-28. Tickets are \$10-\$17. The theater is at 4743 Cass, call (313) 577-2972 for tickets.

Little Women opens at the Bonstelle Theatre Friday, Dec. 3 and runs through Sunday, Dec. 13.

It is the 1860s during the American Civil War, a few days before Christmas and the March sisters are very excited as they prepare for their celebration. Meg, Jo, Beth and Amy show us that a family can survive the

challenges of socially hard times when life is filled with love and laughter.

"Little Women" features performances by Gina Lohman, Maribeth Monroe, Julie Ann Yurconis, and Tiffany Marie Bedwell of Garden City. Cynthia Blaise directs.

Show times are 8 p.m. Friday-Saturday, and 2 p.m. Sunday, Dec. 6 and Dec. 13, and Saturday, Dec. 6. Tickets are \$8-\$10, \$6 for ages 5-12. Call (313) 577-2960. The theater is at 3424 Woodward Ave., Detroit.

Judy Collins in Southfield

Judy Collins will perform a holiday concert at the Southfield Centre for the Arts, 24350 Southfield Road, 8 p.m. Tuesday, Dec. 8. Tickets are \$30 and \$35 per person, and available by cash or check at Southfield City Hall, 26000 Evergreen Road.

Tickets are also available at all Ticketmaster ticket centers, or call (248) 645-6666.

ART BEAT

Art Beat features various happenings in the suburban art world. Send Wayne County arts news leads to Art Beat, Observer Newspapers, 36251 Schoolcraft, Livonia, MI 48150, or fax them to (313) 591-7279.

"HOLIDAY ON THE AVENUE"

The West Village Merchants Association sponsors the second annual "Holiday on the Avenue" noon to 5 p.m. Sunday, Nov. 29 along Michigan Avenue from Brady Street to Outer Drive in Dearborn.

The Comerica Bank, 22101 Michigan Avenue, plays host to the Dearborn Ballet Theater and selections from its Nutcracker, dancers from the Radomianie Polish Folk Dance Ensemble, and many others. Visit Santa and Mrs. Claus at the Bryant Library, 22100 Michigan Avenue, 1-5 p.m. In Muirhead Plaza by the clock, there will be a reindeer corral and the Henry Ford Community College Ice Carving Team. The Dearborn Historical Museum's Commandant's Quarters features a Victorian Christmas tree, costumed Victorian period re-enactors, and guided tours. Hear the Carl Karoub French Horn Trio at 2 p.m. inside Price's Men's Wear, 22263 Michigan Avenue. Karoub is principal French horn with the Livonia Symphony Orchestra. For more information, call the

Dearborn Chamber of Commerce at (313) 584-6100.

ART & JEWELRY FESTIVAL

Native West hosts the ninth annual Holiday Art & Jewelry Festival Dec. 3-6 in its gallery, 863 West Ann Arbor Trail, west of Main Street, Plymouth.

Featured are art works by Michael Atkinson and jewelry by Navajo silversmith Jerry Nelson. Meet Nelson and speak with him about the jewelry with a meaning to it. "The carving around the designs represent the four sacred mountains with some other designs representing the sky, earth and water." Atkinson's work will be on view the entire month of December.

Hours are 3-9 p.m. Thursday, Dec. 3, 10 a.m. to 9 p.m. Friday, Dec. 4, until 7 p.m. Saturday, Dec. 5, and 11 a.m. to 5 p.m. Sunday, Dec. 6. Call (734) 455-8838.

FOR KIDS ONLY

D & M Studios hosts its 12th annual Christmas "Kids Only" Fine Arts Workshops Dec. 8-22 at 8691 North Lilley Road at Joy Road, Canton.

Fees are per session \$12 for preschool and \$18, student/teen.

Kids will make fine art gifts ranging from watercolors, to plastercraft, ornaments, felt designs, woodcrafts, and more.

For information, call (734) 453-3710.

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Malls & Mainstreets

The Observer

Page 6, Section C

Linda Bachrack, Editor 248 901 2567 / bachrack@home.com.net on the web: http://observer.eccentric.com

Sunday, November 22, 1998

Dress the table in glitz and candle glow

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

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

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

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

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

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

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

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

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

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

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

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

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

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

"Another thing that's popular is a bountiful look," using lots of fruits and vegetables as decorations, he said.

Some of his favorites to use are broccoli and Brussels sprouts (he puts them on wire picks and uses them in flower arrangements), artichoke and kohlrabi, flowering kale for its purple color, gourds, pie pumpkins, grapes and red and green apples. They can be strewn about the center of the table, put in a cornucopia, in a bowl or on a platter.

If you have a narrow table, consider laying a fresh or artificial garland in a serpentine fashion along the center and adorning it with nuts, berries and other fruits.

Finally, he said, don't be afraid to use fall colors on your table, even if your china has springtime colors like pale blue and pink in it. The colors don't have to match.

"I like to use this example," he said. "When you look at a fall sunset, what do you see? Blues, purples and pinks, and maybe some orange streaks here and there, and it all works together, beautifully."

Twiggs & Blossoms is located at 331 Main Street in Rochester. Call (248) 652-0144 for more information.

Artisans create gifts from the hand

BY LINDA BACHRACK
STAFF WRITER

Though it might be tempting to send your niece a check stuffed into a little paper wallet or to flip through a catalog and order a cozy chenille robe for grandma, think for a moment how special it is to receive a thoughtfully selected gift from the hand.

A handcrafted original makes a one-of-a-kind keepsake, and the metropolitan area is home to hundreds of talented artisans. Some who steal the spotlight were featured at the 1998 Nutcracker Holiday Boutiques, presented by the Detroit Symphony Orchestra Hall Volunteer Council at the Hyatt Regency in Dearborn.

The well-edited collections included Pewabic pottery, collectible dolls, handmade candies, woven scarves, quilted angels, antique timepiece jewelry and hand-wrought silver. A portion of boutique proceeds benefited the DSO. For those of you who are looking for artful creations, the following Nutcracker participants will fill the bill, distinctively.

Margi Mason traditionally turned her kitchen into a mini candy factory every year at Christmas time, cooking up brittles for friends and neighbors. Soon, the sweet gifts became so well known, she started taking orders and finally began her own Royal Oak-based company — Mrs. Mason's Luscious Temptations.

"It's our ingredients and patience that make our Luscious Temptations distinct," says Mason. "Other brittles contain corn syrup for fast cooking. Not ours. We use pure cane sugar which we cook slowly and carefully,

giving our brittles a true 'brittle' texture."

These melt-in-your-mouth confections have such passionate names as "True Love" and "Heart & Soul." True Love is a buttery brittle blended with tart cranberries and topped with white chocolate. Heart & Soul contains peanuts and raisins. There's also a white chocolate macadamia, a coconut pecan bark, a wafer-like toffee sandwiched between layers of dark chocolate and a chocolate buttermint, to name a few.

The candies come packaged in gift bags or boxes that are so beautifully designed, they were nominated for an award of excellence. Find Mrs. Mason's candies at Nordstrom, The Fruit Tree in Grosse Pointe Woods, Sweet Retreats in Milford and The Dandy Lion in Rochester. Or call to order, (248) 557-3133. Prices start at \$3.25 for a 2-ounce bag.

Pewabic Pottery tiles make special and unique holiday gifts. The pottery's Earthly Treasures Holiday Invitational continues through Dec. 31, with gallery hours from 10 a.m.-6 p.m. Monday-Saturday and 12-4 p.m. on Sunday. A prancing reindeer is one of the new holiday designs. Pewabic Pottery, 10125 E. Jefferson, Detroit. Also, find the tiles at the DIA Museum Shop in the Somerset Collection or Twelve Oaks mall.

Jane Garbinski, of Redford Township, stood in front of the rows of flapper dolls at Recycled Time, contemplating their velvet and satin dresses, their sparkly necklaces and the colors of their hair and eyes. "I collect these dolls," said Garbinski. "I buy one here every year." She finally decided on a sassy redhead dressed in red velvet. She slipped a strand of beads off one of the other dolls and fashioned it around the neck of her selection, making a flattering trade. "People do that all the time," said craftswoman Kathleen Krevsky. "It's great. It personalizes their doll."

