

# The Leprechaun

A Publication of the Harper Woods Notre Dame Alumni Association

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Keeping the Spirit of the Fightin' Irish Alive Since 2005!

WINTER 2013-2014 EDITION



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WINTER 2013-2014 EDITION

*The Leprechaun* is a newsletter devoted solely to the alumni and friends of Notre Dame High School of Harper Woods, Michigan. It is produced and distributed free of charge. For more information, please see the Notre Dame Alumni Association's official website: [www.friendsofnotredame.com](http://www.friendsofnotredame.com).

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*The Leprechaun* is published 4 - 7 times per year by  
the Notre Dame Alumni Association.  
The newsletter's address is  
Friends of Notre Dame  
34322 Brookshire  
Sterling Heights, MI 48312  
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It is owned and operated by The Friends of Notre Dame High School, Inc.  
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*Keeping the Spirit of the Fightin' Irish Alive Since 2005!*

## 2013 Jim Mandl '66 Memorial Scholarship Awarded

After passing away in June, the family of **Jim Mandl '66** established the Jim Mandl '66 Memorial Scholarship Award. It will be awarded yearly to a young man or young woman who is pursuing a Catholic education. In order to be eligible for the scholarship award, the student must be currently enrolled in a Catholic school or currently accepted to a Catholic school, and must be the son, daughter, grandson, or granddaughter of a graduate of Notre Dame High School.

The 2013 winner of the Jim Mandl '66 Memorial Scholarship Award is Shane Bendzinski. Shane is the son of **John Bendzinski '82** and the grandson of **Rob Bendzinski '58**. He currently attends DeLaSalle Colligiante in Warren, where he is on the football team. "Three students applied for the scholarship this year," said **Jim Mandl '90**, son of Jim Mandl '66. "We sent a check to DeLaSalle for \$1,000 for Shane's tuition."

Shane completed the three page application that included an essay. The essay topic was: *Why I want to attend Catholic School*. An alternative essay topic was assigned for students who already attended a Catholic School. "The opening sentence of Shane's essay immediately caught my attention," said Mandl. "I could relate." Shane opened his essay by stating he wasn't interested in transferring schools. "I wasn't exactly thrilled about being sent to Nore Dame," said Mandl. "But my dad went there and my parents, like Shane's, felt it what was best for me."

Shane's parents were having him transfer from a public school with 800 students in his class to DLS where his class would be no larger than 200 students. "To be honest I'm really loving it at DLS," said Shane. "It is amazing there and everyone is so nice."

Shane is coached on the football team by **Paul Verska '63**. "I also loved the football program," said Shane. "Coach taught me that when someone knocks you down you have to have get back up and keep going."

Shane does miss one thing about the public school experience. "The only thing I can honestly say that I miss about public school is the girls," he said.

"I greatly appreciate the scholarship money! Thank you." Shane concluded.

Funds are generated for the scholarship through donations and events held by the Alumni Association. "We have already raised \$650 for the 2014 scholarship," said Mandl. "We're hoping to be able to award \$1,000 or more each year." To make a donation to the Jim Mandl '66 Memorial Scholarship Award, please visit [www.friendsofnotredame.com](http://www.friendsofnotredame.com) and click on the *donate* button. You may also send a check made payable to the Friends of Notre Dame to:

Notre Dame Alumni Association  
c/o Jim Mandl '90  
34322 Brookshire  
Sterling Heights, MI 48312



**Rob Bendzinski '58, Shane Bendzinski, and John Bendzinski '82**

### FROM MIDWEST LIVING MAGAZINE

## Best of the Midwest Accolades for Rancilio's '60 Cheesecake Shoppe

**Marvin Rancilio's '60** modest storefront on Detroit's east side has been serving the city's best cheesecake for three decades. Though the 30-year-old Cheesecake Shoppe is housed in a simple stand-alone storefront on Detroit's east side, it's a buttery-sugary dessert powerhouse. The store is small, with nothing-fancy decor, but bakers produce more than 30 types of cake as well as cookies, pies and even wedding cakes.

Flavors vary according to the season, and sugar-free options are available. Trendy brides might want to check out their tower of cheesecake cupcakes. Available in any flavor, their fabulous wedding cheesecakes are a unique and delicious way to celebrate your special day. No matter the flavor, every cake features a fluffy, light filling, perfectly browned crusts and the slightest burnish on top. "It's like a dreamy toasted marshmallow -- magical," said Emily Tennyson of Midwest Living Magazine.



**Marvin Rancilio's '60 Cheesecake Shoppe logo.**

The Cheesecake Shoppe also offers the perfect fund-raising opportunity for any organization. They can help your child's school, athletic or extra-curricular activity raise needed funds with little effort from you.

Their 8-Serving Family Size Cheesecakes are both easy to sell and delicious! This unique product is profitable and convenient!

Prices are reasonable, starting at \$2.50 for a slice and \$8 for

a cake. Though well-known locally, the store never seems frantic, perhaps because the service is purely carry out. They'll give you napkins and forks to eat your to-go slice in the car though! Parking is limited, especially at holiday time, when throngs of locals line up for special cakes like eggnog rum or caramel apple. Customers' happy smiles as they clutch white cake boxes prove that the polls are right: This is the best cheesecake in the city. 🍰



# Life After BURN with Jeff Urbas '90

In 2008, a producer came to Detroit with an idea to film a movie about the Detroit Fire Department. *Jeff Urbas '90* was one of the stars of the film. He has since become worried about his future as the city of Detroit continues to drive itself over a fiscal cliff. He sat down with us to talk about the movie, the Detroit Fire Department, and how he has taken his family's future into his own hands.

## **Let's talk about the movie BURN.**

The idea for BURN came about in 2008 when Walter Harris was killed fighting a fire in a vacant building in Detroit. People started to raise an eyebrow and ask why a firefighter would die in a vacant building in Detroit.

People started asking why we'd even go into a vacant building. One of the producers of the movie who is originally from Michigan, heard this when she was back in Michigan visiting with family. She went back

to California and came up with an idea to be embedded with the Detroit fire department. They had to jump through major hoops to get permission. They had to prove they didn't have an agenda - that they just wanted to make a movie about the Detroit fire department. They got the OK to do it and over the course of two years, they filmed the fire department in action. They mounted cameras on the rigs. They rode on the rigs with us. We had helmet cams mounted to the helmets that we wore into fires. They wanted to portray it as if it were through our eyes. We actually melted a few of the helmet cams and had to have them replaced. They slept in the dormitories like we do. When the bell rang and the lights came on, they grabbed their gear just like we do.

## **How would you describe the film?**

It's like an action film slash documentary. There are human elements to it and nothing was staged. We certainly have enough fires in Detroit. They have over 1,000 hours of

fire footage that ended up on the cutting room floor. There were no scripts. There isn't even a narrator. The only narratives in the movie are from guys, like me, and other firefighters talking like we talk while we're working. The film is really well done. They

used Detroit music for the sound track as well - Ted Nugent, Iggy and the Stooges, White Stripes.

**You were one of only a handful of Detroit fire fighters in the movie. How did you get selected?**

They picked

a couple of the busiest firehouses - one on the east side and one on the west side. They got to know some of the fire fighters in each of those houses and then followed some of them in their personal lives. I was working at one of those fire houses.

## **You mentioned the human element of the film. Did the film focus on firefighters only or were victims of fires covered too?**

Well, just as they started to film, a tragedy happened. We had a building collapse on Jefferson. That was August 13, 2010. Seven firefighters were injured. Three are still on duty disability. One of them, Doogie, is still in a wheel chair. He won't be returning to work. He was a

big part of the movie. His story gave the film a whole new layer. There is another element where they follow a captain who gets promoted to chief. Then there's a guy who is about to exit the fire department through retirement. You also see a few families who are watching as we try to put out the fires that are destroying their homes.

