

Wandalism bares questions for parents to answer

North Farmington graduation 1980 will be regarded as a turning point in this community.

The question, of course, is which way it will turn? The senseless destruction, burning and looting is, without doubt, the worst this community has seen in many years.

But a larger problem, with far deeper ramifications, can be seen by those who examine the situation more closely.

After the Sunday night/Monday morning graduation "celebration" many students made light of the situation.

One young student, driving a sparkling new automobile, stopped to make a comment.

"Why is everybody making such a big deal out of this? We were just having fun," she said.

And then, after a shared snicker with her companion, she said, "we're going to do it again before graduation."

"How much do you think this cost?" I queried.

"Oh, not much, probably \$1,000," she replied. Her attitude was typical of many of the students. No big deal.

And while the damage was much more than \$1,000, the monetary damage hardly is the point. The destruction of a facility built to educate young residents, demonstrates a reckless disregard for the fabric of this society.

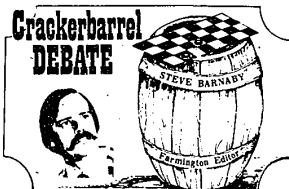
And that attitude is learned in only one place — the home, from parents who foster the same kind of disregard. Oh, it's subtle, to be sure.

No right-minded middle class suburban parent would go out and tell their kid to set the school on fire, throw eggs on the gymnasium floor, steal signs or throw a television through the window.

One can only wonder about parental concern when children are allowed to run rampant en masse in the middle of the night.

And don't kid yourself. These weren't a few of the "bumouts" raising hell. These were more than 100 students, the children of the most affluent and well-educated parents in the school district.

SOME OF THESE parents called, outraged that the paper "smeared the reputation" of the school. One of the parents actually admitted being at the



scene during the destruction.

Another parent wondered if the paper would be printing the story about what a fine job the students did in fixing up the school — the restitution which the teachers demanded if graduation activities were to receive their endorsement.

We did print that story, of course, because it was a newsworthy event. But the story was printed for

its news value, not to demonstrate what a bunch of good kids go to North Farmington.

They should have been expected to repair the damage they did against the school building. Praise for this action is unwarranted.

An irony, demonstrated at the school board the evening after the destruction, befuddles the mind.

In considering whether to mandate humanities education for students, the board heard one teacher after another get up and argue for the freedom of choice.

"It's a choice that should be made between students and parents," one teacher said.

"Parents know what's best for their children."

After the North Farmington vandalism incident, that contention certainly is up for debate.

Hopefully, the parents of the Farmington School District have learned from this incident. Hopefully, they've learned that it takes more to be a parent than giving your kid a car to drive to school and a wad of money to spend.

If they haven't, we're all in for a big heap of trouble down the road.

Apro at 20

Determination pays off for chef

By LOUISE OKRUTSKY

Keith Famie began puttering around in his mother's Farmington Hills kitchen at an age when most children use pots and pans for impromptu drum solos.

Instead of producing a cacophony of clanging pots, he mastered fried eggs and Cream of Wheat at age 5.

Now at 20, he's dishing out meals that have a broader appeal than a hot stove all day. Famie wants to earn a place in the world of haute cuisine.

His determination and youth are called into play as he tries to attain his goal without the academic comfort of a post-high school education.

He began studying food preparation for hotels and restaurants at the South-west Oakland Vocational School in Walled Lake because he enjoyed working with food.

"I like working with my hands — to be creative with my hands," Famie said.

"There are so many things I want to do, I want them to happen all right now."

It was such determination that led him at age 16 1/2 to call the Great Dane restaurant in Farmington Hills and ask its chef at the time, Douglass, to allow him to work at the establishment as part of a high school co-op program.

"HE TOLD ME to come down and try out," Famie recalled.

He ended up staying for 1 1/2 years at part of Douglass' kitchen crew. But the road to becoming a great chef can be filled with potholes.

"The first six months (at the Great Dane) were like a military camp," he said.

Douglass kept a strict eye on the kitchen. It wasn't unusual for him to follow the cooks around the room, supervising their every move.

"I used to drive into work and look to see if his Corvette was in the parking lot," said Famie.

If it wasn't parked there, a sign that the chef had yet to arrive, Famie admits to experiencing a twinge of relief.

When Douglass needed someone to assume duties around the broiler, Famie said he could handle the position, confident that he could pick up the necessary skills as he did the job.

