



Family fun: Putting toppings on their ice cream, mother Diane LeFler (right) of Canton, daughters Alexandra (left), Hannah (center) and Sharde (behind) relax at the Walker-Winter PTO family ice cream night.



Yes, please: Peggy Tuttle (left) of Wayne and her daughters, Taylor, 9, (left) and Summer, 6, (center), have chocolate topping added to their ice cream by fifth-grade teacher Marge Lawrie (right) and parent Shanon Moody (center) at the first annual Walker-Winter Elementary School PTO family ice cream night.

STAFF PHOTOS BY TOM HAWLEY

Walker-Winter

They all scream for ice cream

It may not have been a dieter's delight Wednesday evening at Walker-Winter Elementary School, but things sure tasted good.

An ice cream family night was offered by the PTO for the enjoyment of those associated with Walker-Winter, a Wayne-Westland elementary school located on Michigan Avenue in Canton. Family members gathered at

the school to enjoy tasty ice cream with all the trimmings.

Some found their way outdoors, playing on the playground equipment.

"They had a great time," said Lois Dayton, a PTO member. "They all went out and played on the playground."

The family ice cream social was held "just to have parents and kids come to school," Dayton

said.

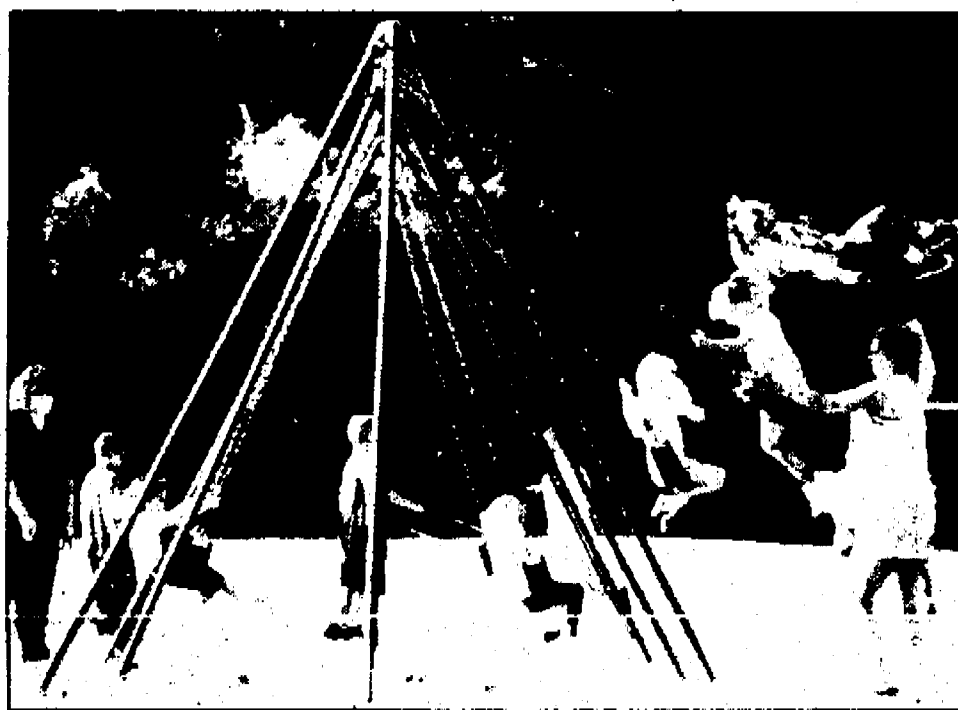
It wasn't a fund-raiser.

She estimated attendance at about 300 people of all ages.

"We had a wonderful time," Dayton said.

The selection of toppings allowed those present to customize their ice cream treat.

Similar social functions have been held in the past at Walker-Winter, she added.



Playtime: Families enjoy the playground at the Walker-Winter Elementary family ice cream night. The event was held to bring families together at the school.

ACHIEVERS

Madonna University recently inducted students into Kappa Delta Pi, an international honor society in education. To be a member, a student must carry an overall grade point average of 3.0 or better, have at least 12 hours of course work in education, and have worthy education ideals, leadership potential, commitment to education and desirable personal qualities.

Senior Melanie Ledesma of Westland, an English major, was among those inducted. Also inducted was Teresa Lewandowski of Westland, a post-degree English and secondary teacher education student.

Madonna University's Kappa Iota chapter of Sigma Theta Tau, an international nursing honor society, recently inducted 47 students. Westland residents Velda Coleman, nursing faculty, Martha Potter, senior, and Kelly Provost, senior, were inducted.

Full-time students from Detroit College of Business have qualified for the dean's list, achieving a grade point average of 3.5 or better, at the end of a quarter.

Westland residents are Angela Michelle Dye, Terri May Grassel, Lori L. Shaw, Frank Raymond Simkins, Kathleen Angela Thompson and Donnie Joe Clark.

Part-time students at the school were also honored. Westland residents are Callie A. Allen, Terisa Anne Ellerby, Eric C. Gullekson, Josephine Hateli, Frank Lawrence Jastrabek, Linda Majewski, Dea Lenay Mason, Douglas McCurry, Claudette Patricia Meekins, Michelle Morton, Wilbert E. Orem, Tracy Saffian, Raymond J. Slomba, Kevin G. Stamm and Suzan Michelle Staples.

Local students have been honored by the Detroit Association of Phi Beta Kappa.

Top graduating seniors were saluted May 1 at Cobo Convention Center in Detroit at the 53rd annual Honors Convocation sponsored by the Detroit Association, Michigan Attorney General

Jennifer Granholm was the speaker.

Students were required to maintain a 3.75 grade point average in academic classes. John Glenn High School honorees are Colleen Bell, Kristy Biddinger, Heather Campbell, Sean Clark, Corey Collins, Renae Cosgrove, Rajiv Dashairya, Rajni Dashairya, Jennifer Dethloff, Patrick Durham, Ediola Dushku, Gary Finkle, Lance Formolo, Jade Fukuda, Barbara Galasso, Darhel Goldstone Jr., Andrew Grigowski, Richard Houk, Sarah King, Valerie Kurzynski, Keri Leduc, Sarah Losowski, Samantha MacKenzie, Jamie Manning, Eric McMichael, Jessica Prater, David Reeves, Brooke Robertson, Courtney Roland, Samkit Shah and Krystal Wilhelmi.

Lutheran High School Westland honorees are Kellie Buczek, Andrew Glieman, Jessica Gomulka, Heather Haller, Carly Higgins, Christopher Jung, Jennifer Kamin, R. Ian MacKenzie, Joshua Meyer, Joshua Moldenhauer, Renee O'Brien, Amanda-Sales, David Schultz, Elizabeth Unger, Sarah Vetting and Lisa Woodford.

Wayne Memorial High School honorees are April Daneker, Brandon Davis, Nicole Hernandez, Jeremy Johnston, Krystal Kohler, Joshua Miller, Martina Moro, Jaime Novak, Pooja Sajjani, Jamie Samland, Erin Scott, Lisa Sinnott, Inna Stashko, Jillian Thomas and Melody Ward.

Nine graduating seniors from Madonna University received the Ernest I. Nolan Award for excellence in a humanities discipline. The students were nominated by faculty.

The award is a tribute to Ernest Nolan, who led the Humanities Division and is now vice president for academic administration at the university.

Westland resident Joe Kohn, English journalism, was among the honorees.

Air Force Airman Johnathan F. Huber has graduated from basic military training at Lackland Air Force Base, San Antonio, Texas.

Huber is the son of Raymond G. Huber of Westland.

Eagle Scout builds on success

Anthony Migliore of Westland, a senior at Livonia Franklin High School, recently earned his Eagle Scout award from Boy Scout Troop 744.

For his service project, he designed and built a toy box-bookcase with help from other Scouts, family and friends and stocked it with toys and books. A bottle drive and donations funded the project.

The toy box was donated to St. Damian kindergarten.

Migliore, 17, has been a member of the Franklin Marching Band for four years and plays the snare drum.

He also plays keyboard in the Jazz Band and percussion in symphony.

He plans to attend Eastern Michigan University and major in computer science. Migliore, son of Greg and Mary Migliore, has a brother, Gregory, also an Eagle Scout.



Anthony Migliore

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Graduation's a family affair for these women

EDUCATION



STAFF PHOTO BY BRYAN MITCHELL

BY LEANNE ROGERS STAFF WRITER roggers@oe.homecomm.net

Three generations of a Garden City family will be celebrating educational milestones after the June 9 commencement for students at the Tinkham Center in Westland.

Judie Nykanen, daughter Jennifer and granddaughter Erin Blair are all graduating this year. Jennifer is receiving her high school diploma from the alternative education center while her mother and niece have completed their GEDs.

It all started after a conversation Judie had with her daughter's friend, Michael Wieckowski, who hadn't finished high school.

"I said, 'I'll go back to school, if you will.' And we did," said Judie, 53, of Garden City.

Since Jennifer, who had transferred from Garden City High School, was already attending Tinkham, the other family members and Wieckowski decided to enroll in the Wayne-Westland adult education program.

"I didn't finish high school because of my oldest daughter. I got married at 19 and raised the kids," said Judie, who dropped out of Warren Lincoln High School in 11th grade.

Over the years, Judie worked in factories and for awhile, drove a truck. Ten years ago, she was disabled in a car accident.

"It was kind of scary, at first, going back to school, but I retained a lot more than I thought," she said. "I didn't complete all the prep classes. I just went for it. I did pretty well."

For her part, Jennifer said she was flunking her classes at Garden City High School with a .06 grade point average. A special education student,

she worked with Assistant Principal Ben Alalouf to get a transfer to Tinkham.

"It was nice. I had teachers who actually cared about what you did," said Jennifer, who is graduating with a 2.0 grade point average after two years at Tinkham. "There were small classes and the teachers could explain things."

Jennifer was on crutches with a severe sprain and recently had 100 stitches removed from her head - the aftermath of a serious car accident earlier this month.

Erin, 20, dropped out of Wayne Memorial High School at the end of 10th grade. She attended Tinkham for a year before giving birth to her son, Austin, now 2 years old, and didn't return to finish high school.

"I went back to school with the others and took the test. Jenny was going to school at Tinkham when I was in regular adult education," said Erin. "I just transferred. We sort of planned it."

Over the years, Judie regretted not completing high school: "It's hard to talk to you kids about the importance of education when you didn't finish school yourself."

All three women said they'd consider getting some further education; Jennifer Nykanen would like to be a writer.

"I'm not sure yet what I want to be when I grow up. I'm more concerned with paying her (Jennifer's) education," said Judie, whose husband, Jim, was supportive of her efforts to get her GED.

Hitting the books: Erin Blair (from left), Jennifer Nykanen and Judie Nykanen are proud to be graduating from the Tinkham Center in Westland. The women are mulling pursuing further education.

Jewelry from page A1

mall walkers, employees and customers of a fitness center.

"They came in with the mall walkers," police Lt. Marc Stobbe said.

One mall security officer told police that she saw three men standing outside Gold & Diamond Center about 9:15 a.m. She told them that the store didn't open until 10 a.m. - then continued making her rounds.

A store alarm went off moments later, and security officers returned to find a security gate ajar, a display case smashed and jewelry items missing. The three men couldn't be

found.

The bandits escaped with \$8,000 worth of gold necklaces, bracelets, charms, pendants and anklets.

Connie Garlinghouse, mall specialty leasing manager, said the jewelry theft was an isolated incident.

The suspected jewelry thieves are described as three black males possibly ranging in age from 17 to 21.

One man was reported as about 6 feet tall and wearing a bright orange, button-up, short-sleeve shirt and black Adidas pants with white stripes down

the legs.

A second man was described as 5-foot-4 and wearing a dark blue, button-up, short-sleeve, jersey-style shirt and dark baggy shorts.

The third man was described only as wearing a black T-shirt and black Adidas pants with white stripes on the sides.

Police officials are asking anyone with information about the jewelry store break-in to call the Westland Police Department at (734) 722-9600.

Anonymous tips may be made to Crime Stoppers of Michigan at (800) 831-3111.

Advertisement for Haytham A. Fares, D.D.S., P.C. located at 22190 Garrison • Suite 200 • Dearborn. Services include Family Dentistry, Progressive Gentle Dentistry, and Cosmetic Dentistry. Contact number (313) 561-7070.

CITY OF WESTLAND ORDINANCE NO. 29-W-25-4 AN ORDINANCE TO AMEND THE GROSS AREA MODIFIER IN CHAPTER 46, SECTION 46-1(17) OF THE WESTLAND CITY CODE

Section 1. That Chapter 46, Section 46-1(17), of the Westland City Code is hereby amended to provide as follows: (17) Fee Schedule. The fees for the indicated licenses, permits, inspections and certificates shall be as shown below: Building Permits, Additions, Alterations, and New Buildings... Valuation Table 1... Note a. R-3 Garages = 0.20. Note b. Unfinished basements (all use groups) = 0.20. Note c. Finished basements (all use groups) = 0.40. Note d. For H-1 through H-4 (1996 BNBC) use H values. Note e. Gross area modifier = 70. Note f. NP = not permitted. Section 2. That all other provisions of Chapter 46 of the Westland City Code shall remain in full force and effect. Section 3. Severability. The various parts, sections and clauses of this Ordinance are hereby declared to be severable. If any part, sentence, paragraph, section or clause is adjudged unconstitutional or invalid by a court of competent jurisdiction, the remainder of the Ordinance shall not be affected thereby. Section 4. Repeal. All other Ordinances inconsistent with the provisions of this Ordinance are, to the extent of such inconsistencies, hereby repealed. Section 5. Publication. The City Clerk shall cause this Ordinance to be published in the manner required by law. Section 6. Effective Date. This Ordinance shall become effective upon publication as required by law. ON MOTION OF Coz. SUPPORTED BY James, the foregoing Ordinance was adopted by the following vote: ROLL CALL: AYES NAY ABSENT JOANN M. SEABERG, Westland City Clerk Adopted: May 1, 2000 Effective: May 11, 2000 Published: May 28, 2000

