

Courtroom justice recreated by students

STUDENTS played the roles of jurors, attorneys, witnesses and defendants during a mock trial May 20 at Central Middle School. Teacher Barb Murphy's social science survey class was instructed by Southfield attorney Wes Kline in preparation for the event. In culminating a semester of government and civics studies, the ninth-graders tried a "case" about an auto accident. The young jurors found their motorist/defendant guilty but awarded no money

to the plaintiff, as "the attorney hadn't proved that the injuries were caused by the accident," said Murphy.

Murphy praised Kline, whose wife Nancy Kline is a home economics teacher at Central.

"Wes Kline spent 10 class periods working with the kids on aspects of the law. He did it on his own, not through an organization like Junior Achievement. I just thought it was a really super thing," said Murphy.



BILL BRESLER/staff photographer

It looks as though some Plymouth Canton High School students might be wise to consider a career in law.

An eight-member team argued to a second-place finish in a state mock trial competition sponsored by the University of Detroit Law School May 18 at Detroit's City-County Building.

Plaintiff team members Alice Shobe, Marykay Pavol, Margaret Gilligan and Lisa Russell along with Hugh Nelson, James Farrell, Ravinder Dhaliwah and Karen Miller for the defense were outdone only by a champion debate team from University Liggett in Grosse Pointe Woods.

Eighteen teams from as far away as Grand Rapids competed in the mock trial, in which a restaurant employee fired for insulting a customer took the stand to recover damages and lost wages.

Organized by U-D law professor Alan Saltzman, the exercise tests students' skill at trying a case before volunteer circuit and district court judges.

Preliminary rounds on Law Day, May 1, saw a robed 35th District Judge James Garber and local attorneys John Ashton, Stephen Boak, Debra Clancey, Ronald D'Avanzo, Patricia Holzworth, Ronald Lowe and Paul Hines donate their time to teach the competitors.

Canton teachers Audrey Etienne and Stephen Williams acted as student advisers.

It was the second runner-up finish for Canton. Last year the Chiefs were bested by Grosse Pointe South.

Plymouth Salem students also took part in the mock trial tournament, but were eliminated in the first round of competition.

"One of these days we'll finish first," said Etienne. "But it's kind of tough when the kids are up against champion debate teams. We allow kids to put together their own teams, so about 50 students end up participating before eight are chosen to go downtown."



(Far left) Mike Bellaire, "defense attorney," argues a point to vindicate his student client.

(Above) Bellaire questions his client as the judge jots down a few notes and his classmates listen in.

(Bottom) Southfield attorney Wes Kline, alias "judge" during the mock trial, cites a point of law during the trial.

(Left) Mike O'Brien, at right, wiggles in his chair when the questioning attorney discovers he is related to the plaintiff.

(Bottom right) Dan Qualkenbush props his hands on a chair as he listens intently to the cross examination.



From planks to pavement

By W.W. Edgar
staff writer

Few of the hundreds of people who drive down Plymouth Road toward Detroit realize that they are travelling on the old plank road which later the first concrete highway between Plymouth and Detroit. The old plank road, which was chartered in March 1850, took the place of the muddy highways that wound their way through the farmland in Livonia and on to Greenfield Road.

Later when the planks rotted and were of no further use they were replaced with concrete and still is one of the busiest roads in the Plymouth-Detroit area.

The old plank road, according to history, was dedicated in Plymouth May 2, 1850 by the Sarah Ann Cochrane Chapter of the Daughters of the American Revolution. As a feature of the dedication a bronze plaque was dedicated to the city of Plymouth, and it became the official marker of the plank road.

When the road was placed into operation four gates were involved. Gate No. 4 was at the corner of Main and Mill Street. It remained there until the intersection was widened several years ago.

In her dedication remarks on that day, Mrs. Sidney D. Strong (wife of the then city manager) read a history of the toll gates and explained that the Plymouth gate was Gate No. 4.

"It's a far cry from the days of the old plank road," she said, "and the toll gates which we have marked to the level paved roads with wider intersections which we have today. Nobody would want to go back

to the days of the horse and buggy or stages and horses. However it would be interesting to go back in imagination and take a ride over the old plank road."

It isn't imagination today, but few realize the troubles of travel when the plank road was chartered in 1850.

When at its peak the road had four toll gates. Number 4 in Plymouth was operated by Mr. and Mrs. Henry Rowe. The second gate was at what was known as Coon Tavern, just east of the Rouge about opposite Rouge Park. The third was at Beech Road near what was then the Fisher farm, and the fourth at the intersection of Plymouth Road and Mill.

