Michigan Tech, GVSU hope football bash snowballs

Ten thousand down, 51,144 to go.

The ticket sales drive for the Bash at the Big House, the Nov. 6 showdown at Michigan Stadium between two-time defending NCAA Division II champion Grand Valley State and Michigan Tech, is well underway.

Tech coach Bernie Anderson and first-year Grand Valley coach Chuck Martin held a news conference Wednesday at the Hockeytown Cafe in Detroit to help spread the word about the small-college football clash, created to help save the Huskies' football program.

"This will be the single biggest event in Michigan Tech's 105-year history," Anderson said.

Michigan Tech, which has planned a weekend of events in Ann Arbor, is renting Michigan Stadium for $30,000 and will get all proceeds of the $15 tickets sold through www.bashatthebighouse.com

Grand Valley will get $3 from every ticket it sells through its ticket office, and Michigan will get half the proceeds of tickets sold through its office or through walk-up sales and money from parking and concessions.

The Division II attendance record of 61,143 was set at Michigan Stadium in 1979, a game that featured two Pennsylvania schools, Slippery Rock and Shippensburg.

Tech, which nearly got rid of its football program last year because of budget concerns, is hoping its 18,000-plus alumni in the metro Detroit area will come out in droves to support the fund-raising effort. The engineering and science university has created a Youth Engineering Science Expo, to be held at Crisler Arena for students in grades 8-12 to show why people should consider getting an education at the university. Tickets for the game will allow entry into the expo. Tech's men's basketball team will play U-M the following day at Crisler to cap off the weekend.

Anderson is hoping to exceed 70,000 in attendance and isn't ruling out the possibility of a 100,000-plus sell-out. Tech would put the money into an endowment, where it would draw about $75,000 a year in interest for the football program over the next decade.

"We're used to building snowballs," Tech said of the Houghton-based school. "And if this snowballs, it might go right up to 100,000."

By George Sipple

ESPN The Magazine features Ivan (Pudge)Rodriguez on its cover this week. Among other things, Pudge tells the magazine his motivation for leaving a World Series champion team to join last year's worst team.

"I came here because they gave me a good contract," Rodriguez tells the magazine referring to his $40-million contract. "I have to say it. It's a four-year contract, the number of years I was looking for."

The Red Wings will hold an equipment sale 11 a.m.-4 p.m. Saturday at Joe Louis Arena. Included in the sale are new and used sticks and skates, hockey pants and shirts. The sale will be in the The Garden area of the Olympia Club. Enter through the West Gate of the arena.

Dave Soutar, a PBA legend and a 1958 graduate of Detroit Denby High School, will throw out the first pitch at today's Tigers-Athletics game at Comerica Park. Soutar, who honed his game on Detroit's east side as a youngster, has 17 national and seven senior tour titles and is the only bowler to win the American Bowling Congress Masters and Senior Masters. He is in the Detroit and Michigan bowling halls of fame, the PBA Hall of Fame, the ABC Hall of Fame and the Kansas City Bowling Hall of Fame. He bowled on the famed Stroh's Beer team in 1961-64.
Big House goes for record

Angelique S. Chengelis

DEtroit: Nearly 10,000 tickets already have been sold for what has been dubbed, "Bash at the Big House", a potentially record-setting Division II college football game later this year at Michigan Stadium.

Michigan Tech will face two-time Division II national champion Grand Valley State in the schools’ final regular-season game at 1 p.m. Nov. 6 in Ann Arbor. Michigan Tech will use its share of funds generated from the game to help fund its football program, which was nearly dropped.

Officials from both schools, in Detroit on Wednesday to discuss the game at a Detroit Sports Broadcasters and Writers meeting, said they expect a crowd of approximately 70,000 at Michigan Stadium, which has a capacity of 107,501.

The Division II attendance record was set at Michigan Stadium in 1979, when 61,143 watched Slippery Rock play Shippensburg.

“This is a dream come true for all of us,” Grand Valley State Coach Chuck Martin said. “We’ve played in three straight national championship games and have had some great games and great memories, but for kids from the state of Michigan to be able to play a game in the Big House is something that’s going to be unbelievable.”

Tickets are $15 plus a $3 handling fee per ticket. Michigan, which keeps half of the profits of tickets it sells, already has sold about 2,000. Tickets can be purchased at www.bashatthebighouse.com or by calling (888) 642-4832.

