

Ask for millage approval

Educators campaign to boost culinary program

By TIM RICHARD

It was 11:30 a.m., and already students were gathering in the lunch line in Schoolcraft College's Waterman Campus Center.

In the kitchen, chef instructor James Van Buren nodded toward student chefs working shoulder-to-shoulder along a counter. He thinks the conditions are too cramped and that the community college's culinary arts program needs more space.

"Did you know this was designed as a service kitchen?" Van Buren asked. "A caterer was to bring in food, and this kitchen was just to keep it hot for serving."

"Now it serves as a production kitchen and a teaching kitchen, too."

NOT ONLY CHEF instructors but the college administration and board of trustees have placed the highest priority on expanding space for the popular culinary arts program.

If voters on March 26 approve a one-mill property tax increase, Schoolcraft will build a culinary arts addition to the Waterman Center. There is an effective waiting list of

four to five years to get into the culinary arts program, which can take 58 students a year, according to director Robert L. Breithaupt.

Schoolcraft's goal is to double enrollment to 120 with the new space and add conference and banquet space for growing community services programs.

College President C. Nelson Grote said it's important for the college district to come up with the final \$800,000 for a total \$2 million project. The college already has \$536,000 "in the bank" from a 1968 building fund. The Michigan Legislature has appropriated up to \$750,000 as the state's share.

If Schoolcraft fails to produce the rest of the local share through the proposed tax hike, Grote said, "we will lose the state share after two years."

FOUNDED IN 1964, Schoolcraft College started the culinary arts program two years later.

"The equipment is 13 years old," said chef Van Buren, pointing around the kitchen. "Most of the establishments these young men and women will work in will have modern equipment. It's difficult to train them in the new equip-

ment because what we have is obsolete."

The man who heads the culinary arts program, Breithaupt, is one of a handful of Americans with the title of "executive master chef" — sort of like being a five-star general. He was the first faculty member ever to receive an honorary degree from the Schoolcraft board of trustees.

He has ideas besides doubling enrollment in the culinary arts program.

"One is a two-year associate degree in hotel-motel restaurant management," he said. "We could use the culinary graduates when the others (culinary students) aren't there."

"We now have a hotel-restaurant transfer program," Breithaupt said, "but this would be a two-year, complete associate degree."

"I can foresee us offering gourmet cooking classes in the evenings (through community services). We also have in mind classes for decorative work. And we could be upgrading people already in the industry."

MAJOR HOTELS, country clubs, hospitals and even a Franciscan

monastery employ Schoolcraft graduates.

"We've won the grand prize in any show we've entered," said chef Richard Benson, taking a breather at a desk in a storage room. (Benson confesses that the Wayne County Health Department is not happy that there's a desk in a cramped room where canned and boxed foods are stored.)

Schoolcraft will get national recognition April 1 in New York when student Mark Haight represents the Midwest in a student culinary competition sponsored by Kraft Foods. Haight is one of only four students in the country in the final competition, Benson said.

Haight won over 60 other students from 24 institutions in nine states when he took the grand prize in Chicago recently with a wedding cake and decorated salmon.

In the New York finale, the four contestants will each get a box of groceries and have a half-day to prepare and present a plated meal for 12. Prizes range from \$1,500 for first place to \$300 for fourth. Grand prize winner will be assigned to the American team in the 1980 World Culinary Olympics in Frankfurt, Germany.

PLANNING for a culinary arts addition has been going on for eight years, college officials and faculty said.

If the millage passes, construction on the addition will begin during fiscal 1979-80 and should be completed in 18 months, Grote said.

The present kitchen will continue to

be used for production. The addition would include a teaching laboratory with space for 60 students, with bakery, kitchen and butcher areas; a demonstration lab set up like a science lab; faculty offices, conference area and library space for 3,000 volumes; and space to seat 200 persons in banquets, buffets and receptions.

Consumers beware

The Better Business Bureau of metropolitan Detroit cautions area consumers to take a close look at home telephone solicitations which feature a "shopping spree" and appear to offer more than \$500 in free gifts, service and merchandise.

This approach is actually a promotion to sell coupon books for \$24.95. Any implication that the coupon books are free is misleading.

The promoters of this coupon book set up a boiler room of phone solicitors

who will make calls to entire telephone exchanges with the sales pitch. Solicitations of this nature create an impression that an area resident has been specially selected to receive this offer when such is not the fact.

The scheme operates by telling a consumer he is eligible to receive a free gift after paying a \$24.95 special service and handling fee.

Consumers are advised to judge the value of the coupon book in terms of the \$24.95 cost, not \$500 or \$1,000 value being claimed for it.