Read Arts & Leisure

REGULAR SCHOOL ELECTION NOTICE OF REGULAR ELECTION OF THE ELECTORS OF WAYNE-WESTLAND COMMUNITY SCHOOLS WAYNE COUNTY, MICHIGAN TO BE HELD JUNE 12, 2000 TO THE ELECTORS OF THE SCHOOL DISTRICT: Please Take Notice that the regular election of the school district will be held on Monday, June 12, 2000. THE POLLS OF ELECTION WILL OPEN AT 7 O'CLOCK IN THE MORNING AND CLOSE AT 8 O'CLOCK IN THE EVENING. At the regular school election there will be elected two (2) members to the board of education of the district for full terms of four (4) years ending in 2004. THE FOLLOWING PERSONS HAVE BEEN NOMINATED TO FILL SUCH VACANCIES: LeeAnna Deniston, Rich Eisiminger, Cindy Schofield, Marshall P. Wright Write-in candidates must file a Declaration of Intent on or before 4 p.m. Friday, June 9, 2000. THE VOTING PLACES ARE AS FOLLOWS: PRECINCT NO. 1 Voting Place: David Hicks Elementary School, 100 Helen Avenue, Inkster PRECINCT NO. 2 Voting Place: Wildwood Elementary School, 500 N. Wildwood, Westland PRECINCT NO. 3 Voting Place: Edison Elementary School, 34505 Hunter, Westland PRECINCT NO. 4 Voting Place: Elliott Elementary School, 30800 Bennington, Westland PRECINCT NO. 5 Voting Place: Hamilton Elementary School, 1031 S. Schuman, Westland PRECINCT NO. 9 Voting Place: Jefferson-Barna Elementary School, 32150 Dorsey, Westland PRECINCT NO. 11 Voting Place: Kettering Elementary School, 1200 Hubbard, Westland PRECINCT NO. 12 Voting Place: Lincoln Elementary School, 33800 Grand Traverse, Westland PRECINCT NO. 13 Voting Place: Madison Elementary School, 1075 S. Carlan, Westland PRECINCT NO. 15 Voting Place: Hoover Elementary School, 5400 Fourth, Wayne PRECINCT NO. 16 Voting Place: P.D. Graham Elementary School, 1255 S. John Hix, Westland PRECINCT NO. 17 Voting Place: Patchin Elementary School, 8420 N. Newburgh, Westland PRECINCT NO. 18 Voting Place: Roosevelt-McGrath Elementary School, 38075 Currier, Wayne PRECINCT NO. 19 Voting Place: Schweitzer Elementary School, 2601 Treadwell, Westland PRECINCT NO. 23 Voting Place: Taft-Galloway Elementary School, 4035 S. Gloria, Wayne PRECINCT NO. 28 Voting Place: Vandenberg Elementary School, 22101 Stellwagen, Wayne PRECINCT NO. 24 Voting Place: Walker-Winter Elementary School, 30932 Michigan, Canton All school electors who are registered with the city or township clerk of the city or township in which they reside are eligible to vote at this election. This Notice is given by order of the board of education. MARTHA PITSENBARGER Secretary, Board of Education Publish: May 28 and June 4, 2000

Golf outing reset due to spring rains

It was none other than Mother Nature that put a halt to the plans New Morning School had for its Fifth Annual Golf Outing recently. Flooding conditions on the course caused organizers to postpone and reschedule the benefit for Thursday, June 22, at Warren Valley Golf Course. According to George Davinich, NMS development director, the shotgun start is set for 8 a.m. and banquet arrangements remain the same at 2 p.m. Friends of the school, parents, community members and celebrity chairman Wayne County Executive Edward H. McNamara will tee off at the Warren Valley Golf Course in Dearborn Heights. A nonprofit, parent cooperative school in Plymouth Township for children in pre-K through grade eight, New Morning is hoping to attract four-somes and individuals interested in hitting the greens. The banquet features a catered meal, trophies and prizes for those who participated. Central Distributors of Beer Inc. of Romulus is the corporate sponsor. Co-chairs include CDOB president Karen Wilson (NMS board member), Betty Jean Awrey of Awrey Bakeries and Wayne County Commissioner Lyn Bankes. Players will also enjoy contests at various holes, such as closest to the pin and a hole-in-one challenge. Reservations will be accepted up until the event. The cost is \$500 per foursome or \$125 per individual. To participate, call New Morning School, (734) 420-3331, or e-mail newmorn@mediaone.net.

CITY OF GARDEN CITY NOTICE OF PUBLIC HEARING JUNE 12, 2000 PLEASE TAKE NOTICE that the Mayor and Council will hold a Public Hearing on June 12, 2000, at 7:20 p.m., in the Council Chambers, at the Civic Center, 6000 Middlebelt Road, Garden City, Michigan on the following proposed ordinance: To solicit public comments pertaining to the 2000 Tax Levy All persons interested in the above are hereby invited to attend this Public Hearing and be heard. The budget is available for public inspection at the City Clerk's Office, 6000 Middlebelt, Garden City, Michigan, Monday through Friday, 8:30 a.m. to 5:00 p.m. ALLYSON M. BETTIS Treasurer/City Clerk Posted: May 24, 2000 Publish: May 28, 2000

CITY OF GARDEN CITY NOTICE OF PUBLIC HEARING JUNE 12, 2000 PLEASE TAKE NOTICE that the Mayor and Council will hold a Public Hearing on June 12, 2000, at 7:00 p.m., in the Council Chambers, at the Civic Center, 6000 Middlebelt Road, Garden City, Michigan on the following proposed ordinance: To solicit public comments pertaining to the Five Year Capital Improvement Plan - FY 2001-2005 All persons interested in the above are hereby invited to attend this Public Hearing and be heard. The budget is available for public inspection at the City Clerk's Office, 6000 Middlebelt, Garden City, Michigan, Monday through Friday, 8:30 a.m. to 5:00 p.m. ALLYSON M. BETTIS, Treasurer/City Clerk Posted: May 24, 2000 Publish: May 28, 2000

Pennies raise awareness

BY TIM SMITH
STAFF WRITER
tsmith@oe.hometown.com

To most people, 58,000 is just a number. But Farmington High School students are looking at that number in a much different way now than they might have before starting a history class unit about the Vietnam War in March.

Students in three U.S. history classes taught by Kim Smith discovered that about 58,000 American men and women died during the Vietnam conflict. One of those was 1967 Farmington High School graduate Roy Kenneth "Kenny" Williams Jr., who died when the helicopter he was piloting was shot down in June 1969. The memory of Kenny and other area Vietnam veterans will be honored during a brief ceremony following Monday's annual Memorial Day Parade in Farmington. During the parade, which starts at 10 a.m., the spotlight will be on the 50th anniversary of the Korean War.

So, to get a better understanding about just how large a number 58,000 is, the FHS students set out to collect one penny for each casualty.

They went out to 17 Farmington businesses and placed buckets and jars, asking for customers to drop in their pennies. The plea, led by sophomores Kate Williams (no relation to Kenny Williams) and Elizabeth Nellums, worked beyond expectations. On Wednesday morning, one large table in the classroom was covered with a blanket of

shiny copper.

And, to cap off a very successful project - in which the actual penny count reached approximately 62,000 - students and Smith presented a check to Mike Harris, of the Paralyzed Veterans of America-Michigan Chapter.

"I've never seen this before," said Harris to the students, mostly 10th-graders. "Hopefully, what you guys have done here will bring awareness to other schools."

The check, for \$620, will probably be used for spinal cord injury research, said Harris, a Westland resident. He didn't serve in Vietnam, but did spend four years with the U.S. Marines (1975-79) before sustaining his spinal cord injury.

According to Smith, who is in her first year at FHS, the penny project was launched to try and gain some perspective on an abstract statistic.

"That's one of the problems whenever you're dealing with history and making the abstract seem real," Smith said. "Especially with numbers. And 58,000 is inconceivable to me, let alone to kids in high school."

Both Kate and Harris agreed with her.

"When you think of every penny (symbolizing) a body, it really makes you think about it," Kate said. "What a waste, what a tragedy."

Harris said that, for students learning about 20th century American history, seeing the number 58,000 in a textbook probably isn't nearly as effective

as "seeing 58,000 pennies on a table or seeing the Vietnam wall," a reference to the memorial in Washington, D.C.

After it was decided to collect the pennies, however, a decision needed to be made about where to donate the money. But Smith was aware of Paralyzed Veterans of America, having worked with the nonprofit organization in the past. Many members of her family also served in that war.

"It's a wonderful cause," said Smith, adding that she is one of the lucky ones. Her close relatives came home from Vietnam alive.

There were so many pennies on that table that Smith estimated it will take nearly one week for the students to roll them for deposit into the bank.

"I'm pretty pleased," Elizabeth said about the students' collective accomplishment. "I raised some awareness in myself, too. I knew a lot of people died, but this was huge."

The two businesses generating the most pennies were Ram's Horn on Grand River, and Starbucks Coffee in the Downtown Farmington Center.

Also contributing to the cause were the following businesses: A&W (on Farmington Road), ACO Hardware, Beaux Blooms, Big Boy, Civic Theatre, Dimitri's restaurant, Evans Family Dining, Farmington Bakery, Farmington Florist, Grace Insurance, Grand Cafe, Jo Anne Fabrics, Kent's Tae Kwon Do, Metro Koney Island and Subway (on Grand River).

provides scholarships; is involved in Toys for Tots and makes donations to the Salvation Army.

Members usually meet the last Wednesday of the month at the VFW Hall on Wayne Road. New members are always welcome. Call Wallot at (734) 595-6040 for more information.

Death from page A1

bers seem satisfied that Cobb has received a substantial prison sentence for killing young Darius.

The toddler's mother, Latonya Conaway, testified in January

1999 that her son was healthy when she left her apartment to go to work at noon Dec. 2, 1996. She said the boy was unconscious and bruised when she saw him several hours later at a hos-

pital. The mother had testified that Cobb often played with her son and helped him to learn his ABCs. She said the boy referred to Cobb as "Daddy."

Mercury from page A1

in contact with the mercury, Deputy Fire Chief David Carignan has said, but local authorities aren't aware of any serious injuries.

The entire mercury scare likely involved no more than a couple of teaspoons of the substance, Fire Chief Mark Neal said.

Officials believe the teens took the mercury from the front porch of a Harvey Street resident, who works for a hauling and debris-removal company. He found the substance while cleaning out the garage of a Canton man who died.

Teens took a Gatorade container that had a small amount

of mercury poured from a 100-pound container, police Officer John Hoak has said.

Environmental authorities seized the 100-pound container, but the man who had it isn't likely to face criminal charges because he wasn't involved in planting the mercury at school, police said.

Educators from page A1

they'll miss the students, staff and community.

"I'm going to definitely miss the kids. Certainly, the contact with the kids on a daily basis," Thomas said.

He's seen many changes in education, but "kids are kids, and kids haven't changed that much."

He had no specific advice for his successor. "I'm going to miss the people," Thomas said.

"It's just been a great time here."

He's proud of the staff work on the Ninth-Grade Initiative, to ease the move into high school. "Our goal is to make that transition as smooth as possible."

DeJulio agreed that "the kids, absolutely" will be missed. She's worked in junior high/middle school her entire career, and enjoys the special challenges of

'I liked my high school English teacher and I wanted to be just like her.'

Helen DiJulio
-retiring educator

that age. The kids can be excited one moment, she said, and then too "grown-up" to be interested.

She spent almost 27 years teaching at Franklin Middle School and was assistant principal there two years. Like her husband, DeJulio has no regrets about choosing education as a career.

"I liked my high school English teacher and I wanted to be just like her," she said.

Both spouses praised the supportive community, with DeJulio noting many parents once attended Wayne-Westland

schools and are loyal.

She's also worked about bond construction work under way throughout the district, including at Marshall.

"It's spectacular to be spectacular when it's done."

She noted the job market is strong in South Carolina. "I'm sure we'll work under there. Whatever we do, I hope it can be as satisfying."

Both job vacancies will be posted, Baracy said, and interviews conducted to find the best candidates. Jobs will be open to outsiders.

Vets from page A1

some members range in age from six decades to 84 and despite six decades and a few generations, the combat wounds give them a personal comradeship.

Eleven of those 50 veterans served in World War II; four are Korean veterans who are in their 60s; 33 are Vietnam veterans; one is a Kuwait veteran and one served in Bosnia.

"Everyone basically has shed

blood for this country and that gives them what they call the heart and the bond that brings our group together," Wallot said.

He recently returned from a state convention where chapters gave away 19 scholarships to nurses.

"We chose them, because we figure that's who takes care of us," Wallot said.

The Westland chapter also

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SENIOR HEALTH SERVICES

Schoolcraft's McDowell draws praise, pay hike

BY RICHARD PEARL
STAFF WRITER

rpearl@oe.homecomm.net

Schoolcraft College's board of trustees showed Wednesday night just how much it appreciates President Richard W. McDowell by increasing his salary 8 percent and extending his contract a year.

It also offered to boost his merit award by \$10,000, depending on his performance in the coming year.

All told, that could bring McDowell's compensation to more than \$160,000 by next summer.

By comparison, Richard T. Thompson, chancellor of the five-campus Oakland Community

College, is earning \$133,600 this year and gets no bonus. His salary is expected to be increased in July.

The Schoolcraft actions followed the board's annual evaluation of McDowell, who has been with the college 19 years. The evaluation was held in a closed-door session during the regular monthly board meeting in the Livonia-based college's administration building on Haggerty Road.

After the evaluation, the board emerged to praise McDowell as "an outstanding president and leader" and adjusted his current

\$120,000 annual salary by \$6,000, then increased the total by 3.25 percent.

That put his salary at \$130,095, effective July 1. He also will get a \$20,000 merit award, putting his total compensation for now at \$150,095.

In adding a year to his three-year contract, the board retained McDowell's services through June 30, 2003.

The 3.25 percent salary increase was the same the board approved for its administrative and technical staffs earlier in the meeting.

In a statement, the board com-

mended McDowell "for his excellent leadership and commitment" to the 8,000-student community college.

"Dr. McDowell continues his enthusiasm and innovation and has served the college well for 19 years," the board said.

It praised his achieving funding for the expansion and renovation of the Waterman Campus Center, stated that college's North Central accreditation study and strategic plan are "progressing extremely well" and noted Schoolcraft's finances "are well-managed."

The 35-year-old institution

"continues to remain debt-free," the board said.

The board noted that "The college is a leader in the use of technology for instruction and campus operations" and said it "provides an excellent learning climate for students of all ages."

"Dr. McDowell continues to perform his duties and responsibilities in an excellent fashion," the board statement concluded.

"He is an outstanding president and leader for Schoolcraft College."

Reporter Pat Murphy contributed to this article.



Richard McDowell

SMART to upgrade bus fleet

BY RICHARD PEARL
STAFF WRITER

rpearl@oe.homecomm.net

Livonia, Redford Township, Garden City and Westland will start seeing new SMART buses on their streets within the next 18 months, if not sooner.

The board of directors of the Suburban Mobility Authority for Regional Transportation - or SMART, as it's popularly known - has authorized \$83 million to replace up to 292 heavy-duty buses over a five-year period.

Availability of federal and state funding will determine the exact number purchased, according to SMART spokeswoman Beth Gibbons.

The new 35- and 40-foot-long buses will offer easier entry and exit to both pedestrian and wheelchair passengers compared to today's fleet and they will be air-conditioned, Gibbons said.

The 35-footers hold 27 seated and two wheelchair passengers, the 40-footers 37 seated plus two in wheelchairs.

"They also will offer a much more comfortable ride" than does the present fleet, Gibbons said.

But the low-floor design will have "the biggest impact" on passengers, she stated.

"With our present buses, that first step is a doozie," Gibbons said. "But the new buses will be level with the curb, so passengers don't have to step up that high."

Wheelchair users will find the buses equipped with motorized ramps instead of the "very temperamental" hydraulic lifts which have plagued SMART and other bus companies across the country, according to Gibbons.

If a ramp motor fails, the bus driver can operate the ramp manually, so that "No wheelchair user will be denied a ride," she said.

SMART has spent millions rehabilitating its current fleet, she said, installing windows that can be opened and heavier-duty engines that can handle the demands of the air-conditioning units.

SMART's current fleet is eligible for retirement due to mileage: The buses average 57,000 miles each, compared to the national average of 32,000 miles.

