

Senior spelling champ takes first with 'sassafras'

By Matt Jachman
Observer Staff Writer

An active mind and a career in advertising helped Edna Riley win first place Monday in a senior citizens spelling bee at the Plymouth Cultural Center.

Riley, of Plymouth Township, outlasted 10 other spellers in a contest sponsored by Wayne County Executive Robert Ficano's office. The spelling bee went 15 rounds, and the winning word was "sassafras" — usually used to describe a type of tree or a hot drink.

Riley pronounced herself "exhausted" after her win.

"I've read a lot. I've always had office work, so you have to be a good speller. That helped,



Judge James Plakas of 35th District Court, who moderated Monday's spelling bee at the Plymouth Cultural Center, with the first-place winner, Edna Riley of Plymouth Township. The winning word in the 15-round contest was 'sassafras.'

I'm sure," said Riley in explaining her spelling

prohess. "I try to keep my mind active doing crossword puzzles every day."

For her efforts, Riley won a folding chair with the University of Michigan's maize-and-blue color scheme. Second-place finisher Linda Waara of Westland won a coffeemaker, and Jane Smiley of Northville, who took third place, won a blanket.

Judge James Plakas of 35th District Court was



Some of the senior citizens who participated in Monday's spelling bee at the Plymouth Cultural Center — Jane Smiley (seated left), Aaron Hudson, Edna Riley and Jean MacDonald — pose with Plymouth Township Supervisor Richard Reaume (left), 35th District Court Judge James Plakas and Wayne County Executive Robert Ficano, whose office sponsored the event.

the moderator, and the official spelling reference was the American Heritage College Dictionary.

Riley hails from Chicago, where she spent 25 years with Bell & Howell, retiring as the advertising manager in the microfilm products division. She moved to the township a few years ago to be with a sister and is active

at the Friendship Station, a gathering place in the township for local senior citizens.

Monday's event was the first of several spelling bees Ficano's office plans to hold in communities across the county this spring and summer. The finals are scheduled for September at the Cultural Center. It's the fifth year Ficano has sponsored the

competition.

"They were very good spellers, very good," said Jakleen Ochalek, an executive assistant in Ficano's office.

Monday's event began with a luncheon with Ficano that was attended by about 50 senior citizens.

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COMPLEX
Continued from page A1

Two parties have recently expressed interest in the township site, the supervisor said, but neither were specific about their plans for it, although one suggested a possible medical office and restaurant use. The area — the township owns nearly 2.8 acres — has a business zoning.

The buildings have been empty since township departments moved

to the new township complex on Haggerty just north of Ann Arbor Road when it opened in 2006. Reaume said the buildings have problems that include black mold and a roof leak. Leveling the site would make it more attractive for a potential developer, he said.

"Might as well take them down," he said of the buildings. "Makes sense to remove them."

Fifth Third Bank, if its plans are approved,

would also tear down the building on its site, Reaume said, and the demolition of all four buildings could occur around the same time this spring.

Reaume said cost of razing the three township buildings is estimated at less than \$200,000, a much better price than was quoted several years ago.

Under a brownfield plan, the cost of site clearance would be repaid to the Brownfield Authority once the town-

ship sells the property. The board's hearing on the brownfield plan is to take place during the board's next regular meeting, which is 7 p.m. Tuesday, April 17.

Trustee Steve Mann was absent Tuesday.

Fifth Third Bank officials with knowledge of the Ann Arbor-Lilley project could not be reached Wednesday.

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Players tune in spring musical

By Brad Kadrach
Observer Staff Writer

Paul Bird performed in the musical, "Nine," while in college, and instantly fell in love with the music.

In his directorial career, Bird has often hoped to produce the play, and starting Friday, he gets his chance.

Bird will direct the Plymouth-Canton Educational Park's Park Players in their spring musical, "Nine," starting Friday night at 7 p.m. The 54-member cast tackles the Tony Award-winning play, with a book by Arthur Kopit and music and lyrics from Maury Yeston, over the next two weekends on the stage of the Gloria Logan Auditorium at Salem High School.

"I've always wanted to do this play, and this year the stars just aligned," said Bird. "It's not a play you see many high schools doing. Musically, it's very challenging."

"Nine" tells the story of film director Guido Contini, who is dreading his imminent 40th birthday and is facing a midlife crisis, which is blocking his creative impulses and entangling him in a web of romantic difficulties in early-1960s Venice.

Contini is torn by relationships with his wife, a girlfriend and an actress he insists on using in his films. As the play moves along, Contini eventually loses all of it.

It's that internal struggle that provides the biggest challenge to Alex Armesto, the Canton High School junior playing Contini.

"The biggest challenge is showing the difficulty of his struggle with his creative world and his reality," said Armesto, whose last Park Players role was Mr. Hesler in "The Pajama Game." "His work has started to leak into his personal life, and it's all affecting what's going on in his own life."

The cast, plus the 10-person crew and 36 musicians in the pit, started work on the play in early January. Bird called the 54-member cast "incredibly talented."

"They've embraced the challenges more than I thought they would," Bird said. "We have such an incredibly talented cast."

