



# The Leprechaun

*A Harper Woods Notre Dame Alumni Association Publication  
Keeping the Spirit of the Fightin' Irish Alive Since 2005!*



**Scott Baumgart '84**  
Owner of  
**Stray Cat Lounge**  
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# The Leprechaun

SPRING/SUMMER 2015 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.

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

# Alumni Interview: Scott Baumgart '84

Tucked inside a strip mall at the southwest corner of 18 Mile Road and Garfield lies one of metro-Detroit's most popular new bars. Jackie and **Scott Baumgart '84** — the husband-and-wife team who brought you Robusto's in Grosse Pointe Woods — have taken the cigar and martini concept to a new level. They have just celebrated the one year anniversary of their luxurious cigar-friendly martini bar in Clinton Township — Stray Cat Lounge. In just one year of operation, the stylish, cigar-friendly martini bar has developed a reputation as a great spot to relax, have a drink and catch some great live music.

## ***How long have you been in the bar and restaurant business?***

I have been in the business since I was 17 years old, but my background is actually automotive. I've been in the corporate world – General Motors, Roger Penske, GMAC, Subaru of America. My first venture into owning my own bar was in 2000, but I always worked for friends who owned higher end night clubs in the area. When I started in the bar business, I worked for a guy who owned teen night clubs which were non-alcohol night clubs. I was one of the only people he really trusted with the amount of cash that flowed through these businesses. I was his manager / money collector. Locally, these were called Danceopolis, Jams, Michael J's and a few others. This is how I got exposed to the beginning of a bar career. As he got older, he branched out into bars and clubs that sold liquor. As I got older, he'd ask me to be his eyes in these establishments. I would report back to him with what I saw and help him fix things that were happening in the bars. I was sort of a consultant at this point. I learned a lot about customer service, IDs, music systems, how to hire and fire people in this business, pricing, and advertising and marketing.

## ***Tell me about the new business.***

We are Stray Cat Lounge. We're known for martinis, cigars and music. We opened on April 11, 2014.

## ***You had a similar bar in Grosse Pointe?***

Yes. The original location was called Robusto's. It was in Grosse Pointe Woods. We were there for twelve years.

## ***Is there a story about the new name?***

It took us three or four months to decide on a name. We actually signed the lease and started the build out before we had

a name. We did a lot of focus groups and ran name ideas by them. The names we had didn't stick out at all. We even thought about naming this location Robusto's, but we really wanted to start from scratch and cut all ties from the old place. We crossed a lot of names off the list and then, one day, we came up with Stray Cat Lounge. A stray cat sort of does its own thing and follows its own path. We



**Scott Baumgart '84 by The Stray Cat Lounge's cigar humidor.**

thought the name fit because we sort of do our own thing with the cigars and martinis.

## ***What prompted the move?***

Our lease ran out and we couldn't purchase the building. We decided to take our cigar license and set it aside as we began looking for a new location. We looked at several locations – Mt. Clemens, Chesterfield Township, Troy.

## ***What were the deciding factors that led to you making Clinton Township your new home?***

A lot of factors – availability, price, location, and a very accommodating partnership with the landlord. The size is perfect – almost 5,100 square feet. My wife,

Jackie, had the vision for what the design and decorating would be for this particular location. Her vision was to start with a fresh palate, but take her passion for the old location and bring it here with very modern updates.

## ***What is your role and what is your wife's role in the business?***

I'm the business side and my wife is the front of the house, or the face of the business, if you will. She has an accounting background, but she really enjoys entertaining. She gets to know the customers by name, so she is really the face of the business and I run the behind-the-scenes stuff.

## ***What does the new location have to offer that the old location did not?***

We have a lot of things that were not available to us at the old location. We have a state-of-the-art ventilation system. It is an extremely over-the-top clean air system that changes out 6000cfm of air, so fresh air is constantly being pushed in here as the smoky air is being taken out. We also have five air purifiers in the building. These things were not available in the year 2000 when we opened Robusto's. We have twenty beers on tap here with a high end glycol system that keeps the beer cold from the keg to the tap. We have a carry-out beer and wine license. We have an off-premise license which allows us to cater parties at other locations. We have eleven HD TVs – all 60 inch or larger. We are using Apple for our point of sale system and everything here is done on the cloud. The décor at this location is more aggressive using modern textures with a bit of a "clubby" vibe to it. From the colors to the textures, it's a much more upscale look and feel than we had at the other location.

**Can you explain what that means – done on the cloud?**

All of our cocktail servers are using iPad minis on the floor. When they hit the send button, the order instantly goes to the kitchen or to the bartender to make the food or drinks. This is cutting edge in Michigan right now for using Apple and a cloud based system for your POS.

**Tell me about the twenty beers you've got on tap.**

Five of our taps are beers you'd see in most bars. The other fifteen are dedicated to Michigan craft brewing. We rotate those on a regular basis. Craft beer, as you know, is huge in Michigan. We're in the top five of states for craft breweries, so we felt it was very important to have as many craft beers offered as we possibly could.

**What's on the food menu?**

We have a full-time chef in the kitchen and we offer gourmet appetizers – some people call them small plates. We have a limited menu of about 30 high quality type food items. Everything is made fresh in our kitchen by the chef. We offer items like steak bits, bruchetta, pizzas, macaroni and cheese with bacon and crackers



**The ribbon cutting ceremony for The Stray Cat Lounge!**

crumbled over the top. Everything here is baked – nothing gets deep fried and we don't do anything with an open flame. This makes for a safer environment for the

kitchen staff.

**What plans do you have for the place in the near future?**

The state has approved us for an outdoor seating area. We are working on the logistics of setting that up with the city. That should be ready to go soon.

**Talk about the clientele and customer base you've been able to establish so far.**

We have so many Notre Dame High School people who come into this location. We had a couple trickle into the old location, but every weekend, more and more people come and shake my hand and introduce themselves as Notre Dame people. I've met guys from the 90's all the way back to the 50's. The location has really provided for that coincidentally. We have cigar connoisseurs who come in because the ventilation system is so good. They can bring their wives or girlfriends in and they hardly notice the cigar smoke. We have a hipster crowd who come in for the craft beers. We're about 50/50 male to female ratio, believe it or not. I attribute that to our ventilation system. It works so well that non-smokers, generally speaking, can feel very comfortable at Stray Cat.

**Do you serve many people who have never tried a cigar but would like to?**

Yes, all the time. We can help them out with selecting a cigar. We have three different categories of cigar smokers here. The first is the expert cigar smoker who knows everything there is to know about cigars. These are the aficionados. They bring their own cigars typically. I'd say that's about 25% of the people. The middle 50% are people who just enjoy cigars, so they come in and buy a cigar that they like or try new cigars. Then the other 25% are people who have never really smoked a cigar in their lives, but they come in to try one. These people may be with a group who came in to see the entertainment or something like that. Cigars really match well with our scotches, bourbons and martinis.

**What's on the martini menu?**

We offer 45 different martinis with a rotating list of five specials. We offer a martini club also.



**The Stray Cat Lounge upscale interior.**

**How does that work?**

Once a customer has had all of the martinis on the menu, they belong to the martini club. They get their name on a plaque. We also have what we call our hidden menu. This is the menu from our old location that featured over 100 martinis. Once they order all of those, they get their name on an even bigger plaque with more recognition. We're also well known for our bourbons.

**That's interesting. Elaborate on that.**

We have a very eclectic and wide selection of bourbons including Pappy Van Winkle's 23 year. That's the holy grail of bourbons. It is extremely hard to get and we've become known as a place where bourbon drinkers can find the best selection.