The Gillig Corp. of Hayward, Calif., won the bus contract through competitive bidding.

Irish celebrate 'Bloomsday'

The Metro Detroit Chapter of the Irish American Cultural Institute is holding its Thirteenth Annual James Joyce Celebration at the Gaelic League, 2068 Michigan Ave., Detroit, 5:9 p.m. Thursday, June 15.

Bloomsday - the anniversary of the day in 1904 when Leopold Bloom, the hero of Joyce's "Ulysses," set out on a daylong journey through the streets of Dublin - is celebrated all over the world by Joyce enthusiasts and other party-lovers.

For those who can't get to Dublin on Bloomsday, the local celebration offers readings from "Ulysses" and other works by Joyce, spontaneous recitations from the audience, plus traditional Irish music by Jim Perkins and Don Morse as MC.

The donation is \$5.

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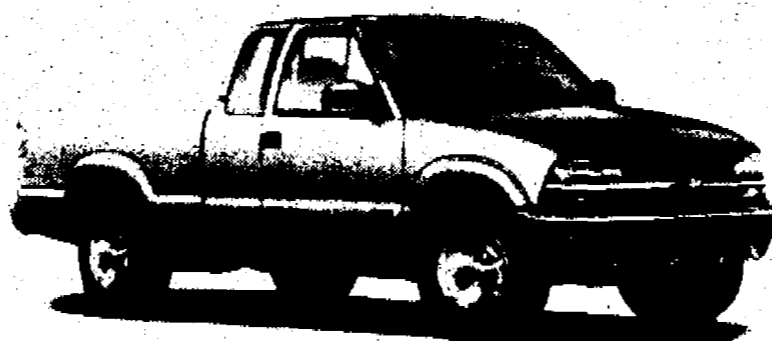
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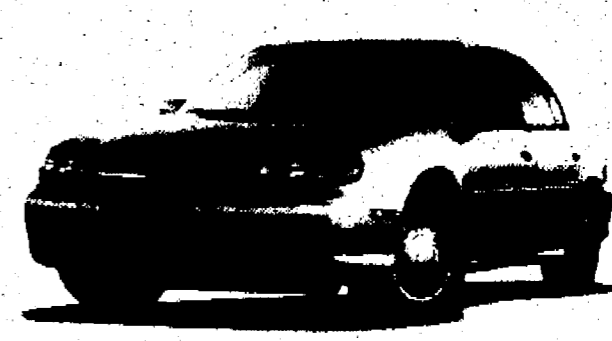
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ARTISTIC EXPRESSIONS



LINDA ANN CHOMIN

Gala signals final curtain, ensures new act

This is it — the final curtain for the Farmington Players Barn and its members couldn't be happier. This summer the old structure will be torn down to make way for a new theater. But first, the Players will hold one last performance of *Kiss Me, Kate* during a June 3 gala to raise money to pay for the new theater. As the actors take their final bows, a few tears are sure to be shed. But the show must go.

"The Players are known for their food and parties," said Cynthia Tupper, president of the Farmington Players. "No one's going to walk away hungry. We're going to have food from Marco's in Farmington, Tom's Oyster Bar in Southfield and 15 other restaurants. There'll also be a silent auction of jewelry, golf packages and barn memorabilia plus a live auction."

The Players hope to match the \$30,000 their first event raised two years ago. In addition to that gala, which was coordinated with a performance of

Laughter on the 23rd Floor, the nonprofit community theater group has been applying for grants from the Michigan Council for Arts and Cultural Affairs. The Players are three-quarters of the way toward meeting their goal of \$1.5 million, the estimated cost of the new theater.

Designed by Heins and Kwapins Architects of Rochester, the structure

Kiss Me, Kate

What: The Farmington Players present the musical comedy during a special gala to celebrate 48 years of community theater and the last show at the barn.

When: Begins 6 p.m. Saturday, June 3 with hors d'oeuvres and a silent auction followed by *Kiss Me, Kate* at 8 p.m.

Where: Farmington Players Barn, 32332 W. 12 Mile Road, west of Orchard Lake Road, Farmington Hills.

Tickets: \$100, proceeds go toward the construction of a new theater. Call (248) 553-2955

will be located on the old barn site on 12 Mile Road west of Orchard Lake Road in Farmington Hills. It is scheduled to be completed in time for the opening of the 2001-2002 season.

"It's still going to look like a barn," said Tupper. "We wanted to keep that image. It's our history. That's who we are. The new barn is going to ensure the future of the Players. We've been around nearly 50 years. With a new theater — we could do so much more with children's theater and youth programs."

This is the second time around for Phil Hadley. A member of the Players since 1978, he remembers when the idea for a new performing arts space was proposed 15 years ago. At that time, the Players came to the conclusion that a new facility was the only solution to their tight quarters, both on and off stage. The comfort of patrons was also a concern. The present heating/cooling system left the audience freezing in winter and sweating through the warmer months.

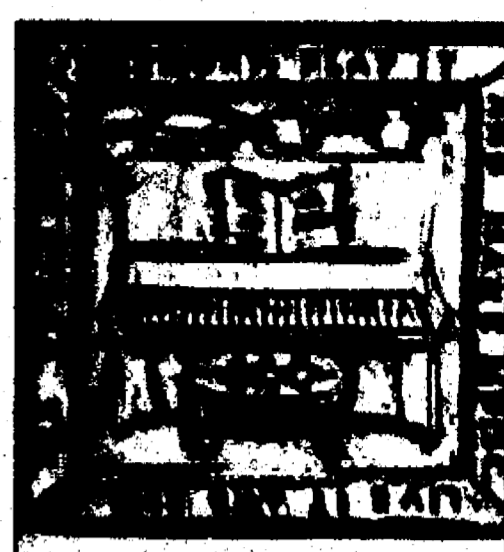
"The project's been fascinating," said Hadley, manager of the new barn. "We'd talked about improving the facility for years but realized the roof doesn't allow us to add on. With the new theater we'll be able to expand seating from 170 to 240 with reconditioned seats from the Americana West Theater in West Bloomfield. The stage will be about 15 percent larger allowing room for flexible staging and enough space offstage for actors waiting to come on. And it will be entirely barrier free which makes it flexible for anyone to use."

Flexibility is what the new theater is all about. Hadley, Tupper and the rest of the Players plan to make the new theater available to the community. In addition to presenting their 2001-2002 season of productions, they're inviting businesses and organizations to use the space for meetings, recitals or whatever. Sounds like a great reason to come out and sup-

Please see EXPRESSIONS, C1



Plymouth potter: Kathy Sandberg is an old hand at throwing clay. She is one of 150 ceramists and glass artists exhibiting work in the Royal Oak Clay & Glass Show.



Decorative tile: Sara Frank of West Bloomfield created this six-inch stoneware, "Piano."



Garden art: One of Kathy Sandberg's most popular sellers is this bird bath.

The Royal Oak Clay & Glass Art Show

When: 10 a.m. to 9 p.m. Saturday, June 10, and 11 a.m. to 5 p.m. Sunday, June 11
Where: Washington Avenue, between Fourth and Lincoln, Royal Oak. For more information, call (248) 547-4000.

Earthy delights

Artists reflect on beauty of glass and clay

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

Glass is still new to Deb Eliassen. But in the short time since the Farmington Hills artist began working with the material, she's developed a love for its ability to reach out and grab the viewer.

For Eliassen there's no greater satisfaction than having someone admire her blown glass and want to cup it in their hands. She knows exactly how they feel.

The minute Eliassen walked into a class at internationally-known glass artist Albert Young's Michigan Hot Glass Workshop 2 1/2 years ago, she knew there was no turning back from the magic of this dazzling beauty. A novice at creating art, Eliassen had been an equity analyst working in the field of finance until she took that first glass class through the Birmingham Bloomfield Art Center.

"When I turned 30, I flipped out because I wanted to create something," said Eliassen. "As soon as I stepped into the studio, I knew this was it. It's 2,200°F when it comes out of the furnace and is glowing orange. I find it so interesting that you can take this molten blob and turn it into anything."

Eliassen continues to apprentice with Young at

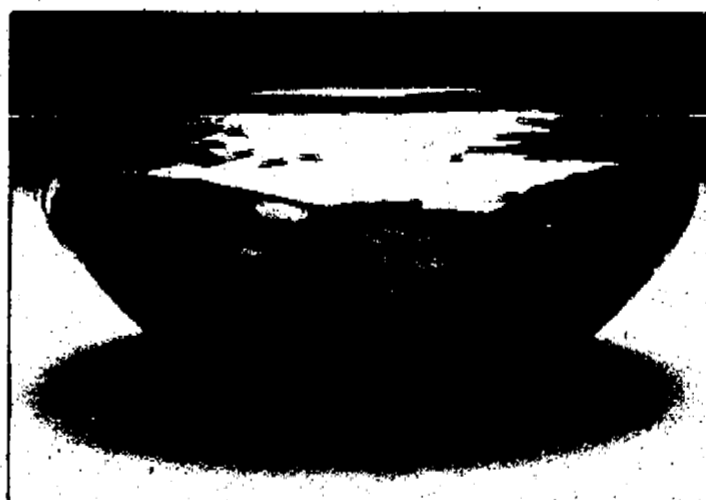


PHOTO BY LESLIE SPONNELER

Hot glass: Deb Eliassen, a Farmington Hills artist, created this glass vessel in earth tones.

the Michigan Hot Glass Workshop, formerly located in Pontiac. She's in the process of opening Deb Eliassen Glassworks, a studio and gallery, alongside Young's Workshop in the Russell Industrial Center in Detroit. There she'll continue to blow glass into various forms. Her latest works — small,

lidded vessels created with the colors of earth— will be on display at the sixth annual Royal Oak Clay & Glass Show Saturday-Sunday, June 10-11. Eliassen is one of 150 artists exhibiting in the show sponsored by the Downtown Royal Oak Association of merchants.

"There's a little bit of mystery when you put a lid on a vessel," said Eliassen, who also exhibits at Art in the Park in Plymouth July 14-16 and Art on the Green in Franklin Sept. 4. "If I use bold color, I just let it peek out a little."

Spellbound

Eliassen never forgot the first time she saw glass being blown. It was 20 years ago at Greenfield Village when she was 11. Little did she know then that in 1998-99 she would work there as an assistant to a glass blower making 19th century reproductions.

"I was enthralled by it, mesmerized," said Eliassen.

Anne Kuffler thinks most people have a similar reaction to not only glass but clay as well. Kuffler is chairwoman of the Royal Oak Clay & Glass Show and owner of the Arianna Gallery in Royal Oak. This is the first year the show will be juried. Judges

Please See CLAY, C2

OPERA

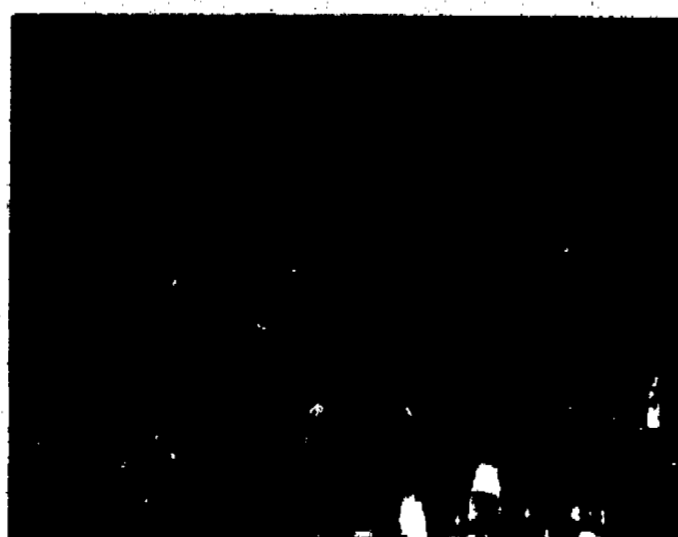


PHOTO COURTESY OF ROBERT EVELL

Omnipresent: The chorus of *Peter Grimes* serves the role of the nosy neighbor who lives to gossip and judge.

Singers take on foreboding 'Peter Grimes'

BY ALICE RHEIN
STAFF WRITER
arhein@oe.homecomm.net

Peter Grimes, Benjamin Britten's 20th-century opera, has all the ingredients that make a great opera. The recipe includes a deeply tragic story, a remarkable musical score, love, death, sexual insinuations, more death and psychological turmoil.

Yet few opera devotees would count the English opera, which opens at the Detroit Opera House on Saturday, among their favorites.

Nor would they likely be found humming or singing — the tale of a fishing village under their breath.

Unless, of course, you're part of the chorus. Peggy O'Shaughnessey said she's been living with the score since January when rehearsals began for the 70-plus member chorus which includes members of the

What: Michigan Opera Theatre presents *Peter Grimes*, an opera sung in English by Benjamin Britten.
When: 8 p.m. June 3, 7, 9 & 10; 2 p.m. June 4 & 11
Where: Detroit Opera House, 1526 Broadway, Detroit
Tickets: \$18-\$98. Call (313) 237-7464 or (248) 645-6666

Rackham Choir and several vocal exchange students from Palermo.

"The harmonies and timing were very challenging to learn," said O'Shaughnessey, a Troy resident. "I find myself

singing it everywhere. It's both disturbing and wonderful."

Jay Smith, a Clarkston resident who teaches music at Harlan Elementary School in Birmingham, said he's

Please See OPERA, C2

Opera from page C1

been living with the *Grimes* CD in his car for months now.

"The score is so bizarre," he said. "One part of the chorus sings in one key, while another part sings in a completely different one. Then the principals sing something altogether different. The nice part is when we put it all together."

While the Michigan Opera Theatre's last production, *Tosca*, had only one scene that utilized a full chorus, in *Grimes*, the chorus performs the function of a main character.

"It is the principal role other than Peter Grimes," said Suzanne Acton, the MOT's chorus master.

"I would say it is the most difficult English opera, and the chorus is most important for its success. There is so much for them to do, so many lines for them to memorize."

Which explains why *Grimes*, which made its world premiere in 1945 in London, is not widely performed.

The MOT chorus, which has been under Acton's direction for nearly 20 years, is ready for the challenge.

Rumors abound

The modern opera, based on George Crabbe's poem *The Borough*, tells of a coastal fisherman driven to madness by the suspicious and hypocritical villagers.

The chorus serves the role of the nosy neighbor who lives to gossip and judge. Only rarely does it look inward.

Grimes (played on alternate dates by Mark Baker and John MacMaster) is considered the anti-hero, he is neither noble nor nefarious, yet he is driven to his end by a tragic man-hunt.

"The psychological things in this score are unbelievable," said Acton.

Certainly the church scene

The modern opera, based on George Crabbe's poem *The Borough*, tells of a coastal fisherman driven to madness by the suspicious and hypocritical villagers.

where Ellen (Grimes' love interest played by Sheri Greenawald) discovers that he has abused his apprentice is riveting.

"He sings to Ellen of how he's worked so hard to get respect. 'Believe in me,' he sings while the chorus is singing 'Believe in God.' There is a clash of the spiritual and secular," said Acton.

English lyrics

That happens quite often during the opera, where there is a juxtaposition between characters and, though they may sing the same passage, the words have two different meanings.