That cast includes Plymouth High School sophomore Emma Dwyer of Plymouth, who plays Contini's girlfriend, Carla, whose biggest lesson revolves around learning who you can depend on.

"She learns you have to be careful who you trust, and Guido obviously isn't someone she can trust," said Dwyer, last on stage in last year's Comedy Sketch show. "I've sometimes had a little trouble finding the depth in Carla. She's this risqué, shallow, ditzy girl, but I know there's depth to her that's sometimes hard to bring out."

Like Bird, musical director Cathy DiPentu finds the music "wonderful." Unlike many shows, the musicians in the pit are nearly constantly playing, and having to time the music to correspond with certain dialogue. It's not an easy task.

"It's constant ... there are no video games in the pit this time," she said, smiling. "The music is more operatic, more orchestral."

bkadrach@hometownlife.com | (313) 222-8899

ON STAGE

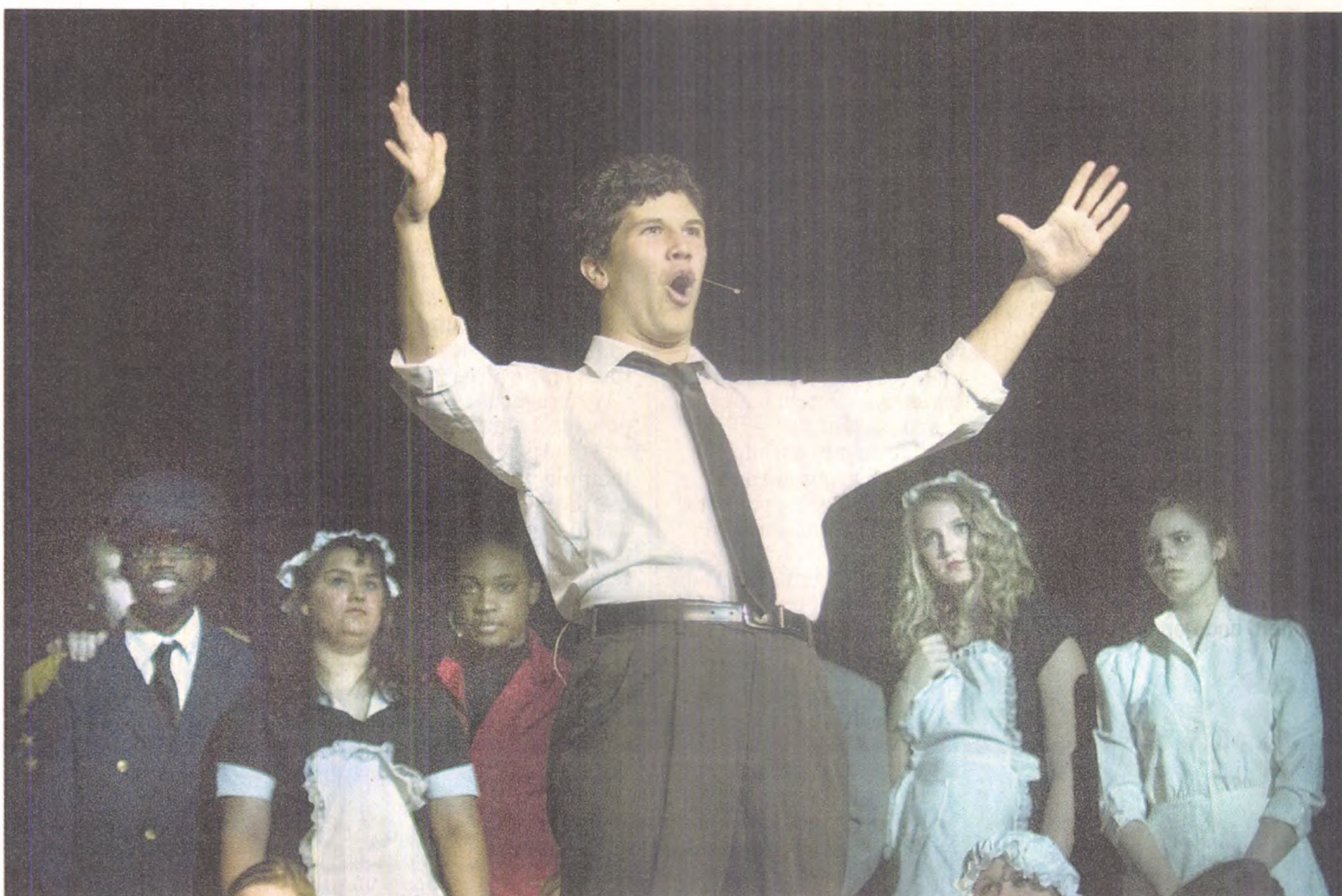
What: Park Players present "Nine"

When: 7 p.m., March 23-24 and March 29-31.

Where: Gloria Logan Auditorium, Salem High School, 46181 Joy Road in Canton

Tickets: \$12

Contact: For details, call (734) 416-7744



Alex Armesto is Italian film director Guido Contini in the park Players production of "Nine."