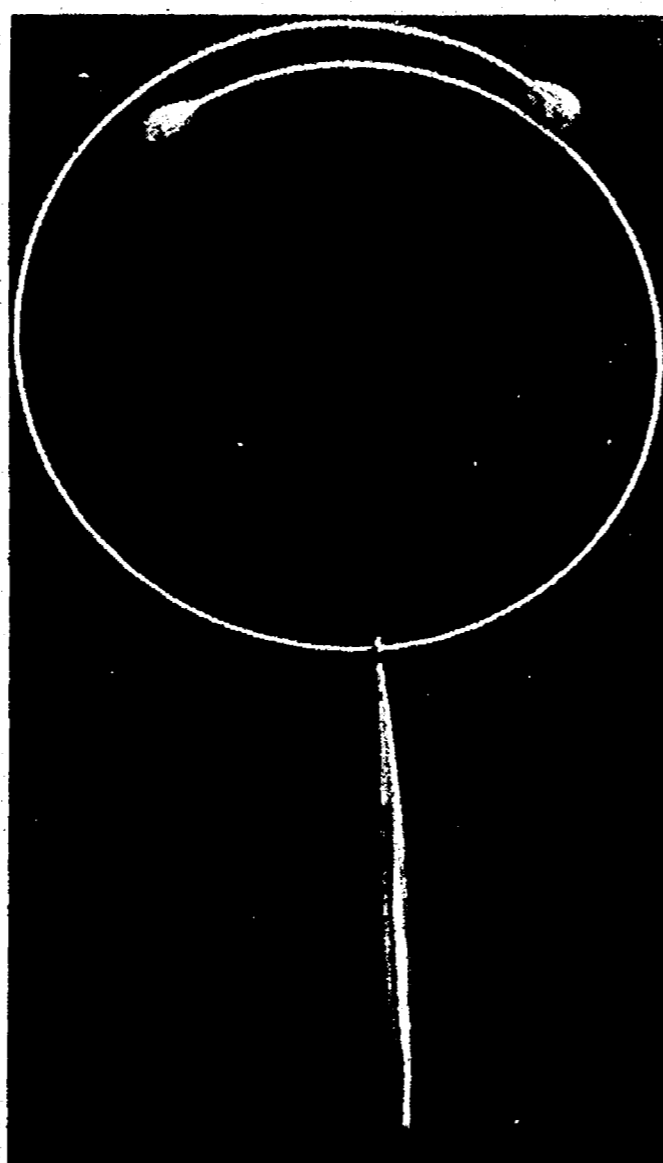
Krevsky's flexible, long-legged flapper dolls and her pins made from antique timepieces and watch parts are the mainstays of her business. To attract attention and display her work, Krevsky, of Dearborn, places Sophie (or is it Thelma or Ruth?) outside of her booth. Sophie, a cigarette dangling from her crimson lips, is dressed in a ratty fur-trimmed coat and a red cloche that barely contains her wild, frizzy hair. A pair of rolled-down stockings peek from beneath her coat. But Sophie is bejeweled, from lapel to hemline, in Krevsky's Recycled Time creations. She makes quite an eye-catching model. Call (313) 593-1058 for information.

Peggy Bonbrisco, of Grosse Pointe Woods, crafts distinctive gifts from antique quilts. Her quilted angels and Santas were hits at this year's boutique. New to the line this season is a flat, wooden quilt-clothed snowman that hangs neatly on a front or back door. Call (313) 885-5107 for information.

Capitalizing on the smokin' hot cigar craze, Kelly Doyle and Ryan O'Day, a brother and sister team from West Bloomfield, create cigar box handbags that are as individual as the stogies contained within. The recycled cedar and cardboard boxes are lined



Boutique beauties: (left) Kathleen Krevsky's flapper doll; (above) YADO cigar box purses; and (below) Curtis Posuniak's old-world glass ornament make thoughtful, one-of-a-kind gifts. (Below left) Ann Klevgaard's silver coil necklace. Staff photos by Jerry Zolynsky.



News of special events for shoppers is included in this calendar. Send information to: Malls & Mainstreets, c/o Observer & Eccentric Newspapers, 805 East Maple, Birmingham, MI 48009; or fax (248) 644-1314. Deadline: Wednesday 5 p.m. for publication on Sunday.

SUNDAY, NOVEMBER 22

ANALYZE THE YA-YAS

Inspired by the book's lasting female friendships, women around the country have formed clubs based on Rebecca Wells' best-seller *Divine Secrets of the Ya-Ya Sisterhood*. Borders presents Valerio G. Giberan, M.S.W. for a psychoanalytic discussion of the novel. 2 p.m. 34300 Woodward, Birmingham.

MONDAY, NOVEMBER 23

EMBASSY INSIDER

Borders in downtown Birmingham hosts James Blanchard at a reception to introduce his new book, *Behind the Embassy Door: Canada, Clinton and Quebec*. Governor Blanchard will give a half-hour

ADDED ATTRACTIONS

talk around 6:45 p.m. His book provides an insider's view of the world of politics and diplomacy during his tenure as ambassador to Canada. 6-8 p.m. 34300 Woodward, Birmingham.

FRIDAY, NOVEMBER 27

PEN AND PICTURES

Photographer Monte Nagler signs his new 1999 black-and-white landscape calendar at The Colorado Pen Company at Twelve Oaks mall in Novi. Colorado Pen will offer a 10 percent discount on any Cross pen. 1-4 p.m.

SATURDAY, NOVEMBER 28

NOSH WITH ST. NICK

Nelma Marcus presents Breakfast With Santa. 9

a.m. \$14. Reservations required. Breakfasts continue on Saturdays and Sundays through Dec. 20. Sunday breakfasts at 10 a.m. Call the NM Café, (248) 643-3300 ext. 2470.

SUNDAY, NOVEMBER 29

A DOLL OF A SHOW

Village Hidden Treasures in Farmington presents a Gotz doll fashion show featuring seven 1998 Gotz Play Dolls and seven local young models who will dress in identical outfits to their doll-hosts. Buffet luncheon, free gifts, door prizes. \$15. 1-4 p.m. 33335 Grand River, Farmington.

TIE ONE ON

Learn gift wrap ideas and how to make incredible holiday accents with French-styled Mokuba Specialty Ribbon. \$10. 1-3 p.m. Haberman Fabrics, 117 W. Fourth St., Royal Oak; (248) 541-0010.

Conversation with a dream weaver

Mario Gray surprised herself and wowed her fiancé 36 years ago when she picked up a couple of knitting needles and some cream-colored yarn, and wove a simple, sleeveless mock-turtleneck tube dress, very *de rigueur* in 1962. Thus, the professional model and *Queen for a Day* hostess invented the original St. John knit ensemble, a creation that evolved into a fashion empire.

"I made it all up as I went along," says Gray. "My knitting experience was limited to half of one sock and a failed attempt at a sweater."

But love conquers all, and Gray was determined to impress her future husband and eventual St. John CEO Robert Gray. "I wanted him to realize that I was not just a fashion model who spent every penny on designer clothes."

The dress became Gray's trademark, combining the fashion elements she prizes today: timeless, elegant, classic designs that fit flawlessly.

After tying the proverbial knot, Bob Gray encouraged Marie to set up shop in the living room of their home, where she created several additional

designs on a huge loom, including what would become her signature suit.

Potential buyers were contacted, they placed orders, and a label was launched.

Rather than unravel at the seams, the Grays bought two more looms and moved their business into the garage. Soon, a presidential hopeful was born. Their daughter, Kelly, was spoon-fed the business; and in 1996 the innovative designer, model and business leader took her rightful place at the helm of the company.

"She completely understands the ins and outs of the business," says her mother. "In some ways, she's much more talented than her mom and dad. But we all get feedback from one another. Kelly heads retail, merchandising and advertising and keeps us on track in the design area. Bob tracks sales and oversees all of the financial end of the business, and I'm involved in all of the design aspects."

The trio's design aesthetic makes converts of practically every woman who tries a St. John on for size, including First Lady Hillary Rodham Clinton. The one-loom cottage industry

has become a multimillion-dollar conglomerate thanks to the entrepreneurial savvy of its founders, as well as the flexibility of its product.

Says Marie Gray, "The clothes fit precisely and flatter the wearer. They're soft, comfortable, elegant, feminine and the colors are gorgeous."

In town on Nov. 12 for a Neiman Marcus and Lovelight Foundation fashion show and luncheon, Gray presented her 1999 Cruise Collection. Highlights included simple sheath dresses paired with long cardigans or short jackets; ethnic-inspired tunics and short bronze skirts; classic evening suits; and glamorous gowns embellished with crystals and embroidery. The color palette ranged from earth tones to bright shades of azalea and blue tourmaline.

As is the nature of the fashion biz, Gray was already spinning yarns about Fall/Winter 1999. "I brought my sketchbook with me," she said as she penned drawings in her Townsend hotel room. Next spring was quickly becoming a fond memory.

-Linda Bachrack



St. John style: (Far left): Rainbow sherbet suit, \$1,280. (Left): Black gown, \$890, St. John 1999 Cruise Collection, Neiman Marcus, Somerset Collection.



Where can I find?

This feature is dedicated to helping readers locate sources for hard-to-find merchandise. If you've seen any of the items in your retail travels (or basement), please call Where Can I Find? (248) 901-2555. Slowly and clearly leave your name, number and message, and you should see your input in a few weeks. Due to the overwhelming response to this column, we only publish the requested item two or three times. If you have not seen a response or heard from us, we were unable to locate the item. Thank you.

WHAT WE FOUND:

Weather-vanes can be found through White Hall products in Montague, Mich., or on the Web at www.whitehallproducts.com.

An adult paint-by-number set can be found in the Spilsbury Company catalog 1-800-772-1760, 3650 Milwaukee Street, P.O. Box 8922, Madison, Wis. 53708-8922. They have three different ones at \$37.95. Also in the back of the current issue of *Woman's Day* magazine is a mail order for Paint-By-Numbers.