Though the opera is sung in English, surtitles are still present since, quite often, the chorus and soloists are not singing in unison.

The last English opera the MOT performed was *Porgy & Bess* in 1998.

Each of the opera's six scenes are introduced by orchestral pieces, which serve as character-tone poems.

Dark and stormy, these develop the turmoil in Grimes' character. And for the chorus, these interludes provide the only respite from performance.

"*Tosca* had only minor things for the chorus," said Smith. "This isn't like *Tosca*, where we played euvre backstage during the show. Either the chorus is on-stage or backstage singing."

Clay from page C1

Herb Babcock and Susan Beiner will award a \$1,500 Best of Show and several \$750 Honorable Mentions.

Entertainment

But it's not all glass and clay. The main stage on Washington at Lincoln will feature several of the areas' hottest musicians including Stewart Franke on Saturday night and Sinatra-sound-alike Mark Randisi Sunday afternoon. And don't forget to bring the kids. On the Fifth Avenue walkway, children will be able to make projects with the help of Arts & Scraps, Great Lakes Beadworkers Guild and the Scarab Club. A silent auction of items donated by artists and local businesses will benefit Gilda's Club.

"It's a unique event - the only clay and glass fest in the U.S.," said Kuffler. "There's so many other art fairs that have mixed media. We try to approach it differently. It's a great opportunity for collectors to find a great variety from porcelain and stoneware to fused, flameworked and blown glass."

Functional and structural

One element all of the artists have in common is their need to grow and experiment within their particular mediums. Kathy Sandberg began working in clay 29 years ago and hasn't stopped trying new techniques, glazes and forms ever since. From her Plymouth studio, she literally creates something for everyone. Now in her fourth year in Royal Oak, Sandberg will bring new figurative work to the show along with the tried and true vases, Japanese flower arranging pots known as ikebana, and abstract slabs that double as decorative art and serving pieces. Sandberg works primarily in white and cream with a hint of color. Her opalescent glazes are almost like a chameleon in that they pick up the color of nearby objects.

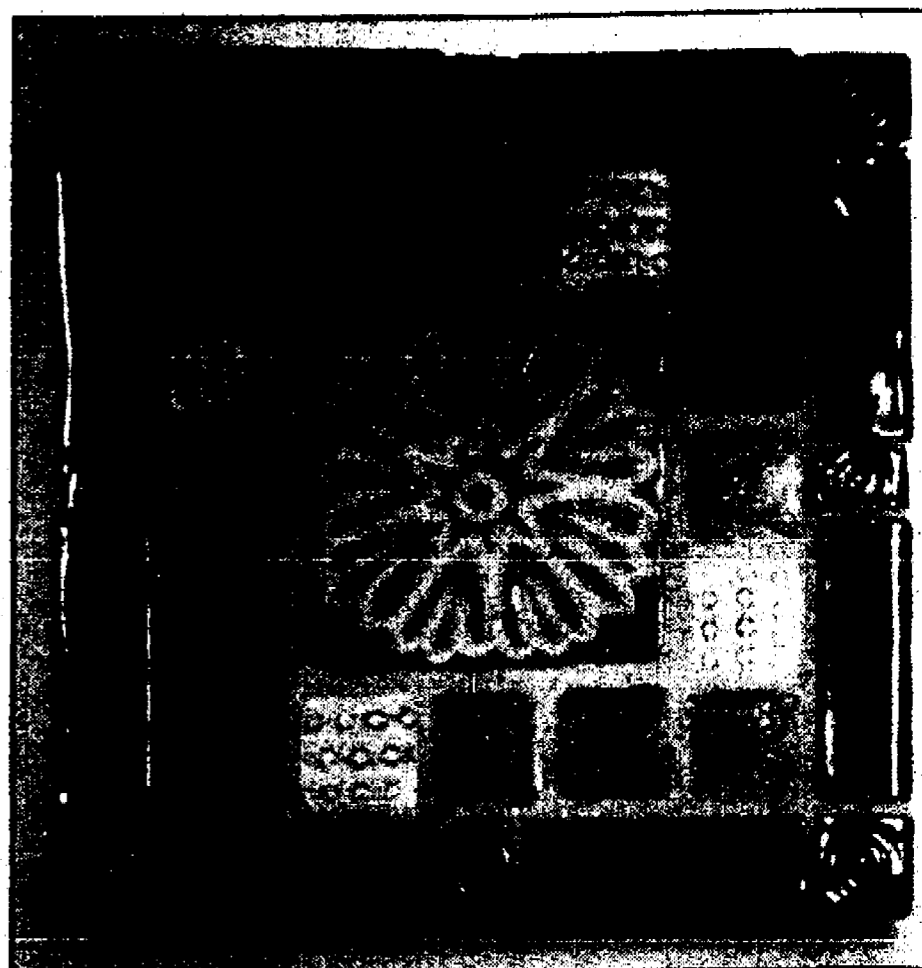
"There's a wide variety in Royal Oak," said Sandberg. "Everything imaginable done is clay is there. I'm changing direction from vessels to wall art. I'm always trying something new. Clay responds to your hands and emotions. Glass is related to clay. That's what glaze is. It's really made of the same components as glass. That's why I enjoy showing with glass artists. We work with similar materials."

In addition to experience, Sandberg's studies reflect in her work. Over the years, she's learned from the best ceramists in the area including John Murphy, a Redford potter and instructor at Schoolcraft College in Livonia. She's also taken classes and seminars at Pewabic Pottery in Detroit and with John Glick at Plum Tree Pottery in Farmington. In 1999, a week-long class with Dr. Arthur Park and Mary Park exposed Sandberg to the Korean wheel thrown process. A founding member of Village Potters Guild in Plymouth, Sandberg currently teaches wheel thrown and hand-building techniques there.

"I enjoy selling my work at shows like Royal Oak," said Sandberg, who'll also exhibit at Art in the Park in Plymouth. "The majority buy for themselves, especially the larger pieces. They're looking for something different, original and handcrafted that has a piece of the artist in it."

Tile work

The Royal Oak Clay Invitational, as it was originally known, was one of the first art shows Sara Frank exhibited in. Since then, the West Bloomfield tile artist and owner of Iguana-works studio, regularly shows her ceramic tiles and tables, mirrors and boxes accented with tile designs. In addition to Royal Oak, she'll bring tiles ranging in themes from nature to women; Judaica, dogs and cats, mythological (dragons, unicorns), nursery rhymes, and music to Art on



Durable beauty: Flowers, like the one found on this tiled tabletop, is a favorite subject of Sara Frank.

the Avenue June 3-4 in Dearborn and the Wyandotte Art Fair July 12-15. Frank's love of music stems from all the years she's played flute, including her student days at the University of Michigan School of Music in Ann Arbor.

"I really enjoy Royal Oak," said Frank. "When it began it was only clay. All of the variety within the same medium makes it interesting and glass and clay are related."

Frank, who began working in

clay in 1992, took classes at Pewabic Pottery in wheel throwing, glaze formulation and tile making. She initially studied pottery at the Birmingham Bloomfield Art Center. Her special commissions include the creation of an Isaac Stern Tribute Tile for the University Musical Society in Ann Arbor in early May, and a recently-installed Mother Goose mural for the children's area of the West Bloomfield Library.

Expressions from page C1

port the Players at the gala, and have a little fun while you're doing it.

"We're looking to develop the building's use when we're not there," said Hadley. "The lobby will be a nice big open space for displays by artists. It's a perfect symbiosis. Rotating displays of art will allow us to decorate and the artists to exhibit."

By the way, the 2000-2001 season will open in September

with Neil Simon's *Fools* at Barnes & Nobles on Orchard Lake Road between 14 and 15 Mile roads in West Bloomfield. The entire season is scheduled to take place there.

Have an interesting idea for a story? Call arts reporter Linda Ann Chomin at (734) 953-2145 or send e-mail to lchomin@oe.com

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DANCING LIGHTS FOLK EXTRAVAGANZA

Canton musician John Finan headlines the fourth annual Dancing Lights Folk Extravaganza Thursday-Sunday, June 8-11 at Amer's, 312 South State Street near Liberty, Ann Arbor.

Finan, an acoustic singer-songwriter, has performed extensively throughout Michigan. He performs on a compilation CD Live at the Cadieux Cafe on Nebula Records, and on his solo CD Observations & Complaints on B.F.E. Records.

Also on the Folk Extravaganza program are the Golden Griffon Stringtet, Nylon Country, Natu-

ral Vibe, Brian Eyberg, Jim Presley, Don Smoek, and Blake Chen.

For more information, call (734) 327-2041.

ART CLASSES

Canton artist Kay Rowe will teach watercolor classes 6-9 p.m. Tuesdays June 6-27 at The Art Gallery/Studio, 29948 Ford Road, Garden City.

Portraiture classes in any medium with individualized instruction by Detroit artist Lin Baum will run June 1-22. A model is provided.

To register and for a suggested supply list, call (734) 261-0379 or (734) 513-4044.

CALL FOR ARTISTS

Canton Township is looking for artists to exhibit in their 9th annual Fine Art and Fine Craft Show 10 a.m. to 9 p.m. Saturday, June 24 and 11 a.m. to 5 p.m.

Sunday, June 25 in Heritage Park during Liberty Fest 2000.

Artists can display their work under "the big tents" or can bring their own tent. The show is juried and each artist is required to submit slides of their work from the approved categories of painting, prints, sculpture, ceramics, jewelry, drawing, pastel, and selected fine crafts.

For information, call Sharon Dillenbeck at D & M Studios (734) 453-3710.

AWARD WINNER

Livonia artist Brian Nelson is one of eight winners in the third annual Polk Competition. Among the other winners are Stephen Loidolt of Bloomfield Hills and Sylvia Perle of West Bloomfield.

Judges for the competition were Robert Martin, Wayne State University art professor; John Pappas, Eastern Michigan

University art professor; Maryann Wilkison, curator of 20th century art at the Detroit Institute of Arts; and Gregory Wittkopp, Cranbrook Art Museum director.

The Polk Competition Art & Technology is a contest intended to publicly recognize and reward creativity. The competition showcases pieces created by Michigan artists that demonstrate a relationship between art and technology.

BEADMEN'S MEETING

The Southeastern Michigan Guild of Glass Beadmakers holds its second meeting at noon Sunday, June 4 at the University of Michigan-Dearborn's Science Building, Room 251, on Evergreen Road between Ford Road and Michigan Avenue in Dearborn.

The afternoon begins with a bead demonstration followed by

the meeting and another demonstration. The agenda includes organization updates, discussion of the guild name and election of officers, fund-raising, workshops, etc.

Dues for the first year are \$15. For more information, call Livonia glass beadmaker Don Miller at (313) 593-5262 or Anne Sheppard at (734) 261-2150.

ART PROGRAMS

The City of Farmington Hills will offer an array of new art programs for children and adults this summer. All classes will be held at the Costick Activities Center, 28600 W. 11 Mile. Fees vary and advance registration is required. For information, call (248) 473-9570.

Among the offerings are "Watercolors Go Wild" with visiting artist Barb Cicchelli from Blackberry Mountain Studio (teens and adults). Children's

ART BEAT

topics includes "Castles and Dragons," "Art From Many Lands" and "Book Making." A mom, pop and tot class will allow children to make special projects with a parent, grandparent or older sibling. A Michigan Youth Theater workshop will offer a full range of theatrical experiences from costume and makeup to directing, theater games, improvisation, songwriting and scene writing.

ARTS AND CRAFTS SHOW

The All Crafts Arts & Crafts Show brings in artists from many states Thursday-Sunday, June 1-4 at Westland Shopping Center.

Artists will exhibit paintings, stained glass, wood furniture, jewelry, decorative painting, doll clothing, ceramics, toys, puzzles and more during regular mall hours.

Plowshares Theatre deserving of applause

We often hear leaders described as people with vision. Perhaps the implication is that a certain leader is able to see well into the future and develop the resources to achieve the goals outlined in the original blueprint. Have you ever seen it work that way? Isn't life filled with too many surprises?

BACKSTAGE PASS



ANN DELISI

The process of adapting usually determines our level of success - whether the goals are corporate, personal or artistic. That's one of the reasons so many in Detroit's theatrical community will be pulling for Plowshares Theatre Company, which begins a new season of productions Thursday, June 1 in another new venue - the Anderson Center Theater in the Henry Ford Museum/Greenfield Village complex.

Few people you will ever meet are as undaunted by change as Plowshares Artistic Director Gary Anderson. As much as he longs for a permanent home for his productions, he sees opportunity in the new Henry Ford Museum partnership, which could broaden the theater company's audience and educational mission.

Anderson boldly predicts Plowshares will have its own performance center later this decade,

Few people you will ever meet are as undaunted by change as Plowshares Artistic Director Gary Anderson. As much as he longs for a permanent home for his productions, he sees opportunity in the new Henry Ford Museum partnership, which could broaden the theater company's audience and educational mission.

which would bring an end to the nomadic period in the 1990s that resulted in partnerships with the Charles H. Wright Museum of African American History, Boarshead Theatre and Meadow Brook Theatre.

But, as Anderson tells BACKSTAGE PASS, the dream of African-American theater also comes with a purpose.

"I believe that there are three responsibilities of African-American theater. The first is to tell stories that keep the names of our ancestors and their achievements alive; the second is to pass along their code of behavior and conduct to a new generation; the third is to serve as a catalyst in broadening the awareness in the community of the African-American experience."

The season opener of Plowshares Theatre Company is the world premiere of Jeffrey Ches-tang's play Full Circle, a gripping examination of the emotional and psychological dynamics of a family that splinters after a tragic event.

The process of taking the script from the page to the stage

has taken several years, but the challenge of developing a new production has an advantage over the tried and true.

"It's more open. It is an opportunity for everyone involved to help flesh it out," said Anderson. "Lloyd Richards, who has developed many premiere productions, once told me that at one point the playwright knows most about the script, then the director, and finally the actors. Each plays an important role in the character's emotional journey."

The Plowshares production of Full Circle will be previewed on the next edition of BACKSTAGE PASS, from its familiar home at Detroit Public TV, Channel 56, 7:30 p.m. Sunday, May 28.

A performance center for the Plowshares Theatre Company may not happen overnight. Dreams are often years in the making. In the meantime, the Plowshares Theatre Company deserves applause for its resourcefulness during an extended period of change, along with a tradition of quality theater that remains true to its mission.

Don't miss TasteFest

PRNewswire - Get ready for the ultimate urban culinary and entertainment extravaganza when the 12th annual Comerica Michigan TasteFest kicks off Friday, June 30 through Tuesday, July 4.

This fabulous Fourth of July weekend in Detroit's New Center will be sizzling with soul legend Isaac Hayes, Taj Mahal and more national acts to be announced soon.

There's a long list of stellar entertainment for adults and kids - more than 75 free shows on stage throughout the festival.

This year, Motown's hardest-core hipsters have created the new and utterly eclectic 2nd Ave Street Market, which will serve up cocktails, historic collectibles, funky furniture, food, fashion, art and music. The Detroit-focused Snug Gallery will feature the work of 24 emerging artists including the "Art of Slaw."

Forty of Michigan's great eateries will furnish the TasteFest. The all-new Coastal Seafood Celebration features seafood from America's four coasts. Tastes are \$5 for 9-10-12-15, just like last year.