**Tell me about the musical aspect of the place.**

We offer live entertainment on Friday and Saturday nights. It could be local or regional bands from classic rock to dance music to top 40 to funk to blues to country. Wednesday is Jazz night. It is a core of four fine musicians with a different guest every week. Thursdays we have a DJ, but he's not a wedding or club DJ. He plays popular music that is danceable. We have a state-of-the-art, high end sound system that was professionally installed. We have volume controls over the DJ and the band so we can lower

the sound volume in certain zones of the place.

***The trend now is for public establishments to go away from permitting customers to smoke. What made you want to continue with permitting smoking at your new location?***

Cigar smoking is very different than cigarette smoking. It is typically identified with the more affluent, up-scale clientele that we are catering to. The cigar crowd is traditionally more affluent and up-scale. As I mentioned earlier, we have a cigar exemption. This does not allow cigarettes, hookah, e-cigarettes, or pipes to be smoked inside. There used to be about 120 of these cigar exemptions in the state of Michigan. There are now only about 80, so it is a very rare, niche license. You cannot get new ones. You either have one or don't. Once they go away, you can never get them back.

***Can you buy an exemption from someone in the fashion that you can purchase a liquor license?***

Yes, but only if it doesn't go away first.

***Does that mean if an establishment with a cigar exemption closes, the cigar exemption goes away?***

That's exactly what it means. There are very strict criteria for these licenses and a limited time-frame that they are permitted to be inactive before they go away for good.

***How much would a cigar license sell for on the open market?***

They range from \$30,000 to \$60,000 if you can find one for sale through brokers or by individuals. Because they are rare and you can't get new ones, the price has gone up a bit.

***Let's talk about Notre Dame and your experience with it.***

I graduated in 1984. I grew up in the city of Detroit. I can say with 100% certainty

that if it wasn't for Notre Dame High School, I would not be sitting here right now. I would have had to go to Osborn high school and I was in high school at the time of White Boy Rick. There were a lot of bad things going on. I was very fortunate to go to Notre Dame. It

carried me to my life today. I had an opportunity to go to college and I probably would not have had that same opportunity had I attended Osborn and lived through those times in my neighborhood. I really learned my business philosophy at Notre Dame – to always deal with people in an above-board manner. I actually do a lot of business on a hand-shake. My word is my bond and I take that very seriously. I learned that at Notre Dame.

***In which neighborhood did you grow up?***

I lived near six mile and Hoover by city airport in Detroit. We were lower-middle class, if that. My father was a policeman. My mother was a home maker. We didn't have a lot of extra money and we were sort of stuck there. And again, if it wasn't for Notre Dame, because of what was going on in my neighborhood, I probably wouldn't be here today.

***What teachers influenced you most at Notre Dame?***

Mr. Holmes was my accounting teacher. Most people dreaded accounting, but I loved it. I aced that class and it has really helped me in business. I still see Mr. Holmes from time-to-time. Mr. Wagner really made biology class fun. He was a laid back, casual teacher. I loved Fr. Bryson in the cafeteria with his funny marketing saying and his selection of music in the jukebox.

***Is there anything about Stray Cat that you'd want people to know about that we haven't covered?***

Yes. One thing that we do a lot is help charities. We do a lot of fund raisers here and they are all very successful. We've raised money for diabetes, cancer research, Gleaners Food Bank, Toys For Tots, and animal rescue groups like Paws for a Cause, to name a few. Charity is a big thing for us and that sense of wanting to give back comes from my education at Notre Dame High School. We also host a lot of networking events. IT in the D is one example. They come here once a month to hold networking events. We host parties as well. KUKA Aerospace held their Christmas party here and the Nino Salvaggio family had a 40th birthday party here for their daughter.

***What are your hours of operation?***

We are open seven days a week. We open at 3:30pm during the week and at 2pm on Saturdays and Sundays. We close at mid-night Sunday through Wednesday and we stay open until 2am Thursday through Saturday.



**The Stray Cat Lounge Martini Club plaque.**



**Metro Detroiters have already voted The Stray Cat Lounge as their favorite Cigar Bar.**

***How can people find out more about what's going on at Stray Cat?***

We have a FaceBook page and a web site that we update regularly. The web site is [www.thestrayscatlounge.com](http://www.thestrayscatlounge.com) and the FaceBook page is [www.facebook.com/StrayCatLounge](http://www.facebook.com/StrayCatLounge) and our phone number is 586-741-8544. 🐾

# Congratulations are in Order...

## **Congratulations to Elias Khalil '88!**

His restaurant in Detroit, La Feria, was voted best place for Spanish Tapas by the readers of the Metro Times. This quaint establishment on the Cass Corridor has enjoyed a successful opening, with a delicious menu of Spanish tapas at sizeable portions, and tasty cocktails. A great place to enjoy happy hour, the buzzing staff here always helps with whatever question you may have. 4130 Cass Ave., Detroit; 313-285-9081; www.laferiadetroit.com



## **Congratulations to Jeff Ranieri '83!**

On Monday, April 20, he caught home run #367 off the bat of Mark Teixeira of the New York Yankees at Comerica park. He traded the ball to Teixeira in exchange for four signed baseballs and an autograph on his ticket stub.



## **Congratulations to Lia Michaels, wife of Marc Michaels '01!**



She is the winner of the American Society of Civil Engineers Southeast Michigan Branch Young Civil Engineer of the Year Award!

## **Congratulations to Gordie Russ '91**

Gordie graduated from the Michigan Institute of Aviation and Technology in February, 2015.



## **Congratulations to Dawn Hurayt, fiancée of Jim Mandl '90!**

Out of over 600 managers in North America, she was named manager of the year by her company - Canon Business Process Services.



## **Congratulations to Joe Dudek '99!**



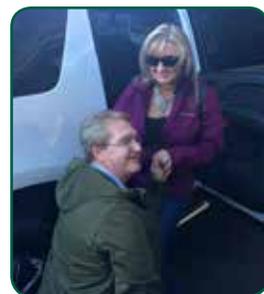
Joe and his wife, Cara, welcomed Jillian Grace Dudek to the world on March 31, 2015 at 1:27am. She weighed in at 4lbs 7oz.

## **Congratulations to Steve Rago '83!**

Steve and his wife, Rachel, welcomed Ryan Jacob Rago to the world on March 30, at 3:28 pm. He weighed in at 7lbs 7 oz, 20 inches.



## **Congratulations to Jeff Rizzo '83!**



He got engaged to Melanie Baio Cypher on February 27 on their trip to Las Vegas. "She's an amazing person and I don't ever want to let her go!" said Jeff.

## **Congratulations to John McArdle '84!**

He got engaged to his girlfriend Debbie, on February 3, 2015 while dining at Coach Insignia in Downtown Detroit.



## **Congratulations to John Motyka '85!**

His tattoo franchise, Elite Ink, has been voted best tattoo shop in Macomb County by the readers of the Metro Times. In 2010, Elite Ink expanded from its original and popular Center Line shop to open a Warren location to deal with overflow. Both locations have top-notch artists who expertly work in a variety of styles. "My philosophy is simple: to never overpromise, and always overdeliver." said, John. Elite ink has two locations: 25543 Van Dyke Ave., Center Line; 586-759-8446; 32750 Mound Rd., Warren; 586-838-4027; www.247tattoos.com.



