

# A beautiful you

For women who want to look their very best

By Loraine McClish  
staff writer

When May Arvo's "Create a Beautiful New Look" class was announced in Oakland Community College's winter lineup of short courses, the class was filled up so fast another was immediately scheduled to handle the overflow.

The color analyst, fashion image consultant, makeup artist, modeling instructor and Mrs. Michigan for 1989, has worked with hundreds creating a winning image and a more beautiful self.

Her classes have spread throughout the metro area, but closer to home mainly on OCC's Orchard Ridge Campus, Farmington Community Center and Novi Community Education.

The "Create a Beautiful New Look" just scheduled at OCC begins at 7 p.m. Tuesday, Feb. 21, and continues for six sessions in Room 145, M Building.

Her next session in Farmington Community Center is a one evening workshop called "Vacation Planning and Packing" that begins at 7:30 p.m. Tuesday, March 7.

She's teaching teens how to model now through Novi Community Education, and will begin her "Color and

Glow" class on makeup application at 7 p.m. Wednesday, Feb. 22, in Novi.

"Appearance and impressions is how we perceive ourselves and how others see us," Arvo said, "and that goes for men as well as women."

ARVO BECAME aware of the importance of looking one's best when she began singing in public at the age of five. Now a grandmother, she has always been involved with entertainment in one form or another.

The class she teaches at OCC is the extension of a modeling course, one of the first courses she ever taught, that was geared for women who wanted to improve, change or upgrade their image.

It has been successful through the years because of the personalized hands-on learning techniques I use, and was developed for the mature woman regardless of her age or status," she said.

"Watching the women grow is very gratifying for me, especially at the final interview when they share some of the things, or maybe just one special thing, that helped them."

The entire thrust of the course is just what the title says — create and color a beautiful new you — by bringing out your best features," she said.



May Arvo

Participants get Arvo's professional help in makeover, skin care, shaping their face, hair, wardrobe and accessory building. Very often sometime within the six sessions, a professional in one particular field or another, will be the guest speaker for the evening.

"The class is for all women over 18 who want to look their very best," she said.

Fee for the class is \$45. Registrations are taken by calling the college, 471-7520.

ARVO TAUGHT a session on the many ways of tying a scarf in Farmington Community Center in January, and her "Beautiful Look" class there early in February.

"Some of the classes may be repeated in the spring term, or maybe I'll come up with something different," she said.

"Vacation Planning & Packing" scheduled in March (in the community center) is for anybody who wants to learn some easy packing tips and how to choose the right accessories to stretch a vacation wardrobe," she said. "Whether you are planning a luxury cruise or a weekend getaway, the trip will be more fun if you have packed the right clothing."

Fee for the lecture-demonstration is \$12. Registrations are taken by calling the center, 477-8404.

The fee for Arvo's four-week "Color and Glow" class in Novi is \$27. Registrations are taken by calling the community education department, 348-1200.

## 2 young artists take prize

Ben York, the first grader at Highmeadow Elementary School who won first place in the school district for his poster in the MADD (Mother Against Drunk Driving) contest, has won the first prize in the first-to-third grade category in Oakland County.

Heed Hertall, a fourth grader at Highmeadow, took the second prize in judging among the fourth and fifth graders in the county.

Ben, the son of Mr. and Mrs. Dave York of Farmington Hills, won \$100 and his poster is now on its way to be judged in the state competition of the national contest.

All of the young artists used MADD's slogan for the year, "Drive Sober — Drive Smart."

Ben's poster showed the open pages of a book. On the right hand page of the book were the words "Drinking and driving can be the end of your story."

MADD's mission is to mobilize victims and their allies to establish the public conviction that impaired driving is unacceptable and criminal. It works to promote corresponding public policies, programs and personal accountability.

The posters are used in public buildings and in publications to promote public awareness.

The contest will culminate with a



Ben York  
press conference and awards ceremony April 4 in New York City.

## Potpourri dishes up French vogue cuisine

By Loraine McClish  
staff writer

**A**CORN SQUASH stuffed with fruit and cheese and chicken. Strudels of filo dough stuffed with seafood. Grilled fresh marlin and fresh asparagus. But don't expect the crab Alfredo enjoyed this week to be on the menu next month, because the menu keeps changing.

"It's got to be that way because of the seasons in Michigan when everything you buy is bought fresh at the market," said Richard Guyn, who opened the doors to Potpourri and its all French vogue cuisine in downtown Farmington. "The change is important because of purchasing

only the finest of the season. Besides, it makes for me never getting bored in the kitchen, and neither will my customers get bored."

Guyn has held sway over the workings of his first owned restaurant since November and says the only trouble he has run into is the artist who is reluctant to cut into the artistically plated flowered kale in a serving.

"Eat your flowers," he tells a luncheon guest. "They are full of vitamin C."

But the workings of kitchens in five-star restaurants is solid and familiar ground to him, stemming from his first job in one of those kitchens at the age of 14.

GUYN KNEW early on that he wanted to be a chef. He started baking cookies when he was about 12, which kept getting fancier and fancier as he grew up in the Nine Mile and Tuck area in Farmington Hills.

Through Farmington Junior High and Farmington High School, he worked in Clandiggers and with Douglass Douglass when he was executive chef for The Great Dane in West Bloomfield. After graduation from high school, he "ran away from the Michigan winters," he said, and received his degree in culinary arts from the University of Arizona.

"By the end of school and (simultaneously) working in the best restaurants in Arizona, I knew I wanted

to own my own restaurant and I knew my first restaurant was going to be in Farmington," he said.

Working up to that goal, Guyn took a job for a while in McKinnon's Cafe in Northville and another as executive chef for White House Manor (now Home Sweet Home) in Novi, and in that time won the title of "Best Table Side Chef" in a charity sponsored tournament.

He was well aware of the 16-hour working days that were ahead of him as a restaurant owner. "I thrive on it," he says. "I thrive on making people happy. It is a high for me. I try to say hello to every one who comes in here and if they aren't happy I fix it."

"If someone asked me for a peach walnut sauce they had a month ago

and peach walnut sauce is not on the menu, I'll run up the street and buy some peaches."

THERE IS no freezer in Potpourri's kitchen, and consequently no ice cream on the menu. Neither is there any pots of sauces sitting on the kitchen ranges waiting for a diner's order.

"Everything is made from scratch when the customer orders it," Guyn said. "I have no deliveries. Every piece of meat and fish and produce is purchased every morning at 4:30 a.m. in Farmer's Market. Nothing is left over for the next day."

"And it's all mine. Everything on the menu is mine. I haven't copied

anything from anybody."

Guyn's butcher is Bill Strickland and his pastry chef is Susan Hoffmann, who won a prize for Potpourri's "Poppy Seed Torte." His staff is rounded out with three apprentice chefs and six waitresses.

Luncheons are served from 11:30 a.m. to 3 p.m. Dinner hours are 5-10 p.m. Monday through Thursday, and until 11 p.m. Friday and Saturday.

Monday night menu is a set six-course dinner with a set price that requires reservations.

Next month, Guyn will introduce his Sunday brunch, with set price and set menu, from 11 a.m. to 4 p.m. with background music furnished by a harp player.

Potpourri is at 33572 Grand River.

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