The Comerica Michigan TasteFest is on West Grand Boulevard between Woodward Avenue and the Lodge Freeway, adjacent to the historic Fisher Building. Hours are 11:30 a.m. to 10 p.m. Friday-Monday and 11:30 a.m. to 8 p.m. Tuesday.

Visit Comerica Michigan TasteFest online at www.tastefest.org or call (313) 877-0188.

MEADOW BROOK SUMMER 2000'S. JUNE: 21 Frankie The Turtle & The Magic Fiddle, 23 Pure Prairie League/Poco, 24 Steven Wright, 25 The Chieftains/Los Lobos, 27 Harry Connick Jr. & His Big Band, 30 Weird Al Yankovic. JULY: 1 Martina McBride, 2 Get Back! The Cast of Beatlemania, 3 Todd Rundgren, 12 Maurice Sendak's Little Bear, 13 Natalie Merchant, 18 'Grease', 19 The Scholastic's The Magic School Bus. AUGUST: 10 John Berry/Suzi Bogguss/Billy Dean, 12 Rick Springfield, 13 Peter, Paul & Mary, 19 Alison Krauss & Union Station, 24 Jamie's House, 25 Trudy Irish Dance, 26 Comedy, 27 Tom Clark. SEPTEMBER: 1 The Roots.

Hilton advertisement featuring a woman's portrait and text: 'Enjoy a BounceBack Weekend* at Hilton and relax for less. When was the last time you'd absolutely nothing? Enjoy pampering that made a few days feel like a vacation! A Hilton BounceBack Weekend provides everything you need to rest and relax. Plus receive a free Continental breakfast at Hilton Suites and receive a full American breakfast and evening beverage selection. For reservations visit www.hilton.com. Or call your professional travel agent 1-800-HILTONS or direct to the nearest Hilton office.' Includes a table of hotel rates for various locations.

NATIONAL INLINE SKATING WEEK MAY 15-20. PLAY IT AGAIN SPORTS. We're Not Just Used Anymore! FREE INLINE SKATING 3 PAD PROTECTIVE PACKAGE! Includes a grid of roller skate models and prices: Flight 2000 (\$199.99), KINETIC 2000 (\$289.99), CT 1 (\$99.99), CT-5 (\$119.99), ProtoV 1999 (\$99.99), 125 (\$199.99), BX10 Youth Skate (\$69.95), 2500 (\$149.99), Kitalpha Gamma (\$179.95), TRIAX (\$99.99), E 4.2 (\$149.99), BURNER 451 (\$99.99). FREE PADS WITH ANY SKATES PURCHASE OVER \$99.95. PURCHASE ANY INLINE SKATES OF \$99.95 OR MORE AND RECEIVE FREE WSI KNEE & ELBOW PADS & WRISTGUARDS \$35 VALUE. OFFER GOOD UNTIL MAY 31st, 2000 - COUPON MUST BE PRESENT TO RECEIVE OFFER. We're Not Just Used Any More. Includes contact information for various locations like Keego Harbor, Livonia, Farmington Hills, Rochester Hills, Waterford, Brighton, Ann Arbor, Ypsilanti.

Stage set this summer on Chicago's Navy Pier

BY KEELY WYONIK
STAFF WRITER
kwyonik@oe.homecomm.net

Besides being known as "The Windy City," Chicago is gaining a reputation for outstanding Shakespearean Theatre.

Chicago Shakespeare Theatre, founded in 1986 as Shakespeare Repertory, opened a \$24 million, seven story theater facility on Navy Pier in October. It was an instant success with many sold-out performances.

"Chicago has embraced the theater," said Criss Henderson, executive director of the theater. "Shakespeare has become one of the hottest tickets in Chicago, and no one imagined that."

Summer is the pier's on season, but the theater's off season. Henderson believed it was a fact the theater couldn't ignore.

Summer on Stage at Navy Pier opening Wednesday, June 21, and continuing through Sunday, Aug. 20, offers a musical, comedy and introduction to Shakespeare for the whole family.

The season begins with Marriott Theatre in Lincolnshire's production of *Joseph and the Amazing Technicolor Dreamcoat*.

"It's a really exciting Broadway style musical," said Henderson. "It's wonderful musical theater and should be delightful presented in this intimate setting."

The Second City, a Chicago tradition, is presenting *Hamlet*

If you go

What: Chicago Shakespeare Theatre on Navy Pier, call (312) 595-5600 for tickets and information or visit online at www.chicagoshakes.com.

Summer season - June 21-Aug. 20

- *Short Shakespeare! Romeo and Juliet* - 11 a.m. Thursday-Sunday, beginning June 29. Tickets \$15 adults; children age 12 and younger \$10
- *Joseph and the Amazing Technicolor Dreamcoat* - 2 p.m. and 7 p.m. Wednesday, 7 p.m. Thursday-Friday; 2 p.m. and 8 p.m. Saturday; 2 p.m. and 5 p.m. Sunday, beginning June 21. Audiences at the Wednesday and Saturday shows are invited to enjoy the Navy Pier's evening fireworks displays from the theater's lobbies. Tickets: \$38 adults, \$28 children, ages 12 and under.
- *Hamlet! The Musical* - 8 p.m. Thursday, 8:30 p.m. and 10:30 p.m. Friday-Saturday; 3 p.m. Sunday, beginning June 22. All seats \$20.

2000-2001 Season

- *Two Gentlemen of Verona* - Sept. 8-Nov. 5
- *The School for Scandal* - Nov. 21-Jan. 14
- *King Lear* - Feb. 9-April 15
- Peter Brook's *Hamlet* - Opens in May 2001
- *The Herbal Bed* - Oct. 11-Dec. 10

Three play subscription tickets \$114 for weekend series, \$81 for weekday series, and \$59 for preview series. Single tickets \$45 for weekends, \$32 for weekdays and \$28 for previews. Tickets for *Hamlet* are \$75, and not included in the subscription series. Tickets for *The Herbal Bed*, presented in the Studio Theatre, \$28-\$32.

the Musical, a funny reworking of the bard's popular work that incorporates pop culture and original '60s-style tunes, Thursday-Friday beginning June 22.

Families visiting the pier during the day can learn about Shakespeare's most famous couple - Romeo and Juliet - while enjoying Short Shakespeare! Romeo and Juliet.

A 15-minute discussion with

cast members follows each 11 a.m. performance presented Thursday-Sunday beginning June 29.

Navy Pier offers the best views of Lake Michigan, and that's another reason to visit.

It's not too early to begin thinking about fall and making reservations for the theater's 2000-01 subscription season.

It opens Sept. 8 with *The Two Gentlemen of Verona*, a "wonder-



MICHAEL BROSILOW

Title role: Bernie Yvon stars in the title role of "Joseph and the Amazing Technicolor Dreamcoat," part of Chicago Shakespeare Theatre's "Summer on Stage at Navy Pier."

ful but seldom produced comedy," said Henderson.

The School for Scandal, based on the Stratford Festival of Canada's production, opens Nov. 21, followed by *King Lear* on Feb. 9. Peter Brooks will direct award-winning actor Adrian Lester in the title role of *Hamlet*

in a production scheduled to open in May 2001.

The Herbal Bed, written by British playwright Peter Whelan, which tells the story of Shakespeare's daughter, Susanna, who was publicly accused of adultery and later sued for slander, opens Oct. 11 in the inti-

mate 180-seat Studio Theatre.

Whether you make plans to go in the summer, fall, winter or spring, Henderson says you won't be disappointed. "It's a beautiful theater," he said. "It's very unique. You'll be blown away."

Stratford and Shaw festivals feature works by Oscar Wilde

Oscar Wilde is the featured attraction this summer at Ontario's Stratford and Shaw festivals.

The caustic wit whose comedies and life shocked Victorian and Edwardian England has been enjoying a revival on London and New York stages in recent years. Both his controversial life and his hilarious plays will be front and center at the two theater festivals, which are now in early previews.

The Stratford Festival is holding a Wilde lovefest this summer. They will present a staging of Wilde's most popular play *The Importance of Being Earnest*, through Nov. 4 at the Avon Theatre. Wilde's life and his controversial trial for being a homosexual will be examined in Maxim Mazumdar's *Oscar Remembered* will be staged Sept. 8-29 at the Tom Patterson Theatre. In addition, there will be a series of programs on Wilde's influence and works in August.

At the Shaw Festival in Nia-

gara-on-the-Lake, Wilde is a regular attraction as a contemporary of Bernard Shaw. This year he is represented by *A Woman of No Importance*, through Sept. 24 at the Court House Theatre.

Official opening week at the Stratford Festival begins May 29.

The Festival Theatre will feature:

Hamlet, by William Shakespeare with Paul Gross as Hamlet, through Nov. 5.

The Three Musketeers, by Peter Raby from Alexandre Dumas' novel, through Nov. 4.

Fiddler on the Roof, book by Joseph Stein from Sholom Aleichem stories, music by Jerry Bock, lyrics by Sheldon Harnick, through Nov. 4.

Tartuffe, by Moliere translated by Richard Wilbur with Brian Bedford in the title role, Aug. 1 to Nov. 3.

The Avon Theatre will feature:

As You Like It, by William Shakespeare, through to Nov. 4.

The Diary of Anne Frank, by

Frances Goodrich and Albert Hackett, newly adapted by Wendy Kesselman, through Nov. 5.

The Importance of Being Earnest, by Oscar Wilde, through Nov. 4.

Patience in concert by W.S. Gilbert and Arthur Sullivan, July 11 to Oct. 13.

At the Tom Patterson Theatre:

Titus Adonicus, by William Shakespeare, June 8 to Sept. 30.

Medea by Euripides, adapted by Robinson Jeffers, June 6 to Oct. 1.

Elizabeth Rex, by Timothy Findley with Paul Thompson, with Diane D'Aquila as Elizabeth I, June 21 to Sept. 30.

Collected Stories, by Donald Margulies, featuring Uta Hagen, July 21 to Sept. 2.

Oscar Remembered, by Maxim Mazumdar, Sept. 8-29.

For ticket information, call 1-(800)567-1600. You can also reach Stratford at its Web site, www.stratford-festival.on.ca.

Shaw Festival

At the Festival Theatre:

The Doctor's Dilemma, by Bernard Shaw, through Oct. 29.

Easy Virtue, by Noel Coward, through July 21.

Lord of the Flies, by Nigel Williams from the novel by William Golding, July 5 to Oct. 29.

The Matchmaker, by Thornton Wilder, Aug. 12 to Nov. 11.

At the Court House Theatre:

A Woman of No Importance, by Oscar Wilde, through Sept. 24.

The Apple Cart, by Bernard Shaw, June 9 to Sept. 23.

A Room of One's Own, by Patrick Garland from the essay by Virginia Woolf, June 27 to Sept. 22.

Six Characters in Search of an Author, by Luigi Pirandello, Aug. 11 to Sept. 23.

At the Royal George Theatre:

Time and the Conways, by J.B. Priestly, through Oct. 28.

She Loves Me, book by Joe Masteroff, music by Jerry Bock, lyrics by Sheldon Harnick, through to Oct. 29.

Still Life, by Noel Coward, June 17 to Sept. 10.

For ticket information, call 1-(800)511-SHAW. You can also reach the festival at its Web site, www.shawfest.sympatico.ca.

Preview the festival at: **ART FESTIVAL .COM**™

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June 10 & 11
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Observer & Eccentric

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Festival Lineup

Friday, June 2
Gates open at 3 p.m.
Kimmie Horne
Alfonzo Blackwell
Keiko Matsui • Earl Klugh

Saturday, June 3
Gates open at 12 noon
Tim Bowman
Alexander Zonjic & Friends
Roger Smith • Dave Koz
George Benson • Alex Bugnon

Sunday, June 4
Gates open at 12 noon
Modern Tribe • Ken Navarro
Brian Culbertson
with Special Guest Lori Perry
Doc Powell • Rick Braun
Boney James

Tickets available at all TicketMaster locations and the Southfield Civic Center. Charge by Phone at (248) 645-6666. Tickets for Friday, \$15 each; Saturday & Sunday \$25 per ticket/day. Prices at the gate: Friday, \$20; Saturday/Sunday \$30.

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HOME SENSE



LOIS THIELEKE

Asparagus: A harbinger of spring

Springtime means fresh Michigan produce. Asparagus is a springtime delicacy, especially when it comes from your backyard. Unfortunately most of Michigan asparagus goes to processors so the fresh supply here is limited.

Most of the asparagus in the grocery stores comes from California, so visit your local farmers market for the "best" asparagus.

Look for bright green asparagus spears and lightly packed tips with a lavender tint. Ideally, asparagus should be eaten as soon as possible but can be stored, uncleaned, in a sealed plastic bag in the refrigerator crisper. Asparagus can also be stored upright; trim the ends and place in a narrow container with 1-inch of water. Cover with plastic and store in the refrigerator for up to three days.

Preparation

To prepare asparagus, simply cut or break off the tough stem ends and soak them in cold water to clean. Peeling asparagus is not necessary and is a matter of personal taste. Asparagus can be steamed or tied in a bundle and boiled gently. Both methods are very quick, requiring only 3 to 5 minutes for tender, bright green asparagus. Overcooking makes asparagus limp, discolored and bitter. Asparagus, whole or cut, hot or cold, can also be used in stir-frys, quiche, omelets, salads and casseroles. Swiss and cheddar cheese are especially nice with asparagus. Toss leftover asparagus with equal parts garbanzo beans and tomatoes and top with a light vinaigrette dressing to eat for lunch or as a tasty side dish.

Seasonings

To keep your asparagus low in fat and calories, use seasoning and spices to enhance flavor rather than butter or hollandaise sauce. Citrus, chive, thyme and tarragon are just a few of the flavors that complement well. Asparagus is rich in folate and vitamin C with only 23 calories and less than half a gram of fat per serving (about 6 thin stalks).

Michigan asparagus is green and snapped above the ground. There is also white asparagus that is picked as the tip of the plant peeks through the ground. The sunlight doesn't change the color to green. It is prepared the same way as the green variety.

Rhubarb is arriving

Rhubarb is also a welcome site in the spring. The spring stalks of rhubarb are the most tender. Pink to red and all shades in between made rhubarb flavorful. Rhubarb can be grown in a hot house. This is usually a pink color and may have a milder flavor. Rhubarb's long celery-like stalks are edible but the leaves and roots contain oxalic acid which is toxic, so do not eat them.

After picking rhubarb, refrigerate quickly or it begins to wilt. Placed in a moisture-proof container and refrigerated, they'll keep for about a week. Rhubarb is generally known as "pie plant" as it is frequently used for pies. Rhubarb can be stewed, made into jam or jelly, used in coffeecakes, pies, cobblers, salads, cookies or served as sauce for meat or poultry. Rhubarb is extremely tart so it will need a lot of sugar unless you add another sweet fruit, such as strawberries or pineapple. Stewing rhubarb with orange juice will also produce a sweet-flavored product.

Don't cook rhubarb in an aluminum or cast iron saucpan. Rhubarb will leech all the bacteria out of the cracks and crevices and change the color of your saucpan. One pound of fresh rhubarb makes about 2 1/2 cups of sauce or the one bunch you may purchase.