Obituaries

ANTHONY ZAINEB

Mr. Zaineb, 68, of Farmington, died in Botsford Hospital on Feb. 21.

Survivors are: wife, Angela; sons, Lawrence, Patrick; daughter, Mrs. Donna Maria Holsbeke; brother, John; sisters, Isabelle Van Rhee, Mrs. Virginia Gailie and one grandchild.

Services were conducted by Rev. Carl H. Schultz on Feb. 25 from the Heene-Sundquist Funeral Home. Burial was at Evergreen Cemetery.

WENDELL MAVER

Mr. Mayer, 78, died on Feb. 27 at St. Mary Hospital in Livonia. He was a resident of Farmington.

Survivors are: wife, Jessie; sons, Lawrence, James, John; daughters, Mrs. Nancy Sprader, Mrs. Doris Grozner, Mrs. Thelma Kilianski, Mrs. Virginia Kinley, sisters, Mrs. Helen Henning, Mrs. Ann Boyes, Mrs. Barbara Nowak; six grandchildren, and one great grandchild.

Services were conducted on March 2 at the Heene-Sundquist Funeral Home of Farmington with Rev. Carl Schultz officiating. Burial was at the Oakwood Cemetery in Farmington.

CARL BEWERSDORF

Mr. Bewersdorf, 56, of Milford, died Feb. 28 in Pontiac Osteopathic Hospital.

He served in the United States Marine Corps as a private first class during World War II. He was at Guantanamo Bay, Cuba and in the southwest Pacific area. He saw active duty at Guadalcanal from August 1942 to January 1943.

Survivors are: wife, Ernestine; sons Gary, Dale, Kim, Eric; daughter, Mrs. Karen Hollins, Lynn; father, Carl; brother, Robert; sister, Mrs. Gloria Holtrey; nine grandchildren. Services were conducted on March 3 at the Heene-Sundquist Funeral Home of Farmington. Rev. Carl Schultz conducted the ceremony.

OLGA CONNELLY

Mrs. Connelly, 91, of Farmington died on March 4.

She lived in California, Pennsylvania and Livonia before moving to Farmington.

ington several years ago. She was a housewife.

Survivors are: daughter, Mrs. Dorothy Schipper; sons, John, William; sister, Henrietta Frame; brother John Schone; six grandchildren and three great grandchildren.

Services were conducted on March 6 at Thayer-Rock Funeral Home and Our Lady of Sorrows Catholic Church in Farmington. Rev. Dennis Ortmann officiated. Burial was at Mt. Olivet.

BLANCHE SULLIVAN

Mrs. Sullivan, 75, died on March 4 in Farmington.

She was born in Saginaw and recently moved to the Farmington area.

Survivors are: daughters, Mrs. Lois Gow, Mrs. Doris Main; son, Tim; 10 grandchildren and seven great-grandchildren.

Services were conducted on March 7 by Rev. Charles Beynon of the United First Methodist Church. Burial was in Holy Sepulchre Cemetery.

PAUL FEIPEL

Mr. Feipel, 54, of Wixom, formerly of Farmington Hills, died Feb. 25 in Botsford Hospital.

He served in the U.S. Army as a private first class with the 72nd Public Service Battalion during World War II. He was stationed in northern France and saw active duty. He received the American Theater ribbon, EAME theater ribbon with one bronze star, good conduct medal and Victory Medal World War II.

Survivors are: wife, Elizabeth; son, Larry; daughter, Linda; two brothers; two sisters and three grandchildren.

Rosary was recited at the Heene-Sundquist Funeral Home of Farmington and a Requiem High Mass was conducted at St. Alexander's Roman Catholic Church in Farmington Hills on March 1.

Fr. James Wright conducted the services. Burial was in Parkview Cemetery in Livonia.

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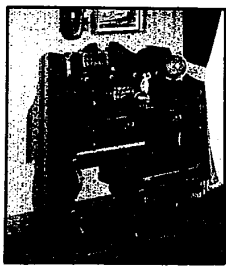
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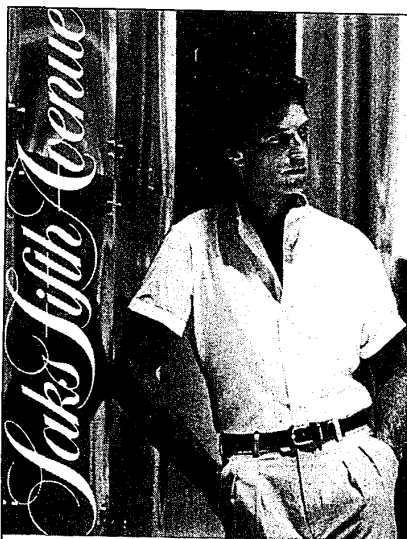
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