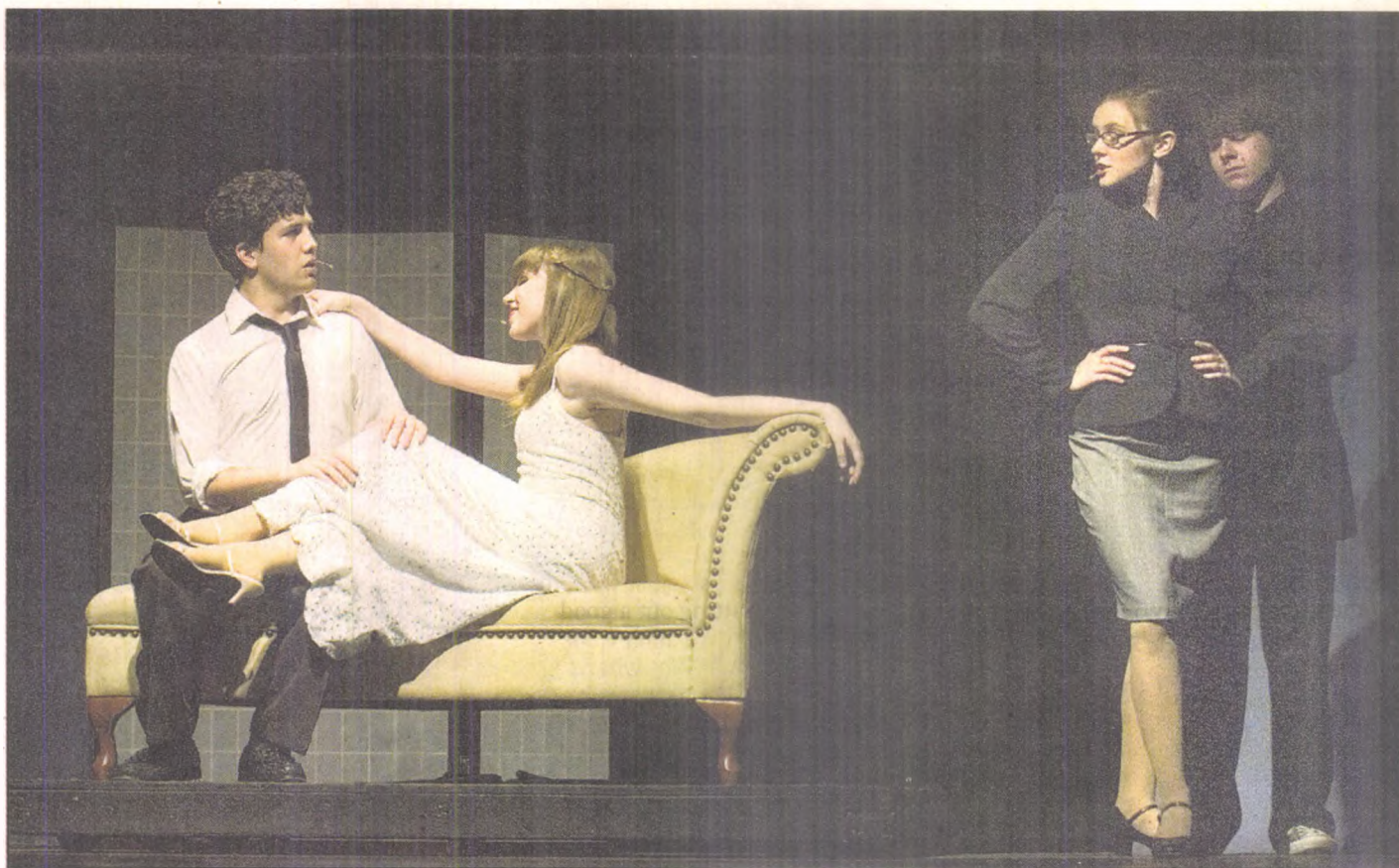
PHOTOS BY BILL BRESLER | STAFF PHOTOGRAPHER



The orchestra for "Nine" features 36 musicians in the pit.



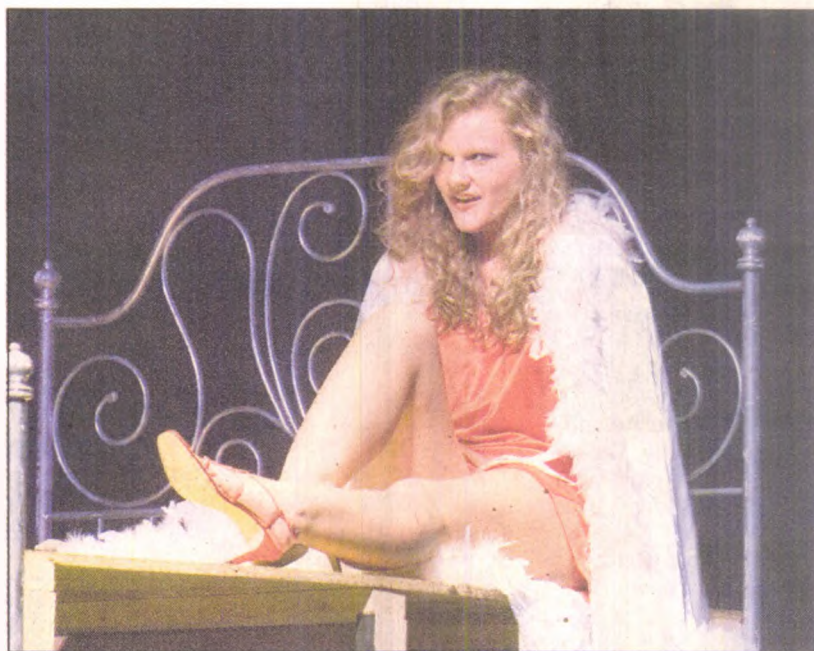
Germans at the Spa.



