THE METROPOLITAN détroit



THE DETROIT CHAUVINIST

By Mike Davis

The world seems to enjoy picking winners, mostly for events like lotteries, races and sports contests. This undoubtedly goes back to our ancient ancestors having foot races, later transferring to horse and chariot races.

When it comes to motorcars, our hometown industry, there have been several measures of winning over the last century. Leaving aside outright speed contests, like the Indianapolis 500 coming up at the end of May, the overwhelming interest has been the sales race, especially that between Ford and Chevrolet.

Who's Number One? That's always the question.

It wasn't easy in the early days, because there wasn't any agreed method of counting during the auto industry's infancy. The news media—then all print newspapers and magazines—closely watched Ford Motor Company's Model T output once mass production got under way around 1913, because as previous daily, weekly, monthly or yearly production records were surpassed, it was news. But they had to rely on Ford's formal announcements, because there was no other source.

Once GM Founder Billy Durant put Chevrolet into the mass production game in 1914, media and even industry insider frustrations festered at having no independent counts of auto production or sales.

The rivalry between Ford and Chevrolet crystallized quickly. Durant decided to call his new 1915 model the "490," a name denoting the price at the factory door—not so coincidentally the same price as the popular \$490 Ford Model T touring car.

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Billy Durant with the 1915 "490"

The Constitution and Limited Government

Edward J. Erler: Professor of Political Science California State University, San Bernardino

Two cases that are currently making their way to the Supreme Court may well in the short term decide the constitutional issue of the reach and extent of the federal government. At stake, in other words, is the future of limited government. And together, these two cases present an exceedingly odd situation. In the case of the Arizona illegal alien law, the federal government is suing a state for constitutional violations; and in the case of the Patient Protection and Affordable Care Act - Obamacare - more than half the states are suing the federal government, contesting the Act's constitutionality.

The administrative state, of course, always seeks to extend its reach and magnify its power. This is an intrinsic feature of a system where administration and regulation replace politics as the ordinary means of making policy. If there are to be limits to the reach of the burgeoning administrative state, they will be political limits imposed by the people in the ordinary course of partisan politics. The advent of the administrative state poses the greatest challenge to limited government, because it elevates the welfare of the community - whether real or imagined - over the rights and liberties of individuals. The task today is to confine the federal government to its delegated powers. The minions of the administrative state seek to destroy constitutional boundaries in their desire to replace politics with administration. This is tantamount to denying that legitimate government derives from the consent of the governed, or that limited government rests on the sovereignty of the people.

One of the proofs offered in the Declaration of Independence that King George was attempting to establish an "absolute Tyranny" over the American colonies was the fact that "He has erected a multitude of New Offices, and sent hither swarms of Officers to harrass our people, and eat out their substance." Obamacare certainly fits the description of the activities denounced in the Declaration. The number of regulations and the horde of administrators necessary to execute

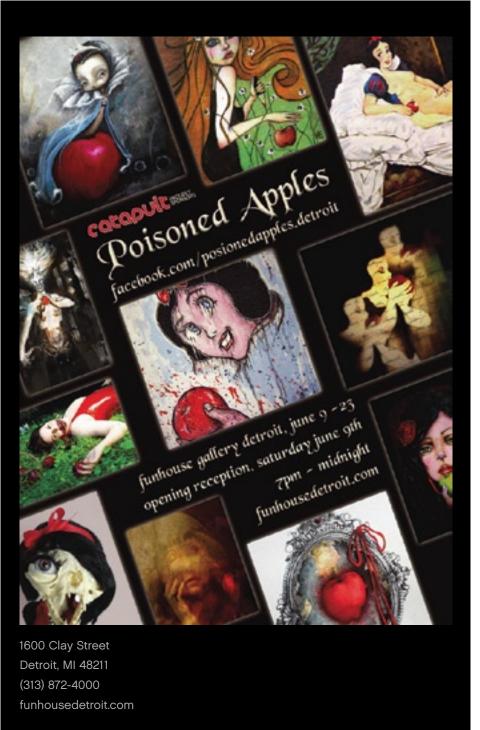
the scheme are staggering. We have only to think here of the Independent Payment Advisory Board. It is a commission of 15 members appointed by the President, charged with the task of reducing Medicare spending. This commission has rule-making power, which carries the force of law. The Senate, it is true, will have the power to override its decisions - but only with a three-fifths majority. There are no procedures that allow citizens or doctors to appeal the Board's decisions. The administrative state - here in the guise of providing health care for all - will surely reduce the people under a kind of tyranny that will insinuate itself into all aspects of American life, destroying liberty by stages until liberty itself becomes only a distant memory.

How did the Framers understand limited government? In the first place, limited government was not for the Framers identical with small government, as the Tea Party sometimes tends to believe. The identification of limited government with small government was the position of the Anti-Federalists who opposed the ratification of the Constitution. Limited government, for the Anti-Federalists, meant government that was too weak to threaten the rights and liberties of the people. Small government was, therefore, both the necessary and sufficient condition of political freedom. Consequently, the Anti-Federalists preferred a purely confederal form of government in which the states assumed priority.

The Federalists, on the other hand, regarded confederal government as an attempt to do the impossible: to create sovereignty within a sovereignty. Conflicting claims to sovereignty would be debilitating and would render the government of the whole ineffective—as was surely the case under our first constitution, the Articles of Confederation.

The Framers of the Constitution settled upon a novel design for government, one that Madison said was "partly

Continued on Page 5



Letter From The Editor

PORTRAIT OF A CITY IN WAITING

In days of yore, the duties of ladies-in-waiting varied from court to court, but functions historically discharged by ladies-in-waiting included proficiency in the etiquette, languages, and dances prevalent at court; secretarial tasks, reading to and writing correspondence on behalf of her mistress; embroidery, painting, horseback riding, music making (vocal and/or instrumental) and participation in other queenly pastimes; wardrobe care; supervision of [civil] servants; keeping her mistress abreast of activities and personages at court, and discreetly relaying messages upon command.



Our lady d'Etroit is very close to that of a noble companion - Just a few rough edges in need of smoothing.

Lately, I have had a fabulous time in our city. The weather has been beautiful (and then it has been gray, and then it has been beautiful again), and I have taken advantage by frequenting some of my favourite locations, remaining on guard for the new, just as I would when exploring any other metropolis.

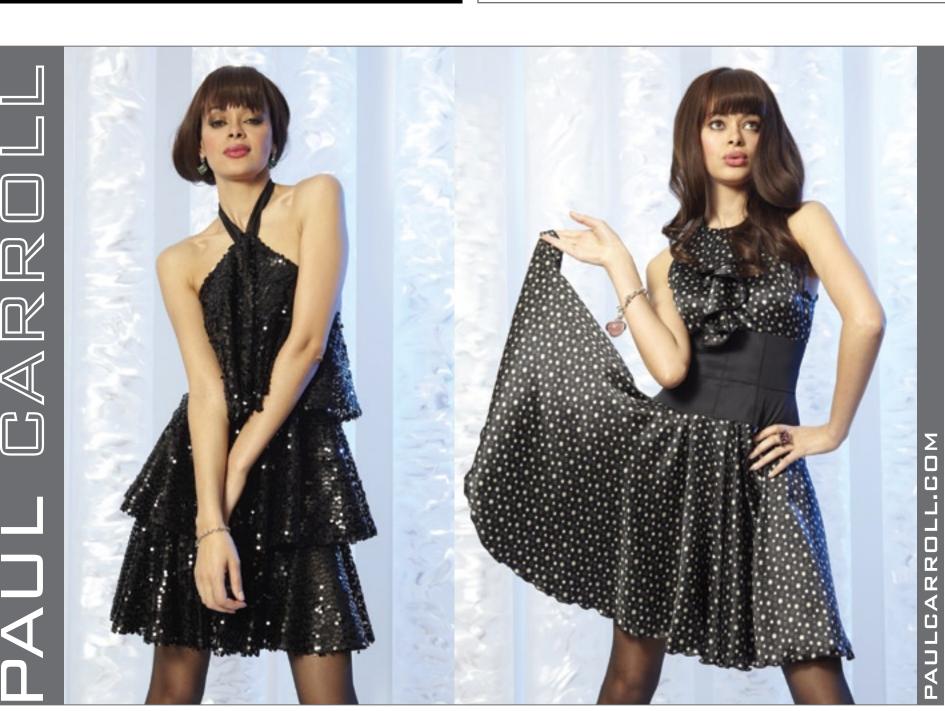
As usual, Detroit has not let me down.

Of course, there are those in need of development, particularly when it involves 'serving' the public. But, establishments that place little value on good 'service' usually wind up getting theirs in the end.

No, the people and places we discuss in The Metropolitan have an authentic, Detroit fingerprint. They are dedicated to making our home a better city for all those who wish to be adventurous. They work, create and produce.

Come to think of it, the most interesting people and places in our city aren't laying in-wait for anyone, or anything; they make things happen.

Anthony Brancaleone



The Metropolitan dÉtroit, LLC

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If you enjoy reading The Metropolitan we ask that you share your copy with family and friends. In this way, The Metropolitan can be



Read-cycled. We think that's a good thing. Of course, The Metropolitan also makes a fine gift-wrap, and burns well in the fireplace.

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Warning: This paper has not been proof read, and probably never will. Please, see 'Letter From The Editor', November 2010, online for more information

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Communiqué

Stevie Moore Comes To Detroit

I just picked up your paper @ Bean and Leaf (Royal Oak). I was unfamiliar with your publication, and you are doing great work. Attached is a press release for R. Stevie Moore. I am a writer for Real Detroit, I play music with several Detroit bands, I am well connected in most things related to the Detroit underground, and I like sharing and favors. Hopefully we can help each other.

Note: The legendary R. Stevie Moore will be coming to Ferndale's Loving Touch on Tuesday May 15th, 2012. He will be traveling with Bobby Conn.

Mick Jagger

I brought in copies of the Metropolitan Detroit (April 2012) for several people in my office as I do every month (it is very much enjoyed by all!) Juanita, eagle eye that she is, commented on the baseball card on the front cover of a young Mick Jagger (bottom row, 2nd from left). We find it to be quite intriguing, any comments?

Gail Frost, Axis CrossMedia Account Services Manager

MEDICARE

For those of you who are on Medicare, look clearly at the 2014 rate compared to the 2013 rate.

It's short, but important and you probably haven't heard about it in the Mainstream News:

The per person Medicare Insurance Premium will increase from the present Monthly Fee of \$96.40, rising to:

\$104.20 in 2012 \$120.20 in 2013

And

\$247.00 in 2014.

These are Provisions incorporated in the Obamacare Legislation, purposely delayed so as not to confuse the 2012 Re-Election Campaigns. Send this to all Seniors that you know, so they will know who's throwing them under the bus.

Riehle, Internal Representative, Network Contracting 205-220-6778

On Grandfathers (letter from editor, April 2012)

Well done. This will hit home with most of us. You said it beautifully. Your very best work is when your heart is in it and clearly your heart is with your Grandfather. I think he must be very proud of you.