Linda has a 7-foot Mountain King artificial Christmas tree she would like to donate to a charitable organization. She will deliver it.

Back issues of Martha Stewart's Wedding magazine can be ordered at 1-800-950-7130 for \$5.50 or on the Web at www.marthabymail.com/sum-

mer wedding.

Levin Beauty Supply in Oak Park and West Bloomfield carries Uninhibited perfume, as does the Beauty Boutique catalog (440) 826-3008.

The Catholic Baltimore catechism can be ordered through the Mother of Our Savior Co., Inc. catalog 1-800-451-3993.

Found the game "Stock Market" for Kathy.

Zen Shiseido perfume was seen at Hudson's Fairlane and Arpege Dusting Powder at Neiman Marcus at the Somerset Collection in Troy.

The J.C. Penney Fall/Winter catalog on page 1074 has light coral bathroom carpeting, color Tiger Lily.

The Hallmark Wayne Gretzky ornament can be found at Gibraltar Trade Center.

WE'RE STILL LOOKING FOR:

Peggy wants soft, sole Minnetonka moccasins at discount prices.

Christina is looking for the plastic transmission bearing #24591-5 for her Oster Kitchen Center, Service #97208H; the part is obsolete.

Judy is looking for Lilly white flour and cornmeal other than the one sold at Danny's.

Walt is looking for a 1950 Big Beaver High School yearbook.

There are a number of people who still want hanging laundry bags, Chatty Cathy dolls, Santa

Bears, Christian Dior's Diorissimo Eau Toilette and Velvet Pastry flour, or any other brand, and Avon's Rich Moisture cream. Bev is still looking for her Libby Cobalt blue wine/juice glasses.

Brian is looking for plastic Lego train tracks.

Lena is looking for a Bride & Groom figurine music box from the Christopher Collection.

Lori wants Nat Robbins Sparkling Burgundy lip liner.

Wendy of Livonia is looking for the game "Rock Em Sock Em Robot."

Dr. Wovnoski is looking for a dictaphone machine from the 1960s-70s.

Tom is looking for a number of items: 1974 St. Joan of Arc yearbook, FLYMOW lawn mower, and a CD from WCSX (94.7) last year called "Parodies for Charity."

Gail wants the perfume Mon Classique de Morabita from Paris.

Lillian is looking for Grandoe leather driving gloves (ladies).

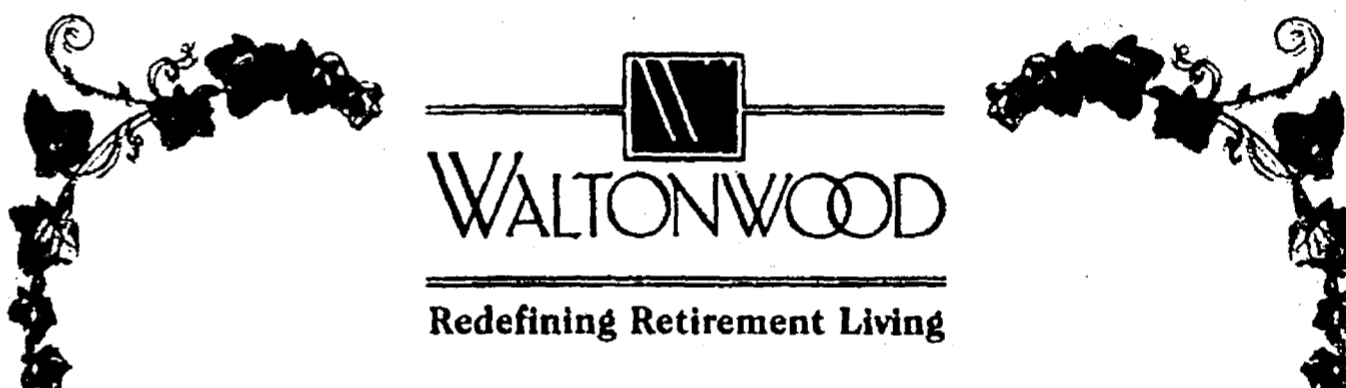
Patty is looking for the first Harley Davidson Barbie doll and clips for the skinny Clairrol electric rollers.

Janet is looking for a 7-inch front wheel for a wheelchair.

Adrienne wants a Dept. 56 Oil Lamp "Plum Pudding."

Compiled by Sandi Jarackas

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DSO discovers good eating Japanese style

(The Detroit Symphony Orchestra is on tour in Japan through Tuesday, Nov. 24. In this article Ervin Monroe gives his impressions of Japan.)

BY ERVIN MONROE
PRINCIPAL FLUTE,
DETROIT SYMPHONY ORCHESTRA

The Arrival: Fourteen hours and four movies later - the musicians of the Detroit Symphony Orchestra disembarked Flight No. 71, a non-stop from Detroit to Nagoya, Japan. We are weary but ready to begin our Northwest Airlines Friendship Tour to Japan; with concerts in Toyota City and Otsu City.

We landed in Nagoya on schedule at approximately 5:30 pm. It was dark and the air was warm and humid. The bus ride to Toyota was very interesting. The local businesses were well lit with bright lights and brilliant colors and English words sporadically appeared as part of company names or advertising jargon.

Words like "Family Mart," "Super Dry," and "Tune-Up" appeared out of nowhere.

Even delivery trucks had the word "Express" written underneath highlighted Japanese characters.

The Orchestra is staying in two different hotels, and ours is on the outskirts of town. We were anxious to eat upon arrival, and there were several restaurants in the neighborhood. We set out with several other musicians to dine in Japanese style. We found an interesting spot.

Upon entry we discovered several of our group already dining. Caroline Coade of Birmingham, violinist, and Jeffery Zook of Royal Oak, piccolist, were sitting in the traditional section enjoying bowls of noodles. We decided to also sit in that area of the restaurant but quickly realized the difficulties involved for the tall members of our party.

Donald Baker, our principal oboist, is 6 feet, 3 inches tall and had a challenge getting his feet under the very low table. He finally locked into a strange position, his knees nearly at his ears, looking like an Olympic luge racer.

I sat between my wife and Sharon Sparrow, flutist, who finally found a comfortable position by stretching out their legs to the side, Cleopatra-Style. With my legs crossed, I felt like a Buddha surrounded by two Princesses of the Nile.

We successfully ordered by pointing to items on the menu, and were quickly enjoying the local fare. The only mistake the waiter made was to bring one more extra large sake than requested.

This was no problem, really. Susan, Sharon and I ordered shabu-shabu, a Japanese fondue.

Day 1: Free Day. The Orchestra has two tour choices. Our buses headed for a Cultural Cen-



Eager to learn: Japanese students get a music lesson from Ervin Monroe, principal flutist of the Detroit Symphony Orchestra.

ter, which had an unusual collection of ancient tea pots discovered in different parts of Japan.

Tea time

The exhibition also featured many modern day art works and a ceremonial Tea Room where we were served by women dressed in traditional Japanese kimonos.

This green tea was frothy and thick. Mine tasted and smelled very much like the grass I mow in my front lawn. In another building at the exhibit we were offered the more traditional green tea, along with a snack which consisted of warm rice mixed with soy paste served on a popsicle stick.

It was rather tasty, and we later learned that this rice on a stick is a common snack here.

We traveled from the Art Center to Koraneki. The winding roads passed ever so close to the homes along the way, and at times I could look out our bus window and see the ceramic tile roofs an arm's length away.

There were many vending machines along the road, and American words were again prevalent, though not always appropriate. One popular drink in vending machines is called "Sweat" - hardly appetizing, even when thirsty.

The resort area we visited reminded me of Ogunquit, Maine, or Tarpon Springs, Florida. It was a quaint village

of shops and interesting scenery, with amazing traffic jams on the outskirts. We were surrounded by mountainous terrain adorned with the color of Japanese maples.

One could stroll among the many street shops, or take a tall pedestrian bridge over a rocky creek to a wooded walkway that led to a nature hike. There were many people in the shopping area, but we were the only non-Japanese in the crowd.

At the temple

There was an interesting Shinto temple nearby, and we watched as many Japanese visitors approached the altar to toss coins into an open box and pull one of three long cords hanging in the entranceway. A bell would clang.

Lenore Sjoberg of Holly, violinist, explained that she had read that these bells were rung to get the attention of the gods to answer prayers.

Lenore's husband, Geoffrey Applegate, principal second violinist, and I decided to find a men's room but there were no American signs to be found. We agreed to go back to the obvious restrooms at the bus parking lot.

As is typical even in America, there was a long line in front of the ladies' room, and there was no waiting at the men's room directly adjacent. Geoff and I had no sooner begun taking care of our business when a young

lady emerged from a stall behind us. "Are we in the wrong place?" I asked Geoff. "We're standing, aren't we?" he replied.

What menu?
Ordering food, however, was not as easy. We asked for a "menu," a word everyone understood, and the whole place broke out in laughter. One of the ladies behind the counter pointed to this small piece of paper pinned to the wall, covered in Japanese characters.