Guido Contini (Alex Armesto) is under pressure to come up with a new, successful film project by producer Lillian Lafluer (Kelsey Anderson) and Leo Darling (Matt Whitehead). Actress Claudia Nardini (Lindsay Powers) is cast in all of Contini's films.



Producer Lillian Lafluer (Kelsey Anderson) is transformed, singing in Follies Bergere.



Carla Albanese (Emma Dwyer) pursues the great film director Guido Contini.



Dancer Emily Farhat.

IT'S YOUR BUSINESS Q&A



Steve (left) and Danny Nedanovski run Steve's Family Dining with mom Julie and brother Dave.

Family eatery delivers homemade taste

Observer: Tell us about your business, including the types of services and/or products you feature?

Steve's: Our meals are homemade, including six or seven soups a day (chicken noodle, dill pickle soup, chicken dumpling, barley, etc.). It's all homestyle food, specializing in Polish food but we also offer a variety of other, non-ethnic meals, as well.

Observer: Why did you choose Plymouth?

Steve's: We opened the Plymouth location in July 2006 because the location was just the style we were looking for. Then, as we decided we wanted to build the catering end of the business, we looked for another location, and we liked Livonia. The Livonia space is much bigger and gave us the space to upsize.

Observer: What makes your business unique?

Steve's: We have a large menu of Polish food, including stuffed cabbage, kielbasa, potato pancakes, and we make it fresh every day. If you don't like Polish food, we have a lot of other menu items, including chicken, sandwiches, pork chops, etc. We cater to more than people who want ethnic food. We cater to people who want something other than that. And it's all homemade; you can't call Sysko or Gordon's and get what we give you. A lot of places buy food frozen. We make it from scratch. It's labor-intensive, but it really makes a

STEVE'S FAMILY DINING

Business name and address: Steve's Family Dining, 40370 Five Mile, Plymouth

Your name: Danny and Steve Nedanovski

Business opened: July 2006

Number of employees: 10-12

Your business specialty: Home-cooked, family style food. A lot of the meals are made from scratch. Cater a variety of events, such as parties, wakes, graduations and holiday parties.

Hours of operation: Monday-Saturday, 8 a.m. to 8 p.m.; Sundays 8 a.m. to 5 p.m.

Phone: (734) 734-420-1500



Father-son team Steve and Danny Nedanovski load up plates with the homemade Polish food in which their family owned restaurant specializes.

difference.

Observer: How has it changed since you opened?

Steve's: The menu has expanded from Day One. We've added a lot of entrees. You play around with things; a lot of (menu decisions) are trial-and-error until you find what works.

Observer: How has the recent economy affected your business?

Steve's: The economy affects everybody. We can't say it never affected us. There's a trickle effect. Business slows down a lit-

tle here and there, but it's been pretty good.

Observer: Any advice for other business owners?

Steve's: Work hard. It's a lot of hours and a lot of hard work. You have to dedicate yourself.

Observer: What's in store for the future of your business?

Steve's: We just want to keep putting out a good product. We don't want to get to a point where we lose the focus we've always had of putting out a good product. I guess the future will tell.

PLYMOUTH CHAMBER CHAT

Success strategies

The Plymouth Community Chamber of Commerce hosts a business development workshop, "Success Strategies That Work," Tuesday, March 27, from 8-9:30 a.m.

Presented by Michael Jeffreys, the workshop will guide you through the Law of Attraction and how to take positive thinking and turn it into results that creates revenue and benefits your business. Beyond just achieving a positive mind set, this workshop provides practical strategies and techniques to improve anyone's performance in sales, customer service or business management.

There is no charge to attend, and bagels and cream cheese will be served.

For more information, call the chamber, (734) 453-1540.

Community luncheon

The Plymouth Community Chamber of Commerce presents its annual "State of the Community" luncheon noon-1:30 p.m. Wednesday, March 28, at Plymouth Manor, 345 N. Main in Plymouth.

The popular annual State of the Community Luncheon provides a great opportunity to network with fellow business people and community leaders.

The speakers will include Plymouth

Township Supervisor Richard Reaume, Wayne County Commissioner Laura Cox, Plymouth-Canton Community Schools Supt. Dr. Jeremy Hughes, and a representative from the City of Plymouth.