Thanks for sharing, Nancy DTW

Things Your Burglar Won't Tell You

- 1. Of course I look familiar. I was here just last week cleaning your carpets, painting your shutters, or delivering your new refrigerator.
- 2. Hey, thanks for letting me use the bathroom when I was working in your yard last week. While I was in there, I unlatched the back window to make my return a little easier.
- 3. Love those flowers. That tells me you have taste... and taste means there are nice things inside. Those yard toys your kids leave out always make me wonder what type of gaming system they have.
- 4. Yes, I do look for newspapers piled up on the driveway. And I might leave a pizza flyer in your front door to see how long it takes you to remove it..
- 5. If it snows while you're out of town, get a neighbor to create car and foot tracks into the house. Virgin drifts in the driveway are a dead giveaway.
- 6. If decorative glass is part of your front entrance, don't let your alarm company install the control pad where I can see if it's set. That makes it too easy.
- 7. A good security company alarms the window over the sink, and the windows on the second floor, which often access the master bedroom - and your jewelry. It's not a bad idea to put motion detectors up there too.
- 8. It's raining, you're fumbling with your umbrella, and you forget to lock your door - understandable. But understand this: I don't take a day off because of bad weather.
- 9. I always knock first. If you answer, I'll ask for directions somewhere or offer to clean your gutters. (Don't take me up on it.)
- 10. Do you really think I won't look in your sock drawer? I always check dresser drawers, the bedside table, and the medicine cabinet.
- 11. Here's a helpful hint: I almost never go into kids' rooms.
- 12. A loud TV or radio can be a better deterrent than the best alarm system. If you're reluctant to leave your TV on while you're out of town, you can buy a \$35 device that works on a timer and simulates the flickering glow of a real television. (Find itathttp://www.faketv/.com/)

Pam Stroh, Troy MI

CACHE

TOTAL:

A Day At The Ballpark

The average cost of a day at the ballpark for a family of four - hey, someone has to support a playa's salary!

Tickets (4) @ 25.00 \$100.00 **Parking** \$ 10.00 Hotdogs (4) -Ballpark Frank special w/ pop & chips

\$ 20.00 Fries (2) @ \$4.50 each \$ 9.00 Beer (2) @ \$9.00 each \$ 18.00

Souvenirs \$ 99.00 - Verlander jersey - Baseball cap \$ 34.99



\$290.99











SEND EMAILS, COMMENTS AND SUGGESTIONS TO ANTHONY@THEMETROPOLITANDETROIT.COM



0 & A





It seems Ice-Cream trucks have been taking advantage of Detroit's relatively warm spring; rolling down the street, bells and whistles ringing, in hopes of extending the summer season. Fodder for this month's question on FaceBook: What Is Your Ice Cream Of Choice When The Ice Cream Truck Comes To Town?

Jessica Dawl, Detroit - Super man, it comes in a rainbow cup with a wooden eating stick! Prime time, delicious fun!

Sarah Ash Dilley, Leeland peninsula MI - I'm a fan of chocolate every time!

Jack Doline, Birmingham MI - My ice cream of choice would have to be mint chocolate chip. The stuff is just plain delectable. Just ask your favorite ice cream

> retailer. Or you could ask whoever's driving the ice cream truck! You know what? Make mine a cherry snow cone. God I miss those things. Bring 'em all back home! Orange sherbert also hits the spot. Throw in a frosty Coca-Cola while you're at it. Varies on what song the ice cream truck is playing. Claire de Lune was an old time favorite back in the day. Reminds me of Bingo Bombs.

Gwen Joy - Italian Ice

4 toasted Almond - Liz Haarala Hamilton)London England), Teresa Reed Guarino

4 Superman - Suzie Burton (Redford), Tommy Kubiski, (Berkley High School), Sinda Stockwell (Wayne State University).

- 3 Mint Chocolate Chip Izabela Ringwelska, Angelica Caporuscio (Metro Detroit)
- 2 Lemon Ice Whitney Mitchell Krusniac (Grand Rapids MI), Steven Goossen
- 1 Blueberry Way Helen Heroine (Ferndale)
- 1 Bomb Pop Zach Plastow (Franklin MI)

Other selections include: Lemon Shark, Super Mario with the Gumball Nose, Push Pops, Choco Taco and the pop culture classic, Sno-Cone.

*The Metropolitan is shocked to discover that no one picked Strawberry Shortcake?!?

- Marquis de Troit

HAPPY HOUR

Join Atlas Global Bistro for downtown Detroit's most eclectic and delicious Happy Hour - now available Tuesday through Friday from 4 p.m. to 6 p.m. at the restaurant's vintage bar. Atlas' three item Happy Hour menu changes weekly with the latest offerings posted on the restaurant's facebook page facebook.com/atlastglobalbistro. Prices range from a very affordable \$5, to \$12.

A permanent fixture on the Happy Hour menu is Atlas's Signature Burger - made with ground



sirloin and braised short rib meat, topped with smoked Gouda and rosemary aioli on a brioche bun, as well as the bistro's decadent Homemade Potato Chips with Blue Cheese dip. During Happy Hour, thirsty diners will enjoy \$3 drafts, \$5 house wine and well drinks, plus \$7 specialty cocktails and call drinks.

Atlas Global Bistro is located at 3111 Woodward Avenue in Detroit. For more information, visit atlasglobalbistro.com or call the restaurant at 313-831-2241.

EASTERN MARKET



May 5: Taste of Eastern Market cooking demonstrations begin; every Saturday through October.

May 20: 46th annual Flower Day. It usually draws more than 200,000 people.

July 10: Tuesday market begins through Oct. 30. Operates 11 a.m. to 6 p.m. in Shed 2.

GREAT LAKES TEA & SPICE @ The Henry Ford

Kentucky Derby Tea Luncheon

We're putting our spin on traditional Derby fare for this special tea luncheon. We encourage you to don your Derby hat and join us for tea served with a delicious assortment of savory small plates and desserts. You'll be home in plenty of time to catch the Derby!

Saturday, May 5, 1 PM \$32 per person Phone:

248.325.3888 email: sally@gltskiosk.com

May Flowers Tea Luncheon

This luncheon will celebrate Spring and its abundance of beautiful flowers. Seasonal produce, florally infused dishes (both savory and sweet) and flowering tea will be featured.



Saturday, May 19, 1 PM \$32 per person Phone: 248.325.3888 email: sally@gltskiosk.com

MAX M. & MARJORIE S. FISHER FOUNDATION

The Cultural Alliance of Southeastern Michigan has been awarded a two year grant \$70,000



from the Max M. & Marjorie S. Fisher Foundation. The grant monies are for general operating support of the five year-old non profit.

Maud Lyon, Executive Director of the Cultural Alliance of Southeastern Michigan, said. "As we begin our fifth year, we are heartened to know that arts and culture are being recognized for the many ways they impact lives. Without the support of funders like the Fisher Foundation- whose mission aligns with ours in promoting the arts, we would not be able to tell people how vital the sector is to the success of the entire region."

The Cultural Alliance of Southeastern Michigan will dedicate the grant to operational support. Specifically, the grant will be applied towards providing continued programs and services for nearly 125 member organizations.

'BIRDS OF A FEATHER' ARTIST RECEPTION

Suzanna artists Allen, Glen "Fuzz" Corey, Sabrina Nelson, Gary Van Gorp, and the always charming, always interesting Gwen Joy at the Birds Of A Feather



show, May 8 - July 8, 2012. Artist Reception is Thursday, May 10, 8-11 P.M at The Majestic Café, 4120 Woodward Ave. Detroit, MI (313)

OF THE YEAR



The 2011 Wildlife Photographer of the Year exhibition - a collection of images from the world's largest and most prestigious wildlife photography competition – is at the Detroit Zoo's Ford Education Center through June 17, 2012 and is free with Zoo admission.

The exhibition features 108 photographs dramatically displayed as illuminated large-format color transparencies; winning images were chosen from more than 40,000 entries by aspiring amateurs and established professional photographers from all corners of the earth.

"This spectacular exhibition outdoes itself each year, showcasing the very best photographic images of wildlife from around the world," said Ron Kagan, Executive Director of the Detroit Zoological Society.

KINKO DE MAYHEM

The purveyors of perversion perfectly savage style bring another lavish night of fetish, art and music to Teaming Detroit. with Producer local Promoter Doc Colony, Noir Leather returns to its former



playground to bring the largest event since Noir's unforgettable 25th anniversary party. With the massive success of previous Hellbound Shows, Kinko-de-Mayhem promises to deliver taboo times the fans have come to expect.

Saturday, May 5th, 2012 Grand Ballroom at the Leland Hotel - 400 East Bagley, Detroit, MI 48226 - enter through the Historic Leland Lobby. Doors are at 9:30 p.m. - show time starts at 11 p.m. (with a runtime of 2 hours). Please wear fetish or gothic attire. Tickets are available from NOIR LEATHER, Doc Colony & brownpapertickets.com.

WILDLIFE PHOTOGRAPHER AROUND THE WORLD WITH **DERRICK MAY**

Founder the Transmat label, Derrick May continues to rep Detroit's Hi Tech Soul,



spinning venues in Amsterdam, London, Rome and Tel Aviv, where he enjoyed "a tasty piece of fish from the ocean, with caramelized brussel sprouts, followed by local Israeli wine" among other things. No word as to May's plans during Movement.

OPEN CALL FOR ARTISTS

DLECTRICITY represents a new platform for artists and architects working in light, sound, performance and projection art to transform the iconic Midtown Detroit neighborhood into a spectacular nighttime environment of temporary, site-specific public art.



DLECTRICITY will be held Friday, October 5, and Saturday, October 6, 2012, coinciding with the 5th Edition of Detroit Gallery Week and the Mid-America College Art Association Conference, along with the LUMINALE Detroit Light Festival that will stretch from September 23 to November 23, an event organized by Kunsthalle Detroit.

Up to 25 site-specific, outdoor projects and/or performances for Midtown's Woodward Corrido will be selected. Apply at dlectricity.com Deadline for the open call is May 28, 2012 at 11:59 pm EST.

DETROIT TIGER HOME SCHEDULE

Date	Opponent	Time				
Tue, 5/1	Royals	7:05p				
Wed, 5/2	Royals	1:05p				
Fri, 5/4	White Sox	7:05p				
Sat, 5/5	White Sox	4:05p				
Sun, 5/6	White Sox	1:05p				
Wed, 5/16	Twins	7:05p				
Thu, 5/17	Twins	1:05p				
Fri, 5/18	Pirates	7:05p				
Sat, 5/19	Pirates	4:05p				
Sun, 5/20	Pirates	1:05p				

Remember Mom on Sunday, May 13

Continued from Front Page

The Constitution and Limited Government

national, partly federal." For some purposes, Madison explained, we will be one people; for others, we will be multiple peoples. With respect to the national features—those things that concern the nation as a whole—the federal government will have sovereigntycomplete and plenary power to accomplish the objects entrusted to its care in the Constitution. Those objects are principally found in Article I, Section 8 of the Constitution. National defense, for example, is exclusively delegated to the federal government. And since the exigencies that face nations in foreign affairs are unpredictable and innumerable, the federal government must have sovereignty to fulfill this delegated trust. And if that trust is to be fulfilled, the federal government must also be accorded the necessary means to achieve that end. If this entails large government then large government must be compatible with limited government. Similar reasoning applies to all the objects delegated to the care of the federal government.