Maybe oops
"I think I remember reading that they do this kind of thing over here," he added. Even as he finished his sentence, two other ladies came into the room and entered the stalls, politely holding their hands as though shielding their eyes from us as they passed.

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ing man's fare.

After it was served, I became very aware of my chopstick technique, because we were being scrutinized by everyone present. I knew we were doing dismally when Susan's new friend complimented our efforts with "Chopsticks - good."

Shortly thereafter I splashed a generous amount of soy sauce all across my white shirt and turned quickly to see if I was caught in the act by the locals, both standing and seated. Miraculously, it must have happened at the only moment when they were all looking away!

These are very polite people. Three men-in-suits arrived, young businessmen, and sat at the other end of the counter by the grill. With each newcomer, we could hear the word "menu" included in their conversation followed by a round of hearty laughter.

One of the ladies behind the counter began preparing what looked to us like waffles. We watched her with interest, and soon were served two large portions of more tofu, compliments of the men by the grill.

One carefully said to us, "Delicious," and we nodded approval. Shortly thereafter, Susan and I requested a check.

We realized they were purposefully delaying when we were suddenly served a dainty saucer with some small shavings in a fine brown teriyaki sauce.

Susan's new friend pointed to his ankle tendons. I think the dish contained pig knuckles. I realized that I was being tested by the natives, who had not been sufficiently impressed that I could eat raw fish.

His finest hour

Susan looked on in horror while I began what would most likely be my most challenging performance of our Japan Friendship Tour.

The delicacy was very chewy, and I finished the dish very quickly. The lady brought the check, and announced the total in Japanese.

I looked puzzled, and she repeated the sum, as though I could understand. She laughed when I gestured for her to write it out. As we stood to go, a gentleman who might have been the owner came to us with a baby boy in his arms. He said something to the young lad, who then put his hands to his lips and blew kisses to us. We returned the gesture and everyone smiled and waved goodbye. It was special evening.

Tomorrow we begin our concerts.

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STATE TOURNAMENT GIRLS BASKETBALL ROUNDUP

Blazers from page D1

Michelle Harakas also had 10 points.

The Blazers shot 24 of 52 from the floor (46.1 percent), while Stephenson was 11 of 37 (29.7 percent).

"We watched the way they (Ladywood) shot the ball the other night and the whole idea was that we were more concerned about their inside play and the driving of Hayden," Stephenson coach Wayne Henry said. "But we didn't get out there on the perimeter fast enough against their shooters. But when the team shoots that well, there's nothing you can do."

Ladywood also took good care of the basketball, committing just 11 turnovers compared to Stephenson's 28.

Senior forward Stephanie Dulz scored a team-high eight for the Spartans, while Katie LeBlanc and Cassie Ehlerdt each added seven. Ehlerdt also grabbed 11 rebounds.

Gusick's injury occurred when she was inadvertently struck in the back of the head by a teammate.

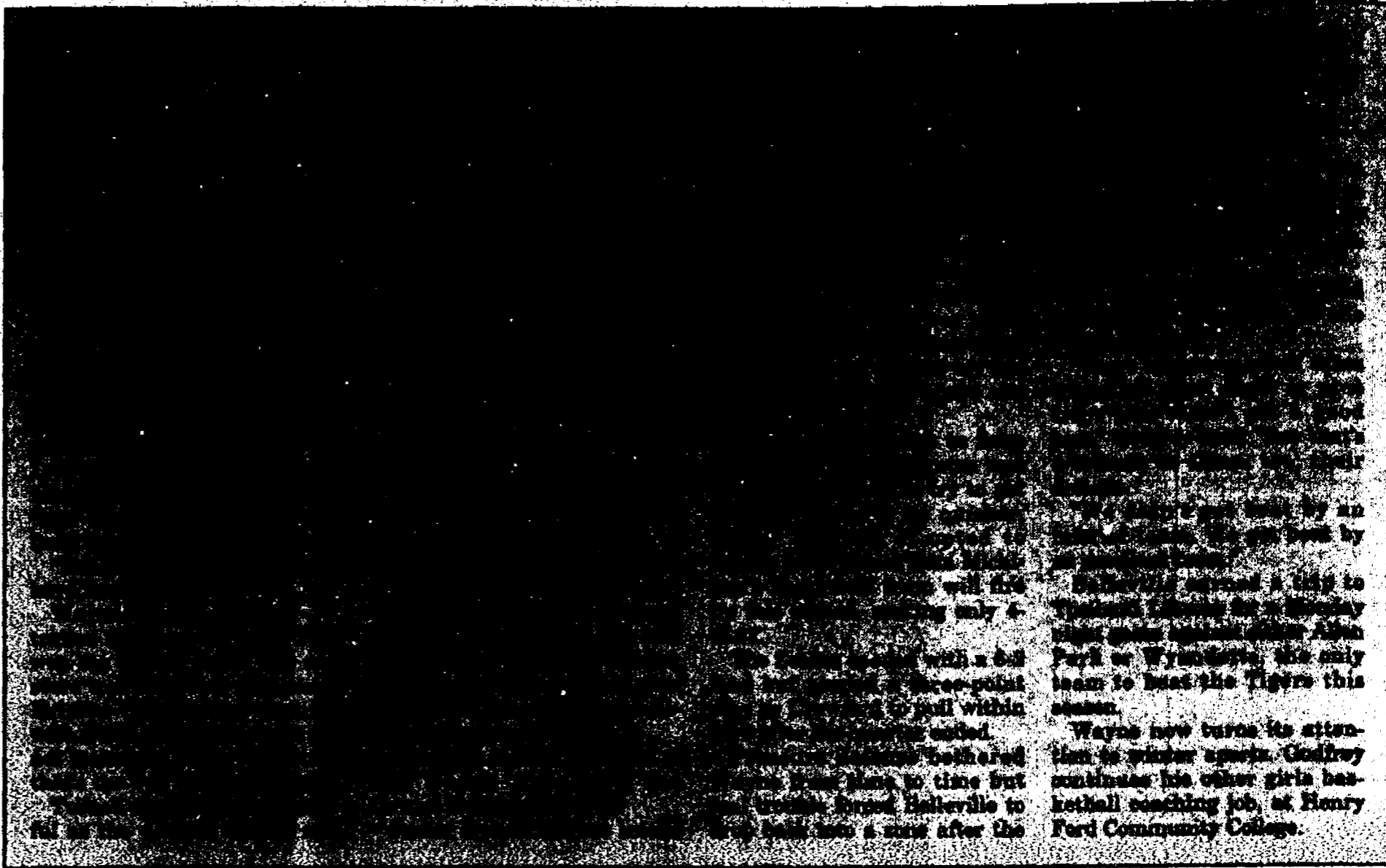
"Not as an excuse, but we were still in the game after one quarter," said Henry, whose team trailed 18-10. "We had four or five out of practice with only seven or eight healthy people."

"Both (Cheryl) Fox and (Kim) Giller were sick. Gusick didn't practice because she had her contacts adjusted. (Katie) King was out (ankle) and Ehlerdt has a bad back."

"But I still thought with our defense, that we'd be OK. But our foot apped getting out on their shooters was not fast enough."

Ladywood's meeting with King, whose only loss this season is to Beverly Hills-Detroit Country Day, could be interesting.

"We need another 22 from Erin, but not only Erin, we need two or three others in double figures," Gorski said. "They'll be all over us, trapping full-court. They're deep and good inside. They throw in five at you at a time and do a good job in their half-court defense of taking the pass away."



Plymouth Salem knocks off Northville for Novi district crown

BY C.J. RISAK
Sports Writer
cjrisk@oe.homecomm.net

There would be no comeback this time.

Both Plymouth Salem and Northville weathered tight, down-to-the-wire battles in their Class A district semifinals at Plymouth Canton to advance to play each other in Friday's final. For Northville, it had taken a fantastic rally from an 11-point, fourth-quarter deficit to edge Canton in the semis; for Salem, a final quarter devoid of points — a six-point burst in the last 29 seconds saved the Rocks — nearly gave the win to Novi.

Could such a thing happen again? When the Mustangs' Emily Carrott knocked down a three-pointer with 2:45 left in the game (she made three triples in the fourth quarter against

Canton), and Janel Hasse followed with a free throw 27 seconds later, Salem's lead was just three.

But that was it for Northville. The Rocks kept their composure and drained their free throws down the stretch, converting 9-of-12 in the final 1:37, to win going away, 40-28.

The win gives Salem its first district crown since 1995 and boosts the Rocks' record to 18-4. They advance to the Novi regional, where they will play West Bloomfield (also 18-4) at approximately 7:30 p.m. Monday. The winner of that game advances to the regional championship game at 7 p.m. Wednesday at Novi.

West Bloomfield captured the Bloomfield Hills Lahser district title by beating North Farmington 58-42 Friday.

"It feels awesome," said Salem

senior forward Andrea Pruet. "I just told myself that, No. 1, I wouldn't lose to Canton again (she didn't; the Rocks beat the Chiefs twice) — I hate that feeling — and that I would take this team as far as I could. I don't care how well I do . . . I just love this team."