This gate belonged to D.I. Cady. It was a real gate which had to be opened for passage and was not covered.

The cost, according to Mrs. Strong's dedication speech, was one cent to go to what was the Wilcox-Ford plant. The rate was one cent a mile for each horse.

The road was surfaced with planks 16 feet long, 12 inches wide, and three inches

thick. An excavation four inches deep and eight inches wide was made in the roadway. Then pine stringers four by four inches were laid lengthwise and three-inch oak planks were placed on them. Later on the planks were placed directly in the ground.

In 1868 when the Detroit, Northern and Lansing railroad came through, the decline in the use of the plank road and toll gates began. One could come from Detroit to Plymouth for 50 cents while it cost \$3 by stage.

Shortly after the railroads came the plank road was released from all liability and then came the concrete and paved road which was the start of what we have today.

It was because of this that the Sarah Ann Cochrane chapter of the DAR presented the plaque to stand as a monument. In the years that followed the intersection was widened, and the monument placed in sort of hiding.

Soon, it is said, that this famous monument will be given a new resting place and always be a reminder of the plank road.

Road plaque may be moved

The well-carved rock with the bronze plaque presented to the city of Plymouth by the Sarah Ann Cochrane Chapter of the Daughters of the American Revolution and placed at Mill and Main as a monument to the old plank road soon will be seen again.

In hiding for a few years since the intersection was enlarged, it now has been locat-

ed and, if present plans materialize, will be placed on the city-owned land directly behind the Plymouth Historical Museum.

Ken Vogras, head of the Department of Public Works, has had the monument in keeping and now hopes to have it placed at its new home by Memorial Day.

"If we can't make it by that time, it will be there as soon as possible."

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Eat Light and Like It!

It's the sign of the '80s: fitness programs, celebrity fitness/exercise books and hundreds of cookbooks full of recipes to keep us slim and trim. There's a renewed interest in the foods we eat - natural, fresh, good-for-us foods. We eat lots of fresh fruits and vegetables, yogurt, cottage cheese, wheat germ - foods high in fiber, vitamins and minerals but low in calories.

Our fitness regimen need not be dull, at least not as far as food is concerned. The foods that are good for us can be good tasting, good looking and exciting, too! With the help of Jell-O brand sugar free gelatin, we can create incredibly delicious and imaginative desserts, snacks and salads to satisfy the taste buds of any fitness-minded person.

Sugar free gelatin is a boon to the calorie conscious and to the time conscious, too. The '80s are a time of busy, involved people - busy keeping fit, busy working, busy making a difference in the world. We don't want to spend a lot of time in the kitchen, but we want quick, delicious, healthful desserts.

Here's a quintet of salads and desserts that meet the fitness/lifestyle criteria of the '80s. Each is quick and easy to make, low in calories, high in nutrients and refreshingly delicious in taste.

A special bonus of these recipes is the ease of preparation. Several use the speed-set method. Just add cold water (with ice cubes) to the dissolved gelatin and then add other recipe ingredients as the gelatin begins to thicken.

Crisp Spinach and Egg Salad is a wonderful complement for any lunch or dinner menu. It's light, tart and only 30 calories per serving! All you do is prepare a package of lemon flavor sugar free gelatin, mix in chopped fresh spinach, diced egg and minced onion, chill and serve in individual salad bowls. Or try the Vegetable Yogurt Salad recipe (not in photograph).

If you prefer a sweeter meal accompaniment, try Fruit and Cottage Cheese Salad. Use any flavor of sugar free gelatin and combine it with lowfat cottage cheese and top with succulent fruits, such as orange sections and seedless red and green grapes. This low-calorie salad provides protein and vitamins, yet is light in taste.

The desserts in this collection are perfect treats for the end of a meal or for a between-meal snack. Strawberry Chiffon Parfait looks rich but is actually a light 40 calories per serving. It combines the sweet taste of fresh strawberries, strawberry flavor sugar free gelatin and whipped topping with an '80s approach. It's made in a blender so takes no time at all to prepare!

For a change of pace, serve the delicate fruit flavor of this Lime-Pear Chiffon Dessert. It's layered with chocolate crumbs, creamy lime flavor gelatin and pear slices in clear lime gelatin - again, a light-tasting dessert with only 90 calories per serving.