The Declaration of Independence provided the authoritative statement of America's political principles. For the first time, government was said to derive its legitimacy -its just powers - from "the consent of the governed." This was a turning point in world-historical consciousness: no longer would it be possible to argue that sovereignty belonged to governments or kings - even if kings claimed appointment by divine right.

In order to form just government, the people delegate a portion of their sovereignty to government to be exercised for their benefit. The fact that only a portion of sovereignty is ceded by the people is the origin of the idea of limited government. The people delegate only some of their sovereignty to government, and what is not granted is retained by the people the people, for example, always reserve (and can never cede) the ultimate expression of sovereignty, the right of revolution. The Declaration describes this right as "the Right of the People to alter or to abolish" government when it becomes destructive of its proper ends—namely, the protection of the safety and happiness of the people. This right of revolution, as understood by the Founders, was the right that secures every other right, because it serves as a constant reminder of the sovereignty of the people.

The Anti-Federalists never understood these revolutionary implications; they seemed to believe still that governments, not the people, were the ultimate repositories of sovereignty, and that the only way to secure the rights and liberties of the people was to weaken the power of government—as if freedom existed only in the exceptions to government power. But as Madison wrote, "Energy in government is essential to that security against external and internal danger and to that prompt and salutary execution of the laws which enter into the very definition of good government."

What limits the federal government is not a limit on its power to act, but the limited range of objects entrusted to its care—the enumerated powers of government. The powers not delegated to the federal government nor forbidden to the states in the Constitution (e.g., ex post facto laws, bills of attainder, and laws impairing the obligation of contracts) are reserved to the states. These are the police powers, which are generally described as the power to regulate the health, safety, welfare and morals of the citizens of the states.

In cases of conflict, the supremacy clause of the Constitution gives preference to the federal Constitution and laws made in pursuance of the Constitution. The supremacy clause was described by Madison as an essential improvement over the Articles of Confederation. Where there is no final authority to arbitrate disputes between the federal government and the states in this "compound Republic," government will be paralyzed. Madison confessed, however, that the exact boundary between the powers of the federal government and the state governments will be impossible to determine in advance. The precise lines of demarcation will have to be worked out in practice. The Supreme Court and through the supremacy clause, the state courts—will have to determine conflicts on a case by case basis.

An illustration of the difficulties of drawing clear lines between federal and state authority in our "compound Republic" is the Arizona illegal immigration bill, passed in April 2010. The law allowed police officers to verify the immigration status of any person after a valid stop or arrest if there "is a reasonable suspicion that the person is unlawfully present in the United States." Everyone remembers the hysteria that was unleashed when the bill passed. The President called the law irresponsible, saying that it threatened "basic notions of fairness." Others said the provision of the bill relying on "reasonable suspicion" would mandate racial profiling; and some of the more hysterical commentators even insisted that the law was tantamount to genocide. The Assistant Secretary of State felt compelled to apologize to members of a Chinese delegation

visiting the United States for this egregious assault upon human rights. One can only imagine the bemused looks on the faces of the Chinese delegation.

The President ordered the Justice Department to intervene. And to the surprise of many, the Justice Department's lawsuit did not seek to enjoin the law based on racial profiling or equal protection or due process, arguing instead that the law conflicted with the federal government's exclusive power to regulate immigration. Perhaps someone had explained to the Attorney General that "reasonable suspicion" has been a part of our due process jurisprudence for many years. It means that a police officer can question on suspicion that is less than probable cause; reasonable suspicion, of course, must be something more than a hunch or a guess or an intuition—it must be based on articulable facts. In addition, the Supreme Court in 1975 ruled that ethnicity could be one of the factors determining reasonable suspicion. The Arizona law, in contrast, disallowed any use of ethnicity in determining whether a person could be asked about his immigration status.

In United States v. Arizona, the Federal District Court judge enjoined the operation of the law because it intruded upon the federal government's exclusive power to regulate immigration and control foreign policy. On appeal from the District Court, one piece of evidence adduced by the Ninth Circuit Court of Appeals that the Arizona law was an unconstitutional impingement upon the federal government's exclusive power to conduct foreign policy was the fact that the President of Mexico and the heads of several other Latin American countries had expressed severe criticisms of the bill both in the press and in amici briefs! Rarely do we encounter such humor in court opinions, however unintended the humor might be.

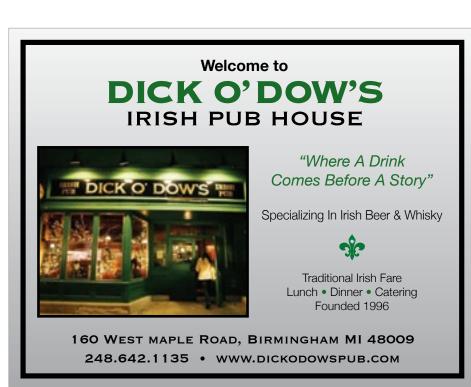
The Constitution, of course, does not specifically grant control over immigration to the federal government. Instead Congress has power to "establish a uniform Rule of Naturalization." Control over naturalization, however, seems to imply control over immigration—so uniform rules governing immigration would seem, by necessary implication, to fall within the scope of federal power. The real question here was what power, if any, devolves upon state governments when the federal government fails to carry out its obligations. The District Court had candidly noted that the Arizona law was passed "against a backdrop of rampant illegal immigration, escalating drug and human trafficking crimes, and serious public safety concerns." In the face

of federal inaction or manifest indifference, does Arizona have the reserved powerindeed the obligation—to secure the safety of its citizens? The President's recent remarks that the border has been secured and that it is now time to think of providing a path to citizenship for illegal aliens is, in reality, a statement of declared indifference to the people of the State of Arizona and to all the border states similarly situated. Surely those states have the constitutional right, sustained by their police powers, to protect themselves through laws that are as unobtrusive as the Arizona law. But in the District Court's judgment, the Arizona law invoked "an inference of preemption" because it placed an "impermissible burden" on federal "resources and priorities" and inevitably "will result in the harassment of aliens." The burden on federal resources stems from the fact that there will be an increased number of requests to verify immigration status. This increased burden will in turn force the immigration services to reallocate resources away from other priorities. Such is the logic of the District Court.

These reasons seem trivial when compared to the real and pressing dangers that Arizona faces as a result of federal inaction and indifference. Surely this is not what the Framers had in mind when they crafted the supremacy clause, while at the same time reserving to the states the essential responsibility of protecting the safety and welfare of their citizens. Madison wrote in The Federalist that "the powers reserved to the several States will extend to all the objects which, in the ordinary course of affairs, concern the lives, liberties and properties of the people, and the internal order, improvement, and prosperity of the State." This extensive power reserved to the states should weigh heavily on preemption decisions. In this light, the Arizona law seems to have been a clear exercise of the state's police powers, and any burden imposed on the federal government to have been incidental and insignificant.

Obamacare is another issue that tests our understanding of the Constitution and the role of limited government. In federal courts, the Obama administration has defended the bill as a legitimate exercise of Congress' power to regulate commerce. At issue here is the individual mandate that forces individuals to purchase health care insurance and carries a penalty for failure to do so. Congress has the power to regulate commerce; but does it, as here, have the power to create commerce—i.e., to force individuals to engage in interstate commerce by purchasing health care insurance

Continued on Page 13







ANTICA PIZZERIA FELLINI

Pizzeria Napoletana, Royal Oak



Anthony Brancaleon

One can learn a great deal when sitting at the counter of a local diner, if one has the inclination. During my last visit to Monte's Grille (Royal Oak), where I met my brother for breakfast, talk among the regulars turned to pizza. A few names were dropped for consideration, one or two fair, others not so good, until my brother went "all in" with Supino Pizza (Eastern Market).

"Oh, I've heard of that," someone said, as Nick and I began extolling the virtues of this Detroit pizzeria. It wasn't long before the breakfast group agreed that they all must make a visit soon. The server poured another cup of coffee, and we felt good that our work that day was done.

Suddenly, the guy to my right, a building supervisor named, Doug Rutley politely asked if any of us had been to *Antica Pizzeria Fellini* in Royal Oak. Mumbles began to swell at the counter, as each of us rolled through our memories in search of a pizza we all knew we hadn't tried.

"That's over on ... uh," someone began. "It's on Washington, in Royal Oak, right next to Gayles Chocolate," Rutley said. And, then he began to describe a pizza that was certified by the town of Naples, Italy - delicious sauce, fresh mozzarella, basil, and grated Parmigiano.

"I think they called it," Rutley thought. "Margherita?!?" asked my brother. Having been to Italy, we were well acquainted with this culinary masterpiece. "Yeah, that's it, Margherita. I think

it's the best pizza I've ever had."

Thanking Rutley for the tip, I tried to determine how I missed Fellini's. Passing it several times, I gave it little attention due to its location, as one or two bad pizza joints had previously held the space. In my mind, I made a reservation for two for that very evening.

"The first and only pizzeria in Michigan that will be honored with the prestigious and distinct Certification of true Authentic Neapolitan Pizza, from the highly coveted ASSOCIAZIONE VERACE PICCA NAPOLETANA based in Naples, Italy," read the back of the menu.

Little drops of water began to form in the corners of my eyes.

"Using guidelines set out by the ASSOCIAZIONE VERACE NAPOLETANA and set out by the Italian Government and the European Union, the owners Salvo & Antonina, will serve wood fire Neapolitan pizza with the highest quality ingredients imported from Naples, Italy," the menu continued.

"We will use all natural CAPUTO "00" flour, possibly the world's finest & best wheat flour, San Marzano D.O.P. tomatoes grown in the foothills of Mount Vesuvius in Naples, 100% fresh Bufala Mozzarella flown in from Italy. Our dough is to be prepared the old fashion way using "ONLY" Caputo "00" wheat flour, sea salt, fresh yeast and water, NOTHING ELSE. NO SUGAR, NO MILK, NO OIL, NO ADDITIVES."

Just then, our server Hannah (bellissima) approached the table inquiring about drinks. As *Pizzeria Fellini* has yet to receive its beer & wine license we ordered one San Pellegrino Aranciata, one Limonata, and decided on an Antipasti, the Italian Platter, consisting of an assortment of Italian cured meats and cheeses (\$12.50).

I went back to reading the information on the back of the menu, while my Bella moglie got lost in the Italian Desserts section. Our drinks and Antipasti arrived, and we both smiled at the chunks of Parmigiano, provolone, slices of spicy salami, hams, and an entire loaf of freshly baked bread. Delizioso!

Italian music - and later French accordion - played softly in the background, and I took an opportunity to observe the rest of the space. As we were dining late, there were only a few couples; a pair of college hipsters, discussing film courses; two couples in their 30's, quietly talking and smiling; and, a well dressed pair in their 60's, enjoying a variety of plates. The entire room was surprisingly romantic.

For our next dish, we decided on Pizza Margherita (\$9) and could not have been more pleased. The aroma of this pizza is unlike any other in town; sweet, savory, and fresh - and it immediately sent me back to my summer in Italy. Cooked in an Italian wood fire oven, for 60 to 90 seconds, at about 900 degrees - which, according to the Pizza police "is the only way to get charred and blistered crust while preventing from overcooking the other ingredients" - the Margherita is sublime.

Espresso, homemade Tiramisu (\$5), and a Coppa Pistachio (Custard Gelato swirled with chocolate and pistachio gelato, topped with praline pistachios, \$6.5) rounded out the meal perfectly.