Bowling

The field of 205 in the Professional Bowlers Association Senior U.S. Open was reduced to 53 on Wednesday night, and David Ozio of Beaumont, Texas was tops with a total pinfall of 4,221 after three rounds of qualifying.

Ozio, a rookie on the senior tour, had a six-game total pinfall of 1,415 for his qualifying round Wednesday. He has an average of 234.5 after 18 games of qualifying.

Gary Hiday of Indianapolis is in second place (4,008), followed by Robert Glass of Lawrence, Kan. (3,978). Aron Lipsy of Roseville (10th place, 3828) is the top Michigan bowler.

The field is scheduled to bowl a nine-game round of qualifying at 9 a.m. today. The top 24 bowlers will begin the first round of match play at 6 p.m. (Results, Page 6C)

Darrin Hill

Briefly

The WNBA champion Detroit Shock will be honored in Lansing today by Gov. Jennifer Granholm. They are scheduled to make an appearance at the White House and meet President Bush on May 24.

... Michigan sophomore Al Montoya topped the list of North American goaltenders eligible for the NHL entry draft in Central Scouting Service rankings released Wednesday.
Survey probes cancer links
Downriver resident investigates risks tied to community

BY NIRAJ WARIKOO
STAFF WRITER

For the past few months, Bruce Szczechowski has been surveying residents in Wyandotte about their experiences with diseases.

He wants to find out: Are Downriver residents more prone to have cancer?

As Szczechowski puts it in a letter mailed to residents: "Why wait for answers to health questions from obscure sources when we, as citizens, can gather our own data?"

Szczechowski's impetus was personal. His father was diagnosed with lung cancer last year, and his grandmother died from uterine cancer. His aunt died from breast cancer, and he knows several Downriver friends who have had experiences with cancer. It's "everywhere you look," he said.

Some experts say it's unclear whether living Downriver, which has a high concentration of factories and chemical plants, contributes to cancer. Other factors, such as smoking and heredity, can play a role in cancer rates.

Donald Lawrenchuk, medical director of Wayne County for 22 years, said it's understandable that Downriver residents would have concerns.

"It's a natural question to ask when you look out your window and see a lot of potential sources of environmental contamination," Lawrenchuk said.

But "we have not been able to substantiate that there is an increased risk of cancer in any of these communities," he said of Downriver. Still, the Wayne County Health Department recently asked the Detroit-based Karmanos Cancer Institute to look into whether there were increased cancer risks in the Taylor and Southgate areas because of local landfills.

Michael Harbut, an environmental medicine specialist with Royal Oak-based Occupational and Environmental Medicine, has treated patients from Downriver who suffer from cancer and other ailments. He believes there's a relationship between the increased cancer rates and "higher degrees of industrialization.

"I see a lot of asthma, a lot of pulmonary disease, a lot of cancer," Harbut said of patients who have worked in factories Downriver.

Cancer rates vary Downriver but tend to be higher than in other areas in metro Detroit. For example, in the Taylor area, ZIP code 48180, the rate of residents reporting cancer is 240.8 per 100,000 people from 1999 to 2001, according to data from the Community Health Institute of Wayne State University's School of Medicine. In ZIP code 48375, which encompasses Novi, the cancer rate is 162.9.

The difference, though, might involve factors like smoking and diet, not just whether the area has a high concentration of industry.

Szczechowski's goal is to document the extent of the problem and to see what factors contribute to the higher rates.

A Wyandotte resident raised in Southgate, Szczechowski is vice president of a group called Downriver Citizens for a Safe Environment, which researches pollution problems and educates residents. The group also operates Stream Team, which works with students to help clean local waterways.

Szczechowski has a bachelor's degree in biology and teaches science at Southgate Anderson High School. He's near completion of a master's degree in environmental science from Michigan Tech. In the corner of his classroom stands a pile of knee-high
rubber boots, coated with dirt, used by students helping to clean up a local riverbed.

After his father was diagnosed with cancer, Szczechowski said, he had to act.

"It makes you realize you're not here forever," he said. "It's better than sitting around and doing nothing. You only live once."

So far, he's distributed the survey to about 4,500 residents in Wyandotte and plans to expand to neighboring communities. On one Wyandotte street, Sycamore, his research shows that residents in 16 out of 22 homes on the block have cancer.