So, eat light and like it, too. Any one of these recipes - or all of them - can become an integral part of your fitness program. You can enjoy their delicious, light taste without guilt and stay trim, too!

Strawberry Chiffon Parfait

40 Calories Per Serving

- 1 cup sliced fresh or thawed frozen strawberries, drained
- 3/4 cup boiling water
- 1 package (4-serving size) sugar free gelatin, strawberry flavor
- 1 cup ice cubes and water*
- 1 cup thawed non-dairy whipped topping
- 1/2 teaspoon almond extract

*Or use 1-1/2 cups crushed ice.

Spoon strawberries into 7 parfait glasses. Combine boiling water and gelatin in blender container. Cover and blend at low speed until completely dissolved, about 30 seconds. Add ice cubes and water; stir until ice is partially melted. Then add whipped topping and extract and blend at high speed until ice is melted, about 30 seconds. Pour into glasses. Chill until set, about 2 hours. Garnish with sliced strawberries, if desired. Makes 3-1/2 cups or 7 servings.



(From left to right with clockwise from bottom) Spinach and Egg Salad, Lime-Pear Chiffon Dessert, Strawberry Chiffon Parfait, Fruit and Cottage Cheese Salad

Lime-Pear Chiffon Dessert

90 Calories Per Serving

- 1/4 cup chocolate wafer crumbs
- 1 tablespoon melted butter or margarine
- 1 package (4-serving size) sugar free gelatin, lime flavor
- 1 cup boiling water
- 1/2 cup cold water
- 1 can (8-1/2 oz.) pear halves in real fruit juices, drained and thinly sliced
- 1 container (4 oz.) non-dairy whipped topping, thawed

Combine crumbs and butter, set aside. Dissolve gelatin in boiling water. Add cold water. Chill until slightly thickened. Measure 1/2 cup and pour into 8-inch layer pan. Arrange pear slices in a ring on gelatin in pan. Chill until set, but not firm, about 10 minutes. Fold whipped topping into remaining gelatin. Spoon carefully into pan. Sprinkle crumb mixture evenly over top and chill until firm, about 4 hours. Unmold onto serving plate. Garnish with sliced pears. Makes 8 servings.

Fruit and Cottage Cheese Salad

45 Calories Per Serving

- 3/4 cup boiling water
- 1 package (4-serving size) sugar free gelatin, any flavor
- 1/2 cup cold water
- Ice cubes
- 1 container (8 oz.) lowfat cottage cheese
- 1-1/2 cups sliced or diced fresh fruit

Pour boiling water into blender. Add gelatin and blend until dissolved, about 1 minute. Combine cold water and ice cubes to make 1 cup. Add to gelatin and stir with spoon until ice is almost melted. Then blend in cottage cheese. Pour into dessert glasses. Chill until set, at least 30 minutes. Top with fresh fruit. Makes 4-1/2 cups or 6 servings.

Spinach and Egg Salad

30 Calories Per Serving

- 1 package (4-serving size) sugar free gelatin, lemon flavor
- 1/4 teaspoon salt
- 3/4 cup boiling water
- 1 tablespoon vinegar
- 1/2 cup cold water
- Ice cubes
- 3/4 cup coarsely chopped fresh spinach
- 1 diced hard-cooked egg
- 1 tablespoon minced onion

Completely dissolve gelatin and salt in boiling water. Add vinegar. Combine cold water and ice cubes to make 1-1/4 cups. Add to gelatin and stir until slightly thickened. Remove any unmelted ice. Add spinach, egg and onion. Let stand or chill until thickened, about 5 minutes. Pour into individual dishes or a bowl. Chill until set, at least 30 minutes. Garnish with sliced hard-cooked egg and spinach leaves, if desired. Makes 2 cups or 4 servings.

Vegetable Yogurt Salad

(Not Shown in Photo)
50 Calories Per Serving

- 1 package (4-serving size) sugar free gelatin, lime or orange flavor
- 1/2 teaspoon salt
- 1 cup boiling water
- 1 tablespoon vinegar
- 1 container (8 oz.) plain yogurt*
- 1 cup grated carrots
- 1/2 cup chopped green pepper
- 1 tablespoon chopped chives

*Lowfat or whole milk yogurt.

Dissolve gelatin and salt in boiling water. Add vinegar. Chill until slightly thickened. Blend in yogurt; then fold in carrots, green pepper and chives. Pour into 2-1/2- or 3-cup mold. Chill until firm, about 3 hours. Unmold. Makes 2-1/2 cups or 5 servings.