Pruett, who had struggled offensively in the last two weeks, didn't in this game. She boosted the Rocks with a game-high 17 points, including six in the third quarter when Salem pulled out to a 22-14 lead.

But this was not an offensive gem of a game, for either team. The Rocks committed 23 turnovers; Northville had 21. The Mustangs also went scoreless in the first period, going 0-for-9 from the floor; but the Rocks didn't do a heckuva lot better, making 5-of-15 first-half

shots to make their halftime lead just 12-9.

In the third quarter Northville really struggled against Salem's quick-handed defense. On four consecutive possessions the Mustangs didn't even get a shot, committing turnovers each time down the floor as the Rocks built their lead to 22-11. It took a desperation three-pointer at the buzzer by Kelly Anderson — her only points of the game — to revive Northville, making it an eight-point deficit after three.

Mary Tanski, a 6-foot sophomore, provided a spark for the Mustangs in the fourth quarter, coming off the bench to score their first six points of the period. But free throws, ultimately, proved pivotal. For the game, Salem made 17-of-21 (81 percent); Northville was 2-of-9 (22 percent).

"They are a real good team," said Mustangs' coach Pete Wright of Salem. "They did a nice job on us defensively. They had a hand in there all the time, and we had a hard time getting a good look offensively."

The 9-0 deficit to start the game didn't help matters, either. "We were too far behind," Wright said. "We made a run (in the fourth quarter), but it was too big a hill to climb."

Indeed, after that scoreless opening — the first Northville points came on a Carrott basket 14 seconds into the second quarter — the Mustangs never had the lead. The closest they got was one (12-11), on a Janel Hasse basket with 5:43 left in the third quarter.

"Our kids really played nice defense," said Salem coach Fred Thomann. "And I thought our

guard play was better than their guard play tonight."

What Thomann wanted his Rocks to do was interrupt Northville's inside game, fueled by junior 'Twin Towers' Janel and Meredith Hasse, by preventing the entry pass. They did, getting a hand into most of the interior passing lanes. Salem also rebounded well against the Hasses (both over 6-foot).

"We didn't want to give up any offensive rebounds, and I think we did a pretty good job of that," Thomann said.

The Hasses combined for just nine points, all of them scored by Janel, a total that led Northville. Carrott was next best with five.

Tiffany Grubaugh added 10 points for the Rocks and Lindsay Klemmer, who nailed 6-of-8 free throws in the final 1:37, scored eight.

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Stevenson girls rule squad

BY NEAL ZIPSER STAFF WRITER

Each fall sports season, there are several givens in Observer-land.

Farmington Hills Harrison, Westland John Glenn and Redford Catholic Central are usually on the way to the state playoffs in football.

The two Plymouth teams are usually battling for the right to be the best girls basketball teams in the Western Lakes Activities Association.

Several of the area boys soccer teams are preparing to make a run for the state soccer title.

And Livonia Stevenson is boasting the best girls cross country team in the area.

The Spartans did it again this year, winning their fifth straight WLAA title en route to a ninth place finish at the Class A state championships.

It's no surprise that the Spartans can also boast of having the most representatives on this year's All-Observer girls cross country team as five Stevenson runners make up half of the first team.

The underclassmen should be proud of their performances as well as four juniors and two freshmen (Kelly Solano of Plymouth Salem and Tess Kuehne of Lutheran Westland) earned spots on the squad.

With these types of performances, next season's girls cross country season may be one to remember.

Here is a look at the girls that make up the 1998 All-Observer-land cross country team.

FIRST TEAM

Andrea Parker, Jr., Liv. Stevenson: The obvious choice for the first team was the best runner in the area. Parker capped a fabulous year by finishing 10th at the Class A state finals.

The year included many highlights for this two-time All-State performer including winning the WLAA championship, the regional meet, the West Bloomfield Invitational and the Ann Arbor Gabriel Richard Invitational.

Parker also took a step this year into the Spartans record book by recording the fastest time ever by a Stevenson runner — 18:28 (recorded at the state meet).

"This season, Andrea raised the standard that measures the best of Stevenson runners," Stevenson coach Paul Holmberg said. "She finished a wonderful year with her best performance at the state final meet when she set the record."

Kim McNeillance, Sr., Liv. Stevenson: McNeillance ended her career just as she started it — as a member of the All-Observer-land team.

The four-year performer was Stevenson's best runner behind Parker, and like her teammate, saved her best run of the season for the state final where she finished in 19:35.

McNeillance took fifth at the WLAA meet and ninth at the regional. Her career best time is 19:16 (sixth fastest in Stevenson history).

"Kim has been at the heart of Stevenson's cross country team for four years," Holmberg said. "She is a tremendous competitor who will be missed."

Allison Fillion, Jr., Liv. Churchill: After making second team a year ago, the junior became the Chargers' top runner this season with several outstanding performances.

Fillion, like Parker, ran her best time of her career at the state meet (19:36) as she finished in 90th place.

She also finished seventh at the WLAA meet, 14th at the regional meet, eighth at the Gabriel Richard Invitational, fifth at the Monroe Jefferson Invitational and third at the Livonia city meet.

"Allison had a tremendous season and all her hard work and dedication throughout the season really paid off at the state meet where she ran her personal record," Churchill coach Sue Tatigian said. "Allison is a very dependable athlete who always strives to compete at a high level. She is a tough competi-

tor who has gained the respect of others this year. She will continue to be a driving force in the future."

Sarah Rucinski, Jr., Plymouth Canton: Rucinski proved to be the leader of the pack this season in six of seven dual meets.

After taking ninth at the WLAA meet (21:12), she finished 18th at the regional (20:22). Rucinski then recorded her best time of the season (19:44) with a 107th place at the state meet.

"She exceeded all of our expectations this season," Canton coach George Przygodski said. "Our question at the beginning of the year was if we would have a front runner and she answered that for us. We expect even more leadership from her next season and another trip to the state meet."

Kelly Solano, Fr., Plymouth Salem: The future of Salem cross country looks bright after this season's performances by this ninth-grader. Solano finished just behind Rucinski at the state finals with a 19:45, good for 108th place.

Solano's time at the state meet proved to be the third fastest in Salem history. Solano has three more years to break the mark, something that is very possible, according to Salem coach Dave Gerlach.

"Kelly is an extremely versatile athlete who has tremendous foot speed," he said. "As soon as she realizes her potential, she will truly become a dominant runner. As she learns the sport of cross country, she has what it takes to become our new front runner to lead this team."

Solano made the "Gerlach Wall of Fame" for breaking the 20-minute mark, as well as the "Ceiling of Champions" for breaking the 21-minute mark.

Christy Tzilos, Sr., Livonia Stevenson: Perhaps at any other school in the area, Tzilos would have been the team's top runner.

At Stevenson, she provided some of the leadership and graduated

with the 10th best time on the school's all-time list.

The three-year letter winner finished 10th at the WLAA meet and 16th at regionals. She recorded an impressive 19:46 at the state finals, which helped the Spartans take ninth overall.

"Christy could always be counted on to do her part," Holmberg said. "She ran in our top five at every meet and served as one of our team captains."

Katie Sherron, Sr., Livonia Stevenson: In her second year of running cross country, Sherron improved and capped her season by breaking the 20-minute mark at the state finals (19:59).

Sherron's season also included a fifth place finish at the Livonia city meet, an eighth place finish at the conference meet and a 20th place finish at the regionals.

"Katie has only ran two years of cross country, but has played a major role each year in Stevenson's success," Holmberg said. "She is one of 15 Stevenson girls to ever break 20 minutes."

Sarah Polletta, Soph., Farm. Hills Mercy: In her first season as a cross country runner, Polletta ran the area's third best time of the season, 19:35.

Polletta paced Mercy all season and took second at the Catholic League meet and second at the Operation Friendship meet. She also finished seventh at the regional meet.

"We saw her potential last spring during track season and convinced her to come out for cross country," Mercy coach Gary Servais said. "She kept coming all year. She worked hard every day in practice and has a lot of talent which has us excited about next season."

Leslie Knapp, Jr., Livonia Stevenson: Along with Parker and Sherron, Knapp will play a key role if the Spartans win their sixth straight WLAA title. And according to Holmberg, next season may be her best yet.

"Leslie will be counted on to be one of our leaders next year," he said. "She has had three good years but her best is still to come."

Knapp just missed breaking 20 minutes at the state meet as she recorded a time of 20:04. Her season highlights included a ninth place finish at the city meet, a sixth at the WLAA meet and 19th at the regionals.

Her career best time is 19:59 — a time she recorded in her freshman season at the state finals.

Tess Kuehne, Fr., Lutheran Westland: Talk about a rookie season. Kuehne accomplished nearly everything a runner can do this season and has three more years to topple even more records.

Kuehne set Lady Warrior frosh records in five meets, as well as conference, regional and state meet marks. She wound up taking first at the Metro Conference championship and was an Academic All-Conference performer with a 4.0 grade point average (in the first quarter).

She took fourth at the regional with her career-best time (20:11) and finished 53rd at the Class C state meet in 20:19.

