Glance

from page 11A

emphasize local topics. If you've been thinking about penning a column but have been too shy to start typing, this is the time to act. We want to include a variety of voices in the newspaper so we're especially interested in see-ing new columnists.

ing new columnists.

I'd like to tell you a little bit about myself. I have two wonderful children, Eddie, &ge 8, and Jenny, age 5. I'm also the proud owner of a cat named Percy and a chameleon who refuses to eat anything except live crickets. I live in Tray and graduated from Troy High School — the old one.

I graduated from Michigan State University with a bachelor of arts in journalism in 1987. During my college years. I was fortunate to have two internabips. I worked for the West Bloomfield Eccentric as a news reporter the summer of my sophomore year. I worked as a features reporter for

Zachary Lee Smith

The Way We Live section of the Detroit Free Press the summer of my junior year.

my junior year.

While my children were young I worked from home as a literary agent — editing book manuscripts for authors across the country. Working as an agent introduced me to people from all walks of life and was a wonderful

walks of life and was a wonderful learning experience for me. The also worked as the special sections editor for The Sun News, a daily, newspaper in Myrtle Beach, S.C. I've also worked as a copy editor for The Patriot News in Harrisburg, Pa. Though I've enjoyed living near the ocean and then near the mountains. I'm happy to once again be able to call Michigan my home.

As corny as it may sound, sometimes you don't appreciate the place you grew up until you've moved away.

I feel I have a true appreciation

Parents are Dana and Roger Smith of Livonia. Grandparents are Terry and Brenda Shelton of Farmington and Charles and Angela Smith of Farmington. The haby was born at 11:27

The true purpose of a Community Life section is to reflect the y it represents.

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477-5450.
You can also fax story ideas to me at 477-9722 or mail them to The Farmington Observer, 33411 Grand River Suite 101, Farmington, MI 48335.
The true purpose of a Commu-

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GOOD March 1-March 31 POP

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for how important a sense of community can be to one a well-being. I hope you'll find the Farmington community life section continues to reflect a love for this beautiful area and a sincere regard for the people and traditions that make it a wonderful place to live.

I hope you enjoy reading this edition of The Farmington Observer's Community Life section. If you are involved in planning a community event, know of someone who would make a great subject for a personality profile or have a guest column you'd like to share, pleass feel free to call me at 477.5450.

You can also fax story ideas to the results of the r

Find out what the Victorian woman wore and why at a lunch-con Saturday, March 2 at Spice House in Farmington Hills.

Ms. Jomarie Ashley Sozzynski of Ms. Ashley's Costumes in Brighton will be the featured speaker as the Older Women's League celebrates women's history month.

Ashley's presentation, "The Layered Look, Victorian Style" will graphically present an introduction to the Victorian woman through what she wore.

Ashley is a graduate of Madon-na University, having earned a bachelor's degree in home eco-nomics with a certification in sec-ondary education and a vocation-al certification in consumer's edu-cation.

al certification in consumer secu-cation.

She was appointed to the Novi Historical Commission in 1989 years. Ashley is a volunteer se-tur for the Novi Historical Society and affiliated with Preservation Novi, where she serves on the board of directors.

Victorian women topic at luncheon A member of The Costume So-A member of The Costume So-ciety of America, she specializes in the design and construction of period clothing. All fabrics, trims and colors used in her designs are correct to the historical pariod they represent, whether it be Vic-torian, Edwardian, Renaissance, American Colonial, Directoire or the roaring Twenties.

National Institute of Technology is on the move. In more ways than one!

National Institute of Technology (NIT) has moved to the beautiful Landmark build-ing complex Travelers Towers, located in Southfield.

According to Patrick Murphy, NIT-Admissions Director, "this move will greatly benefit our students, not only because of the beautiful new facilities professional office environment, but it is concernently close to where the major free-ways intersect, and it is located on a major

ways intersect and it is located on a major but line for ease of access. With this new centralized location, it will be very convenient for us to hold lob Farm and to arrange pol interview for stu-dents with local employers. National Institute of Technology teacher Medical Business and Clinical Assostant—a twelve month program, as well as Electronics and Computer Technol-ogy, which takes just eighern insumbs to complete. Bothody and eximple glasses are offered and job placement assistance is

available to all students following gradua- to the local work force, but as we grow

NIPs objectives are to provide the kinds NITs objectives are to provide the kinds of training program that best series the changing needs of students, business and industry. We emphasize intensive, specialized programs stught in a small group setting by seasoned professional instructors. Students withing to entire or re-intering today's competitive job marker leave frew this practical, skill-specific training that toky's employers require", continued Murnby.

Murphy.

"As of now, we are planning an open house for local government officials, com munity and business leaders, local employ-ers, high school career counselors and others very soon," says Myra Dembiec, School

"This move should be good for the Southfield community also as we are for-mulating our plans for prowth. We will not only be supplying well-qualified graduates

A STEAKHOUSE YOU MIGHT EXPECT TO FIND IN NEW YORK, San Francisco or Chicago is now here in Farmington Hills: Carvers.

Were happy to announce

that everything we've learned

in the last 25 years now

fits neatly into 14 ounces.

to the local work torce, but as we grow, we will be creating new administrative and reaching positions here on campus."

Founcity owned by National Education Centers, NIT was recently purchased by Corinthian Schools, Inc., a California corporation formed in 1995 to soon and operate whorld sacross the country teaching specialized skills that are in high demand.

Many of the schools in the Corinthian family have been seeing their communities for decades and we are very pleased to have National Institute of Technology among them." says Paul St. Pietre, Vice President of Marketing for Corinthian Schools, Inc.

For further information regarding National Institute of Technology, pleatact Mr. Patrick Murphy directly at 26555 Evergreen Road, Suite 500, Southfield, (810) 799-9933.

Zachary Lee Smith was born Feb. 4, 1996 at Oakwood Hospital. He weighed 9 pounds and was 22 1¼ inches long.

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All classes are beginning Scuba & meet for 7 sessions. Starting dates below.

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PADI EQUIPMENT CLASS ANI ARBOR MARCH 12th, 14th, 19th, 21st 6:30 to 10 pm MEDIC FIRST AID ANN ARBOR FEB. 27th, 29th 100 A

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the restaurant business. The Carvers steak.

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selected Midwestern corn-fed beef we could find (far beyond USDA standards).

We take great care in preparation as well. Our filet mignon for example. To make sure you'll savor every bite, we take the extra step.

to remove the "chain". (The gristle that other restaurants commonly leave on.) We'd also like to say thank you for letting us introduce you to Carvers

own time

Steak greenell with itself. When you come in you'll see wine And together, they go well with the how the place exides a kind of

traditional, authentic and comfortable atmosphere from the warm wood setting

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