## **What made you decide to become a firefighter?**

When I graduated from Notre Dame, I really didn't know what the hell I wanted to do with my life. I always had to bust my ass just to get good grades. My parents spent a lot of money and they wouldn't have it any other way. I couldn't come home with bad grades. I just wasn't one of the eggheads who could take honors classes. I really had to work at it. I probably had ADHD before they had a name for it. Anything I read, I had to re-read and re-read. Nothing really grabbed me at the time. I just didn't know what I wanted to do. I really envied those who did - the guys who wanted to be dentists, went to college for it and saw it through. So, the summer of 1990 when we graduated, *Eric Fett '90* told me the Detroit Fire Department was hiring. We went and took the test together. At the time, the city was still a decent place to live and work. I went home and talked to my dad, who worked for the city, and he told me to go for it. My dad told me I would never be a millionaire, but it would be a



**Jeff Urbas '90 (center) at the Tribeca Film Festival in New York in April of 2012.**



**Jeff Urbas '90 in the film BURN.**

solid job with benefits and a pension when I decided to walk away. He basically told me I wouldn't be rich, but I'd be comfortable. This is a good segue into what is happening now with the city. All the things we were promised and worked so hard for are starting to evaporate. We put in our time, paid it forward in service, paid money into the pension fund. This job takes years off of your life. We've lived up to our end of the bargain. Now the emergency manager is going to take it away. Twenty-two years later, I still love it. I hate the B.S. and politics, but I love running on the rig, helping people, providing a service to the community, etc. A typical fireman or teacher receives a \$30,000 per year pension after putting in 30+ years of service. It's definitely not huge. It's not a golden parachute. Politicians are slowly taking this country into two classes. The middle class is evaporating. More people are being driven into poverty and it will continue if they keep this up. It's really sad because the working people are going to work all their lives and then retire into poverty.

***Can you talk about why, after 22 years of fighting fires in Detroit, you decided to open a sub shop?***

Anyone who watches the news sees what's happening in Detroit - insolvency, bankruptcy, etc. And, once again, who do they go to to solve their problem and balance their books? All the people that work there as civil servants. There are over 30,000 active and retired employees. So they're chopping medical benefits and pay. Now they're looking at giving us pennies on the dollar for our pensions. So, if you're retired and drawing a pension, they're going to offer you sixteen cents on the dollar. How do you live on that? If you're 70 years old, you can't get back into the work force. What are you gonna do? Go be a greeter at Wal-Mart? That's just not going to happen. I saw this coming three or four years ago. It's actually been coming for a long time, but it really hit me hard about three or four years ago. I was a sergeant with the fire department for almost three years. I was close to being promoted to a lieutenant and then they closed down a bunch of companies and I got demoted. That hurt a lot. It takes a lot of pride out of you and money out of your pocket. So, I may not even have a pension when I'm ready to retire.

***Did you choose Firehouse Subs because of***

***the fire fighter theme?***

I started looking at other brands - Jimmy Johns, Subway - I just didn't like their concept or their food. Plus, they were saturated in the area. I decided I wanted something new to Michigan. My wife was Googling places looking for affordable concepts and she came across Firehouse Subs. I had never heard of them. I thought the concept was a perfect fit and the timing was right. I called their corporate offices and they said they were coming to Michigan. I got in on the ground floor.

***Since you had never heard of them, how did you know it was going to be good?***

The closest Firehouse Subs was in Columbus, Ohio until the first one opened here in Michigan - that was the Brighton restaurant. I drove to Brighton to try it and I liked everything about it. The food



***Jeff Urbas '90 with his own gear that he wore fighting fires in Detroit. The gear is on display at his restaurant.***

was fabulous, the décor was great, and the whole concept was great. I liked the unique customer service where they brought the food out to you. The cooking process and the recipes are unique and I loved that.

***What makes it unique and different from other sub shops?***

The Sorenson Brothers founded the company back in 1994. They are two fire fighters from Jacksonville, Florida. These guys created and fine-tuned the recipes and concepts in the firehouse and in their own homes. They begged and borrowed to get their first restaurant started after it was clear that they were on to something. Then they opened a few more locations and got approached by someone about franchising in 1997. Overall, the company now has 692 restaurants in 36 states and Puerto Rico. There are now eleven in Michigan.

***Are there requirements or standards for***

***the décor that you have to follow?***

It has to have a firehouse theme. One of the unique requirements is that each franchise has to have an original art mural painted to hang inside. This is to further make a local connection. If you look at mine, I had it painted with a Detroit fire rig and a Rochester Hills rig. In between the rigs is my daughter holding her cat, Smokey, with me in my fire gear bent down in front of her. I wanted a bit of a historic tie to it, so I had the artist paint the Detroit Hotel in the back ground. This was an actual hotel that burned down in 1927 in Downtown Rochester.

***What sets you apart from the other Fire House franchises in Michigan?***

Being a Detroit fireman, the décor is all authentic. Other franchises get stuff from novelty shops - fake, stamped out call boxes that may look real, but they're not. All of our stuff is actually authentic - worn in fires. I have some things that date back to pre-1940 that are on loan from the Detroit Fireman's Fund, to things that I wore in fires just a few years ago. That's how we're unique here. Another thing that makes my location unique is that I see both ends of it. I see the restaurant and I'm out there on the front lines fighting fires and rescuing people.

***Take us through the process of opening a franchise.***

I'm doing this all by myself. I have no partners or investors. My wife supports me in this 100%. She has her own career, so really, this is all me. I'm here bell to bell. I'm funding it with my life savings and a small business administration loan through the government and Huntington Bank. I had to put a strong business plan together just to be able to sign a franchise agreement. They just don't give you a franchise because you want one and you have some money. They want people with a solid work ethic. Once you go through that process, you have to sit down for an interview with the founders. It's an eight hour day where you learn about the company and at the very end of the day, you get to sit down with the Sorenson brothers for a 15 minute interview. Ultimately, the final say is up to them. If they say yes, then your Michigan rep contacts you to arrange a week of discovery. I had to work in a store for a week. They wanted to see if I could handle it. Once I had been through all of that, I presented the business plan to Firehouse Subs of America. It was at that point that they approved my fran-



chise and I signed my agreement.

**What did the franchise cost?**

The franchise fee is \$20,000 for the first location and after that, it's \$10,000 per additional location.

**How did it work with finding a location for your franchise?**

I was on my own for finding a building and a lease. I had to find a space, submit it, and get it approved by Firehouse Subs. I was on my own to negotiate my lease costs, design costs, and build out costs.

I researched some builders. This is where the big money comes in - furniture, fixtures, and equipment. This is all on you as the franchisee.

**So essentially, you pay the fee to use the brand and the recipes?**

Yes. And in addition, there is a 6% royalty fee that you pay to them. They also expect you to develop an area.

**What do you mean by that?**

There isn't a lot of money in owning one restaurant. So they expect you to own and operate multiple franchises. Once you've been groomed and are successful with the brand, they'd rather have you open more stores than to have to take a chance on new people.

**Do you currently have plans to expand to more locations?**

I've only been open four months here and we're doing pretty good - paying the bills and realizing a small profit. So, yes, I'd like to continue on with a few more franchises. I have already paid for the rights to another franchise which will be over near Oakland University. I have the rights to that. I just need to find the right lease space. I also need to have the time and money to do it.

**Are you going to continue to fight fires and run the restaurant or are you going to retire from the fire department altogether?**

When this thing came up, I was really at a crossroads in my life. I was getting ready to walk away from the fire department because I was fed up. Two locations for Firehouse Subs became available to me - both in areas I really liked.