Grazie mille Salvo & Antonina!

415 S.Washington, Royal Oak MI 48067 For hours: (248) 547. 275 I



Felliniesque?
Line your Netflix
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La Dolce Vita
La Strada
Nights of Cabiria

BREAKFAST SPECIAL

FARMER'S RESTAURANT

Detroit Eastern Market



Marquis de Troit

Not gonna lie - if I may borrow from the vernacular currently in use by Metropolitan staffer, Julianna Counts - the breakfast at Farmer's Restaurant is not the best in town. Its simple, standard fare prepared moderately well - no



frills, no surprises - best enjoyed as early in the morning as one can handle. No, the key to this month's Breakfast Special is not the food: it's the experience.

All right, settle down. I can feel the heat as I sit here writing. I know Farmer's Restaurant uses only Dearborn meats, specializing in Corned Beef. I'm told they use Eastern Market eggs and produce

exclusively. And, I do enjoy their coffee. But, lately when I have breakfast in this lively corner restaurant, a tradition for many families before shopping the market, I leave feeling more full than satisfied.

Hey, I've eaten in many small towns and farming communities. I know what I am talking about. And, if you are a regular here I suspect you secretly agree. Having said that, I still come back. Why? Because, the Farmer's Restaurant is an integral part of market culture. It's tradition. And, as I've said, the food isn't . . bad.

Sounds like I want it both ways? Probably. It's just that I love being inside this restaurant. I love the people. I always get good service, and I always enjoy myself. On this visit, I stopped in around 9am on a Thursday morning, for the express purpose of writing this piece, and ordered two poached eggs, medium well, potatoes with grilled onions, and buttered rye.

My eggs came soft and runny, the potatoes were fresh and piled high, the toast was underdone, and I can't say for sure that it was spread with real butter. But, as I sat in the corner booth near the window, taking in all the morning had to offer, I just felt good.

Plus, everyone else in the place seemed to like the food ...

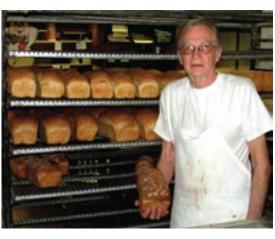
So, what's the solution? I don't know. Has Farmer's Restaurant begun to rest on its laurels - a bit too comfy from all those weekend market-goers who have been enjoying this location for years - or am I missing something?

Perhaps, this landmark restaurant and I can continue putting forth our best efforts in hopes of rekindling the past? I'll keep trying if you will.

HERMAN'S BAKERY

Royal Oak

Z.O.R.M. The existence of independently owned bakeries, markets meat and diners in this country are unfortunately becoming extinct, being replaced by poor substitutes. Luckily for the residents of Metro Detroit, places like Hermann's Bakery



in Royal Oak still exist, and the Hermann Family has played an integral part in keeping this institution of taste alive and well since 1943.

Richard Hermann is the current owner, and second-generation master baker at Hermann's Bakery. Richard's father started as a clean up boy in 1922 when it was owned by Gus Dondero, and became a part-time owner in 1942. Richard started working full time at Hermann's in 1963 and continues to work 12 hours daily to create some of the best bake goods in Michigan.

"I continue to work because it's fun. I love seeing people enjoy my product. I would advise anyone that wants to get into this business to go to school for business, cooking and baking," says Hermann. "Also, work in at least 3-4 bakeries before opening your own place, and never skimp on ingredients."

The proof is in the jelly. Hermann's prides itself on using only the finest ingredients when making their baked goods. I can confidently attest to the quality and superb taste this bakery offers its customers.

Hermann's Bakery also has a counter inside the Royal Oak Farmers Market, where they sell freshly made baked goods on Saturday and Sunday. If you happen to visit Hermann's at the farmers market, make sure to ask for Tracey. Her personality and excitement about Hermann's will make you come back for more. Tues-Fri 9am to 6pm, Sat 8am to 5pm. Open 7am to 3:30pm, Sat & Sun at the Royal Oak Farmer's Market

Hermann's Bakery 317 South Main Street Royal Oak, MI 248-541-3218

COFFEE HOUSE

GERMACK COFFEE & TRADING CO.

Detroit

Anthony Brancaleone

Spent a Thursday morning in Detroit's Eastern Market: A bottle of vino from Cost Plus Wine, Amish Butter from Capital Poultry, a 'Man on the Street' discussion or two - you know.

Entered Germack Coffee & Trading Co for my first cup of the day, and immediately picked up on the ethereal sounds of 90's era band, and Detroit's own, Majesty Crush (Oh, Dave Stroughter, where are you?).

Perhaps, it was my ability to 'name that tune', but Manager David Shock and Barista Sasha were all smiles and 'How do you do's, with Sasha assisting me through a multitude of fresh roasts, before having me settle on her recommendation of a deliciously dark Ethiopian blend. Germack called this particular preparation a 'Pour Over', and they charged \$3 for the product and service.

Enjoyable.

The space itself is an extension of Germack's origins, a company now 88 plus years old, with beautifully exposed brick, wood floors, chalkboard menus, and neatly stocked teas, spices, dry goods, etc. etc. etc. Only now, Germack serves coffee, organic desserts, and offers complimentary wifi in a building that was once the home of Rafal Spice Co.

David Shock (Manager) shared his ideas of adding bistro tables outside during the warmer months, and discussed featuring a night of poetry reading, and bringing musicians in to add to the already brilliant ambiance of the shop. Of course, I threw out a couple of names (Gino Fanelli, Emily Infinity) in hopes of seeing them sometime in the very near future

Regardless, I am looking forward to enjoying my next blend of exotic beans inside the Germack Coffee & Trading Co, a fine addition to the Eastern Market district.

2517 Russell St Detroit, MI 48207 (313) 566.0062 www.germack.com















WINE

Detroit

MOTOR CITY WINE COMPANY







Anthony Brancaleone

Owners David Armin-Parcells and Mark Szymanski have created an interesting wine haven for lovers of the grape, small plates and jazz. With an entrance adjacent to Foran's Grand Trunk Pub, this hip downtown space sits on the second floor of 608 Woodward, and operates as part wine shop, part wine bar, and venue of the arts.

The varieties of wine are as surprising as the reasonable rates, with MCW scouring the globe to find real value in every bottle. Each month, the club offers a tasting for \$25 that includes up to eighteen wines, with a sampling of cheeses, charcuterie and antipasti. Or, opt for the daily tasting, consisting of five varieties for \$10, sans accompaniment.

Of course, one can order by the glass and choose a cozy seat for two, or small group, and chill to the dj spinning Be-Bop during MCW's Thursday night Vinyl Club. Or, pop open a bottle (\$5 cork fee, please) and check out some of Detroit's premier live Jazz each Friday and Saturday night - and remember; an unfinished bottle can be corked and brought home.

Credit must go to Detroit producer of electronic music, and friend, Todd Modes for introducing me to Motor City Wine Company. My experience usually consists of a late night bottle, with some interesting conversation among artists, musicians, and late night adventurers. On more than one occasion I have met with travelers from Asia, and Europe, in town to see what all the recent fuss about Detroit is all about.

But, my favourite quirk about MCW comes near the 5th stair from the bottom as I enter from the street, where a certain step is just slightly off. Like the fizz from a freshly poured Vernors, that still causes me to sneeze, that stair gets me every time. Open Mon - Sat.

608 Woodward (2nd Floor), Detroit MI 48226 (313) 483.7283 motorcitywine.com

LOCAL PUB

PJ'S LAGER HOUSE

Corktown, Detroit



Matt Counts

Located in Corktown, on scenic Michigan ave, the Lager House promotes good ol' rock and roll, with an unpretentious attitude. Not only do they feature delicious local brews like Dragonmead's Corktown Red, and the Corktown stout, but this Detroit original also serves Guinness, Harp, and Smithwicks on tap, along with \$2 Pabst Blue Ribbon, so any rocker can wet their whistle.

The Lager House also claims to have the "best sandwich in the country", the Blackened Catfish Po' Boy. I have devoured this sandwich many times and cannot deny that it is a damn fine sandwich. The kitchen also serves amazing corned beef, and burgers, with regular or cajun fries, all of which go very well with a Bulleit or Makers Mark.

While enjoying a drink and bite, soak in the ambiance from the archival indie rock posters that cover the walls, or the bar top that's dedicated to the guitar picks of bands that gigged this legendary, local pub. Dance or mosh the night away on one of PJ's two stages. If rocking out isn't your style, the single, large tv in the corner is usually tuned into a Wings or Tigers game, and never distracts from the scene itself - a fact lost on too many cookie-cutter "pubs" in town.

From the city that produced the MC5, and The White Stripes, it's good to see the indie rock scene alive and well at The Lager House. A must gig venue for touring indie acts, PJ's continues to promote the best in new music. Be sure to check out PJ's blog for upcoming events and band info. Oh, and ask PJ to see the password slot, a tiny remembrance of the 20's, when prohibition was going strong, and Detroit didn't care.

1254 Michigan Avenue Detroit, MI 48226 (313) 961-4668 www.pjslagerhouse.com

who what wear

Fotoula Lambra

Who :: Luke Song BUSINESS :: Mr. Song Milinery TYPE :: Milinery



Luke Song, originally born in Seoul, South Korea in the fashionable district of Myongdong, moved to the Metro Detroit area in 1982. After graduating from Birmingham Seaholm High School, Song studied Biochemistry, but eventually followed his heart studying fine arts at Parson School of Design in New York City. Luke's creativity found him in Paris,

learning the art of hat making. In 1997, after relocating back to Michigan, Song incorporated Moza, Inc., followed by the establishment of his current label, Mr. Song Milinery, in 1998. Luke has seen major success over the last 14 years, full of fascinating hats that have adorned some of the world's most exclusive clientele. Aretha Franklin wore Song's most notorious style, as she performed at the inauguration of President Obama. "The Inaugural Hat" was inducted into the Smithsonian Museum in May of 2011. Mr. Song, as addressed by many of his clients, has reached many levels of success in his business, and his fine creations are available online, and in 500 stores worldwide. www.mrsongmillinery.com

What:: YOUNG, WILD & FREE in the "D"
DATE & TIME :: Saturday, May 19th, 7p-2a
LOCATION :: 4731 Building "Art in a living context" 4731
Grand River Avenue, Detroit 48208



Right on the edge of the Woodbridge district in Detroit stands a newly renovated, former building inspired by the artists and entrepreneurs that are seen in the area. Rumored to be an original "Kahn" structure, 4731 started it's construction in 1908, and was finished in 1914. Originally, this building was built for the

Leonard Warehouse Company for fireproof business storage, and over the last 90 years, has seen it's fair share of occupancy and usage. Today, it stands strong, covered and filled with every kind of creative, artist, business and entrepreneur seen around Detroit. YW&F in the D, is one night dedicated to celebrating the purpose of the space and the people that contribute to its mission: Art in a living Context. This event will be filled with a fashion vault, many mediums of art, music by DJ Meth and free food and drinks all night, all to celebrate and continue the support of what is happening in Detroit.

www.4731.com

Wear:: The Detroit Mercantile Company TYPE:: Retail, New & Vintage Goods LOCATION:: 3434 Russell #109 Detroit 48207 (Eastern Market)

HOURS: Grand Opening Weekend- Flower Day May 19th & 20th



In honor of fashion and what's next for Detroit, Eastern Market's most anticipated addition has been announced. The latest retail spot to hit the "D" is a

fresh concept. The Detroit Mercantile Company embraces the idea of locally made goods and vintage clothing that is unique and responsibly sourced. Their online presence so far has been a tribute to the former glory of many generations, full of innovation and industry, and their core value is to stay true to the spirit of Detroit. The mission is to supply the urban pioneers with new and used goods, some being made here in Michigan, and some from past times. The concept of this shop makes their formal introduction to Detroit's shopping guide, an opening to mark on the calendar. Conveniently scheduled on the highest attended annual market event, "Flower Day", this grand opening will be a direct reflection of the seasonal time. The D.M.Co. opens doors, ready to bloom in style. www.detroitmercantile.com

Find Fotoula Lambros designs @ fo2la.com

BEAUTY • MARK

Jeanette Frost

Along the straights of Mackinaw, between the upper and lower peninsulas, lies one of Michigan's greatest treasures, Mackinac Island. Travelers from around the world come to experience the islands supreme natural beauty, which has been maintained partly due to the fact that automobiles are not aloud. Relying on horse drawn carriage, bicycle, or your own two feet definitely sends one back in time. The island is a historic destination, boasting beautifully refurbished buildings, lovely Victorian Inns, and Fort Mackinac (the oldest building in Michigan), where the war of 1812 had its first skirmish.