## **Congratulations to Joe Vicari '75!**

Restaurant/bar, Brownie's on the Lake, was voted best patio for dining in Macomb County by the readers of the Metro Times. It's only natural that a restaurant in St. Clair Shores would win honors for its patio, given the way establishments on the Nautical Mile are right on the water. Brownies has water access in spades too. You can boat right up to the finger piers and walk onto the patio, which is a nice one. It has a bar, seats 120, and has some tables where you could fish from your seat if you wanted. Amenities include umbrellas and heat lamps, and often a band or a DJ. 24124 Jefferson Ave., St. Clair Shores; 586-445-8080; www.browniesonthelake.com.



## **Congratulations to Steve Kuclo '03!**

Steve married Amanda Latona on Saturday, February 7, 2015 in Dallas.



## Alumni Spotlight: Darryl Duerbusch '87

Darryl grew up in Detroit. He received his Bachelor of Science degree from the University of Detroit, and began his career in financial services in 1996 with MONY Group. In 2000, he left this position to become an independent financial advisor, and formed Global Financial Planning with his business partner David Leszcynski.

Darryl completed the Personal Financial Planning program at Oakland University School of Business Administration, and earned his Certified Financial Planner™ designation in May of 2006. His passion for the profession drives him to expand his knowledge of Financial planning year after year.

Darryl believes that truly happy people are those who have balance in their lives. He seeks to enrich the lives of his clients by helping them to construct effective financial plans that provide a sense of security and trust. This confidence allows them to focus the majority of their attention on the activities and life events that bring them the most pleasure and happiness.

Darryl has an interest in wine and considers himself a bit of an aficionado. He enjoys attending as well as hosting wine tasting events. He has a tremendous admiration for artwork, especially photography. He appreciates the beauty in life that can be captured in a photograph. It really makes his day when clients take the time to share photos of themselves, family, friends or a recent trip they have taken.

When Darryl isn't working, he dedicates his personal time to his family. Darryl feels fortunate to be married to his beautiful wife, Tia. They have three amazing children, Reed, Ali and Gavin. As parents, they are very engaged, and set a high standard for their children. Whether it is academics, extracurricular activities, sports, fitness or friendships, Darryl and Tia emphasize hard work, dedication and respect. 🌟



Darryl Duerbusch '87

## The Muggs Release 4th Studio Album

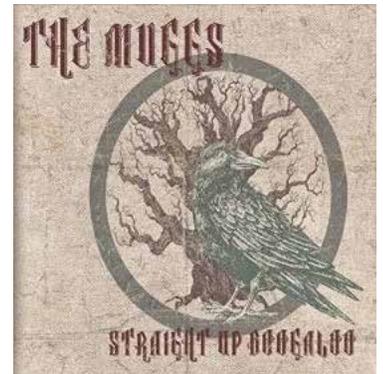
Straight Up Boogaloo, the fourth studio album from Detroit rockers The Muggs, hit me like a 100 mph fastball launched by Alex Rodriguez. Using a blues-fueled album-rock approach to music, the Muggs (*guitarist Danny Methric '90, bass player Tony DeNardo '90, and drummer Todd Glass*) deliver their music with raw unbridled performances, oftentimes resembling that of Plant and Page.

There's definitely a Led Zeppelin vibe hanging in the air on opener "Applecart Blues." Vocals reminiscent of Robert Plant, and heavy driving guitar riffs, lure me right in. Glass kills it on drums, keeping a powerful thundering beat going. This one is on top of my list of favorites. The guys keep the Zeppelin thing going on "Roger Over and Out A," and "Roger Over and Out B," an opus dedicated to the legendary sci-fi/horror film producer/director, Roger Corman. Corman's film titles and subject matter are cleverly woven into the lyrics, making these songs a treasure trove of Easter eggs.

Other songs seem to have more of a Black Sabbath/Ozzy feel. "Spit and Gristle" falls into this category. From the hypnotizing and infectious opening riff to the melodic vocals which just seem to linger in thin air, this track is a head-slammin' original. And then obviously falling into this category, is the equally impressive cover of Black Sabbath's "Tomorrow's Dream," off the 1972 Vol. 4 album.

The Muggs also take on early Fleetwood Mac, with the Peter Green penned "Rattlesnake Shake." Grittier and swamplier than the original, this one is almost twelve minutes in length, and full of bluesy goodness. Methric's guitar playing makes this one a very interesting listen. They score big again while tackling the Beatles' "Yer Blues." It's such a great song, and they nail it to the post.

Straight Up Boogaloo, impressive from start to end, is my favorite rock album of 2015 so far. 🌟



ALBUM REVIEW FROM PHILLYCHEESE'S ROCK AND BLUES REVIEW

# Mejaly '79 Named CEO of AxleTech

For the second time in a decade, private equity giant Carlyle Group of Washington, D.C., has acquired Troy-based AxleTech International. And for the second time, Mary Petrovich finds herself leading an executive team to shake up AxleTech with a goal of doubling sales in the next three years.

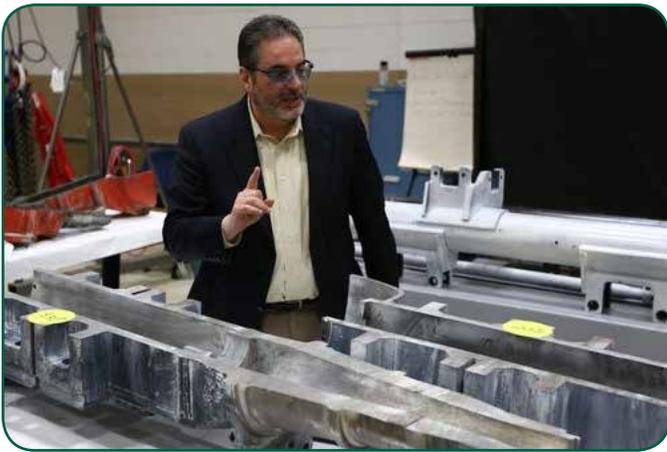
“We’ll bring out the old playbook a bit, add some new plays,” said Petrovich, a former AxleTech CEO who has rejoined the firm as executive chairman, with a plan to revive sales growth and boost worldwide employment from about 600 today to more than 1,000.

Carlyle announced Jan. 6 that it had re-purchased AxleTech, a manufacturer of heavy-duty axles, brakes and gears for large trucks, military and other off-highway vehicles, from defense contractor General Dynamics, which had bought AxleTech from Carlyle in 2008.

In addition to its Troy headquarters staff of 130, AxleTech has manufacturing and distribution facilities in Detroit, France, Brazil and Oshkosh, Wisconsin. “It’s not that unusual for owners to buy back companies after selling them,” Petrovich said.

Dan Gilbert did it after taking Rock Financial public in 1998, she recalled. Rock was bought by Intuit in 1999, then bought back and renamed Quicken Loans by Gilbert in 2002 after the dot-com bust.

Midway through General Dynamics’ ownership of AxleTech, the U.S. military sharply cut production of Mine Resistant Ambush Protected (MRAP) armored vehicles as the wars in Iraq and Afghanistan wound down. And at AxleTech, where the military’s demand had grown to 65% of its component production, sales plummeted from \$560 million in 2011 to about \$250 million last year.



**Joe Mejaly '79, CEO of AxleTech in Troy, Michigan.**

General Dynamics decided in mid-2014 to explore a possible sale of AxleTech. Petrovich — who had worked on different projects and ventures at Carlyle after departing AxleTech in 2011 — was dispatched to check out her former firm.

The customer mix had changed sharply, from 65% military to less than 50%, with a mix of commercial vehicle builders and aftermarket demand.

In response to the shift, General Dynamics had hired **Joe Mejaly '79** in early 2014 as general manager of AxleTech, with the hope that he could drive growth to non-military customers.

Mejaly, who had run Meritor’s aftermarket and trailer products business, was named CEO of AxleTech last month by Carlyle.