"You just wonder," said Debbie Heft, 49, who lives on Sycamore. Her mother lived with her until her death from breast cancer in 1994. "It's kind of crazy."

Szczechowski hopes to use his data to eventually create a Web site that will document cancer cases Downriver. He also hopes to attract attention from other researchers.

"I don't want to make it a witch hunt," he said. "But there are things we need to look for."

For more information on the survey, contact Szczechowski at baszczec@mtu.edu

Contact NIRAJ WARIKOO at 734-432-6501 or warikoo@freepress.com
STUDENTS COMPETING TO MAKE SUV BETTER FOR ENVIRONMENT

Compiled Kathy Lynn Gray
THE COLUMBUS DISPATCH

Soaring gasoline prices have given greater impetus to a quest by college engineering students to cut the United States' reliance on petroleum.

The students are among 17 university teams in the United States and Canada picked last week for a U.S. Department of Energy three-year competition to re-engineer a sport-utility vehicle to get better gas mileage and emit less pollution.

Ohio State University and the University of Akron are among the schools selected for the competition.

The 17 teams will work on Chevrolet Equinox SUVs during the competition, which is called Challenge X: Crossover to Sustainable Mobility. General Motors Corp. is among the sponsors.

Each team will receive $10,000 from the competition, $10,000 for their school and $25,000 in parts from GM.

Akron Engineering Dean George K. Haritos said his department hopes to also raise about $750,000 from sponsors for the work.

"It's a great opportunity for the students and could be very significant for the nation," Haritos said.

Other teams are from Michigan Technological University; Mississippi State; Penn State; Rose-Hulman Institute of Technology; San Diego State; Texas Tech; University of California, Davis; University of Michigan, Ann Arbor and Dearborn; University of Tennessee; University of Texas at Austin; University of Tulsa; University of Waterloo (Canada); University of Wisconsin-Madison; Virginia Tech; and West Virginia University.

New MBA program set up at Mansfield 2-year college

North Central State College in Mansfield and Cleveland State University are offering a new master of business administration program beginning this fall.

Classes will be held at North Central, some through Interactive Video Distance Learning that will be broadcast from the Cleveland State campus. The program will be the first master's degree offered at North Central, a two-year school with 3,500 students.

College Notes is compiled by Dispatch reporter Kathy Lynn Gray. She can be reached at 614-461-5543 or by e-mail.kgray@dispatch.com
Visteon Corporation (NYSE: VC) is proud to be a major sponsor of FutureTruck 2004, a program that challenges teams of engineering students from 15 top North American universities to re-engineer 2002 Ford Explorers to reduce emissions and achieve at least a 25 percent improvement in fuel economy.

Managed by the Argonne National Laboratory's Center for Transportation Research and led by Ford Motor Co. and the U.S. Department of Energy's Office of Energy Efficiency and Renewable Energy, FutureTruck helps develop hundreds of highly skilled engineers. The competition builds the students' awareness of fuel-saving technologies and prepares them to lead the auto industry in the 21st Century.

The teams must achieve the fuel-economy and emission goals without sacrificing the performance, utility, safety and affordability of the sport-utility vehicles they are modifying. The competing students are employing a variety of technologies, including advanced propulsion systems, lightweight materials, hybrid-electric designs and such alternative fuels as hydrogen, ethanol and biodiesel.

After months of work, teams will take their vehicles to Ford's Michigan Proving Ground in Romeo, Michigan, on June 15 and 16 for a comprehensive safety evaluation, and a battery of static and dynamic testing.

An overall winner will be selected based on those tests. The overall winner will be named at an awards dinner on the evening of June 16. In addition, Visteon will give its own award to the team whose vehicle represents the most innovative use of electronics.

The participating universities are:

-- California Polytechnic State University
-- Cornell University
-- Georgia Institute of Technology
-- **Michigan Technological University**
-- The Ohio State University
-- Penn State University
-- Texas Tech University
-- University of Alberta
-- University of California - Davis
-- University of Idaho
-- University of Maryland
-- University of Tennessee
-- University of Wisconsin
Visteon Corporation is a leading full-service supplier that delivers consumer-driven technology solutions to automotive manufacturers worldwide and through multiple channels within the global automotive aftermarket. Visteon has about 72,000 employees and a global delivery system of more than 200 technical, manufacturing, sales and service facilities located in 25 countries.