Mackinac is also home to one of the finest boutiques for Victorian items. Located at the Carrousel Shops, where Market Street meets Cadotte Avenue, *Lilacs & Lace* is the kind of shop one dreams of stumbling across while on vacation, offering a variety jewelry, teas & accessories, fine china and products for bath & body.

Lilacs & Lace specializes in the beautiful, the hand crafted, and the hard to find; hand-crafted jewelry, made from broken china, antique buttons, typewriter keys and parts from watches; hand carved Cameo jewelry, imported from Torre del Greco Italy, each piece signed on the back by the artist. Equally as intriguing are L & L's collections of barrettes made in Spain, clips and pins from Parisian artisans of the 1900-1929 time period, and embroidered jewelry boxes that come in an array of styles.

Specializing in one of a kind, practical gift items *Lilacs & Lace* offer a selection of Fritz Writing Instruments, finely crafted in Ada, Michigan from wood, celluloid resin, rhodium, 22k gold, silver, and titanium.

Featuring its own product line, *Lilacs & Lace* have crated bath & body product that captures the natural fragrance of the island (minus the road apples, of course). Their Lilac Fragrance Oil has the scent of a fresh lilac bouquet, and can be worn as a perfume, or placed in your bath (Caution, a little goes a long way). *Lilacs & Lace* is one of the few shops that carry Lagniappe Oaks Perfumes of New Orleans, offering two fabulous fragrances, "Lilac and Lace" and "Victorian Lace".

A trip to the island, and a stop by *Lilacs & Lace* is an amazing gift for Mother's Day. Though, I personally recommend taking mom during the Lilac Festival, where each June Mackinac Island celebrates its spectacular abundance of lilacs with a 10-day celebration. Not able to make the trip? Order from Lilac & Lace at www.lilacsandlace.com

The Mackinac Island Lilac Festival is June 8th – June 17th. www.mackinacislandlilacfestival.org

By Pro Makeup Artist Jeanette Frost • JeanetteFrost.com











GENTLEMEN'S QUARTER

THE BARBER POLE - DOWNTOWN BIRMINGHAM

Grant Wickersham

I refuse to get my hair cut anywhere that doesn't have a checker tile floor, the traditional red, white, and blue revolving pole, and at least one black and white framed photo on the wall. What do these seemingly trivial things mean for the modern gentleman? Everything. Sure, you can call a swanky salon, set an appointment for a time that is least convenient for you, have your hair cut adequately by a young attractive



girl, who went to cosmetology school and specializes in hair coloring and other non-applicable-togentlemen skills, while holding an awkward conversation in a unisex hair cutting facility that looks to have been designed by Apple, and be on your way. Not for me.

The Barber Pole in Downtown Birmingham has been my barbershop of choice for about a year now. There's no such thing as setting an appointment by calling the front desk. There is no front desk. You simply walk in. There's your appointment. If no barber is available, you sit down on what appear to be church pews that face the barbers, and join in the natural conversations taking place around you. If a salon is like fast food - quick, convenient, minimal human contact - then a barbershop is sitting at a bar with a wise bartender and friendly people sitting on the stools around you. It's a rich experience to be enjoyed.

Considering that barbers actually know how to cut men's hair, \$18 seems more than reasonable to me. They also offer buzz cuts (\$15), a neck shave (included in hair cut, \$6 itself), beard trimming (\$6), a shoe shine service (\$4, drop off available), or a straight razor shave (\$31) - a man's answer to the spa, an old tradition that is quickly gaining popularity. The old ways are the best ways.

Hours are Monday: 8 am - 5 pm, Tuesday - Thursday: 7 am - 8 pm, Friday: 7 am - 7 pm; Saturday: 8 am - 6 pm.

164 S. Old Woodward, Birmingham • 248-644-9849 • traxjr@hotmail.com







PHOTOGRAPHER

"It is beauty and the transformation of form that encapsulates my interest and is captured by my lens. Our appearances are our shields and our recognized form to those around us. To take one's beauty and capture instances in it's natural, humanistic and raw forms; or to manipulate the beauty into another kind of alluring nature, showcasing our ability to masquerade ourselves to the world, is what inspires me.

The embellishment of makeup artistry, hair styling, fashion, (and even tattoos) are all personal adornments expressing character, style, and an approach towards life. Therefore, capturing each person and their outward appearance is encompassing a moment of time and beauty that is sure to pass. The constant change of appearances and insight to an individual's world at a fleeting moment is what powers my passion in photography."





GRAND HOTEL CELEBRATES 125th ANNIVERSARY

Mackinac Island, MI

Grand Hotel rolls out the red carpet and raises the flags on its 660-foot porch May 4, to launch its 125th anniversary season as America's Summer Place. The hotel first opened its doors on July 10, 1887 and is planning a series of events and activities to celebrate this historic moment in its history.

"Grand Hotel has an iconic status in Michigan's hospitality and political history," said Michigan Governor Rick Snyder. "The fact that it is going strong as it celebrates its 125th anniversary is testimony to its unique atmosphere and world-class standard of service that draws guests ranging from families of all ages to dignitaries from government, entertainment and business."

President R. D. (Dan) Musser III said, "It's a testament to the vision of my uncle and father that we continue to offer a distinctive travel experience in a 125-year-old building to more than 130,000 guests every season. It's an honor to carry Grand Hotel's legacy through the 21st Century."

In March 1933, in the depths of the Great Depression at a time when all the nation's banks had been closed, W. Stewart Woodfill was the sole bidder in an auction to take the hotel out of receivership. His nephew, R. D. (Dan) Musser Jr., became president in 1960 and purchased the hotel from Woodfill in 1979.

Musser III and Vice President Mimi Musser Cunningham became the third generation of their family to take the helm of the hotel in 1989. Dan is responsible for all day-to-day operations of Grand Hotel, while Mimi is responsible for the management and buying for all nine Grand Hotel shops.

Throughout its history, Grand Hotel has hosted dignitaries from around the country and the world, including five U.S. Presidents (Harry S Truman, John F. Kennedy, Gerald R. Ford, George H.W. Bush, and Bill Clinton).

Grand Hotel's anniversary season will offer guests its signature summer-long programming, with special events and packages to commemorate its *quasquicentennial*. During the afternoon of Grand Hotel's birthday, on July 10, a 125-foot birthday cake will be served to guests to enjoy on Grand Hotel's 660-foot Front Porch, the longest porch in the world, and overnight guests will enjoy a complimentary cocktail reception hosted by the Musser family.

The 125th Anniversary Celebration takes place July 13-15, 2012 and includes a reception and fireworks on Friday night, presentations, a concert and tournaments on Saturday. On July 14, three former Michigan governors will join Grand Hotel guests for a Grand Cocktail Reception and special dinner in the hotel's Main Dining Room. Governors William Milliken, James Blanchard, and John Engler have confirmed their attendance for the event.

In keeping with its political and historical heritage, this season Grand Hotel is unveiling the Founders Suite, decorated with furniture from the estate of Senator Francis Brown Stockbridge. Stockbridge, a lumber baron who eventually became a United States Senator, purchased the

site on which Grand Hotel is located in 1882, and arranged financing for its construction five years later from the three major transportation companies that served the island at that time – the Michigan Central Railroad, the Grand Rapids and Indiana Railroad, and the Detroit and Cleveland Navigation Company.

The suite is one of more than three dozen historic suites at the hotel named after former U.S. Presidents, First Ladies and other historic individuals. Each named suite features a distinct thematic design, furnishings and ambiance that accurately capture the place, time and lifestyle suggested in the names.

The hotel's horses and signature carriages also have a new home on Carriage Road. The new stable was specially designed by Mackinac Island Carriage Tours to house Grand Hotel's horses and display their carriage collection.

"Our horses and their carriages are probably our most recognized and hard working front line staff and we thought it was time to offer them much-deserved updated accommodations," said Musser: "We were particularly happy to have been able to partner with Mackinac Island Carriage Tours, which has been in business on the island for more than 100 years."

Another major addition to the hotel's food and beverage options is Cawthorne's Village Inn, owned by former State Representative Dennis Cawthorne and his wife Cynthia, who built and opened it in 1981 on Hoban Street, in the island's downtown district. Grand Hotel agreed to operate and manage the year-round restaurant in November of last year and intends to "maintain the spirit and atmosphere for which the Village Inn is known, while at the same time expanding the menu with more Michigan products and organic selections," said Musser.

Continually recognized for the quality of its hospitality, Grand Hotel is listed in 2011 as one of *Travel & Leisure* magazine's Top 500 Hotels in the World, and has been named a winner of the AAA Four Diamond Award for the 17th consecutive year. The *T+L 500* is a guide to the best hotels and includes overall descriptions and expert insight about each of the 500 hotels in three categories: Competitive Edge, Best Rooms to Book, and What Not to Miss. Condé Nast Traveler named Grand Hotel one of their Top 125 Golf Resorts in the April 2011 issue.

Grand Hotel is located on Mackinac Island, Michigan where there are no motorized vehicles and the island is only accessible by ferry or airplane. The 385-room hotel is a National Historic Landmark.



Grand Cocktails & Dreams

Grand Hotel Executive Chef and Vice President of Food and Beverage Hans Burtscher has developed two quasquicentennial cocktails, which will be available throughout the season. The "Grand Celebration Cocktail" includes Grand Marnier Liqueur and Veuve Clicquot Champagne, with a candied orange peel (\$15).

The 1125th Grand Anniversary Cocktailî includes Louis XIII Cognac, Grand Marnier Centennair, Grand Marnier Cent Cinquatenair with a candied orange peel and gold leaf. This cocktail is served with a side of Sevruga Caviar on Blinis, onion, cooked eggs and sour cream (\$125).