I had to make a decision. If I didn't want it, there was a line of people who did. I thought that I'd hate to have regrets in life, so I went for it. I took a leave from the fire department, but it wasn't because of the restaurant. I had an injury last year, so I was off on leave rehabbing my shoulder after major surgery. While I was rehabbing, all of this came together. It actually came together really fast - got my training in, found lease space, built, and opened - all while I was doing my rehab.

But, now I'm back with the fire department and juggling both full-time schedules.

**How do they work around your restaurant schedule?**

We have a forgiving schedule with the fire department. We only work 9 or 10 days-a-month - they're 24 hour shifts, but we have a schedule that works for something like this. If I need to, I can switch days with someone too. I'm a 22-year career fire fighter and I'd like to continue doing it for as long as I can. I still think I have more to do there. I was really down on it for a while with everything that's been happening with the city, and at one point, I was ready to walk away. I've cleared my head now and



**Jeff Urbas '90 in action fighting a fire.**



**The unique mural Jeff Urbas '90 had painted for his restaurant.**

I'd like to see it through. It's a big part of my life and I'm not ready to be done with it. I love the camaraderie and brotherhood that comes with the job. That is second to

none. I can say that no other city has the camaraderie and brotherhood that Detroit Fire does. I can say that because no other fire department has the fire load we have. We are counting on each other constantly. I may not know the people I'm working with today, but when I walk into that firehouse, we need to get to know each other pretty quickly because for the next 24 hours, we will be relying on each other. White, black, Mexican - it doesn't matter. When we all walk into a fire house, we're a family. Everyone has a political and religious view so we try not to talk about any of that. We just do our jobs when the bell goes off - we don't see color, we don't see anything but the job we have to do.

**Firehouse Subs is big on giving back to the community. How has your location given back?**

We sponsor a lot of community events. We've done a fund raiser for Stoney Creek High School's football team. We did one for Rochester Adams. We did fund raisers for teachers, pets, kids and dogs. They put disadvantaged kids and stray dogs together. We've done them for federation baseball teams. The biggest part of our community tie is the public safety foundation. The founders came up with this in 2005. So far, the foundation has given back 7.1 million dollars to local fire departments. There are a few ways you can donate. First, we have a change box on the counter. Second, you can round up your order. So, if your combo comes to \$8.57 you can round it up to \$9 and donate the 43 cents to the public safety foundation. Third, we sell pickle buckets for \$2 each. All the money generated goes to local fire departments to buy gear and equipment.

**How do fire departments take advantage of the fund?**

Any fire department in the area can apply for a grant through the foundation. If they're selected, our restaurant gets to purchase the items and present them to them. It's a win-win for everyone. Since I see the ugly side of things and how bad things are, I really want to work hard to raise money for the foundation.

**How have your fund raising efforts for the foundation gone?**

We have only been open for four months and we're already number five at raising funds out of 692 restaurants in the nation. I am **VERY** proud of that.

***You're also a member of the fire department clowns. How did you get involved in that?***

I got involved with the fire department clowns about 18 years ago. I had to try out and prove myself. Clowning is pretty unique and I really love it. We have an old clown rig that's been around for 40 or 50 years. It's a tradition that's been around since the 1930's and we want to keep that going.

***What sorts of things do the clowns do?***

We go out to hospitals and to homes with disadvantaged kids and make them smile. We get to perform for groups of adult mentally challenged people and they love it. The biggest event for us - sort of like our super bowl - is the Detroit Thanksgiving Day Parade. We're there every year. Chuck Gaidaca always does a segment with us for channel 4. We also do the Grosse Pointe and Rochester parades and fund raising drives as well as drives to raise toys for Toys For Tots.

***You get to see things that most people do not. Can you talk about that a bit?***

The fires all seem to run together, but I've been in all kinds. I've been in five alarms to small fires where it's just some garbage on fire. On average, in a 24 hour period, the city of Detroit has 35 fires. Most people don't realize that. Some days, we get false alarms, but other days, we don't sleep for a 24 hour period. I've been in plenty of fires where our own guys are injured. I hate that. One guy was in a building collapse. The façade of the building fell down on his legs, from the ankle down, and they had to be amputated. That happened right in front of me. Things like this are tough to deal with. I wasn't working August 10, 2010 on Jefferson Avenue. That one would have been tougher to deal with had I been working that day. It took me over a year before I could even watch the footage of it. When you know the people who get hurt, you know how serious it is, you see what they continue to go through and it's tough. Fires in occupied houses - those are the ones that really grab you. It's all people have and it's going up in flames. You want to get the people out of the dwelling as fast as you can and on occasion, you have to rush back in to rescue someone who didn't make it out on their own. The worst is seeing children

hurt in fires. Anything with children just kills me. I've seen some really gory stuff. We don't put a face on it. We're working so we see it, but since we're doing a job, we just keep going. Just when you think you've seen it all, you go in to work the next day and see something that makes you say: "You've got to be sh\*\*\*ing me?!"

***Have you received any awards for heroism?***

I've received a few commendations, but it's no big deal to me. It's just what we do. I appreciate the thing I get to hang on my wall, I appreciate the ribbon for my dress uniform, but it's just what we do. Most firemen are incredibly humble people who are just happy with a little pat on the back.

***How many of the fires you fight are caused***



**Jeff Urbas '90 as a Detroit Fire Clown performing in the Detroit Thanksgiving Day Parade.**

***by arson?***

I'd say 85 to 90 percent of them and most of them are vacant buildings.

***Why do you go into a vacant building? Why not just surround it and fight the fire from the outside?***

What the public considers vacant, someone may consider home. There are squatters who make these abandoned houses their home.

***How does the state of the equipment within the city affect you?***

We haven't gotten new equipment since shortly after September 11, 2001. That's when Homeland Security funds got released and we got updated equipment. The rigs we're running now are eight to twelve years old. They have over 100,000 miles on them and they break down. If someone from

MiOSHA or OSHA came in and looked at them, most of them would be put out of service.

***Why is it like that?***

It's criminal. There was money appropriated to keep our equipment up to date and to do building repairs, but it disappeared - it's gone.

***What happened to it?***

We don't know for sure, but there are a few people who are no longer with the fire department who are being investigated by the feds. We've had some commissioners over the years that have some explaining to do. Charlie LaDuff and a few other guys were digging into it at one point. Nobody except for Kwame and a few of his friends are in jail. There should be plenty more.

Just like the rest of the city, there are all these little groups who like to help themselves to things. You know that even if contractors got jobs to repair things along the way, we were paying inflated prices - four times higher than what you or I would pay for a plumbing repair. Everyone was getting their cut of the tax dollars along the way. It's criminal. And who suffers in the end? The citizens do. If the rig doesn't get there because it breaks down, your house burns down. Some days, I still shake my head and ask myself why I do this.

***Why do you?***

That's what *BURN* is about. The movie asks why we come to work and take the beat down we take - physical, mental, emotional, financial. We get a junkie rush of adrenaline when we run into a burning building and everyone else is running out. But mainly it's the camaraderie and brotherhood and a love for helping people. 🚒

\*\*\*\*\*

*BURN* can be purchased on Netflix, Amazon, and iTunes or by visiting the movie's web site: <http://www.detroitfirefilm.org/>

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Jeff's Firehouse Subs location:  
1480 North Rochester Road  
Rochester Hills, MI 48307  
(Rochester Road at Tienken)



## Winery Thriving for Giacona '77, Part of New Wine Trail

Since 1999, Tressa and *Gerard Giacona's* '77 small winery on Garfield Road and 17 Mile has been a destination for people throughout Michigan, the United States, and beyond. But still, some customers will wander into the shop and ask, "How long have you been here?"

