

Serves dinner for 200

Wilson keeps clams happy

By LYNN ORR

Searching for a glass eyeball under a dining table goes with the job, if you happen to be a restaurant manager.

"This man called me over to the table to inform me he lost his glass eye, so I got out my flashlight and proceeded to find it," says Gregg Wilson, new manager of Chuck Muer's Clam-diggers restaurant in Farmington.

"That's one of the oddest tasks I've performed, but it's all part of the job. Wilson has few regrets about leaving his hometown of Cincinnati, two months ago to assume his present job. He does miss the pizza in Cincinnati, and he was unable to find a land-lord in Farmington who would allow two Siamese cats, but he's well into the swing of managing a restaurant that seats about 200 diners.

"When you're in management, you get to do everything," Wilson says. "I've washed dishes here when it's necessary, but my job is similar to a quarterback—keeping the whole staff organized and knowledgeable about what's going on." He supervises 60 to 70 employees.

Wilson, 32, came to his present job in a roundabout fashion, after experimenting with careers in television, insurance and sales.

"My college background was in radio and television broadcasting, and I worked for a local TV station as a programmer for 1½ years. I couldn't get into sales where I wanted to be, so I went with an insurance company and tried my hand at that for a while.

"I LEARNED how to sell, how to be aggressive, then I transferred to selling Cadillacs, then went into direct sales of hearing aids. I was making and spending money and, having a good time, but the job just wasn't emotionally satisfying," he says. He admits to developing a lot of sympathy for the problems of senior citizens after pounding on doors to test for hearing loss.

Career test results indicated Wilson was suited to a sales management-type job with a lot of stimulation, he recalls.

"The counselor told me I needed self-discipline," he quips. He found his vocation after visiting an employment agency.

"They asked me if I ever thought about restaurant work, so I traded in my suit and tie for a cowboy hat and brown shirt and went to work for the Ponderosa food chain."

Wilson enjoyed the experience, learning various aspects of the food

business and subsequently went to Muer's Charlie's Crab in Cincinnati as an assistant manager.

"I didn't know anything about seafood, but in the training program you learn everything, from differentiating between different kinds of fish to learning how to prepare it properly. You do everything, so you know how much time it takes to do everything," he adds.

Although Wilson never liked seafood, he soon acquired a taste for a variety of dishes. "I still don't like raw oysters, raw clams and escargot, but I love everything else."

CONSISTENT WITH Muer's policy to promote from within, Wilson was invited to Michigan two months ago and soon began running Clamdiggers, where he works a 12-hour day on the average, six days a week.

"It's a very people-oriented and stimulating business," says Wilson, who doesn't mind the long hours. "You're not exhausted because you feel good about what you're doing. It's honestly a job where I'm having a good time."

The salary expectations are an

added incentive, since a manager of a large restaurant can earn between \$19,000-\$26,000 per year, often with extra commissions on the restaurant's performance.

To keep operations running smoothly requires a great deal of teamwork. Wilson contends, and he plans at least a 10-minute staff meeting each day to keep on top of things.

It's also necessary to keep an eye on the market and understand seafood trends.

"The U.S. has basically been a meat and potatoes market, but now people are finding out about seafood—that it's good and good for you. Supply and demand is why seafood is increasing, price-wise."

"Crab legs have become such a big item that Boston gave a 200 mile limit to stop Russian travelers from scooping them up off the bottom of the ocean. Right now, I can't get cherry-stone clams," he laments.

HE'S CONSIDERING adding perds to the lunch menu, a move he wouldn't have dreamed possible in Cincinnati.

"I couldn't have given them away there, but people here love lake fish."

In his scarce leisure hours, Wilson and his wife, Carolyn, catch up on housework in their Keego Harbor apartment and relax on Sunday by dining out, bowling, or just enjoying each other's company.

He does some home cooking himself and recommends purchasing seafood from a reputable dealer as the only surefire way to buy fresh fish.

"Fish has to smell like fish, but some places will put lemons on top of the fish to disguise the odor. People sometimes walk in here and say 'Boy it smells fishy,' but fresh fish has an appetizing odor."