THE PORTER JAM, A SHORT STORY

Grant Wickersham



"Stopping!" The shout came from the darkness about fifteen yards up. The squeak of bike brake pads desperately pressing into metal wheels began from the front of the group and worked its way back. The warning was given as a courtesy to those who came without flashlights, whose path was lit only by the moon, the stars, and the illuminated Mackinac Bridge. I was one of them.

The group of bicyclists came to a semi-uniform and relatively accident-free stop at the mile marker by an unusual limestone rock formation called Devil's Kitchen, named after the black soot covering the rocks and old legends of cannibalism - more likely a product of the tourism bureau than the supposedly centuries old Indian stories. We were on Mackinac Island's M-185, also known as Main Street, the 8.2 mile circular road notable for being the only state highway in the country that doesn't allow cars.

I fumbled with my kickstand, finally

getting it into place, my head feeling light and fuzzy. I was about six drinks deep and one of the more sober people of the group, having to join late and meet up with everyone after I closed the coffee shop. We were taking part in arguably every island workers' favorite activity: the Porter lam. Named after the dock porters who organized it, it was a nighttime bike ride that started downtown by the ferry docks and went all the way around the circumference of the island via M-185. What made it such an event was everyone stopping at every mile marker to shotgun a beer, take a shot, light a cigarette, and mingle. By the time you rode back into town past the fudge shops and hotels, you were somebody else entirely.

I dipped my left shoulder and let gravity help alleviate me of my backpack. After opening it and using the light of my cell phone to search it, I was surprised by the complete absence of beer. Hmm. Must have lent one out.

"Anyone have a beer I can borrow?" I shouted. Of course I had no intention of returning it.

"Grant?" The shout came from near the rear of the pack.

"Yeah?" I replied.

"Grant!" The feminine squeal came, followed by the nearing snaps of her

flip-flops against her heels.

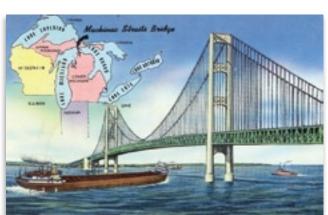
As she got closer I could see her in the half-light. I'd met her a few days prior, though I couldn't remember her name. Her straight blond hair was put up in a messy bun, a few stray strands falling over the side of her face over her left eye and stopping at the cheek. She was wearing shorts and a pink sweatshirt with "MACKINAC" printed across the chest. She was cute. Even better: She was excited to see me.

She ran up and embraced me with one arm, the other being occupied with a fifth of Stoli. As we more so collided than hugged, the liquor sloshed around in the uncapped bottle, an ounce or so escaping out the top and landing on my shirt. I knew better than to be upset.

Her head pulled back from my chest, our bodies only separated by the now obtrusive bottle.

"Do you want some?" She asked. I took the bottle from between us without hesitation and lifted the bottom towards the cloudless, star-filled sky, each as bright as the other.

I swallowed the vodka with a shiver. It was more than I'd meant to take in, but seeing the lit Mackinac Bridge was the ultimate chaser. A gigantic freighter lazily lumbered beneath it as the lights of the bridge reflected off the water in pixelated impressionistic streaks.







THEATRE

Magenta Giraffe Theatre Company presents THE ALTRUISTS May 4 - 26, 2012

Gay Paris

Hello, my pretties - its show time in d'Etroit! The Altruists, is a dark comedy that provides an unflinching look at the sometimesshallow motivations behind people's political actions relationships and with others - while providing lots of laughs along the way.

After Sydney, a soap opera actress, is found to have



committed murder, her friends, who spend their time attending protests and throwing stink bombs, must find a way to keep her out of jail to continue using her money to fund their political activities. Meanwhile, Sydney's brother Ronald has struck up a relationship with a young male prostitute who seemingly has the firmest grasp on reality and ethics of anyone. Someone must make a sacrifice to maintain the status quo, and the climax of the play presents a grim perspective on the sometimes-hypocritical stances of many so-called altruists.

"The Altruists is an energetic romp, filled with lots of laughs, that still manages to pack a political punch at its conclusion," says director Molly McMahon. "This production will please patrons looking for escapism, as well as those looking for a play with socio-political themes."

The cast includes Jonathan Davidson (Ferndale), Jill Dion (Pleasant Ridge), Alysia Kolascz (Ann Arbor), Richard Payton (Ferndale) and Cal M. Schwartz (Dearborn). Adam Crinson exhibits his scenic design; lighting by Neil Koivu; costumes by Lauren Montgomery.

Audience members should be advised that this production contains simulated sex, although there is no nudity. Of course, what you do in the comfort of your own seat is up to you. And, remember to look for me, Gay Paris in my beautiful new boa, and martini glass over flowin' with gin, honey!

The Altruists will take place at the Furniture Factory (4126 Third Street, Detroit, MI 48201). For more info or to reserve tickets, please call 313-408-7269 or visit www. magentagiraffe.org.

MUSIC



FOR THE HELL OF IT FEST **PJ'S LAGER HOUSE** MAY 9-11 2012

WED, MAY 9TH - PIERCED ARROWS (Portland, OR; x DEAD MOON), SUGARCOATS, ROACHCLIP, and GROWING PAINS - 9 PM \$08

The Dirt: Pierced Arrows, the Portland-based trio comprised of legendary members Fred and Toody Cole of the seminal punk band Dead Moon, and drummer Kelly Halliburton are releasing their sophomore album Descending Shadows on VICE Records. To call Fred Cole a "living legend" is like saying, "water is wet." A true frontiersman without peer, Fred has blazed his own sonic trail for over 45 years, resulting in his own indelible stamp on nearly every genre imaginable. Joined by wife, Toody Cole on bass and vocals, Fred formed The Rats, who mutated into Dead Moon. The blood-red raw rock 'n' roll of Dead Moon answered the call of rage and hope. And, now ladies and gentlemen - PIERCED ARROWS



TH, MAY 10TH - QUINTRON AND MISS PUSSYCAT (New Orleans), HUMAN EYE GARY WRONG GROUP (New Orleans, NEW WIZZARD SLEEVE PROJECT), CLAW TOE (CHICAGO) 8PM \$10

The Dirt: Quintron has been making genre-defying noise and "Swamp-Tech" dance music in New Orleans for over fifteen years. The majority of his 12 full-length albums have the psychedelic soul of New Orleans garage R&B filtered through a tough distorted Hammond B-3 and a cache of self-made electronic instruments; his most significant to be his patented instrument, the THE DRUM BUDDY, a light activated analog synthesizer that creates murky, lowfidelity, rhythmic patterns. Notable DRUM BUDDY clients include performers Nels Cline of Wilco, Laurie Anderson, Fred Armisen, and DJ Mr. Dibbs.

Quintron's permanent collaborator is none other than

master puppeteer, MISS PUSSYCAT who plays maracas and sings, as well as entertaining all age groups with her highly amusing technicolor puppet shows, while also singing lead and back-up with a steady maraca beat during Quintron's performances."

FRI, MAY 11TH - TY SEGALL, WHITE FENCE, STRANGE BOYS, JOHNNY ILL BAND + SPECIAL BASEMENT PERFORMANCE BY GARDENS DEBUTING THEIR NEW LINE UP - 9PM \$12

The Dirt: Drummer and guitarist for The Traditional Fools, Epsilons, Party Fowl, Sic Alps, and The Perverts, with several releases on Drag City records, Ty joins us from San Fransico, CA. Pitchfork's, Paul Thompson called Segall's 2010 album, "Melted", "A kick in the pants", and Segall's 2011 album, "Goodbye Bread" has been called "unadulterated joy".

"I want to do a total glam Stooges-meets-Hawkwind or Sabbath, something like that. I think that would be super fun. I want to throw people off. I want to make a really heavy record: evil, evil space rock. Put a little Satan in space and you got the sound."



RUST BELT MARKET **OPEN YEAR ROUND** EVERY WEEKEND

MOT CLOSES SPRING SEASON WITH I PAGLIACCI May 12-20 at the Detroit Opera House

After an absence of more than 25 years, Ruggero Leoncavallo's only successful opera I Pagliacci closes Michigan Opera Theatre's spring season. Running for five performances from May 12-20, at the Detroit Opera House, the audience favorite tells the tragic tale of the tears of a clown. The production, sung in Italian with English projected translations, includes an added dream sequence incorporating music from the composer's opera Zaza

In the ultimate backstage drama, laughter becomes heartbreak as the loves and jealousies of a group of traveling players spill onto the stage, with dire results. Canio is a hunchback pagliaccio who becomes embroiled in a fatal love triangle. Even as he takes the stage to make the audience laugh, his mask cannot hide the knowledge of his wife's betrayal, and he vows to avenge the crime. The first opera ever to be recorded in its entirety, Pagliacci also contains the first recording to sell a million copies, the famous aria "Vesti la giubba."

In a unique twist, the production features an added flashback sequence before the second act, set to music from Leoncavallo's Zaza. Conceptualized by French director Bernard Uzan, who also directs this production, the sequence takes the audience back to the

time of Canio's youth when he met his future bride.

Italian tenor Antonello Palombi (12, 16, 19) appears as Canio; he last performed with the company in 2010's Tosca. Alternating in the role is American tenor Gregory Carroll (18, 20) in his MOT debut, and who was called "easily one of the best Canios" when he sang the role at Opera Cleveland.

American soprano Jill Gardner makes her company debut as Nedda, following recent debuts with Lyric Opera of Chicago and Florida Grand Opera. Acclaimed American baritone Gordon Hawkins plays Tonio, after last appearing with the company in 2006's Porgy and Bess. Mexican baritone Luis Ledesma also returns as Silvio, and American tenor Philippe Pierce makes his company debut as Beppe.

Internationally renowned maestro, Steven Mercurio returns to lead the production. Mercurio and Uzan last collaborated here on the company's May 2011 production of Rigoletto.

Ticket prices range from \$29 to \$121. Tickets may be purchased by calling 313-237-SING, online at www.MichiganOpera.org, or in person at the Detroit Opera House



box office (1526 Broadway, Detroit). Tickets may also be purchased at Ticketmaster.com, at any Ticketmaster outlet, or by calling 800-745-3000.

SPORT

12

TALES OF THE KENTUCKY DERBY

A Cowboy Named Jinks

Tom Brank

Spirit may be an overused word, particularly here in Detroit, a city desperately trying to right itself. When this forlorn city stood alone, many citizens and companies stayed because they had no other choice. Others chose to move on for the same reason. But, some stayed to defend Detroit, because they understood, or loved the soul of a hardworking, tough, factory town. I guess one has spirit or not. Which brings us to Kentucky, and a Cowboy named Jinks.

William 'Jinks' Fires is a trainer of thoroughbred horses - for more than 45 years. His brother, Early Fires is a Hall of Fame jockey. Some of you may know the dream of any owner, or trainer is having the right horse at the right time; one who may qualify and be nominated to run in the Kentucky Derby. Oddly, no amount of money can make this happen. With around 35,000 foals born each year, all bred to run, only a few hundred or so may make the grade.

The Kentucky Derby is an incomparable horseracing event. Nothing comes close. Way too many Roses, too many Mint Juleps, too much history, too many good people who love horses, and a

crop of 3 year olds, primed for the run of their lives, make this a legendary event. When it does happen to those fine, select 20 horses it can change ones world. Winning the Derby has made paupers into millionaires, and millionaires feeling like, well, a million bucks.