SOURCE Visteon Corporation

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PORT HURON HIGH

Staff

The valedictorian for the Port Huron High School Class of 2004 is Andrea Gliniecki. The salutatorian is Greg Hartman.

Gliniecki is a three-year member of National Honor Society. She won first and second place prizes in the Fine Arts Festival and first place in the Regional Scholastic Art Awards. She plans to study pre-pharmacy at St. Clair County Community College in Port Huron then transfer to Wayne State University in Detroit for a pharmacy degree. She is the daughter of Dale Gliniecki and LouAnn Kramer.

Hartman is a three-year member of National Honor Society and a D.A.R.E. role model. He plans to study engineering at Michigan Technological University in Houghton. He is the son of Bruce and Michele Hartman.
CAPAC

Staff

CAPAC - The valedictorians for the Capac High School Class of 2004 are Benjamin J. Hoover and Michael H. Senkow. The salutatorian is Kevin R. Hulett.

Hoover is a member of National Honor Society and Quiz Bowl team and has participated in student government. He was named to the Blue Water Academic Team sponsored by the James C. Acheson Charitable Foundation and the Times Herald. He is a Michigan Merit Award winner and received the Board of Control Scholarship from Michigan Technological University in Houghton, where he plans to study engineering. He is the son of Jim and Jane Hoover of Capac.

Senkow has been Quiz Bowl team captain. He plays in the jazz band. He is a Michigan Merit Award winner and will be receiving the DaimlerChrysler Corp. scholarship to attend either the University of Michigan in Ann Arbor or Michigan Technological University in Houghton. He plans to study engineering. He is the son of Anthony and Sylvia Senkow of Emmett.

Hulett is a member of National Honor Society and varsity cross country and track teams. He is on the National Honor Roll, received the USAA National Mathematics Award and is a Tri-City Times Academic All Star. He plans to study mechanical engineering at the University of Michigan in Ann Arbor. He is the son of Dale and Diane Hulett of Riley Township.
Enjoy a perfect Pasty
An old U.P. tradition still flourishes in Metro Detroit

Ann Chowdhury

What is Metro Detroit's favorite import?

No, it's not a car, it's a pasty.

Those tasty creations of sirloin, potatoes, carrots, onion and rutabaga, enveloped in a tender pastry crust, made their way to our area when residents of the Upper Peninsula's mining towns moved south. Soon pasties were a hit across Michigan, and now they’re in demand all over the country.

And despite today's low-carb craze, pasties are hardly passe.

Mary and Charlie Denning of Mary Denning's Cake Shoppe in Westland recently shipped 150 of their Copper Country-style pasties to a community center in St. Petersburg, Fla. "They hold a special pasty dinner annually for former Michigan residents," Mary Denning says. "We overnight the frozen pasties in special coolers."

Erik Sell of Barb's Copper Country Kitchen in Clawson just had an order for 15 pasties a customer was taking with him on a plane to Nebraska.

"Our pasties are so popular customers buy them in quantity and take them out of state, especially 'round the holidays," he says. Sell's mother, Barbara, who hails from the U.P., and his father, Jerry, have owned the business for 20 years. In 2002, they sold more than 100,000 pasties, Sell says.

Pasties from the Heritage Bakery in Livonia also make their way to other parts of the country, say owners Lidija and Vasil Valelov. They have a customer who takes pasties to Georgia when he visits his sister. "Ever since his sister allowed a neighbor to sample one, he has to take some for her too," Lidija says.

"You can eat them hot or cold so they are popular in summer or winter and provide a whole convenient meal for any time of year, Lidija says.

Pasties have often been called the perfect portable food. Each one is a hearty meal of meat and vegetables, and if necessary can be eaten without utensils.

That came in handy for the men who worked deep in the copper and iron mines that were once an important industry in the U.P. Mary Denning was born in Hancock, and her Finnish grandfather was a copper miner.

"The women would make the pasties and wrap them in newspapers for insulation, then the men would heat them over their lamps in the mines for a hot meal," she says.

Pasties are sometimes called Cornish pasties after the mining town of Cornwall, England, where they originated, but Denning doesn't use that term. "The Cornish might have brought them (to the U.P.), but the Finns made them better!" she says.

Many of Denning's customers are former students at Michigan Technological University in Houghton. "They grew to love the pasties for a quick, complete meal when they were in college and consider it convenience food. People also like them for picnics."