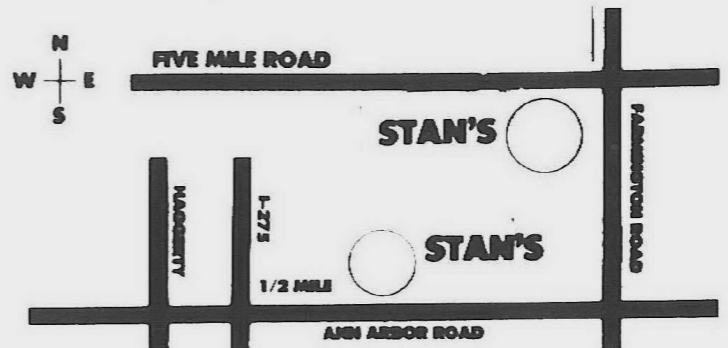
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Paso Robles is fine place to tour

It was but two years ago that I wrote a column about one of the least known yet significant wine regions of California, the Paso Robles-Templeton area, less than a half hour above San Luis Obispo in the center of the state. It was then comprehensive and up-to-date, reporting the presence of some 17 wineries of note.

I recently returned to the area, having learned there are now at least 27 wineries in operation. Indeed, even more await me two years hence and they are today only agreements between bankers and winemakers.

Paso Robles has much to recommend it as a wine-touring area. The wines are of high quality, the people on the whole Midwestern friendly, and it is not impacted by hordes of gawking tourists drinking their respective ways from winery to winery. It takes some searching to find many of the enterprises but the terrain is lovely and serves as an excellent jumping-off point for the Hearst Castle, the Coastal Highway and the Big Sur region to the north.

Here, then, is a group of newer wineries to visit in the area. All are in the local phone book. Most do not encourage surprise visitors but respond well to appointments set a day or two in advance.

STARTING SOMEWHAT dimly, Creston Manor (of the lovely label and peculiar wine) is set off in bleak hill country some half an hour to the south

and east of Paso Robles. The drive is dull, the wines indifferent, both wholly avoidable.

Most southerly of those here recommended of the new wineries is Castoro Cellars. This modest, back-room operation produces only cabernet sauvignon of some distinction. The wines are actually produced elsewhere and then finished and stored there in their small lots.

The bonded premises are essentially a screened-in back porch. Talk about boutique!

Somewhat above Templeton is El Paso de Robles, a real live commercial venture, boasting a full tasting room and all the attendant gimmicks. A fairly full line of decent wines are produced, the conversation pleasant and the prices affordable here.

While there, scoot over to Pat Mastantuono's new tasting facility on the highway: better wines, more gimmicks and a general sense of prosperity not readily found in the area. It is much easier to find than his actual winery and considerably cleaner as well.

SET AMONG the rolling hills west of Paso Robles, in a basement operation (contrasted to back porch), is Tobias Vineyards. This winery produces only zinfandel (from the highly respected Dusi Vineyard) and petite sirah. Both are muscle wines, offering power over finesse, bombast over style. If you like to chew your wines, drink Tobias.

The jewel of the region, and the true

wine
Richard Watson



justification for this regional column, is Gary Eberle's winery east of town on highway 46. A lovely new structure allows visitors to conduct themselves about at will, to be followed by a visit to an ample, tasteful room where chardonnay and cabernet can be sampled.

We are indeed fortunate locally to now be able to purchase these decently priced wines here, and both are strongly recommended. Additionally, visitors to the tasting room may purchase an excellent muscat canelli and a cabernet sauvignon blanc, both available only there.

Eberle is from the clan that governs Estrella River down the road, a quarter-of-a-million-case-a-year operation now. Running the winery, he thinks he now can concentrate on the two wines he does best and assure quality production.

