Women's juggling act gets aid while they balance many roles

As they do, though, they rarely shed the old obligations.

The court of the c

ant director and Coordinator of the Ca-reer Project.

"Were balancing many roles," said the Detroit woman. "And it seems ev-eryone around us does it so easily."

Leading the program will be Judy Hoppin of Beverly Hills, a private ther-apist and Continuum Center conselor.

A panel of professionals will be on hand to talk about trying to balance career and family or school and family.

"Women with two jobs, inside and outside the home, often put unrealistic demands upon themselves because they don't establish priorities," Mrs. Hoppin

Mrs. Hoppin said it took her three sears to get her balance. don't establish priorities," Mrs. Hoppin said.

"They work at the office, then ah home. Only after all that is done do they give leftover time to themselves, if they can find any such time. They end up exhausted and resentful."

Ms. Goodman said the biggest goal of the program is for participants to leave with the understanding that Keeping Your Balance is a difficult thing to 60.
"It's not that they are inadequate," she explained.
This involves changing a person's at-

"Twe given up unrealistic expectations of myself and my family. When I if irst went back to school, and then to work, I announced that I wouldn't be a slave to my family anymore, but that wasn't really productive," she added.

"I worked through my angry feelings, and now I approach them differently. It's not so much a question of them taking over as it is of my giving certain things up.
"I lost my 'guilties,' or most of then anyway."

Musicians win scholarships

Two young pianists and a clarinetist are the top \$100 Scholarship winners from the Birmingham Musicale Junior Clubs competition.
They will appear on the 1 p.m. Thursday program entitled "The Young Virtuosi" at The Community House, 300 S. Bates, Birmingham.

House, 380 S. Bates, Birmingham. Julie Gatrost, piants, it a senior at Andover High School where she is a member of the Jills. She is a student of Collette Rosner and will be attending the University of Michigan school of music in the fall. Her selection will be "Rondo Capraiccioso" by Mendelssohn. Seaholm sophomore Angela Moy, piants, plays clarinet in the symphonic band. A student of Shella Stevenson, she also plays the flute. She will play Sonatina Opus 13 No. 1 in C major by Kaballevsky.

received her bachelor of music from the University of Michigan school of music. She was a soloist with the Gilbert and Sullivan Society. She is presently in the music therapy program at Wayne State University and is a soloist at Unity Church in Pontiac. Mrs. Chason will sing "Clair de Lune." "Gibas," and Chanson d'amour, by Faure, and "Romanee," and "Beau Soir" by Debussy. She will be accompanied on piano by Martha Welton.

Cathy Sav, piantst, is a graduate of the University of Michigan school of music. She is a student of Flavio Varani at Oakland Univestity where she is enrolled in the master of music program. Mrs. Stav teaches piano in the Southfield, Birmingham area. She will present exerpts from Fantasie Stucke Opus 12 by Schumann, and Schubert's Sonata in D major Opus Sh Allegro Vivance.

Chairman of the day for this pro-

Sonatina Opus 13 No. 1 in C major by
Kabalewsky.
Marion Green, clairnelist, a sophomore at Seablom High School plays in
the band. Her other instruments are
saxophone and plane. She will present
Sonata for Clarinet Opus 187 by SaintSonata for Clarinet Opus 187 by SaintSeaso. Other scholarship winners were
Masako Hayashi, Janet Murphy, Sus
Hixon, Maria Castedo, and Carey
Grand Season Control of the National and Michigan Federation
Two cames of Birmingham Musical size Clubs. More information
Two cames of Birmingham Musical size Clubs. More information
about the Junior Music Clubs may be
cal will also perform on Thursday's
program. Sara Chason, soprano,
828-5786.

break the old rules

wine

Richard

Watson

Live adventurously,

Probably no topic in the lore of wine receives more journalistic attention than the marriage of wine with food. The question of which wine goes with which food is of interest to us all. Most writers attempt to deal with this subject in extremely absolute terms. The consumer fooks for the rules — but there are no rules. One simple principle, if followed, will at least avoid bad marriages and at times produce spectacularly good ones.

Of the three kinds of wine toparkling. Of the three kinds of wine toparkling control and the produce of the control of the produce of the control of the c

with any food.

Table wine, as the name implies, is complex and subtle because of the great differences in type — some are

Professional touch put to needlepoint

A two-session workshop for needlepointers who want to learn how to put a professional finishing touch on their handiwork will run from 1-3 p.m. Mondays, March 17 and 24, in Farmington Community Center.

Peggy Freeman leads the sessions on blocking and finishing.
Reservations are requested by calling the center, 477-8404.

rich, some thin, some fruity, some dry, some hearty and some subtle, etc.

To determine which wine to serve with a dinner for better, to select a food to go with a preferred wine) one thing must be kept in mind. One shouldn't dominate the other with respect to brawn or flavor. Tasted against each other, one must not be so prominent that the taste of the other is lost, Both, presumably, taste good and shouldn't be lost in the competition.

BECAUSE RED WINES TEND to be

BECAUSE RED WINES TEND to be of a bigger substance than whites and roses, they are usually assigned the role of supplementing red meat meals. But what of a delicate Beaujolais (pechaps Fleurie or Morgan) and what of a White Burgndy with its mouth-filling woodiness? Certainly the latter would better stand up to a pork roast than the delicate and subtle Beaujolais. The trick is to know the size and character of the wine before selection. And then comes the courage to break away from the simplistic admonition of 'red with meat, white with fish and fow! 'Experiment a bit. Try Zinfandel, a Burgundy, or a Cote Rotie with turkey. Try Tavel or Cabernet. Rose with salmon, Chardonary with veal, and champagne with hamber of the complexity of the complexity of the salmon. But it will be a bit more exciting and the attempts will be more on the order of an adventure. The rules are those of common sense leading to balance between, hopefully, compatible taste sensations.



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