Allan Ackroyd of Ackroyd's Scottish Bakehouse, which has stores in Birmingham and Redford Township, boasts a similar following of loyal customers. "We've been in business for 54 years and have served several generations of customers. We make about 10 to 15 dozen pasties a day at each store."

In addition to the regular beef pasty, the bakery makes a smaller, Scottish version called a Bridie. Longtime customer Bruce Barlass, whose paternal grandmother came from Perth, Scotland, first
tried a Bridie because of his Scottish heritage.

"I buy two or three Bridies a person because they are smaller than the Cornish pasties."

Even with today's low-carb diet craze, pasties have remained popular, says Weldon Hendrickson, owner of three Weldon's Pasties stores. He opened his Livonia store 22 years ago, added the Sterling Heights location 18 years ago and has been in Keego Harbor for 15 years.

"Despite various diets, we get repeat business, and our customers make intelligent choices," says Hendrickson, who was born in the Upper Peninsula and still has family there.

"They are not something people eat every day but fit into a balanced diet once in a while. They do contain several food groups ? meat, vegetables and grains ? and people do have the option of just eating the insides and still have the advantage of a complete, tasty, convenient meal."

While purists might scoff at eating anything but a beef pasty, most stores now offer chicken and vegetarian ones too.

"I've created five variations on the traditional U.P. pasty and named them after the Great Lakes," says Jimmie Jenkins, who recently bought the former Pasties Inc. in Livonia and renamed it Jimmie's Pasties. "Descendants of settlers from England, Finland, Ireland, Scotland and even France and Germany make claims on the best pastry recipe. I've taken combinations of old favorites and added my own twists to create variations for red meat lovers, vegetarians, cheese lovers or chicken lovers."

A newcomer to pasty baking, Jenkins started his business after a 38-year career in sheet metal modeling. "I realized sheets of pie dough are neither as sharp nor heavy," he says with a laugh. "I've always loved to cook and always loved pasties."

Margaret Northey turned her love of pasties into an annual fund-raiser for her church, St. Matthew's United Methodist in Livonia.

"Pasty sales are a great way to raise money," says Northey, who is of Cornish descent and was born in the Upper Peninsula. Each year, she leads a pasty-making brigade of fellow church members who sell hundreds of homemade pasties to benefit the church's mission work.

Of course, it doesn't take a brigade to make pasties at home. Though they can be a bit time-consuming, Joan Blewett of Livonia makes them regularly on Saturdays for her children and grandchildren.

She and her husband, Bill, immigrated to Michigan from Cornwall, England, in 1970 when their children were young. She still uses her mother's recipe. "I often make the pastry ahead of time," she says. "I'll make it a week in advance sometimes, and keep it in the freezer, or I'll make it the night before and put it in the refrigerator.

"Sometimes, I even cut up the meat the night before and put it in the refrigerator. The next day all you have to do is cut up the vegetables, and you are all set to go. Sometimes I make the pasties up ahead of time and freeze them uncooked ready to go in the oven."

Blewett also likes to treat her American friends to a traditional pasty dinner. "I've never met an American who did not love them, even if they had never tried one before," she says.

Eight secrets for pasty success

* For great pastry, use an equal amount of either Crisco or lard to margarine, and keep all the ingredients and the utensils cold.

* Allow pastry to rest in the refrigerator for half an hour or even overnight before rolling. Not only is this good for the pastry, but it's easier on the day you assemble them if the pastry is made the day before.

* Slip your rolling pin under the top half of the pastry circle before putting on the filling. It helps keep the filling in its place and the pastry has a neater shape. Lift the top half of the pastry across the filling with the rolling pin.

* Remember to dampen the bottom edge of the pastry with cold water before folding over the top to get a good seal.

* Wash, dry and flour your hands after putting on the filling and before folding and sealing the pasties. This makes the completion process less messy and the pastry is less likely to break. If it splits anyway, press it together with your fingers. It will still taste good.
Pasties are easy to freeze for use on a day when you don’t feel like cooking. Wrap well and freeze uncooked or cooked. Thaw a little in the refrigerator before cooking well or reheating.

Experiment with your own fillings and flavorings once you have the basics down. Try different meats and different vegetables. Some swear by mixing all the filling ingredients first (sometimes called a Finnish pasty) and others arrange the vegetables and meat in layers. Experiment to find what works best for you. They are all delicious!