Last spring, Jinks was training a horse named Archarcharch, and won some graded races. So, Jinks chose to run Arch in Oaklawn's Arkansas Derby, a Grade I Race, with a \$1,000,000 purse. He won. Doing that placed Arch in the elite Derby nomination. Now, the national horse spotlight is on two things, a horse and his trainer, and that season Arch and Jinks Fires raced the I $^{\rm st}$ Saturday in May at the Kentucky Derby.

To be sure, not every owner, or trainer feels the same about the Derby. To some, it's everything - a yearly pilgrimage. Others, work in it, work their lives for it. The irony is, this elite level may come to a few who never chased, or even desired it, and theirs is a complete feeling of indifference - its only business.

Not so gentleman, Jinks. He summoned his entire large family with his generosity to share in his joy. I know, I had the privilege of having coffee with him in his barn on the backside at 7am, and have had more than one Mint Julep when he invited friends into his box between races.



On Derby day, the excitement was electric. The call came to mount for the Post Parade. Jink's jockey is his son-in-law Jon Court, a very fine rider. The horses were loaded in the starting gate. It's time for the race and all is quiet. Jink's family with him in the special Derby box. And, out they came, in their fluid form, pounding the turf. But, Archarcharch had a misstep, and pulled up lame in the final yards at Churchill Downs. Animal Kingdom won the race.

You work your whole life for something, there it is out in front of you, and then it ends. According to Jinks, no fault, no blame. Spirit dampened some, but it is what it is. Jinks would celebrate the evening with his family and still count his blessings for being in the race, and for the fact that Archarcharch was going to be fine.

It is not always about winners - as there can be only one - or losers. It is about hard work, and the belief that you can get to the gate, finding yourself in the race. At 4am, this Kentucky Derby, Jinks Fires will be out on the track training horses as he does every day. He carries with him two things: the fact that it is truly the ride that counts, and the good, cowboy stock of spirit and character:



Early Riser 2012 ScheduleHome matches played on the grounds of Historic Fort Wayne, 6325 W. Jefferson Ave. Detroit MI

Ohio (home opener)

Sunday June 3 Mt. Clemens Regulars (away)

Sunday June 10 Walker Tavern Wheels (away)

Swamp Frogs from

Sunday May 6 . . .

Sunday June 24 . . Chelsea Monitors (home) Sunday July 8 Northville Eclipse (home)

Saturday June 16.... Rochester Grangers (away)

Saturday July 14 Wyandotte Stars (away)
Sunday July 22..... Mansfield Independents (away)

Mansfield, OH
Sunday July 29..... Walker Tavern Wheels (home)

Saturday August 4... Wyandotte Stars (home)

August 11/12...... Greenfield Village World
Tournament of Historic Base
Ball (away)

Saturday War of 1812 Event—
August 18 London Tecumsehs from
Ontario (home)

Saturday August 25.. Chelsea Monitors (away)

Saturday Sept. 15 . . . Infirmary Inmates (away) Ned Skeldon Stadium, Maumee OH

Sunday Sept. 23. Victorian Festival—Northville Eclipse (away)

THE EARLY RISER BASE BALL CLUB OF DETROIT

History in the Playing

Sparrow Robertson

The Early Riser Base Ball Club of Detroit plays baseball by the rules of the I 860s--a time when the game was rapidly spreading across the country as a unique sport different from earlier bat and ball games. In that era, gentlemanly sportsmanship was the rule, and the game itself was played barehanded, with an underhanded pitch. A true hitter's game, making fine defensive plays all the more impressive.

The Early Risers play the game so that the spectators (cranks) will feel that they are watching an actual 1860s match, so each match is truly a "living history" event. The club's home field is on the parade grounds at Historic Fort Wayne, a star fort on the Detroit River that dates back to 1845. Early Riser players (ballists was the original term) are volunteers (in accordance with the 1860s rules) and are also members of the Historic Fort Wayne Coalition, a nonprofit organization dedicated to the preservation of Historic Fort Wayne.

In addition to playing vintage base ball (two words in the 1860s), the Early Risers wear 19^{th} century-style uniforms; use replica 19^{th} century balls, bats and other equipment; and play in the spirit of the era, in which good sportsmanship and fellowship outweigh the final score. The club also belongs to the Vintage Base Ball Association.

The Original Early Risers

The original Early Riser BBC of Detroit played in 1859 and 1860. They chose that name because they had day jobs and were unable to join the already established Detroit BBC, which held their practices on weekday afternoons. So the Early Risers held their practices at the crack of dawn on Campus Martius in downtown Detroit. They were known for batted balls going through the windows of the Russell House hotel, and were charged a flat rate by the hotel for window replacement. On August 8, 1859, they played the first regulation baseball match ever played in the city of Detroit against the Detroit BBC. The club was going to play in 1861, but once shots were fired at Fort Sumter and the Civil War began, many of the players joined the Union army, and the Early Risers disbanded. The current Early Risers were founded in 2009 - the 150th anniversary of the founding of the original club.

Continued from Page 5

The Constitution and Limited Government

the commerce clause, Congress has the power to regulate inactivity, i.e., the refusal to buy insurance. This would indeed be a novel extension of commerce clause jurisprudence and utterly impossible to square with any notion of commerce that was held by the framers of the Constitution.

In addition to the commerce clause argument, the Obama administration maintains that the individual mandate is authorized by Congress' power to tax and spend for the general welfare. Congress' power here is extensive. Over the years, the Court has generally deferred to Congress in determining what constitutes the general welfare. This is proper, since Congress represents the nation and what promotes the general welfare is essentially a political question. If Congress determines that a universal health care system serves the general welfare, then the courts will not interfere. The power to "lay and collect Taxes," however, has been subject to judicial scrutiny. While Congress may tax for the purpose of raising revenue, it may not use the power of taxation for the express purpose of regulation. A tax that is merely a subterfuge for regulating activities will not be allowed, although a tax that only incidentally regulates behavior will pass constitutional muster as long as the principal purpose is raising revenues.

Madison argued that the general welfare clause was actually a limitation on the federal government. Taxes could be imposed and money spent only for the general welfare—meaning the welfare of the whole of the American people. It is true that Alexander Hamilton had a more extensive view of the general welfare clause, but throughout much of our history Madison's view prevailed. Today, however, the idea that the general welfare clause was ever intended as a limit on the reach of government has been destroyed by the progressive architects of the welfare state.

If the individual mandate is to be defended under the general welfare clause, what the plain language of the bill calls a penalty must be regarded as a tax for the express purpose of raising revenue. If the penalty can be sold as a tax, the Obama administration argues, then Obamacare is authorized by the general welfare clause. In the Florida District Court case, the Justice Department made the wholly tendentious argument that since the IRS was charged with administering the individual mandate and collecting the penalties, this was sufficient to convert a penalty into a tax. But as Florida District Court Judge Roger Vinson remarked: "Besides the fact that President Obama confidently assured the American people that there would be no new taxes to support the medical insurance scheme, no amount of administrative indirection should be allowed to convert a penalty into a tax for raising revenue. This is not a revenue raising measure and therefore cannot be justified under the general welfare clause."

But here is a somber thought: If, instead of using the individual mandate, Congress had relied on its general revenue-raising powers, under current Supreme Court doctrine, it is almost certain that Obamacare would be constitutional. It would be an example of Congress spending money for the general welfare.

In conclusion, the only certain method of defeating universal health care and other cases of federal overreach—as it appears that the American public desires to do—is political opposition. A political party dedicated to genuinely limited government—not small government—is an urgent political task - to confine the government to the exercise of its delegated powers and to restore to its full vigor the partly national, partly federal form of government that was the legacy of the Founders.

Edward J. Erler earned his B.A. from San Jose State University and his M.A. and Ph.D. in government from Claremont Graduate School. He has published numerous articles on constitutional topics in journals such as Interpretation, the Notre Dame Journal of Law, and the Harvard Journal of Law and Public Policy.

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Continued from Front Page

THE DETROIT CHAUVINIST

Durant was a clever marketer, for example applying the Chevrolet "bowtie" emblem to his 1914 models, a branding that has carried right down to the present. But Old Henry was no slouch, either. To head off Chevrolet's ploy of naming its new car for its equivalent Model T price, Ford just lowered the list price of his T to \$440, a price too low for Durant to match profitably at his much lower production volume.

This was the start of what has arguably been the longest contest, the greatest product rivalry, in American history: Who's first, Ford or Chevy? And it's not just a Motor City interest, it's continental across North America.

As noted, in 1915 no one knew the answer for sure, although it was assumed Ford was far ahead. Moreover, among all the other myriad auto manufacturers of the time, there was no way to know which makes were in second, third, fourth, or fifth place—an important issue both for planning and promotion.

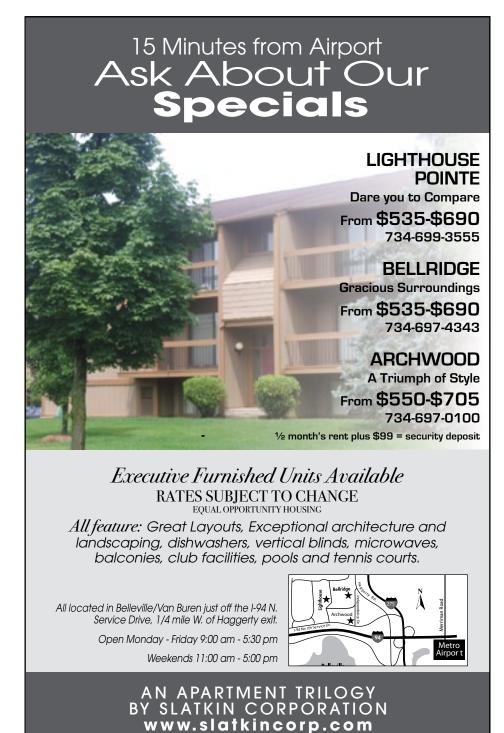
This was resolved in 1922 when Detroit's R. L. Polk & Co. began collecting new vehicle registration data from each state government. Polk had been in the data business since the 1870s, publishing city directories. Now Polk's independent data became essential for automakers and media to measure the sales race.

The proof came in 1927, when Ford shut its factories for months to retool for the 1928 Model A, and Chevrolet filled the vacuum, taking over first place. Polk data proved it.

The advent of computers has made Polk's 90-year-old counting process even more valuable because it can quickly match owners to their cars and trucks, for example, for safety recalls. Further, when correlated with state driver license records, it provides data on owner ages, addresses, etc. There are many parties willing to pay Polk for such information.

For most of the 97 years since the Ford-Chevrolet rivalry began in earnest, Chevrolet has been the sales leader, though in recent years, Ford's trucks have pulled the Dearborn brand ahead. In 2011, the Ford brand in the U.S. outsold the Chevrolet brand, 2,057,210 to 1,775,802. But Chevrolet cars outsold Ford cars, 800,185 to 673,047.

Mike Davis is author of a two-volume photographic history of Chevrolet released in August by Arcadia Publications.