"We always tell them that we're new to you," said Gerard Giacona, the owner of Filippo Marc Winery. "We're just happy that people come in that are interested in learning more about wine, and we work hard to make sure the atmosphere is friendly," he said. "Our motto is that beginners are welcome, and snobs are tolerated."

But not being part of an officially-organized wine community has been an issue for southeast Michigan's wineries. That's why Tom Gray, a businessman and community booster, is working to form a new wine trail — a new concept for southeast Michigan, but one that's been successful in other parts of the state.



**Tom Gray (center) is flanked by Filippo Marc Winery owners Tressa and Gerard Giacona '77**

A wine trail — which is a group of wineries in fairly close proximity to one another that pools their resources to offer travelers an opportunity to sample specific wines at certain locations, and publicize all of the nearby tourist traps and scenic spots — is a concept that wineries in Macomb, Oakland, Sanilac, Huron, Saginaw St. Clair, and Lapeer counties are willing to embrace. "This is the most populous area in the state, and Michigan is eighth in the country in terms of wine production," said Gray. "And it's the last place in Michigan to have a wine trail."

Trails have proven to be a powerful harbinger for economic activity not only at wineries, but also at surrounding businesses and tourist destinations, said Michelle Begnoche, senior communications specialist for the Pure Michigan campaign. "We have a variety of wine and beer trails for folks that enjoy that activity," she said. "Each

area tends to have its own characteristics in terms of wine, and it's getting more popular in Michigan. Any opportunity we have to bring people into the state to enjoy this is welcomed."

Gray meets weekly with the owners that will make up the new trail, which has yet to be named, to discuss details. The trail will be comprised of five "loops," which are clusters located in close proximity. The Clinton River loop is comprised of the Superior Lakes Winery in Harrison Township, the Filippo Marc Winery in Clinton Township, and the Fieldstone Winery in Rochester Hills. The Village Loop highlights Blake's Cider House and Winery in Armada, the Sage Creek Winery in Memphis, The Green Barn Winery in Smith's Creek, and the Fieldstone Winery. Three other loops feature participating wineries in Port Huron, Lexington, Carsonville, Bad Axe, Frankenmuth, Smith's Creek and the popular Washington Street Wine House in New Baltimore. In total, 16 wineries are part of the trail, five of which are in Macomb County.

Gray said a marketing effort including a comprehensive advertising campaign and a web site will be launched to highlight not only the wineries, but also local dining, lodging and points of interest such as Michigan's lighthouses, shopping destinations like the Mall at Partridge Creek, arts centers, vineyards, parks, and shoreline attractions. Wine aficionados can then choose the trail they would like to follow based on wine offerings, amenities and local attractions.

"There's been a push for tourism along with "Pure Michigan" that has been extremely successful," Gray said. "This is one opportunity that can help our local businesses be part of that success."

Most of Michigan's wineries are independently-operated establishments that have weathered a long economic downturn. If the climate among the gathering of owner-operators at the group's weekly meeting is any indicator, the opportunity to band together is a welcome development. "This is a chance to work together, and we're far enough apart that we're not really competitors," said Jim Gavin, the owner of the Sage Creek Winery in Memphis. "We look for an opportunity to bring people to the wineries that might be familiar with our area, and being part of the trail should accomplish that."

The trail organization will be steered by a representative board going forward. Currently, there are several issues — the first of which is a name — that must be finalized before the trail will be up and running, Gray said. And, if more wineries sign on to be included in the trail, it means the concept will improve with age. "As a community we need to look at ways to market ourselves," he said. "This is one opportunity to do that." ✨



## Congratulations are in Order..

**Congratulations to Eric Woodhouse '91!**  
He's a bobble head!



**Congratulations to Joe Morasso '00!** Joe recently became a producer at Detroit's newest sports talk radio station, Detroit Sports 105.1 FM.



**Congratulations to Ed Malony '62!** His Siena Heights men's lacrosse team earned a spot in the 2014 Wolverine-Hoosier Athletic Conference championship game, going 2-0 during fall tournament play. The Saints defeated Indiana Tech, 8-6, and Lourdes (Ohio), 15-4. Indiana Tech earned the second seed out of WHAC Pool B with its 15-10 victory over Lourdes. The Saints will take on Davenport -- winners out of Pool A -- in the WHAC title game during the spring.



**Congratulations to Robert Zeweke '83!** He and his wife celebrated their 20th wedding anniversary this past summer with a family trip to Playa del Carmen, Mexico.



**Congratulations to Steve Rago '83!** On September 15, 2013, Steve was engaged to Rachel Roszczewski!



**Congratulations to Kevin Kettles '89!** He was re-elected to the Grosse Pointe Woods City Council on November 5, 2013!



FROM SPINETEAMTEXAS.COM

## Reeves '89 Named to Super Doctors Rising Stars List

Spine Team Texas, a leader in comprehensive back and neck pain care, announced the inclusion of one of their physicians in a special section in Texas Monthly magazine. **Ryan Reeves, M.D. '89**, a physiatrist and partner of Spine Team Texas, was selected by his peers as an outstanding practicing doctor in Texas. After an extensive nomination and research process conducted by Key Professional Media, Inc., the results will be published in Super Doctors® Rising Stars, a special advertising section in the July 2013 issue of Texas Monthly magazine.

Rising Stars are outstanding physicians who have been fully-licensed to practice approximately 10 years or less. Doctors were selected after a peer-nomination process, input by a special blue ribbon panel of honorees and extensive review by the research team at Key Professional Media, Inc., a leading researcher and publisher of Super Doctors®.

Rising Stars represents approximately 2.5 percent of the top young physicians in the area who have demonstrated noteworthy achievements early in their careers. "Spine Team Texas is thrilled for Dr. Reeves to be recognized by this respected publication," said Mark Hood, CEO of Spine Team Texas. "Whenever any of our physicians receive peer-reviewed honors, it speaks highly of the caliber of physicians we've assembled as part of our team. Dr. Reeves plays an integral role in the comprehensive level of care we provide to our patients."

Dr. Ryan Reeves is fellowship-trained in physical medicine and rehabilitation. He completed his residency in physical medicine and rehabilitation at Ohio State University. He earned his medical degree from Wayne State University in Detroit.

Dr. Reeves is certified in the Minimally Invasive Lumbar Decompression (MILD) procedure for qualifying patients suffering with chronic pain due to lumbar spinal stenosis. MILD has been approved by the U.S. Food and Drug Administration for decompression of the lumbar spine. He specializes in acute spine pain management and interventions and is board-certified in his specialty. 🏠



**Ryan Reeves '89**

## We Heard From...

### **Jerry Schmidt - Class of 1958**

Are there any other Notre Dame Alumni living in Australia? I spent my life, since graduating, in various facets of the travel industry, suffice to say I had 57 years where I did not spend 12 continuous months in the same country. Now I have settled down on the Sunshine Coast of Australia.  
Email: gjlschmidt@gmail.com  
Phone: 0478498 141 mobile (cell phone)

### **Douglas Kaller - Class of 1958**

I have no problem with the download of the ND Jazz album, at least not yet, I just wanted to thank you for making it available. Keep up the good work.

### **Pete Klien - Class of 1961**

Thanks for the music and all that jazz

### **Tony Mardirosian (Former teacher and baseball coach)**

Thank you so much for continuing to send the ND alumni newsletter. I was deeply moved by your dad's last message. I only spent 4 years at Notre Dame, but the years I spent there and the people I knew left an imprint on my heart that will never leave me. Thank you again.

### **Paul Trybus - Class of 1967**

Sad news indeed (about Mr. Rice). He was our History teacher our junior year at NDHS and we always enjoyed his class.

### **Patrick Green - Class of 1983**

I am looking forward to a reunion of the class of 1983. I'm in my second term as Vice President of the Warren City Council. I just added four more to the Green House. On June 8, 2013, I married Pilar Ferry. She and her three children - Miguel, Nathalie and Rebecca - will be joining my three children - Patrick Jr., Bailey and Emily. Never a dull moment.