Pillsbury Pie crusts that come ready to unfold into a ready-made circle, two in a box for a 9-inch pie, make perfect crusts for huge pasties. Wonderful if you just hate to make pie dough or are in a hurry.

Ann Chowdhury
Joan's Cornish Pasties

Joan Blewett of Livonia, who was born in Cornwall, England, uses her mother’s authentic Cornish pasty recipe whenever she makes the dish. This recipe makes 4 large pasties or 8 smaller ones. Blewett says the ingredients for the filling are flexible—a little more of one vegetable or less of another can be adjusted to suit your family’s tastes. However, she always uses diced beef rather than the ground beef called for in some recipes, and she also slices rather than dices the potatoes.

100 MINUTES

40 minutes to make
60 minutes to bake

Pastry:
4 cups all-purpose flour
Pinch of salt
1/2 cup Crisco or lard
1/2 cup margarine
1/3 cup cold water, or more as needed

Filling:
2 pounds beef chuck or round steak, chopped into small pieces
4 small potatoes, sliced into thin slivers
2 small onions, sliced thinly
1 cup chopped turnip or rutabaga
Salt and pepper to taste
2 tablespoons fresh chopped parsley or 1 tablespoon dried parsley

Milk or beaten egg

To make pastry: Combine flour and salt. Cut the Crisco and margarine into the dry ingredients by chopping vigorously with a pastry blender until mixture is consistency of coarse crumbs.

Drizzle water over the mixture until mixture is evenly moistened and begins to form small balls.

If the balls of dough stick together when pressed, you’ve added enough water. If not, add more water a tablespoon at a time.

Divide dough into four pieces (or 8 if making smaller pasties) and roll each piece into a circle 1/4-inch thick. Larger pasties will roll out about the size of a dinner plate, smaller ones about 7 inches in diameter.

To assemble: Put the filling on one half of each circle in layers, starting with a layer of thinly slivered potatoes, sliced onion and turnip. Top with the diced beef and salt and pepper with the parsley sprinkled on top.

Dampen the edge of the pastry with water, fold the pastry over to cover the mixture and press the edges of the pastry together, crimping it with the fingers to seal.

Make one or two slits in the top and brush with milk or beaten egg.

Place the pasties on a baking tray and bake at 350 degrees for about an hour. Smaller pasties will take less time. Stick a knife through the slit to check that the contents are soft.

If they are becoming too brown, lower the temperature to 300 for the last 15 minutes.

After removing from oven, let pasties sit for 15 to 20 minutes covered with a towel before serving. They can also be eaten cold.

Makes 4 large or 8 small pasties.

Per serving (if making 8): 720 calories; 43 g fat (14 g saturated fat; 54 percent calories from fat); 54 g carbohydrates; 75 mg cholesterol; 240 mg sodium; 27 g protein; 3 g fiber.

Where to find pasties

Pasties are available across Metro Detroit at the following locations:
* Ackroyd's Scottish Bakehouse, 300 Hamilton Row, Birmingham, (248) 540-3575; and 25566 Five Mile, Redford Township, (313) 532-1181. Regular beef pasties contain chopped steak, potatoes, onions, carrots and peas, and sell for $2.25 or 4 for $7.50. The smaller Scottish Bridies, which contain ground beef and onions, sell for $1.50 or 6 for $7.50.


* Heritage Bakery, 37458 Five Mile, Livonia, (734) 464-1855. Beef pasties, which contain ground beef, potatoes, onions and carrots, sell for $3.50. Chicken pasties are also available at the same price. Customized ones, such as no onions or extra onions, can be special ordered.


* Mary Denning's Cake Shoppe Inc., 8036 N. Wayne Road, Westland, (734) 261-3680. Traditional Copper Country Style Pasty contains ground sirloin, potatoes, onions, carrots and rutabaga. $4.25 each.


* Weldon's Pasties, 19161 Merriman Road at Seven Mile, Livonia, (248) 471-1680; 2123 15 Mile at Dequindre, Sterling Heights, (586) 264-8370; and 2038 Cass Lake Road, Keego Harbor, (248) 683-2670. Four varieties: Traditional beef chuck, carrots, potatoes, rutabaga, onion, $3.77; veggie, $3.69; green pepper with beef, $3.79; chicken, $3.99. Pasties can also be special ordered.

Ann Chowdhury