To attend this \$20 event, e-mail teri@plymouthmich.org or contact the Chamber at (734) 453-1540.

Home Tweet Home

The Plymouth Community Chamber of Commerce Presents "Home, Tweet Home," a Plymouth Birdhouse Tour through April 20.

Join the retailers in downtown Plymouth celebrating spring with a tour of birdhouses, vote for your favorite and be entered into a prize drawing. Voting forms are available up at participating shops or on the chamber's website at www.plymouthmich.org.

Participating shops include Candy Trail, Creatopia Create Your Own Pottery Studio, Downtown Development Authority, Dearborn Jewelers of Plymouth, Genuine Toy Co., Hands on Leather, Isabella's Copper Pot, Jill Andra Young Photography, Kilwins Plymouth, Magnolia - A Fresh Flower Market, Old World Olive Press, Penniman Gallery, Plymouth Community Chamber of Commerce, Sun & Snow Sports, Three Dog Bakery and TranquiliTea.

PLYMOUTH BUSINESS NEWS

Business news

From the desk of the Plymouth Downtown Development Authority:

• Look for Francis Jewelry Gallery to close soon. DDA officials wished good luck to owner Tony Mannarino, and said the storefront, on Forest Ave., "isn't expected to be empty long."

• The space formerly known as the House of Fudge will soon be occupied by four sisters who plan to open a juice store. The new venture, featuring natural juices, could be open in about a month.

• TranquiliTea hosts "A Harney Affair" tea sampling 11 a.m. to 4 p.m., Saturday, March 31. Yvette Livingston will be on hand to answer any questions about the company and its teas. There will be lots of samples, drawings and a product sample given to the first 70 purchasers.

• Panache 447 is now opening its upstairs experience, "Level 447," which is open every Wednesday, Friday and Saturday. For reservations call (734) 386-8447.



Brewing success

Owner Teresa Pilarz, right, and barista Amy Hall at Espresso Elevado, a coffee shop at Main and Wing in Plymouth that marks its first anniversary this month. Espresso Elevado roasts its coffee beans on site and brews each cup of coffee individually. "I love what we do, our location in Plymouth, our staff, and the people we serve," Pilarz said.

Board picks

Sommers Schwartz announced Plymouth resident Joseph H. Bourgon was elected to the board of directors and will serve as chairman and chief executive officer.

Bourgon will be responsible for strategic planning, operations and financial management of the Firm.

Daniel D. Swanson and Matthew G. Curtis were re-elected to the Board of Directors. Swanson is a senior shareholder and a member of the firm's Business Litigation Department. Curtis is a senior shareholder and a member of the firm's Tort Litigation Department.

In addition, Richard L. Groffsky was elected to the board and was appointed as the chair of the Tort Litigation Department. Groffsky is a member of the Tort Litigation Department. Kevin J. Stoops was elected to the board and was appointed as the Chair of the Business Litigation Department. Stoops is member of the

Business Litigation Department.

New VP

The JB Ashtin Group, Inc., has announced that Tom Drake is the company's new vice president, business development. Drake is an innovative

marketer with 25 years' experience in building and/or rebuilding profitable business for pharmaceutical, biotech, and medical device markets in the United States, Europe, and Asia. He will expand JB Ashtin's ability to deliver superior health care communi-

cation solutions to pharma, biopharma, and medical device companies nationwide.

For more information about JB Ashtin, visit www.jbashtin.com.

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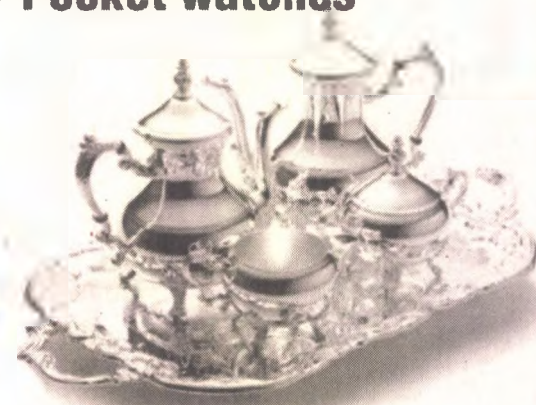
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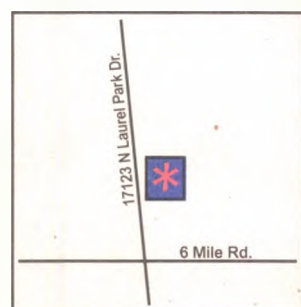


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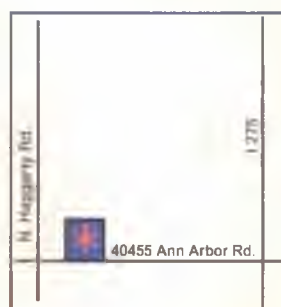
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40455 Ann Arbor Rd
Plymouth (At I 275)



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Theater is a family affair for three Livonia sisters

By Sharon Dargay
 O&E Staff Writer

Christie Facione of Livonia says she's "one proud Drama-Mama." Three of her daughters auditioned for Motor City Youth Theatre's (MCYT) upcoming musical, *Annie Jr.* and all of them landed roles — including the lead.