She also won the Dearborn Heights Crestwood Invitational, the Gabriel Richard Invitational and took second and third at the two Metro Conference Jamborees.

"Tess is a very talented runner who had never run competitively before this season," Westland coach Dave Brown said. "Once she learned how to race, she was nearly unbeatable. She did not lose a race in the month of October until the regional."



Leslie Knapp Livonia Stevenson



Tess Kuehne Lutheran Westland



Paul Holmberg Coach of the Year

Table of sports results and records, including '1998-1999 Cross-Country Records' and '1998-1999 State Finals Results'.

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Schoolcraft sharpshooter McKelvey signs with Martin

BY BRAD EMONS
SPORTS WRITER
bemons@oe.homecomm.net

There has been a bevy of recent NCAA letter-of-intent signings around Observerland. Here is the latest round:

• Schoolcraft College guard **Derek McKelvey** (Adrian) signed an NCAA National Letter-of-Intent to play basketball with the University of Tennessee-Martin, a Division I school in the Ohio Valley Conference.

RECRUITING

The 6-foot-3 McKelvey averaged 18.5 points per game and led the country in total three-point field goals (127). He also

ranked in the top 10 nationally in three-point field goal accuracy (47.1 percent).

McKelvey had 20 points in SC's season-opening 110-79 win over Muskegon CC.

• Redford Catholic Central's **Bob Malek** (Livonia), a 6-foot, 170-pound outfielder, is one of five Michigan State University baseball signees.

Malek, a 1998 All-Observer and All-State Dream Team selection, batted .697 last spring for the Shamrocks with three homers and 40 RBI. Malek, who

throws right-handed and bats left, was also an All-Catholic League selection.

Malek is goined by MSU recruits **Brett Wattles**, an outfielder from Rochester High; **Ryan Kurtz**, a left-handed pitcher from Toledo (Ohio) St. Francis de Sales; **Tom Hackney**, a catcher from East Lansing; and **Charley Braun**, an infielder from Grosse Pointe South.

• Malek's Livonia Travel summer league teammate **Roy Rabe** of Livonia Stevenson, an infielder-pitcher, has signed with Oak-

land University.

Rabe led the Spartans last spring with a .400 average (28 for 70) with 22 RBI.

• Westland John Glenn's **Chris Tompkins** will play golf next year for Eastern Michigan University.

The two-time All-Observer choice helped the Rockets to their first-ever state meet berth. He also considered Kansas State and Purdue.

Tompkins plans to major in education.

Lady Ocelots ousted in tourney

The fine season enjoyed by Schoolcraft College's women's soccer team wasn't enough to carry it past the NJCAA District semifinals.

The Lady Ocelots, ranked 12th in the NJCAA, ran into district host St. Louis-Meramec in Saturday's semi. After a fairly even first 60 minutes, the tide changed to favor fifth-ranked Meramec, which advanced to the championship game with a 3-0 blitz of SC.

The Ocelots finished with a 13-4-1 overall record. Meramec (19-3) went on to upset fourth-ranked Lewis and Clark CC 1-0 in the final to advance to the NJCAA Tournament in Trenton, N.J., today through Sunday.

"They were a wide-open, high-pressure team," was SC coach Bill Tolstedt's description of Meramec. "In the second half, they stepped up their pressure and we had a hard time clearing the ball effectively."

With the defense having problems, the Ocelot midfielders started retreating to help out, which meant fewer offensive chances for SC and more for Meramec. "Our inability to clear resulted in too many (Meramec) scoring chances," Tolstedt said. "I

WOMEN'S SOCCER

knew going in what our weaknesses were. I thought when we got to the tournament it could be a concern, and it was.

"I really thought we could have done better, but there are no complaints."

Meramec got what proved to be the only goal it would need 17 minutes into the second half. It was 2-0 when the final goal was scored with seven seconds remaining.

SC's best scoring chance came early in the second half, when in one flurry the Ocelots hit the post, knocked the rebound off the Meramec keeper, then drilled another shot off a defender.

"We were not as effective against that style of play as we had been," said Tolstedt.

Players singled out for solid contributions in the game were **Julie Majewski** (from Plymouth Canton), **Lisa Tolstedt** and **Annie Hagenah**. Those three, plus **Dianna Dean**, are in consideration for NJCAA All-American honors.

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THE WEEK AHEAD

<p>PREP FOOTBALL FINALS AT PONTIAC SILVERDOME Friday, Nov. 27 Class A championship, 1 p.m. Saturday, Nov. 28 Class AA championship, 1 p.m.</p> <p>STATE REGIONAL GIRLS BASKETBALL PAIRINGS CLASS A at DEARBORN HIGH Monday, Nov. 23: Dearborn Fordson vs. Detroit Western, 6 p.m.; Detroit Martin Luther King vs. Livonia Ladywood, 7:30 p.m. Wednesday, Nov. 25: Championship final, 7 p.m. (Winner advances to state quarterfinal, Tuesday, Dec. 1, at Ferndale High School vs. Ullea regional champion.)</p> <p>at NOVI HIGH Monday, Nov. 23: Detroit Northern vs. Birmingham Marlan, 5:30 p.m.; Plymouth Salem vs. West Bloomfield, 7 p.m. Wednesday, Nov. 25: Championship final, 7 p.m. (Winner advances to state quarterfinal, Tuesday, Dec. 1, at Birmingham Groves vs. Macomb-Dakota regional champion.)</p>	<p>CLASS C at RIVERVIEW GABRIEL RICHARD Monday, Nov. 23: Redford Bishop Borgess vs. Detroit Communication & Media Arts, 6 p.m.; Blissfield vs. Riverview Gabriel Richard, 7:30 p.m. Wednesday, Nov. 25: Championship final, 7 p.m. (Winner advances to state quarterfinals, Tuesday, Dec. 1 at Troy Athens vs. Sandusky regional champion.)</p> <p>CLASS D at ADRIAN MADISON Monday, Nov. 23: Plymouth Christian Academy vs. Morrice, 6 p.m.; Jackson Baptist vs. Adrian Lenawee Christian, 7:30 p.m. Wednesday, Nov. 25: Championship final, 7 p.m. (Winner advances to state quarterfinal, Tuesday, Dec. 1, at Centreville vs. St. Joseph Lake Michigan Catholic regional champion.)</p> <p>PREP HOCKEY Tuesday, Nov. 24 Farmington vs. B.H. Andover at Farm. Hills Ice Arena, 8 p.m. Wednesday, Nov. 25 Redford Union vs. Stevenson, Franklin vs. Dexter at Edger Arena, 6 & 8 p.m.</p>	<p>Saturday, Nov. 28 Redford CC vs. Divine Child at Redford Ice Arena, 8 p.m. ONTARIO HOCKEY LEAGUE Sunday, Nov. 22 Ply. Whalers at Guelph, 2 p.m. Friday, Nov. 27 Ply. Whalers vs. North Bay at Compuware Arena, 7:30 p.m. Saturday, Nov. 28 Ply. Whalers vs. Peterborough at Compuware Arena, 7:30 p.m. WOMEN'S COLLEGE BASKETBALL Tuesday, Nov. 24 Lansing CC at Schoolcraft, 5:15 p.m. Oakland CC vs. Kalamazoo Valley at Highland Lakes Campus, 7 p.m. Wednesday, Nov. 25 Madonna at Webber (Fla.), 1 p.m. Saturday, Nov. 28 Madonna at Rollins (Fla.), 4 p.m.</p> <p>MEN'S COLLEGE BASKETBALL Wednesday, Nov. 25 Siena Hts. IV at Oakland CC, 7:30 p.m. Friday, Nov. 27 Oakland CC at St. Clair (Ont.), 8 p.m. Saturday, Nov. 28 Wm. Tyndale at Schoolcraft, 7:30 p.m.</p>
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Juncos find weather milder in Michigan



NATURE NOTES

TIM NOWICKI

Insect eaters, like downy woodpeckers, often substitute suet as a winter food supply. They have also capitalized on the abundance of sunflower seeds offered at feeders. Downy's are eating seeds and taking advantage of this high energy source of food that is found at most feeders. Though the black-capped chickadee may be the first bird to find your feeding station, they are not the most common species reported. They are fifth among the top ten. Chickadees enjoy suet and sunflower seeds. Their rapid metabolism requires as much energy as they can get. A small body like theirs cools much faster than larger bodies. Tied for fifth place with the chickadee is the American Goldfinch. Most feeder watchers enjoy these birds because of their color, size, and pleasant vocalizations. Goldfinch enjoy thistle seed, but will eat sunflower seeds as well. They tend to be patchy in their distribution, so don't be surprised if you don't have any at your feeder. Despite the fact that northern cardinals have only been nesting in Michigan for just a little over a hundred years, they too have adapted very well to our feeders. They are masters at extracting the kernel of a sunflower seed from its husk. Their powerful bill cracks through the husk with little difficulty. Blue jays are eighth on the list and enjoy sunflower seeds, like the last two on the top ten list, the white-breasted nuthatch and the tufted titmouse. Though these are the top ten birds seen at feeders, they all get most of their food from the wild. Our feeders really help them when their is an extended storm, but you will also see your feeder birds in the forests and meadows most of the time. So enjoy them when they do come to your feeders, its much easier to find them!