Please see ASPARAGUS, D3

LOOKING AHEAD

What to watch for in Taste next week:

- Focus on Wine
- Make camp lunches fun



Sensational: Balsamic-Marinated Sirloin and Asparagus stars beef top sirloin. It's simple to prepare and looks great.

NATIONAL CATTLEMEN'S BEEF ASSOCIATION

Steaks, burgers sizzling stars

BY KEELY WYGONIK
STAFF WRITER

kwygonik@oe.homecomm.net

This is the weekend to get fired up — about grilling, and the lazy days of summer ahead. Most of us will be cooking steaks and burgers on a gas grill, and the person in charge will probably be a man.

According to a survey conducted by the Barbecue Industry Association, men are twice as likely to do the grilling, 67 percent, compared to 33 percent for women. Sixty percent of grill owners have gas grills, and seven percent have natural gas grills. Charcoal grills are owned by 50 percent of all grill owners. About 19 percent of grill owners have both a charcoal and a gas grill.

Hamburgers, steaks, hot dogs and chicken are the most popular foods to grill.

When backyard chefs have a question about grilling, lots of them pick up the phone and dial 1-800-Grill-Out (1-800-474-5568). The hotline, offered 8 a.m. to 6 p.m. Monday-Friday, through Labor Day is staffed by home economists. This year the Weber certified experts received additional training from the National Seafood Educators to answer questions about grilling seafood and fish.

Lots of people in Michigan called the Weber Grill-Line in 1999. In fact, our state ranked seventh in a list of top 10 calling states. Weber found that men do 58 percent of the grilling, but when there's a problem or a question, women are more likely to call for help, 51 percent compared to 49 percent

men.

Taste editor, Ken Abramczyk, said "it's kind of like asking for directions."

For some suggestions on the best way to cook a steak or burger this Memorial Day weekend, we asked a couple of our experts.

Beef provides protein, iron, zinc and several B-vitamins. For the leanest cuts, choose those with "loin" or "round" in the name such as top sirloin and top loin.

When Virgie Marble, executive chef at Morton's of Chicago, steakhouse in Southfield, grills steak at home his favorite cut is a rib eye. His second favorite is a New York Strip Steak.

Marble says the secret is to start with a good piece of meat. "The simpler the better," he said about seasoning. "I use garlic powder, seasoned salt and pepper."

When he makes beef kabobs, Marble marinades the meat in olive oil, teriyaki sauce, brown sugar, ground ginger, garlic powder and lemon juice. "Marinate the meat about a half hour to an hour," he said. "Use a good virgin olive oil; it doesn't flare up."

Marble uses ground round, for burgers and mixes barbecue sauce with the meat before shaping it into patties.

He's got two grills at home — gas and charcoal — but prefers the charcoal grill. "It gives the meat more of that charcoal flavor," he said. "With a gas grill it's harder to control the temperature."

Diane Reynolds of Farmington Hills, a registered

dietitian at the Kroger Co., leaves grilling to her husband Mark.

"It's kind of a guy thing," she said. "I don't know if it's because there's fire involved, but he also likes to stir-fry."

The Reynolds grill year-round on their gas grill, even when it snows. New York Strip, trimmed of fat is their choice cut of steak, and for burgers, Reynolds recommends ground sirloin over ground chuck because it's leaner.

For those counting calories, Reynolds says — yes you can have your steak and lose weight too — but you've got to control the portion. A serving is about as big as a deck of cards or a computer mouse.

For lower fat options, consider ostrich or buffalo, which Reynolds have a beef-like texture. You can mix ground buffalo with ground sirloin for a lower fat burger.

Jerry Nelson of Canton who works in the meat department at Bob's of Canton, also has a gas and charcoal grill. But for steaks, he uses his charcoal grill.

Delmonico, he said is the most tender, flavorful steak. He'd rather have a Porterhouse instead of a New York Strip Steak.

When Nelson makes burgers he chops up onions and green peppers and mixes it in with the meat before he makes patties.

Then he gives the patties a shake of salt and pepper before grilling to perfection.

See recipes inside.

RECIPES TO SHARE

Souffle 'sandwich' casserole feeds a crowd

BY KEN ABRAMCZYK
STAFF WRITER

kabramczyk@oe.homecomm.net

Jean Wynn of Livonia remembers working at Hutzel Hospital in Detroit in the 1970s with her supervisor, Anna Caffrey, who also was a great cook and host.

"She had a little tip for entertaining," Wynn recalls. "She said, 'Always set the table before guests arrive.' Then they see the hosts have things under control."

Caffrey gave Wynn a recipe for a chicken souffle sandwich casserole, which Wynn describes as a special dish, that should be prepared the day before and chilled overnight. Prepare this casserole, and you can expect requests for the recipe, Wynn said.

"I would describe it as a good luncheon or buffet dish, in that it isn't a red meat dish," Wynn said. Even though it is called Mrs. Caffrey's Chicken Souffle Sandwich Casserole, it isn't really a sandwich. It features layers of bread along with chicken, eggs, mushrooms, water chestnuts, mayonnaise, cheese and cream of celery and cream of mushroom soups.

For dessert, Wynn enjoys baking a lemon cake. She thinks she has made

Maude's Lemon Cake "20 to 30 times" over the years.

"It came from an elderly lady named Maude Embury, who in turn had been making it since probably the 1950s," Wynn said. Maude was the parent of one of her friends.

"The recipe is dependable. It's a natural lemony taste and is not a fake. You can take it to a work function or a buffet gathering.

"Some things are easy to make, but not delicious. But this is both. The lemon flavor is a real zinger."

Wynn said you can dress this cake up with whipped cream.

MRS. CAFFREY'S CHICKEN SOUFFLE SANDWICH CASSEROLE

- 9 slices white bread, crust removed
- 4 cups cooked chicken, sliced
- 1/2 pound fresh mushrooms, sliced
- 4 tablespoons butter
- 2 5-ounce cans water chestnuts, drained and sliced
- 1/2 cup mayonnaise
- 9 slices sharp cheese
- 4 eggs, beaten

- 2 cups milk
- 1 teaspoon salt
- 1 2-ounce jar pimentos, drained and chopped
- 1 can cream of celery soup
- 1 can cream of mushroom soup
- 2 cups buttered bread crumbs

Line large flat buttered baking dish with bread. Top with chicken. Sauté mushrooms in butter 5 minutes and spoon over top. Sprinkle with water chestnuts. Dot with mayonnaise and top with cheese.

Beat eggs, milk and salt together. Pour over casserole. Mix soup and pimento and spoon over all. Cover with foil and store overnight in refrigerator.

Bake uncovered in 325-degree F oven for 1 1/2 hours. Sprinkle with bread crumbs on top for the last 15 minutes. Serves 10-12.

MAUDE'S LEMON CAKE

- 1 package gold cake mix
- 4 eggs
- 3/4 cup oil
- 3/4 cup water
- 1 (3-ounce) package lemon popo

Preheat oven to 350 degrees F. Beat above ingredients together four minutes. Pour into a greased and floured Bundt pan. Bake 50 minutes. Cool.

Make glaze from juice of two lemons (plus grated rind) and 1 1/2 cups powdered sugar. Poke holes all over cake with fork or thin skewer, then pour the glaze over it, until absorbed.

Note: For 1/2 recipe, bake in loaf pan about 30 minutes.

Recipes courtesy of Jean Wynn of Livonia.

Everyone knows the best recipes are the ones you share. Send us your favorite original recipe, and if it's chosen to be featured in the Recipe to Share on the third Sunday of the month in Taste, we'll send you a cookbook.

Send recipes for consideration to Recipe to Share to Ken Abramczyk, Observer & Executive Newspapers, 36251 Schoolcraft Livonia, MI 48150, or fax them to 734-591-7279 or e-mail kabramczyk@oe.homecomm.net.

Please include a daytime phone number and the best time to call, so we can contact you about your recipe. Try to be as specific as possible with recipe details such as can and package sizes.

WHAT'S COOKING

Send items for consideration in *What's Cooking* to Ken Abramczyk, *Observer Newspapers*, 36251 Schoolcraft, Livonia MI 48150, or e-mail kabramczyk@oe.homecomm.net

Vegetarian Cooking - Lenore Yaliove Baum, author of *Lenore's Natural Cuisine, Your Essential Guide to Wholesome Vegetarian Cooking*, conducts vegetarian cooking classes at Lenore's Natural Cuisine, 22899 Inkster, Farmington Hills. Baum has scheduled a session on the principles of macrobiotics, from 7:30 to 9 p.m., Tuesday, May 30. Baum also teaches a beginning cooking series of four classes from 6-9 p.m. on Mondays in June. Other June classes from 6 to 9 p.m. on Wednesdays include: pressure cooking, June 7; Mideast favorites, June 14; cool pasta sal-

ads, June 21, and delicious vegetables, June 28. Call (248) 478-4455.
Classic and Contemporary Sauces - Dress up any plate and add flavor to all your dishes with this course at Schoolcraft College offered on Wednesdays for two weeks starting May 31. From breakfast to dinner, appetizers to snacks, classic and contemporary sauces create elegant and exciting finishing touches. This course will start with very basic sauces used in all French cuisine and move on to lighter, modern versions. You will never need packaged sauces again. Call (734) 462-4448 for information.
Herbs and Spices - Herbs and spices have many uses for enjoyment and good health. Peter Stark of Renaissance Acres and the M-Fit Culinary Team will show quick and easy recipes to incor-

porate herbs and spices into favorite foods 6-8 p.m. Wednesday, May 31, and Wednesday, June 7, at the demonstration kitchen of the East Ann Arbor Health Center, 4260 Plymouth Road in Ann Arbor. Call Nicole Goyarts at (734) 975-4387, ext. 236, to register. Class fee is \$20 for individuals, \$35 for couples.
Pastries and Desserts - Through demonstration and hands-on experience, the student will learn how to construct pies, tarts, cakes, tortes and French pastries in this course offered on Mondays at Schoolcraft College for three weeks starting June 5. Pastries and desserts presented are designed for the person who loves to entertain at home. Call (734) 462-4448 for information.

Asparagus from page D1

chase makes about 4 1/2 cups sauce. Two pounds makes a generous 8- or 9-inch pie. Rhubarb freezes well. Just cut it up and freeze in a moisture-proof freezer container or bag. You will be able to enjoy the homegrown rhubarb all year.

Dandelion greens
 Dandelion greens can also be eaten. However, make sure that the plant has not been treated with weed killer or fungicides.

The greens that you buy in the store have been cultivated for eating. Dandelion greens have a little bit of a bitter taste, something similar to chicory. If you have found some "safe" dandelion greens, pick them before the yellow flower develops. Dandelion greens do contain calcium, fiber and various other minerals so they are good for you, but you need to find those that are safe to eat.
 Asparagus, rhubarb and dan-

delion say "spring", to everyone. Spring gives us new flavors and fresh garden produce that never taste quite as good as those first few picked.
Lois M. Thieleke of Birmingham is an Extension Home Economist for the Michigan State University Extension - Oakland County. For answers to food questions, call the hot-line (248) 858-0904.

Do your kids 'get the Blues?'
They can win prizes in contest

Children who love their "mac and cheese" in the blue box will have their chance to win prizes in the Kraft Macaroni & Cheese "I Want the Blues" contest.

Kraft is coming to the Detroit area in search of 12 crowd "cheesers" who will win a \$10,000 college scholarship, a family trip to Florida and get to appear on more than 1 million packages of the famous blue box.

At each event, kids can enter the "I Want the Blues" contest, meet the dinosaur mascot, Cheesasaurus Rex, and his "Cheeseleaders" and win prizes playing Kraft Macaroni & Cheese games.

Entries will be divided into three age groups: 4-6, 7-9 and 10-12. In each age group, there will be four winners (one written, one video and two drawings) for 12 Blue Box Kids. All entries will be judged on creativity, originality and appropriateness to contest themes.

In addition to the 12 grand prize winners this year, there are honorable mention prize packages that will be awarded to 48 entrants. This prize includes a year's supply of Kraft Macaroni & Cheese (48 boxes), an honorable mention certificate

Enter your child in the 'I Want the Blues' contest, sponsored by Kraft Macaroni & Cheese. They can enter at several locations, including Busch's in Livonia from 4 to 6:30 p.m. on Friday, June 2, or Meijer in Westland 11 a.m. to 1:30 p.m. on Saturday, June 10.

and an "I'm a Blue Box Kid!" T-shirt.

Children, ages 4 through 12 as of July 31, 2000, can enter through any written entry, such as a poem, jingle or story no more than 100 words, creating a drawing on a 8 1/2-by-11-inch piece of paper or creating a video entry by performing through acting, singing, dancing or any other manner. Maximum length of the video is two minutes and entry must be submitted on a standard VHS cassette videotape.

The new video category gives kids the flexibility to show off their talents for the camera and "cheese it up" in front of the camera by singing, acting, dancing or showing any other way they can to express their Kraft Macaroni & Cheese blues.

To receive a copy of the contest

rules, send a self-addressed stamped envelope to P.O. Box 466022, Lawrenceville, GA 30042-6022. The contest ends July 31, 2000. The winner will be announced in February 2001. For information, visit www.thecheesiest.com or call 800-288-4024.

Children can enter the contest at the following locations:

Livonia: Busch's, 37083 Six Mile Road, 4-6:30 p.m. Friday, June 2.

Orion Township: Kroger, 3097 Baldwin, 11 a.m.-1:30 p.m. Saturday, June 3; and Kroger, 460 N. Lapeer, 4-6:30 p.m.

Westland: Meijer, 37201 Warren, 11 a.m.-1:30 p.m. Saturday, June 10.

Northville: Meijer, Haggerty and Eight Mile, 4-6:30 p.m., Saturday, June 10.

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Cookbooks offer tips on grilling

BY THE ASSOCIATED PRESS

Along with the classic grilling cookbooks, some new titles are vying for attention as the backyard cooking season gets under way.

Each of the three reviewed briefly below features an individual approach, a different range of flavors and influences.

"Grilling: Where There's Smoke There's Flavor" (DK Publishing, \$19.95), by Eric Treuille and Birgit Erath, is a large-format tome lavished with glossy color photos, that may be better for armchair browsing than carrying out to the yard.

But it's good value, packed with information about grills, tools and techniques. Photo spreads give practical coaching on how to clean a squid, chop a lobster in half, peel a garlic clove and grate fresh ginger, among other tricky chores.

Recipes cover meat, seafood, poultry, vegetables, sauces and salads; there are helpful notes on seasonings and other ingredients and on putting menus together.

Treuille and Erath are London-based food professionals. Treuille, chef and cooking school director, learned to cook in his native France; Erath, German-born, travels the world as a spice trader.

"Red Sage: Contemporary American Cuisine" (Ten Speed Press, \$40), by Mark Miller, is named for Miller's popular Red Sage restaurant in Washington, D.C.

The book's recipes are distinguished by Miller's style, a sophisticated blend of Southwestern culinary tradition with modern techniques.

Recipes are grouped under headings that include Main Dishes from the Ranch House, and Sides from Pueblo Farms and Mission Gardens, with plenty of good color photographs.