Brianna, 14, a ninth grader at Franklin High School, plays Grace Farrell, Daddy Warbucks' secretary; Alyssa, 11, a sixth grader at Cooper Upper Elementary, is Annie; and Sophia, 8, a second grader at Grant Elementary School, plays an orphan named Punky.

All three have taken workshops at MCYT and the two older sisters have performed on stage. Punky is Sophia's first role.

"When we stumbled across the summer workshop four years ago we had finally found a youth summer theater program that we could afford and get all the kids involved in," said Christie Facione, crediting MCYT founder and director, Nancy Florkowski, for the pro-



Brianna Facione (center) works through a scene from "Annie Jr." with other actors on the Motor City Youth Theatre stage in Livonia.



Alyssa Facione (right) portrays Annie in "Annie Jr." That's her sister, Sophia (far left) along with Lauen Coin and Natalie Wilson, both of Livonia.

gram's success. "She is so patient and loving to all the children, I knew in an instant we found one of the best kept secrets

in Livonia — the MCYT group. "I think theater is something that children can use in every aspect of

"ANNIE JR."

What: Motor City Youth Theatre presents the musical, "Annie Jr."
When: 7 p.m. March 23-24, and 30-31; 2 p.m. March 25 and April 1
Where: Grantland Street Playhouse, 27555 Grant Road, south of I-96, Livonia
Tickets: \$10, all seats reserved
Contact: (313) 535-8962



Megan Troost (left) of Livonia, Jesse Williams III of Redford, and Chloe L'Ecuyer of Dearborn rehearse a scene from "Annie Jr."



Alyssa Facione takes on her first lead role in Motor City Youth Theatre's production of "Annie Jr."

their lives even if it does not go into acting. It has helped build confidence, good character and team building. It has been a great experience to see

all the girls work together and grow into wonderful actors." "It's great. It's really rewarding and they like it so much," noted

their dad, Russ Facione, who coaches daughters Sophia, Alyssa and her twin, Bella, in softball for the Hurricanes team, part of Devonaire Softball League.

All four sisters have taken workshops at MCYT, although Bella is more involved in athletics. The three others say there's no rivalry between them. They've never auditioned for the same roles.

Supportive sisters

"It has been a lot of fun being with my sisters and being able to share the experience with both of them. We all can help each other in some way," Brianna said, adding that seeing Alyssa in the lead role has been rewarding. "I love it because she put so much time into it and it shows so much with all the practicing she has done. I was so excited for her and she's been that same way for me all the way through it."

Brianna has logged 13-14 plays and is juggling rehearsals for *High School Musical*, which goes on stage in late April at Franklin, and *Annie Jr* at MCYT.

"There really isn't any

Please see SISTERS, B6

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It's time to spring clean the spice cabinet

Spring cleaning kitchen cabinets and drawers this month?

Don't forget to check your spice collection for any outdated products.

Spice Islands offers these tips to help you assess and maintain freshness:

1. To determine if your spices are fresh, check the color. Green, leafy herbs will fade as they age. Red spices such as paprika, red pepper and chili powder will turn brown in color; so make sure your spices and herbs are still bright and radiant for the fullest flavor potential.

2. Take one of your ground spices and place a small amount of it in your palm and gently rub with your thumb to check the aroma. The aroma should be rich, full and immediate. If not, it probably lost potency. For whole spices, break or crush to release their full fragrance. Then scrape with a knife or grater to determine freshness.

3. If you're in doubt about the freshness, throw them out. Herbs and spices are some of the least expensive ingredients in any entrée. If you question their freshness, it's worth it to replace them.

4. To keep spices and herbs fresh store them in cool, dry surroundings, away from direct light, heat or humidity. Keep them in airtight glass jars and close tightly after each use.

5. Don't shake over a boiling pot. Moisture from steam may diminish the potency of spices or herbs remaining in the jar. Instead, pour a small amount into your hand and then add to dishes.

After you've cleaned and replenished your spice cabinet, try the rejuvenating spring recipe, Lemon Pepper Garbanzo Salad, along with Cracked Black Pepper Burger, Picnic Potato Salad, and Hibachi Beef Kabobs, all perfect for a perennial spring event — major league baseball's opening day:

Cracked Black Pepper Burger

1 pound lean ground beef
1 tablespoon pepper, black cracked
4 hamburger buns
Sliced tomatoes, onions and lettuce, as desired

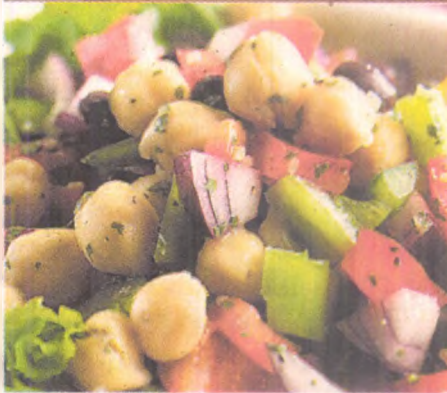
Blue cheese burger topping or horseradish burger topping
Form ground beef into 4 burgers. Sprinkle black pepper over both sides of the burgers, gently pressing in. Grill burgers over medium-heat for 10 to 12 minutes, turning once, until cooked to desired doneness. Place burgers on hamburger bun, top with tomato, onions and lettuce as desired. Add blue cheese or horseradish burger topping.

