

# HERITAGE



vol. 6 no. 7 ♦ august 1989

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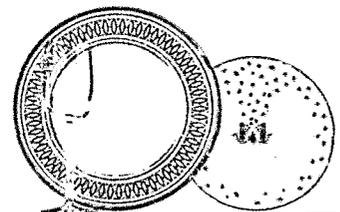
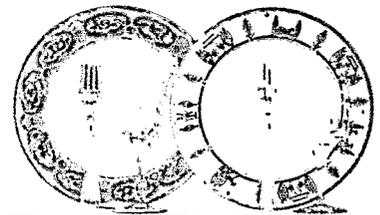


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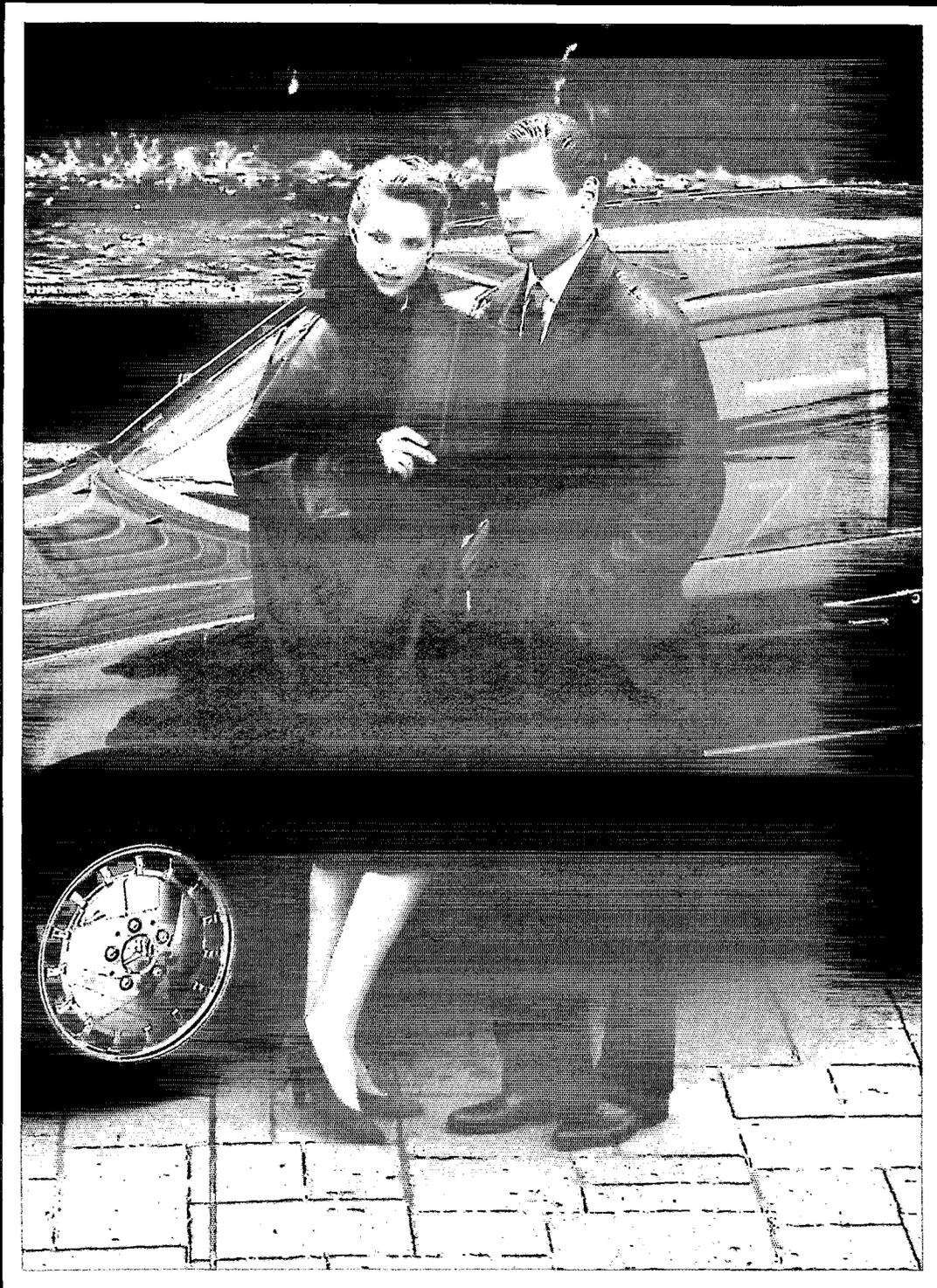


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# HERITAGE

Vol. 6, No. 7  
August 1989



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Title:  
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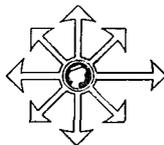
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**Editor** Patricia Louwers Serwach

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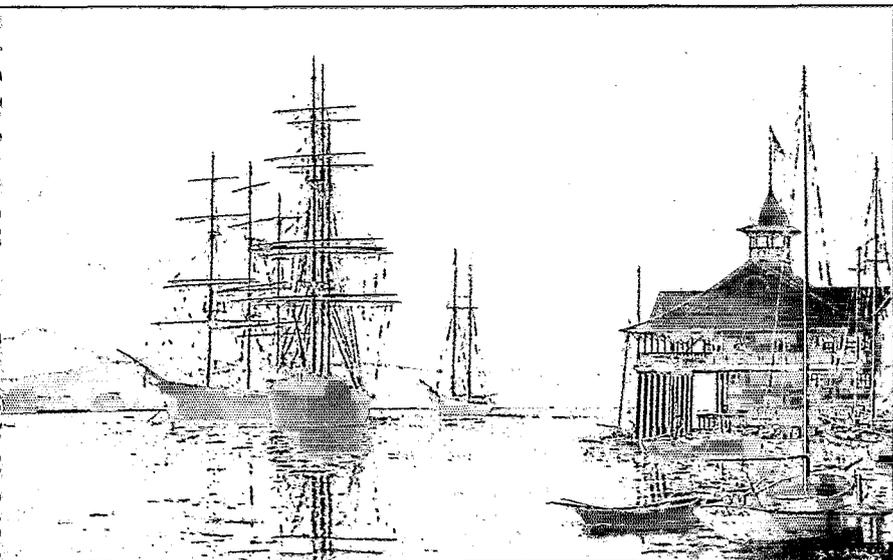
**Circulation** Dawn Benaquisto  
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**Support Staff** Stephanie Brda  
Kristine Carl  
Angela McDonald  
Cheryl Zaliwski

**Advertising** Susanne Davison, Director  
(313) 777-2350  
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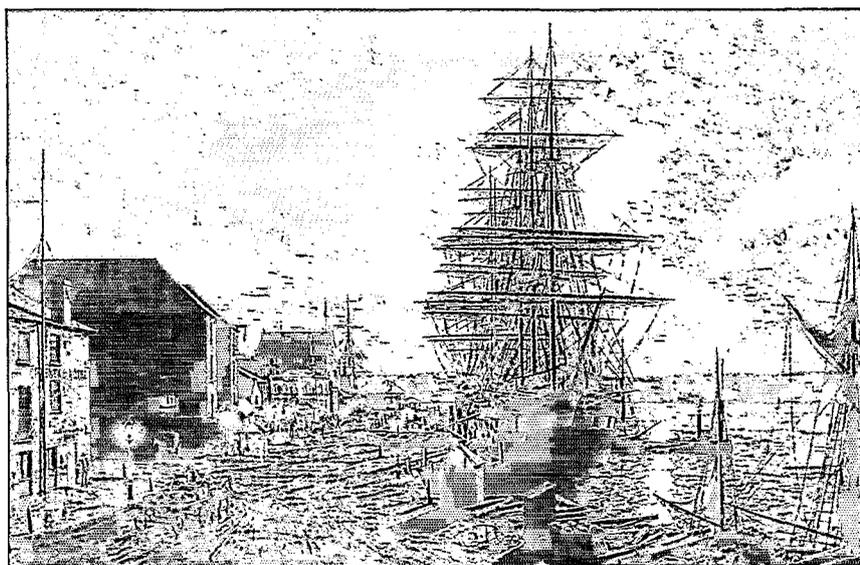
Earth will not see such ships  
as those again.”

—From “Ships”  
by John Masefield

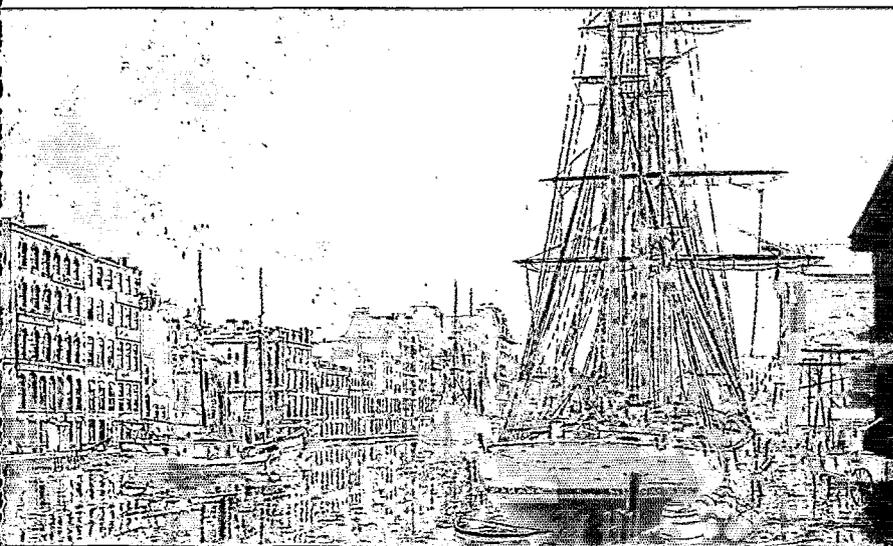
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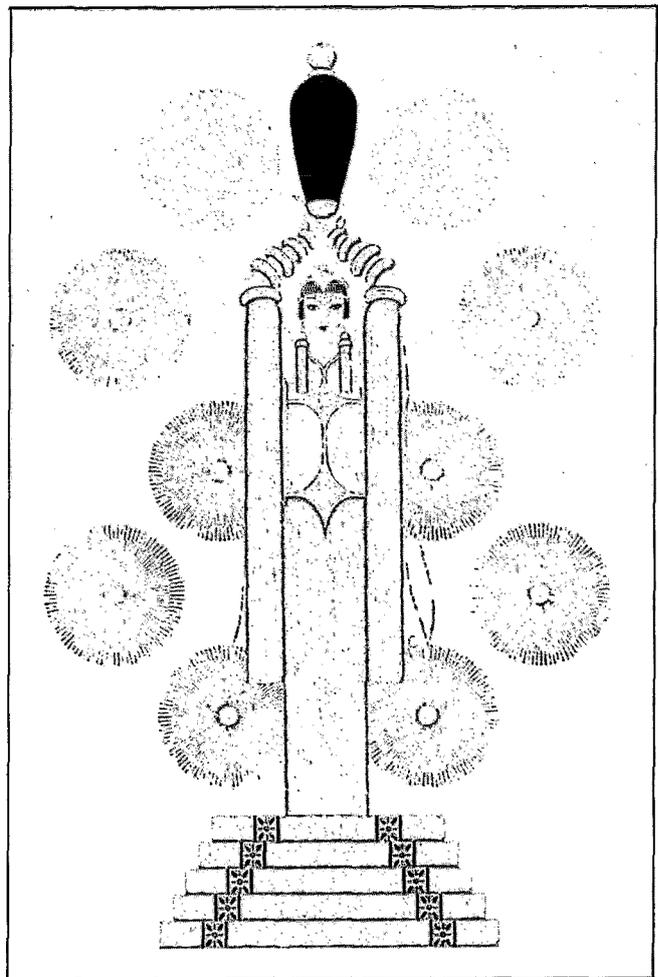
# NEW WORK FROM AN OLD FRIEND

The works of Erté are familiar to many; by 1920, his reputation was already established through the reproduction of his art in magazines. Yet few people realize that Erté is still alive, producing new creations at the age of 97.

His first published work appeared in *Damsky Mir* (Women's World), produced in St. Petersburg. He worked for that magazine after leaving Russia in 1912, sending them his fashion designs from Paris each month. For one year he created fashion designs for the great house of Poiret. From 1915 to 1937, he created monthly covers for *Harper's Bazaar* (whose original spelling was *Bazar*; the third "a" was added in November 1929).

During that period and later, Erté produced designs for other magazines in many countries, including *La Gazette du Bon Ton*, *Cosmopolitan*, *Ladies' Home Journal*, *Illustrated London News*, *The Sketch*, *L'Illustration*, *L'Art et Industrie*, and *Femina*. In between magazine work, Erté executed a steady stream of commissions for costumes and décor for musical theatre. The *Ziegfeld Follies*, *George White's Scandals*, the Winter Garden, the Folies-Bergère, the Casino de Paris, the Bal Tabarin, and productions at London's Palladium, Coliseum, Prince of Wales Theatre, and Victoria Palace all included designs by Erté.

Erté also designed for operas and ballets, including the Opéra de Paris, Opéra Comique de Paris, Metropolitan Opera, Chicago Opera Company, Opéra de San Carlo, Théâtre de Palais de Chaillot, Opéra de Marseille, Festival de Lyon, Glyndebourne Festival, and Théâtre de Monte Carlo.



In addition, Erté designed for the cinema and interior decoration. To say that Erté's talent is prolific is to vastly underestimate his need to create.

Erté's sensuous, highly stylistic women have been the focus of his artworks over the past 20 years, during which time he first became induced to produce lithographs and serigraphs, making his works available to a much larger audience.

Erté warmed to the creative possibilities inherent in these processes—the rich density of black paper; the elegant contrast of gold or silver foil; the dimension added by embossing. Over the past two decades, Erté has worked with a consistency and enthusiasm that few artists ever match.

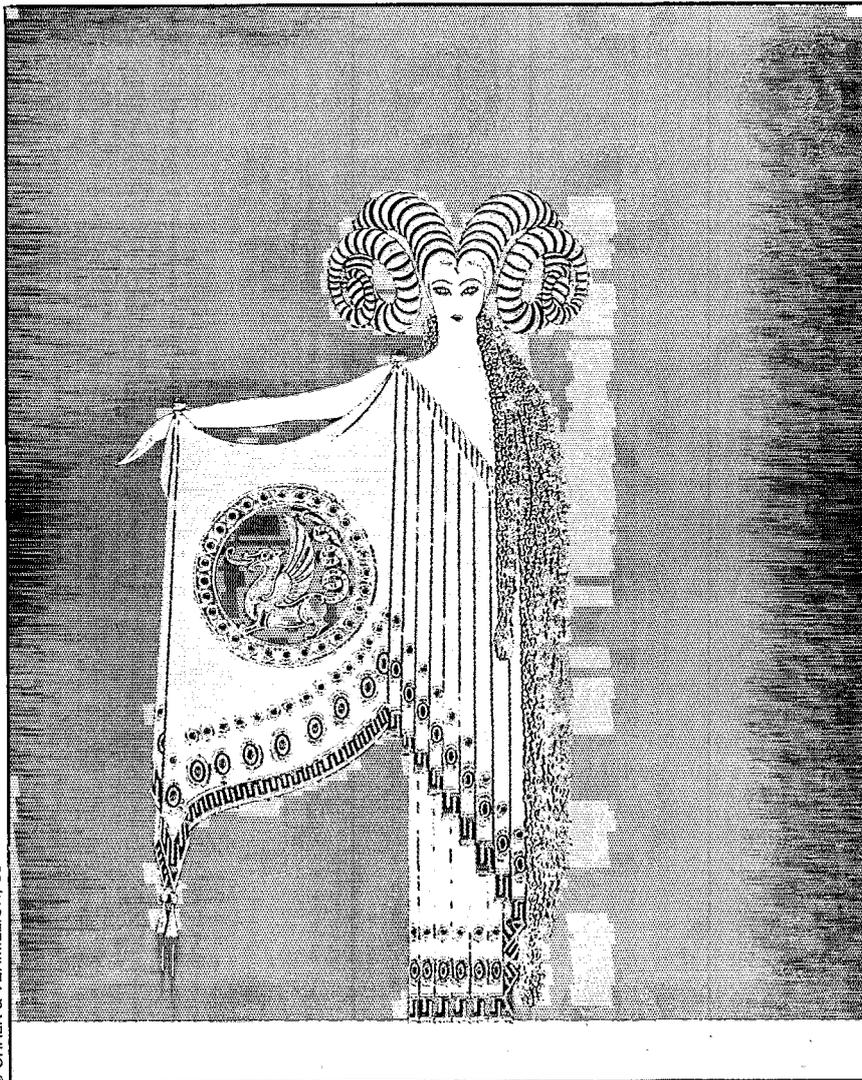
On August 4, 1989, an exhibition of Erté's works of the last 10 years will open at Park West Galleries in Southfield, running through August and September, providing an opportunity to examine closely the beauty and ingenuity of this classic artist's talents. ◆

# ERTE

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Winners will be announced in our October issue.

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Rules: No employee or relative of HERITAGE or The Heartland is eligible to win. Must be 21 years or older to enter. Weekend must be used during 1989 and is subject to availability.

Please answer the following:

1. How many people in your household read HERITAGE?  
 4-5       3-2       1
2. How long do you keep each issue of HERITAGE?  
 1 month       3 months       We save them
3. Do you have the very first issue of HERITAGE?  
 Yes       No       Probably
4. How frequently do you read old issues of HERITAGE?  
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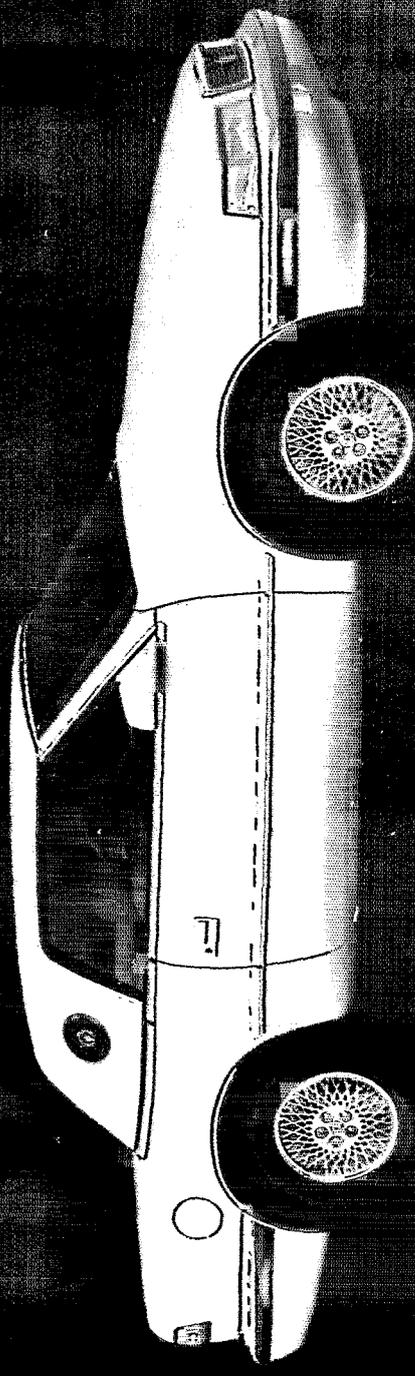
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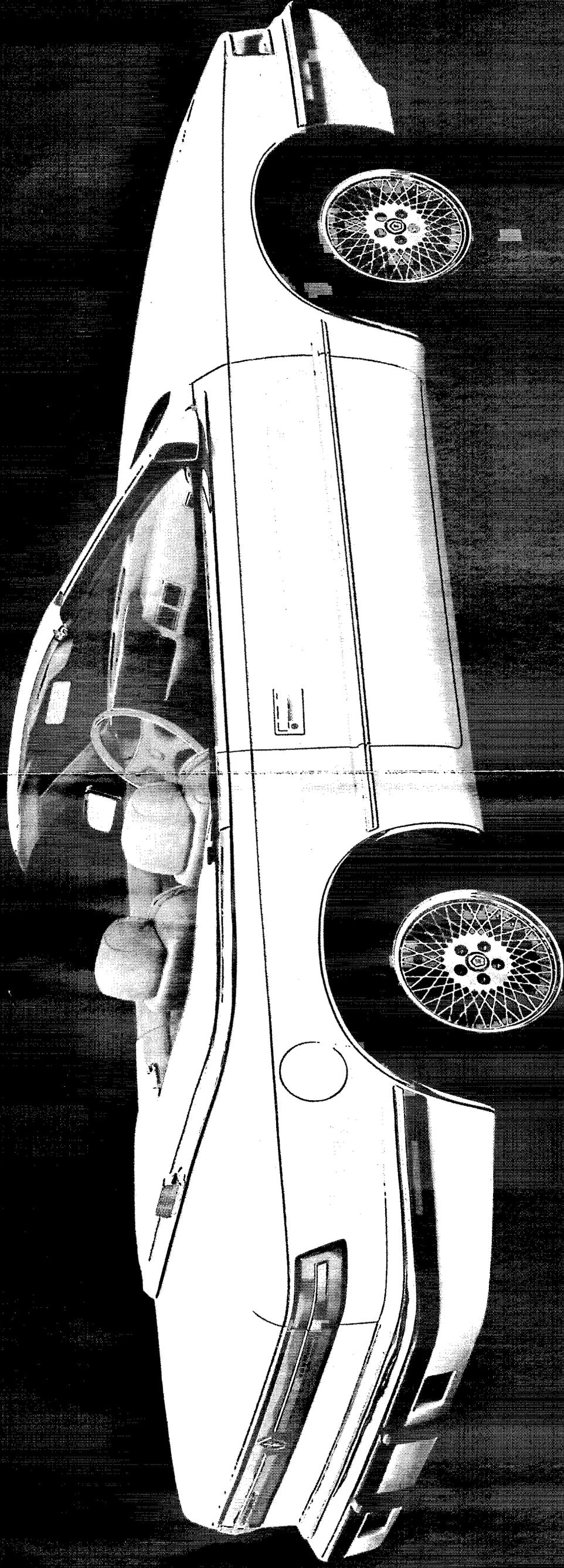
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# CAUSE and EFFECT

On the last day of school each year, we twitched in anticipation of summer's freedoms as we emptied old apples, terribly frayed pocket folders and thick history books from our wooden desks. Erasers were melted by the friction of scrubbing graffiti from the page edges of our texts, as we poured our pent-up energies into the job.

Sister sent one of the boys to the lavatory for water, and we all produced the rags we had brought from home, wetting and wringing them out before beginning to scrub our desks, working in vain to wash away the scratch-and-ink marks that told of our loves and frustrations.

Sister would be lighthearted that final day of school, as though she, too, longed for summer's liberation, while we wondered how she could bear the heat in her heavy habit of the Dominican order.

As the final bell of the school year screamed in warning to all of nature, Sister raised her voice above the din and exhorted us to put the weeks ahead to good use, reading as many classics as we could; getting a jump on the next school year by stockpiling book reports during the summer months.

We snorted in derision. Why, the very idea—did she think we were going to study, when we could ride our bikes and swim and play tennis and goof off? The heat, we suggested, had gone to Sister's head, working on her brains beneath that starched and tight-fitting veil.

And then the scorching sun of summer arrived—and our mothers kept us indoors, fearful of polio and other diseases too dreadful to name. The big, old houses of our childhood, devoid of central air conditioning, fairly dripped with heavy heat; still, thick air smothered every room, and upstairs bedrooms fared the worst.

And so Sister won out (not so unusual an event in our lives) and we read.

Comic books were at the top of our list, but proved too short in a day with ten hours to fill after chores. Each month we combed the racks at Miller's Drug Store for new story lines involving Archie and Jughead, Donald and Uncle Scrooge, Bugs Bunny and Elmer Fudd, Clark Kent and Lois Lane. We rejoiced over every new issue, and devoured each in fifteen minutes flat. Alfred E. Neumann entertained us for awhile—we considered Don Martin on an intellectual par with Albert Einstein—but an hour was all we could squeeze out of each Mad Magazine.

Only something bigger could keep us occupied for any length of time; the library became one of the constants of our summer.

There was something enormously satisfying about walking to the Park library in the early afternoon and choosing a stack of books to take home. Dickens, Austen, Kipling, Maugham, Thoreau, Cooper, Hemingway, Steinbeck, Twain—the possibilities were endless. Sometimes the title was intriguing; sometimes the size of the book made it desirable, or its weight won us over. Few wore dust jackets, and so we leafed through chapters to determine whether the book suited us. We adopted favourite authors.

Our choices made, we would present our card and

stack of books at the counter, where the librarians (who were much sterner than any nun we had ever encountered) would check the files to see whether we owed any fines. They had power over us in that moment, and they never failed to wield it. You prayed that you would not be embarrassed—or, worse yet, denied your books—because of your sister's forgetfulness. If we passed their scrutiny, the surly librarians would stamp the card with a return date and slide it into the pocket inside the back cover, disappointed, it seemed, that we had provided them with no amusement. The librarians of my childhood were never friendly, as though amiability were against the rules; but, like gryphons standing guard at the temple, they had to be dealt with to gain access to the treasure.

We bore our volumes home proudly, anxious to lose ourselves in the tales between those covers. When we read, we encountered people of varied backgrounds and diverse personalities, involved in plots of every sort imaginable. Yet, in each classic, amidst rogues and ne'er-do-wells, we cheered on people of character, individuals who made tough choices and stuck by them; men, women and children who possessed the personal courage to accept the consequences of their own actions. They were people of principle, and we emulated them.

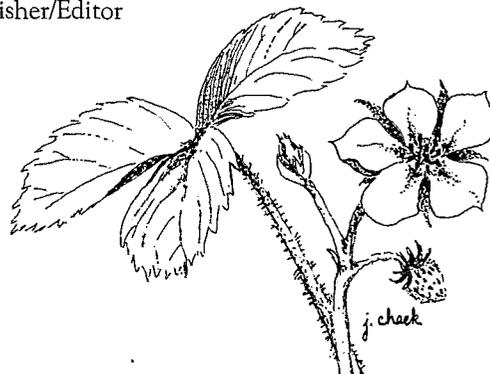
Today we see a lot of buck-passing, a sign that, as individuals, we are unwilling to think through our options and accept the consequences of our own decisions. Politicians hide behind their own bureaucracy; industry prefers financial manipulation to superior product development; teachers graduate students who cannot read; divorce eliminates our marital problems; abortion obliterates children we consider inconvenient. We call these things "solutions," and, worse yet, "rights;" we never speak of our own accountability.

Perhaps a great leader will emerge in time to save us from ourselves; perhaps we will even recognize his greatness and heed his words. And, perhaps, in preparation, we should return to the classics and reacquaint ourselves with the heroes of yesterday, who taught us the importance of courage in our day-to-day choices.

Sister would appreciate the effort.

*Patricia*

Patricia Louwers Serwach  
Publisher/Editor



# OLD-FASHIONED BLUEBERRIES

Blueberries are the most widely distributed fruit in the world. The annual commercial North American blueberry crop (both the cultivated and the wild) approaches 200 million pounds each year, which is 95 percent of the world's total blueberry production.