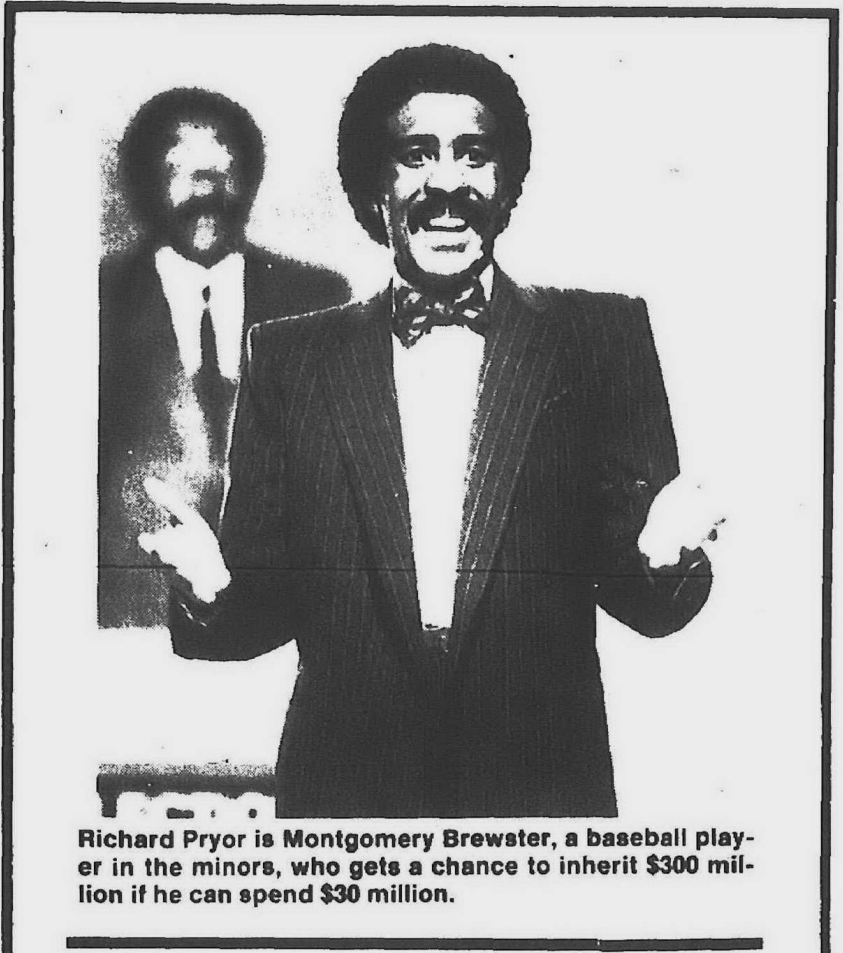
At Estrella, a most visitable place in itself, one can also find the home of two new labels, both produced by the same person under a rather complicated financial arrangement. Already in production is Adelaide Cellars, producer of cabernet and chardonnay. And in the

next isle is a Swiss-owned operation that will produce high quality sparkling wines, due in some two years.

LONG ON THE yeast, these already show great promise. The exact name is pending. And do not let regional maps fool you. This winery is not west of Paso Robles as they indicate. In time they will, however, be there in their own facility.

And there is Arciero, reviewed in an earlier column, potentially the largest winery in the region, due to open this summer. Finally, of the new wineries, there is another of promise northwest of town called Twin Hills Ranch. Makers of excellent roses (zinfandel) and a fine 1984 chenin blanc, as well as a few others, this independently financed operation is but one of its owner's several agricultural interests.

There are others, of course, in the area to visit. HMR (now Hidden Mountain Ranch) always impresses, York Mountain is showing progress and Martin Brothers (available locally) continues to be one of the truly fine producers from any of California's many wine-growing regions.



Richard Pryor is Montgomery Brewster, a baseball player in the minors, who gets a chance to inherit \$300 million if he can spend \$30 million.



the movies
Dan Greenberg

Spending millions turns out to be tough but it's fun to watch

"Brewster's Millions" is the old story of the rich uncle and the weird will that has been told many times.

This time out, the story is re-told in a contemporary framework with a few mild comments on the social scene. The lack of heavy-handed commentary adds to the refreshing and entertaining comedy.

The new "Brewster" has a pleasant, low-key quality. Its good humor moves along at a nice pace that neither bores nor overwhelms. A number of good performances make this a worthwhile trip to the flicks.

Montgomery Brewster (Richard Pryor) is a minor-league pitcher for the Hackensack Bulls — please, no New Jersey jokes. Brewster and his team struggle along, playing on a field where time is called when freight trains pass through the outfield.

SUDDENLY, ALL that is changed forever. Brewster's Uncle Rupert (Hume Cronyn) wants to teach his only relative a lesson about hard work and tenacity. When you have \$300 million dollars to give away, people learn fast.

Uncle Rupert sure picked a strange way to teach his nephew a lesson.

In 1945, when an earlier film version was made, Brewster only had to spend a million bucks and he had two months to do it. Shows what inflation and the madcap pace of modern life is doing to us.