Michigan-based Petrovich, who previously worked at General Motors, Chrysler, Allied Signal and Dura Automotive before heading AxleTech in 2002-11, served on boards of several Carlyle-owned firms the past few years. “This is different,” she said of the new executive chairman role at AxleTech.

“I’ll be a coach, help guide the way. The plan is to get off on the right foot. I’ll be riding shotgun for a quarter or two. I’ll probably be in the headquarters office three days a week for awhile and then taper,” Petrovich said, as she and Mejaly reposition the firm.

Mejaly has already implemented a cost-cutting initiative that yielded \$10 million in savings, she said. “It’s refreshing for the staff,” Mejaly said, to have the transaction completed. “During a divestiture it’s like having two jobs. Now we get to focus on the business again, which is where our hearts and souls are.”

Top-line revenue growth, Mejaly said, will come from commercial vehicles makers, expanding aftermarket sales, and opportunities that remain in retrofitting military vehicles.

Petrovich had great success during her earlier run as AxleTech CEO, doubling revenue from \$260 million in 2005 when Carlyle bought it the first time, to \$520 million three years later. “Joe (Mejaly) is looking at stretch targets,” she said. “There’s an attractive risk/reward in private equity. There’s a more aggressive compensation structure. In the auto industry, engineering management might get a 10% bonus. Here, it could be up to 200%, depending on hitting aggressive stretch targets every year. Our ultimate plan is to beat our all-time high from 2011 to cross the \$600-million threshold in revenue.”

“As we do that,” she said, “we expect that our employment base will exceed 1,000 with a significant portion of the new jobs coming to Michigan.” That’s a tall order, of course. But in this back-to-the-future story, there is a precedent. 🍀

**FROM THE DETROIT FREE PRESS**

# Andiamo Owner, Vicari '75, Freshens Restaurant

Andiamo owner, **Joe Vicari '75**, is on the move again. After leading his restaurant group through a sluggish economy, Vicari hopes to give it a more casual feel to attract younger customers — and generally freshen up the restaurants as Detroit recovers.

At the same time, he wants to hold on to the things that he said his customers expect: service, authentic Italian recipes — and hearty meal portions. “I think you see a lot of trendy restaurants come and go,” Vicari, 57, said, over lunch at his Royal Oak restaurant. “But if you have a good foundation, a good product, that’s been our success for longevity. You know what to expect, whether it’s here or downtown Detroit.”

Translated from Italian, “andiamo” means “Let’s go,” as in, “Let’s go out to eat,” or “Let’s go to Italy.” The phrase has taken on another meaning as Vicari updates his menu, food presentation — and even how the restaurants look inside.

He aims to expand gradually, a lesson he learned, he said, from rapid growth just before the recession. “I want to try to firm up our brand, and then look for opportunities probably in a couple years,” he said. “I want to make sure this recovery is one that will last.”

Potential markets for new restaurants, he said, include Ann Arbor, Grand Rapids and Lansing. “It’s hard to be the leader and make all the decisions,” Vicari said. “I don’t always make the right decision, I always try to make the right decision for the right reasons. But the success of the business ultimately falls on my shoulders — and that’s a lot of stress.”

Vicari grew up on the east side of Detroit, played football at Central Michigan University and, after he graduated, went to work for his father-in-law, who owned a linen company and later started a paper and chemical supply company.

In the mid-80s, he purchased the paper and chemical supply company, which he still owns. He became a passive investor in a restaurant chain and then, in 1989, got an offer to take over Andiamo in Warren. “The Andiamo restaurant name was open about eight months prior to us taking it over,” Vicari said. “But we transformed it. The gentleman who owned it came to me and said, ‘I’m bleeding,’ and basically gave me the keys and said, ‘I’m going to close this place if you don’t take it over,’ and made me an offer I can’t refuse.”

Vicari took an active role in the business, and in the nearly 25 years since then, he — and his family members, who also are active in the business — have expanded Andiamo from one restaurant to nine in metro Detroit, plus a steakhouse in Las Vegas.

He also owns other concepts, including Joe Muer Seafood in Detroit, Brownie’s on the Lake in St. Clair Shores and the Country Inn in Oakland and Macomb counties.

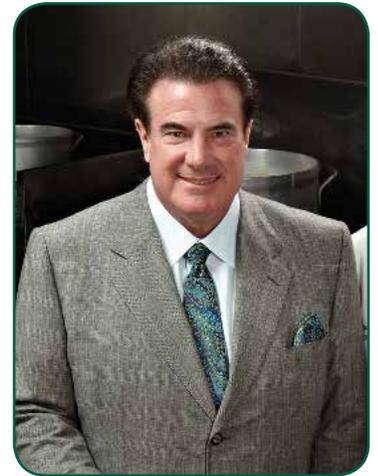
The restaurant group employs about 1,100 people, with about \$50 million in annual sales. “My ancestors are from Sicily, and my mom was a good cook,” Vicari said. “But the key to our success, I firmly believe, was getting chef Aldo Ottaviani. He owned his own restaurant for 40 years and retired at age 69. I asked him if he would help me, and he said he would for a few weeks — and that lasted 22 years until the day he died.”

But, he added, as new restaurants open in metro Detroit and the customers who liked to eat at Andiamo when it opened age, he has to compete and attract a new crowd.

To do that, he has livened up the look of the restaurant, so it doesn’t feel as formal: one-page menus, upbeat servers and no more white tablecloths.

However, one regret, Vicari said, is expanding too quickly, just before the recession. “It was a tough time,” he said. “The economy is getting a little better. It hasn’t trickled down as much to the restaurant business as much as it has with automotive manufacturing. Everything is on an upswing, but it’s nowhere near where it was in 2005, ‘06, ‘07.”

From that, he said, he has learned to be more cautious — and more focused. “To be a restaurateur, you really have to love what you do,” he said. “When people ask me what do I get out of the restaurant business, I tell them it is the people I’ve met, my customers, the people who, over 25 years, brought their children, and now they are bringing their children.” ❄



**Joe Vicari '75**

# Paletta '75: Balancing High Tech and High Touch in Hospice

Digestible sensors. Fitbits. Telemedicine. Doximity. Electronic aspirin. The pace at which technology is transforming health care is dizzying and attracting big investors. Venture capital firms pump more than \$1 billion annually into health care information technology, a number that has more than tripled since 2010.

Yet in an age where health care has gone increasingly high tech, hospice and palliative care providers like Hospice of Michigan may be the last great repositories of high touch medicine. Ours is a different business, explains **Dr. Michael Paletta '75**, vice president of medical affairs at Hospice of Michigan. We are not radiology, we are not vascular imaging as hospice providers, we do things that are not amenable to scan, image, program or download.

So much of our practice is still to sit quietly at the bedside listening to the patients concerns. While so many other disciplines are running headlong into technology, hospice providers still have to be very connected to high touch in this high tech/high touch equation. The question remains: How do you blend the two?

It started with the EMR Hospice of Michigan which has always been an early adopter of technology. Paletta traces this starting point to the electronic medical record, or EMR, more than a decade ago. From medication history to current test results, the EMR gathers all clinical data and compiles it in an easy-to-access electronic form that all members of a patients care team can access.



**Mike Paletta '75**

As time goes on, and more and more organizations are using them, we almost take EMRs for granted, Paletta notes. While their ubiquity is true in the acute-care hospital world, there are still a lot of hospice programs that aren't using an EMR. This is an example where we are on the leading edge of an EMR at end-of-life care.