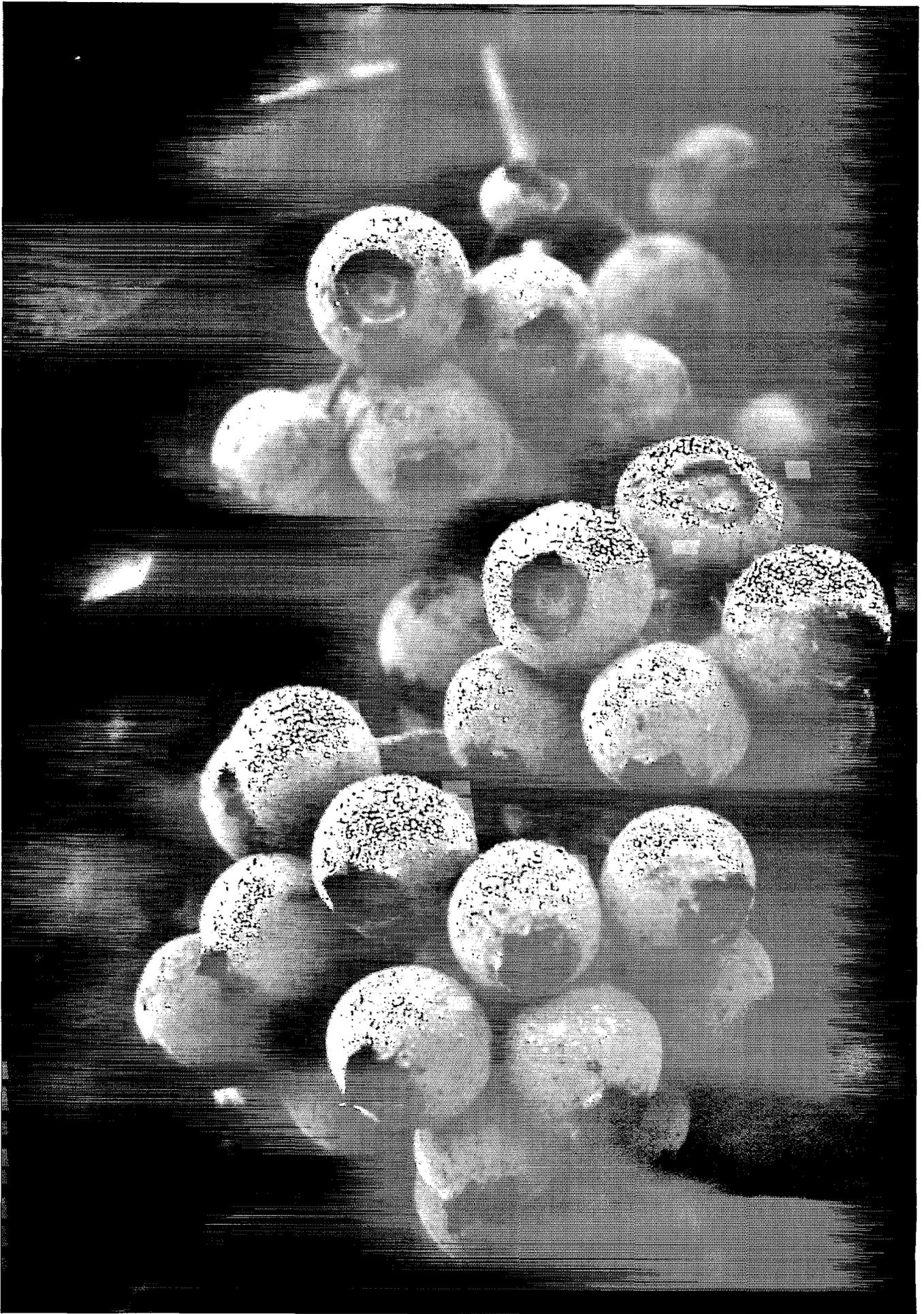
## **Michigan Blueberry Growers**

Michigan ranks first nationally in blueberry production. Van Buren and Ottawa Counties rank first and second in the state in blueberry acreage. Figures from the Michigan Vineyard Survey 1986 indicate more than 96 percent of the blueberry acreage is located in the Southwest (Genesee, Lapeer, Saginaw and others) and West Central districts (Allegan, Berrien, Van Buren and others). Most popular types of varieties have been, in order: Bluecrop, Elliot and Jersey.

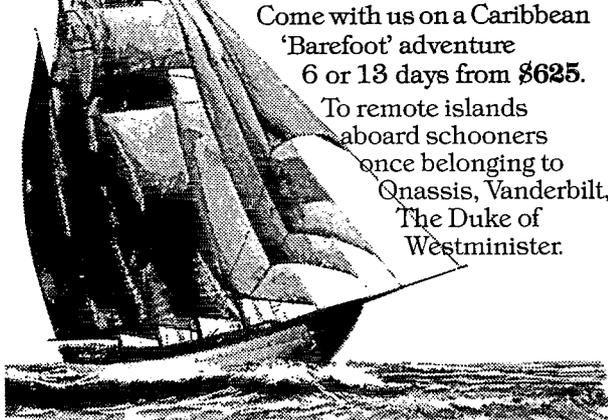
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*by* IRENE H. BURCHARD, Ed.D.

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Until early in the Twentieth Century, there was just one type of blueberry and that was the wild blue used by the Indians and dating back to prehistoric times.

### American Indian Lore

Samuel de Champlain found Indians near Lake Huron gathering blueberries for their winter store in 1616. Champlain related in his journal, "After drying the berries in the sun, the Indians beat them into a powder and added the powder to parched meal to make a dish called *Sautauthig*." According to Indian lore, tea was brewed from blueberries, said to be very pungent and aromatic. It was also noted by Lewis and Clark on their journey into the far Northwest Territory that they found Indians smoke-drying blueberries to use in winter soups, stews and with meats.

### Pioneers of the Blueberry Industry

A new Jersey woman named Elizabeth White has been credited for "taming" the blueberry in the early 1900s. Miss White had acquired a fine collection of superior wild blueberries by offering prizes for the largest wild blueberries. In 1909, a U.S. Department of Agriculture botanist, Dr. F.V. Coville, became interested and began cross-breeding the winners. The outcome was marvelous—a superior and delicious blueberry which we enjoy in our supermarkets today.

The earliest known planting in the United States was a collection of wild varieties planted by Mrs. Anson Gass of Bangor Township, Michigan in 1893. Another pioneer of the blueberry industry in Michigan was Mr. I.B. McMurtry of Midland, who arranged for 1,370 plants from the New Jersey blueberry area to be shipped to Michigan and planted in the Spring of 1924.

Blueberries are also grown commercially in Europe and have been popular there for hundreds of years. The Scotch called them *blaeberries*, the English called them *hurtleberries*, and in America, blueberries became *huckleberries*. In France, blueberries became *bluettes*.

Nutritionally, blueberries rank first in Vitamin A and second in food energy of all the berries and also contain healthy amounts of Vitamin C and iron. Health-conscious Americans enjoy them because they are low in calories (only 42 calories in ½ cup).

At about the same time that Ms. White and Dr. Coville were experimenting, Stanley Johnston, a horticulturist with the Michigan Experiment Station in South Haven, purchased plants with his own finances from a commercial propagator in New Jersey to plant in Michigan. He spearheaded an investor group; a new commercial fruit industry in Western Michigan was born, which today yields Michigan producers well over 35 million dollars annually.

### How and When to Select the Best

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fruits. Not only do they have a fine flavour, they require little or no preparation other than cold water rinse. The best blues have a powdery light blue colour. They appear to have been dusted with waxy powder, called *bloom*. The bloom is a clue to freshness. Dark black blueberries aren't as fresh, flavourful, or firm as the light-coloured blues. When purchasing cultivated blues, the bigger the berry, the better the favour. Pay the premium price and buy the largest blues available. Blueberries are at their peak in availability in June, July and August. They are available less than five months in a year, arriving in May and winding up in September. Enjoy them fresh or out-of-season, frozen or canned.

Old-fashioned favourites are part of our Amer-

ican heritage. Perhaps it's because blueberries are indigenous to North America that the old-fashioned desserts hold such appeal. Perhaps; could be it's because blueberries make up into the kind of "save room for" desserts that every man, woman and child in any area finds irresistible.

It is true that we are indebted to the early settlers for these old-fashioned recipes. The wives and mothers looked at blueberries they found growing here and decided to do something with them. That the dishes they fashioned have become classics is a tribute to the intrepid good taste of those women. Too bad that historians don't nearly often enough call the pioneer ladies imaginative—it's as flattering an adjective as indomitable. ◆

It would have been nice to know the woman who named **Blueberry Grunt**. All of us would have liked her. Try the recipe and you'll see what she was talking about. Simmer some flavourful sweetened blueberries in a skillet and top with dumpling dough. Cover the skillet tightly to cook the dumplings, and the whole business will begin to grunt.

### Blueberry Grunt

2 cups fresh blueberries or dry-pack frozen,  
rinsed and drained  
1 C water  
½ C sugar  
1½ C flour  
2 t baking powder  
2 t grated orange rind  
¼ t ground nutmeg  
¼ t salt  
¾ C milk

Put blueberries and water into a skillet. Stir in sugar. Cook berries and water until mixture just begins to bubble. Lower heat. Mix flour, baking powder, orange rind, nutmeg, and salt. Stir in milk until dry particles are just moistened. Drop dough by spoonfuls (8 dumplings) on top of simmering blueberries. Cover skillet and cook for 10 to 15 minutes, or until dough is puffed. Serve dumplings with sauce in skillet. Serve with thick cream if desired.

Yield: 8 servings.

MORE RECIPES ON  
PAGE 79

Nobody knows for sure why a very succulent coffee cake with a whole lot of blueberries inside and a streusel crust on top and baked in a square pan was called a *Buckle*, but, classically and historically, this defines a **Blueberry Buckle**. Maybe it buckled when the homemaker tried to take it out of the pan—don't you try. Just cut it in squares and serve it right from where you baked it.

### Blueberry Buckle

¾ C sugar  
¼ C vegetable shortening  
2 eggs  
½ C milk  
1½ C all-purpose flour  
2 t baking powder  
½ t salt  
½ t ground nutmeg  
¼ t ground cloves  
1½ C fresh, rinsed and drained or dry-pack  
frozen blueberries  
½ C sugar  
⅓ C flour  
½ t ground cinnamon  
¼ C soft butter or margarine

Mix sugar, shortening, eggs and milk until well blended. Stir in flour, baking powder, salt, nutmeg and cloves. Fold in blueberries. Spread batter into a greased 9-inch square pan. Combine remaining ingredients and mix until crumbly. Sprinkle crumbs over batter. Bake in a preheated oven (375°F) for 45 to 50 minutes, or until top springs back when lightly touched. Serve warm, cut into squares. If desired, serve with lemon sauce.

Yield: One 9-inch square cake.

# JUST FOR THE FUN OF IT

You can still see in Bob Helfenstein, classic car collector and Grosse Pointe Farms attorney, vestiges of that five-year-old boy who once lived just two blocks from the Packard factory in Detroit. It was at that early age that Helfenstein's love for cars developed and grew into the fine old car collection he treasures today. "One of my favourite games was guessing what style car would be completed as we peeked through those windows on Concord. We'd see the wheels, then the chassis, then the engine; and then, about a half-hour later, we'd run to the end of the building and see the car completed and ready to drive away! Boy, that was really something to see!"

*Bob Helfenstein knows the deep satisfactions of collecting classic cars.*

At seven years of age, Bob clipped photographs of cars out of newspapers and magazines. "I kept a file by model and year. As a matter of fact, I did it until high school—secretly, of course—no magazines were safe at our house."

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by WENDY BRIAN

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Bob Helfenstein proudly displays a manufacturer's clay model of a 1953 Hudson Hollywood Coupe.

"Long before I bought my first old car, I attended all the auto shows, collecting literature from each. I still have some of it, which is probably valuable today."

"My first car of any kind was a 1937 Willys, bought during World War II. I was 17 years old. It had a stick shift and got 25 miles to the gallon!"

It was a natural transition from pictures of cars, to models, to collecting old cars, according to Bob. "I collect and read about cars because I love them. I pour over each and every issue of *Hemmings Motor News*, the bible of car collectors. It's filled with cars for sale, and tips on renovating cars. I saw an article in 1953 *Motor Trend Magazine* regarding the restoration of a car I once owned. I contacted the owner, and we had a long talk session. It was like finding an old friend.

"Collecting, to me, is perhaps the fulfillment of that little five-year-old boy's dream of owning that special car of his own someday. It's just that, now, there is more than one special car."

Bob's first classic car, not surprisingly, was a Packard he purchased for \$125, using money he had saved and a little help from his mom. He renovated the car to the tune of \$500, and kept it when he went to Korea as a Sergeant in the U.S. Army Artillery Corps.

"When I came home, I sold the car for \$1,000...

regretfully; but I was buying a house, and was told that you just couldn't buy a house unless you had at least \$1,000 "emergency" money. As it turned out, I never needed that emergency money—but how often I dream of that car... a 1934 Packard Super 8 Victoria convertible coupe. It's probably worth \$85,000 in today's market.

"My next purchase was a 1938 Packard convertible; I got it for \$65 and a carton of cigarettes. It was a 12-cylinder coupe. I eventually sold it for \$500. Then, I purchased a 1950 Jaguar and I sold the Jaguar to purchase a 1956 Rolls Silver Cloud Saloon from William Jennings Bryant III.

"Then I sold the Rolls, so I could buy a 1956 Wraith Hooper Bodied Limousine, which I have to this day.

"I buy cars when they come along, because some of them are rare and I just have to have them. Others, I purchase just for the parts. But car collecting is funny—sometimes the car you buy for parts turns out to be valuable."

Helfenstein collects cars from the '30s, '40s, '50s, and '60s. His collection currently includes a 1957 two-seater Thunderbird; a 1951 Ford Woody station wagon; a 1948 Ford Woody (made popular by The Beach Boys); a 1967 four-door Lincoln convertible sedan; a 1949 Studebaker convertible; and a 1940 Graham.



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"Cars have personalities to me; mine all have names. My 1941 Lincoln Continental is 'Louise.' I bought her from a heart specialist in Boston with the stipulation that I wouldn't change her name, and I haven't. My others are 'The Rocket,' which is my Thunderbird; 'The Statesman,' the Rolls; and 'Blunderbus,' my 1951 Ford Woody. The 1948 Ford Woody is 'Beachie' and the 1940 Graham is 'Sharknose.'

"Attending car shows is yet another facet of car collecting. The most prestigious show in the world, and the largest, is one held in Hershey, Pennsylvania in the fall. It is the Holy Grail of car collectors. The show is like a revival meeting for car enthusiasts. Can you think of anything more pleasant than looking at rare classic cars with the aroma of chocolate wafting in the background?

"There is another show in Carlisle, Pennsylvania held four times a year. It's a show and flea market, also well attended. At both of these shows you meet people from all over the world—Japan, France, England, Italy—all with their clipboards checking out the cars.

"There have been lots of changes in car collecting in recent years. When I first started collecting, you couldn't finance the purchase of a classic car; now they have a value guide. Insurance then was unheard-of. Today, there is special insurance for classic cars which is restricted to driving to meetings or pleasure driving.

"Today, license plates are a big thing. You can purchase a historical plate if your car is 25 years or older; but if you're really lucky and find a plate for the year of your car, you can use that and pay a five-year license fee to the State of Michigan.

"When I started, most collectors were middle-aged. Today, you see young couples with babies in strollers at the shows."

Car collectors travel all over the country and the world for 'that special car'... California, Texas,

*"I purchased a 1950 Jaguar and sold the Jaguar to purchase a 1956 Rolls Silver Cloud Saloon. Then I sold the Rolls so I could buy a 1956 Wraith Hooper Bodied Limousine."*

New York, Connecticut... wherever they find it. "If the car is over \$5,000, you usually go look at it yourself. If it's under \$5,000, often you have someone who is knowledgeable look at it for you and give you his evaluation."

We asked how cars were evaluated. Helfenstein explained that *The Old Cars Price Guide*, by Chester L. Cruise of Indiana, is a great source. It rates cars as follows:

**EXCELLENT**—restored to maximum professional standards of quality in every area, or; perfect original with all components operating and appearing as new. A 95-plus show car that is *not* driven. (These are trailered to shows.)

**FINE**—well restored, or combination of superior restoration and excellent original; or an extremely well-maintained original, showing minimal wear.

**VERY GOOD**—completely operable original or older restoration showing wear; or amateur restoration: all presentable and serviceable inside and out. Also combination of well-done restoration and good operable components or well-done restoration or partially restored car with all parts necessary to complete, or valuable new old stock (NOS) parts.

**RESTORABLE**—needs complete restoration of body chassis and interior. May or may not run (should not take much to get run-

ning; but isn't weathered, wrecked or stripped to the point of being useful only for parts salvage).

**GOOD**—a drivable vehicle needing no, or only minor, work to be functional, or a deteriorated restoration; or a very poor amateur restoration; all components may need restoration to be excellent, but mostly usable "as is." Most of Helfenstein's cars are twos and threes.

A majority of collectors, like Bob, belong to five or six car clubs. These clubs publish periodicals in which ads for parts and cars are run; they also hold meetings and annual picnics. They give collectors an opportunity to converse with other owners and share their expertise. These publications list the oldest car to the newest car, with the owners' name, address and phone number. Helfenstein belongs to The National Woody Club, Classic Car Club of America, Rolls-Royce Owners Club, Walter P. Chrysler Club, Studebaker Drivers' Club and the Graham Club.

Helfenstein stressed that car aficionados come from all walks of life. Gone are the days when wealthy eccentrics cornered the classics market. Today, collectors are physicians, lawyers, salesmen, factory workers, bookkeepers. "When we talk cars, we're all the same... it's a great leveller. Collectors can

# Collector Clichés

## EASY RESTORATION—

Get ready to invest a lot of cash.

## IN THE WEEDS—

A car found out in a field somewhere. If it's down South, you might have to drive the snakes out before you buy the car.

## OLDER RESTORATION—

Beware, because it's like starting from scratch with a car.

## MY, YOU'VE TAKEN GREAT CARE OF THAT CAR FOR ITS AGE—

That is tantamount to sacrilege, when said to a collector who has worked for more than a year to restore his car.

## DRIVEN IN GARAGE WHEN STORED, HOWEVER MANY YEARS AGO—

Get ready for large engine bill.

## GRANDMOTHER'S CAR—

You look it over. Grandmother must have driven the Indy track at least once or twice a year.

## FLY IN AND DRIVE HOME—

Be ready to call for money via Western Union on your way home.

## SPARE (TIRE) NEVER ON THE GROUND—

Beware, those that were on the ground were replaced at least five times.

## LOST INTEREST, YOU ASSEMBLE AND TRIPLE YOUR MONEY—

Don't believe it! If you do, be prepared to assemble a pack of blood hounds to find all the parts before loading your "treasure."

## BASKET CASE—

Unrestored car, disassembled in varying degrees. Most small parts in containers such as coffee cans, paper sacks, boxes and if you're lucky baskets! Many parts also on the floor. Larger parts such as body and fenders in rafters of garage, adjoining chicken coop, or barnyard. Bring large truck, as well as car hauler, to tow this disassembled mess away.

## PAINT JOB, VIS À VIS RESTORATION—

No bump shop in America will perform a paint job on any car older than 10 years. Even though all of the procedures are exactly the same, a paint job becomes a restoration and the price is the same.

## ONLY 5,000 MILES ON A NEW (?) REBUILT ENGINE—

Yes, but the remainder of the car has gone 200,000 miles plus.

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have just one or two cars, or 20 or 30; the spirit's the same!

"Joy in car collecting is different for different people. I get the most joy out of washing, polishing and cleaning my cars, then taking them on an early morning drive. I am not interested in showing. If you show a car, you have to stay with it throughout the shows. I don't like that...but, then, if everyone felt that way, there wouldn't be any shows—and then where would I be?

"I guess what best describes my feeling about car collecting is that I revel in the joy of ownership. Some others purchase classics as profiteers. They are not really interested in the cars themselves, but in the resale value of the cars. Real collectors don't appreciate these types. Then there are collectors who do so solely for investment purposes.

"The cost of collecting also

varies with the collector. Why, I spend three to four hundred thousand dollars mentally each month when my *Hemmings* arrives. There are a lot of us like that out there.

"To me, car collecting is like playing '50s and '60s music—a way to recapture the halcyon days of my youth. It's having that car you couldn't afford when you were young.

"Other collectors enjoy collecting because they enjoy restoring the cars themselves. I prefer to have my restorations done professionally, so I don't risk an amateur paint job.—that's the death knell for the true car collector. Often, though, I do the detail work myself, just to keep a hand in."

You can be certain that Bob Helfenstein will "keep a hand in" when it comes to old and classic cars, for they constitute an important part of his life, a hobby he truly enjoys. ◆

This snappy red '57 Thunderbird never fails to elicit nods of enthusiasm.

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*Photos by John Sobczak*

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# AVOIDING AUDITS



To the professional individual or small business owner, an audit by the Internal Revenue Service can mean more than taking time away from business. An IRS audit may cost additional tax and interest payments, penalty fees, accountant's fees, plus the headache of just going through the audit procedure.

While no one can guarantee immunity from an IRS audit, there are steps you can take to reduce your chances of an audit.

Below are some tax preparation tips to help you as an individual and as a small business owner:

**Keep your return neat.** Submitting a tax return with lots of erasures shows a taxpayer who is probably not sure of what he is doing. Usually, a sure sign of mistakes and a red flag for an audit.

**Attach or complete all necessary forms.** Leaving information blank or omitting required forms is indicative of someone who does not understand the tax laws; again, a taxpayer who is probably unsure of what he is doing and a high risk of generating errors.

**Report all income.** The IRS now crosschecks all sources of income. Failure to report income from investments, stock sales or partnerships will result in an IRS letter asking for an explanation on your part.

**Do not use round numbers.** An overabundance of round numbers is a red flag that the taxpayer is using estimates instead of actual

data and may result in an audit.

**Avoid large deductions.** The IRS now compares your itemized deductions to a set range for your income level. Any large variations from the range will probably get scrutinized. A good policy to follow on a large, one-time deduction is to attach a separate note explaining the reason behind the large deduction. For example, if you prepay your property tax, your itemized deductions may seem unusually high for your income level. Attach a note to your return highlighting that you prepaid your property tax.

**Avoid large refunds.** The IRS will examine claimed refunds if they seem excessive in comparison to your adjusted gross income. If you have a large refund due, consider having less federal withholding tax taken out of your pay.

**Separate personal and business activities.** Keep accurate records of business and personal expenses. Do not try to take your small business' expenses as personal deductions on your individual tax return. Avoid mixing your personal monies with monies from your small business and vice versa. Activity you cannot account for between the two can result in imputed interest income on loans and exclusion of expenses. Both will result in increased taxes for yourself and your small business.

**Make sure federal and state data are consistent.** The IRS and the State crosscheck information. Inconsistencies will result in a let-

ter from one or both asking for further explanation.

**File on time.** Filing late is a sure way to raise a red flag for an audit. You can get an automatic extension of time to file your return using Form 4868. Be sure to request the extension before the April 15 deadline. Otherwise, you will be liable for penalties and interest.

**Make sure you sign your return.** Failing to sign your return will single it out for manual processing, which only increases your chances of an audit. If you have a refund due, failing to sign your return will delay your refund unnecessarily.

**Consider a professional tax preparer.** If you find yourself completely overwhelmed by the whole thing, forget it. It's not worth it. Seek a competent, professional tax preparer to do your income taxes. The money you will spend is well worth the peace of mind you will receive from knowing that your tax returns are prepared and filed.

Most taxpayers' returns are accepted as filed; but, if your return is selected for an audit, don't panic. Despite most taxpayers' fears, the IRS is not out to get you. The audit may or may not result in additional tax. Your audit may be closed without change. Or, you may even receive a refund. ◆

R. Scott Wirth, CPA, is founder and Managing Partner of Small Business Management Co. in Rochester, Michigan.

# NATURE'S LEGACY

Conservation: it's an essential part of preserving a healthy environment. Sometimes we forget, though, that we live in a precariously balanced earth ecosystem. Untainted rains need to fall on delicately stacked topsoil, allowing life-bearing vegetation to transform finely filtered sunlight into a stabilizing atmospheric recipe. Sustained by this seemingly simple cycle are plant and animal communities all arranged in orchestrated fashion. But how can we, as individuals, groups, or organizations, actually make a difference and work towards insuring the future welfare of this outdoor harmony? The Kalamazoo Nature Center and its Avian Research Program have strived to investigate this task, both locally and regionwide.

*The Kalamazoo Nature Center concerns itself with the habits of Michigan's birds.*

The Kalamazoo Nature Center is a Michigan non-profit membership corporation founded in 1960. The site of the main interpretive center is nestled in the heavily wooded valley of Cooper's Glen. This spot was visited in the late 1840s by James Fenimore Cooper, a well-known novelist and philanthropist, while gathering material for his novel, *Oak Openings*.

by DAVID C. EVERS



A well-camouflaged Short-eared Owl, an endangered species in Michigan.

Photos by David Evers



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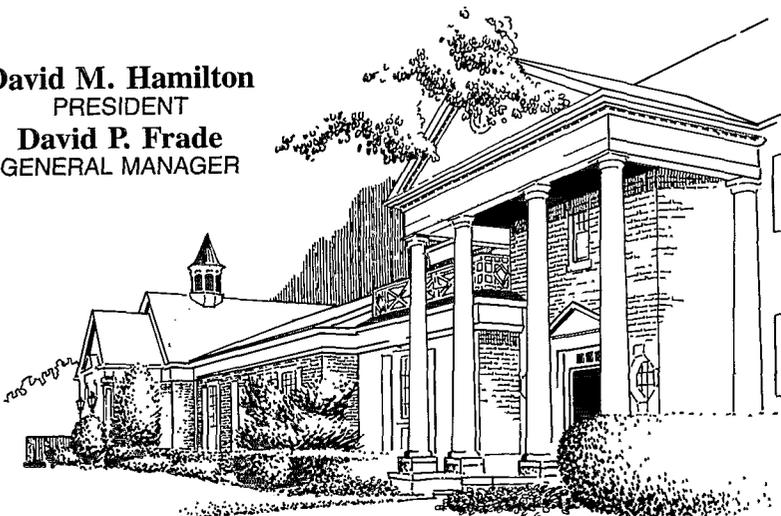
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When the picturesque glen was threatened by gravel excavation in the late 1950s, a small group of citizens led a successful campaign to protect this remnant of our historic and natural heritage. From this humble beginning, the Kalamazoo Nature Center now protects more than 3,000 acres in perpetuity, for the enjoyment of people today and generations to come.

One of the synergistic gears working towards the Nature Center's inspiring conservation goals is the nationally recognized Avian Research Program. Since its establishment in the late 1960s, emphasis has been placed on monitoring seasonal bird population trends, distribution, and abundance. From this continuing work, impressive results have been achieved. For example, several volunteer networks have assisted in developing one of North America's largest year-round data bases from which realistic decisions are made concerning the well-being of bird populations. Reasons for studying birds, in particular, are varied, but rely upon their conspicuousness, popularity, widespread distribution, and their ability to act as indicators for environmental perturbations, whether natural or human-related.

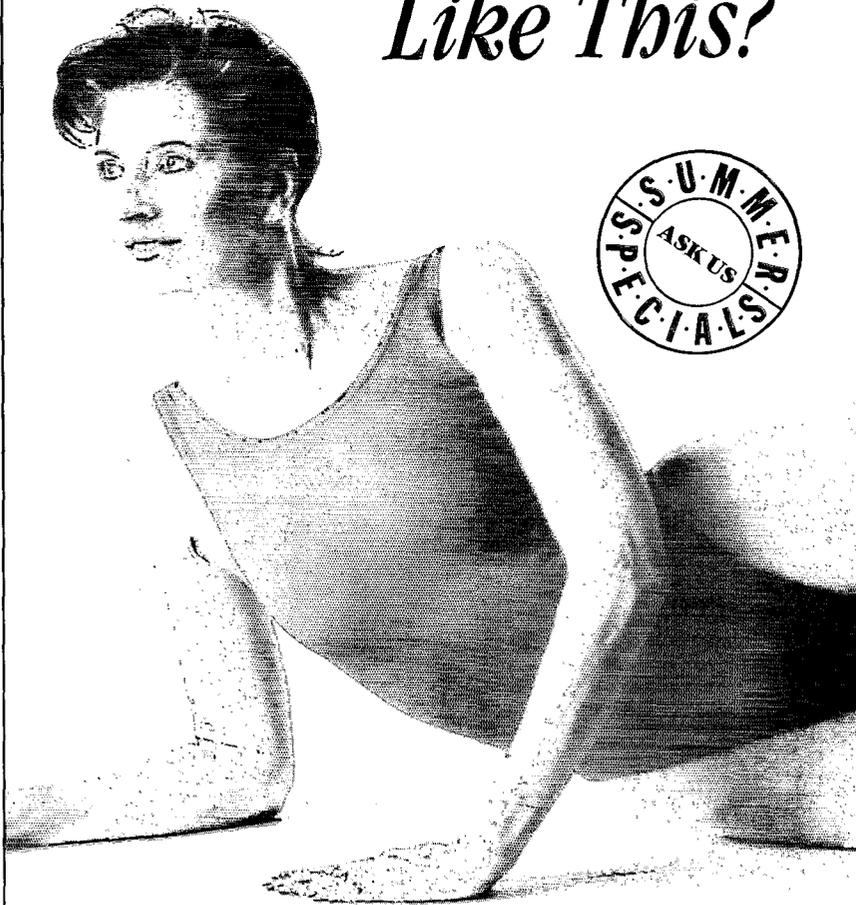
Although the research program focuses upon birds, it does not end there. All living and non-living components are intertwined, dependent upon the welfare of their "neighbors"... a co-existence measured by eons of time. From this natural scheme of things, it is only an expected evolution of environmental awareness that such a program also has promoted a caring relationship for the land, air, and water. It is this conservation ethic that has provided an opportunity for this program's accomplishments and allowed it to successfully continue today.

Since each season may hold a unique set of birds, the research program has devised methods of systematically sampling bird presence and absence within each of these four time periods. With the



The Cedar Waxwing is a year-round resident.