Under the terms of the new Uncle Rupert's will, Brewster must spend \$30 million in 30 days and have no assets to show for it. He's only allowed to give 5 percent to charity and gamble away 5 percent.

Nothing to it, everyone quickly says. "Boy, I'd show him how to do it." Well, if you stop to think about it, it is not that easy.

For instance, bankers love to have so much money on deposit and will pay inflated interest rates to hold on to huge sums. Brewster is immediately forced to negotiate lower, regular passbook interest rates to avoid earning more than he spends.

RELAXED PERFORMANCES by Richard Pryor and the supporting cast contribute to the pleasure of "Brewster's Millions." In the forefront of things, Pryor maintains wide-eyed, restrained amazement that all this is happening to him.

The basic, ironic facts are (a) poor, struggling ballplayer suddenly has more money than he ever dreamed of; and (b) he's having trouble getting rid of it. When he gambles, he wins. When he invests, he profits.

Throughout all these strange occurrences, Brewster's friends try to help him. How do you help a friend? Conserve his money, help him save and earn. But the friend is a compulsive spender. No one is allowed to know what Brewster is doing in order to inherit \$300 million.

Brewster's closest friend, his catcher Spike Nolan, is a lovable slob, played with great affection by John Candy. You'll be ready to wager that Spike enjoys dripping spaghetti sauce on his shirt. It's a flowered Hawaiian print, and the sauce won't show anyhow.

Jerry Orbach turns in a nice performance as Charley Pegler, manager of the Hackensack Bulls. A man content with his lot in life, and he knows it isn't much. Cronyn, on the other hand, as rich Uncle Rupert, knows he has it all, except life, and plays it to the hilt.

PAT HINGLE AS Edward Roundfield, the attorney charged with insuring Uncle Rupert's will, is carried out scrupulously, provides another anchor of stability in Brewster's madcap world where, literally, no one understand him.

No comedy is complete without love interest, and Lonette McKee turns in a nifty, restrained performance as the compulsive accountant who can't stand to see money squandered. She's caught between that attitude, her gradually developing affection for Brewster and her abhorrence at his behavior. McKee managed all that with a refreshing and ladylike charm.

"Brewster's Millions" benefits from that kind of gracefulness which keeps the comedy and pacing from overwhelming the audience. It's just a nice, old-fashioned entertainment well worth an evening at the movies.



John Candy is Brewster's friend Spike, who enjoys life to the hilt.

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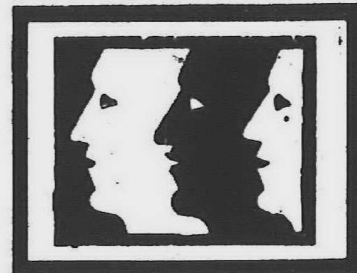
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Suburban Life

Ellie Graham editor/459-2700



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(P.C)5B



the view

Ellie Graham

RUSSELL DWYER heard from the language arts coordinator of the Bridgman Elementary School. Early in April, Russ found a balloon at the edge of Plymouth Township Park. It had been released by Joshua Schmaltz, a student participating in the Bridgman "Reading is a Blast" balloon blast. Russ wrote a note to Joshua, telling him where he found his balloon.

Here, in part, is the response: "I can't begin to tell you how much your letter was enjoyed, not only by the receiver, but also by fellow classmates.

"To those of you wondering where Bridgman, Mich., is located, let me direct you to the southwest corner of Michigan. On the shore of Lake Michigan is the tiny community of Bridgman with approximately 5,000 residents. It was from this location on March 29, at 11 a.m. and 2 p.m., that a total of 200 balloons were sent aloft. This was the culminating in a promotional activity to encourage students through fourth grade to explore books, commit themselves to reading their selections, and then to formally share their books with their parents, teachers and classmates.

"Wind currents on sunny March 29 carried balloons to the middle and eastern side of Michigan and into Canada. As of this date, 35 balloons have been discovered, and notes sent to their owners. But the balloons that traveled the farthest belong to Jamie Bandurski and Elizabeth Myers, both first graders. "Jamie's balloon traveled to Thinebeck, N.Y., and was discovered by Shannon Conley, a fifth grader at Chancellor-Livingston Elementary School.

"Elizabeth's balloon was found by Ron Morrissey in Hudson, N.Y. Ron wrote that Elizabeth's balloon still was inflated when discovered. He even mailed back the green balloon. How exciting!