Lobsters, he advises, must be cooked live, and there's considerable expense and care in taking care of live lobsters, which Muer's flies in regularly.

Wilson anticipates staying at the Clamdiggers for about two years and hopes to eventually move to upper management.

"Right now, it's enough hassle being a manager," he adds.



Manager Gregg Wilson (left) oversees the preparation of a seafood dish by cook Tom Johnson.



Jane Stader took a turn at saying good night to Mrs. Calabash when she impersonated Jimmy Durante at the Harrison talent show.

Consumer service cards combat U.S. mail fraud

If you're tired of being the victim of mail fraud and misrepresentation-by-mail schemes, you can fight back by fill out a Consumer Service Card at the Farmington Post Office.

The service card program, instituted in 1975, has proven to be an effective deterrent, according to Farmington Postmaster Kenneth Harris. To further the program the U.S. Postal Service has designated this week as Consumer Protection Week.

"American consumers lost an estimated \$34 million last year as a result of mail fraud and misrepresentation-by-mail schemes," says Harris.

Accounting for most of the loss were schemes involving stocks and land investment, credit misrepresentation and false claims against insurance companies, he says.

"This week is designed to alert the public to mail order schemes and

serves to emphasize the consumer protection activities of the Postal Service."

Since the Postal Service began its nationwide Consumer Service Card Program in September, 1975, more than 630,000 customers have used the card to notify the service about mail problems or to offer suggestions to improve mail service, he says.

KEY TO THE PROGRAM is the consumer card. The form is easy to complete and consists of two postal cards with carbon paper between them. One copy goes to the local postmaster, while the other goes to the Consumer Advocate at postal service headquarters in Washington, D.C.

"By furnishing information in our community and nationally, customers can help us spot problem areas and trends so that we can take corrective action," says Harris.

Nationwide, the majority of the cards received during the program's

first year dealt with delayed mail, with non-receipt accounting for the next highest amount, he says.

"But more than 28,000 customers offered suggestions and another 13,000 requested information about services," he adds. Of the cards received involving complaints, more than 83 per cent were resolved to the customer's satisfaction, he said.

Investment schemes, says Harris, rank first in dollar value, with a 35 to the public of \$59 million. Failure to furnish merchandise ranked first in the number of complaints received, with more than 19,000 valued at \$2.6 million.

Administrative proceedings may be initiated against mail order firms that falsely advertise their products. In cases of mail fraud, the Postal Inspection Service presents investigative results to the appropriate U.S. Attorney for criminal proceedings.

North students rack up A's

Seniors outnumbered juniors and sophomores in receiving all A's for the fall semester at North Farmington High School.

Seniors who earned the distinction include: Kathy Barnett, Laurie Doot, Jan Estes, James Greenwall, James Garneau, Kevin Howley, Lars Johansson, Karen Kalajian, Gregg Kittle, Elizabeth Lamar, Valerie Limer, Patricia Lettler, Barbara Majoros, Kathleen Marr, Maureen McKenna, JoAnn Mendelsohn, Susan Merritt, Beth Pank, and Karen Perkins.

Also: Diane Petronio, Don Quinn, Laura Rinnieri, Julie Schoettley, Debora Somerville, Robert Stoler, Susan Stollman, Louisa Szweczyk, Paula Thompson, Daniel Togasaki, and James Webber.

Juniors are: Daniel Gannon, Mark Greenbury, Stephanie Hames, Brian Hartley, Debora Hatch, Todd Langen, Andrew Loberger, Mark Piotrowski, and Adrienne Sawicki.

Sophomores are: Bruce Allaben, Kenneth Baggett, Michael Cohen, Marianne Conn, David Denko, Janet Dougherty, Anne Gilson, Kimberly Hames, Amanda McWeney, Amy Paul, Anne Scheller, Chris Szweczyk, Michael Thompson, Ann Wilson, and James Zimmer.

"SOME OF THE STUDENTS didn't know the right answers themselves," admitted Testasecca.

The money will be used by the student council for a school or community activity.