Hospice of Michigan pairs its EMR with Allscripts, a suite of health care IT services that allow for scheduling, documentation, billing and other services to create an integrated health care record for each patient. When a patient or family member calls into HOMs round-the-clock telesupport center, a registered nurse can do instant triage with a patient's records and help the family through an after-hours medical crisis either by providing a solution over the phone or dispatching a nurse.

HOM patients and families also benefit from technology at the bedside. For the past seven years, nurses and aides have used tablets and other mobile devices at the bedside to schedule, charge and document their work with patients. Training, Paletta cautions, is critical to success.

Patients are not uniformly happy about the use of technology in the practice of medicine, he says. While we might ooh and ahh over a story that showcases an amazing piece of technology, in the next breath we might complain when our doctor gets out his keyboard during an office visit and starts typing away without taking a minute to examine us or ask how we feel.

In this case, the technology is not applied well. If the provider isn't trained, the use of technology can be dehumanizing. At Hospice of Michigan, we take the time to ensure all of our team members are properly trained to use technology appropriately in the care process.

HOM continues to evaluate technology to see how advances in the acute-care setting will translate to hospice and palliative care. The organization was among the first hospice providers to debut a mobile app that allows family and friends of patients on its program to stay better connected to the care teams of their loved one no matter where they live. HOM is now working on the next generation of the app, which will provide more detailed information to families and be a greater benefit.

Hospice of Michigan recently wrapped up a yearlong pilot program that addresses the current nursing shortage by using an experienced delegating nurse who is able to monitor multiple patients from a remote setting and direct the work of certified nursing assistants or technicians already in the home and working with families.

Through the work of the Hospice of Michigan Institute, we will continue to develop programs that enhance end-of-life care for our patients, Paletta explains. Our goal is to harness the power of technology to free our clinical staff to increase the time they spend interacting with patients and families. ✨

**FROM THE ROCKFORD SQUARE**

# Urbas '90 Gives Back Through Sub Shop

As *Jeff Urbas '90*, a sergeant with the Detroit Fire Department, stands in front of his tiny desk at Firehouse Subs, he looks past the papers cluttering the surface and sees the photo his wife and daughter took with him the day his restaurant opened. Below it, he sees the sign that, as a joke, declares the space "Chief's Office." "This is the closest I'll ever come to having a chief's desk," he said.

As the city of Detroit works through the fallout of bankruptcy and the fire department has been forced to deal with a shortage of funds and supplies, the camaraderie between the firefighters has remained the same. But the promises of the past have changed.

The department has altered the demands on firefighters and reworked the promotion system so that seniority is no longer a golden ticket to moving up. And the guarantees for pensions and financial security, especially for younger firefighters, have gone up in smoke. Urbas says he blames the city for mismanaging things.

"When I signed on, I was guaranteed if I stayed long enough, I would become a chief or captain," said Urbas, 43, who has been with the fire department for 23 years. "It's not like that anymore."

Rather than be bitter about it, Urbas has created his own opportunities in the restaurant business. And he's done so while giving back to his fire department family. With a wife and young daughter to care for, and a ticking clock for himself in a physically demanding job, he turned to another passion: food.

His wife Kristin read about the Firehouse Subs concept online and Urbas said he liked the idea that it was founded by two firefighting brothers who believed in giving back to public safety departments. At the time, the closest franchise was 100 miles away in Ohio.

"I'm a foodie," he said. "I figured I would take a chance." A year and a half after opening the sub shop, which sells firefighting-themed hot and cold subs priced under \$10, Urbas has become a popular figure in Rochester and has earned accolades for the philanthropic work he has been able to do through the restaurant.

He recently won Huntington National Bank's 2015 "Best in Business" award. And through donation programs at the restaurant, he's been able to give nearly \$28,000 to public safety departments in less than two years.

The Firehouse Subs Public Safety Foundation raises money through the 850 restaurants across the country to provide grants and give back to emergency responders in nearby communities. In 2014, Urbas' location ranked 18th in most franchise donations: nearly \$17,000. Urbas says his sales are average, so it's a testament to the giving nature of his customers and his ability to sell his story, says the foundation's executive director Robin Peters.

"When you are asking people to donate, even five or ten cents, you have to make them feel it in their heart," said Peters. "He's so passionate about it, it's just become a part of his normal operation."

In the 10 years since it was founded, the Firehouse Subs Foundation has given \$12 million to public safety departments. As a newer market for the company, Michigan departments have received \$180,000 of that.

Last year, Urbas, who works with Engine 59 on the city's west side, contacted the fire commissioner's office to let them know of grants available for equipment.

"I see both ends of it. I see the need and what the life-saving equipment can do," said Urbas. "And on the other end, I have the opportunity to be a small philanthropist."

Last June, they received a \$30,000 grant to use toward buying new air canisters for breathing apparatuses. The department's existing canisters, essential for safely fighting fires, were getting old, so the grant made a big impact, said Deputy Commissioner Craig Dougherty. He said the funds were another piece of the puzzle as the department tries to provide fire-



**Detroit firefighter, Jeff Urbas '90, serves customers at his Firehouse Sub franchise in Rochester Hills.**

# Urbas '90 Continues...

fighters with the supplies they need.

“He’s a good guy around a fire station. Always willing to go the extra mile,” Dougherty said, praising Urbas. “He’s a good fireman, a family guy and a member of the fire department family.”

Public service is in Urbas’ blood. The son of a water department official, Urbas grew up on Detroit’s east side near 8 Mile and Schoenherr. “Everyone in our neighborhood was a cop, a fireman or some type of city worker,” said Urbas.

As he was finishing high school, the Detroit Fire Department was taking applications. They were promising a pension and benefits, and he decided to give it a shot.

“The longer you are in it, you find that it’s a calling. It’s your second family,” said Urbas. “It keeps you going. If you get into a bad spot in a fire, you know someone has your back.”

His brothers Brian, 41, and Mike, 40, who serve with Ladder 23, followed him into the fire department and also give back. They’ve dressed up as clowns for children’s events and the Thanksgiving Day parade. They also helped organize a benefit for firefighter Brendan Milewski, a close friend who was left paralyzed after an August 2010 building collapse.

“I only wish I had lots of money to give,” said Urbas. For someone who has always been trained that one mistake can mean the difference between life and death, Urbas has had to rewire his brain a little to work in the restaurant industry. But he won’t stop being a perfectionist. “I take pride in every sandwich,” he said. “I want every customer experience to be perfect.”

Urbas does his 24-hour shifts at the firehouse and goes directly from downtown to the restaurant where he works a day shift. He’s also taking classes toward EMT certification. He tries to make sure he can spend Sundays with his wife and 8-year-old daughter Riley.

He’s even honored his daughter at his restaurant. The shop is covered with photos from throughout Urbas’ career as a firefighter and some of his old gear. He has a mural on one wall, which depicts firefighters from the Rochester Hills Fire Department and the Detroit Fire Department battling a blaze at an iconic historical building. In the front, a firefighter leans down to pet a black cat being held by a little girl in a yellow dress.

“If I could go back in time, I would not change the fact that I joined the Detroit Fire Department. It’s something I love and it’s in my blood,” said Urbas. “At least with the business, some politician or some judge can’t come in and cut my wages. It is all up to me to make this work.” 🐾



**Detroit Fire Sgt. Jeff Urbas '90, left, helps Lee Tonti, firehouse cook, make dinner at the Engine 59 firehouse on Detroit's west side.**



**Jeff Urbas '90 stands in front of a mural at his shop which depicts firefighters from Rochester Hills and Detroit battling a blaze.**

FROM THE DETROIT NEWS

## Coulier '77 May Appear in Full House Reboot on Netflix

Prepare to catch up with D.J., Stephanie and Kimmy in 2016. Details about the rumored “Full House” reboot were revealed in a press release by Netflix and actor John Stamos’ appearance on “Jimmy Kimmel Live.”