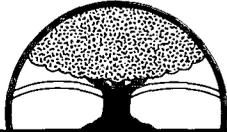
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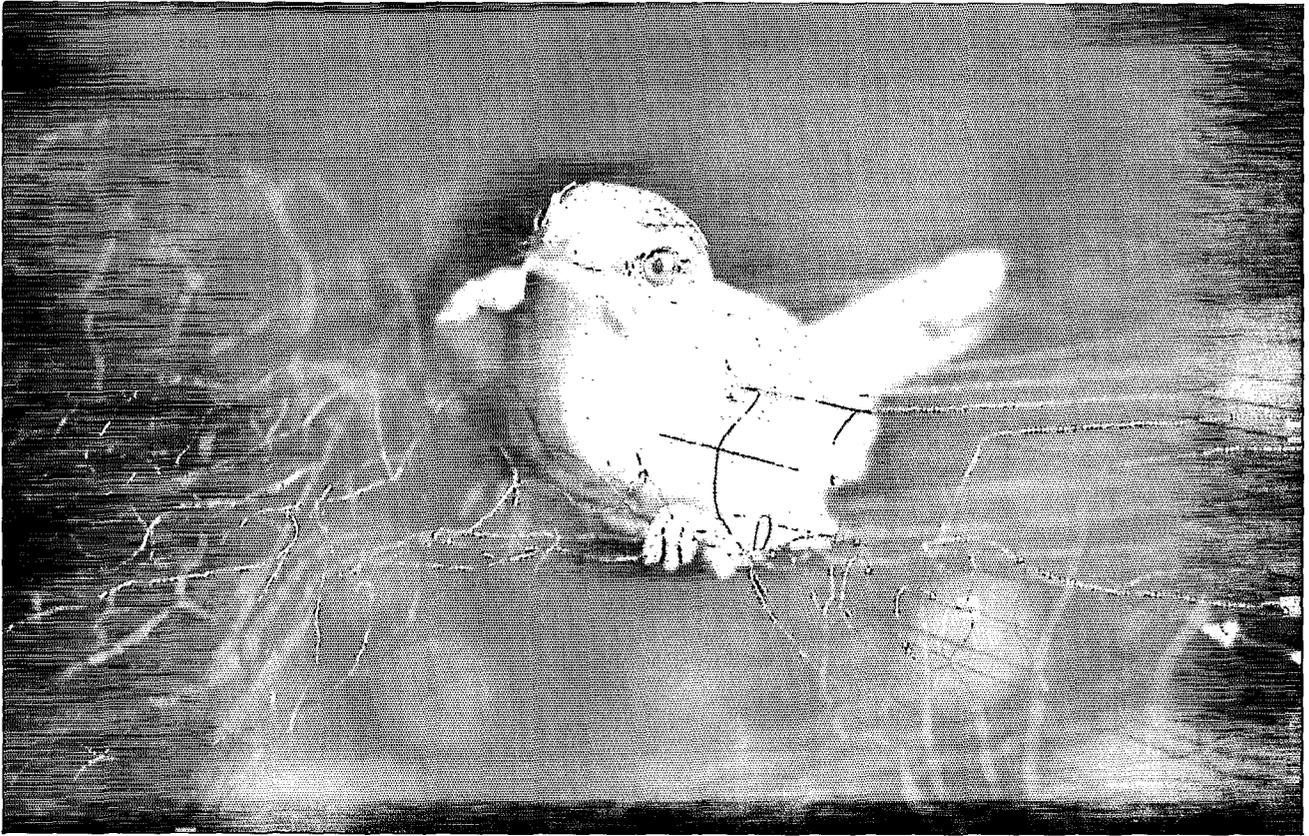
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arrival of spring, the complex of bird species changes dramatically, from few to many. To evaluate the success of resident songbird winter survival and of neotropical migrants, daily morning surveys are made within an urban wildlife oasis called Klienstuck. It is here that songbirds mysteriously gather to refuel for their continuing flight north. Small, colourful birds known as warblers may be found in an amazing array, carrying such names as Prothonotary, Black-throated Green, Magnolia, Blackburnian, Hooded, Yellow-breasted Chat, Northern Waterthrush, and Ovenbird.

The significance of following these and other songbirds is that many of these species winter exclusively in the tropical rain forests of Central and South America. Recently, this region has become more of an environmental battleground than the serene paradise it was once known to be. Reasons for this are mainly related to uncontested destruction of the forests for alternate land uses, such as cattle ranching and short-term agriculture. Although there are arguments justifying this wilderness encroachment, they are mainly based upon greed and are far outweighed by the global climatic dependence upon the functioning existence of these tropical rain forests. Many of "our" backyard birds, such as the Northern (Baltimore) Oriole, Scarlet Tanager, Eastern Wood-Pewee, and Red-eyed Vireo, are actually residents of these Central and South American forests and only visit us during the summer. What would happen if, someday, they never returned?

Expanding on this thought, the research program has established several methods to monitor summer bird populations. More than 50 standardized trails in Michigan alone, officially called Breeding Bird Survey Routes, are coordinated by the research program, as part of a large-scale federal program based at the Patuxent Wildlife Research Center, Maryland. Qualified and highly dedi-



A Red-eyed Vireo temporarily captured in a mist net.

cated volunteers participate in the operations of these routes, donating time, money, and grueling miles on their vehicles for this cause. Results from these long-term surveys provide a much-needed window for interpreting the degree of losses or gains in bird nesting populations. Some fluctuations are part of natural cycles. An example would be increases in Yellow-billed and Black-billed Cuckoo populations, species which are important frontline combatants in the war against hairy caterpillars. Recently, the importance of these birds has come to light since heavy infestations of eastern tent, forest, and gypsy caterpillars have peaked in population and have defoliated forests in the Upper Great Lakes Region.

Some changes may be due to habitat alteration, such as a parking lot paved over a marsh. The loss of one wetland may be cause for little alarm; however, what happens if this is compounded by thousands of such incidents? And, how can this be adequately qualified? Breeding Bird Survey routes and other studies are currently showing researchers and the public that Michigan's loss of 70% of its wetlands has had profound effects on its avian inhabitants. Species such as the King Rail and Short-eared Owl are now endangered in the state. Once common inhabitants, such as the American Bittern of our marshes, and Red-shouldered Hawk of our swamps, have now disappeared from much of the southern Lower Peninsula.

While the effect of wetland destruction on birds has finally been shown, the long-term effect on the environment is not fully understood. But wetlands do act as cleansing filters for our water supply, reducing flooding peaks, and filtering harmful chemicals. Hopefully, the loss of a few indicator bird species will alert all of us to potential problems ahead.

The other major tool in studying summer bird populations has been the Michigan Breeding Bird Atlas, based at the Kalamazoo Nature Center. As in dozens of other states and countries, the Atlas has and will be the main reference source for bird distribution and abundance. This environmentally crucial project has enlisted an army of several thousand volunteers to survey, record, and quantify bird populations throughout the state. The combined individual efforts of these caring and energetic people has, on its own, produced an environmentally-conscious group of Michigan citizens — a practical example of individuals, groups, and organizations making a difference.

Autumn brings about a new complement of bird populations, burgeoning with recently hatched young of the year. To evaluate the nesting success of northern birds, the research program uses a unique approach of actually catching birds. Finely-strung mist nets are erected on steel poles in various habitats, acting as gentle stopping mechanisms for flying birds. Individuals are collected from the nets unharmed and

*Finely strung mist nets are erected on steel poles in various habitats, acting as gentle stopping mechanisms for flying birds. Individuals are collected from the nets unharmed, and identified and banded.*

carried back to a centralized station for identification, aging, sexing, and measuring. Finally, a hardly noticeable numbered aluminum band is fitted on their leg. With this technique, we are able to discover a myriad of otherwise nearly unreachable facts. For instance, by comparing annual age ratios, the success of the nesting season can be evaluated. In addition, migratory and dispersal patterns, winter distribution, and longevity can be determined with bird-banding. In this past year, a Song Sparrow was captured in the same net as eight years previous—an amazing display of site faithfulness and survival for a 23-gram bird. The most common species which are banded at our station include the Yellow-rumped (Myrtle) Warbler, American Goldfinch, and White-throated Sparrow. In a typical autumn, staff and volunteers log more than 30,000 net hours and catch approximately 10,000 birds of nearly 100 species.

At autumn's end, most migrants have moved south of Michigan and are stationed on their winter territories. Species that attempt to overwinter in Michigan are cold-hardy, able to scout and find food from meager available supplies. Some well-known species, such as the Black-capped Chickadee and Blue Jay, remain home year-round; others, such as finches and owls, actually use Michigan as

their "southern" wintering grounds. The most widespread and popular method of sampling winter bird populations is through the National Audubon Society's Christmas Bird Counts. The Avian Research Program coordinates the 63 stations scattered across Michigan. Each location is contained in a 15-mile radius and is scoured by a few to several dozen volunteers during a 24-hour period, within two weeks of Christmas. This survey method has provided an index of which species winter where and when. For some species, winter is an easier time to evaluate the health of their populations. The decline of a predatory songbird in eastern North America, known as the Loggerhead Shrike, is best noted by surveying its wintering grounds in the southeastern U.S. It is here that these birds migrate, originating from across their range and concentrating in only a handful of states.

Through these and other seasonal studies, our understanding of bird population trends and their relationship with the environment is improving. Local changes in nesting bird populations are easiest to evaluate. In southwestern Michigan (generally representative of the lower Great Lakes Region) birds such as the Common Loon, Greater Prairie Chicken, Piping Plover, and Common Barn Owl are

now either gone or severely limited in distribution and number. On the positive end, several species which were formerly rare in this region are recovering with our help, including the Sandhill Crane, Wood Duck, Wild Turkey, Cooper's Hawk, and Pileated Woodpecker.

Regional changes in bird populations are much more difficult to understand. However, the seasonal efforts which have been outlined here constitute one step toward realizing which group of Michigan birds we need to be concerned with—species dependent upon wetland and grassland habitats and neotropical migrants. What are the ramifications of losing these more sensitive birds and ecosystems? Are the massive environmental problems we face today, such as global warming, ozone depletion, acid rain, deforestation, desertification, and extinction, finally becoming too extensive to continue our apathetic attitudes?

If we heed these bird declines as early warning indicators that far more encompassing problems exist, we may have time to dig in and fight for a sustainable earth ecosystem. Our individual responses may range from erecting a bluebird box to actively joining an environmental group; the choices are infinite, challenging our participation. The Kalamazoo Nature Center and its Avian Research Program are committed to insuring our fragile environment is enjoyed and shared by all. And, with the help of an increasing legion of people concerned with the future welfare of our environment, we can all strive together toward strengthening our nature's legacy. ◆





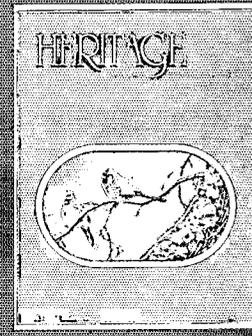
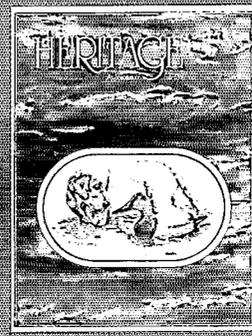
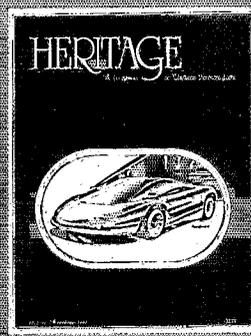
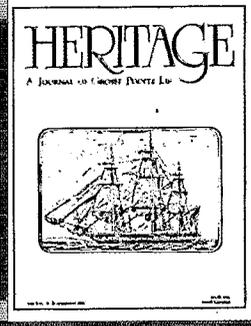
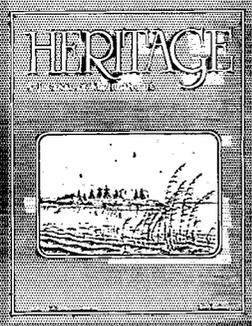
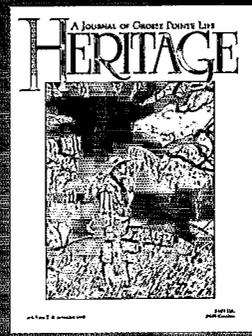
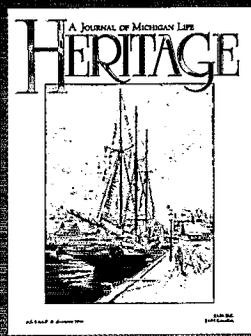
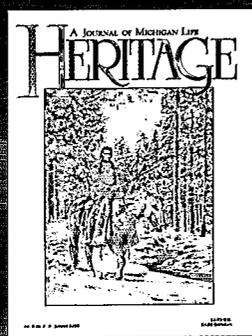
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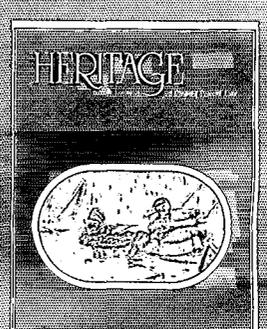
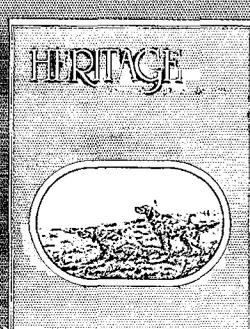
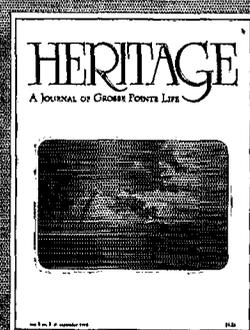
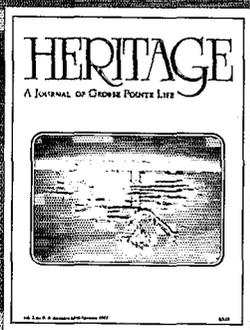
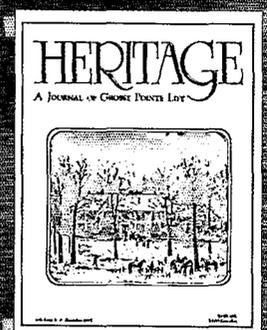
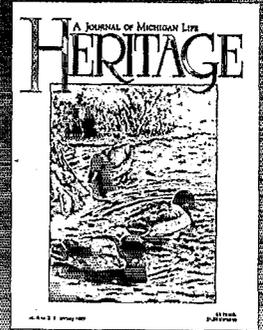


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# LONG SHOTS

Most sports-minded Grosse Pointe residents may recall that, in 1954, a young Arnold Palmer won the United States Amateur Golf Championship at the Country Club of Detroit, defeating The International Socialite Robert Sweeny in a tight, 36-hole final, one-up.

Few Grosse Pointe golfers, however, know that the 1915 United States Amateur Championship was played over the same gently rolling fairways and small, well-bunkered greens of the same Country Club of Detroit. This fact even surprises many club members. "I remember the 1954 championship," one 52-year member observed. "I joined the Country Club in 1937, but no one ever talked about a National Golf Tournament here some 20 years before. Perhaps it was not an important sporting event of the times."

It was indeed a most important chapter in the era just before World War I, when American-born Amateur Golfers were out-playing, and even out-scoring, the best American and British professional golfers in the United States Open.

After relegating the professional to an inferior stratum, the nation's top-flight amateur performers would convene in late summer at outstanding golf clubs such as Apawamis and Garden City on Long Island, the Country Club in Brookline, Chicago Golf Club or Beautiful Ekwanok at Manchester-in-the-Mountains, Vermont, to determine the Premier Golf Champion of the Land. These epochal years from 1913 through 1916 came to an ending at Merion Cricket Club on Philadelphia's mainline with this country's entry into the first World War. Golf championships

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by JOHN F. GLEASON, JR., GOLF HISTORIAN

---



were suspended in 1917 and 1918.

The cast of competitors that assembled for the 1915 championship was awesome. One hundred twenty-seven golfers tried for 32 places in the five-round format. The survivors included six former champions and three other contenders who would win the title in the post-war period. In the twilight of his accomplished career, Jerome Dunstan Travers, the four-time amateur champion from Upper Montclair, New Jersey, and current 1915 United States Open Champion, certainly had to be considered the favourite. Just three months before, and despite an acknowledged shortcoming that he made weak appearances in stroke-play competition, Travers wobbled wildly from the high rough to the fast greens at Baltusrol, but became our open king.

The defending champion was Francis DeSales Ouimet, because of his 1913 monumental U.S. Open play-off victory over the crack British professionals, Harry Vardon and Ted Ray, over the campus where he learned the game as a Brookline caddy. Amateur golf has known two great moments of achievement, the first being the playoff victory which inspired common Americans to find their place on America's fairways, hitherto frequented almost exclusively by the Eastern Seaboard gentry. The second great milestone in the Annals of Amateur Golf came about in 1930, when Robert Tyre Jones, Jr. captured the four most coveted cups in international competition: The British

Amateur on the old course at St. Andrews, Scotland; the British Open at Royal Liverpool Golf Club, Joylake, England; the U.S. Open at Interlachen Country Club, Minneapolis, Minnesota; and the U.S. Amateur at the Merion Cricket Club, Ardmore, Pennsylvania.

Ouimet crowned his Open playoff triumph with a solid victory over Jerry Travers for the 1914 Amateur Championship at Ekwanok. With Travers, Ouimet formed heavy co-favourites.

The only disappointment with this celebrated field of contestants was the fact that "The Immortal Twain" of early amateur golf would never meet in a U.S. Amateur.

Regrettably, Walter J. Travis, the self-taught semi-recluse from Garden City Golf Club, terminated his 17-year hunt for American and British Amateur titles with a loss to Ouimet at Ekwanok the previous year. His retirement resumé included three U.S. Amateur crowns of 1900, 1901 and 1903. In 1904, Travis was first of 21 American amateurs to win the British Amateur at Royal St. George's near Sandwich, England. In 17 years of participation in the U.S. Amateur, Travis won 45 of the 59 matches he encountered, for a victory percentage of .763.

In 1916, the 14-year-old Robert Tyre Jones, Jr. made his advent into national competition in the city of brotherly love at the Merion Cricket Club. His dominance of American golf from this heyday of

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amateur over professionals was never duplicated again in the history of American golf.



The year 1916 was the crowning year also for Charles "Chick" Evans, Jr. of Chicago. He had a real disappointment in Detroit, however, losing 6-5 to Ned Sawyer.

The Country Club of Detroit was founded by 13 golf-minded business and professional men living in Detroit, who maintained elegant summer homes or "Cottages" in Grosse Pointe. The Pointe was becoming the vacation colony for prominent Detroiters in the classic style in which Newport and Southampton were becoming the summer sports and social meccas for the blue-bloods of New York City.

On October 1, 1897, the following sportsmen met at the downtown Detroit Club to found the Country Club of Detroit: Henry Russell, Charles F. Hammond, Edwin S. Barbour II, J.H. Remick, Truman H. Newberry, Frank S. Werneken, James H. McMillan, and Benjamin Warren.

Henry Russell was elected First Chairman of the Board of Governors. Absent from the meeting but included on the new board were Joseph H. Berry, J. Harrington Walker, Martin S. Smith, William H. Wells, and Frank J. Hecker. John H. Avery, Bethune Duffield, and John S. Sweeney were later additions.

While an original 18-hole course was opened in June of 1898, it included several very short holes and an overall playing length of 5,090 yards. This layout was not up to the championship course standards of the times.

In 1911, the Country Club purchased the Weir Farm property on the northern boundary of Grosse Pointe Farms and, shortly thereafter, the neighbouring Lewis Farm.

Next, the Board of Directors hired the world-renowned Harry Shapland Colt of St. Amands, Eng-

land. Colt studied law at Cambridge University, where he became captain of the varsity golf team.

Colt practiced law as a Hastings and London solicitor, and concurrently designed many famous British and European golf courses. Pine Valley Golf Club (along with George Crump) in New Jersey; Sea Island Golf Club in Georgia; Burning Tree near Washington, D.C.; and Knollwood Club in Lake Forest, Illinois numbered among his United States creations.

Colt possessed several unique characteristics as a golf course architect. He was the first designer who was not formerly a professional golfer. He was the first to prepare tree-planting plans for his proposed layouts, and all his design concepts were first worked out in detail on the drawing board.

Trademarks of the British solicitor found full flower as he molded the Country Club out of the slightly rolling pastures of the Weir Farm property. The fairways were narrow; oaks, elms, and fish in proper strategic placement made the rough look fairly open until a golfer actually played the course, when he quickly learned that the trees were planted "in the wrong places to obstruct recovery from the wrong position" of an errant tee-shot.

Cognizant of the fact that the Country Club would have limited play, Colt designed very small greens of 3,500 to 4,500 square feet. (Golf courses with heavy play require large greens of 6,500 to 7,000 square feet, so that the traffic from 30,000 to 40,000 rounds of golf annually may be diffused, thus minimizing wear and tear of the grass.)

Bunkering at small greens, as was the case at the Country Club, provides many options and features. Best of all, it permits the architect to build each green into a clear target for the player to concentrate upon. The strong percentage of good golfers will tell you they prefer to shoot at a target green to a wide unmarked hole.

The construction work com-

pleted in July 1912, and play commenced that September. Following minor changes the next season, Harry Colt rested upon his artistry. The modifications resulted in a fine test of golf that measured 6,412 yards. The 420-yard first hole ran from a point just north of the location of the present club house toward what is now Kercheval Avenue. The second hole ran parallel with it in the opposite direction along the Provencal Road extension. Succeeding holes continued westward across the Black Marsh ditch, a creek which bisected the course, toward Mack Avenue. The ninth green and tenth tee were close to Mack Avenue. The final holes of the course were back on the former Weir Farm property, running eastward so that the historic 18th green was located to the rear of the club house and hard by the first tee.



The new course gained immediate recognition. The Golf Association of Michigan selected the Country Club of Detroit as the site of the Michigan Amateur Championship of 1914. Edward H. Brown, a country club member, emerged champion.

Three times the Michigan Amateur Championship was held at the old course. Each time the

*James D. Standish, Jr., the last Country Club member to make the flight, immediately began penning an exciting script for the Grosse Pointers.*

tournament was won by a Country Club member. Joseph B. Schlotman won the title in 1908; Harold B. Lee prevailed in 1910; James D. Standish Jr. in 1912.

Observers from the United States Golf Association found the new course to be an excellent test of the game, match-play in particular. Robert C. Watson, USGA president, extended to the Country Club of Detroit the 1915 USGA Amateur Championship. The invitation marked only the second time in 21 years that the USGA Amateur was held at a Country Club other than in the New York, New Jersey or Chicago districts. In 1907, the Amateur was contested at the Euclid Golf Club, Cleveland Heights, Ohio. Here Jerry Travers won his first major championship.

For the championship, the USGA stretched the golf course from its normal 6,412 yards to 6,615 yards. For the match-play rounds, the tee on the twelfth hole was moved back 35 yards, creating a challenging, bold decision to attempt to clear a canal or use gamesmanship by playing safe.

One of the major factors which influenced the USGA in selecting the Country Club for the Amateur was the praise extolled upon the new course by Harry Vardon, the legendary British professional who won the 1900 U.S. Open and played exhibitions from

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coast to coast during the next 20 years. Vardon's sound appraisal of the Country Club turned out to be valid. The scores at Detroit turned out to be high. No player broke 150.



One hundred seventy-seven players were required to play an 18-hole elimination round to cut the field to 73 contenders who recorded scores of 85 or better. The survivors then played for 32 match-play positions in a 36-hole final stroke-play qualifying test.

The Minnesota Champion, young Dudley H. Mudge of the Town & Country Club in St. Paul and a sophomore member of the Yale Varsity, captured the qualifying medal with rounds of 79-73-152. This total surprised everyone, as Mudge had finished last golfer to make it into the qualifying rounds.

Only eight players scored under 160. Francis Ouimet and Robert A. Gardner got in as former champions who played well. Maxwell R. Marston of Baltusrol, S. Davidson Herron of Oakmont and Jesse Guilford of Bellevue near Boston, three future national amateur champions, were also numbered among the eight.

Two sons of James S. Sherman, former Vice President of the United States, Thomas and Sherrill, of the Yahnundasis Club near Utica, N.Y. both played their way into the championship.

All told, ten states and the Dominion of Canada were represented by players in the field. Canada had its strongest golfer in George S. Lyons of Lampton, 1904 Olympic Medal winner and eight times Canadian amateur title holder. Lyons was runner-up to Eben M. Byers in the 1906 Amateur. Byers again made the championship flight, along with Bill Fownes. Both men were from Pittsburgh. Fownes was an Oakmont teammate of Davey Herron. He won the am-

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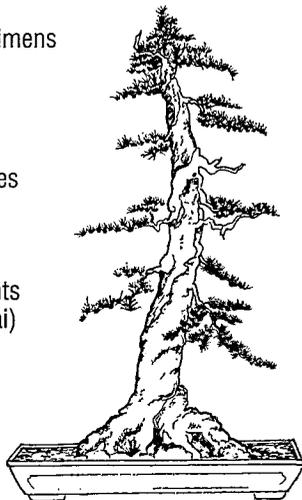
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ateur in 1910 and became president of the USGA in 1926 and 1927.

Undoubtedly the golfer who travelled the greatest distance to participate in the twenty-first amateur championship was A.C. Ulmer of the Rocky Point Club, Florida. A.C. was Florida's first state champion and a four-time title holder in later years.

The perennial Texas king, George V. Rotan, and George A. Crump were registered from Pine Valley Golf Club in New Jersey. It was here that Crump was devoting all his time and talent to make Pine Valley the roughest golf course in the world. He did not live to see the fulfillment of his dream, but he worked in concert with the same Harry S. Colt (who built the Country Club of Detroit on 14 holes) at Pine Valley before his untimely death in 1918. Playing in Detroit was George Crump's only try in the National Amateur.

The Country Club of Detroit gained particular satisfaction in acknowledging that four of the 32 contestants in the championship came from within its membership ranks. This illustrious foursome included Joseph B. Schlotman, who recorded 83-78-161 in the qualifying rounds; Harold B. Lee followed closely with 83-79-162; L.L. Bredin fired 83-81-164; James D. Standish, Jr. squeaked into the 30th spot by a big afternoon rally with 87-80-167 total.

When one walks into the men's grill at the Country Club, one sees a large round table beneath a long bay window on the far side of the grill. At this table many of the long-time members gather for morning coffee, and others assemble at noontime. Out of the mist of the past, some interesting thumbnail sketches of the famous four Country Clubbers who made the grade found their form in reflective fragments.

**Joe Schlotman**, the Country Club's first state champion of 1908, proved an enigma. No one seemed to know whether he was an amateur who later turned pro or a pro who

was reinstated as an amateur. All they knew was that "he could play."

**Harold B. Lee** was the 1910-1911 State Champion and a member of an old Grosse Pointe family. Lee family were original manufacturers of the Lee overalls, still in popularity today. He married Helen Joy, whose family was prominent with the Packard Motor Co.

**Louie Bredin** in 1915 was a member of the Yale Varsity, and later won the state title in 1919 at Saginaw and in 1921 at nearby Lochmoor Club. Bredin was an equally gifted smooth dancer and sweet swinger. Married many times, Bredin lived later in France and was a member of the French International Golf Team.

In every sport and in each of its contests the hometown hero, if he is performing well, always creates a special interest for the local galleries. The 1915 Amateur was not denied that upbeat.

**James D. Standish, Jr.**, the last Country Club member to make the flight, immediately began penning an exciting script for the Grosse Pointers.

As the current State Amateur Champion for the third time (1909, 1912, 1915 and later 1924), Standish had the news-wire services crackling from the first days that the national amateur turned to match-play.

First to fall victim to his early

*The Country Club of Detroit gained particular satisfaction in acknowledging that four of the thirty-two contestants in the championship came from within its membership ranks.*

onslaught was William C. Fownes, Jr., 1910 Amateur Champion and part of the famous Fownes family bent on making the Oakmont Golf Course near Pittsburgh the toughest 18 holes in the world.



Standish broke loose in the morning, 18 holes of the 36-hole first-round match with a fast 74 and a comfortable three-up lead at lunch. It was short-lived, as Bill Fownes ripped into the third nine to pull level with Jim Standish at the final turn. On the twelfth tee, Fownes stood two-up. Standish levelled the count again at the 14th hole, but lost the 15th. Fownes stood tall again—one-up with three holes to play. Misfortune befell Bill at the 16th. Soft mud stuck to his ball. His approach to the green fell short. Standish recorded a routine par to go even with two holes remaining. Both players finished with two pars.

On the 37th hole, in the only first-round match to extend extra holes, Standish sealed Fownes' doom by stroking down a 10-foot birdie putt to advance into the second round.

In the other first-round battles, Louie Bredin was put away, one down on the final green; Howard Lee sidelined Eben Byers 5 and

4; and Joe Schlotman advanced into the second round gracefully. Thus, three of the four Detroit golfers moved forward, as the field was reduced to 16 contestants. It must be noted that Lee defeated a veteran contender in Byers. A very short, 5'4" all-around sportsman, Byers played in the National Amateur from 1900 through 1916. He defeated the perennial Canadian Amateur Ruler George S. Lyons for the 1906 title after being the finalist in 1902 and 1903.

The defending champion, Francis DeSales Ouimet, quietly advanced by crushing W. Hamilton Gardner of Buffalo, 8 and 7. In winning the U.S. Open in 1913 and the U.S. Amateur in 1914, Ouimet became the first amateur in history to win both titles.

In defeating George Crump, the molder of Pine Valley Golf Club, Jerry Travers imposed the worst 36-hole beating in the 21-year history of the United States Amateur. Travers annihilated Crump by a count of 14 up and 13 holes to play. After the morning round in which he scored 75, Travers stood 11-up. By winning three of the first five holes in the afternoon, the sad encounter came to an embarrassing end. Mr.