"Again, thank you. I believe the success of this project was due to the letters received by the children. We'll probably try this activity again, so watch the sky next year. Who knows what you'll see?"

PLYMOUTH JAYCEES are continuing their fight against child abuse.

On June 1, they will sponsor Jaycee Chuck Lowe Jr. in a 50-mile bicycle tour fund-raiser. Proceeds from the Magic Ride in the Lansing suburb of Holt will go to the Council for the Prevention of Child Abuse and Neglect.

Those who wish to support Chuck should call him at 453-3737.

AN ICE CREAM social open house is planned for 1-4 p.m. Sunday, June 2 at the Plymouth Children's Co-op Nursery School, Haggerty and Warren in Canton Township. Becky Copenhaver is chairing the event. Ice cream sundaes will be served outdoors — weather permitting — and visitors are invited to tour the old red schoolhouse. Donations will be accepted for the sundaes. Former alumni of the nursery school are invited to attend.

TOM HULCE went to Italy last week to receive the Donatello Award.

Before he left, he called his mother, Joanne, with the exciting news that he was off to Italy to accept the Italian equivalent of an Academy Award Oscar for best actor. He earned it for his role as Mozart in the film "Amadeus."

MEMBERS OF the Anna Smith Study Club met for dinner Thursday evening at the Mayflower Hotel. Minnie Hill, only charter member of the club at the gathering, said it was formed in either 1936 or '37 as a child study group.

Others present were Dorothy Finney, who joined in 1941; Ellie Kulsel, 1946; and Betty Mende, Olga Huber, Lucille Belknap and Nell Fillmore.

CARL PETERS had high score at Thursday's party bridge games with 7,180 points. Mary Jo Rothfuss came in second with 4,780. There were seven tables in play at the Plymouth Cultural Center.



Gerry Dugan (left) and Luan Brownlee of Sylvia Garcia, owner of the Curtis Grange members Helen Eckles (left), Betty Norman, Louise Tritten and Darrin Tritten accept the Landmark plaque from Irene Truesdell, Mary Fritz, Terry Secord and Terry Dugan.



RICK SMITH/staff photographer

Union Street buildings are landmarks

Michigan Week observance in Plymouth included the annual presentation of landmark plaques by the Plymouth branch, American Association of University Women to houses or buildings of architectural or historical significance.

The Curtis Eastlake House, 168 Union St., and the Plymouth Grange Hall, 273 Union St., received 1985 Heritage Plaques. The selection was made after months of research by the AAUW Landmark Committee and the results of their findings were recorded in a history of each building.

Members of the committee are Gerry Dugan, Mary Fritz, Irene Truesdell, Peggy Heiney, Joyce Foust, Barb Greanya, Terry Secord and Luann Brownlee.

MARY FRITZ and Irene Truesdell compiled the history of the Plymouth Grange and hall:

"Today we honor the Grange, the oldest farm organization in the world.

"The Grange has worked for 112 years for legislation enabling Land Grant colleges, good roads, Great Lakes waterways, and the rural free delivery of mail and parcel post. The Grange also has promoted pure food laws and has worked for passage of social security legislation.

"A strong advocate for farmers, the Grange worked diligently to pass laws allowing farmers to keep a fair proportion of profits from their labors. Railroad and middleman profits from agriculture were controlled.

"The AAUW Landmark Award is presented to our local lodge in recognition of the proud heritage of public service to its community, state and country.

"**THE TERM GRANGE** designates an old English farm house. The insignia of seven sides with a sheaf of wheat in the center tells they are patrons of supporters of husbandry. This is a rural fraternity and the first to admit women on an equal basis with men.

"The Grange backed legislation establishing a Bureau of Labor Statistics. This showcased the prevalence of children under 14 years of age in the work force. It led to compulsory school attendance laws for six months of the year.

"The state Grange was organized in 1873. The Plymouth lodge was founded in 1874.

"The Plymouth Grange Hall was built by Phil Markham in 1901 as a carriage house in conjunction with his stately Queen Anne Victorian home located to the west. The carriage house was home to the air rifle industrialist's 'matched gray' horses. Upstairs were quarters for a caretaker for the estate.

The carriage house featured hardwood box stalls and an indoor 'privy' heated by a coal stove.

"**GEORGE AND HARRIET** Wilcox purchased the Markham home and carriage house in 1911. Their son, Jack Wilcox, lives there now.

"The Wilcox family sold the carriage house to the local Grange lodge for a meeting hall in 1912. The purchase price was recorded as \$2,500. Early records show that \$590 was required to put the building in order for Grange meetings which have continued since 1913.