Ms. Steiger invited to join Stoics

A true Stoic would do all that was within his power to shape events according to his plans and then accept whatever happened. He believes that a divine intelligence guides and governs his life and directs it toward an ultimate goal.

Talent show lures some real troopers

Goldstein's Radicals proved to Harrison High School that they can play virtuoso kazoo. Jane Cameron Swazey promoted a battery that was "never ready." And Jane Stader, a senior, put on a pair of glasses with a nose attached, stuffed a pillow in her costume and invoked the spirit of Jimmy Durante.

It was all a part of Harrison's annual talent show which drew 250 student performers who wanted to show the world what they can do.

Introduced by Master of Ceremonies Tom Ervin, a junior, the 34 acts had to be divided into two evenings.

"Last year, the kids got turned away during the auditions because there were so many acts," explained Marty Testasecca, a member of the senior board.

"This year, we put the 34 acts in two nights."

THE STUDENT COUNCIL sponsored the event brought out the ham in teachers as well as their classes.

"Mr. Goldstein, the government teacher dared three guys in his class to play Dixie on the kazoo. They called themselves Goldstein's Radicals," Testasecca said.

Five members of the football team dug out orange shirts and white slacks and mimed the Temptations.

Ervin introduced each act with a few appropos remarks. Kicking up his own heels, Ervin introduced a solo tap dancer by pointing out that she had her own clique.

To remind students that they are living in the age of Marshall McLuhan, communications philosopher, the thespians of Harrison presented mock commercials between acts.

Never-Ready batteries proved unequal to the task in one thespian mockery.

The battery-operated computers of an entire physics class died with one exception. Ace reporter Swazey rushed to interview the owner of the last surviving pocket computer.

"I didn't do my homework; all year," was the nonchalant explanation Ms. Swazey got for her trouble.

For the price of \$1, students got a chance to marvel at the mathematical prowess of Gus the Math Dog, as he barked out the answers to owner Donna Hagemann, a junior.

On the EMU campus established in 1909. It is modeled after the teachings of Zeno, the Greek philosopher who was the founder of Stoic philosophy in 300 B.C. Zeno taught that a true Stoic was strong, calm and unmoved by good or bad fortune.

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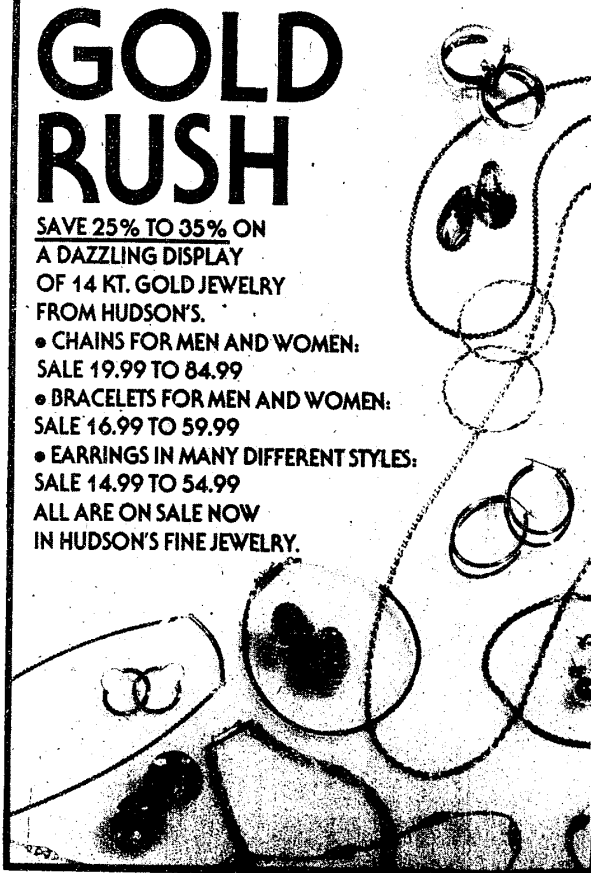
In order to be invited to join the society, a student must have at least a 3.5 grade point average, show interest and helpfulness in school affairs, have moral responsibility and demonstrate initiative.

The Stoic Society is an honorary organization.

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