Crump's one attempt to make a showing in the national amateur had crestfallen undertones.



Harold Lee in the upper bracket and Jim Standish in the lower bracket moved forcefully into the third round, creating two strong possibilities, that both finalists might come from the Country Club or that either contender might emerge Amateur Champion of the United States.

Never in the 21-year history of the U.S. Amateur had fellow club members reached the finals. This event was not to happen until 1925, when Bobby Jones and Watts Gunn of Atlanta's East Lake met at Oakmont.

Lee clubbed Connecticut's champion Hamilton Kerr by a solid 9 and 8 count.

In the final match of the day, the former U.S. Open and current U.S. Amateur defending champion was expected to usher Standish to the sideline without any extenuating efforts.

The large home Club gallery were disbelievers. During the morning, Standish opened with 8 pars and a bird, against Ouimet's 7 pars, a bogey and a bird. The former scored 36 against the latter's 37, affording Standish a one-up lead.

Ouimet scored 39 on the back side to Standish's shaky 41, and by winning two holes he retired for lunch with a one-up advantage. The respite, however, seemed to recharge Standish far more than the defending champion. He opened with an even-par nine of 37 against 42 strokes for Ouimet, giving Jim a 3-up lead with 9 holes to play.

The scores for the nine were:

Standish:	4-4-5	5-2-5	2-5-5=37
Ouimet:	4-5-5	5-3-6	4-5-5=42

Turning into final holes, Standish's play became brilliant:

Standish:	3-4-4-4-3
Ouimet:	4-4-5-4-3

By Thursday's third-round matches with the field reduced to eight performers, one-half of the Grosse Pointe population had turned out at the Country Club to witness the amateur quarterfinals. Many of the spectators had never seen a golf match. They were caught up in the electricity that was currently charging The Pointes. That two of their citizenry were still in the hunt had created an excitement among many folks who knew nothing about this upper-class pastime called golf. Here was their opportunity. At times, the cheers for Americans had little relationship with the trends of the four matches.

Highlighted by a 144-yard ace on the seventh, Bob Gardner, former world record pole vault champion from Yale and the 1909 Amateur title holder



James D. Standish, Jr., of the Country Club of Detroit.

PHOTO COURTESY JAMES D. STANDISH, III

from Chicago, trounced Tommy Sherman, 7 and 6, and John G. Andersen of Long Island advanced by a three-up and two to play measure of New Orleans' Nelson M. Whitney.

A long day of frustration and final holes of failure beset the two Country Club contenders. Both gallant warriors fell in the final hour—Standish on the 36th hole and Lee on the 38th or two holes overtime.



Harold Lee was defeated by young Max Marston, the New Jersey state ruler from Baltusrol. The U.S. Open title holder, Jerry Travers, whom Max had beaten yesterday, carried his clubs in the longest match of the tournament. Max watched an eight-foot victory putt spin out of the 37th hole. He lofted a crisp approach iron three feet from the 38th hole flagstick and quickly stroked his putt for victory.

The match between Standish and Sherrill Sherman was a give-and-take battle from the outset. Sherman, who maintained his competitive edge by weekly rounds with president William Howard Taft, gained a one-up lead after the front morning nine, but Jim Standish rallied back on the second nine to hold a one-up advantage into the noontime break. At the three-quarter point, Standish enjoyed a secure three holes up with nine to play.

Sherman became dauntless, pulling the match back to level at the 33rd hole, grabbing the 34th; but Standish again caught him at the 35th.

Standish misplayed the final hole, losing to Sherman, one-up. The cause of the Country Club of Detroit had ended, but to place four members in the championship and to see two of these contenders battle boldly through three rounds, or a collective total of 203 match play holes, before each succumbed only one down, reflects great credit upon both Mr. Harold Lee and Mr. James Standish.

James D. Standish, Jr.'s contribution to golf development in America was considerable. Along with four Michigan State titles, Standish captured the prestigious United North and South Amateur Championship in 1909, and he lost in the final of the Western Amateur Championship to Charles "Chick" Evans, Jr. in 1914 and 1915.

At one time or another, Standish was president of every golf organization of which he was a member. He was president of both the Country Club of Detroit and the Lochmoor Country Club. He served as head of the Detroit District Golf Association and the Michigan Senior Golf Association; as president of the Inter-Collegiate Golf Association and the Western Golf Association. In 1950-51, Jim Standish was elected president of the United States Golf Association.

Mr. Standish was the main force in the establishing of the USGA Amateur Public Links Championship in 1922. Jim Standish donated the Standish Cup;

in 1923, President of the United States Warren G. Harding donated a team competition trophy that each city may play for with four-man teams.

The Amateur Public Links Championship draws the largest number of entries of all the 14 championships conducted by the USGA, save the U.S. Open.

He was a great friend of the public park player. Through his influence, the Michigan Amateur Championship was opened to both private club and public golf course players to compete.

Before his retirement from golf administration and his passing from the scene of a thousand green fairways in 1967, Standish served as President of the Michigan Senior Golf Association. On August 6, 1963, Mr. Standish was presented the distinguished Senior Golfer Award by that body for service to the game of golf during more than a half-century of devotion.

Turning to the semi-final matches, Max Marston dropped a 37-hole struggle to Bob Gardner. Sherrill Sherman was edged by John G. Anderson of Long Island, two up and one to play. For the eighth time in 21 years, a player from the East battled a contender



Robert A. Gardner, of Chicago's Hinsdale Golf Club.

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from the West in the final of the United States Amateur Championship. In the early years, big betting by the followers of various contenders would take place. While some wagers were made on the outcome in other years, the betting was heavy on the 1915 final at Grosse Pointe.

Anderson had been a finalist in 1913, losing to Jerry Travers, 5 and 4, in the final. He had beaten "Chick" Evans in the semi-finals. There was nothing dashing about Anderson or his style of play. He was not a big hitter who had won the Massachusetts title in 1907 and 1911. He was a schoolmaster whose love for the game brought Anderson into golf journalism, and, later, as manager of the golf department of Wannamakers.

He was a solid, steady golfer, making his fourth of eight appearances in the USGA Amateur. Twice he represented the United States in the international team matches with Canada, in 1919 and 1920.

Anderson was one of golf's finest ambassadors. After his passing in the final years of the Great Depression, Winged Foot Golf Club near New York City founded the Anderson Memorial Tournament, played annually in his honour.

Cast in the final with Anderson was the robust former Yale track star, the popular and quite handsome Bob Gardner from Chicago's Hinsdale Golf Club. At 19 years and 5 months, in 1909 Gardner became the youngest champion in history ever to win the Amateur title. In his senior year of 1912 at Yale, he became the first American to clear 13 feet, one inch as a pole vaulter.

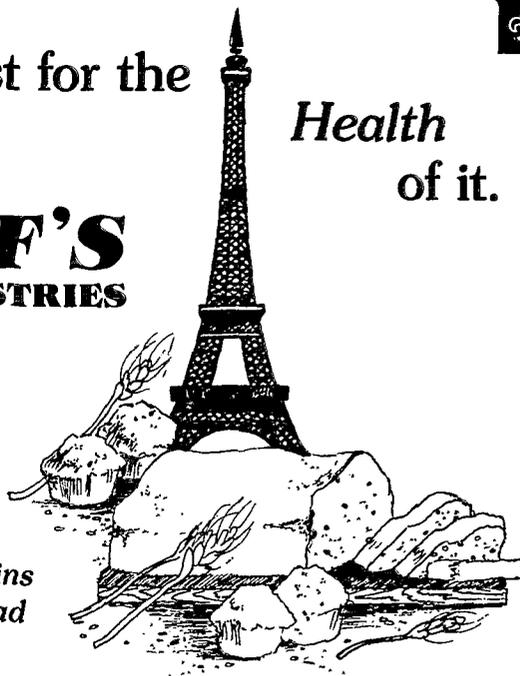
Gardner was one of the longest hitters in the game. In the final with Anderson, he frequently carried his drives 40 to 50 yards beyond Anderson's solid tee shots.

Anderson held a two-up lead in the morning, coming into the short, 185-yard 18th hole. Here Gardner lofted a mashie (5-iron) nine feet from the cup, softly strok-

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of it.

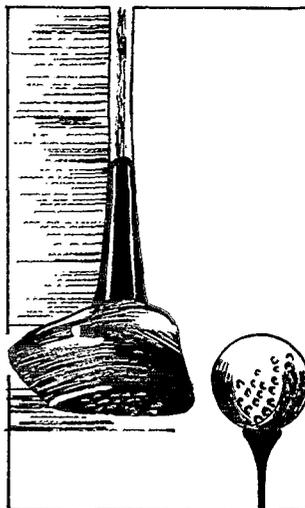
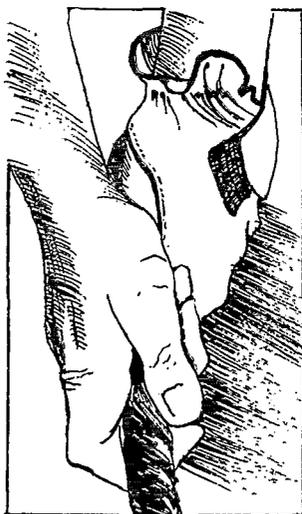
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ILLUSTRATIONS BY LINDA COUTTS

ing the ball home for a two.

Here are the hole-by-hole scorings for the morning's round:

Par	4-5-5	4-3-4	3-5-4=37
Anderson OUT	6-3-4	5-4-5	3-5-4=39
Gardner OUT	5-4-4	4-4-5	3-5-5=39

Par	4-5-4	4-3-4	5-4-3	36=73
Anderson IN	5-5-4	4-3-4	5-4-3	37=76
Gardner IN	5-5-5	4-4-4	5-4-2	38=77

Finishing his morning play with a birdie two afforded Gardner the energy for aggressive afternoon golf. He won four holes and dropped one on the third nine holes of the final, turning to the final nine with a two-up lead. This brought forth the collapse of the 31-year-old Anderson, whose final four holes of play were the poorest effort of the week.

Bob Gardner, now a securities executive, had played little golf in the four years prior to this championship. His games were centered upon business development.

The afternoon scoring went as follows:

Gardner OUT	5-4-4	3-4-4	4-5-4=37
Anderson OUT	5-5-5	4-4-5	3-5-4=40

Gardner IN	4-5-4	5-3
Anderson IN	4-6-6	5-5

Gardner won five-up, with four to play.

Gardner remained a top-flight golfer for more than 20 years. He was a finalist in the 1916 and 1921 U.S. Amateur, and he was runner-up in the 1920 British Amateur.

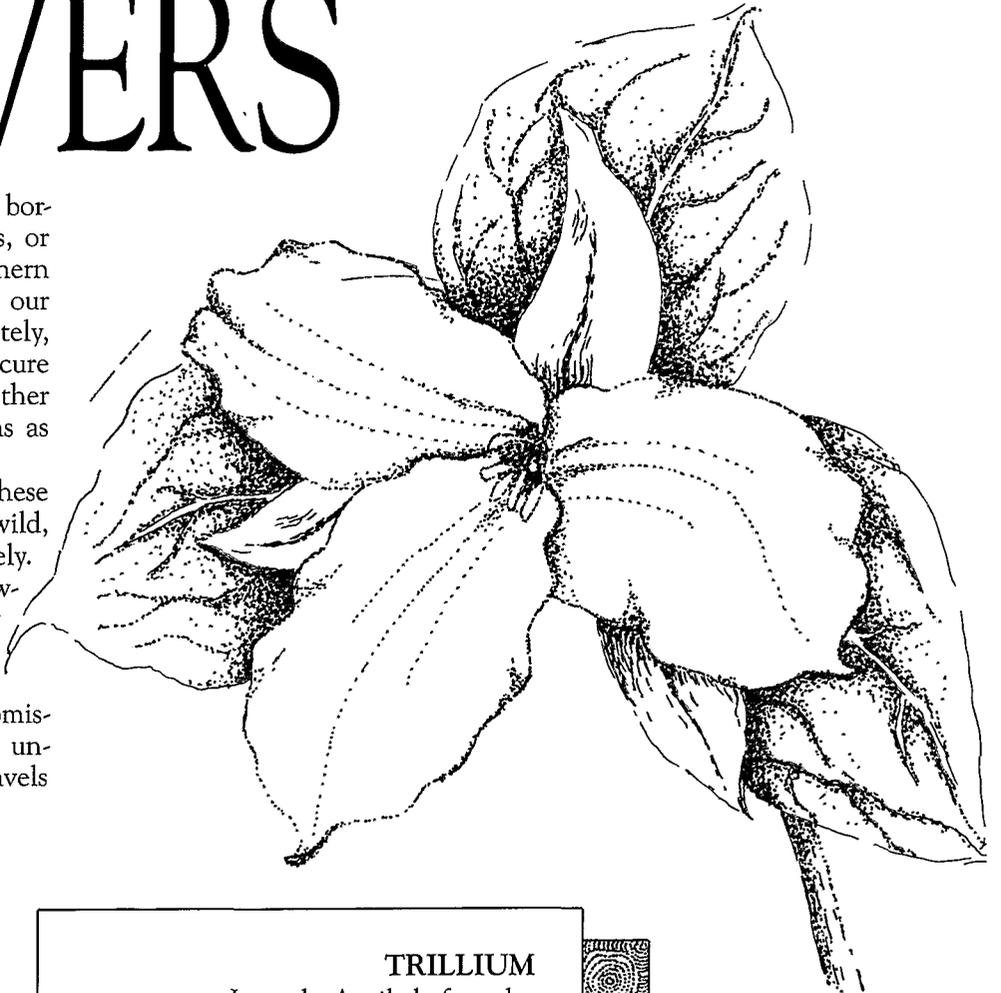
The Country Club of Detroit received high recognition as the host of the 1915 United States Amateur Championship. It may be remembered in a curious way as the only amateur championship in history to provide four-inch putting cups, rather than the regulation 4¼ inch. When tournament chairman John S. Sweeney ordered special cupcutters for the event, a mistake in the diameter was made. Perhaps many of the contenders felt cheated—but not Bob Gardner. ◆



# STATELY FLOWERS

Gracing Michigan's highway borders, swaying gently in open fields, or growing quietly in the deep northern woods, wild flowers abound in our state. Some trace back indefinitely, and were used by the Indians to cure sickness and feed their people. Other species arrived with the Europeans as reminders of their former homes.

While we often encounter these most common flowers in the wild, rarely do we know them intimately. The following pages present drawings in the pointillism style by Janis Cheek of the HERITAGE staff, and a smattering in facts about the plants. We invite submissions from readers who encounter unusual plants in their own travels throughout the State.



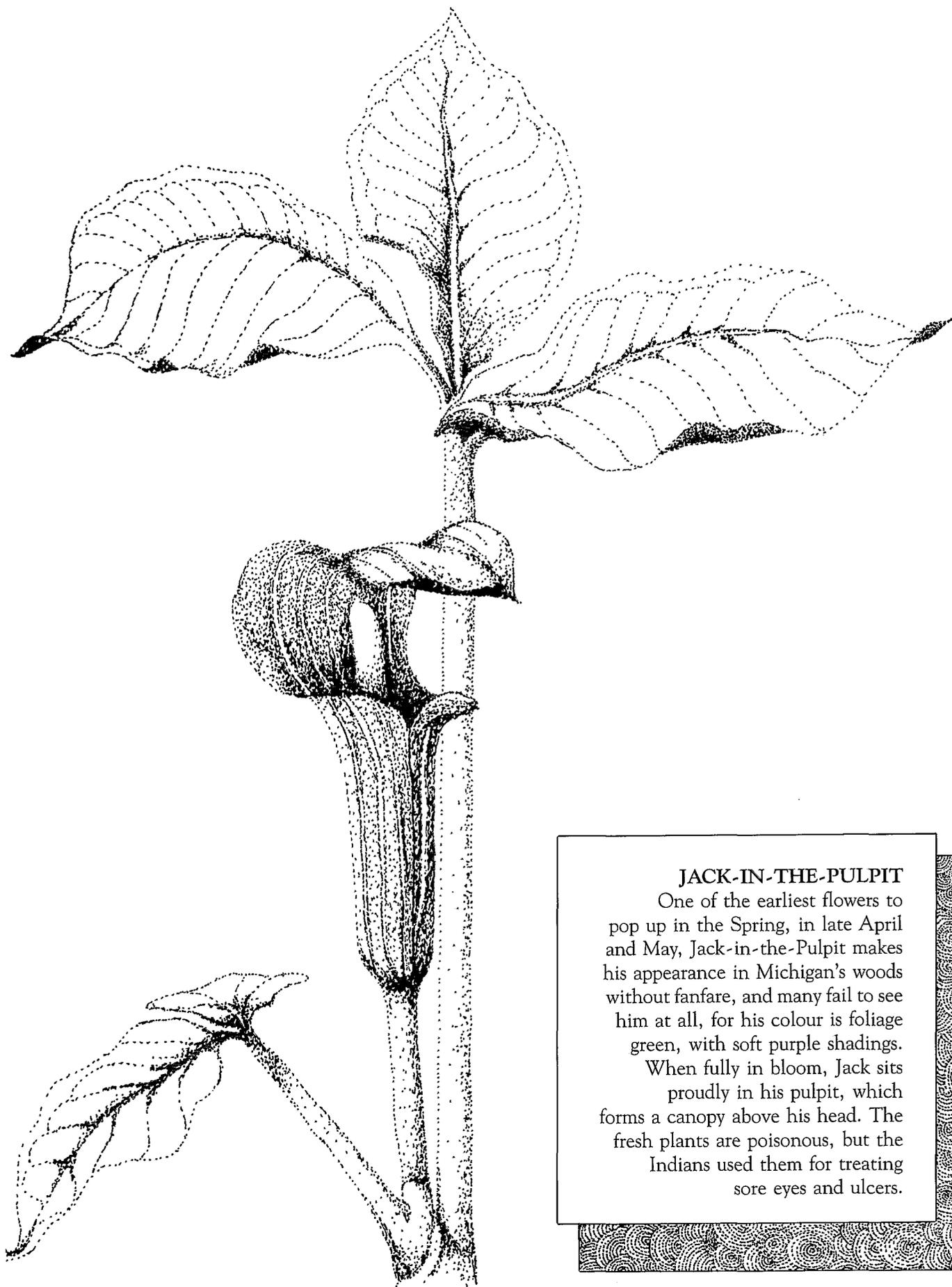
## TRILLIUM

In early April, before the fiddlehead ferns fill the forest, Trillium appear, their waxy white flowers looking like giant gardenia against the rich green of their three leaves. When the rest of the forest floor begins to sprout greenery, the Trillium loses its bloom and blends in; but for a month in the Spring, she is Queen. A member of the lily family, Trillium arises from underground rootstalks, which the Indians gathered and chewed for a variety of medicinal purposes.



### TROUT LILY

One of the earlier bloomers in Michigan, the Trout Lily is so named for the similarity between its leaf markings and those of the brown or brook trout. Two brownish, mottled leaves sheath the base of its stalk, which bears a solitary nodding flower that is yellow inside, bronze outside. The petals of the Trout Lily curve backwards, revealing six stamens with brownish or yellow anthers. The Trout Lily is breathtaking when found in sizable colonies, and strikingly beautiful in solitary display in forest clearings.



### JACK-IN-THE-PULPIT

One of the earliest flowers to pop up in the Spring, in late April and May, Jack-in-the-Pulpit makes his appearance in Michigan's woods without fanfare, and many fail to see him at all, for his colour is foliage green, with soft purple shadings.

When fully in bloom, Jack sits proudly in his pulpit, which forms a canopy above his head. The fresh plants are poisonous, but the Indians used them for treating sore eyes and ulcers.

**WHITE WATER LILY**

The Department of Natural Resources zealously guards wetlands, and with good reason. Travelling on country roads, we see acres of Water Lilies abloom in frog ponds, and we stop to spy the peepers. The leaves which float on shallow water are green above, green or purple beneath; the flowers are solitary and white. Water Lilies provide a spectacular show when in bloom in great numbers, and are a sure sign of frog activity on any pond.



ILLUSTRATIONS BY JANIS CHEEK

# TROUBLED WATERS

Their paddles slice deftly into the clear waters of Lake Michigan, moving the canoe forward quickly and silently. Fog rests heavily on the world in these early evening hours. The Hurons proceed on their journey, following the shoreline of giant pines that will fall before the lumberman's axe in several centuries.

The air is still; the water's surface, smooth. Occasional rustlings near the forest's edge alert them to the presence of animals—bears and deers among them—drinking and watching from the shore of the lake.

The Hurons glide by, making note of the location of the animals for future need.

For the Hurons in the beginning of the Sixteenth Century lived with the land, exclusively, in a spiritual coexistence that required that they consume only what was necessary to survive, spreading their consumption over many species to avoid overburdening any single plant or animal.

They shared amongst themselves skills and game, so that the community could survive.

They were in harmony with their environment.

Sometime at the beginning of the Fifteenth Century, Euro-

*Michigan's fur trade  
speaks of economic  
gain, cultural loss,  
and inevitable change.*



peans on the eastern seaboard began bargaining with the Indians there, trading animal pelts for trinkets and items of metal.

The Europeans thought the Indians were stupid to exchange valuable pelts for insignificant, everyday items such as kettles and axes.

The Indians thought the Europeans lacked common sense, to trade such valuable metals in return for animal pelts, which were in the woods for the taking.

The Indians had not yet been introduced to metal, and its sturdiness eliminated many hours of labour for them.

The Europeans had grown away from the land. They did not know how to traverse great distances without towns to accommodate their evening needs; few knew how to locate animals or properly prepare their pelts.

It was a perfectly logical business match, and it worked well for many years.

Over the centuries, the Europeans sent explorers farther and farther into the "Middle West," of which Michigan as we know it today was a part. Even before the St. Lawrence River brought Europeans, the Hurons traded pelts with other tribes; barter was a stan-

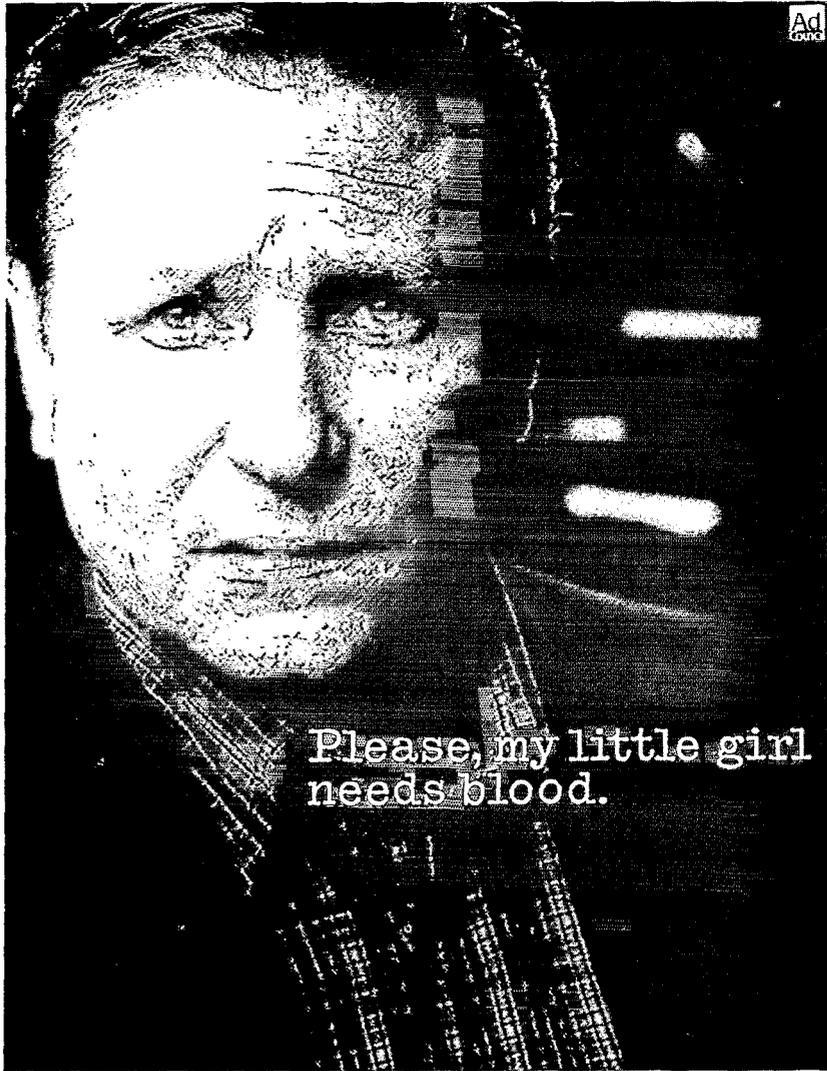
dard of Indian life, and both skills and staples were widely traded.

When the French first began trading here, it was the Indians who controlled the process, for it was the Indians who knew how to traverse the land, how to locate game for trapping, how to survive extreme winters, how to trade with other tribes. The Hurons spoke Iroquois and understood the customs of those fierce warriors from the interior lands whose tribal territory stretched to the eastern seaboard, where fur trading was a brisk business.

It is often surmised that the purpose of the fur trade was to open new territories to the Europeans; that was not the case, for neither did the Indians wish to see their land usurped, nor did the traders desire the competition for trade situations or the encroachment upon valuable fur-bearing lands for other uses that settlement would bring. Settlement occurred afterwards, as a by-product of trade for economic gain.

Elk and deer skins were sought for leather. Wolf, bear, beaver, fox, lynx, racoon and muskrat were used for moderately-priced coats, linings, collars and gloves.

Beaver was the most popular fur sought; it was



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desired for hats, above all else, for its immense durability.

The beaver pelt was scraped, allowing the long hairs to drop out. Several pelts were sewn into a robe, which was worn by an Indian for a few months, with the fur next to his skin. The robe became soft and greasy, the fur downy, which made it suitable for fine hats.

The downy hairs of the beaver worked perfectly to create felt for hats. They were so durable, in the latter part of the Seventeenth Century, that beaver hats worn by Frenchmen were remade and sold in Spain, and after being worn there were returned to New Rochelle and again remade for sale in Brazil; after that they were remade once more and sold to the Portuguese, to be used in trade in Africa.

Matched with the white man's love of furs was the Indian's growing desire for European products that eased his way of life. Metal, in particular, was prized amongst the Indians. Its durability in kettles, for instance, saved the Indian long and repeated sessions of wood carving. Textiles were another European barter exchange favoured by Indians. Blankets traded for pelts were unravelled by Indian women, their threads dyed and rewoven to Indian uses.

Indians traded skills, as well as pelts; their canoe-building abilities were invaluable. The women would barter their skills as preparers of pelts.

Marriages between the French traders and Indian women were common for a variety of reasons, not the least among them being the fact that marriage into a tribe strengthened a trader's position within the tribe economically.

Fur trading was not a genteel industry. The life was full of hardship; the motivation, pure economic gain.

Indians were not duped by the French traders, for they had been bartering with other tribes from time unrecorded, and their skills were great. The barter system operated on credits—if the Indians

# VALUE FOR VALUE

What was the ax worth? To the trader it was worth the number of furs that paid for its manufacture, transportation, insurance, and taxes—plus a little left over for profit.

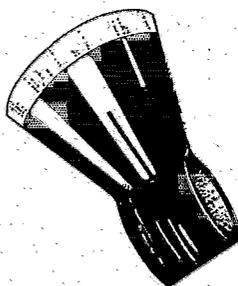
What was the fur worth? To the Indian it was worth as many trade goods as made hunting and curing worthwhile.

Traders' costs varied from year to year and place to place, but the usefulness of an ax stayed the same. Since the trader valued the ax in terms of profit and the Indian valued it in terms of usefulness, they often disagreed on the price. When the price was assigned, a strange transformation took place. The beaver, which had been an animal, became a unit of currency. The prices of all the trader's goods were figured according to a unit of value equal to one good beaver skin. And the hunter's labour was counted in beavers, not in hours.

These price lists are based on the records of François Victor Malhiot, who traded for the North West Company on the south side of Lake Superior in 1804.