His inexperience was discovered the first time he failed to properly use the carving knife.

"Douglass almost killed me when I first cut the prime rib," he said.

In spite of such setbacks, Famie earned praise from Douglass, who he calls "about once or twice a month to ask his advice."

WHILE WITH The Great Dane,

Famie gave up his weekends to work. He missed his commencement and his senior prom because he was scheduled to work those nights.

While still in school, he entered the Capital Professional Chefs' Association of Greater Lansing's competition and walked away with the first prize in the meat division. He was recognized for his abilities with chicken liver pate.

He left the Great Dane and operated his catering service, "Professional Chefs Catering," for a year. But it amounted to a lukewarm attempt.

"It was missing something," Famie admits.

"BUT THEN I met Debbie and it (the business) just took off." His fiancée is Debbie Hinsch, 20, of Livonia.

Bouyed by his progress, Famie planned to tour Europe for a year, acquiring expertise in different hotel kitchens. But he found his opportunities limited, and as time and money ran out, he returned home after three months abroad.

During that time he managed to obtain apprenticeship positions in Brussels, Belgium and Monte Carlo, Monaco.

He acquired a little experience and a \$400 bill for trans Atlantic phone calls to his fiancée. He went home to his small catering business and a position as first cook and "garde manger" at

the Plymouth Hilton.

Together, he and Debbie recently entered the National Restaurant Association's 10th National Culinary Arts Salon and Exhibition. The decision to attend the competition was made four days before it was conducted.

Their entry, a game liver pate with garnishes completed in their hotel rooms, placed second in the national competition.

THE COUPLE, who plan to marry in June 1981, are concentrating on their business, which they limit to parties and luncheons for less than 30 persons.

Their method of attacking the culinary job market isn't the usual one, according to William Stuart, dean of academic programs at Oakland Community College, Orchard Ridge campus, Farmington Hills.

While the field is wide open for employment, the applicants must usually show they've attended a university or community college program and have some work experience.

"You could get a job," Stuart said of persons without a college degree, "but you may be mired there. It's very difficult to do on the job training in the formal sense."

"It's very difficult (to get a job that way). You have to have an extra lot of talent and absorb training quickly. There are not many of those around."



Preparing one of his specialties, Keith Famie rejoices the success he has met as a chef. (Staff photo by Randy Borst)

INSIDE ANGLES

BY LOUISE OKRUTSKY

WHAT GOES UP must come down. At least that's what Farmington Hills city hall maintenance employee Lincoln Montney hopes. A mallard duck appeared on the building's roof May 27, right above the city council chambers. Mama Mallard proceeded to hatch eight ducklings which Montney feeds out of a 10-pound bag of corn he bought. A local bakery contributed several loaves of bread. Thinking that the ducky family may want some water to swim around, Montney has placed a small swimming pool filled with water on the roof. But the ducks seem to prefer swimming around in the inch of rainwater which has accumulated on the roof. This weekend, maintenance crews drained the roof and Montney hopes that the ducks will figure out a use for the rubber circle filled with water. Montney and the rest of the family's city hall fans are wondering how the ducks will get off the roof. Ma Mallard used to have her nest in the bushes around city hall but took to high rise living when her family-to-be evidently was disturbed. But every morning she can be seen taking an early walk with the local mallard. How do Ma and the family manage to leave the roof? Fly? Take a cab? Wait for a SEMTA bus? As soon as Ma Mallard figures it out herself, we'll let you know.

FESTIVAL, FESTIVAL yes, we have a festival. And here's some news as it comes drifting slowly but surely out to IA: The second annual Frisbee contest, sponsored by the Farmington Hills Parks and Recreation Department and the Farmington Hills Police Department, will flip its way into the festivities at 10 a.m. July 25 in Farmington City Park, Shiawassee and Farmington roads. Competition is open to girls and boys in two divisions: 11 and younger, and 12-15 years old. Awards will be given to contestants who finish first and second in each division. Participation awards go to everyone who officially flipped that Frisbee. This contest is free.

THE FESTIVAL will be the site of the annual softball tournament, sponsored by those athletic types at the Farmington Hills Parks and Rec Department. The games run from July 25-27. The best teams in the Farmington area will vie for softball stardom in the traditional softball seven innings. An organizational meeting will be conducted at 7 p.m. June 18 in Shiawassee Recreation Center, 30415 Shiawassee.