### **David Cerrini - Class of 1970**

This news saddens me (about Mr. Rice). Mr. Rice was my favorite teacher while I attended school at Notre Dame. I am sure his family knows what a wonderful person he is.

### **Fr. Francisco DeAngelis - Class of 2002**

I was ordained to priesthood on June 29, 2013, at Assumption Grotto Catholic Church in Detroit. I celebrated my First Holy Mass of Thanksgiving on June 30, 2013, at Ss. Cyril & Methodius in Sterling Heights. After graduating from Notre Dame, I entered the Order of Canons Regular of the Holy Cross in Grosse Pointe, MI. In February of 2003 I began my postulancy in Belem Monastery in Brazil and, one year later, canonical novitiate in Anapolis, Brazil, which I concluded with first vows on February 6, 2005. I was sent to the Order's institute for philosophical and theological studies in preparation for my ordination to the priesthood. On February 18 of 2011, I made my solemn perpetual profession in the Order. On August 19, 2012, I was ordained deacon by the imposition of hands of the Most Reverend Athanasius Schneider, ORC, in Anapolis, Brazil.

### **Fran Herdzik**

#### **Cousin of Dan Richards '67**

Thank you for your wonderful tribute to Dan. We feel so blessed to have met you. You have honored "our Dan" by your hard work. I know your dad would be so very proud of you continuing the legacy with the Notre Dame alumni.

### **Jeff Bidigare - Class of 1959**

I just finished reading the special edition of the Leprechaun and wanted to thank you for putting this together. I served in the Army National Guard from 1964 to 1970. This time period, during the Vietnam War, is very special to me. I served in the 1st Battalion 182 Field Artillery Unit during that time, but my unit was never activated to go to Vietnam. The effort and work you did in representing the ND Alumni Association tracking down and assisting in the presentation of this award and ceremony for Dan Richards family is exemplary and amazing. Thanks so much for sharing this with all of us fellow Alumni. This is a touching memorial to our fellow service members.

### **Jack Jensen - Class of 1969**

Well done! Thank you for honoring our veterans with this Special Edition.

### **Kurt Ladensack - Class of 1973**

My wife and I retired and moved to Nevada in April, 2013 after 30+ years living in the SF Bay area. We are building a house in Henderson (20 minutes from LV strip) that's due to be completed in October, 2013. Our daughter, Paige, stayed in CA to work and continue college courses.

### **Daniel Lesosky - Class of 1993**

As I sit here in my modest apartment in the quaint little hamlet of Mebane, North Carolina, I am overwhelmed with a flood of memories. Reading your article on Dan Richards not only evokes a sense of pride in my country, but a sense of awe about Notre Dame High School and just how dear to my heart our school remains. Reading your article, I was suddenly taken back to those halls upon which hung the many illustrious alumni of Notre Dame's past. I recall being hypnotized by these strange and foreign faces; it's as if they were remnants of some Hollywood past, some old, classic movie I remember watching with my mother as a child. I would spend hours staring at these pictures, imagining what these men were like. They felt like an older brother: that smart, cool, and charismatic older brother who gets all the girls and makes all the right choices. As an incoming freshman, I remember sneaking away from the rest of my friends during a visit to the school and getting lost in all the stories of these great men, stories that only a precocious kid could imagine and create. Some four years later, as a proud senior, I still found myself sneaking away from the rest of my friends and continuing these stories. Even some 800 miles away and 20 years later, I can still see the sun shining through those huge windows, speckles of dust magically floating through the air, and that boy standing in awe in an old hallway. Jim, you've put a story to one of those faces, and I thank you. If only we had a way to know them all. Thanks again for everything you do!

*It's ok to blow your own horn! We'd love to hear from you! Send us a note to let us know what you're up to:*

*Jim Mandl '90 jmandl@friendsofnotredame.com*



## We Heard From...

### **John Melnik - Class of 1968**

I retired from AT&T in May of 2012. I live in Waterford, Michigan with my wife, Sandra, and have three daughters - Jessica, Kaitlyn, and Amanda.

### **Keith Popis - Class of 1976**

Great article on one of our brothers from Notre Dame (Dan Richards '67). I appreciate the work you have done to keep our school alive with information and stories from our classes. Thanks again for the great articles.

### **Eric Woodhouse - Class of 1991**

What a moving story about Dan Richards '67 and his Purple Heart honors in the Vets Day special edition of the Leprechaun. You did a great job with the help of the Tallon family to honor Dan. You represented ND and Dan's high school days as something special and something to be proud of. ND never forgets the brotherhood we all share. Great Job!

### **Martha Tallon**

#### **Wife of LTC Joseph Tallon**

Wow! The account in The Leprechaun is the best and most thorough we have. You did a superb job! In fact, I learned things about **Daniel Richards '67** and his marriage and college that we did not know. Thank you! Thank you! Thank you!

### **Mike Scharl - Class of 1971**

Nice Wok, Jim!

### **Rob Zeweke - Class of 1983**

Beautiful story of you and your dad. I do hope you keep up the Friends of Notre Dame. You are doing a great job, your dad is still proud of you!

### **Tom Mazzocco - Class of 2001**

I am sorry for your loss. Your father succumbing to pancreatic cancer is tragic and unfortunate. He and your family are in my thoughts and prayers. I commend you for your candor on your experiences. Hopefully it will help others cope or grow to support their loved ones in need.

### **Jim Bieszki - Class of 1971**

What a great article! I never knew your dad, either. I was the class of '71 but I read the articles all the time and I cried during the Warren Zevon song. Thank you and take good care of your mom. I read the articles cover to cover. What a great story and how cool is that the flag on the capital is for Dan on Veterans day! I am playing cards this Friday with two other ND '71 grads - Len DeAngelo and Arnie Matusz. Can't wait to talk over old ND stories. Thanks again! You would have made your dad proud of the work you are doing. Keep it up.

### **Doug Winkler - Class of 1960**

Thank you for sharing your thoughts and your Dad with us through your difficult writing task. Your words helped me know your dad a bit better. But He was a Notre Dame Man to the core. God bless him. The eight years of the Association e-News is a testament to you both and supports so many of us who intensely feel the spirit of our Notre Dame history. May you be secure in your Dad's love and the special Notre Dame that you share. Thank you for continuing the pride that so many of us share in the gift that had been Notre Dame High School. No one can take that away. God bless and keep you and your family.

### **Pat O'Keefe - Class of 1972**

Jim, You are a great man and more importantly a great kind and caring son. As a father and now a grandfather I know your Dad was always extremely proud of you. You should cherish the time you spent together and the passion you shared mutually for Notre Dame. My family expresses condolences to you and your family. Your Dad will be remembered in my family's prayers. The brothers of Notre Dame High School who graduated from that school have always appreciated your dad and your efforts to keep us connected. You and Your Dad have enjoyed a special bonding that we have all been the beneficiaries of. May God bless your father's memory and thank you for sharing on what must have been a difficult day for you.

### **Bill Locricchio - Class of 1974**

I am so sorry for your loss. I met your Dad at the 2012 basketball tournament and he was the nicest guy. My thoughts and prayers to you and your family.

### **Victoria Philp Cornwell**

My mother, Norma Philp, worked at ND for over 20 years, and I taught Spanish at ND. I was saddened to hear about your father. It truly has been a gift that you and he have maintained the ND Leprechaun for so long. To many of us, this is our only connection to those we have worked with, attended school with, etc. First, please accept our deepest and sincerest sympathies for the loss of a great man, you called "dad." Secondly, thank you for your extraordinary work to keep us together!