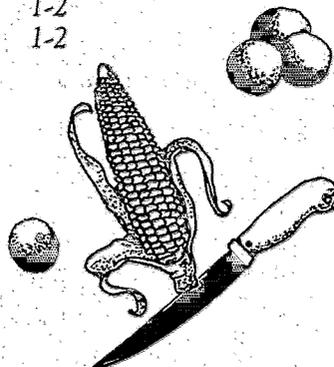
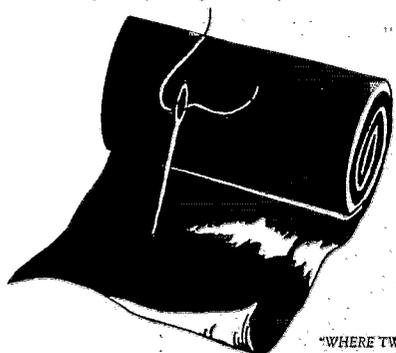
## Goods Value in Beaver Skins

2 yards of scarlet cloth	6
1 yard of calico	1
1 three-point blanket	4
1 package white beads	4
25 needles	1
12 rings	1
1 carrot of tobacco	5
1 trap	5
1 ax	2
18 flints	1
3 large beads	1
4 large knives	1
1 roll of small wire	6
1 pair ear bobs	1
1 pound musket balls	1
1 two-gallon keg diluted rum	5
20 small hair brackets	11

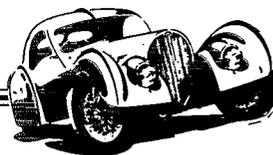


## Food and Services Value in Beaver Skins

1 sack of wild rice	2-5
1 quarter of meat	1/2-2
1 sack of corn	2-5
100 whitefish	7
15 pound bear	4
The meat of one moose	6
1 thirty-foot canoe	25
Guiding traders to and from post	11
Cleaning six deer skins	1-2
Facing on fur of snowshoe	1-2



"WHERE TWO WORLDS MEET." The Great Lakes Fur Trade, by Carolyn Gilman.



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liked a trader, they kept their accounts fairly balanced, always owing something so that the trader would not leave his investment, but always giving him a fair return. If they disliked a trader, they ran up huge debts, encouraging him to leave. Their understanding of the economics involved was basic and honed by long experience.

Over the centuries, fur trading moved through several phases. Eventually the individual French traders left as the British encroached, and as giant operations, such as John Jacob Astor's American Fur Company, gained a strong foothold and eroded the Indian's position.

Astor was a German who came to America in April of 1785 at the age of 21, determined to find his fortune. During his two-month voyage from London, Astor made the acquaintance of a businessman who traded in furs; during the uncomfortable ocean trip, Astor listened closely to this businessman, gathering and storing every scrap of information offered about the fur trade. By the time he reached America, Astor had a very clear picture of the enormous profits—600 to 1,000 percent—to be made in the fur industry.

Hardly any capital was required to start in the fur trade. With nothing more than a basket of toys or a tray of cakes, young men could begin in the streets and on the wharves of New York.

Farm boys, Indians and Hudson River boatmen brought furs into town, and they were eager to exchange them for souvenirs, or something to eat. The pelts could be sold to New York furriers, or shipped to Europe, which ensured the highest profit.

If a young man could establish a connection with a reliable London fur house, the profit would be fabulous.

Astor threw himself into the business; some twenty years later, he was granted a charter by Jefferson for the American Fur Co. On April 6, 1808, Astor obtained a de-

ceptive charter that would suggest official sanction of his company's policies and actions, and would open the way for both legal and illegal operations in the great fur-producing area west of the Allegheny Mountains.

Jefferson gave him this charter because of his own great dream of opening the immense western wilderness for the exclusive use and benefit of America.

Astor developed incredible wealth from the American Fur Company, from a number of posts, including a major trading post on Mackinac Island. The Company grew in knowledge and power, eventually eroding the position of the Indians and bypassing that link to the land. The economic independence of the Indians and early trappers was eradicated; fur trapping became an industry and was no longer a way of life.

Eventually, the fur trade, as we recall it historically, disappeared and settlement began, leaving us only memories of powerful Indian warriors and wily French traders.

On a cool summer evening, as I sit on the eerily quiet northern shores of Lake Michigan, with the sun setting gloriously in the West, I hear the gentle approach of a boat on the flat water. As I turn my head, a huge birch-bark canoe glides into view, paddled by powerful Indian men and piled high with luxurious furs. The Indians are aware of me without acknowledgment; intent upon their purpose, they are one with the descending evening and the cool, gray water. In the back of the canoe sits a man of enormous yet uncertain character, clad in rich leather clothing and hat. The trapper nods his head in passing, never dropping his level gaze as he looks into the future and offers me a vision of the past.

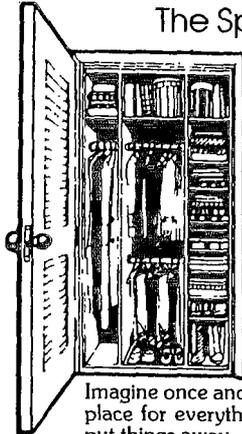
A deer breaks from cover at the forest's edge, distracting my attention. When I turn back to the Indians and the trapper, they are gone.

I know they will not return. ◆

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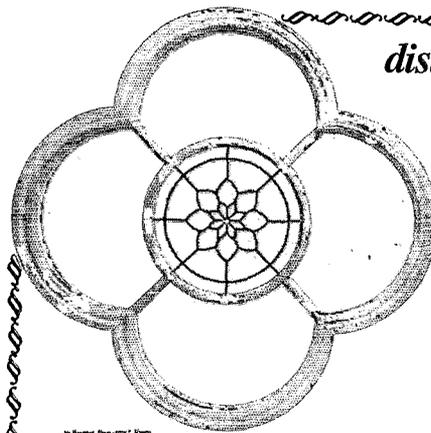
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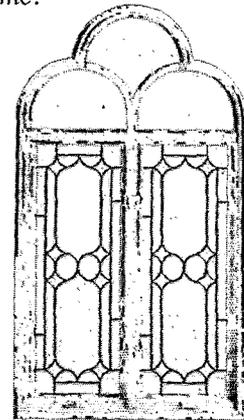
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*Restorers of vintage  
watercraft must master  
the complexities of wood.*

I walked into the sweet-smelling wood shop and spotted the master craftsman immediately. He wore his carpenter's apron effortlessly. His well-worn Greek-styled fisherman's cap was pushed back on his head. A few wisps of his grey hair escaped the dusty cap and fell across his forehead. He assumed a comfortable carpenter's stance as his hands carefully planed a mahogany plank and he spoke of the work he loved.

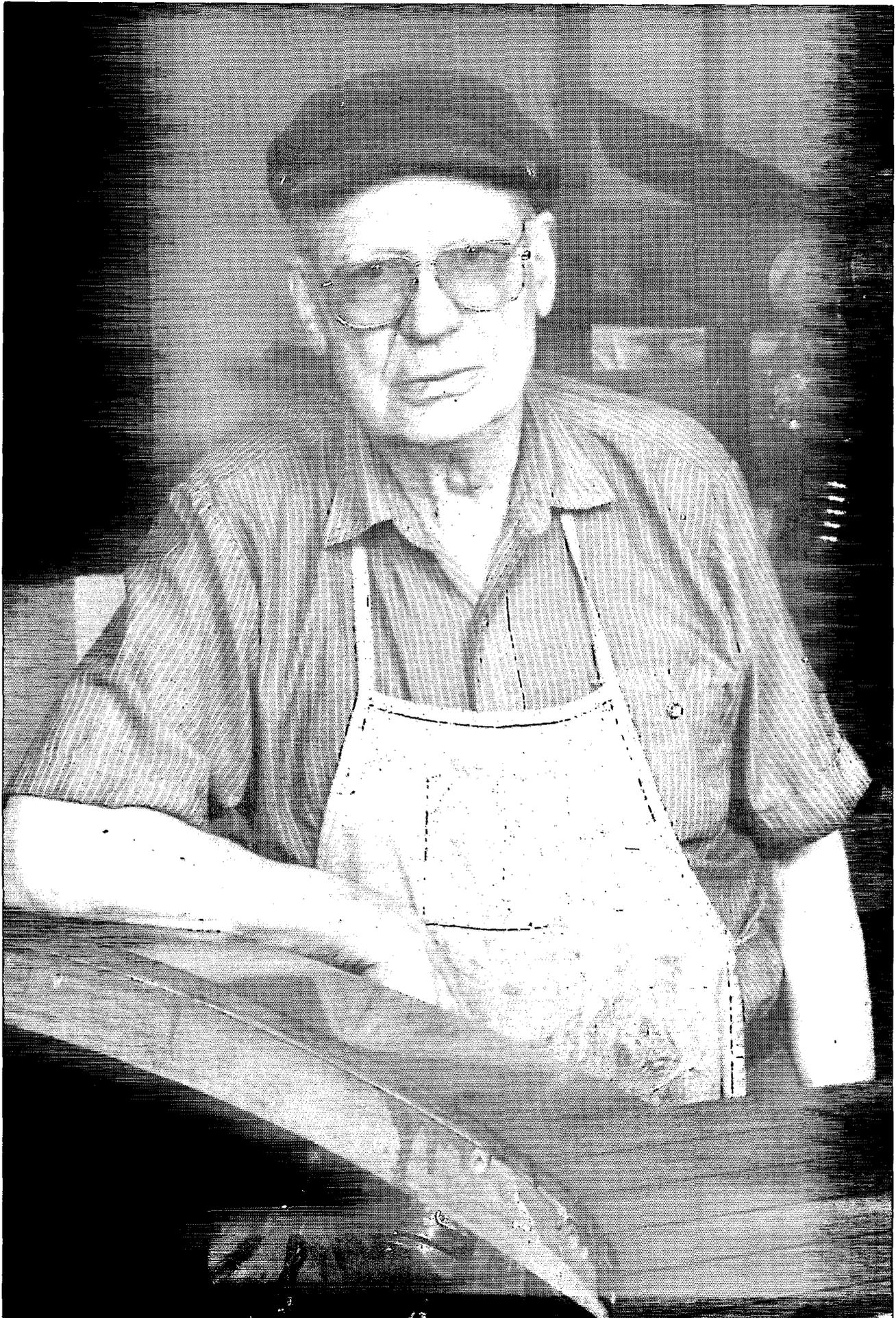
Tom Cuthbertson, in his Pearl Beach shop, near Algonac, has been lovingly repairing and restoring wooden boats since he opened for business in the mid-1940s. His is, however, one of the few remaining boat repair shops that work strictly with wood, and he is the last of his peers who began working at Chris-Craft in the early 1920s.

In the adjoining workshop, a 1940s-vintage Chris-Craft runabout is receiving a new mahogany-planked bottom. Outside, two boats wait to be brought in for repairs, and the adjacent shed houses

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by CRISTINA STAATS

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more boats in various stages of restoration or repair. Unrepairable boats sit in the open space between the sheds. "These boats are beyond restoring," says old Tom, "but they can be valuable for parts and taking patterns. We never throw anything away if there is some way we can use it."

When one finds an old boat, like a vintage automobile, the first inclination is to restore it to its former glory—but that is not always possible. Sometimes the boat is misshapen, warped, or badly damaged from rot and neglect. Rarely does anyone find a boat that simply needs a coat of varnish and a little engine work to get it up and running again. "This part of the country has been picked clean," Cuthbertson continues. "They built the Chris-Craft boats just down the road, and everyone came here looking for boats hidden in boat houses and stashed in garages. There really aren't too many left undiscovered, so to speak."

Yet there are plenty of antique boats around. Each year, classic boat shows around the country draw record crowds, according to Bud Aiken, Algonac resident and antique boat owner. "We can't let these boats vanish from the lakes. Lots of us admire these boats as an art form. We admire the craftsmanship and the workmanship that has gone into them. It was a real art to build and maintain those boats. Those skills aren't being carried down the next generation."

When a boat first comes into a shop, the restorer must stabilize the boat and prevent any further deterioration.

"The first question customers ask," says Cuthbertson, "is, *Can you restore it?*" The boat is carefully examined, and a determination is made of what needs to be done. "The second question asked is, *How much will it cost?*" continues Cuthbertson. Price is always a factor in any project under consideration. Often a customer will undertake to do some of the laborious hand work, such as varnishing, himself.

Tom specializes in wood repair and restoration. One might think that there was nothing else to worry about with reviving the old boats, but there is. The whole realm of the engines and hardware is a specialty unto itself.

Peter Henkel, of Harsens Island in the St. Clair River across from Algonac, has made a business of repairing the antique engines and coming up with just the right boat hardware for just the right boat. He is well-known in antique boat circles.

Peter began his specialty as a hobby. He had an old boat that required parts from time to time. He had located a supply of hardware and Scripps engine parts in the greater Detroit area; but, as the boat aged, and the engine was no longer being made, parts became increasingly hard to get, and eventually the supplier went out of business. Peter bought the business with the remaining inventory and machinist tools and continued delivering the old Scripps engine parts. In time, Peter had developed quite a reputation, as well as a clientele.

"When you become involved with someone like me, you are buying his time and his knowledge," said Peter. "I get lots of calls asking for advice. I sell my skills and my time. I know what it should look like, and how it works. I know what is original. I know how they did things and how it should be done now to make it right, like the original." Peter can look at an old engine and know what modifications have been made to it and about when the work was done.

Peter Henkel specializes in engines and hardware, but, like all restorers, is experiencing a problem with locating parts. He keeps an inventory of parts for old engines on hand; when boats become relics, Peter makes use of everything imaginable. "Some parts fit many engines," Peter continues. "Some parts are needed to create new castings so new parts can be fabricated. Some parts are no longer available even to make a casting from, and have to be manufactured by hand."

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Restoration of these boats is an art, according to Bud Aiken. Not many have the talent or the inclination to put the hours into researching methods of woodworking to achieve a certain look, or the painstakingly tedious work of layering the coats of carefully applied varnish.

Tom Flood of Mt. Clemens and owner of Tom's Marine Hardware is an exception. He gets a great deal of satisfaction out of restoration projects. His garage has the pleasant smell of shaved mahogany, and an old Hackercraft sits upside-down on horses waiting for Tom's attention.

Tom has always owned a Hackercraft. His father worked for the John L. Hacker Company, and owning a Hackercraft was just one of the things Tom grew up with. He now owns several. "My Dad gave me a 1934 Hacker when I graduated from high school. He had it, then sold it and bought it again and gave it to me. I sold it in the mid-'60s."

Owners of these boats keep track of each other and each other's boats. There is a national roster of antique boat owners through The Antique and Classic Boat Society. "The group maintains records of who owns what, and we call each other about boats we now own or have owned in the past. There is a lot of knowledge out there," continued Tom. "We consult each other about our projects, or what we might remember about a boat we owned. I get calls from all over the country about old Hackers."

Tom loves restoring his boats. He spends countless hours shaping and sanding. He is now building a reproduction 1937 Hacker from original plans. "I got the plans from the Hacker family," said Tom. "Few actual drawings remain after so many years, but somehow these survived."

"The boat that made its mark, though, and captured people's imagination, was the Chris-Craft," continues Bud Aiken. "There were

more of the Chris-Crafts than any other boat for that time. That's why we see so many at the boat shows." To own an old Chris, as they are affectionately known, is an exercise in careful maintenance, and repair.

Boat shows are where proud owners show off these majestic grand dames of an era past. Prizes are awarded for originality. Just

how much of the boat is original and how much is new can weigh heavily with judges. Points are awarded for how much of the original structure remains. The more original boat that remains in good shape and has been well maintained, the more points. Prizes are awarded for quality of the finish, and appearance of the boat. Upholstery is inspected, and the en-

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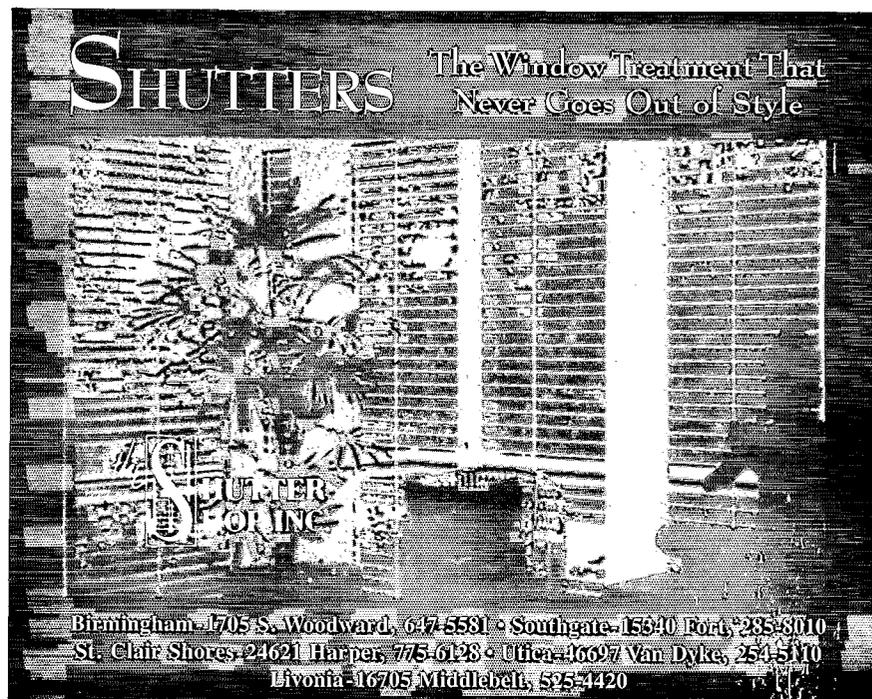


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# AUTHORS

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gine and hardware receive attention as well, at the shows. Prizes are highly coveted by owners who have spent large sums of money making their boats showpieces.

"There are very few boats left that have not been worked on," states Jack Mertaugh, second generation of a family of boat restorers.

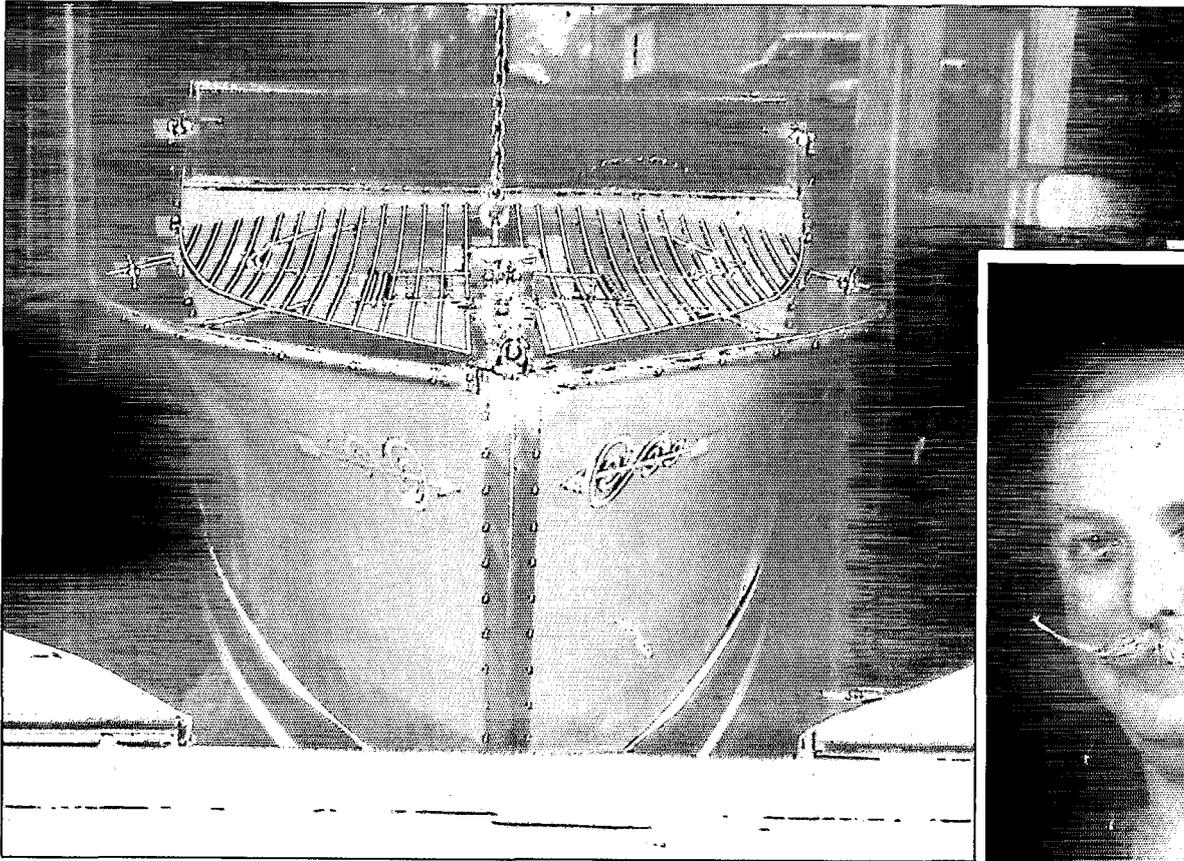
Mertaugh's was begun in 1925 by Jack's father and continues today under the guidance of Jack and his brother, Jim, sons of the founder. Mertaugh's, located in Hessel, Michigan, nestled in among the Les Cheneaux Islands in the upper peninsula, is the oldest Chris-Craft dealership in the country. Although their business has changed somewhat from selling Chris-Craft runabouts to wealthy Les Cheneaux summer residents, they remain connected to the old boats, repairing and restoring those craft which they sold to previous generations.

"The most common problem is rot," states Jack Mertaugh. "The boats are now so old that they also have mechanical problems. Things just wear out. The wood loses its life and needs to be replaced." These boats require constant maintenance. Any problem that comes up must be attended to immediately, before it becomes a major repair consideration. "It is sort of like going to the dentist," continues Jack. "You have to go periodically for an examination and get the little cavities filled so you don't lose your teeth."

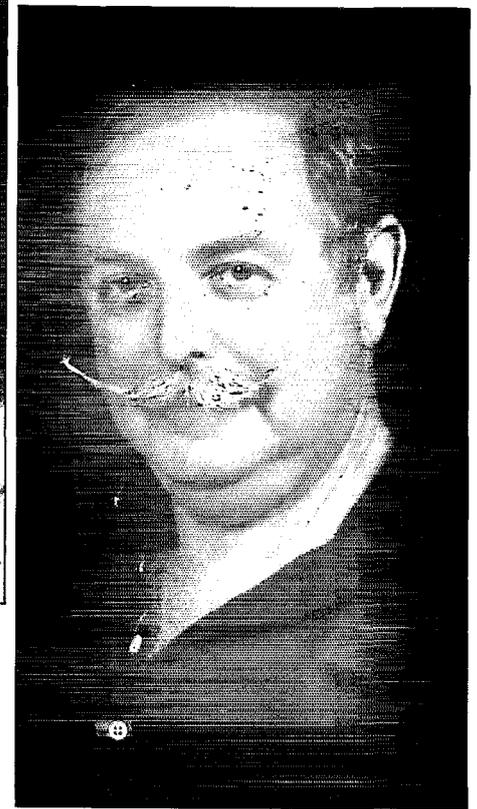
Boat restorers such as the Mertaugh family, Tom Cuthbertson and Peter Henkel have been working with wooden boats all their lives. They have a special affection for the boats. They know how they were constructed and what they should look like.

"I've built and rebuilt boats all my life," says Jack Mertaugh. "I've grown up around these boats. There are no rules on how to do this work; you just *know*."

Tom Cuthbertson taught himself. "I picked up books here and



Above: A head-on shot of a 1930 Chris-Craft owned by Peter Henkel, shown at right. This boat was originally named "Climax" by the Climax Wallpaper Co. Henkel has owned the boat, which is powered by a 225 hp Scripps engine, for 30 years. Portrait on page 53 features Tom Cuthbertson.



Photos by Curtice Mink

there. I read about naval architecture, and I worked with the wood. In 64 years in this business, you learn a little."

Customers realize that what they get for their money from a restorer is experience, expertise and time. The restorer is an expert. "Customers cannot be in a hurry here," says Tom Cuthbertson. "Nothing happens fast. Things need to be worked on, planed or sanded. All this work is very customized. Everything is fit by hand. You can't rush it."

The hardest work is the hand scraping and sanding of the wood. "It is tedious work," says Cuthbertson. "But you know how it is going by the way it looks and the way it feels."

Restorers use mostly small hand tools. However, using electric sanders and planers has helped them become more efficient. Still, the bulk of the restorer's work is slow and tedious, and done by hand, the old-fashioned way.

"We take great pride and get a lot of satisfaction from having one of the boats we restored win a prize at a boat show," says Jack Mertaugh.

Boat shows and museums are two places the aver-

age American is able to see these restored boats today. Few people use their expensively restored boats for everyday use, with the possible exception of Les Cheneaux islanders. In the "Snows," as the islands are sometimes called, one can see cottagers commuting back and forth from the mainland to island cottages in the same boats parents, grandparents and even great-grandparents used during the Chris-Craft Corporation's most prosperous time.

The widespread use of fiberglass in boat construction spelled the demise of the wooden boat. Today, the few remaining builders using wood also use high-tech resins and the latest building techniques to produce a boat quite different from those that graced the waterways 50 years ago. Yet the old boats still possess a certain elegance that causes the casual dock walker to pause and look and marvel at the beauty and grace of the glistening varnish that reflects the vision of a time gone by, but not forgotten.

Time takes its toll on all things, but dedicated restorers and enthusiasts have bought a little more time for these graceful vintage watercraft. ◆

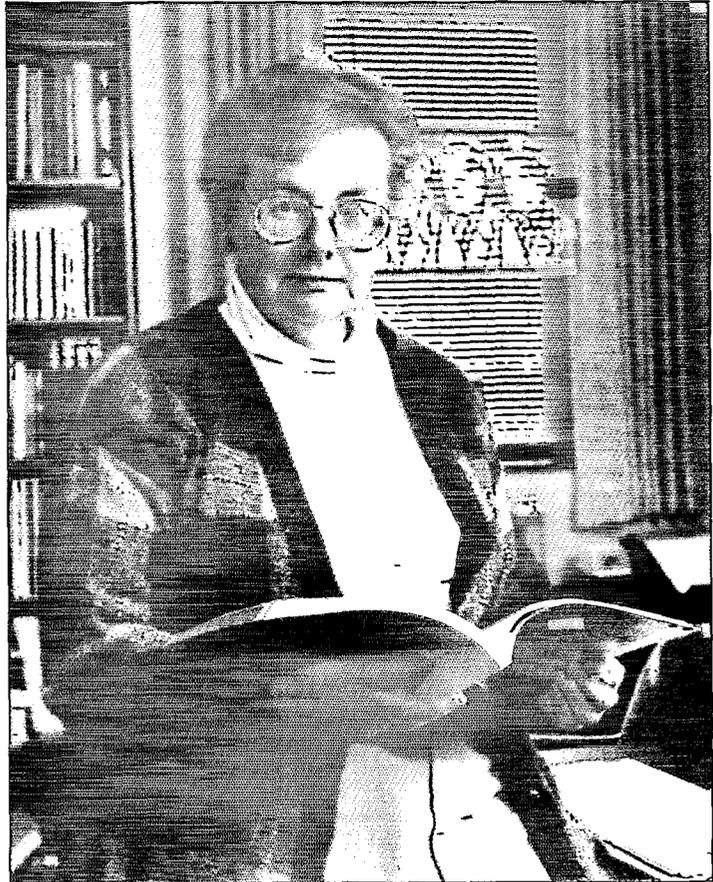
# MAKING CANCER FAIL

On a bright, warm morning in early summer we travelled the freeway from St. Clair Shores to the Meyer L. Prentis Cancer Center, which houses the research and administrative programs of the Michigan Cancer Foundation. Just off of Woodward on East Warren, the building stands tall in its neighbourhood—a stable edifice, an attractive building whose stature hints at the determination of the organization it houses.

We pull around the corner and into the Foundation's enclosed parking lot, wondering whether our car will be here when we return, or whether a gaping space will confirm our worst fears. The sun slants a certain way as we cross the street, triggering memories of childhood hours spent out-of-doors; the neighbouring streets, weed-choked and dilapidated, once hosted children who laughed and played in the summer sun. We do not see any children there this morning.

We leave the bright sun and blue sky of summer, and step into the cool interior of a building that deals with our darkest of fears: cancer. Americans live in fear of the disease that flourishes despite our best efforts. We are unaccustomed to adjusting to problems; as a nation, it is our collective will to eradicate problems, especially disease. The horrors of smallpox and polio have been vitually eliminated, through brilliant research and mass inoculation. Why can't we do this with cancer? we ask, as our loved ones succumb, one by one, to the great power that seems to defend itself effortlessly against our most brilliant maneuvers. Worse than the fact that we are ill, worse than the uncertainty of treatment results, even worse than death is the feeling that we have no control over our own lives—since we don't really know what causes cancer, how can we take measures to avoid it?

*Cancer research helps  
us adjust our attitudes  
about this disease.*



Dr. Gloria Heppner, of the Michigan Cancer Foundation.

PHOTO COURTESY MICHIGAN CANCER FOUNDATION

With a hope of understanding the big picture just a little better, we have arranged an interview this morning with Dr. Gloria Heppner, senior vice president of the Michigan Cancer Foundation and the director of its laboratories. We worry that Dr. Heppner will be impatient with our ignorance, or will strike an imperious doctor pose, or (yet the worst) feed us a line of public relations doggerel; we encounter instead a delightful scientist, friendly, loquacious, who seems to thoroughly enjoy communicating, which makes our work much easier.

Dr. Heppner is short, fair, friendly, and very bright—we can picture her in a nun's habit, presiding over a biology class, keeping the boys in line with a knowing look of amusement. She knows who she is, this lady, and so she can get on with the business at hand.

The business at hand is cancer, which attracted Heppner's attention very early in life. "I was a psych major at the University of California," recalls Heppner, who is from Great Falls, Montana. "It became clear that that wasn't what I actually thought it was going to be. There were friends in my dorm who majored in bacteriology, so I gave that a shot.