Lemon Pepper Garbanzo Salad

This low-fat, colorful salad is the perfect accompaniment to grilled chicken, steak or burgers.

1 can (15 ounces) garbanzo beans — also known as chick peas — drained
1 cup canned reduced sodium black beans, rinsed and drained
½ cup celery, diagonally cut in ¼-inch slices
1 cup red bell pepper, finely chopped
1 cup green bell pepper, finely chopped
½ cup red onion, finely chopped
2 tablespoons cilantro
2 teaspoons Spice Islands Lemon Pepper Seasoning
½ teaspoon garlic, minced
½ teaspoon ground cumin
2 tablespoons apple cider vinegar
2 tablespoons lime juice
1-½ tablespoons extra virgin olive oil

Combine beans, celery, peppers and red onion in a large serving bowl. Mix cilantro, lemon pepper seasoning, garlic, cumin, vinegar, lime juice and olive oil in a separate bowl. Pour over bean and pepper mixture; stir to thoroughly combine. Cover; chill a minimum of 1 hour to blend flavors.



Picnic Potato Salad

2 pounds russet potatoes (about 6 medium)
1-¼ cups mayonnaise
1 tablespoon prepared yellow mustard
1 tablespoon Spice Islands Steak Seasoning, Spicy
1 cup thinly sliced celery
¼ cup finely chopped onion
4 eggs, hard boiled, peeled and coarsely chopped
Peel and quarter potatoes. Place potatoes in a large saucepan; add water to cover and bring to a boil. Simmer, uncovered, 12 to 15 minutes, or until potatoes are just tender. Drain, cool, and cut potatoes into ½-inch cubes. Combine mayonnaise, mustard, spicy steak seasoning, celery, onions and eggs in a large bowl. Add potatoes to mayonnaise mixture; stir to coat. Cover and chill for 6 to 24 hours.

Recipe note: New red potatoes may be substituted for russet potatoes. Add more Spicy Steak seasoning to your taste, or for a mild version, replace with Spice Islands Steak Seasoning.

Hibachi Beef Kabobs

1-¼ pounds boneless beef top sirloin steak, 1-inch thick
2 small colored bell peppers, cut into 1-½-inch pieces
2 small yellow squash, cut into ½-inch thick slices
4 ounces mushrooms
4 green onions, cut in 2-inch pieces
2 teaspoons sesame seeds
Marinade:
¼ cup corn oil
¼ cup rice vinegar
2 tablespoons frozen orange juice concentrate, thawed
2 tablespoons soy sauce
1 teaspoon onion powder
¾ teaspoon Chinese five spice
¾ teaspoon pepper, black medium grind

Trim fat from steak; cut into 1 to 1-½-inch pieces. Combine marinade ingredients in resealable plastic bag; add beef, turning to coat. Marinate in refrigerator 2 to 24 hours, turning occasionally. Remove beef from marinade; discard marinade. Alternately thread beef and vegetables onto four 12-inch skewers or eight 8-inch skewers. Grill over medium coals 8 to 11 minutes for medium rare to medium doneness. Sprinkle with sesame seed before serving.

Recipe note: To broil, place kabobs on rack in broiler pan so kabobs are 3 to 4 inches from heat. Broil 8 to 10 minutes for medium rare to medium doneness.

Fresh springtime sautés

Spring brings warming weather, more sunshine — and juicy vegetables. It's the perfect time of year to incorporate garden-fresh favorites into your mealtime repertoire. Whether it's peppers, onions, mushrooms or tomatoes that suit your springtime fancy, try combining them with your favorite protein, like pork, in a sizzling, simple sauté. Because pork chops are so easy to work with, they're the perfect companions for fresh vegetables. You can cut and cook them up fresh, or repurpose leftover chops in many delicious sautés.

If you're looking to spice up your sauté skills, follow these simple tips:

• **Keep It Uniform:** The high heat of a sauté pan causes meats and vegetables to cook quickly. In order for items to cook evenly, it is important to cut and slice items in a uniform size.

• **Keep It Juicy:** Use tongs or a spatula instead of a fork when placing pieces in the pan or when turning. Piercing meat with a fork allows juices to escape.

• **Keep It Uncovered:** Cook in an uncovered skillet over medium-high heat, turning occasionally.

For more inspiration, tips and sizzling chop recipes to enjoy all year long, visit www.PorkBeInspired.com, "Like" the National Pork Board on www.Facebook.com/PorkBeInspired, follow them on Twitter @all-aboutpork, and "Circle" them on Google+.