"The Grange Hall was a center for social activities in the trading area of Plymouth. In the 1920s and '30s dances were enjoyed in the hall. A fire on the second floor in 1931 caused some remodeling with two meeting rooms and a modern kitchen built.

"Further improvements were made in 1960.

"The building housed the Plymouth Symphony League antique mark for several years. A tradition for Plymouth Fall Festival participants is a trip to the Grange for a delicious snack or meal. They know this will be good homemade food with the best apple pie in town. The project is spearheaded by Grange members with help from other volunteers.

"The Grange continues community service in the area, working closely with the Lions Club, the Salvation Army and the Plymouth Historical Society."

The Landmark committee members were assisted by Louise Tritten, Jack Wilcox, and the publication, "Michigan, A guide to the Wolverine State," in gathering this information.

LUAN BROWNLEE and Barb Greanya researched the Curtis Eastlake House and interviewed the owners, Sylvia and Joseph Garcia, as well as Barbara Saunders of the Plymouth Historical Society. Gerry Dugan, who chairs the Landmark committee, compiled the data.

"The Curtis Eastlake House gets its name from the original owner and builder, Charles Curtis, and from an architectural style referred to as Eastlake.

"Some of its outstanding features are the elaborate coloration, frilly ironwork, decorative gables with spindles and knobs, tower, stained glass, lattice work, scroll brackets and unusual front porch.

"Eastlake was a popular decorative style of ornamentation found on houses of various other styles, Victorian gothic, stick style and Queen Anne, from 1870-1890. It was named for Charles L. Eastlake, an English interior designer and critic of Gothic Revival style. He

translated elements of furniture design that he admired — posts, railings, balusters, pendants — into decorations for the exteriors of houses.

"**THE STYLE ALSO** features carved panels, lattice-like porch base, spindles along porch frieze, stickwork and knobs in the gables, moldings, scroll brackets, towers, stained glass windows, and a liberal application of frilly ironwork. This house has all the gingerbread an owner would want.

"When Charles Curtis built the house in 1893, the tower and many of the architectural features were pretty much out of style. But Curtis was in his 60s by this time, and it is easy to imagine he had been planning his dream house for years. He did not enjoy it for many years, because he died at the age of 65.

"Records indicate Curtis built the house in 1893, but ownership of the land dates back to 1825 when it was part of the original parcel owned by William Starkweather. The land changed hands many times. Henry Fralick, a member of an early merchant family, owned it in 1872, the year Plymouth became a village. The property still is listed officially as the Fralick addition to the city of Plymouth.

"After Curtis died, his wife was the first in a series of women who had to care for the place by themselves.

"**MRS. CURTIS** sold the place in 1901 to Mr. and Mrs. Mott who had lived on a farm and wanted to move to town. Mott died in 1904 and his wife lived in the house until her death in 1928.

"After Mrs. Mott's death, her family rented the house. A Mrs. Strautz lived there with her children for years. The house seldom was empty.

"The Carroll family bought to the house in 1946. When widowed, Mrs. Carroll, like Mrs. Mott, took in boarders. Mrs. Carroll sold the house to the Livingtons who lived there until well into their 80s.

"The Garcias, present owners, bought it in February 1983, 90 years after it was built. It was in less than perfect condition and they have done extensive restoration — from basement to tower, inside and out. The exterior is antique olive, antique gold and old-fashioned white, a combination that contrasts and harmonizes.

"**THE FRONT PORCH** has a very narrow area because of the jutting vestibule, making it most difficult to reach the wider area of the porch.

"Once you enter the front door, it is a step back in time to the Victorian era. Large sliding doors separate the rooms. Heavy oak woodwork with a bull's eye pattern frames the windows and doors.

"Furnishings, lighting fixtures, pictures, rugs and hardware on doors and cupboards are ornate in detail. Sylvia Garcia's lovely handmade crochet pieces, tasseled lampshades, fancy pillows, needlepoint, candlewicking and tablecloths have a Victorian flair.

"The tower is an intriguing feature with two attic-type rooms. The lower one is reached by steep circular stairs.

Access to the higher room with its four jutting windows, would be by ladder. The Garcias think the very top of the tower can be pushed open like a trap door. He noted that the tower windows were opened during warm weather and were an effective cooling system."

The Curtis Eastlake House will be on the Symphony League Home Tour, Friday and Saturday, June 7 and 8.

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