"I got into cancer research as an undergraduate, working with Professor David Weiss at Berkeley." Heppner has spent almost 30 years studying cancer, beginning in 1961. She received her Ph.D. in Bacteriology-Immunology in 1967 from the University of California

at Berkeley.

We want to know whether cancer is a relatively new disease, perhaps tied to industrialization or some other modern factor. We never read about cancer in literature, although many other diseases are noted.

"Cancer is not a new phenomenon," Heppner tells us. "The Greek physician Galen talked about it. Cancers have been found in mummies; the name itself probably comes from the astrological sign. The reason we don't run across more literary references is that people were afraid to talk about it.

"My personal opinion is that cancer is not more prevalent today. As the population has aged and doesn't get killed by the types of things that used to kill us, you see it more. You have to have a population with a high enough standard of living for the chronic diseases to manifest themselves."

Why can't we cure cancer? we ask. Heppner replied that some cancers, such as Hodgkins Disease and childhood leukemia, have been cured. "It is not always cured in 100 percent of the people. You have a big question here. If a child manages to battle the cancer for 20 years, that's not a cure; but if a 65-year-old woman survives for 20 years, and is still functioning at 85, maybe that is a cure. What are our expectations as a nation?

"What is interesting to me is that the basic questions and basic problems of cancer research really have not changed over the last 20 years," says Heppner.

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"What has changed is our ability to address our questions—the revolution in biotechnology now means that questions can be more directly approached, which means that we get answers much more quickly."

**W**hat is cancer, exactly? we ask. Heppner teaches us that cancer is not an infection that can be identified and attacked with drugs. "Cancer cells are not that different from healthy cells. Cancer cells just develop slowly and gradually from your healthy cells. There are all these tiny little changes, over the years.

"It's just like the evolution of the species; it just happens on a personal basis, within one individual, in a relatively short period of time.

"We can cure cancer cells—no problem! The problem arises from the fact that there are only very small differences between the cancer cells and the healthy cells. How do you kill that species without destroying the environment?"

"We think," says Heppner, "that there are some changes in the DNA of a cell or a group of cells. Something happens to the genetic nature of that cell; but it is more than that. It is how that cell is seen by the normal cells around it—that changes. All of our cells communicate with each other. We have very tightly regulated normal cell division. In cancer, either the beginning cancer cell is no longer susceptible to the normal growth regulation, or it induces a change. That change may take 40 years; tiny changes added onto tiny changes.

"The trouble with cancer is that it is so normal. Variability—the ability to change—is the basic principle of life. If the DNA could not change, we would all be amoebae. Cancer uses normal biology to do what it does; it is a natural unfolding of biological principles just going a little awry."

Heppner's explanation helps us understand why cures are so long in coming, and dispels the old and bitter conspiracy theory, which holds that a cure could be found for cancer if the disease weren't generating such revenue for the health industry.

If cancer is the result of tiny changes in cells over many years, how do we pinpoint its exact beginning? How do we even monitor those cells in apparently healthy individuals?

Researchers in the Michigan Cancer Foundation's laboratories, under Heppner's guidance, are working assiduously to find answers.

Traditional cancer research involves large bodies of statistics, gathered nationally. "The country is actually divided up into large clinical trial groups," explains Heppner. Since there are not enough of any one type of cancer in a single city to use for statistical analysis, information gathered from patients in an area will be pooled in the clinical trial group. Treatment will be prescribed in accordance; those groups of people will be watched over a long period of time

and the results of the treatment evaluated.

"The basic problem," continues Heppner, "is that it is such a variable disease. One patient and his cancer have a unique relationship." Cancer cells can change minutely within one individual, so that a treatment which works this year may prove ineffective next year. Clinical trial groups may be the only way to draw scientific conclusions about the disease, but they do not lend themselves to individual treatment.

**"T**he trend in treatment will certainly be to more and more individualization of treatment. The advances that have been made in treatment so far have been based on populations of people. Tailor-made therapies for individuals will be the treatment of the future."

When individual cancer cells are eradicated through drug treatment or chemotherapy, cancer is "cured." The ability of the cancerous cells to leave their initial site and spread throughout the body—the phenomenon known as "metastasis"—is what causes the death of so many cancer patients. The body cannot withstand the treatment required to kill so large a number of cells spread throughout the body.

Heppner's team of research scientists concentrate on various facets of the disease, including metastasis. The metastatic process is a sequence of steps which must be accomplished by cancer cells before distant metastases are established. Metastasis is normally a very inefficient process; most tumor cells which enter the bloodstream do not develop into new cancer sites. Dr. Fred Miller is identifying the events in the metastatic sequence which selectively eliminate tumor cells.

Dr. Stuart Ratner gives us a layperson's tour of the laboratories, and explains his own research on tumor-infiltrating lymphocytes. With cancer, healthy cells do not attack cancerous cells. The use of lymphokines, most notably Interleukin 2, to activate killer lymphocytes, have been a highly publicized therapeutic approach; this therapy has been severely limited because these activated lymphocytes are very ineffective in infiltrating tumors. Dr. Ratner's research team is studying how these healthy cells travel to the tumor site, and how they interact with the cancerous cells. If they can demonstrate the reasons for the ineffectiveness of the lymphocytes, perhaps they can bolster the performance of healthy white blood cells in combatting diseased cells.

We ask Heppner to elaborate on the laboratory research being done at MCF. "We have lab research programs in immunology, pathology, genetics, developmental therapeutics, physiology, molecular biology, carcinogenics, and metastasis," she tells us. "Our departments are organized in relation to how cancer develops; our researchers must be able to communicate with each other, to interact. This is unusual in the research field, where disciplines are often the basis

for promotion—a strong deterrent to broadening one's perspective."

"We're looking at all manner of things here. Molecular biology looks at how cancer expresses itself, and how it maintains itself. Genetics studies the inheritable changes—changes in what genes? We're studying the changes between the initiated cell and the normal cell in which it lives; the development of resistance to therapies.

"Our people are specialists. Our academic disciplines are not necessarily divided as a continuum. One of the ways we differ from a university is that we are not studying along academic disciplines, but along lines to see into the next guy's field, as well."

MCF receives funding from the National Cancer Institute and United Way, and is supported by a strong group of local philanthropists who believe in the work that Dr. Heppner and approximately 350 staff members perform. For 45 years the Michigan Cancer Foundation has been a decidedly Detroit, definitely Midwestern venture. Information in the MCF's vast computer files is available to researchers across the nation, all of whom are working diligently to find the causes of cancer, and effective therapies. In turn, MCF researches can utilize the results of experiments carried on by other scientists.

**W**e won't awaken tomorrow to see the headline, *Cancer Cured*, in our local newspapers. "There is no substitute for time," says Heppner. "Ultimately, we hope to be able to identify those individuals at the high-risk end. Cancer is not random. There are people who are more likely to develop cancer than others; the trick is to be able to identify those people. It requires a societal commitment."

On the long and weary road toward understanding cancer, many discoveries will be made, improving our ability to deal with this disease little by little. It is comforting to know that there are enthusiastic scientists such as Dr. Gloria Heppner who are committed to finding answers.

We thank Dr. Heppner for her considerable courtesy and leave this building in the heart of downtown Detroit where laboratories hum with the projects of hundreds of people dedicated to a very humane cause.

Our car awaits us in the parking lot; as we cross the road, we notice children playing on the far street. We remember all the people we have known and loved who were taken from us by cancer; somehow, the knowledge of Dr. Heppner's commitment makes our hearts a little lighter. ◆

*Those who wish to assist the efforts of the Michigan Cancer Foundation should call them at (313) 833-0710; they have many programs for involvement. Those wishing more information about cancer may contact their toll-free Cancer Information Service at (800) 422-6237.*

# THAT SPECIAL DISCIPLINE

Sensitive, soft-spoken, gentle—this is not usually the way one profiles a neurosurgeon, but it is somehow appropriate when describing Alexa Canady, M.D., Chief of Neurosurgery at Children's Hospital of Michigan and the first, youngest, black, woman neurosurgeon in the United States. Of course, there's more—she's talented and brilliant, a person who loves what she does and knows who she is... someone you would trust with the life of your child. And that's what hundreds of parents do each year.

Canady was born and raised in the countryside, just outside of Lansing, into a family of achievers. Her father, Clinton, is a dentist; her mother, Hortense, is Director of the Financial Aid Department at Lansing Community College; her three brothers, Alan, Mark and Clinton, are attorneys. Her mother and grandmother were her role models. "My mother taught me that just getting up each morning was an adventure, and my grandmother treated me like I was a person worth listening to, even when I was just a little girl." Canady explains her family's achievements with a smile and a shrug. "We were expected to do something and we did it, as simple as that."

She tells of always being aware of underutilization of education. "As a child, I knew many people with white-collar educations and blue-collar jobs. The Civil Rights Movement helped change that and made many things possible that were unheard-of before." She tells of being at the right place, at the right

*Alex Canady tends  
to the heads and hearts  
of suffering children.*

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by PEPPER WHITELAW

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PHOTO COURTESY ALEXA CANADY, M.D.

time, with the right skills, for the wrong reasons. "I was perfect for the movement in the '70s, black and a woman, two for the price of one." She says this with no bitterness, but with the knowledge that she was the best there was; it wasn't long before others saw it that way. "We were raised to believe that racism was their problem, not ours."

Canady earned her B.S. degree from the University of Michigan in 1971 and her M.D. *Cum Laude* from U of M in 1975. She went on to take her surgical internship at Yale-New Haven Hospital, then her neurosurgery residency at the University of Minnesota Hospitals.

She earned a Fellowship in Pediatric Neurosurgery at Children's Hospital of Philadelphia in 1981-1982. She was an instructor of neurosurgery at The University of Pennsylvania in 1981-1982 and at Henry Ford Hospital in 1982-1983. She joined Children's Hospital of Michigan as a Staff Physician in 1983. She was named Associate Director of Neurosurgery in July of 1986, Director in 1987. She is currently a Clinical Associate Professor at Wayne State University School of Medicine.

We asked Canady why she chose pediatric neurosurgery. She replied, "I don't believe choosing a career is an intellectual decision, it's a visceral one. I feel at home in neurosurgery. I couldn't play it nice and easy and safe; that's not what I'm all about."

Hers is not an easy task. Most of her patients are ten years of age or younger. They suffer from spina bifida, brain tumors, epilepsy, comprehensive head injuries and illnesses which cause hydrocephaly.

She explains that there are many misconceptions on some of these illnesses. For example, hydrocephaly is a symptom, not a disease. "It is finding out why the youngster has this symptom that determines how well he or she does. Was the child premature; did brain problems cause this; was it trauma or infection?"

She speaks highly of Children's Neuro-oncology Clinic and the team approach used there. The team consists of a neurosurgeon, an oncologist, a radiation therapist, a neuro-psychologist and a member of the social services department. "We can better manage the course of treatment working as a team. The treatment is unified. As professionals, we talk with each other about each child and try to anticipate their problems and needs."

Canady spends anywhere from 20 to 30 hours each week in surgery. The rest of her time is spent in team conferences and with individuals who include new patients who are there for diagnosis, those recently operated on, those preparing for surgery, and patients she sees on a regular checkup basis. Her remaining time is allocated to speaking engagements throughout the country.

Her day usually begins at 6:30 a.m. and ends at

## SUDDEN INFANT DEATH Home-monitoring equipment from Binson's offers peace of mind



Dependable monitoring equipment and follow-up care are important to Marlene Zavita who's newborn suffers from Sudden Infant Death Syndrome.

by Denise M. Meyer

Chase Zavita of Mt. Clemens, is a newborn who wears an Apnea Monitor because he is at high-risk for Sudden Infant Death Syndrome (SIDS), a disease that claims the lives of more than 1,000 babies each year. Apnea is the temporary arrest of the breathing mechanism in infants.

"Chase is our third child to be monitored since we lost a baby to SIDS," says his mother, Marlene. "Once you've lost a child, you just can't get the thought out of your head that it might happen again."

Her husband, Frank agrees. "When we decided to have more children, we wanted to do everything in our power to fight the disease. The most important thing for us was to seek out the best medical advice and equipment we could find."

The Zavita's then conducted an exhaustive search of various home medical equipment companies. They finally decided on Binson's. "We first tried two other companies, but they didn't meet our needs," says Marlene. "They just weren't dependable."

"At Binson's, it was an entirely different attitude. The people there really do care... like Carla and Rhonda, respiratory therapists, who are always there whenever we need them no matter what."

Binson's Hospital Supplies, Inc. has serviced the southeastern Michigan area since 1953. For more information about Apnea Monitoring or Sudden Infant Death Syndrome, call 755-2300.

Dr. Canady is pictured in surgery using a cavitron, which is an ultrasonic surgical aspirator used to excise tumors on the brain, liver and spinal cord. It destroys the tissue being removed by ultrasonic vibration.

PHOTO COURTESY CHILDREN'S HOSPITAL OF MICHIGAN'S PUBLIC RELATIONS DEPARTMENT



about 8:30 p.m.

"I enjoy working with kids; they are fun, and life is so basic for them. Sometimes, they know before their families that enough is enough and will look at me and say, 'I don't think I want to go into the hospital anymore' . . . and, most of the time, they're right."

Canady also has strong feelings about "intrusions into the decision-making of people who do not have to live with the consequences of that decision. There is a point at which cure is no longer possible; then you must take a different approach. I try to take care of everyone in the family; sometimes my role is to help them let their child die. Then, I try to help them keep the rest of the family together.

"I marvel at the human spirit. I see parents who have heard the worst possible news who say, 'He's ours, and we love him; we'll handle it.' It's incredible to watch people with such courage and determination."

"I believe surgeons have to change their focus and their image. Their job is not to cut; it is to help people, which often includes cutting. Helping people is what it's all about."

Canady has made more than 55 scientific presentations, has been published in many medical journals, and is a much sought-after speaker for medical conventions nationwide.

Her many honours and awards include being named an Outstanding Young Woman in America, 1977; Teacher of the Year, Children's Hospital of Michigan, 1984; Top 100 Business and Professional Women of America in 1985; Woman of the Year

Award, through The Detroit Club of the National Association of Negro Business and Professional Womens Club, Inc.; Outstanding Clinical Faculty Award through Wayne State University Graduate Medical Staff, 1989; Candace Award through National Coalition of 100 Black Women, New York, 1986; Citation, Womens' Medical Association and Alpha Omega Alpha Honorary Society.

Most recently, Dr. Canady was profiled in *I Dream A World . . . Portraits of Black Women Who Have Changed America*, by Pulitzer prize-winning photojournalist Brian Lanker.

Does Canady have time for a personal life? The answer is a resounding yes. At a neurosurgery convention, she met George Davis, Corpsman in The United States Navy, who was at the convention recruiting physicians. A classic overachiever, George Davis recruited Canady to be his wife. They were married at a large family affair in Lansing on June 18th, 1988. George is now stationed in Guam for two years.

In the meantime, Canady has her family, her books, her history tapes (she listens to them as she travels to and from work, from her condominium in West Bloomfield), and a burning desire to help children, and their families, in a singularly focused manner.

Alexa Canady has always chosen the difficult road, matching her determination with a discipline that has brought her success and improved the lives of the troubled families she serves. ◆

# I CAN COPE



Dotty Schroeder had it all. A young, beautiful graduate of St. James High School in Ferndale, Dotty had fallen in love with handsome Lee Vernier, a neighbour boy whose sister was one of her classmates.

Dotty and Lee set their wedding date for the spring of 1969, looking forward to the married life and children they were planning to share. Wedding gowns and invitations and honeymoon plans dominated their relationship in the ensuing months.

They enjoyed a mutual desire for a large family, since they both had several siblings. Dotty would continue to work for awhile as a secretary, while Lee's career took hold.

And then tragedy struck.

Dotty consulted her family's physician about a lump in her groin that would come and go. The node was surgically removed, and a biopsy performed. On Halloween night, 1968, Dotty and Lee learned the awful diagnosis—Dotty was a victim of Hodgkins Disease, cancer of the lymph system.

"We were told that it was one of the treatable cancers," recalls Lee Vernier. "The life expectancy was in the area of 20 years."

The shock of the diagnosis was severely felt by both Dotty and Lee, but the prospect of treatability offered hope. A more immediate and irreversible consequence of the disease was the intense radiation therapy program prescribed, which would render Dotty unable to bear the children they both desired.

"It was very difficult at first, coming to terms with that," said Lee, "because we both came from big families and wanted to have kids."

Lee Vernier didn't underestimate the disease. "I knew it was really serious, because I was in the Medical Corps in the service. I worked in the personnel office, in charge of decedent's affairs. I had seen a lot of Hodgkins Disease patients that had passed away. I knew we weren't dealing with a headache here."

A weaker man might have wavered at that moment, choosing to sidestep a lifetime of emotional suffering and uncertainty, knowing that his home might ring with children's laughter if he broke off the engagement and waited to meet and wed another woman. Lee Vernier, on the other hand, is a man who knows what he wants most from life—and he wanted Dotty Schroeder for his wife.

Dotty underwent her radiation treatment, and felt quite good. She did not experience bad side effects beyond her subsequent inability to bear children. The treatment cost Dotty little time at work, and life went on with some sense of normalcy; Dotty had no restrictions in her daily routine. Dotty and Lee were married in 1969, and began to learn what it means to live with the spectre of Hodgkins Disease.

"The next thing that she had was a large node on the side of her neck, a year or so later. She had to go in for cobalt treatments then," said Lee.

"Cobalt is an offshoot of radiation," he ex-

plained, "but a lot stronger. Cobalt works almost like a laser; you can do a lot of damage. The cobalt worked on Dotty. There were not a lot of side effects; no symptoms that she had to deal with at this point."

Dotty's third set of treatments came about five years after that, a time cycle which Lee recognizes was fairly constant throughout the years. "It seems like it was five-year increments. She would be all right for five years, and then we would be in a new phase."

Every six months throughout their married life, Dotty would go back to the oncologist for a blood work-up. Her blood count readings would tell the doctor a lot. This time, it told him that Dotty needed chemotherapy.

"Chemotherapy is where you start really getting side effects," said Lee. "Dotty's intravenous chemotherapy treatment would last one day. The initial treatment was not even done in the hospital—it was done in the doctor's office; and then we would go home and get sick.

"Sometimes she would have the treatment and we would go out to dinner. Other times, she would get violently ill on the way home. That treatment just totally whacks you out, like you've been up for a week working; totally exhausted, really nauseous. That lasts about 24 hours."

Lee recalls that the dosage of the treatment was dependent upon Dotty's blood count, and that Dotty had to come to grips with a whole new set of symptoms at that stage.

"The big side effect of chemotherapy is losing your hair; that was very emotional for Dotty. It was really tough for her when we actually went to pick out wigs; she couldn't do it. She went about three times before she could pick one out."

Dotty would suffer memory losses, and depression was her greatest problem. "She didn't want to leave the house," Lee said. "It was a reaction to the chemical."

*Most people would have given up on life long before, but Dotty and Lee took one day at a time. And when the end came, there was someone there who knew how to help them keep faith.*

Dotty battled her depression, coming out of it for good when she renounced alcohol. Her entire life from that point on was a shining example of how individuals can lead productive lives in the face of enormous difficulty.

"It was remarkable how she handled it; if you didn't know she had it, you couldn't tell she had cancer," said a friend. "She just took total pride in herself; she lost a lot of weight, had her hair done, dressed very nicely. She was impressive."

But, in the end, after twenty years of struggle, Hodgkins Disease won out. "In the end, they informed me that the blood marrow was shutting down, and that she probably had six months to live," Lee said.

"Dotty had had three sets of chemotherapy. Each time that you get these sets, you are just wearing more and more of your system down, and you experience an overall decline of your system because the chemotherapy wears you down," explained Lee.

Most people would have given up on life long before, but Dotty and Lee took one day at a time. After all, they had lived with the disease for almost 20 years; outside of the treatment periods, they lived a normal, happy, fulfilled life together. And when the end came, there was someone there who knew

how to help them keep faith.

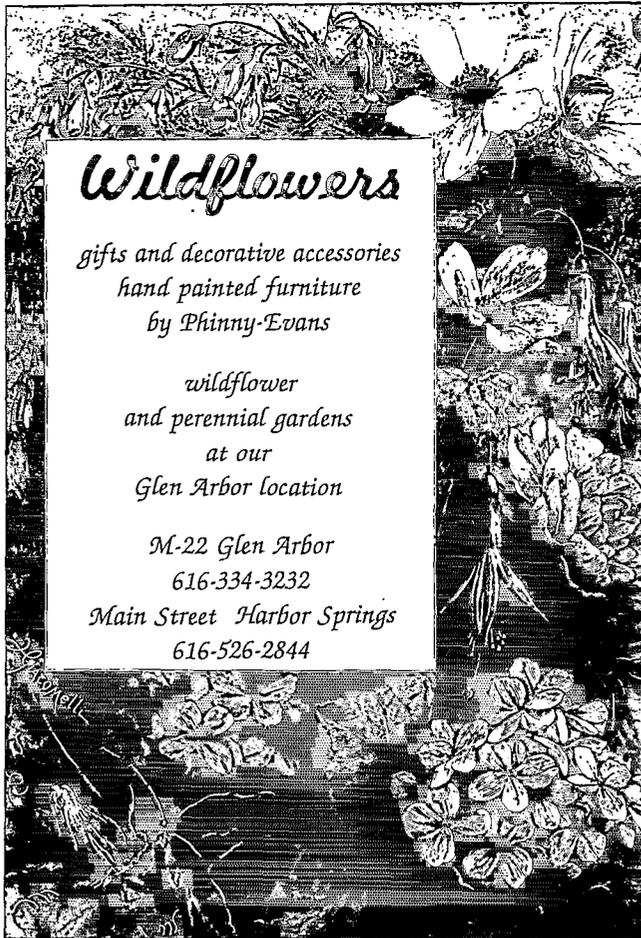
"The day before Thanksgiving two years ago," begins Lee, "she was in the hospital and they did a bone marrow test. She called me at work and said, 'You are not going to believe this. I've got leukemia.' I called the doctor from the lobby. He met me in the visitors' lobby and dropped this bomb on me."

Upstairs, in Dotty's room, a young nurse named Pam Sorock was introducing herself.

"The doctor told me that Dotty's bone marrow was shutting down. If the bone marrow could talk, it would tell us, 'I've had it; I'm tired; you have used me to the maximum.' When your body can no longer produce healthy cells, that's the end."

Lee approached his wife's room with dread, but didn't turn away from the awful task of confronting the situation. "I told her it was serious; the bone marrow showed a leukemic condition. The doctor didn't tell her she had six months to live; I didn't think it was necessary. The patients are always the first to know.

"When I went into her room, this Pam Sorock was sitting on the bed, and they were talking." Sorock was Beaumont's clinical oncology social worker, who teaches a course designed to educate the cancer patient to assume an active



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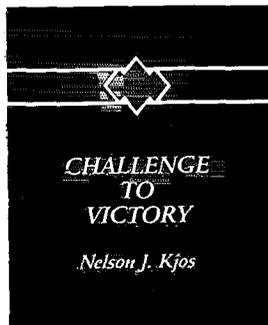
## NEW RELEASE!

*Challenge to Victory*, by Nelson J. Kjos, a companion volume of inspirational prose and poetry, speaks of inner reflection, self-discovery, business and finance, and love and marriage.

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role in his or her recovery.

"To be very honest," admits Lee, "at first I was bitter. My attitude was, 'Where the hell have you been for the last 19 years?' We had always worked things out together. At this point in our lives, I felt I didn't need their help."

The doctor released Dotty, sending her home for four days. The Verniers tried to absorb the shock of this latest diagnosis. They went to the hospital to sign up for the course, entitled, "I Can Cope," and talked with Sorock at length. Dotty's name was placed on the waiting list for the course; none of them knew that she would die before an opening for her occurred.

"Even though Dotty wasn't actually in the 'I Can Cope' program, over the next three or four months she and Pam became very close. They would talk about anything and everything. Pam was a tremendous support for Dotty."

"Pam called me a month after Dotty passed away. 'What do you want to do with the money from this memorial fund?' she asked me. I suggested the coffee fund."

Pam thought that the money would be better spent promoting the "I Can Cope" program, and that became their focus.

At "I Can Cope" sessions, cancer patients and their families sit with other cancer families. Everyone gets to talk about the disease and its effect on their lives; questions that doctors don't like to deal with get asked and answered. The feeling that cancer is this incredibly terrible disease—a feeling that paralyzes people emotionally—is put into proper perspective, and patients and their families learn to free themselves of the fear and regain a feeling of control over their lives. Patients and families support each other.

Lee viewed four hours of the tapes; he and Pam Sorock discussed the upbeat approach which would be most useful.

"This whole film should have cost somewhere in the area of \$75,000. The lady who did the editing had lost her mother to cancer, so she agreed to do it for nothing. Shirley Eder from the Free Press was a good friend of Burt Bacharach, who had just lost his secretary to cancer. He gave us the rights to the song we used in the track for nine years—that alone was worth thousands. We took \$4,200 and created a \$75,000 film," Lee says, with justifiable pride.

Lee Vernier had found a way to turn his bitterness into constructive action.

Dotty's friend joins us. "The program would have helped Dotty. I wish I had known about a program like this when my mother had cancer. 'What should I ask the doctor? What should I know about?' Had there been a program like this available, it would have been terrific."

Today, the "I Can Cope" film produced by Lee Vernier and Pam Sorock in memory of Dotty Vernier

has won national acclaim for Beaumont Hospital, and has been adopted for use by the American Cancer Society. Seventeen minutes long, "I Can Cope" features conversations with cancer patients and follows them through their treatments, as well as their "I Can Cope" sessions.

Dotty Vernier's end came quickly. "Literally," says Lee, "in three days she went from walking into that hospital and getting out of bed and using the bathroom, to dying on the third day. She took nothing for pain, and never needed it. It was almost as if she went to sleep."

Moments of joy existed right until the end. "I had gotten Dotty a

dog for Christmas the same year; a Lhasa apso. During that last week in the hospital, her sister took him in a duffel bag and brought him in and unzipped the bag, and this dog jumped out," Lee laughs. "She was crazy about that dog."

Dotty Vernier insistently requested a priest on the last day; he arrived at four in the morning. After receiving the Last Rites, Dotty announced, "Thank you. I feel much better now." She passed away at ten o'clock that morning.

The "I Can Cope" film represents many things—a man's devotion to his wife and his desire to perpetuate her memory; a psychologist's perspective of helping people come

to terms with illness; a medium that takes away fear of the unknown and replaces it with understanding.

Most important of all, "I Can Cope" represents one man's need to be in charge of his life and his emotions. Through the making of this film, Lee Vernier shed his anger and bitterness, choosing instead to concentrate on the constructiveness of living. Lee Vernier gives us hope, for if he can battle cancer for twenty years and still maintain a positive outlook, how can the rest of us fail to live up to his example? ◆

For details about "I Can Cope," call (313) 425-6830 weekdays 9 to 5.

## Extra! Extra!

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# DINING GUIDE

This is a wonderful time of year to travel in Michigan. HERITAGE has scoured the state for special dining experiences, and gathered the information here for our readers. On the same line as the restaurant name is a letter-number designation, keyed to the Michigan map, to help you locate off-the-beaten-path restaurants.

Our guide listings have been classified from inexpensive to very expensive in cost. For a one-person, three-course meal including tax and tip but excluding alcoholic beverage, dinners range from inexpensive (under \$12), moderate (\$12-\$25), expensive (\$25-\$35), to very expensive (over \$35). Credit cards accepted include AE (American Express), CB (Carte Blanche), D (Discover), DC (Diners Club), MC (Master Card), and V (Visa).

**ALBAN'S***L-13*

190 N. Hunter, Birmingham (313) 258-5788. Menu includes steak, seafood, an array of salads and specializes in deli-style sandwiches. Hours are Monday-Thursday 11 a.m.-11 p.m.; Friday and Saturday 11 a.m.-midnight; Sunday noon-9 p.m. Reservations required for large parties. Moderate; AE, MC, V. Casual.

**ANTONIO'S***M-14*

20311 Mack, Grosse Pointe Woods (313) 884-0253. Specializes in northern Italian and Sicilian cuisine. The menu offers six pasta choices, fish stew, chicken and veal plates. Hours are Tuesday-Saturday 5:30-10 p.m.; Sunday 5-8 p.m. Reservations preferred. Moderate; AE, MC, V. Casual.

**ARBORETUM***E-10*

7075 S. Lake Shore Drive, Harbor Springs (616) 526-6291. Specializes in marinated baby rack of lamb, fresh-planked whitefish and regional American cuisine. Hours are Wednesday-Saturday 5:30-10 p.m. Reservations required on weekends. MC, V. Casual during the week, sportcoats on weekends.

**ART GALLERY OF WINDSOR RESTAURANT***M-13*

445 Riverside Drive West, Windsor (On the third floor of the Art Gallery of Windsor.) (519) 255-7511. The lunch menu offers traditional and exotic dishes, an assortment of freshly baked desserts and a tea-time package featuring a pastry platter, coffee or tea. Hours are Tuesday, Wednesday and Saturday 11 a.m.-4:30 p.m.; Thursday and Friday 11 a.m.-8:30 p.m.; Sunday 1-4:30 p.m. Reservations accepted. Inexpensive; MC, V. Casual.