33

ACROSS

- 1. Garbage
- 6. Phone
- 10. Leisure
- 14. Licoricelike flavor
- 15. Murres 16. Plant fiber
- 17. Pertaining to the Sun
- 18. Goulash
- 19. Dossier
- 20. Nationalism
- 22. Not under
- 23. God of love
- 24. Apprehend
- 26. "Oh my!" 30. Doctor's group
- 31. Excluding
- 32. Exuviate
- 33. Care for
- 35. Extreme happiness
- 39. Whole number 41. Gist
- 43. Ancient Greek marketplace
- 44. Foot covering
- 46. Stigma
- 47. And so forth 49. Enemy
- 50. Satisfy
- 51. Polished
- 54. Fuss
- 56. Legal wrong
- 57. Impossible to satisfy
- 63. Jittery
- 64. A set of garments
- 65. Coach
- 66. Jump
- 67. Cocoyam
- 68. Requested 69. Feudal worker
- 70. Lascivious look
- 71. Requires

66

- DOWN 1. Stinging insect
- 2. Dwarf buffalo
- 3. Sediment
- 4. Russian emperor
- 5. Creepy 6. Clients
- 7. Craftsperson
- 8. Untruths
- 9. Law officer 10. Easy
- 11. Not dead 12. The general activity
- of selling
- 13. Put forth, as effort 21. Give a speech
- 25. Steals
- 26. Dogfish

27. Not short 28. Countertenor

67

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- 29. Mental representation
 - 34. Interior designer
 - 36. Ancient Peruvian 37. Leave in a hurry
 - 38. Arid
 - 40. General Agreement on Tariffs and Trade
 - 42. Shooting sport
 - 45. An infraction in some sports
 - 48. Carpentry tool
 - 51. Inscribed pillar

52. Ways

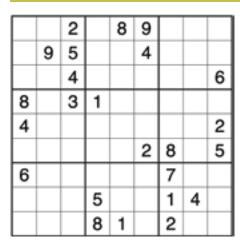
- 53. Keyboard instrument
- 55. Moon of Saturn
- 58. Naked

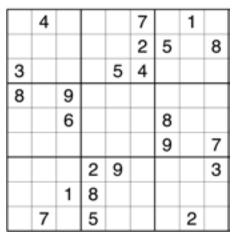
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19

- 59. Backside
- 62. Terminates

60. Cook in an oven 61. Misled





Sudoku Instructions

Fill in the blank squares so that each row, each column and each 3-by-3 block contain all of the digits 1 thru 9. If you use logic you can solve the puzzle without guesswork

ANSWERS

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SPIRIT ADDS NON-STOP ROUTES FROM DETROIT



Spirit will commence one daily flight to the Dallas/Ft. Worth (DFW) Metroplex from Detroit these are all large markets for Detroiters," said Tom Metropolitan Airport beginning June 21. The Naughton, Interim CEO of Detroit Metro and the flights will be Detroit's first low-cost carrier service to DFW. The new service is the second new destination added by Spirit for Detroit in less than a year. Spirit will also resume non-stop service to Los Angeles and Atlantic City in May.

The new flight departs Detroit at 8:30 p.m. and arrives in Dallas at 10:15 p.m. The return flight leaves Dallas at 4:00 p.m. and touches down in Detroit at 7:40 p.m. The service will operate daily.

"With all the new flights, Spirit will be about 17% bigger in Detroit this summer versus last year," said Marcus Kemper, Sr. Vice President of Business Development for Detroit Metro. "Spirit is growing quickly and we are happy to share in that success."

For months Spirit and Southwest Airlines have taken turns being Detroit's second largest carrier and both are expanding this year. Starting in September, Southwest adds new service to Las Vegas, competing with Spirit and Delta, while Spirit doubles its service to Orlando.

"More competition is good for consumers and Wayne County Airport Authority (WCAA). "With around 80% of seats filled these days, often the only way for more people to travel is to get more great service like this."

It presently costs Detroit passengers about \$200 to fly to Dallas according to government statistics. The nearly 1,000 mile trek is about average in terms of price. Denver, served by four airlines from Detroit, costs just \$143, despite its 1,123 mile distance. Dallas is Detroit's 13th largest market for local traffic according to Department of Transportation statistics, with more than 800 passengers flying to or from Detroit each day.

In addition to the new services to Las Vegas and Dallas, Delta Air Lines will resume non-stop service to Paris this summer. "The local economy has improved enough so that the airlines are starting to grow service again from our region," said Joe Cambron, Director of Air Service Development for WCAA. "I feel confident we will continue this upbeat trend going forward."



ATLAS GLOBAL BISTRO

The Atlas Global Bistro bills itself as an urban restaurant with international cuisine. The dining room is a stylish blend of pre-war architecture with modern amenities. Boasting high ceilings, exposed brick, wood floors and plenty of natural light through large windows the Bistro provides nice views of both the Detroit Skyline and Woodward Avenue. Offering lunch and dinner, the Bistro has gained quite a reputation as a prime spot for "Power Lunches" among the business community, as well as one of thee top spots for Sunday Brunch. The menu is far too varied and exciting to try and describe here so The Metropolitan suggests visiting atlasglobalbistro. com in order to browse through the Brunch, Lunch and Dinner menus for descriptions and rates. However, we will say that the Altas Bistro has yet to disappoint our palette and is certainly what one expects from fine dining in an urban setting. Cocktail Suggestions: Try the Woodward Sidecar - Hennessy, Cointreau, Lemon, Orange Honey Syrup or the Hemingway Daiquiri - Appleton Estate Rum, Luxardo Maraschino, Grapefruit Juice, Lime Juice, Gomme Syrup.

311 Woodward Ave Detroit MI 313.831.2241



RATTLESNAKE CLUB

James Beard award winning chef Jimmy Schmidt's acclaimed Rattlesnake restaurant offers Certified Prime Angus beef, using seasonal organic and sustainable ingredients in creating their flavorful meals. Try the Filet, infused with Porcini and Truffle oil, and grilled atop Ragout of Chanterelles, roast shallots and Mache, and gold smashed potatoes. Prime CAB steaks and chops include an 8 oz Filet Mignon, Xtra cut Prime 13 oz Filet, 16 oz New York Strip, 20 oz KC Strip and the 24 oz Beef Porterhouse. Specialty Toppings and crusts include crunchy parmesan, pistacio-cumin, Pt. Reves Blue Cheese and the honey Tellicherry pepper bacon. Their Prime CAB is hand-selected from Rattlesnake chefs to insure their in-house quality and consistency. As a seasonal special entrée try the filet which is vacuum infused with coffee and cocoa. Lamb lovers will enjoy the rack of Michigan Spring lamb, roasted with garlicky hazelnut crust, ragout of artichokes and argula, red pepper millet, Zinfandel essence and spring onion oil.

300 River Place, Detroit, Mi. 48207 313.567.4400



MICHAEL SYMON'S ROAST DETROIT

Comprised of three sections: bar/lounge; main dining room; and a semi-private area, Roast is an engaging 200-seat restaurant that sits on the street level of the Westin Book Cadillac. A rustic and modern theme incorporates dark wood, metal, glass and fire elements to highlight the roasted meat concept. And, what a concept it is, with a variety of meat and fish dishes, including a delicious Lamb Shank (preserved lemon, kalamata olive, almond picada \$30), Veal Chop Milanese (roasted tomato, onion, arugula \$36), and a superbly handled Filet Mignon (sea salt & olive oil \$28). Interesting sides include Rosemary fries (\$5), Fried Brussels Sprouts (\$7) and the Roasted Beets (\$7). For dessert, try the Beer & Pretzels (Guinness ice cream, chocolate pretzels, caramel foam \$8). An exquisite wine menu, with an exciting array of handcrafted beer, specialty cocktails and classic cocktails, including our favourite The Metropolitan (Courvoisier VSOP, VYA Sweet Vermouth, Bitter Truth Decanter Bitters, Maraschino Cherry \$12) is available at 4pm daily.

1128 Washington Blvd. Detroit, Michigan 48226 (313) 961. 2500 - roastdetroit.com



THE CAPITAL GRILLE DETROIT

Rich African mahogany paneling and warm lighting from one-of-a-kind art deco chandeliers set the tone for a comfortably elegant evening (unless, it's a lively, social atmosphere you seek, in which case the Capital Grille's sophisticated bar might be your destination). The Capital Grille's renowned dry aged steaks and the freshest of seafood will ignite your culinary imagination, and their award-winning wine list of more than 5,000 bottles will awaken your inner sommelier. Open for lunch and dinner, Appetizers include Wagyu Beef Carpaccio (Japanese Wagyu beef blended with seven spices), a Cold Shellfish Platter, and Fresh Oysters on the half shell. Soups and salads including the Classic Wedge and the Capital Grille Chopped Salad (fresh vegetables, crisp greens and an olive oil vinigrette). The Chef suggests the Seared Tenderloin with Poached Lobster and the Bone-Kona Crusted Dry Aged Sirloin with Caramelized Shallot Butter, and, of course, there is always the Filet Oscar (served with steamed asparagus & lump crabmeat), the Dry Aged Sirloin, Porterhouse and the dry Aged Steak Au Poivre, with a Courvoisier Cream Sauce. Private business dining, sinful desserts and a bar menu for those who prefer chatting over cocktails.

2800 West Big Beaver Road, Troy, Mi. 48084 248.649.5300



Annular Solar Eclipse of 2012 May 20

J.D. = 2456068.499411

Geocentric Conjunction = 23:59:09.1 UT

Greatest Eclipse = 23:52:46.6 UT J.D. = 2456068.494984 Eclipse Magnitude = 0.9439 Gamma = 0.4827Member = 58 of 73Saros Series = 128 Sun at Greatest Eclipse Moon at Greatest Eclipse (Geocentric Coordinates) (Geocentric Coordinates) Ν R.A. = 03h52m30.7sR.A. = 03h52m43.0s $Dec. = +20^{\circ}13'15.2"$ $Dec. = +20^{\circ}39'06.0"$ $S.D. = 00^{\circ}15^{\dagger}48.1^{\circ}$ $S.D. = 00^{\circ}14'43.3"$ $H.P. = 00^{\circ}00^{\circ}08.7^{\circ}$ $H.P. = 00^{\circ}54^{\circ}01.6^{\circ}$ 0.60 .0.80 Greatest Eclipse Annular W - E 0.80 \$0.60° 0.40 0.20 60(1) * Sub Solar External/Internal External/Internal Contacts of Umbra Contacts of Penumbra P1 = 20:56:07.0 UTU1 = 22:06:16.6 UTP4 = 02:49:21.5 UTU2 = 22:11:46.4 UTU3 = 01:33:42.8 UTU4 = 01:39:11.2 UTLocal Circumstances at Greatest Eclipse Sun Alt. = 60.9° Lat. = $49^{\circ}05.3^{\circ}N$ Ephemeris & Constants Long. = $176^{\circ}16.8^{\circ}E$ Sun Azm. = 171.0° Geocentric Libration (Optical + Physical) Eph. = Newcomb/ILEPath Width = 236.9 kmDuration = 05m46.4s $1 = -1.29^{\circ}$ $\Delta T =$ 69.0 s $b = -0.58^{\circ}$ k1 = 0.2724880 $c = -13.67^{\circ}$ k2 = 0.2722810 $\Delta b = 0.0$ " $\Delta l = 0.0$ " Brown Lun. No. = 1106 0 1000 2000 3000 4000

Kilometers

F. Espenak, NASA's GSFC - Fri, Jul 2,

sunearth.gsfc.nasa.gov/eclipse/eclipse.html

5000