### **Delores & Dennis Lynch - Class of 1960**

Truly a sad day for the Irish! Dolores and I were greatly saddened to hear of your dad's passing. He has been in our prayers daily since we first learned of his illness. His dedication to Notre Dame and the memory of Notre Dame was extraordinary. He will continue to have a place in our prayers as will you and your family.

### **Kevin Kettles - Class of 1989**

So sorry for your loss, Jim. Notre Dame nation also loses a great man. I very much appreciate everything you and your dad have done for our brothers. My thoughts and prayers are with you and your family.

### **Charlie Langton - Class of 1979**

Such a nice tribute!! Your father was a wonderful man!!

### **Bill Dickson - Class of 1965**

I am so sorry to hear of your dad's death. I knew him in school & appreciated his efforts on behalf of the alumni for many years. For years I have looked forward to his newsletters & appreciate your attempt to keep us all connected.

### **Ron Stempin - Class of 1991**

I appreciate everything you and your father have done to keep the spirit of Notre Dame alive.

*It's ok to blow your own horn! We'd love to hear from you! Send us a note to let us know what you're up to:*

*Jim Mandl '90 [jmandl@friendsofnotredame.com](mailto:jmandl@friendsofnotredame.com)*

## Vicari '75 Takes Casual Approach with Joe and Aldo's

With diners continuing to gravitate to ever more casual, affordable dining spots, restaurateur **Joe Vicari '75** has debuted a new family-friendly Italian concept called Joe & Aldo's Italian Tavern with a menu and style that are completely different from his white-tablecloth Andiamo Italia restaurants, he said today.

The first Joe & Aldo's opened quietly in September in Novi, replacing the Andiamo restaurant on Grand River. The next will replace his Mesquite Creek steak and seafood restaurant in Clarkston.

He also is looking for a location for a third Joe & Aldo's but does not plan at this point to convert any other Andiamos. "They are all doing quite well," he said. "The biggest thing is that (Joe & Aldo's) is family-friendly and more affordable. This is different than what we've done in the past," he stressed. He compared it with the Andiamo restaurants by saying "it's more of a come-as-you-are place, but we are still able to get the quality of food we serve."

"You can get bigger portions at moderate prices. You can pick and choose: Some entrees come with soup or salad and a side of pasta, and some do not, so there's a little more variety depending on your price points," he said.

The menu will offer a few staple Andiamo pastas dishes, but all the other entrees, salads and sandwiches are new. There's also a children's menu of about a half-dozen dishes. And unlike Andiamo locations, with separate lunch and dinner menus, Joe & Aldo's will offer the same menu throughout the day, so even the most casual items can be ordered at dinner.

Average per person check prices, including a glass of wine, will be in the \$18-\$25 range, he said.

Driving his decision to introduce the new concept was the continuing trend toward more casual dining, said Vicari, whose Joe Vicari Restaurant Group owns 22 dining spots and employs more than 1,000 full and part-time workers.

"Nationally, people are gravitating more toward casual and even ... fast-casual dining, in places like Panera Bread and Chipotle. These guys are up double-digit numbers — 16% or 17% — over year-ago sales. And white-tablecloth fine-dining restaurants, again according to the National Restaurant Association, are down 6% over last year's numbers."

He chose to convert the Novi Andiamo because it was not performing well and because it was located so closely to the Livonia Andiamo that the two were competing with each other, he said.



Joe and Aldo's

"I think this is enough of a separation that, if you want to go and experience Andiamo with tablecloths, you'll go to the Andiamo store. And if you're looking for something more casual and family-friendly, you'll go to Novi, with TVs in the dining room and a more lively atmosphere," he said.

The restaurant's design is by architect Ron Rea of Birmingham. "It really turned out nicely," Vicari said. "He livened it up and made it a fun restaurant. ... We lightened it up with lighter colors. It reminds me of walking into a very warm restaurant."

Vicari said he wanted the restaurant's name to honor the company's late chef Aldo Ottaviani. "I like that we have chef Aldo's name in there. Honestly, if it wasn't for his expertise, Andiamos would not be what we are today. It was his leadership and his knowledge of food that put us on the map."

The restaurant's executive chef is David Blakesley, who has been with the Joe Vicari Restaurant Group since the company opened Joe Muer's Seafood at the Renaissance Center, Vicari said.

Reservations can be made by calling the restaurant at 248-348-3838 or online at [www.opentable.com](http://www.opentable.com); the menu also is online there. Hours are 11 a.m.-10 p.m. Monday-Thursday; 11-11 Friday; 4-11 p.m. Saturday, and 3-9 p.m. Sunday. The restaurant is located at 42705 Grand River in the Mainstreet complex. 🍷

## Notre Dame Alumni Association On-Line Store

[www.friendsofnotredame.com](http://www.friendsofnotredame.com)



**ND HATS and NDHS Limited Edition bricks are now available in the NDAA store!**



## Pageau '92 Named Language Teacher of the Year

Roanoke Rapids High School French teacher **Jeff Pageau '92** is still surprised he was nominated as a candidate for the Foreign Language Association of North Carolina 2013 Teacher of the Year. "It wasn't expected," he said. Once he received notification of his nomination, Pageau submitted a personal statement, resume and six letters of reference. On July 29, he received an e-mail. It informed him that he was selected as Foreign Language Association of North Carolina 2013 Teacher of the Year. "I was humbled and honored," said Pageau, who started his 10th year at the school in August.

Association officials indicated Jeff's dedication to the profession, passion for teaching, role as advocate for the teaching of world languages and emphasis on building cultural appreciation and understanding, as well as "globally" preparing students with skills for the 21st century, were reasons he was selected as their teacher of the year.

"It is important for foreign language teachers, regardless of what language, to be advocates for foreign language," said Pageau. "In this country, foreign language education does not get the attention it should," he said. "It is not seen as a life skill but as a stepping stone to college. What we provide in our classrooms is a major component to global education."

Members of the committee felt Pageau's significant involvement with cultural exchanges and linguistic visits, in addition to his participation in the Fulbright program in Senegal exemplified how teachers successfully connect students with the real world, one that includes foreign language and STEM.

Sandy Eisenmenger, who teaches biology at RRHS, was one of Pageau's references. "He is good about trying new technology in the classroom," Eisenmenger said. "And he feels very strongly that students benefit a lot from taking foreign language." During the school year, Eisenmenger has Pageau talk to her students about world populations.

Pageau was presented with a plaque and a monetary award during the Foreign Language Association annual conference Oct. 11 in Winston-Salem.

As teacher of the year, Pageau will also represent the state at the Southern Conference on Language Teaching in 2014 in Memphis, Tenn., where he will compete with candidates from a dozen states for the American Council on The Teaching of Foreign Languages nomination — the world language profession's most prestigious award.

At RRHS, Pageau is the chair of the foreign language department and is on the school leadership team. He serves on the board of the North Carolina chapter of the American Association of Teachers of French as the co-coordinator of advocacy and promotion of French and starting in October began serving on the Foreign Language Association of North Carolina advisory board. 🌟



**Jeff Pageau '92**

FROM EATITDETROIT.COM

## Moroz '76 Creates Custom Furniture for New Eatery

Rock City Eatery, the new restaurant from Rock City Pies' Nikita Santches, opened for business on Monday, September 23. Rock City Eatery is a concept several years in the making for Santches. After making a name for himself as the "Pie Guy" of Rust Belt Market in Ferndale, then becoming a top four finalist in the 2012 Hatch Detroit small business competition, Santches is finally able to realize his dream of opening his own restaurant.