**ASHLEY'S RESTAURANT AND PUB***M-12*

338 S. State Street, Ann Arbor (313) 996-9191. Offers a complete fare of soups, salads, sandwiches, burgers, steaks and seafood. Hours are Sunday 10 a.m.-midnight; Monday 4 p.m.-1 a.m.; and Tuesday-Saturday 11:30 a.m.-1 a.m. Reservations not accepted. Moderate; AE, MC, V. Casual.

**THE BELLA CIAO***M-12*

118 W. Liberty, Ann Arbor (313) 995-2107. The menu inspired by Italian regions, includes pasta, veal, seafood and healthy heart specialties. Hours are Monday-Saturday 5:30-10 p.m. Reservations suggested. Moderate; AE, DC MC, V. Casual.

**BEN MILLER INN***K-16*

Rural Route 4, Goderich, Ontario (519) 524-2191. The menu features fresh pasta, sautéed shrimp, roast pork tenderloin and poached chicken breast filled with shrimp mousse. Hours are Monday-Saturday noon-2 p.m. and 5:30-9 p.m.; Sunday 11:30-2 p.m. and 5-9:30 p.m. Reservations are required. Expensive; AE, MC, V. Casual, no jeans.

**BOBBY MOORE'S BLIND FISH***M-14*

24937 East Jefferson, St. Clair Shores (313) 772-4777. American food and seafood are the specialties. Hours are Monday-Friday 11:30 a.m.-11 p.m.; Saturday 4 p.m.-midnight; Sunday 4 p.m.-11 p.m. Reservations accepted for groups of six or more. Moderate; AE, MC, V. Casual.

**BOWER'S HARBOR INN***G-9*

13512 Peninsula Drive, Old Mission Peninsula, Traverse City (616) 223-4222. The menu features orange roughy with

## ◆ RESTAURANTS ◆

shrimp, lobster and crab with dill sauce cooked in a brown paper bag. Hours are Tuesday-Saturday 5-9 p.m. Reservations required. Moderate-expensive; AE, MC, V. Casual.

### BUCCANEER DEN

I-13

1890 Port Austin Road, Port Austin (517) 738-7175. Entrées include prime rib, seafood, steaks, lamb and stuffed pork chops. Hours are Monday-Sunday 5-10 p.m. Reservations required for groups of eight or more. Moderate; MC, V. Casual.

### CADIEUX CAFE

M-13

4300 Cadieux, Detroit (313) 882-8560. Steamed mussels are its specialty. Open Monday-Thursday 4-11 p.m.; Friday and Saturday 4 p.m.-midnight; Sunday 4-10 p.m. No reservations accepted. Moderate; AE, CB, DC, MC, V. Casual.

### CAFE LE CHAT

M-14

672 Notre Dame, Grosse Pointe (313) 884-9077. Continental French cuisine. Hours are Monday-Saturday 11:30 a.m.-2:30 p.m. (luncheon); 3 p.m.-5 p.m. (tea); and Wednesday-Saturday 6 p.m.-9:30 p.m. (dinner). Catering services also available. Moderate; AE, DC, MC, V. Casual.

### CARL'S CHOP HOUSE

M-13

3020 Grand River, Detroit (313) 833-7900. Hours are Monday-Saturday 11:30-3 p.m. (lunch), 11:30-midnight (dinner), Sunday 2-10 p.m. Moderate; AE, CB, D, MC, V. Casual dress accepted.

### CHEZ RAPHAEL

M-13

27000 Sheraton, Novi (313) 348-5555. Features progressive continental cuisine. Hours are Monday-Saturday 6:30-9:30 p.m. Reservations required. Expensive; AE, CB, D, DC, MC, V. Jacket and tie requested for gentlemen.

### CHINA FAIR

G-9

1357 South Airport Road, Traverse City (616) 941-5844. Traditional Chinese menu including the chef's specialty of Steak Kow—beef marinated in Chinese rose wine, ginger sauce and garlic sautéed with Chinese vegetables. Hours are Sunday noon-9 p.m.; Monday-Thursday 11 a.m.-9 p.m.; Friday and Saturday 11 a.m.-10 p.m. Reservations accepted. Moderate; AE, DC, MC, V. Casual.

### 1940 CHOPHOUSE

M-13

1940 East Jefferson, Detroit (313) 567-1940. Menu features Certified Black Angus beef, steaks, seafood and pasta. Hours are Monday-Friday 11 a.m.-4 p.m. (lunch), Monday-Thursday 5 p.m.-midnight (dinner), Friday and Saturday 5 p.m.-1 a.m. (dinner), Sunday 5 p.m.-10 p.m. Expensive; AE, V, MC. Suitcoats suggested.

### COSTANZO'S VICTORIAN ROOM

M-13

3601 East Twelve Mile Road, Warren (313) 751-6880. Italian restaurant features veal piccante, veal tosca or veal siciliano. Housemade desserts. Hours are Monday-Thursday 11 a.m.-10 p.m.; Friday 11 a.m.-11 p.m.; Saturday 4-11 p.m. Reservations accepted. Moderate; AE, DC, MC, V. Casual.

### THE CRACKED CRAB

M-12

112 West Washington Street, Ann Arbor (313) 769-8591. Menu features a selection of clams, oysters, mussels, shrimp, scallops, crabs and fresh fish. Hours are Monday-Thursday 11:30 a.m.-9 p.m. and Friday and Saturday 11:30

a.m.-10 p.m. Reservations accepted; recommended on weekends. Moderate; AE, MC, V. Casual.

### DA EDOARDO

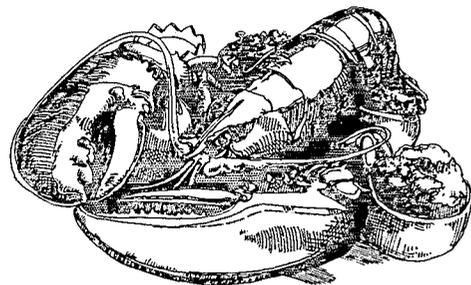
M-14

19767 Mack, Grosse Pointe Woods (313) 881-8540. House specialties include *turnedos of veal "Alicia"* and Alaskan crabmeat cannelloni verdi Isabella. Hours are Sunday-Thursday 5-10 p.m.; Friday and Saturday 5-11 p.m. Reservations are required. Expensive; MC, V. Suitcoats are suggested.

### D.J. KELLY'S

G-9

120 Park, Traverse City (616) 941-4550. The menu offers pasta, fresh fish, chicken and steak. Hours are Monday-Saturday 11 a.m.-3 p.m. and 5-11 p.m. Reservations suggested for dinner. Inexpensive; AE, MC, V. Casual.



### DOMINIC'S JOYNT

M-13

17551 East Warren, Detroit (313) 882-8522. With its fine Italian cuisine, Dominic's has received the Travel Holiday Award since 1978. Hours are Tuesday-Saturday 5 p.m.-10 p.m. Moderate; AE, MC, V. Casual.

### THE DOUBLE EAGLE

L-13

5725 Rochester Road, Troy (313) 879-1555. Features American cuisine. Hours are Monday-Thursday 11:30 a.m.-3 p.m., and 4:30-10 p.m.; Friday 11:30 a.m.-3 p.m. and 4:30 p.m.-midnight; and Saturday 4:30 p.m.-midnight. Reservations accepted. Moderate; AE, MC, V. Casual.

### DUFFY'S COUNTRY INN

E-10

Pleasantview Road, Harbor Springs (616) 526-2189. Dinners range from the house specialties of planked whitefish and planked prime rib to Coquille fettuccine. Hours are Wednesday-Saturday 5-10 p.m. in the restaurant and 4 p.m.-midnight in the lounge. Inexpensive-moderate; AE, MC, V. Casual.

### EASTSIDE CHARLIE'S

M-14

19265 Vernier Road, Harper Woods (313) 884-2811. Fish dinners include Boston scrod, whitefish, cod, perch, orange roughly, yellowfish tuna and mako shark. Pastas are also available. Hours are Monday-Thursday 11:30 a.m.-11 p.m.; Friday and Saturday 11:30 a.m.-midnight; Sunday 1 p.m.-10 p.m. Inexpensive-moderate; AE, CB, DC, MC, V. Casual.

### ELIZABETH'S BY THE LAKE

M-14

23722 East Jefferson, St. Clair Shores (313) 775-3700. French and American cuisine are featured. Hours are 11:30 a.m.-2 a.m., seven-days-a-week. Reservations preferred. Moderate; AE, MC, V. Casual.

**ELK'S RIVER INN**

G-9

106 Ames Street, Elk Rapids (616) 264-5655. This riverside restaurant features prime rib au jus and coffee specialties. Hours are Monday-Friday 11 a.m.-1:30 p.m.; Sunday and Thursday 5-9 p.m.; and Saturday 5-10 p.m. Reservations not required. Moderate; AE, MC, V. Casual.

**EL ZOCALO**

M-13

3400 Bagley at 23rd Street, Detroit (313) 841-3700. Chef's specialties include chile rellenos (stuffed peppers), queso flameado, and Milanese—a 12-ounce pounded steak served with salad and brown rice. Hours are Sunday-Thursday 11 a.m.-2:30 a.m. and Friday and Saturday 11 a.m.-4:00 a.m. Reservations required for parties of more than six; reservations are not accepted after 5 p.m. on weekend evenings. Inexpensive-moderate; AE, MC. Casual.

**EMILY'S**

M-14

22205 Mack, St. Clair Shores (313) 777-2256. Specializing in Lebanese cuisine; meat pies, kibbee, tabouli salad, hom-muss and stuffed grape leaves. Catering and carryout. Hours are Monday-Thursday 9:30 a.m.-9 p.m.; Friday and Saturday 9:30 a.m.-11 p.m.; Sunday 9 a.m.-11 p.m.

**FOGCUTTER**

K-14

511 Fort Street, Port Huron (313) 987-3300. Select from the various entrées of steaks and seafood. Hours are Monday-Thursday 11 a.m.-10 p.m.; Friday 11 a.m.-11 p.m.; Saturday noon-11 p.m.; Sunday noon-7 p.m. Reservations recommended. Entertainment Tuesday-Sunday. Moderate; AE, MC, V. Casual.

**GALLIGAN'S**

M-13

519 E. Jefferson, Detroit (313) 963-2098. The restaurant offers mussels by the bucket, black bean soup and deli-style sandwiches. Open Monday-Saturday 11 a.m.-2 a.m. Reservations accepted. Moderate; AE, DC, MC, V. Casual.

**GARDEN CAFE**

M-13

Detroit Gallery of Contemporary Crafts, 301 Fisher Building, Detroit (313) 873-7888. Features lunches of hearty soup, cold fruit salads and open-faced sandwiches. Carrot cake is a dessert specialty. Hours are Monday-Saturday 11 a.m.-5 p.m. Reservations not accepted. Inexpensive; no credit cards. Casual.

**GIBSON'S**

K-9

1033 Lake Drive, Grand Rapids (616) 774-8535. The menu features traditional American cuisine. Hours are Monday-Friday 11:30 a.m.-2 p.m. and 5:30-11 p.m. Reservations recommended. Expensive; AE, MC, V. Casual.

**GOLDEN LION**

M-13

22380 Moross, Detroit (313) 886-2420. Menu features perch, steak, chops, chicken, veal and scallops. Piano bar Wednesday-Saturday and Dinner Theatre, Friday and Saturday in the lower level. Hours are Monday-Saturday 11:30 a.m.-2 a.m. Reservations preferred. Moderate; AE, CB, DC, MC, V. Casual.

**GOLDEN MUSHROOM**

M-13

18100 W. 10 Mile at Southfield, Southfield (313) 559-4230. The menu offers continental cuisine. Hours are Monday-Thursday 11:30 a.m.-4 p.m. and 5 p.m.-11 p.m.; Friday 11:30 a.m.-4 p.m. and 6 p.m.-12 midnight; Saturday 5:30-midnight. Reservations preferred. Very expensive; AE, CB, D, DC, MC, V. Casual.

**THE GRAND HOTEL**

E-9

Mackinac Island, Michigan (906) 847-3331. The menu features International cuisine. Hours are 7:30 a.m.-9:30 a.m. breakfast, 9:30 a.m.-11 a.m. Continental Breakfast, noon-2 p.m. luncheon buffet, noon-4 p.m., 6:30-8:45 dinner, seven-days-a-week. Reservations not required. Expensive; MC, V. After 6 p.m. gentlemen are required to wear jackets and ties, ladies are required to wear dresses or skirts and children, their Sunday best.

**HERMANN'S EUROPEAN CAFE**

H-9

214 North Mitchell Street, Cadillac. (616) 775-9563. Menu features International and American cuisine. Pastries are a specialty. Hours are Monday-Thursday 11 a.m.-9 p.m.; Friday and Saturday 11 a.m.-11 p.m. Moderate; MC, V. Casual.

**IROQUOIS HOTEL**

E-9

Mackinac Island, Michigan (906) 847-3321. Specializes in American cuisine. Hours are 11:30-midnight, seven-days-a-week. Expensive; MC, V. Resort wear.

**IVY'S IN THE PARK**

M-13

31800 Van Dyke in the Van Dyke Park Hotel, Warren (313) 939-2860. Chefs offer a series of menus and an ever-changing bill of fare. Hours are Monday-Friday 6:30 a.m.-3 p.m. and 5 p.m.-10 p.m.; Saturday 8 a.m.-3 p.m. and 5 p.m.-11 p.m.; Sunday 8 a.m.-3 p.m. and 5 p.m.-10 p.m. Reservations preferred. Moderate; AE, CB, D, DC, MC, V. Suitcoats required.

**JACOBY'S**

M-13

624 Brush, Detroit (313) 962-7067. Specializes in German cuisine; the menu features sauerbraten, weiner-schnitzel and a variety of German sausages. Hours are Monday and Tuesday 11 a.m.-10 p.m.; Wednesday and Thursday 11 a.m.-11 p.m.; Friday 11 a.m.-midnight; Saturday 11 a.m.-11 p.m.; and Sunday 11:30 a.m.-3 p.m. Reservations not required. Inexpensive; AE, CB, DC, MC, V. Casual.

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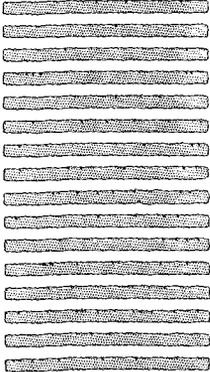
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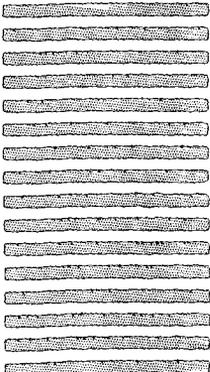


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**JACQUES**

L-13

30100 Telegraph, Bingham Farms Office Complex, Birmingham (313) 642-3131. Dining here features French cuisine, chicken and seafood. Jacques is connected by Jaques' Patisserie to Jovan's, a fast-paced weekday eatery, noted for its Caesar salads. Both open Monday-Friday 11:30 a.m.-2 p.m.; Jacques is open Monday-Saturday 6-10 p.m. Reservations suggested. Moderate-expensive; AE, DC, MC, V. Suitcoats suggested.

**JEFFERSON COLONNADE (Mellenthins')**

M-14

24223 Jefferson, St. Clair Shores (313) 779-4720. The menu features traditional American cuisine along with German specialties such as weiner schnitzel and sauerbraten. Hours are 8 a.m.-10 p.m. daily. Reservations accepted. Moderate; AE, D, MC, V. Casual.

**JIM'S TIFFANY PLACE**

L-11

116 E. Michigan, Lansing (517) 372-4300. The Greek menu features stuffed grape leaves, moussaka, roast leg-of-lamb, prime rib and seafood. Hours are Monday-Saturday 11 a.m.-midnight and Sunday 10 a.m.-8 p.m. Reservations accepted. Moderate; AE, MC, V. No jeans.

**JOE MUER'S**

M-13

2000 Gratiot, Detroit (313) 567-1088. Rainbow trout almon-dine and flounder stuffed with crab are specialties. The menu also offers 18 other seafood and fresh-water fish entrées. Hours are Monday-Thursday 11:15 a.m.-10 p.m.; Friday 11:15 a.m.-10:30 p.m.; Saturday 4:45 p.m.-11 p.m. Reservations requested for parties of 10 or more and for first seatings. Moderate-expensive; AE, CB, DC, MC, V. Suitcoats are required.

**JOEY'S ON JEFFERSON**

M-13

7909 E. Jefferson, Detroit (313) 331-5450. Continental entrées have an Italian accent and include chicken vesuvio, a house specialty. Hours are Monday-Thursday 11 a.m.-11 p.m.; Friday 11 p.m.-midnight; Saturday 5 p.m.-midnight. Club closes at 2 a.m. Reservations necessary on weekends. Casual, no jeans.

**JORDAN INN**

F-10

228 Main Street, East Jordan (616) 536-2631. Menu offers continental fare including shrimp, crab legs and duck. Chili and chowder are always on hand. Hours are Tuesday-Friday 11:30 a.m.-2 p.m. and Tuesday-Saturday 6 p.m.-9 p.m.; Sunday 4 p.m.-8 p.m. Reservations appreciated. Inexpensive-moderate; MC, V. Casual.

**JUSTINE**

J-11

5010 Bay City Road, Midland (517) 496-3012. The menu features French cuisine with an American nouvelle flair. Sautéed fillet of fresh venison and grilled breast of duckling are specialties. Hours are Monday-Saturday 5 p.m.-10 p.m. Reservations recommended. Very expensive; AE, MC, V. Casual, sport jackets suggested.

**KOSCH'S DELI-PUB**

L-13

Hall Road and Schoenherr in the Clinton Valley Shopping Center, Sterling Heights; Outer Drive and Southfield Road, in Allen Park, at I-96 and Novi Road, Novi Town Center, and in Pontiac, Telegraph at Elizabeth Lake Roads in Oakland Pointe Shopping Mall. All four locations specialize in corned beef, soups and salads. Inexpensive. V, MC. Casual.

**KRESGE COURT CAFE AT THE D.I.A.**

M-23

5200 Woodward, Detroit (313) 833-1855. Features a deli-station, sandwich bar, soups, salads and entrees. Hours are Tuesday-Saturday 11 a.m.-3 p.m., Sunday 1 p.m.-4 p.m. Moderate; No credit cards accepted. Casual.

**KYOTO JAPANESE STEAKHOUSE**

L-13

1985 W. Big Beaver, Troy (313) 649-6340. Chefs create traditional Japanese cuisine, which includes seafood, poultry and beef. Hours are Monday-Friday 11 a.m.-2:30 p.m.; Monday-Thursday 5:30-10 p.m.; Friday and Saturday 5:30-11 p.m.; Sunday 3:30 p.m.-9 p.m. Reservations required. Moderate; AE, CB, D, DC, MC, V. Casual.

**LA BECASSE**

G-8

At the corner of highways 616 and 675, Burdickville (616) 334-3944. Featuring French cuisine, regional specialties and ethnic dishes. Hours are Tuesday-Sunday 5:45-9:15 p.m. Reservations required. Moderate; MC, V. Casual.

**THE LARK**

L-13

6430 Farmington Road, W. Bloomfield (313) 661-4466. Main course selections include roast partridge with candied pears, walleye sauté with leeks and Sauterne sauce. The chef creates other specials daily. Doors open at 6 p.m. Tuesday-Saturday. Reservations required. Very expensive; AE, CB, DC, MC, V. Suitcoats required.

**LEAMINGTON DOCK RESTAURANT**

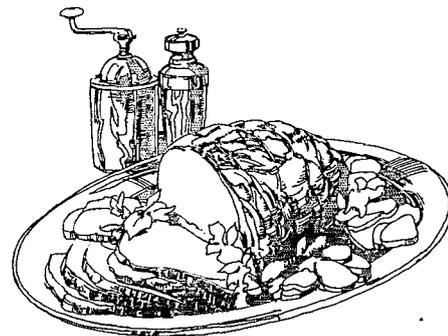
R-14

On the dock at the end of Erie Street South, Leamington, Ontario, Canada (519) 326-2697. The menu features seafood as its specialty. Hours are 11 a.m.-10 p.m. Monday-Sunday. Moderate; AE, DC, MC, V. Casual.

**LES AUTEURS**

M-13

222 Sherman Drive, Royal Oak (313) 5434-2887. Menu selections include freshly grilled game birds and seafood specials, a range of salads, pasta and pizza. The Take Away offers ready-to-eat meals. Hours are Monday-Saturday 11:30-2:30 p.m.; Monday-Thursday 5:30-10:30 p.m.; Friday and Saturday 6 p.m.-11:30 p.m. No reservations required. Moderate; MC, V. Suitcoats suggested.

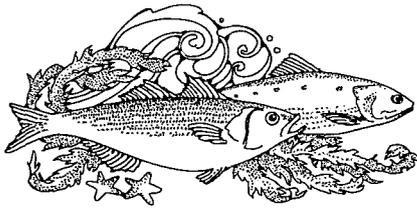
**LIM'S GARDENS**

M-13

22295 Michigan, Dearborn (313) 563-4393. Features Cantonese and Szechuan dishes. Specialties include almond chicken, shrimp with lobster sauce and scallops. Hours are Monday-Sunday 11 a.m.-3 a.m. Reservations not required. Inexpensive; MC, V. Casual.

**THE LITTLE BAR**

*L-14*  
321 Chartier, Marine City (313) 765-9333. The menu features fresh pickerel, homemade pies. Hours are Monday-Thursday 11:30 a.m.-10 p.m.; Friday and Saturday 11:30 a.m.-11 p.m. Reservations suggested in the evening. Moderate; AE, DC, MC, V. Casual.



**LITTLE HARRY'S**

*M-13*  
2681 East Jefferson, Detroit (313) 259-2636. Specializing in steaks, chops, seafood and tableside cooking on special items. Piano bar Tuesday-Saturday. Hours are Tuesday-Friday 11 a.m.-2 a.m.; Saturday 5 p.m.-2 a.m. Reservations preferred. Moderate; AE, MC, V. Suitcoats suggested.

**LITTLE TONY'S**

*L-14*  
Lounge-in-the-Woods, 20513 Mack, Grosse Pointe Woods (313) 885-8522. Specialties include Little Tony's Big Burger and homemade chili. Hours are Monday-Saturday 11 a.m.-2 a.m. No credit cards accepted. Casual.

**LONDON CHOP HOUSE**

*M-13*  
155 W. Congress, Detroit (313) 962-0277. Menu features American cuisine. Hours are Monday-Friday 11:30-3 p.m. (lunch), Monday-Thursday 5-11 p.m. (dinner), Friday and Saturday 5 p.m.-2 a.m. (kitchen closes at 1 a.m.) Reservations suggested. Expensive; AE, CB, D, MC, V and house accounts. Gentlemen are required to wear jackets and ties.

**MACHUS RED FOX**

*L-13*  
6676 Telegraph Road, Birmingham (313) 626-4200. The menu features Chef Leopold's rack of lamb for two and Machus Salad. Hours are Monday-Thursday 11:30 a.m.-10 p.m.; Friday and Saturday 11:30 a.m.-11 p.m.; and Sunday 4-9 p.m. Reservations required. Very expensive; AE, D, DC, MC, V. Suitcoats required.

**THE MALLARD PUB**

*M-13*  
18000 East Warren, Detroit (313) 884-9100. Features sautéed pheasant, duck and venison, prime rib, filet mignon and seafood. Hours are Tuesday-Thursday 11 a.m.-10:30 p.m.; Friday 11 a.m.-midnight; Saturday 3 p.m.-midnight; Sunday brunch 11 a.m.-3 p.m. and dinner 3:30 p.m.-9 p.m. Reservations preferred. Moderate; AE, DC, MC. Casual.

**MAMA PASTA**

*M-14*  
20930 Mack, Grosse Pointe Woods (313) 886-1190. Features 18 varieties of homemade pasta. Veal, chicken beef and seafood all prepared Italian-style. Hours are Monday-Thursday 11 a.m.-11 p.m.; Friday and Saturday 11 a.m.-2 a.m.; Sunday 3 p.m.-9 p.m. Inexpensive. AE, MC, V. Casual.

**MAXWELL'S**

*M-13*  
480 Riverside Drive West, Windsor, Ontario (519) 253-4411. House specialties include Maxwell's pepper steak, filet of salmon, and steak-and-lobster dinner. Hours are Monday-Saturday 6:30 a.m.-10 p.m. Reservations accepted. Moderate-expensive; AE, CB, D, MC, V. Suitcoats required.

**METZGER'S BLACK FOREST INN**

*M-12*  
203 East Washington Street, Ann Arbor (313) 668-8987. Serves German cuisine and a full American menu. Specialties include sauerbraten, gypsy steak and schnitzel. Hours are Tuesday-Saturday 11 a.m.-10 p.m.; and Sunday 11 a.m.-8 p.m. Reservations not required. Inexpensive-moderate; AE, D, MC, V. Casual.

**MIDTOWN CAFE**

*L-13*  
139 North Woodward, Birmingham (313) 642-1133. Specialties include steamed shrimp in raspberry vinegar with velouté sauce, artichoke heart with watercress salad. Hours are 11:30 a.m.-1:30 a.m. daily. Reservations suggested. Moderate-expensive; AE, MC, V. Suitcoats suggested.

**THE MONEY TREE**

*M-13*  
333 W. Fort, Detroit (313) 961-2445. Features chicken strudel for lunch and a changing wild game menu for dinner. Monday-Friday 11:15 a.m.-2:30 p.m.; Tuesday, Wednesday 6-9 p.m.; Thursday, 5:30-9 p.m.; Friday and Saturday 5:30-10 p.m. (No luncheon served). Reservations accepted. Moderate-expensive; AE, DC, MC, V. Casual, no jeans.

**MORE ELBOW ROOM**

*M-14*  
25100 Kelly, Roseville (313) 775-1540. Menu offers wide variety, from sandwiches to complete dinners of steaks, chops and seafood. Hours are Monday-Saturday 11 a.m.-1 a.m.; Sunday 9 a.m.-9 p.m. Moderate; AE, MC. Casual.

**MYKONOS SUPPER CLUB**

*M-13*  
454 E. Lafayette, Detroit (313) 965-3737. Serves both Greek and American entrées. Features include moussaka, scallops Athenian style and broiled quail. Open daily from 5:30 p.m.-2 a.m. Reservations accepted, suggested on weekends. Moderate-expensive; AE, CB, DC, MC, V. Casual.

**NIKI'S TAVERNA**

*M-13*  
735 Beaubien, Greektown, Detroit (313) 961-2500. Greek



**LITTLE TONY'S  
LOUNGE IN THE WOODS**  
20513 MACK AVENUE  
GROSSE POINTE WOODS  
885-8522  
Monday - Saturday 11 am - 2 am

Est. 1970      Gourmet Burgers      Homemade Chili

**The Little Bar**  
*The Gourmet's Rendezvous*

Monday-Saturday 11:30 a.m.-11:00 p.m.

*This cozy spot features a mahogany bar boasting a large selection of fine imported beers & liquors.*

8 Miles S. of St. Clair—321 Chartier Marine City, Michigan

cuisine with baked lamb as the specialty. Hours are Monday-Thursday 11 a.m.-11 p.m.; Friday 11 a.m.-2:30 a.m.; Saturday, Sunday 4 p.m.-2:30 a.m. Dancing Thursday, Friday and Saturday. Reservations not required. Inexpensive-moderate; AE, DC, MC, V. Casual.

**NIPPON KAI**

*M-13*

551 W. 14 Mile between Crooks and Livernois, Clawson (313) 288-3210. Here the Japanese cuisine begins at the sushi bar and includes salmon-skinned handrolls, giant clam salads, and vegetables. Entrees include *Tempura*, *Sukiyaki* and *Sashimi*. Hours are Monday-Friday 11:30 a.m.-2 p.m.; Monday-Thursday 5:30-10:30 p.m.; Friday and Saturday 5:30-11 p.m.; Sunday 3-9 p.m. Reservations suggested; required on weekend evenings. Moderate-expensive; AE, DC, MC, V. Casual.

**NORM'S OYSTER BAR AND GRILL**

*M-13*

29110 Franklin Road, Southfield (313) 357-4442. Continental menu specializing in seafood and offering pasta and sandwiches. Downstairs grill adds finger foods. At the same address, *Salvatore Scallopini at Norm's* offers Italian dishes and an Italian atmosphere. Both restaurants are open Monday-Thursday 11 a.m.-10 p.m.; Friday 11 a.m.-11 p.m.; Saturday noon-11 p.m.; Sunday 4-9 p.m. Reservations suggested. Moderate; AE, DC, MC, V. Casual.