Hall of Famer Mohacsi offers bowling tips

Mary Mohacsi is a member of four halls of fame, the WIBC, DWBA, MWBA and MAS. Her accomplishments are far too many to list here, and in addition to her bowling exploits, she operates The Right Approach pro shop along with son, Mark inside Merri Bowl Lanes in Livonia. With over twenty years experience in fitting bowling balls, she offers this advice on getting set up properly with the right equip-



Mary Mohacsi Top bowler

"The best way to get fitted is to bring your old ball in and let the pro shop person who will do the fitting, drilling and help with ball selection look at the way you throw on the lanes. The fitter can watch your ball speed, hand rotation, how you get the ball out on the lanes and what line you are favoring. The ways to fit a ball are conventional, semi-fingertip or full fingertip. New bowlers should start with conventional grip. That gives them a good hold on the ball and allows them to work on their game from the approach to the foul line. Once they get the basics down and get over about 140 in average, then they can go to a semi or full

fingertip, either one will produce a better roll. It is important to have the ball drilled properly and you should be able to try the ball out with the pro shop person there to make any necessary adjustments. Most of our customers come in and ask for our recommendations on which equipment to buy. We help them on the lanes with ball selection. We like to give them our suggestions at two or three different price points, then let them fit within their budget and their ability. Other concerns in proper fit are the various pitches (angle of drilling the finger and thumb holes), the size of the holes, the span and to use a milling machine to oval the

holes, since the fingers and thumb are not round, but oval in shape for a precise fit. We do not recommend finger grips inserts for everybody, conventional grips do not need them, and those who are subject to arm stress like tendonitis would not benefit from grips. There are a lot of bowlers who would benefit a whole lot from a few pro lessons like most golfers do. It would help improve the game for many. Most of the time we listen to other teammates, who mean well, but so many times they get caught up in doing the wrong things, and we want to see the bowlers doing it right and scoring better and enjoying their game a whole lot more.

OUTDOOR CALENDAR

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TOYS FOR TOTS
CLUBS
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FOUR SEASONS
SEASON/DATES
DEER
WINTERIZE
FIRESIDE FABLES
DUCK

BOWLING HONOR ROLL

- TOP SCORES OF THE WEEK
CLOVERLANES (Livonia)
Suburban Prop. Travel (Men): Billy Gerace, 269/721; Mark Voight, 265/672; Jeff Bennett, 237/701; Rudy Kramer, 234/606; Bob Pittaway, 232.
Suburban Prop. Travel (Ladies): Gail Fehrenbach, 210/526; Barb Hernandez, 208/518; Barb Buhler, 206/550; Gloria Mertz, 202/545; Viv Waldrep, 200; Kathy Butler, 198/558.
St. Aidan's Men: Conrad Sobania, 233; Tony Kafuzny, 223/225/629; John Schlicker, 219/600; Dave Weber, 209/209/605; Bob Polasky, 208.
FeMoCo Men: Dave Diomed, 277/727; Cal Collins, 289/672; Bill Barnes, 257; Tony Bennett, 268/696; Bill Crabtree, 259/686; Steve Gutesky, 690.
All-Star Bowlerettes: Sandy Winbigler, 266/673; Tracie Harook, 265; Sam Greaves, 259/695; JoAnn Carter, 258; Kathie Maser, 257; Karen Hagan, 670.
MERRI BOWL (Livonia)
Wednesday Senior House: Mike Miller, 300; Jack Treloar, 814.
Lost Weekend: C.J. Bishop, 299.
Saturday Nite Strikers: Mike Colton, 298.
Tuesday MerriBowlerettes: Shannon Kosch, 278.
Saturday Nite Hot Shots: Dave Look, 300; Larry Gilpin, 300.
Newburg Ladies: Kathy Duchene, 197; Joan Smith, 196; Donna Graham, 167.
Northwest Mixed: Tommy Sunman, 220; Jo Ann Oso, 207; Doug Srock, 224-222-214/680.
Early Pioneers: Cathy Truszowski, 618; Wanda Denardis, 507; Ev Roman, 517.
Senior Merry Bowlers: Al Dawson, 223-212/575; Roy McMahan, 207/204/585; Jack Haunwirth, 650; Dolores Evin, 505.
Senior Lads & Lassies: Leonard Kwczak, 206-207-224/637 (139 average); Leo Letto, 194 (60 pins o/a); Dee Evin, (137 avg), 190.
Monday K of C: Jim Johnson, 290/675; Max Hansen, 279/751; Frank Hoffman, 722; Wayne Lanning, 720; Frank Konjarovich, 718; Dave Altman, 706; Randy Presant, 697.
WONDERLAND LANES (Livonia)
Classic: Dan Mytly, 279/742; Bill



Plymouth Whalers gobble up Windsor, 7-2

The Windsor Spitfires scored the first goal Thursday, but the rest of the game belonged to the Plymouth Whalers, who ran their Ontario Hockey League record to 18-2-2 with a 7-2 trouncing of the Spitfires in Windsor. Windsor slipped to 7-14-2.

Tomek Valtonen netted two goals and added two assists for the Whalers. Harold Druken, the OHL's scoring leader, added a goal and two assists, with David Legwand getting a goal and an assist, and Damian Surma, Shaun Fisher and James Ramsay all adding goals. Adam Colagiaco added three assists, with Nikos Tselios and Eric Gooldy collecting two assists apiece.

Robert Holsinger earned the win in goal, running his record to 10-1-1. He gave up two goals and made 17 saves in 31 minutes. Rob Zepp played the final 29 minutes without giving up a goal; he had six saves.

Windsor's Patrick Finnegan scored on the power play with 4:08 gone in the opening

OHL REPORT

period. The Whalers answered with first-period goals by Valtonen (power play) and Surma.

Windsor tied it at 2-2 with another power-play goal, this one by Jason Polera 6:36 into the second period. Plymouth regained the lead for good a minute later, Legwand scoring with assists from Druken and Gooldy.

Mike Leighton was in goal for Windsor.

OHL statistical leaders

The Whalers continue to dominate the OHL, both statistically and record-wise.

Harold Druken tops all scorers in points with 46 and in goals with 28. Druken is also No. 1 in short-handed goals with four, and is second in power-play goals with nine and game-winning goals with four. Next best goal-producer is Sarnia's Ivan Novoseltsev

with 19 (through Thursday).

Second in the OHL in scoring is Plymouth's Adam Colagiaco with 41 points. He has 12 goals, including a league-best five game-winners, and his 29 assists places him third.

The Whalers' offense isn't limited to its forwards, either. Defenseman Nikos Tselios has 11 goals and 18 assists for 29 points, ranking him second in the OHL. Teammate Paul Mara has five goals and 12 assists for 17 points, ninth-best in the league.

Goalie Robert Holsinger is second in goals-against average (2.22) and is tied for second in save percentage (.917) with Barrie's Brian Finley. Finley leads the OHL in wins (14-3-1 record); Ottawa's Seamus Kotyk is second (11-1-1) and Holsinger is third (10-1). Plymouth has scored a league-best 110 goals (in 22 games) while surrendering just 53 (second in the OHL).

SPORTS ROUNDUP

SPARTAN NETTER MENTIONED
Livonia Stevenson Swedish exchange student Sara Derefalk was recently named to the Michigan High School Tennis Coaches Association Girls All-State team for Division I singles (honorable mention).

Derefalk, Stevenson's No. 1 singles player, was a regional champion and finished 1-1 in the state tournament.

SOCCER OFFICIALS TRAINING
New soccer referee training will be conducted in the AutoNation USA community room, located at 39600 Ford in Canton, from 9 a.m.-1 p.m. on four consecutive Saturdays from Jan. 30 through Feb. 20, 1999. Those interested must attend all four sessions.

To register, send your name, social security number and a check for \$43 made payable to the Michigan Referee Committee to 9115 Muirland Dr., Plymouth, MI, 48170. Class size is limited.

For more information, call (734) 454-7335.

WOMEN'S BASKETBALL LEAGUE
A women's basketball league, which will play Tuesdays from Jan. 5-March 30, is forming in Northville. Sponsored by the Northville Parks and Recreation Department, the league will accept registrations through Nov. 30.

Cost is \$390 per team, plus referees' fees and a \$15 per non-resident charge. For further information, call the Northville Parks and Recreation Department at (248) 349-0203.

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— Dearborn Heights —
563-1058

Weingartz
39050 Grand River Ave.
— Farmington Hills —
471-3050

MEN'S COLLEGE HOOPS

Rochester gets past Madonna

Close, but not quite.

Madonna University's men's basketball team had a shot at the buzzer, but John-Mark Branch's three-point buzzer shot missed, leaving the Fighting Crusaders on the short end of a 71-68 decision against Rochester College Wednesday at Madonna.

The loss left Madonna with a 1-3 record. Rochester improved to 4-3.