Dishes for the backyard cook to try range from Barbecued Beef Quesadillas, and Grilled Smoky Mesquite Flank Steaks, to Chile-Glazed Grilled Squab. For dessert, try Campfire-Baked Pineapple Upside-Down Cake. Note: Recipes in the book do not deal only with outdoor grilling.

Miller, who also wrote the popular "Coyote Cafe" cookbook, alternates the recipes in "Red Sage" with chapters of Western history, on such topics as mountain men, birth of a cattle culture, and Native Americans, illustrated with period photos.

"Pacific Grilling" (Chronicle, \$18.95 paperback), by Denis Kelly, is subtitled "Recipes for the fire from Baja to the Pacific Northwest."

Kelly, food writer, co-author of "The Complete Meat Cookbook" (Houghton Mifflin) and college teacher, is based in northern California, but points out that grilling is a way of life for the whole West Coast. Out there, he says, "it seems that just about everybody grills just about anything anytime."

That introduces a wide sampling of international and regional tastes and styles, with an overall fresh and lively flavor.

Kelly's choices include Grilled Prawns or Scallops With Thai Cilantro Sauce, Ahi Skewers With Miso-Sesame Crust, and Grilled Pork Chulettes With Lime-Tequila Marinade. Plus a "traditional" California Burger With Big Bopper Tomato Topper. The book also features basic cooking information, and short essays with vignettes of local color.



Garlic-stuffed: These grilled garlic-stuffed steaks are simple to prepare and special to eat. Guests will rave over these top loin steaks stuffed with garlic and green onion.

Get grilling

Fire up your summer with steak

See related story on Taste front. If you're looking for a casual, yet festive meal on the grill, consider Balsamic Marinated Sirloin and Asparagus, a recipe from the National Cattlemen's Beef Association.

Sirloin steak and fresh asparagus spears are marinated in a blend of Dijon-style mustard, garlic, balsamic vinegar and fresh basil.

Just 15 minutes is all you need to add flavor by marinating, but the steak can be marinated up to two hours if that works better for your schedule.

Add bread and dessert to complete the meal on the grill. For a special treat, grill the bread. Cut slices of French bread, brush lightly with olive oil and grill.

BALSAMIC-MARINATED SIRLOIN & ASPARAGUS

1 boneless beef top sirloin steak, cut 1-inch thick (about 1 1/4 pounds)

1 pound fresh asparagus, trimmed

1/2 teaspoon salt

1/8 teaspoon pepper

Balsamic Marinade:

1/4 cup balsamic vinegar

2 tablespoons olive oil

1 tablespoon chopped fresh basil

1 1/2 teaspoons Dijon-style mustard

1 clove garlic, crushed

1/2 teaspoon sugar

In small bowl, combine marinade ingredients. Place steak and 1/3 cup marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 15 minutes to 2 hours, turning occasionally. Cover and refrigerate remaining marinade.

Meanwhile in large skillet, bring 1 inch of water to a boil; add asparagus. Reduce heat to medium-low. Cover and cook 2 to 3 minutes or until crisp-tender. Drain. In shallow dish, combine asparagus and reserved marinade; turn to coat. Set aside. Remove steak from marinade; discard. Place steak

on grid over medium, ash-covered coals. Grill, uncovered, 17 to 21 minutes for medium rare to medium doneness, turning occasionally. During last 3 minutes of grilling, arrange asparagus on grid around steak. Grill 3 minutes, turning once.

Season steak and asparagus with salt and pepper. Carve steak crosswise into slices; serve with asparagus. Makes 4 servings.

Cook's tip: To microwave asparagus, place asparagus and 1/2 cup water in shallow microwave-safe dish; cover. Microwave on high 5 to 6 minutes or until crisp tender. Drain.

GRILLED GARLIC-STUFFED STEAKS

2 boneless beef top loin steaks, cut 2 inches thick (about 1 pound each)

1 tablespoon olive oil

1/4 cup very finely chopped garlic

1/2 cup thinly sliced green onions

1/4 teaspoon salt

1/4 teaspoon pepper

In small skillet, heat oil over medium-low heat until hot. Add garlic. Cook and stir 4 to 5 minutes or until tender, but not browned. Add onions. Continue cooking and stirring 4 to 5 minutes or until onions are tender. Season with salt and pepper; cool completely.

Meanwhile, with sharp knife, cut pocket in each beef steak. Start 1/2 inch from one long side of steak and cut horizontally through center of steak to within 1/2 inch of each side. Spread half of garlic mixture inside each steak pocket. Secure openings with wooden toothpicks.

Place steaks on grid over medium, ash-covered coals. Grill, covered, 22 to 24 minutes for medium rare to medium doneness, turning occasionally. Remove wooden toothpicks. Carve steak crosswise into 1/2-inch thick slices. Makes 6 servings.

Recipes from the National Cattlemen's Beef Association.

Basic sauce adds flavor to meat or chicken

Sauces and marinades can add additional and different flavors to whatever you have on the grill. Here's a recipe from www.barbque.com

BASIC SAUCE

1/4 teaspoon pepper

2 tablespoons chile

1 tablespoon onion, grated

1 tablespoon Worcestershire sauce

1/4 teaspoon allspice

1/4 teaspoon paprika

1 teaspoon garlic powder

1/2 cup salad vinegar

1/4 teaspoon celery powder

1/2 cup dark brown sugar

2 cups tomato sauce

Simmer until well blended, about 15 minutes. Try adding 1 teaspoon soy sauce for variation.

Too busy? This marinade is easy

SIMPLE MARINADE

One 16-ounce bottle Italian salad dressing

About 1/4 cup dried onions (Just used to soak up the excess moisture)

A couple of different types of pepper (black, white,

cayenne or jalapeno)

Fresh herb of your choice (rosemary or thyme)

Mix all ingredients.

Pour over meat and let stand for a while, at least an hour, or overnight. Grill and enjoy.

Recipe from www.barbque.com

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MEDICAL BRIEFS

Health-O-Rama

Alterra Clare Bridge of Farmington Hills, an assisted living residence at 27950 Drake Road, will host an open house and "Health-O-Rama 10 a.m. to 3 p.m. Wednesday, June 7. Free blood pressure checks, consultations with a rehabilitation therapist, as well as vascular screenings at a \$35 cost each will be provided.

Vascular screenings include: Carotid artery screen (no turtle-necks), abdominal aorta screen (fast for six hours prior), and a lower extremity screen (no pantyhose). The screenings will be conducted by Advanced Screening. Please pre-register for vascular screening by calling 1-800-541-8110.

Door prizes will be awarded. For more information about the event, call (248) 489-9362.

Movement disorders

The Oakwood Pediatric Neurology & Movement Disorders Program will hold an Open House 6:30-8 p.m. Wednesday, May 31 at the Oakwood Waterworks Building, 21031 Michigan Avenue in Dearborn.

Caretakers for special needs children are invited to tour the facility, enjoy refreshments and hear the latest information on state-of-the-art therapy for movement disorders (tics/Tourette's, other), spasticity and cerebral palsy, as presented by Dr. Yasser Awaad, director of the program. Presentation begins 7 p.m.

For more information, call (313) 791-4323.

Stroke prevention study

Dr. Seemant Chaturvedi, associate professor of neurology at Wayne State University School of Medicine, will participate in a global study to determine whether atorvastatin, a cholesterol-lowering drug, is effective in preventing strokes.

Atorvastatin, known commercially as Lipitor, is commonly used to treat heart disease and prevent second heart attacks. This is the first study to see if the drug is useful in preventing strokes or mini-strokes after a first occurrence. About 20 percent of strokes are caused by blockage of the blood vessels leading to the brain.

The study will recruit 4,200 patients who have LDL cholesterol between 100 and 190 and have had either a stroke or a mini-stroke within the past six months. Those who have coronary artery disease are not eligible to participate. Participants, who will be given either 80 mg of atorvastatin or a placebo, will receive all health monitoring, doctor visits and study medication free of charge.

For more information, call Flicia Mada at (313) 745-1893.

Knee and hip pain

Tired of the pain in your hips and knees limiting your physical activity?

Botsford Hospital will offer a four-week knee-hip Feldenkrais class 4-5 p.m. on Wednesdays at TRACC, 39850 Grand River Avenue (1/8th mile west of Haggerty Road) Novi. The class is designed to improve posture, flexibility and coordination and reduce chronic pain. The cost is \$40. Preregistration required. Call (248) 473-5600.

We want your health news

There are several ways you can reach the **Health & Fitness** staff. The easiest is to write us directly. Send your letters to: **Health & Fitness**, c/o HomeTown Newspapers, 10000 Grand River Ave., Novi, MI 48240. We also welcome news items for health and fitness related stories. We'll publish them if they are newsworthy and if you have permission to use your name and photo. Send us your name, address, phone number and a recent photo. We'll contact you if we need more information.

Send us your letters
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Putting Your Best Foot Forward

Say goodbye to corns, callouses and crooked toes ...

BY RENEE SKOGLUND
STAFF WRITER
rskoglund@oe.homecomm.net

Ready to pull those socks and shoes off for a romp at the beach and in the park? For many, however, warm weather means exposing neglected feet and toenails for the whole world to see.

While pedicures and foot massages make your feet look and feel better, they should not be done to mask foot health problems, according to Johanna Youner, D.P.M., director of the Podiatric Clinic of New York University Downtown Hospital.

"Proper foot care involves more than a fresh coat of nail polish, or even a pedicure. Pay attention to the health of your feet year-round and realize that unsightly feet may be a sign of a more serious health problem."

Dr. Youner offers these tips for avoiding common foot problems:

- Wear flip-flops in showers and locker rooms.
- Wash feet daily and dry thoroughly.
- Change socks daily, or more often if necessary.
- Treat shoes regularly with antifungal powders.
- Alternate the shoes you wear, and make sure they fit correctly.
- Make sure sterilized, professional tools are used for pedicures.

Dr. Youner recommends caution when having pedicures. "Everything should be sanitized and sterilized. Cutting cuticles can lead to infection, allowing fungus to get into the nail." She also warns that frequent nail polish application and removal can damage nails.

Wearing high heels or ill-fitting shoes can also lead to poor foot health, causing heel fissures, corns and calluses, not to mention nail fungal infection, and other serious complications.

"Approximately one-half of the population has nail fungus," said Dr. W. Steven Watson of Canton Foot Specialists in Canton. Medications used to treat nail fungus include Pehlac, a topical medication used in Europe for the past eight years. It's applied once a day and has no side effects, said Watson.

Lamisil (terbinafine HCl tablets) Tablets is an oral treatment taken once daily for toenail or fingernail fungus (onychomycosis). The drug kills dermatophytes, the most common organism associated with nail infections. Results are evident in 90 days, with optimum results in one year, said Watson.

However, Lamisil is not for people with liver or kidney problems. Although serious side effects are rare, your doctor most likely will do blood tests before prescribing the drug.

"We always check liver enzymes before we prescribe," said Watson. "We also get medical clearance from the patient's family doctor if they have any other serious medical problems."

The sturdy foot

The foot is an anatomical work of art - 26 bones, 33 joints, and a network of more than 100 tendons, muscles and ligaments that work together like a finely tuned race car to get us where we want to go.

According to the American Podiatric Medical Association, the average person takes 8,000 to 10,000 steps a day, the equivalent of several miles. Multiply that by a lifetime and most of us have walked about 115,000 miles, more than four times the circumference of the globe.

Oh, my aching feet. Oh, my tender toes.

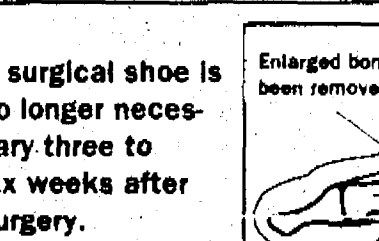
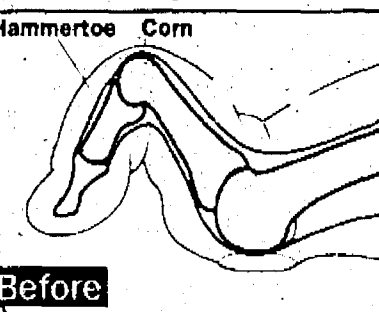
Although some foot ailments are hereditary, many result from a lifetime of abuse and neglect. High heels - defined as any heel higher than two inches - often pinch the fifth, or little, toe, resulting in a not-too-pretty hammer toe with a corn. Ouch!

The new higher platform shoes also can do damage to your feet and back as much as high heels. In a recent issue of Botsford General Hospital's *Health News*, Dr. Marshall Solomon, chairman of Botsford's Podiatric Medicine Department, wrote:

"Walking in these shoes changes a person's relation to the ground. It causes them to reorient themselves and forces them to mis-step. Many times this leads to fractures and breaks."

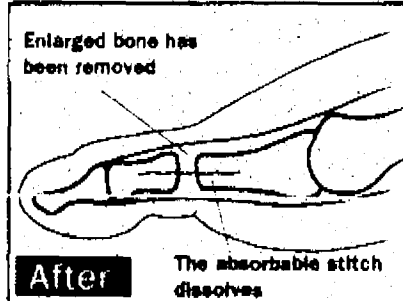
However, many foot problems - such as flat feet, which cause the leg to rotate inward, resulting in knee, hip and lower back pain, or uneven limb length - can be corrected with an orthotic, a special insert for the shoe.

Advanced Hammer Digit Repair Procedure



Since this condition is inherited, your children may have hammertoes.

A surgical shoe is no longer necessary three to six weeks after surgery.

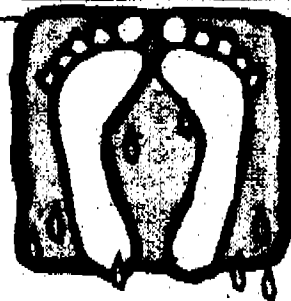


For a great pair of feet, follow these tips

- Do not ignore foot pain. It's not normal. If pain persists, see a podiatric physician.
- Inspect your feet regularly. Pay attention to changes in color and temperature. Look for thick or discolored nails (a sign of developing fungus), and check for cracks or cuts in the skin. Peeling or scaling on the soles of feet could indicate athlete's foot. Any growth on the foot is not normal.
- Wash your feet regularly, especially between the toes. Dry them completely.
- Trim toenails straight across, but not too short. Be careful not to cut nails in corners or on the sides; it can lead to ingrown toenails. Use nail clippers; scissors can cut the skin. Persons with diabetes, poor circulation or heart problems should not treat their own feet because they are more prone to infection.

- Purchase new shoes later in the day when feet tend to be at their largest.
- Make sure the shoes fit well - front, back and sides - to distribute weight. The widest part of your foot should correspond to the widest part of the shoe.
- Select and wear the right shoe for the activity (running shoes for running).
- Alternate shoes. Don't wear the same pair every day.
- Avoid walking barefooted. At the beach or when wearing sandals, always use sunblock on your feet as on the rest of your body.
- Be cautious when using home remedies for foot ailments.
- Use a pumice stone for rough, dry skin, but don't be too aggressive. Lotions such as "Pretty

- Hands & Feet" and "Eucarin" can help remove very dry skin, said Dr. W. Steven Watson. If the problem is very severe, see a podiatrist.
 - Soaking your feet often washes away oils. Watson recommends soaking only for therapeutic reasons, such as arthritis or infection. After soaking, rub your feet with aloe vera with vitamin E or cocoa butter.
 - Do not soak your feet if you are diabetic.
 - Do not go barefoot if you are diabetic. Diabetes causes decreased sensation in the feet.
 - If you have diabetes, it is vital that you see a podiatric physician at least once a year for a check-up.
- Sources: The American Podiatric Medical Association and Dr. W. Steven Watson of Canton Foot Specialists.



