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1 area man killed but others escape Vegas hotel fire

By TOM PANZENHAGEN

One Detroit area resident is dead but at least 83 others are believed safe after they escaped the MGM Grand Hotel fire in Las Vegas Friday.

Richard E. Sipfle, 46, of Bloomfield Township, was among those killed. Sipfle, who worked for a computer firm in Brighton, was in Las Vegas alone on business at the time of his death, according to his son, Karl.

At least 83 persons died in the blaze and more than 500 were injured, but thousands more escaped unharmed.

RON FAYNE of Southfield, a partner in the Hamilton, Miller, Hudson & Fayne travel agency, which made flight arrangements for 52 of the vacationing area residents, was staying at the nearby Aladdin Hotel when fire erupted in the kitchen of the MGM Grand about 7 a.m. Friday.

"I don't know if you've ever seen 'The Towering Inferno,'" Fayne said, "but that's just what it looked like. People were hanging out windows, on the roof, smoke was everywhere."

Fayne said he could not account for the safety or whereabouts of all 52 of the vacationers — most of whom were in Las Vegas on a gambling junket — but the Las Vegas News Bureau reported Saturday that Sipfle was the only Michigan resident killed.

Another 32 area residents booked travel arrangements through the Traveler's Choice agency of Farmington Hills. Representatives of that agency said vacationers included people from Troy and West Bloomfield but declined to identify anyone by name.

Mayor Robert Krue of Bloomfield Hills was believed to be staying at the 9-year-old MGM Grand and among those safe.

INCREDIBLY, Las Vegas fire officials say the fire never reached beyond the second floor of the posh, 26-floor hotel. Yet two people are known to have jumped to their deaths from the 17th floor while about one thousand others scurried to the roof and safety.

Robert Mynatt of Shelby Township and his daughter Kathy, an airline flight attendant, were among those who escaped the fire, which was the second worst hotel fire in U.S. history.

Mynatt and his daughter were able to escape by fleeing down an inside stairwell to the ground floor.

A Garden City teacher, Jim Boogren, his wife, Linda, and her parents were known to be safe after escaping the fire. The Boogrens are Westland residents.

All of the travelers were due to return to the Detroit area Sunday evening, though many came home earlier than planned.



Sitting on the steps of their dream home are (from left, standing) Danny, Mrs. Donica Rubin, Sammy and (seated in foreground) Pam Rubin. The family has been kept from living in their anxiously awaited home by vandalism with anti-Semitic overtones. (Staff photo by Randy Borst)

Vandals ruin dream of family

By MARY GNIEWEK

A \$450,000 Farmington Hills "dream home" being built by a Jewish family has been repeatedly vandalized since construction began last July.

The family and police think the damage has been caused either by anti-semites or by reckless neighborhood teenagers.

In the latest incident, anti-Jewish slogans, obscenities and swastikas were drawn in chalk across the front of the home, in Woodcreek Farms subdivision near 12 Mile and Inkster.

"When I saw the look on my husband's face, I cried," said Mrs. Donica Rubin.

She was describing the scene which greeted her and her husband, Irving, last Thursday morning when they arrived at the house under construction on Beech Hill Court.

The anti-semitic slogans are difficult to understand in light of the fact that the neighborhood has many Jewish residents. It's a subdivision of large two-story homes backed by wooded areas. Former Detroit Pistons basketball star Bob Lanier at one time lived nearby.

Mrs. Rubin, who said the custom-built home is a long-time dream come

true for the family, said "problems began as soon as we poured the footings. 'There were swastikas all over. They're covered up now.'"

THE FAMILY, which includes four children, planned to move into the house by Hanukkah, Dec. 3. Now their target date is Jan. 1, 1981. They are presently living with Mrs. Rubin's parents in Bedford Township until the house is completed.

So far, the damage has not been severe. However, two fires were set before the dry walling was completed and windows have been broken. Perhaps the most gruesome act of vandalism was the carving of a swastika in wet pavement poured for a rear patio last month.

"We're going to have to live with that," Mrs. Rubin said. "Each little thing sets us back."

"My father has been waiting for a long time to build this house," said daughter Pam Rubin. "He works very hard, seven days a week. Then he comes here and sees this. It's not fair."

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Moves into classroom

Career planning wins allies

By MARY GNIEWEK

Like college students who are demanding more job-oriented classes over Shakespeare and liberal arts, elementary and high school students are finding more career education seeping into their classrooms.

"It's a national movement. It's not only in Farmington," says Charlene Parrott, coordinator of career education for secondary schools in Farmington.

"The idea is infusion. Each classroom teacher relates careers that go with their subject."

Even new elementary school textbooks feature special sections on careers.

Career goal setting usually was left to high school counselors. But a state act created in 1974 required Michigan school districts to develop a plan for career education at all grade levels.