The Crusaders led 38-33 at the intermission after converting 17-of-31 first-half shots (54.8 percent). Rochester made just 13-of-32 in the opening 20 minutes (40.6 percent), but improved that to 12-of-22 (54.5 percent) in the second while Madonna made just 12-of-35 second-half shots (34.3 percent). The Crusaders outrebounded Rochester, 40-31.

Rochester quickly overcame Madonna's halftime lead, outscoring the Crusaders 9-2 in the first four minutes of the second half. It was back-and-forth from then on, with Rochester eventually building a 66-60 lead on a Bob Kofahl layup with 1:53 remaining.

Trailing 69-65, Madonna's Mike Massey knocked down a three-pointer to trim Rochester's lead to one with eight seconds to go. The Crusaders fouled Cemon Smith with seven seconds left and Smith hit both free throws, making the margin three and setting up Branch's final-second try.

Massey led Madonna with 26 points, converting 11-of-18 floor shots (including 4-of-6 three-pointers). Mike Maryanski added 14 points and nine rebounds and Nick Hurlley totaled 10 points, four assists and four steals.

Kofahl's 18 points paced Rochester. Pete Males (Schoolcraft College and Garden City High) added 12 points, four steals and three assists, with Scott Wisniewski and Chris Doak netting 11 points apiece and Smith getting 10. Wisniewski also had eight rebounds.

SCHOOLCRAFT 119, FANSHAW 61:
The powerful Ocelots continue to roll with five players scoring in double figures in the opening game Friday of the Fanshawe (Ont.) College Tournament.

Lamar Bigby led Schoolcraft with 21 points while Chris Colley and Derek McKelvey each scored 15.

Dashawn Williams and Mike Peck each hit 10 to help the Ocelots improve to 3-0.

Schoolcraft held a 69-36 lead at the half and wound up making 24-of-44 free throws.



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- We have all the services you need to stay healthy. Many locations offer laboratory tests and X-rays, too.
- If you ever need a specialist, you're already linked with the U-M Medical Center and our hundreds of experts.
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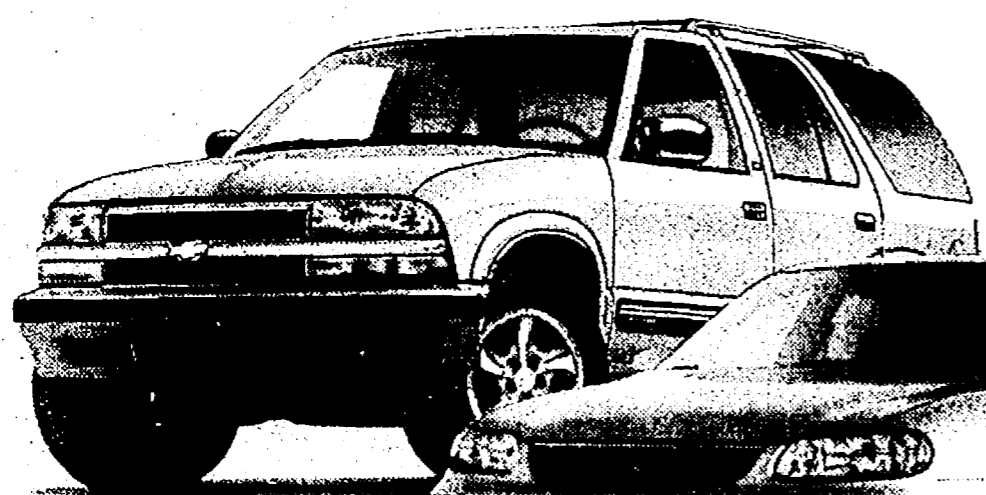
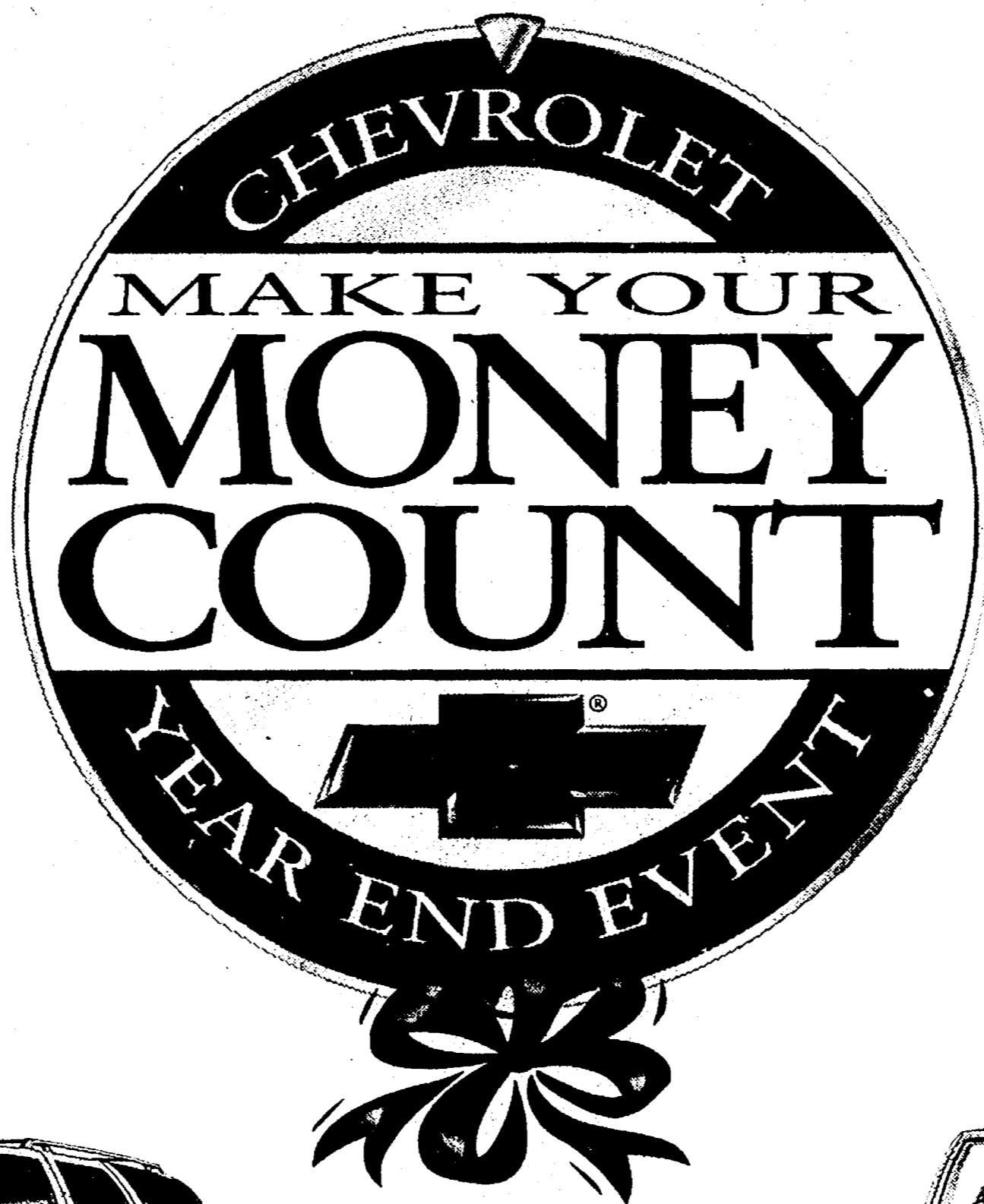
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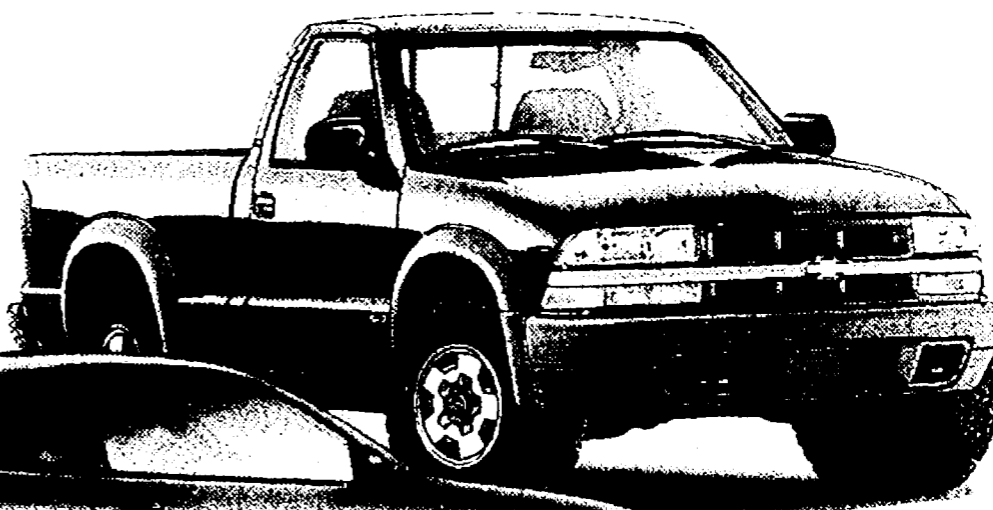
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