TENNIS ANYONE? If you say yes to tennis, then take note that the Parks and Rec Department sponsors its annual tennis tournament for those who live or work in the Farmington area and who qualify for amateur standing. There will be divisions for men, women, teens, children,

singles, doubles and mixed doubles. The tournament will be played at area high school tennis courts on July 24-27. To register, contact the Farmington Hills Parks and Rec office before July 14. Their number is 477-6115. (Don't just sit there, raise a racket.)

WHERE WERE YOU in 1955? Well, shoe-bee-doo, comb back that DA and listen up: The 1955 class of Northville High School will hold its 24th reunion at 7 p.m. July 5 at the Chalet of Farmington Hills. For further information call George Miller at 348-0474 or Barbara (Springer) Smith at 464-3687.

THE AMERICAN CANCER Society recently finished its residential crusade in Farmington and wishes to thank the 800 area volunteers who canvassed their neighborhoods in April. Community chairmen Kay Patterson, Pat Blackard and Sally McKenny coordinated the drive, which raised \$13,250. Society money is used to support community education and patient service programs as well as research. The society has more than \$1 million invested in cancer research projects at Wayne State University, Detroit, Michigan State University, East Lansing and University of Michigan, Ann Arbor.

THE FOLKS AT Oak Hill Nursing Home were entertained by some fancy dancing when Linda Neely and Dolores Hurley, proprietors of the "Dance and Music Stand" studio in Farmington took 40 dancers, props and costumes to the home. The residents received a preview of the group's spring recital. The "Dance and Music Stand" offers lessons in music and dance.

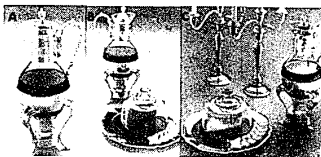
STATE REPRESENTATIVE Sandy Brotherton, R-Farmington, sponsors the second public forum on tax issues at 7:45-9:45 p.m. June 17 in the Southfield Civic Center, Evergreen and Civic Center Drive, Southfield. The discussion focuses on the major property tax relief proposals under consideration. The audience will be able to pose questions and share their views. The general property tax will be discussed because it is a major source of revenue for local governments. Also on the agenda are the homestead property tax credits, which permit homeowners and renters to claim a credit against their state income tax liability.

FOR THOSE WHO plan a trip to Twelve Oaks Mall, there will be gold fashion show there at 7:30 p.m. June 11. But don't expect to see Arztec-like walls of the stuff. This gold show involves fashion as well as the glittery metal.

- Save 50% on every 4-piece place setting
- From every silver manufacturer including Reed & Barton, Oneida, Lunt, Gorham, Towle, International, Kirk/Steiff, Wallace
- Includes over 50 patterns in our stocks
- Get bonus gifts when you buy in multiples
- Enjoy spacing your payments over many months with Hudson's Silver Club Account
- Save 33% to 50% on open stock
- 50% off sale ends on Sunday, June 15

Bonus Gifts

- With purchase of four 4-piece place settings, get a \$45 Webster Wilcox carafe.
- With purchase of eight 4-piece place settings, get the carafe and a Webster Wilcox cheese/cracker server, total \$90 value.
- With purchase of twelve 4-piece place settings, get the carafe, server and a pair of Gorham candelabra, \$290 value.



silver club account

A new way to collect your sterling silver flatware. With NO FINANCE CHARGE (0% ANNUAL PERCENTAGE RATE. THE COST OF CREDIT IS INCLUDED IN THE PRICE QUOTED FOR GOODS AND SERVICES). The only stipulations are that you must be a qualified Hudson's Charge Customer; and the purchase must amount to a minimum of \$200 before sales tax, with a minimum 20% non-refundable cash deposit, and minimum \$20 monthly payments. For example, credit terms for a \$750 Silver Club Account purchase: cash price, \$750 plus 4% sales tax equals the total Deferred Payment Price of \$780, with a down payment of \$150 (or more as the case may be), 24 monthly payments of \$26. Such a convenient way to purchase sterling.

Stock of all place settings and bonus gifts available in Hudson's Silver Gallery at Northland, Eastland, Westland, Oakland and Twelve Oaks. Samples at all stores, allow 10 days delivery.

HUDSON'S

50% off every 4-piece place setting of sterling flatware