Teachers were quick to jump on the bandwagon to promote their curriculums. Mrs. Parrott cites high school

foreign language teachers, who set aside a day each semester for guest speakers to discuss language careers with students.

"Science teachers are beginning to do the same thing," said Mrs. Parrott, whose home base is Harrison High School.

The emphasis is different in lower grades. Teachers try to generate self awareness in students by having them identify their strengths and weaknesses, likes and dislikes.

FARMINGTON RECEIVED its first federal grant to implement its career education program last year. With \$4,369, Power Middle School's media center was transformed into a career education center for the district's four middle schools.

Nancy Kuczma, a para-professional who oversees Power's operation, developed a system of cataloguing the 150 books and 80 other sources of job information by category. There are games,

pamphlets and filmstrips dealing with everything from forest rangers to veterinarians.

"There are 80,000 careers available," she said. "If we can give students a system of exploring careers, we feel we've succeeded."

In middle schools, career ideas are often disguised in games or guest speakers like an American Airlines flight attendant slated to fill students with flying for a living stories.

"We try to make it fun for the children," Ms. Kuczma said.

There's a practical side, too. Sixth-graders must apply for a social security number.

"Every child should be thinking, 'What can I do? What types of skills do I have?'" she said.

When a child moves from middle school to high school, career education takes on a new form.

Karen Gearhart, chairwoman of Farmington High School's English department, devised a system of infusing

career education into ninth grade English last year.

"WE'VE GIVEN TEACHERS something solid to work with," she says. "We've replaced their tired old vocabulary word lists with career-related words."

"Instead of standard boring speech topics, students come up with ideas related to careers, like 'The job I'd least like to do.'"

"It's proved immensely successful." The progression continues in subtle ways. Tenth-graders learn to fill out job applications and how to write form letters. The emphasis hasn't changed much in 11th or 12th grades.

"Michigan has good career education," Mrs. Gearhart says.

She attended a national conference on career education last summer.

"I haven't seen anything as good as we have. Seventy people are involved in development from kindergarten through 12th grade."

"I think it's going to work."

Olympic chef aids the pros

Keith Faimie's last trip abroad held more resemblance to the movie, "Who's Killing the Great Chefs of Europe?" than to the traditional vacation.

Faimie, 20, spent most of his time in the kitchens of Germany rather than its cathedrals as he assisted members of the U.S. Culinary Olympics team in the October competition.

Contestants matched their culinary skills against those of 28 countries in individual and group events.

The Farmington Hills resident's arrival in Frankfurt was as much the product of luck as culinary skill. In keeping with his ambition to become an executive chef by apprenticing himself to experienced persons in different kitchens, Faimie was working with Sture Olof Andersson, who was a regional captain for the U.S. culinary team.

Andersson promised to take him to Europe as an assistant for the individual events but at the last minute was unable to attend.

Undaunted, Faimie decided to go to Europe alone. Armed with a letter of introduction to the team from Andersson, he managed to talk himself into a four-day stint as an assistant to Jeffrey Gabriel, who entered some of the individual events.

AFTER ASSISTING Gabriel, Faimie moved onto working with the entire U.S. team.

His first day in the competition's kitchens yielded him the task of preparing breakfast for the chefs.

"I made scrambled eggs. I put everything I had into it," remembers Faimie.

After his debut in the kitchen, Faimie was faced with the task of replacing equipment lost by the airlines. For Gabriel, he replaced glass and mirrors used in displaying formal arrangements of food.

From his behind-the-scenes spot in the competition, Faimie had a chance to watch the country's best chefs at work under the guidance of U.S. team captain Kalus Friedenreich.

"It was something. It wasn't tense because everyone was working in the kitchen together."

"But it was really something to see these chefs — all of them had been working on their entries for years. Work under chef Friedenreich," Faimie said.

"He would pick out all of the entrees, and if he wanted to change something, he did. And the other chefs just had to watch."

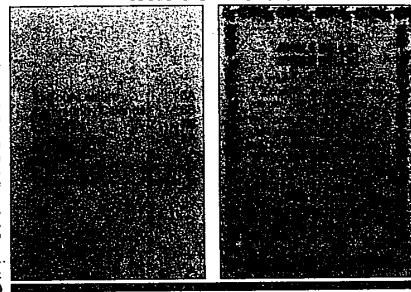
Team work paid off for the Americans who came home with the first (Continued on Page 2A)



Dance of flowers

Mary Beth Rotole of Farmington Hills and Leanne Vetowich of West Bloomfield rehearse for an upcoming performance of the Nutcracker suite. For more pictures, turn to Page 3A. (Staff photo by Randy Borst)

what's inside



Pursuing his dream of becoming a great chef, Keith Faimie, 20, managed to acquire a position as an assistant to the U.S. Culinary Olympics team in Europe.