Italian Pork and Vegetable Sauté

Makes: 4 servings
Prep Time: 10 minutes
Cook Time: 12 minutes

2 tablespoons olive oil, divided
1 large red bell pepper, cored and cut into ½-inch dice
10 ounces cremini mushrooms, sliced
3 scallions, white and green parts, thinly sliced
1 pound boneless pork sirloin chops, cut into 1-inch cubes
Coarse salt
Freshly ground black pepper
1 tablespoon all-purpose flour

½ cup dry white wine, such as Pinot Grigio, or non-alcoholic varietal grape juice, such as Chardonnay
½ cup water

Heat 1 tablespoon oil in large ovenproof skillet over medium-high heat. Add red pepper and cook, stirring often, until beginning to soften, about 1 minute. Add mushrooms and cook, stirring often, until juices evaporate, about 5 minutes. Stir in scallions and cook until wilted, about 1 minute. Transfer to a plate.

Season pork with ½ teaspoon salt and ¼ teaspoon pepper. Add remaining 1 tablespoon oil to skillet and heat. Add pork and cook, turning occasionally, until browned and meat is slightly pink when pierced to the center with tip of sharp knife, about 5 minutes. Sprinkle with flour and stir with wooden spoon to coat pork.

Add wine and ½ cup water; and bring to a boil, scraping up browned bits in pan with wooden spoon. Return vegetables to pan and cook until sauce is nicely thickened, about 1 minute. Season with salt and pepper. Serve hot.

Serving Suggestions: Serve sauté spooned over cooked orzo or corkscrew pasta tossed with green peas and freshly grated Parmesan cheese.

Nutrition per serving (pork and sauté): Calories: 230; fat: 11g; saturated fat: 2g; cholesterol: 55mg; sodium: 55mg; carbohydrate: 8g; protein: 20g

CITY BITES Vegetarian seminar

PLYMOUTH — Better Living Seminars presents Vegetarian Nutrition and Cooking school 2-5 p.m. Sunday, March 25, at Metropolitan Adventist Academy, 15585 Haggerty, north of Five Mile, in Plymouth. Participants will learn the latest scientific discoveries from the field of nutrition, how a plant-based diet can reduce risk of diseases, techniques for preparing quick and easy, healthful and nutritionally-balanced meals and why vegetarian eating can make the best waistline-friendly diet. In addition to cooking demonstrations with recipes and other handouts, cookbooks will be available for purchase. The event includes a vegetarian buffet. Suggested donation is \$15 for individuals and \$20 for couples, payable at the door. Call (248) 446-9176 or (313) 531-2179 to register.

Wine tasting

LIVONIA — Taste French wines from the Eric Solomon portfolio, 7 p.m. Thursday, March 29, at d.vine fine wines, 17386 Haggerty. Cost is \$20 per person; \$15 for Wine Club members. Call (734) 432-3800 for reservations.

Challenging fun for ALL ages

Thursday PUZZLE CORNER

CROSSWORD PUZZLER

ACROSS

- 1 Rumble
5 Position
8 Band instrument
12 Flapjack chain
13 Wheel buy (2 wds.)
14 Saudi or Syrian, e.g.
15 Ordinance
16 Mice, e.g.
18 Rookie surfer
20 Circle portion
21 Hesitate
23 CAT scan relative
26 Touched
29 More spooky
31 Chromosome unit
32 Mgmt. biggie
33 Napoleon's island
34 Snoop
36 Wapitis
37 S&L offerings
38 Welles or Bean

- 40 Quit stalling
41 Substantial
45 Ivory (hyph.)
49 Male gumea pig
51 Anthracite
52 Runway hazard
53 Tree trunk
54 Afternoon socials
55 Fan's shout
56 Just scraped by

DOWN

- 1 Cosmonaut's lab
2 No way! (hyph.)
3 Without help
4 Exceeded the limit
5 Bamboo muncher
6 Verse starter
7 Hot sauce
8 Greenish mineral
9 "Where Eagles

Answer to Previous Puzzle

Crossword grid with answers: BUD, EWES, BANE, LGE, PAGE, RHUM, ILE, ORGANISTS, PYREX, ROB, GYMS, VENOM, DEMO, VIP, DANE, APE, POE, YUL, HERR, SUR, ASST, LEVEE, XMEN, CUB, VNECK, DEFERENCE, VON, ROAD, EARN, ICI, JETE, SPIT, LOT

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11x11 crossword grid with numbers 1-56 and some filled-in letters.

- Dare" actress
10 Keep out
11 Stomach muscles
17 La - tar pits
19 Promising
22 Manipulative types
23 Grocery-list item
24 Soldiers in gray
25 401(k) cousin
26 Graze
27 Comes to a halt
28 Did not follow
30 Shinto or Zen (abbr.)
31 Truck mfr.
32 Guarantee
35 Nessie's hide-out
36 Hydrocarbon suffix
39 Alpha opposite
40 Leather punches
42 French cleric
43 Grabbed
44 Connecticut campus
45 Beer-festival mo.
46 Catwoman, to Batman
47 Air-traffic org.
48 "Little piggie"
50 Wine category

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9x9 Sudoku grid with some numbers filled in.

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Word search grid for checking answers.

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