The Eatery is located at 11411 Joseph Campau just north of Caniff in the former location of Maria's Comida. Santches, with the help of family and friends, has completely renovated the interior. The finished result is a mix of vintage and antique pieces from Detroit Picker and Vogue Vintage, custom-made furniture by **David Moroz '76** Art Furniture made with reclaimed materials, original artwork featuring 1960s and '70s Detroit Rock City icons, and details such as exposed brick walls original to the 1918 building and an iron door made for the basement bomb shelter dating back to WWII.



**Dean Ricci '76 and Dave Moroz '76**

The menu is a work of personal passion for Santches. As an immigrant Russian, he has long wanted to make the kinds of foods he remembers growing up with, which includes a lot of "of-fal." Part of what drew him to Hatmtramck to open his restaurant is the large immigrant Eastern European population that he feels a kinship with. His menu is a reflection of his passions as a chef (who admires other adventurous chefs like Anthony Bourdain) and his own nostalgia for the foods he ate growing up.

Everything on the menu is made in house from scratch, from the breads and sauces to the foie gras whipped butters and hand-cut potato chips. The lunch and dinner menus feature items like duck rilette sandwiches, charcoal-grilled beef tongue skewers, pork "fries" with togarashi, and bone marrow fritters, with plenty of vegetarian options like roasted brussels sprouts with Thai basil and smoked tomatoes, and grilled heirloom carrots with fast-pickled apples and goat cheese. What he doesn't make himself Santches gets from other local producers, like the chocolate truffles on the dessert menu from Pete's Chocolate Company. And for dessert, yes, there will be pie...lots of pie. Menu items will change based on the season and availability.

Rock City Eatery has a full liquor license and will serve a selection of Michigan-made beers, wines, and spirits from popular brands like Founders, Bell's, Black Star Farms, M Lawrence, New Holland, Valentine, Two James, and Grand Traverse Distilling. There is also a selection of craft cocktails and "lushies" — booze-blended slushies.

Rock City Eatery will be open Monday through Saturday 11:30 a.m. to 11 p.m. 🌟

## Notre Dame Grads Quoted in Remembrance of Paul Buscemi

Paul Buscemi, who went from selling sandwiches at his Eastpointe chicken farm to overseeing one of the state's most popular party store franchises, died Nov. 7 in his Clinton Township home. He was 89.

Described as a generous, outgoing businessman with a fondness for "conversation pieces" such as swords and shields, Buscemi was the founder of Buscemi's Party Shoppe which introduced the region to pizza by-the-slice and "torpedo" sandwiches.

"This man was a pioneer in the party store business," said Detroit-area restaurateur **Joe Vicari '75**, whose family has known the Buscemi family for decades. "He built a pretty good empire selling square pizza slices and submarine sandwiches, which gave him a niche in the market. He was a very nice person and a good family man."

Buscemi, who had been in declining health in recent months, was surrounded by his family at the time of his passing.

A native Detroiter, he founded the party store in 1956 at a store on Gratiot near Toepfer in what was then known as East Detroit. He began the line with his version of an East Coast hoogie sandwich and called it a submarine because of its shape. He called a full sandwich a torpedo, and a smaller version was known as a baby sub.

He went on to develop a home-style Sicilian pizza. Later teaming with his son, Anthony, the two formed a new company in 1974 and began franchising the business. There are now 43 Buscemi stores in metropolitan Detroit.

**Mario D'Agostoni**, a franchisee who runs a store on M-59 (Hall Road) in Clinton Township, recalled his first job with the Buscemi family when he was 15.

"I dropped some cheese on the floor one day and he said to me, 'Mario, that's 28 cents on the floor. Times that by 200 pizzas a week, 52 weeks a year and you've blown \$3,000' or whatever. He watched over every aspect of the business," D'Agostoni said. D'Agostoni described Buscemi as a generous man who was known to pay for trips to Las Vegas for friends and thought nothing of paying \$10,000 for an anchor as a decoration because he "thought it was cool."

"He invented the precooked pizza dough so it would be firm and good for baking as you went through the day," he said. "I remember going to **Notre Dame High School** and going by his store — there would be lines of people out the door waiting to buy a slice. He was the man."

In addition to his business acumen, he was a decorated military veteran as he was a rifleman in the 486th Air Service Group during World War II. He was honored with the Purple Heart Medal, two Bronze Stars, the Good Conduct Medal, WWII Victory Medal among others.

He is survived by his wife, Marion; children, Pauline Rademaker, Tony, Natalie Hindman and Nancy Moroso; nine grandchildren; two great-grandchildren; and four siblings. Memorial contributions may be addressed to the Leukemia Foundation. ✠

## Class of 1983 Gathers for their 30 Year Reunion at Rochester Mills Brewing Company



Photos  
courtesy of  
**Rob Zeweke '83**



## Bendzinski '82 Helps Tigers Extend Season

As *John Bendzinski '82* stood in the front row of the right-field bleachers, fans nearby chanted M-V-P, M-V-P. Sure, Miguel Cabrera happened to be batting, at the time. But the chants might as well have been for Bendzinski.

The longtime Tigers season-ticket holder was in the right place at the right time — at least, from every single Tiger's perspective — as the fan who might've just helped out the home team in a big, big way, reaching over the railing to get a hand on Victor Martinez's game-tying, leadoff home run in the seventh inning of Game 4 on Tuesday night.

"It was coming at me and I didn't know if it had enough (distance)," said Bendzinski, of Macomb. "I didn't really want to reach over. Next thing you know, I'm switching hands with my beer and it hits me right in the hands."

The fans' potential assistance — his buddy, Mark Beauchamp, got body on the ball, too — didn't sit well with A's right fielder Josh Reddick, who immediately cried foul.

But after a lengthy umpire review, the home run stood. Replays showed the ball heading to at least the upper reaches of the railing, so it was doubtful Reddick, who leaped, would've caught it. Certainly, there wasn't enough video evidence to overturn.

Not everybody was convinced, clearly. "The explanation was it was over the yellow line and it wasn't fan interference," A's manager Bob Melvin said. "Even though I guess it touched a fan." Or, more precisely, two.

"The ball was coming out," said Beauchamp, of Clarkston, "and we had to go with it. We were above the yellow, that's all we knew." For a brief bit, though, they — and 43,956 others — didn't know if it was a home run.

"We were hiding, everybody was hiding me so I wouldn't get thrown out," Bendzinski said. "Then when it came out to be a home run, everybody was going crazy."

The party continued for the next three innings, as Martinez's home run might've sparked a Tigers offense that's been missing against the A's. The Tigers scored five runs in the seventh and eighth innings, one fewer than they scored through the first three games. And the outburst all began with Martinez's homer — and two noteworthy Tigers fans.

There have been notable fan-interference instances in recent baseball history.

Everybody remembers Steve Bartman (2003 NLCS), for instance, though that greatly hurt the home team (Cubs). If you had to compare it, this one was more in line with Jeffrey Maier (1996 ALCS), the kid Yankees fan who broke the Orioles' hearts.

"Awww, yeah, boy, I told them, 'Good job, good job, way to go baby,'" Torii Hunter said of his interaction with the fans in right field the next half-inning. "Those are our fans. I'm excited they reached over and got that ball before he did."

The fans' reward, Hunter said: "Sodas," on him, next year. Beauchamp, 42, and Bendzinski, 49, will be back. They been season-ticket holders since Comerica Park opened in 2000. Bendzinski normally sits in section 104, seats 5 and 6, while Beauchamp is nearby. Little did they know when they arrived downtown Tuesday night they'd be a part of the plot in Game 4, which the Tigers won to avoid elimination — and send the series back to Oakland for a do-or-die game Thursday night.

"It startled me," Bendzinski said of the ball, "and then the eruption. The electricity baby!"