The reboot – titled “Fuller House” – will star Candace Cameron Bure, Jodie Sweetin and Andrea Barber, with Stamos (Uncle Jesse on the original series) set to produce and guest star. According to the statement, discussions with additional “Full House” cast members Bob Saget, Mary-Kate and Ashley Olsen, **Dave Coulier '77** and Lori Loughlin are ongoing.

At this point, 13 episodes of the series have been ordered. “Fuller House” picks up with D.J. (Cameron Bure), a pregnant and recently widowed veterinarian, living in San Francisco. But D.J. needs help taking care of her children, 12-year-old J.D. and 7-year-old Max, along with the soon-to-arrive baby. Enter her sister – Stephanie Tanner (Sweetin), an aspiring musician – and best friend Kimmy Gibbler (Barber), along with Kimmy’s teenage daughter Ramona, who all move in together.



**Dave Coulier '77 (top left) with the cast of Full House.**

The original series – which aired from 1987 to 1995 on ABC – featured widower Danny Tanner (Saget) raising his daughters with the help of brother-in-law Jesse and best friend Joey (Coulier).

Stamos revealed further details about the project on “Jimmy Kimmel Live.” “It stars sort of as a reunion and then spins off into this ... spin-off,” Stamos said. “It’s a labor of love, and we’ve been literally trying for years to do it right, and I think we finally got it perfect.”

Kimmel asked if Saget will be on the show. “He better be,” Stamos said. And the Olsen twins?

“If we can’t get the Olsen twins, we’re going to dress you up,” Stamos told Kimmel. ✨

FROM ABCNEWS.GO.COM

## Kelly '77 Named CHSL A.D. of the Year

De La Salle Athletic Director **Brian Kelly '77** has been named the Tom Kelly “Athletic Director of the Year,” and will be honored at the Annual Catholic High School League (CHSL) Hall of Fame Day on Monday, June 8, at the Fern Hill Golf and Country Club. The CHSL first presented the Athletic Director of the Year award in 1976. The award is named for his father, Tom Kelly, a longtime fixture in the CHSL.

Principal **Patrick Adams '77**, a close friend of Brian Kelly’s since their high school days at Notre Dame High School in the 1970’s, said, “Brian’s work ethic, passion, and love of De La Salle have served to elevate him to an elite status as an educational leader. He exemplifies all that is right and good at the Collegiate. His efforts are a main reason De La Salle is flourishing at this time, and we are fortunate he wears purple and gold.”

As Athletic Director, Brian is responsible for 13 sports, nearly all of which have freshmen, JV, and varsity level teams. He has initiated post-season coaching evaluations, pre-season coaches’ meetings, concussion training, AED training, coaches’ manuals, and a focus on safety and security of athletes and coaches. His duties extend beyond the gymnasium and weight room. As an Assistant Principal, along with the other administrators, he is responsible for teacher mentoring and evaluation, interviewing and hiring of teachers, and encouraging and supporting professional development of the teachers and staff.

He also oversees the school’s random drug testing program and the student monitors who are primarily focused on the safety of the school’s campus. “Obviously, I am deeply appreciative of all the people I work with at De La Salle and the Catholic League,” Kelly said. “In particular, I have benefitted greatly from the outstanding work of Shannon Bischoff and Kellie Mehl, the two administrative assistants I have had the pleasure of working with. My wife Donna and our three sons are the ones who have made my passion possible. De La Salle and the Catholic League mean so much to me. I am honored and humbled to be a part of both.”



**Brian Kelly '77**

Brian began his teaching career at De La Salle in 1982, and coached freshman and JV baseball in his first years at DLS. He took over the head coaching job in 1985, and led the Pilots to three Division 1 state championships (1993, 2000, 2009). He became Athletic Director in 2004, and stepped away from the head coaching position in 2010. In 2011, the school dedicated the baseball field to him in recognition of his accomplishments. ✨

FROM THE COLLEGIATE MAGAZINE

# Verska '63 Gets 100th Victory for DLS in Sweet Fashion

For the football program at De La Salle, this was a storybook finish, a victory as resounding as it was historic. For the head coach, it was something a little extra.

Warren De La Salle capped the 2014 season by cruising past Muskegon Mona Shores 44-8 in the Division 2 state final at Ford Field in late November. The title was the first in program history for the Pilots, who had come so close in years past, but never quite saw the top of the mountain.

The 11-3 finish to the season also earned **Paul Verska '63** his 100th career win as the sideline general with De La Salle. "It's a dream come true," Verska said afterward of his milestone victory. "It's just awesome. I didn't want to be stuck on 99, and to get it here when we win a state title, it's just awesome."

Verska remembered the perception of a struggling program when he arrived, the reality of how things had to change, and the feeling that every year his football team was the homecoming date on everyone else's schedule. "Teams wanted somebody they could beat on their homecoming, and that was us," Verska said earlier this fall. "We wanted to change all that."

So, beginning in 2002, he went to work. He took over a team fresh off a two-win season in 2001 — one that hadn't won more than five games since 1996 — and promptly went 8-4 in his first season, eventually reaching a Division 2 regional final. The Pilots had never been that far in a postseason run.

His influence was immediate, and has remained consistent for the 13 years of his tenure. De La Salle has missed the playoffs just three times since Verska arrived, and this final was the third the team played for since 2006.

But this year may have been his best coaching job, ever. After a 3-0 start to the season, De La Salle suffered three consecutive losses to Birmingham Brother Rice (28-21), Orchard Lake St. Mary's (14-10), and Dearborn Fordson (28-24) by a combined 15 points.

The Pilots went from unbeaten and soaring to wounded and on the verge of playoff elimination. "Nobody believed in us then," Verska said. "But these guys did. We knew we had to take it one game at a time." The Pilots certainly did, closing the season with three lopsided victories to earn a playoff berth.

They only got better as time went on, too. After cruising past Grosse Pointe North 43-14 in the D-2 opener, De La Salle knocked off Detroit East English 21-14 to claim a district title.

But the following weekend presented the Pilots a date with Birmingham Brother Rice, a Catholic League foe who had been nothing but headaches for years, and just so happened to be the three-time defending D-2 champ.

A 26-21 victory on a cool, windy Saturday morning kicked off a lengthy and emotional celebration and earned De La Salle its first regional title since 2009. The next week, the Pilots followed through with a 31-7 win against Southfield High, pushing Verska's record to 99-49.

He's at an even 100 now, and has some precious hardware to go along with it. 🍀

FROM C & G NEWSPAPERS



**Paul Verska '63 accepts the state championship trophy for De La Salle.**

## Event Roundup

### 2014 Alumni Hockey

From **Ricky Winowiecki '04**, alumni hockey chair: "The game went great! We had 19 skaters, two goalies, and an hour and a half of ice. The team coached by **George Ambrozy '05** ended up winning, 8-7, over the team coached by **Kyle Berg '05**. The game winner was scored when **Jason McBride '04** tripped classmate **Steve Pokorski** on a breakaway, earning him a penalty shot, on which he scored. Other notable performances were turned in by **Mike Smartt '06**, with two goals and four assists. **Ryan Sexton '99** was the winning goal-tender, due in part to an outstanding defensive performance by **Vito Ciarravino '99**. With the surplus from the ice bill, we managed to buy a round of appetizers and still have some left over, which we donated to the 'Tour de Shores 2015 Charity Bike Ride,' run by **Joe Eovaldi '05**. Looking forward to next year!"