Sweaty Feet

The average pair of feet sweat almost a cup of fluid

daily. The feet contain lots of sweat glands, which secrete fluid when you walk or run. These glands also are activated when your feet get hot. Stress or anxiety also triggers perspiration in the soles, which occurs simultaneously with the sweating of the palms.

How do you handle (ugh!) sweaty feet? Let the accumulated sweat evaporate.

Wear "breathable" socks and shoes of natural material, which "wick" away moisture from the skin. For socks, cotton (warm

weather) and wool (cool weather) are superior to nylon, orlon, or other synthetics. Select shoes with an upper made of leather or canvas. Avoid man-made materials like vinyl.

Change your shoes and socks as often as possible during the day and do not wear the same pair of shoes on two consecutive days. Adding cornstarch to your shoes and socks (more absorbent than talc and less expensive) is helpful.

Antiperspirants also help prevent sweaty feet. Use conventional spray-on or roll-on products, or ask your pharmacist for a bottle of 25 percent aluminum chloride tincture, the active ingredient in most antiperspirants.

Source: www.fothealth.com

Stinky Feet

This condition is technically known as bromhidrosis and is caused by an accumulation of bacteria, fungus, mold and yeast. Foot odor is compounded by the rotting of materials within your shoes, which is caused by the caustic action of your perspiration. Bromhidrosis can be caused by the ingestion of aromatic foods and spices. For some people, their foot odor clears up when they stop eating garlic.

Prevention is directed at keeping the feet both clean and dry. In his book *Dr. Zismor's Skin Care Book*, Jonathon Zismor recommends a good antideodorant soap, such as Safeguard or Palmolive

Gold. However, he cautions that these soaps may cause photosensitization of the skin and predispose you to a bad sunburn. Washing your feet with a small amount of Betadine (povidone iodine) scrub is the most effective method of killing surface bacteria. PhisoHex is also effective but requires a doctor's prescription.

Over-the-counter insoles are generally of little value in controlling bromhidrosis. If your problem persists, see your podiatrist or dermatologist.

Source: www.fothealth.com

Automakers on the muscle over rival Web sites



MIKE WENDLAND

PC MIKE
Detroit's automakers are warning their dealers across the country to have nothing to do with independent Web sites that are selling new cars directly to consumers. Ford, General Motors and Daimler-Chrysler have sent warning letters to their dealers. The reason: Online brokerage sites like CarsDirect.com and CarOrder.com.
The Big Three carmakers are telling their dealers that if they sell vehicles to car brokers who bypass traditional dealerships, they will be in violation of long-standing franchise agreements.
Other online car sites like Autobytel generate leads via the Internet but then refer buyers directly to dealerships.
The heavy-handed warnings

reflect the tight competition in the automobile industry and the growing strength of the Internet as a marketing medium that squeezes out the middleman.

Broadband is taking its time

It is taking much longer than anyone expected but, slowly, the world is being wired to broadband. Fast cable or DSL service, soon to be augmented by broadband satellite and wireless Internet, will be used by 35 million people in the U.S. by 2005.
Prices will plummet, too, thanks to competition. All this according to a new report by Forward Service. But keep that in perspective.
With 135 estimated Internet users in the United States, the vast majority, for some time to come, still will be stuck with dial-up modem access. With 50 percent of the households in most urban areas now wired to the Internet, expect a growing

clamor for broadband to be rolled out a lot faster than it is.

Wary over wireless

The Information technology community is warily eyeing all the hype over wireless computer networks because of warnings about overloaded bandwidth.
Wireless networks - called LAN's for Local Area Network - use radio signals instead of cables to electronically hook up computers in office buildings. But so many people are embracing wireless LAN's that available frequencies in many urbanized areas around the country are starting to get clogged.
One IT director for a Detroit-based Fortune 100-sized company told me his company just cancelled a multimillion contract for wireless because new studies showed the equipment would be obsolete in four years.
Already, the FCC is getting complaints about wireless LAN interference in some cities ...

which could be even more disruptive than a hack attack

Microsoft virus patch has holes

Although Microsoft has admitted its Outlook e-mail program is vulnerable to computer virus attacks, the security patch the company has hurriedly made available for free download is being criticized as too little, too late. The patch causes synchronization problems with users of the Palm handheld organizer, which is as common as a wireless phone for many Detroit area road warriors. Same difficulties with the Pocket PC.
And it is an all or nothing solution, meaning it cannot be uninstalled without wiping clean the entire Microsoft Office suite and starting from scratch. Several IT execs and Net techs have e-mailed me to say they would rather take their chance with a virus than install the patch. They plan to wait for a complete-

new version of Outlook expected later this year or to switch to another e-mail program not as susceptible to viruses

A new community gathers online

Detroit's Heidi VanArnem was disabled at the age of 16 when she was shot in the neck. But through an upbeat "I can" philosophy that has seen her mentor and inspire other disabled people to live powerfully impactful lives, VanArnem is turning to the Internet with a new Web site aimed at the one major group that has yet to find a central community online to call home.
Her new Web site called - you guessed it - Icanonline.net is a place where people affected by disabilities can take advantage of the community-building power of the Internet. A one-stop resource for information, guidance, conversation and companionship, ICan Online brings together content, community and

resources in one easy-to-navigate place. The Web site is currently what the Internet is all about.

PC Mike Seminar

My PC Mile "Internet 101 Seminar" is next weekend, Saturday, June 3, from 9:30 a.m. to noon. Sponsored by TalkRadio 1270, WXYT, the free seminar will teach you what you need to know to use the Internet successfully. It will be at The Community House of Birmingham, 380 S. Bates, in Birmingham. The seminar is totally free but you need to get a reservation. Call (248) 455-7343.
Mike Wendland reports about computers and the Internet for NBC-television stations coast-to-coast. His "Net News Daily" Internet reports are on WWJ, NewsRadio 950 Monday-Friday at 6:26 p.m. His "PC Talk" call-in radio show is heard every weekend on TalkRadio 1270, WXYT. You can reach Mike through his website at www.pcmike.com

BUSINESS CALENDAR

Items from the Observerland area for the Business Calendar can be sent to: Observer Newspaper, 36251 Schoolcraft Road, Livonia, MI 48150 attention: Renee Skoglund. Call (734) 953-2128.

TUES, MAY 30

BUSINESS SEMINAR
The Ann Arbor IT Zone will present "Cultural Shock: Strategic Organizational Change," a human resource management program with Dr. Frank Petrock of General Systems Consulting 5 p.m. at the IT Zone Launch Pad, 30 E. Liberty in downtown Ann Arbor. Members, free; public, \$25; students, \$5. Call (734) 623-8286 or visit www.annarboritzone.org.

WED, MAY 31

BUSINESS NETWORK INTERNATIONAL
Laurel Park Chapter meets 7-8:30 a.m. at Archie's Restaurant, 34071 Plymouth Road, Livonia. Call the BNI regional office at (810) 323-3800.

FRI, JUNE 2

BUSINESS NETWORK INTERNATIONAL
Livonia Chapter meets 7-8:30 a.m. at the Residence Inn by Marriott, Fox Drive and Six Mile between I-275 and Haggerty. Call the BNI regional office at (810) 323-3800.

TUES, JUNE 13

CAREER WOMEN
The West Suburban Chapter of National Association of Career Women will meet 11:45 a.m. at Ernesto's Restaurant, 41661 Plymouth Road, Plymouth. Cost: \$18 for members and \$22 for non-members. For more information, call Tracey Huff (248) 347-

3355.

TUES, JUNE 13

WOMEN BUSINESS OWNERS
The National Association of Women Business Owners-Greater Detroit Chapter will hold their monthly breakfast meeting 8-9 a.m. Tuesday at Cleary College, 3601 Plymouth Road, Ann Arbor in the Student Lounge. The speaker is Leslie Rzeznik of Whom Web Designs. No cost. Call Jennifer Rice at (734) 424-9577.

WED, JUNE 14

WOMEN BUSINESS OWNERS
The National Association of Women Business Owners will meet 7:45-9 a.m. at Border's, 34300 Woodward, Birmingham or networking and presentations by member businesses. No cost. Refreshments available for purchase. Call Gail Parker at (248) 352-7368.

THUR, JUNE 15

BUSINESS WORKSHOP
The Service Corps of Retired Executives will offer a business plan workshop 8:45 a.m. to noon at the One Stop Capital Shop, 2051 Rosa Parks Blvd., Detroit. Topics include financial statements, example business plans, sources of held. \$40 per person. Call SCORE at (313) 226-7947 weekdays between 10 a.m. and 3 p.m. to register.

FRI, JUNE 16

PRE-BUSINESS WORKSHOP
The Service Corps of Retired Executives will offer a workshop for people thinking of opening a business 8:30 a.m. to 1 p.m. at the One Stop Capital Shop, 2051 Rosa Parks Blvd., Detroit. \$40 per person. Call SCORE at (313) 226-7947 weekdays between 10 a.m. and 3 p.m. to register.

Schoolcraft offers international trade certificate program

Schoolcraft College will offer an international trade certificate program beginning June 6 to help area businesses become more competitive in the international market.
The program, through Schoolcraft's Business Development Center, provides real-world training and applications in courses and seminars taught by global trade experts. Sessions focus on developing entrepreneurs and translating international business strategy

into long-term goals.
Michigan's annual overseas exports have increased steadily and recently crossed the \$30 billion mark. According to statistics, nearly 97 percent of U.S. firms that export are small businesses, accounting for nearly 31 percent of total U.S. export sales.
To learn about the business potential for exporting, attend the following sessions:
■ June 6 and 8. International Marketing
■ June 13 and 15. International Finance
■ June 20 and 22. International Logistics
■ June 27. Cross Cultural Communications
■ July 6. Foreign Government Sales
■ July 11. Trade Agreements/Legal Aspects of Foreign Trade
All sessions are offered from 9 a.m. until noon. The program includes country-specific seminars for Canada/Mexico on June 29 and Poland on July 13.

Students may earn a certificate of achievement by attending all of the core seminars plus one of the country-specific electives. Registration for all core sessions plus one country-specific session is \$500. Registration for individual sessions is \$90.
For more information, call Vikram Mathur at (734) 462-4448, ext. 5572. Schoolcraft College is located on Haggerty Road between Six and Seven Mile roads, just west of I-275.

MEDICAL DATEBOOK

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

WED, MAY 31

BLOOD DRIVE
The American Red Cross will hold a blood drive sponsored by the Canton Hindu Temple (44955 Cherry Hill Road) from 2-8 p.m. Wednesday, May 31. For information call (734) 981-8730.

THUR, JUNE 1

HOSPICE
Hospice of Washtenaw begins a five-week Grief Recovery Series 7-8:30 p.m. at the hospice office: 806 Airport Blvd. (off State Street), Ann Arbor. Call (734) 327-3409.

JUNE 3 & 7

STOP SMOKING
Providence Hospital will present smoking cessation programs 10

a.m. to noon Saturday, June 3, Novi Park: Providence Medical Center-Providence Park 47601 Grand River (Beck Road entrance); Novi; and 6:30-8:30 p.m. Wednesday, June 7, Providence Medical Center-Livonia: Mission Health Medical Center, 37595 Seven Mile (at Newburgh), Livonia. For reservations, call 1-877-345-5500.

SUN, JUNE 4

CANCER SURVIVOR DAY
Cancer survivors are invited to participate in National Cancer Survivor Day sponsored by St. Mary Hospital of Livonia 2-4 p.m. in the West Addition Conference Room. Refreshments, prize drawing and mementos. Public invited. To preregister, call (734) 655-8940 or 1-800-494-1650.

MON, JUNE 5

FIBROMYALGIA
A fibromyalgia conference will take place 7-9 p.m. at the Livonia Civic Center Library, 32777 Five Mile Road, Livonia. \$10 fee, cash only. Call Sharon at 248-344-0898 or (248) 344-4967.

JUNE 5, 12 & 26

BLOOD PRESSURE SCREENINGS
St. Mary Hospital of Livonia will sponsor community blood pressure screenings on the following Mondays: 1-3 p.m. June 5 in the hospital's lobby at 36475 Five Mile Road; 8-10 a.m. June 12 at Wonderland Mall in Livonia; and noon to 2 p.m. June 26 at the Northville Senior Center. Call (734) 655-8940.

TUES, JUNE 6

DIABETES AWARENESS
Meijer Pharmacy (Eight Mile and Haggerty) in Northville will host a Diabetic Health Awareness Day 9 a.m. to 1 p.m. The event will showcase diabetic supplies and information about the

disease. Promotions include a free blood glucose meter with the purchase of a box of chemstrips (100 ct). For more information, call (248) 349-2707.

BASIC CPR
Providence Hospital & Medical Centers will offer a Heart Saver Plus/PBLA Plus Course 6-10 p.m. at the Livonia Mission Health Center, 37595 Seven Mile Road, Livonia. Use of barrier devices and information of Automated External Defibrillator discussed. Registration required. Call (877) 345-5500.

COMMUNICATION GAP
Relax and have fun in this Botolph Hospital Health Development Network-sponsored workshop that looks at the differing communication styles of men and women. Preregistration. \$20 fee. Call (248) 477-6100.

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

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GARDEN CITY 5913 Middlebelt Road Garden City, MI 48135 Phone: (734)425-8870

HOWELL 1315 Parkway Drive Howell, MI 48843 Phone: (517)545-8500

WARREN 21801 Groesbeck Hwy. Warren, MI 48089 Phone: (810)447-1400

STORE HOURS: MON. - FRI 8:00 A.M. - 5:00 P.M., SAT. 8:00 A.M. - 12:00 P.M.

Are You Depressed?

Answer the following questions based on the last 2 weeks or more

YES	NO	
<input type="checkbox"/>	<input type="checkbox"/>	1. I feel sad, unhappy, self-critical.
<input type="checkbox"/>	<input type="checkbox"/>	2. I feel tired and have little energy.
<input type="checkbox"/>	<input type="checkbox"/>	3. I have trouble sleeping or eating (either too much or too little).
<input type="checkbox"/>	<input type="checkbox"/>	4. I don't enjoy activities that I used to.
<input type="checkbox"/>	<input type="checkbox"/>	5. I feel uneasy, restless, irritable or guilty.
<input type="checkbox"/>	<input type="checkbox"/>	6. I have trouble concentrating, remembering things or making decisions.

These questions help to see if you're suffering from depression or a related condition. (Warning: If you are suffering from depression or a related condition, it is important to seek professional help.) The Institute for Health Studies is currently seeking individuals experiencing the above symptoms to participate in a research study of investigational medications for depression. Please see selected all research-related care and study medication information on our website for more information about depression.

INSTITUTE FOR HEALTH STUDIES
(517) 349-5505 1 (800) 682-6663
Robert J. Bielski, M.D.