And the best part? OK, second-best part? He didn't spill his beer. 🍺



**John Bendzinski '82**

## 1989 Class A State Baseball Champions Gather For 25 Year Reunion



**Photos by Dawn Hurayt Photography**

## Jim Mandl '66 Memorial Scholarship Award

The Jim Mandl '66 Memorial Scholarship Award was established in 2013 by the Friends of Notre Dame High School, Inc. It is dedicated to the memory of Jim Mandl '66, who dedicated countless years of service to the men of Notre Dame. Jim Mandl '66 was one of only six men of Notre Dame to receive the prestigious Emerald Award for service to the school.

The Jim Mandl '66 Memorial Scholarship Award was established for the sons, daughters, grandsons, and granddaughters of graduates of Notre Dame High School in Harper Woods, Michigan, who wish to attend a catholic school. He passed away June 2, 2013 at the age of 65.

### Criteria:

1. Student **must** be the son, daughter, grandson, and granddaughter of a graduate of Notre Dame High School in Harper Woods, Michigan. (This will be verified).
2. Student **must** be currently enrolled in a Catholic school or **must** already be accepted to attend a Catholic school.
3. The Catholic school **does not** have to be within the state of Michigan.
4. The Jim Mandl '66 Memorial Scholarship Award **will not** be based on financial need.
5. **All** required aspects of the application **must** be included in order to be considered.
6. Application **must** be received by the deadline in order to be considered.
7. Award will be a minimum of \$100. Funds will be generated from donations and Notre Dame High School Alumni Events.
8. Checks **will not** be issued directly to the student or family. Checks will be issued to the Catholic school in the student's name.

### Application Deadline:

All submissions must be scanned and sent electronically via email to Jim Mandl '90 at [jmandl@friendsofnotredame.com](mailto:jmandl@friendsofnotredame.com). The completed application and all accompanying material must be received on or before June 14, 2014 at 11:59pm.





## Jim Mand '66 Memorial Scholarship Award Application

A valid, complete application form should include the following:

- Completed application form (Below, with no blanks left unfilled)
- Completed typed essay (No more than 3,000 characters)
- Completed hand written rough draft of the essay.
- One 4" x 6" color photograph of the applicant

### General Information

Applicant First Name: \_\_\_\_\_ Applicant Last Name: \_\_\_\_\_

Home Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_

Email Address: \_\_\_\_\_

Relationship to NDHS Graduate \_\_\_\_\_ Graduation Year from NDHS \_\_\_\_\_

School Award Check Will Be Sent To: \_\_\_\_\_

Address of School: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_ Phone: \_\_\_\_\_

### Signatures

By signing this form, I confirm the following:

1. I confirm that the accompanying essay is my own work.
2. I confirm that the information listed above is accurate and truthful.

Student Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Student Name Printed: \_\_\_\_\_

Parent / Guardian Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Parent / Guardian Name Printed: \_\_\_\_\_

## Jim Mand '66 Memorial Scholarship Award Application

### The Essay

**Topic: Why I want to attend a Catholic school.**

**(If you already attend a Catholic school, write about what it means to you and some of your experiences in school.)**

Please Type Essay Below. Limited to 3,000 characters including spaces.



## Upcoming Reunions

### Class of 1959 - 55 Years

A 55-Year reunion planning committee is forming. The event will take place in 2014. Volunteers are needed to work with the committee.

Please contact **Ron Kolito '59** at [kolito@sbcglobal.net](mailto:kolito@sbcglobal.net).

### Class of 1964 - 50 Years

A 50-year reunion planning committee is forming. Volunteers are needed.

Please contact **Paul Perse '64** at [pperse@yahoo.com](mailto:pperse@yahoo.com) if you are interested in helping.

### Class of 1965 - 50 Years

The committee is looking for up-to-date e-mail addresses and contact information.

Reunion Committee:

**Dennis Berger '65**

[dennisaberger@aol.com](mailto:dennisaberger@aol.com)

(909) 223-4483

### Class of 1973 - 40 Years

Friday June 21: Afternoon golf scramble & 19th hole meet & greet.

Saturday June 22: Evening dinner dance

Sunday June 23: Detroit Tigers game

**Frank Coppola '73** at (586) 295-9375 or [taxmanfj@yahoo.com](mailto:taxmanfj@yahoo.com).

### Class of 1978 - 35 Years

Reunion is in the early planning stages.

Contact: **Ron Yanik '78** at [ronald0812@aol.com](mailto:ronald0812@aol.com)

### Class of 1986

Will be planning a 30-year reunion for 2016.

Reunion Committee:

**John Kaminski '86** [jkaminski1700@yahoo.com](mailto:jkaminski1700@yahoo.com)

H: (612) 822-4759 C: (952) 261-5546

**Dan O'Brien '86** (248) 840-8391

[dobrien734@comcast.net](mailto:dobrien734@comcast.net)

**Paul Arnone '86** [paul.c.arnone@gm.com](mailto:paul.c.arnone@gm.com)

**Stephen Schultz '86** [stephen2000\\_fl@yahoo.com](mailto:stephen2000_fl@yahoo.com)

**Jonathan Zaidan '86** [jkmzc@sbcglobal.net](mailto:jkmzc@sbcglobal.net)

### Class of 1989 - 25 Years

Reunion is in the early planning stages for a TBA date in 2014. Reunion committee in formation. If you would like to help, contact:

**Gregory Simon '89** at [gsimon@ndpma.org](mailto:gsimon@ndpma.org) or

**Frank Castronova '89** at [fcastronova@ndpma.org](mailto:fcastronova@ndpma.org).

### Class of 1993 - 20 Years

Saturday, November 30, 2013 - 7:00pm  
BlackFinn American Saloon - Royal Oak, MI

For complete details, please contact

Paul Narah at

[paul.narha@gm.com](mailto:paul.narha@gm.com)

## Volunteers are needed for reunion planning for the following classes:

Class of 1958, 55-year

Class of 1968, 45-year

Class of 1969, 45-year

Class of 1974, 40-year

Class of 1979, 35-year

Class of 1984, 30-year

Class of 1988, 25-year

Class of 1994, 20-year

Class of 1998, 15-year

Class of 1999, 15-year

Class of 2003, 10-year

Class of 2004, 10-year



## In Memoriam

### *Place, Mark - Class of 1965*

Age 66, died October 4, 2013. Beloved husband of Jane. Dearest father of Christopher (Jennifer) Place, Nicole (Chris) Freitag. Loving grandfather of Mallory, Adam, Zachary, Shaun and Matthew. Loving brother of Craig (Shirley) Place. Husband of former wife Judith Place. Memorial contributions may be made to Hospice of Michigan, 400 Mack Ave., Detroit 48201 or Florida Keys Wild Bird Center, 93600 Overseas Hwy., Tavernier, FL. 33070.



### *Nagel, Patrick - Class of 1988*

Age 43, passed away September 2, 2013. Beloved husband of Deann (nee Przywara). Loving father of Nicholas and Ashley. Dearest son of Christian and Barbara Nagel. Loving brother of Lynn (Thomas) Studholme. Dear son-in-law of James (Jackie) Przywara. Dear brother-in-law of James Przywara Jr. Also remembered by many loving aunts, uncles, cousins and his loyal companions, his dogs, Bella and Chloe. Pat was a member of the I.A.F.F. Local 911 and served as a Paramedic/Fire Fighter with the City of Birmingham for the past 16 years. Entombment Resurrection Cemetery. Share memories with the family at their "On Line Guest Book" at [WujekCalcaterra.com](http://WujekCalcaterra.com).



## Upcoming Events

### 2014 Alumni Basketball Tournament

When: February 28 (if Necessary), March 1 and March 2, 2014

Where: The DLS BRAC (8777 Common Rd, Warren, MI 48093)

Cost: \$30 per player

Format: Double elimination



**2013 Alumni Basketball Tournament Champions - 1995, 1996, & 1997.**