### 2015 Alumni Basketball Tournament

Congratulations to the classes of 1997 and 1998! Their combined team won the 2015 Alumni basketball tournament. The tournament took place in March at the De La Salle BRAC. Special thanks to **Tom Jenkins '97** and **Marc Michaels '01** for organizing and running the tournament.



# Blackwell '00 Recording School Choirs & Bands in Nashville

Third Man Records has partnered with Brightspark Travel and Music America to create "School Choirs & Bands at Third Man: A Vinyl Recording Experience," a one of a kind program offering students behind-the-scenes access to Jack White's Third Man Records in Nashville, TN, as well as the chance to record their own 45rpm vinyl records.

"With funding for music education being cut every day, Third Man feels a duty to do its part," said **Ben Blackwell '00**, who will participate in a Q&A session with students as part of the program. "What better way to do so than to record the kids themselves and put 'em on vinyl?" Blackwell is the Third Man Head of Production. Third Man Records was established in 2009 in Nashville by Grammy Award winning artist, producer, and Detroit native, Jack White, who is also Ben's uncle.

"What is really great about this school program is we get to show students what an operational record label looks like in this day and age," said Blackwell. "They also get to see things that are closed to most of the public."

Following the tour and Q&A, students will professionally record their music in the same Third Man Studio where the likes of Jerry Lee Lewis, Conan O'Brien, Jack White's various bands and so many others have recorded. "We literally get to put vinyl records in the hands of the students," Blackwell added. "Not just records, but records in which they are performing." Students will receive 7" singles of the performances pressed in their school colors, a commemorative plaque for display at each school, and the option to upgrade their package to include a commemorative folder complete with a diploma signed by White and Blackwell.

FROM THIRDMANRECORDS.COM



**Jim Mandl '90 and Ben Blackwell '00 at Third Man Records in Nashville in November of 2014.**

## CAD Program Produces State Champs Again

Warren Consolidated's Pre-Engineering and CAD program is well-known and respected throughout the state. Under the guidance of instructor **Jim Mandl '90**, CAD students from the Career Preparation Center have won the Real World Design Challenge state competition five years in a row – making CPC the only school in Michigan to win the competition.

This impressive record drew the attention of Sen. Steve Bieda, who invited Mandl and the 2014 RWDC Team to be recognized on the Michigan Senate Floor on Feb. 26. After the recognition, the students were treated to lunch, courtesy of the Manufacturers Association of Michigan. A representative of the association spoke to the students about the skilled-trades gap in Michigan, and the importance of continuing on the engineering path. The students then enjoyed a guided tour of the State Capitol.

This year's RWDC has completed their work on the competition's challenge, which was to design an unmanned aerial system, or a drone, to target specific areas of a farm. The main purpose of the drone is to perform targeted crop dusting.



**On Feb. 26, Sen. Steve Bieda recognized the 2014 Real World Design Challenge Team. Pictured in the back row, from left: Austin Boelke, Jonathan Stark, Matthew McAllister and Adam Viviano. In the front row, from left: Emily Phenglavahn, Erica Davis, Sen. Bieda, Matthew Matti, and CAD instructor Jim Mandl '90.**

A total of six students make up this year's team. They are Matthew McAllister, Andrew Barreiro, Jameel Bisumber, Erica Davis, Jacob Hernadi, and Jonathan Stark. The students did extensive research, created an 80-page notebook and three-dimensional designs, and interviewed various sources. For example, the students contacted farmers regarding how corn grows to figure out at what stage to dust it.

The students submitted their entry online on March 31. If they win the state competition again, they will advance to the national competition, which will take place in mid-November in Washington, D.C. Some of the team members will have graduated by then, but they will still be excited to attend the event. At nationals, students must present their project to a group of judges. "I'm really hoping we get to nationals again this year

because they're so much fun," said Erica Davis. "I like the fact that they give you a real-world situation. I'm going into engineering, and hopefully this will help me along the way. You meet many mentors as you progress through this process." 🌟

FROM THE MACOMB DAILY

# Bonior '63 Pens Memoir

Former Congressman David Bonior spent 26 years representing Macomb County in the U.S. House, rising to the rank of Democratic Whip. But his origins were humble — he grew up in Hamtramck and East Detroit as the grandson of Polish and Ukrainian immigrants; an athletically gifted Catholic schoolboy who toyed with the idea of becoming a priest.

In "East Side Kid: A Memoir Of My Youth From Detroit to Congress," the first volume of his memoirs, Bonior, 69, writes a frankly sentimental account of what it was like growing up in the close-knit, ethnic enclave of Hamtramck, where his grandparents didn't need to learn English and the sound of the horse-drawn ragman and iceman's carts echoed through the narrow streets. Later his family moved to East Detroit, where his father's political positions helped the young Bonior get his own foothold in local politics.

Today Bonior lives with his wife Judy in Washington, D.C., helps his son and daughter-in-law in their Mexican restaurant Agua 301, and is active in the organization Jobs with Justice.

***Why did you decide to write about your early life, growing up an athletic, Polish-Ukrainian Catholic boy on Detroit's east side?***

I had a really difficult time getting any sense of family history from my parents and my grandparents. So I decided I wanted to pass that on to my children and grandchildren, and hopefully some of them will find it useful enough. I'm a very strong proponent of history and knowing where you came from. Another reason was for myself, I needed to work through some things, such as my mother's death (of a heart attack, in 1960, when she was 37), and take time and reflect upon what pieces of my early life allowed me to move forward.

***You write about how your time as a student athlete helped give you discipline later on.***

I was a quarterback (at Notre Dame High School, and later, the University of Iowa), and if I fumbled the ball or if there was an interception, there wasn't time to mope, I had to get back into the game. I had really very tough and demanding coaches, very old school. They got the most out of you if you hung in there and could take it. It was constant, since I was 10 or 11, baseball, football, basketball, the whole year around. I was blessed with the talent, and that's where I got my confidence."

***After years of Catholic school, you decided to attend the seminary and become a priest.***

I really took to the spiritual pieces of what I was learning, that you could actually have a relationship with God as an individual, I thought that was an amazing thing to be able to do. Then I became interested in becoming an altar boy, and did that for four or five years. Then that led to the seminary. I spent one year there, and I didn't think I could hack it academically... but sports and celibacy were the other two major issues.

***Although you were a Democrat, you managed to represent Macomb County, whose voters were once described as "Reagan Democrats."***

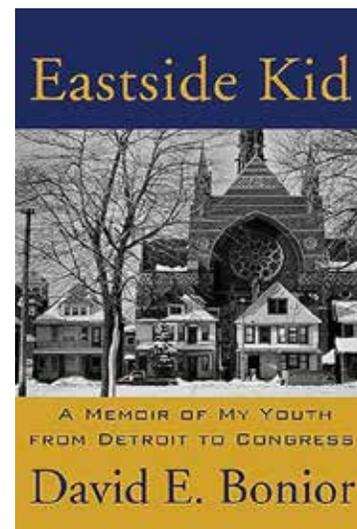
I had a lot in common with my constituents. I would go door to door with my literature, and someone would say 'Oh you went to Notre Dame High School,' and they'd say their cousin or brother went there. 'You belong to the union? Oh I belong to AFCSC-ME.' There were enough pieces of my life that overlapped with my constituency. I tried to represent working people. I came out of a working class home, first in Hamtramck, then in Macomb County, those were the values I was raised with, working class values and experiences, and I took them with me throughout my adult life into politics. But I also have progressive values, and sometimes on social issues, we didn't agree. But they were kind enough to give me the benefit of the doubt on some things and let me lead them."