**NORMAN'S ETON STREET STATION**

*L-13*

245 S. Eton, Birmingham (313) 647-7774. American cuisine which features fresh seafood, steak and stir-fry. Hours are Monday-Thursday 11 a.m.-midnight; Friday 11:00 a.m.-2 a.m.; Saturday noon-2 a.m.; Sunday 10:30 a.m.-10 p.m. Reservations taken for parties of six or more. Moderate; AE, DC, MC, V. Casual.

**One 23**

*M-14*

123 Kercheval, Grosse Pointe Farms (313) 881-5700. The menu features warm duck salad, wild mushroom salad, grilled beef tenderloin, steamed fresh vegetable platter, plank roasted Norwegian salmon. All salad dressings, breads, pastries and desserts are house-made daily. Hours are 11:30-3 p.m.; 5 p.m.-11 p.m. Monday-Thursday and 5 p.m.-12 p.m. Friday and Saturday. A light menu is featured between 3 p.m. and 5 p.m. Reservations accepted. Moderate; AE, D, MC, V. Casual, suitcoats suggested.

**OPUS ONE**

*M-13*

565 E. Larned, Detroit (313) 961-7766. American cuisine with a French flair and contemporary presentation of classical French and European dishes. Hours are Monday-Friday 11:30 a.m.-2:30 p.m.; Monday-Thursday 5:30-10 p.m.; Friday and Saturday 5:30 p.m.-11 p.m. Dancing in the evening. Reservations preferred. Expensive; AE, DC, MC, V. Suitcoats required.

**PAINT CREEK CIDER MILL AND RESTAURANT**

*L-13*

4480 Orion Road, Rochester (313) 651-8361. Order dishes baked, broiled or sautéed to your own tastes. Open Tuesday-Friday 11:30 a.m.-2:30 p.m.; Tuesday-Saturday 5 p.m.-10 p.m.; Sunday 9 a.m.-2 p.m. Reservations suggested. Moderate; AE, CB, DC, MC, V. Casual.

**PANACHE**

*L-13*

555 S. Woodward, Birmingham (313) 642-9400. Features Black Angus beef and a large selection of fresh fish entrées.

Open Monday-Friday 11 a.m.-4 p.m. and Monday-Saturday 5 p.m.-midnight. Reservations suggested. Expensive; AE, CB, DC, MC, V. Casual.

**PAPA LUIGI'S**

*M-13*

"Ristorante Italiano," 131 Riverside Drive West Windsor, Ontario (519) 258-7272. Features Roman dining. Hours are 11 a.m.-1 a.m., Monday-Sunday. Moderate; AE, DC, MC, V. Casual.

**PARK PLACE CAFE**

*M-14*

15402 Mack at Nottingham, Grosse Pointe Park (313) 881-0550. Menu includes a wide variety of fish selections, filet mignon, veal, quiche and stuffed shrimp. Hours are Monday-Thursday 11 a.m.-11 p.m.; Friday 11 a.m.-midnight; Saturday 5 p.m.-midnight; Sunday 11 a.m.-2:30 p.m. and 3 p.m.-10 p.m. Reservations recommended. Moderate; AE, MC, V. Casual.



**PARK TERRACE RESTAURANT (Hilton International)**

*M-13*

277 Riverside Drive West, Windsor, Ontario (519) 973-4225 or (313) 962-3834. Serves Ontario's regional foods and French cuisine including seafoods and caribou. Pianist on Fridays and Saturdays. Hours are Monday-Sunday 6:30 a.m.-11 p.m. Moderate; AE, DC, MC, V. Casual, no jeans or running shoes.

**PHOENICIA**

*L-13*

488 S. Woodward, Birmingham (313) 644-3122. Features Lebanese cooking with the French influence. Specials include stuffed salmon with coriander, garlic, tomatoes and peppers or the traditional rack of lamb and sweetbreads. Open Monday-Thursday 11 a.m.-10:30 p.m.; Friday and Saturday 11 a.m.-11 p.m. Reservations suggested for large parties. Moderate; AE, DC, MC, V. Casual.

**PICKLE BARREL INN**

*M-13*

10256 Willis Road, Willis (313) 461-2391. Pickle Chips, sliced pickles battered and deep-fried, are a house specialty. The menu features all-you-can-eat spaghetti, frog legs and beer-battered haddock. Hours are Tuesday-Saturday 11 a.m.-10 p.m. and Sunday 9 a.m.-8 p.m. Reservations suggested for groups of six or more. Inexpensive; AE, DC, MC, V. Casual.

**PIKE STREET COMPANY**

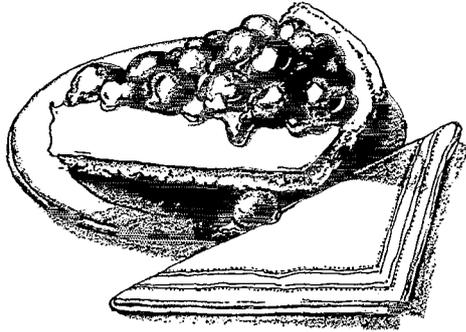
*L-13*

18 W. Pike St., Pontiac (313) 334-7878. The menu offers a selection ranging from Michigan brook trout stuffed with Shitake mushrooms and chives, sautéed shrimp and chorizo sausage, to a sautéed veal chop with wild Oregon mushrooms and onion compote. Hours are Monday-Friday 11 a.m.-3 p.m.; Tuesday-Thursday 5 p.m.-10 p.m.; Friday and Saturday 5 p.m.-11 p.m. Reservations suggested. Moderate; AE, CB, DC, MC, V. Casual.

**PINKEY'S BOULEVARD CLUB**

M-13

110 E. Grand Boulevard, Detroit (313) 824-2820. The menu consists of appetizers including escargot, steak bites and Caesar salad and entrée selections of seafood, steaks and frog legs. Hours are Monday-Friday 11 a.m.-2 a.m.; Saturday 6 p.m.-2 a.m. Piano bar Tuesday-Saturday. No reservations needed. Moderate; AE, DC, MC, V. Casual.



**RACHELLE'S ON THE RIVER**

L-14

119 Clinton, St. Clair (313) 329-7159. Appetizers include Southern spinach salad with peanuts, bacon, oranges and balsamic vinaigrette. Entrees feature seafood dishes. Hours are Monday-Thursday 11:30 a.m.-9 p.m.; Friday and Saturday 11:30 a.m.-10 p.m.; Sunday noon-8 p.m. Reservations suggested on weekend evenings and for parties of more than four. Moderate; AE, MC, V. Casual.

**THE RATTLESNACK CLUB**

M-13

300 River Place, Detroit (313) 567-4400. Modern American cuisine. **Main dining room.** Hours are Monday-Friday 11:30-2 p.m. (lunch), 5:30-10 p.m. (dinner). Saturday dinner only 5:30-10 p.m. Reservations required. Expensive; AE, CB, D, MC, Metro and Michigan Trade, MC, V. Suitcoats required. **Grill Room and Patio** same menu as dining room. Hours are Monday-Saturday 11:30-4 p.m., (lunch), Friday and Saturday 5:30-midnight. Sunday 2 p.m.-9 p.m. Reservations not required. Expensive; AE, CB, D, MC, Metro and Michigan Trade, MC, V. Casual.

**REFLECTIONS**

G-9

Waterfront Inn, 2061 U.S. 31 North, Traverse City (616) 938-2321. Specializes in seafood, including fresh fish and a raw bar. Hours are Monday-Thursday 7 a.m.-3 p.m. and 5-9 p.m.; Friday 7 a.m.-3 p.m. and 5 p.m.-10 p.m.; Saturday 8 a.m.-2 p.m. and 5 p.m.-10 p.m.; Sunday 8 a.m.-2 p.m. and 5 p.m.-9 p.m. Reservations recommended. Moderate; AE, D, DC, MC, V. Casual.

**POLONIA CENTRE RESTAURANT**

M-13

7515 Forest Glade Drive, Corner of Lauzon Parkway, Windsor (519) 948-8788. Menu features Canadian, American and European cuisine. Open seven-days-a-week, 11 a.m.-2 p.m. and 5:30-9:30 p.m. Reservations suggested. Moderate; AE, MC, V. Casual.

**PONTCHARTRAIN WINE CELLARS**

M-13

234 West Larned, Detroit (313) 963-1785. The menu offers fresh fish, veal, chicken, beef and desserts. House specialty is the veal cordon bleu and escargot. Hours are Monday-Friday 11:30 a.m.-2:30 p.m. and 5 p.m.-9 p.m.; Saturday 5:30-11 p.m. Reservations preferred. Expensive; AE, CB, DC, MC, V. Casual, no jeans:

**THE PORTSIDE INN**

M-13

3455 Biddle, Wyandotte (313) 281-6700. The menu offers a wide variety of seafood selections including Maine lobster. Hours are Monday-Saturday 11 a.m.-10 p.m.; Sunday noon-9 p.m. Reservations recommended for parties of eight or more. Moderate; AE, MC, V. Casual.

**RICHARD AND REISS**

L-13

273 Pierce, Birmingham (313) 645-9122. Features croissant sandwiches and a variety of salad entrées. Menu includes seafood fettucine, Chinese stir-fried chicken breasts and Beef Wellington. Hours are Monday 7:30 a.m.-7 p.m.; Tuesday, Wednesday 7:30 a.m.-9 p.m.; Thursday-Saturday 7:30 a.m.-10 p.m. Reservations accepted. Moderate; no credit cards. Casual.

**RICHTER'S CHALET**

M-13

23920 Michigan, Dearborn (313) 565-0484. Features such German favourites as weinerschnitzel, sauerbraten and potato pancakes. Homemade German pastry is baked fresh daily. Hours are Tuesday-Thursday 11 a.m.-9 p.m.; Friday 11:30 a.m.-10 p.m.; Saturday 3 p.m.-10 p.m.; Sunday 12:30-7 p.m. Reservations accepted for parties of 5 or more. Inexpensive; no credit cards accepted. Casual.

**PUNCHINELLO'S**

L-13

184 Pierce at Martin Street, Birmingham (313) 644-5277. Continental menu featuring chicken strudel and shrimp curry. Hours are Monday-Saturday 11 a.m.-11 p.m. Reservations accepted. Moderate to expensive; AE, DC, CB, MC, V. Casual.

**RISTORANTE DA LUCIANO**

M-13

1317 Hall Avenue, off Ottawa Street, Windsor (519) 977-5677. Choices of house-made ravioli and fettucine are on the menu of Italian favourites. Menu also includes seafood, poultry and beef. Hours are Monday-Thursday 11:30 a.m.-10 p.m.;

**PAPA LUIGI'S** "Ristorante Italiano"  
 "DINE, DANCE, ROMANCE"

131 Riverside Dr. W.  
 Windsor, Ontario  
 Reservations-(519) 258-7272

**POLONIA CENTRE RESTAURANTS**

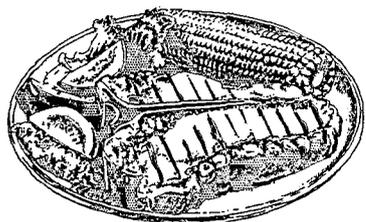
Something for Everyone  
 American & Polish Cuisine  
 Lunch & Dinner Specials  
 Elegant To Relaxed Dining  
 Phone for information  
 7515 Forest Glade Dr., Windsor, Ontario (519) 948-8788

Friday 11:30 a.m.-11 p.m.; and Saturday 4 p.m.-11 p.m. Reservations recommended, required on weekend evenings. Moderate; MC, V. Casual.

**THE RITZ CARLTON-DEARBORN**

N-9

300 Town Center Drive, Dearborn (313) 441-2000. **The Restaurant** menu features French and American Cuisine. Hours are Monday-Saturday 6:30-11:30 a.m. (breakfast) 11:30-2:30 p.m. (lunch), Sunday-Thursday 6 p.m.-10 p.m. (dinner), Friday and Saturday 6 p.m.-11 p.m. (dinner). Reservations required. **The Grill and Bar** features hardy grilled specialties. Hours are Monday-Saturday 11:30-2 p.m. (lunch), Monday-Thursday 6 p.m.-11 p.m. (dinner), Friday-Sunday 5:30-11 p.m. dinner. Expensive; AE, CB, DC, D, MC, V. Jackets are required.



**THE RIVER CRAB**

L-14

1337 North River Road, St. Clair (313) 329-2261. Bouillabaisse, paella and salmon en papillote are just three offerings from the extensive menu. Hours are Monday-Thursday 11:30 a.m.-9 p.m.; Friday and Saturday 11:30 a.m.-10 p.m.; Sunday 10 a.m.-2 p.m. and 3:30-8:30 p.m. Reservations recommended. Moderate; AE, CB, D, DC, MC, V. Casual.

**ROWE INN**

I-4

Country Road C-48, Ellsworth (616) 588-7351. Originators of Michigan Regional Cuisine. Hours are Monday-Sunday 6-9:30 p.m. Expensive; MC, V. Casual.

**THE RUGBY GRILL AT THE TOWNSEND HOTEL**

L-13

100 Townsend, Birmingham (313) 642-5999. Its specialty is "The Rugby Sandwich Buffet," which features carved fresh turkey, beef tenderloin and corned beef. Buffet hours are Monday-Friday 11 a.m.-4 p.m.; Saturday noon-4 p.m. Dinner hours are Monday-Thursday 4 p.m.-1 a.m.; Friday-Saturday 4 p.m.-1 a.m.; Sunday 2 p.m.-midnight. Reservations recommended especially during the theatre rush. Moderate; AE, MC, V. Sport jackets suggested.

**SAHARA**

M-13

16415 East Warren, Detroit (313) 885-5503. Features Lebanese cooking. Specialties include kibbee, grape leaves, lamb. Hours are Tuesday-Saturday 10 a.m.-7:30 p.m. Inexpensive; no credit cards accepted. Casual.

**SALT DOCKS**

L-14

7493 South River Road, Marine City (313) 765-4321. The menu features perch and pickerel—pan-fried. A complete selection of seafood and steaks is also available. Hours are Monday, Wednesday and Thursday 11 a.m.-11 p.m.; Friday and Saturday 11 a.m.-midnight. Reservations accepted. Moderate; MC, V. Casual.

**SHANNON'S STEAK HOUSE**

L-14

29370 S. River Road, Mt. Clemens (313) 469-7111. Features a wide variety of menu items including fresh seafoods and prime aged beef. Hours are Monday-Thursday 11 a.m.-11 p.m.; Friday and Saturday 11 a.m.-1 a.m.; Sunday 3 p.m.-10 p.m. Moderate; AE, DC, MC, V. Casual.

**SPARKY HERBERTS**

M-14

15117 Kercheval, Grosse Pointe Park (313) 882-0266. Fresh fish, salads, pasta, pheasant and rack of lamb are only a few of the entrées available. Hours are Monday-Saturday 11:30 a.m.-midnight; Sunday brunch noon-3 p.m. and dinner is 5 p.m.-11 p.m. Reservations accepted, but not required. Moderate; AE, DC, MC, V. Casual.

**SPENCER CREEK LANDING**

G-9

5166 Helena, Alden (616) 331-6147. The menu of fresh fish includes whitefish, rainbow trout and lake trout. Lamb and veal dishes are also offered. Hours are Tuesday-Saturday 5:30 p.m.-9 p.m. Reservations required. Expensive; MC, V. Casual.

**STAFFORD'S ONE WATER STREET**

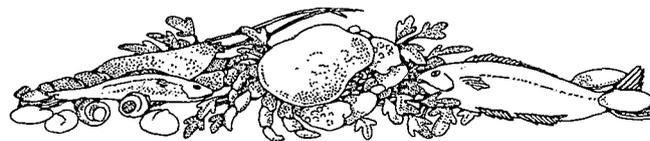
F-10

One Water Street, Boyne City (616) 582-3434. Entrées include venison, Michigan boneless Heartland pheasants, whitefish oven-broiled, blackened, sautéed or grilled over black cherrywood. Hours are Monday-Saturday 11:30 a.m.-11 p.m. and Sunday 11 a.m.-10 p.m. Moderate-expensive; AE, MC, V. Casual and resort wear.

**ST. CLAIR INN RESTAURANT**

L-14

500 N. Riverside, St. Clair (313) 329-2222. The American menu includes fresh seafood and steaks. Hours are Monday-Thursday 7-10 a.m., 11:30 a.m.-4 p.m. and 5 p.m.-10 p.m.; Friday and Saturday 7 a.m.-10:30 a.m., 11:30 a.m.-4 p.m. and 5 p.m.-midnight; Sunday 8 a.m.-noon and 1 p.m.-9 p.m. Reservations suggested. Moderate; AE, CB, DC, MC, V. Casual, no shorts or jeans.



**SUGAR BOWL**

F-10

216 W. Main Street, Gaylord (517) 732-5524. The menu is American with Greek accents and includes country-fried spring chicken, baked Virginia ham, grilled knackwurst and souvlacki. Hours are Monday-Sunday 7 a.m.-11 p.m. Reservations preferred on weekends. Moderate; AE, MC, V. Casual.

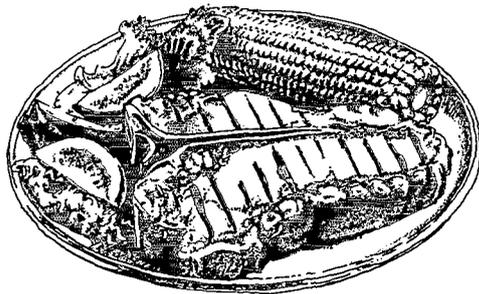
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**SULTAN**

*L-13*  
7297 Orchard Lake, W. Bloomfield in the Robbin's Nest Shopping Center (313) 737-0160. This eatery offers a selection of traditional chicken dishes, lamb, quail, stuffed salmon, vegetarian entrees and sweetbreads. Hours are Monday-Thursday 11 a.m.-11 p.m.; Friday and Saturday 11 a.m.-midnight; Sunday 3 p.m.-10 p.m. Reservations suggested. Moderate; AE, CB, DC, MC, V. Casual.

**SYLVAN RESORT DINING ROOM AND ALE HAUS LOUNGE** *F-10*

3962 Wilkinson Road, Gaylord (517) 732-6711. Sunday brunch features prime rib and seafood as well as other breakfast and lunch choices. Hours are Monday-Sunday 8 a.m.-2:30 a.m. Reservations suggested for dinner. Moderate; AE, MC, V. Casual.



**TAPAWINGO**

*F-9*  
9502 Lake Street, Ellsworth (616) 588-7971. The menu features American cooking with local ingredients such as venison, whitefish and pheasant. Open 7-days-a-week, 6 p.m.-9 p.m. Reservations recommended. Expensive; MC, V. Casual.

**TBQ's OTHER PLACE**

*M-13*  
3067 Dougall Avenue, Windsor (313) 963-8944. Menu features Provimi veal, stuffed Emiliano, fresh Canadian salmon, chicken Kiev and a wide selection of steaks. Hours are Monday-Saturday 11 a.m.-1 a.m.; Sunday 11 a.m.-10 p.m. Reservations recommended. Moderate-expensive; AE, MC, V. Main dining room casual; Suitcoats suggested in Rib Room.

**TIDEWATER GRILL**

*M-14*  
18000 Vernier in Eastland Mall, Harper Woods (313) 527-1050. Seafood and fresh fish are the specialties, mesquite grill. Hours are Monday-Thursday 11 a.m.-11 p.m.; Friday and Saturday 11 a.m.-midnight; Sunday noon-9 p.m. Reservations not required. Moderate; AE, D, MC, V. Casual.

**TOM'S OYSTER BAR**

*M-14*  
15016 Mack, Grosse Pointe Park (313) 822-8664. A selection of 10-12 fish entrées. Features include fresh shellfish, oysters, and crabcakes. Kitchen hours are Sunday-Tuesday 5 p.m.-10:30 p.m.; Wednesday and Thursday 5 p.m.-11 p.m.; Friday and Saturday 5 p.m.-midnight. No reservations accepted. Moderate; AE, MC, V. Casual.

**333 EAST**

*M-13*  
333 E. Jefferson in the Omni Hotel, Detroit (313) 222-7404. Features fettucine in cream sauce with smoked chicken and morels, champagne breast of chicken, duet of chicken and shrimp with red and yellow pepper sauce. Hours are Sunday-Thursday 6:45 a.m.-2:30 p.m. and 5:30-10 p.m.; Friday and Saturday 6:45 a.m.-2:30 p.m. and 5 p.m.-11 p.m. Reservations suggested. Very expensive; AE, DC, MC, V. Suitcoats suggested.

**71 RIVERSIDE WEST**

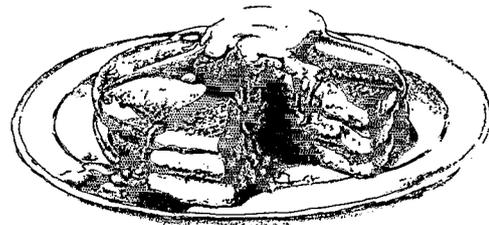
*M-13*  
71 Riverside Drive West, Windsor, Ontario (519) 971-0828. Menu features international cuisine and specialty desserts. Hours are Sunday-Thursday 11:30-9 p.m.; Friday and Saturday 11:30-11 p.m. Moderate; AE, MC, V. Casual.

**U & I LOUNGE**

*G-9*  
214 E. Front Street, Traverse City (616) 946-8932. Features Greek and American food. Specialty is gyros sandwiches. Hours are Monday-Saturday 10 a.m.-2 a.m. and Sunday 6 p.m.-2 a.m. Reservations not required. Inexpensive; MC, V. Casual.

**VAN DYKE PLACE**

*M-13*  
49 Van Dyke, Detroit (313) 821-2620. Serves French cuisine, with seasonally-changing menu. Features include live Maine lobster, roasted half duckling and daily changing seafood and veal fare. Hours are Monday-Friday 6-9:30 p.m. and Saturday 5:30-10 p.m. Reservations required for dinner. Desert walk-ins are welcome. Expensive; AE, MC, V. Suitcoats suggested.



**VIVIO'S**

*M-13*  
2460 Market, in the heart of the Eastern Market, Detroit (313) 393-1711. Special menu items include 20-ounce Porterhouse steaks and Alaskan King Crab legs. Hours are Monday-Friday 7 a.m.-9 p.m.; Saturday 7 a.m.-3 p.m. Reservations not accepted. Moderate; AE, DC, MC, V. Casual.

**THE WHITNEY**

*M-13*  
4421 Woodward, Detroit (313) 832-5700. Specialties include roast veal duckling tenderloin, baked salmon, beef Wellington and rack of lamb. French pastries are a specialty. Hours are Monday-Thursday 11 a.m.-2 p.m. and 6 p.m.-9:30 p.m.; Friday 11 a.m.-2 p.m. and 6 p.m.-9:30 p.m.; Saturday 5-10 p.m.; Sunday 11 a.m.-3 p.m. Reservations recommended. Very expensive. AE, MC, V. Suitcoats suggested.



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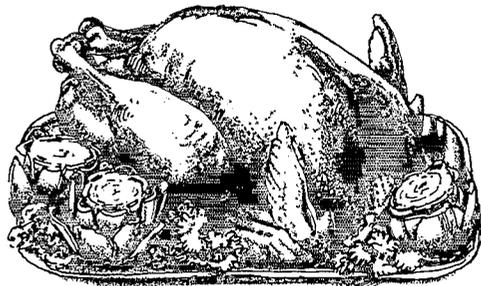
822-8664

15016 Mack Avenue Grosse Pointe Park

**WIMPY'S**

M-13

16543 Warren Avenue at Outer Drive, Detroit (313) 881-5857. Menu features hamburgers, steak sandwiches and appetizers. Open daily from 11 a.m.-midnight. No reservations accepted on Fridays. Inexpensive; MC, V. Casual.



**WINDOWS RESTAURANT**

M-12

The Ann Arbor Inn, 100 S. Fourth Avenue, Ann Arbor (313) 769-9500. Menu features veal, steak, chicken, duck and seafood. Rack of lamb is chef's specialty. Hours are Monday-Thursday 5 p.m.-10 p.m.; Friday and Saturday 5 p.m.-11 p.m.; and Sunday 10:30 a.m.-2:30 p.m. Reservations recommended, especially for large parties. Moderate; AE, CB, DC, MC, V. Casual.

**ZA PAUL'S**

M-14

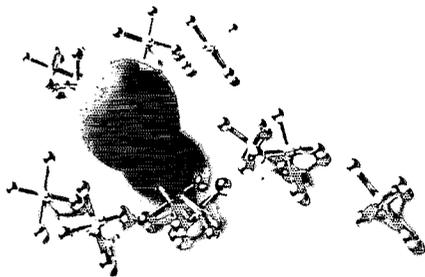
18450 Mack, Grosse Pointe Farms (313) 881-3062. Specialties include fresh pasta, fresh fish, ribs, chicken and beef. Piano bar Tuesday-Saturday. Monday-Thursday, 4 p.m.-11 p.m.; Friday and Saturday, 4 p.m.-midnight; Closed Sunday. Moderate; AE, MC, V. Casual.

**ZEHNDERS**

L-7

730 South Main, Frankenmuth, Michigan (517) 652-9925. It is known for its world famous family-style chicken dinners. Hours are seven-days-a-week 7 a.m.-11 a.m. (breakfast), 11 a.m.-4 p.m. lunch, 11 a.m.-9:30 p.m. (dinner), Moderate; AE, MC, V. Casual.

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## MORE BLUEBERRIES

*Recipes continued from page 13*

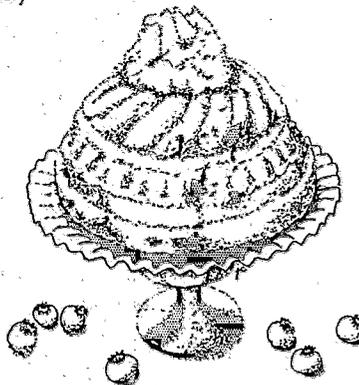
Then there is **Blueberry Mush**. This is a steamed pudding that is as old-fashioned as the spinning wheel. It's a "save room for" dessert if ever there was one, because it tastes so good; but you should make it anyway because of the conversation the name will provide. In England, where the early settlers came from, they called such a steamed pudding a *Duff*, but the new Americans gave it their own name, and it would seem that we owe it to them to stick with "Mush," even if it isn't mushy at all.

### Steamed Blueberry Mush

- 3 C all-purpose flour
- 2 T baking powder
- 1 t salt
- ¼ C sugar
- ¼ C butter or margarine
- ¼ C molasses
- 1 C milk
- 2 C fresh or dry-pack frozen blueberries, rinsed and drained

### Hard Sauce

- ½ C butter or margarine
- 2 C confectioners' sugar
- ½ C brandy



Mix flour, baking powder, salt and sugar. Cut in butter until particles are very fine. Stir in molasses and milk. Fold in blueberries. Spoon mixture into a greased 1½-quart mold. Cover mold with a greased lid or greased piece of foil. Stand mold in a large kettle, on a rack, with boiling water coming halfway up the side of the mold. Cover kettle and steam 1½ hours. Remove mold from kettle, remove covering and bake in a preheated oven (400°F) for 10 minutes. Let stand at room temperature for 15 minutes. Unmold and serve warm with chilled Hard Sauce. To prepare Hard Sauce, cream butter and beat in confectioners' sugar. Stir in brandy. Chill.

Yield: 1½ quart mold.

## The Wind Speaks in Tongues

I gaze at the broken window  
facing Lotus Lake.  
Wind enters the second floor in the  
creaking corner bedroom,  
its imported Italian fireplace.  
I wonder about death  
remembering  
my grandfather. He named this lake;  
built this tamarack cabin  
a hundred years ago.

Long abandoned,  
home of ghosts,  
wind flows around it,  
speaking in tongues.

Our genes are tough.  
They traveled from Clackshant  
on the Solway firth  
and from Dunskey Castle,  
Port Patrick—across the sea  
and up the St. Lawrence,  
then down the Richelieu River  
in Quebec, almost to the New York  
border; then through  
Cold Harbor, the Wilderness,  
Richmond, Petersburg;  
from the carriage maker's shop  
where my great-grandfather  
built the body of  
Henry Ford's first car,  
through Blain Island and  
Elmwood Cemetery.

## Wild Flowers

Being weary of  
first person confessionals  
he decided to write  
wild flower poems—  
but the one about  
*skunkweed* was too musky,  
*hepatica* too cirrhotic.  
His *marsh* marigolds  
bogged him down.  
He tried to get up  
with *soloman's seal*  
and failed. His poem  
about *violets* was  
too fragile—  
and *jack-in-the-pulpit*  
sanctimonious.  
The lilting lines about  
*trilliums* wilting ended  
in a disastrous metaphor  
about the phallic shape  
of *morels*.  
His *eastern trout lilies*  
wouldn't rise or open.  
*Wild roses* pricked his couplet.  
After a try at  
*dutchman's breeches*  
he gave himself over to thinking  
of the cod pieces  
in Bruegel's *Wedding Dance*—He wrote:  
"I confess to all wild flowers!"

HERITAGE is pleased to publish these poems, reprinted with permission of the author, Alexander Blain III. *The Wind Speaks In Tongues* is part of his **Clackshant Collection**; *Wild Flowers* was published in **Partridge Springs Anthology**.

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