***Toward the end of the book, you write about being elected to the state legislature, and working with Gov. Bill Milliken, a Republican whom you admired.***

He was, and is a fabulous human being. I have a high, high regard for him. He was very easy to work with in the legislature, not that we didn't have some disagreements and struggles. He was a reasonable man with good social values, who cared about people. He was a business guy so he had a more conservative approach to economics than I did, but it was a generous approach. He was also an enormously courageous guy; his war record is amazing.

***Do you ever wish you were still in Congress?***

Sometimes I get that way. When they were passing the (Obama) health bill, I wanted to be there. But there's a time and a place for everything. I had my time and I've resolved to play a different role now, one that revolves around my family and the grandkids. I'm sad that people aren't taking on the dysfunction of government today. The institutions are broken, they don't work very well. Congress doesn't work, and there are structural things that need to be put in place to put things on track. But the bandwidth on issues is only so wide, people aren't thinking about these structural issues because they get caught up in day to day things. 🍀



FROM THE DETROIT NEWS

## Class of 1965

50-Year Reunion being planned for 2015. Details TBA. The committee is looking to update e-mail addresses and contact information. Reunion Committee: **Dennis Berger '65** denisaberger@aol.com (909) 223-4483

## Class of 1966

Planning for next year's 50-year reunion has begun. **Larry Scemzak '66, Chet Szerlag '66 and Bill Schroeder '66** are compiling updated info. Please contact Chet at ctszerlag@aol.com or Bill at fathvn@comcast.net

## Class of 1972

Planning for the 45-year reunion in 2017 has begun. Please contact **John Berra '72** at jmberra2003@yahoo.com for more information.

## Class of 1975

40-Year Reunion is planned for the weekend of September 11-12. Dinner Friday, September 11 at Andiamo Warren at 7 p.m. Saturday, September 12 Golf at Red Run. Tee times beginning at 1 p.m. For more information contact **Kris Powell '75**, kristopher@benepro.com or **Joe Vacari '75**, joev@andiamoitalia.com.

## Class of 1984

A 30-year reunion is being planned. Reunion committee contacts: **Todd Grzelewski '84**, tsg663@aol.com; **Paul Gaynor '84**, prgaynor05@yahoo.com; and **Andy Guest '84**, aguest@ndpma.org.

## Class of 1986

Will be planning a 30-year reunion for 2016. Reunion Committee: **John Kaminski '86** jkaminski1700@yahoo.com H: (612) 822-4759 C: (952) 261-5546; **Dan O'Brien '86** (248) 840-8391 dobrien734@comcast.net; **Paul Arnone '86** paul.c.arnone@gm.com; **Stephen Schultz '86** stephen2000\_fl@yahoo.com; **Jonathan Zaidan '86** jkmzcc@sbcglobal.net

## Class of 1990

An informal gathering for 2015 is being planned. If interested in assisting with the planning, please contact **Jim Mandl '90** at jim.mandl@yahoo.com.

## Class of 1999

A reunion is currently being planned. If interested in assisting with the planning, please contact **John Glaeser '99** at glaeserjohn@yahoo.com.

## 34 Wall of Fame Photos Still in Our Storage Facility

We have been storing the wall of fame photos in our storage facility for the past nine years. We have distributed over 100 of them, but still have 34 left. We would like to get them to you. If you see your name listed below, please contact us to make arrangements to get your wall of fame photo. We can deliver them if you are close to Sterling Heights, MI or we can ship them. Shipping cost is \$9.

Email jim.mandl@yahoo.com

ND GRAD	YOG	CONDITION	ND GRAD	YOG	CONDITION
Joe Przybycki	1964	Good	Chris Gust	1982	Fair
Mike Boccia	1965	Fair	Andy Nanasi	1983	Good
Brett Nowak	1965	Good	Greg Placidi	1983	Good
Chris Hacias	1965	Fair	Jim Zazula	1984	Good
John Kraft	1965	Good	Paul Seibert	1986	Good
Marty Hacias	1969	Good	Joe Trombley	1987	Good
Tim Flannery	1973	No Frame	Eric Taylor	1989	Good
Kevin Flannery	1975	No Frame	DezJuan Reynolds	1990	Good
Brian Monfils	1975	No Frame	Matt Ziolkowski	1990	Good
Tom Bentley	1975	Good	Steve Jansen	1992	Good
Jim Romeo	1975	Good	Pat Brandimore, Jr.	1993	Good
Tom Gadawski	1976	Good	Anthony Vitale	1994	Good
Marco Caporuccio	1978	Good	Phil Ruggerio	1995	Good
Garry Bass	1980	Fair	Jason Stuecher	1996	Good
Craig Mitchell	1981	Good	Jason Selleke	1996	Good
Jim Forsgren	1981	Good	Jason Stoicevich	1997	Good
Walt Dixon	1981	Good	James Fields II	2001	Good

# In Memoriam

## **J. Michael Lacombe - Class of 1974**

Passed away December 5, 2014 after a brief illness. Survived by beloved companion Sabrina O'Brien Bennett; sons Michael Aaron (fiancée Katrina Adam) and David Alan; grandson Michael Aaron, Jr; **brother Charles R. LaCombe, JR. '70** (Kathleen); the mother of his children, Brenda Bullock LaCombe, and her mother (Hazel Bullock), and dear friends and relatives.

## **David Walch - Class of 1964**

Passed away January 4, 2015 at the age of 67. Loving husband of Ifa Nelle for 40 years. Dear father of Victor (Rosemarie) and Brian Walch. Cherished grand-father of Justin, Rachel, Julie and Thomas. Inurnment Van Hoosen Jones Cemetery. Memorials in David's name may be made to the Parkinson Foundation. Online guestbook [www.modetzfuneralhomes.com](http://www.modetzfuneralhomes.com)



## **Frank Colagiovanni - Class of 1968**

Passed away at the age of 64 on Tuesday, Jan. 6, 2015, at McLaren Bay Region Hospital in Bay City. Frank was born Oct. 4, 1950, in Detroit, to the late Joseph Anthony and Angeline Josephine (Cardinale) Colagiovanni. He graduated from Notre Dame High School in 1968 and the University of Detroit in 1973 with a bachelor's degree in engineering. He married Judy Makmann on May 19, 1973, at Transfiguration Catholic Church in Detroit. He lived in Romeo and was employed as an engineer with Haden in Auburn Hills before moving to Caseville in 1998. He was the former owner of Cola's Cooler in Port Austin, and the current owner of four Jet's Pizza locations in Michigan and Indiana. He was a member and former trustee of the Caseville Eagles. Frank took great pride in being able to form an idea in his mind and then see it through to design, building and completion. He is survived by his wife, Judy; children, Jessica (Andrew) Skelton of Brighton, Chrissy (Johnny) Szymanski of Ubyly and Frank III of Caseville; grandchildren, Annabelle, Erin, Katherine and Mikeal; and siblings, **Vince '70** (Karen) of Macomb, Joseph (Dana) of Warren, Ann (Heins) of Georgia and Patricia (Jim) Zabawski of Sterling Heights. Entombment will be in Resurrection Cemetery, Clinton Township.



## **Tim Schrieber - Class of 1971**

Passed away at the age of 61 on January 21, 2015. Preceded in death by parents Raymond and Dolores. Beloved brother of Terence Schrieber, Debra (John) Spurgeon and Doreen Schrieber. Adoring uncle of Randi (Paul) Allen and Jeremiah Spurgeon. Interment will take place at Resurrection Cemetery. Please share memories at: [mandziukfuneralhome.com](http://mandziukfuneralhome.com)



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*Scott Baumgart '84*

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