

Hicksville High School Newsletter

Thankyou's...



Thank you, Bob and everyone, for the musical birthday greeting!
June Olsen Cullen '58

←
Hi Everyone,
Thanks so much for the lovely birthday card and good wishes. It is always so nice to be remembered. The reunion pictures look great; thank you for sharing. Wish I could have been there. Thank you all for the great job you all do on our Newsletter. I look forward to it each month. Have a wonderful day and God Bless.
Lorraine Miltenberg Dalaimo '60 →

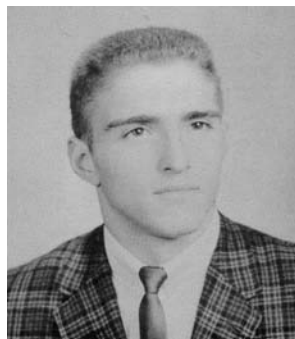


Dear Bob and the whole gang at Hixnews.
Tom and I thank you very much for the beautiful anniversary card. We will be married 48 years. Keep up the good work at Hixnews. Love ya,
Ann Cassese Costantino '61

Thank you for the birthday card !
So nice of you to remember.
Lisa Dorais Wissler '71



←
Thank you for the beautiful birthday eCard.
Bob Siegel '62



Thank you for remembering our anniversary. We celebrated our 40th with a wonderful trip to Italy and Greece this past June. Our best to the HHS newsletter crew.
Peace, Joy
Santo Carfora '64

Hi Buffalo Bob & The Gang at HixNews,
Thank you so much for the lovely Birthday card 2010. Yes this OL' cocker will be 63 years young on August 12th. Thanks for always remembering your Johnnie on the spot! Hope alls well with you and yours'. Ciao for now and keep on swingin.' **Mark Leon '65**

Thanks for the card Bob & the Gang at Hicksville Newsletter. You are the first this year. And it's very appreciated.
Vic Olsen '65

Thankyou's...

TO THE HICKSVILLE NEWSLETTER GANG!!

Thank you for the lovely Birthday card. It is fun growing older and enjoying life so much. As you know Grace Way, Marie Alcock and I are planning an informal reunion in November for whoever would like to attend at the Hicksville Sweet Shop. I am sure Pokerdot let you know about it. Thanks Again



Dorothy Drago '49

Hi, Bob - thank you for the anniversary card. George has been in rehab since 7/9/10, so I took a "large" piece of cake, 2 forks and dishes and wished him a Happy 63rd Anniversary sitting in a room on the bed. He has a bit of dementia on occasion. He gets exercise almost every day, and I keep after him to peddle down/back the hallway to strengthen his legs and get additional exercise. I'm going to visit another place tomorrow to see what they have to "offer." Guess I will have to put the house on the market. That's going to be a job; we've lived here 33 years and our sons don't want anything from the house belongings. Hope all is going well with you and the rest of your crew. I enjoy reading the paper every month. You all do a great job!! Will talk again soon.

Bea (Eisemann) Baldwin '46

Thanks for remembering my birthday, fellow Hicksville-ites. I wish there were a few from the class of '54 to reminisce with....

Stu Orton, '54

To The Gang at the Hicksville newsletter

Thanks for the great birthday card. It was cleverly done and much appreciated!

Alan Nave '65



Somehow, I was not getting my newsletter so I am signing up again. It is a great newsletter. Thank you,

Phyllis Jackson Tremmel Dircks '64



I would love to thank you all for the great Birthday card. You guys do a wonderful job, and we appreciate it. Every birthday is a blessing, and mine was great this year.

I have some sad news to tell you. Ann (Carmody) Burley passed away August 18, 2010. She was from the class of 1960, and was also my first cousin whom I adored. Luv

Dorothy (Kunz) Drago '49

Can you please add my birthday to the list...it is September 21, 1951. Thank You! Also, please add to "deceased" Syndie Bender, class of 1972. I have asked before, but it was ignored. Her twin sister, Trudie, is living in Arizona.

Steve Wagner '69

Editor note...Sorry we missed your note...it's posted now. Thanks for the info!!!

Thankyou's...

Dear Gang at HixNews.

Thank you all for remembering my birthday.

Frank Smith '61

p.s. looking forward to the reunion next year....



I

Guys:

have never read a more beautiful letter than the one in this month's Casale's Corner about the little girl and her dog that had died and went to heaven. That someone would go to all that trouble for a little girl who misses her dog is unbelievable and makes one thankful that there are still wonderful people in the world. You made my day! Thanks for all your hard work with the Newsletter. Your devotion shows and I know we all appreciate it.

Linda Faraone Connelly ('60)

Thanks all for the adorable birthday card!!!!!!!!!!!!

Love,

Bonnie Schaar Papes '61

Thank You for the lovely anniversary card.

Jacqui and Joe Bausk '50

To Bob and everyone at the news staff,

Angel and I thank you so much for the great anniversary card. It's hard to believe that it has been 46 years, not counting the prior years that we were dating at HHS (from our junior year). We both look forward to next September and our 50th class reunion. Again thank you so much.

Best regards to all,

Angel & Ed Giannelli '61

I just want to thank you for all the work you do for the Hicksville newsletter. You don't realize how much it means to people that they can get in touch with so many friends from their past that they thought they would never see again. THAT'S BECAUSE OF ALL YOUR HARD WORK. I am sure you feel great pleasure, but I know it takes a lot of your time, effort and hard work. Thanks again.

Maureen Uss Benson

Editor note...I realize that you are not being specific in saying thank you. The Newsletter is a team effort and you are correct, we do a good job. Our most recent problem was trying to make the newsletter more readable, and our first effort fell short of expectations. Thanks to the many alumni who stepped up to the plate, and who are equally concerned with making things work right, our newsletter has been transformed to the point where it seems to be more readable, etc. We have had some great support/information that produces a better read.

love buffalo bob casale '61

Thank you Bob and the "gang" at the Newsletter for the lovely birthday greeting! It just made my day.

Best regards.

Barbara DiBella Dowd '62



Thankyou's...

Dear Bob

Thanks for the great birthday card. My computers have been down for about two weeks. Had over 600 emails. Just starting to clear them out now.

Semper Fidelis
Bill Walden '65

Thank you so much for the anniversary card.
Kathy (McManus) and Phil Bock '76

Dear Bob and Hixnews:

My wife and I want to express our sincere thanks for the great card you sent us for our wedding anniversary on August 8. As it was our 40th year together as husband and wife, we are especially thankful for your kind thoughts on our behalf.

Wishing you and the staff all our best,

Harold and Karen Buttitta '65



Thanks for the anniversary card...really cute - thanks so much. Love it!

Pat Appleman and Peter Levitin '62



To the Gang at Hicksville Newsletter: Thanks for thinking of me! I loved it!

Best Wishes,
Florida Shelly Heyman '61

Hi Bob,

Many thanks to you and the staff for always remembering my birthday, even though after 65 I'd much rather forget them!

All the Best,

Joe Carfora '62

Hi Bob

Just wanted to say what a great job everyone is doing with the newsletter and working on the reunion. I would like to contact Patricia Warren (not sure of married name). Is there any way you could connect us? Thanks for your assistance.

Elyse Marlin Soffer '61

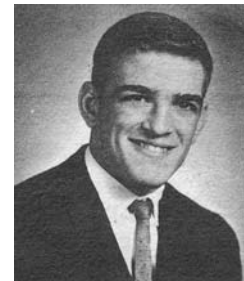
Ed. Note...was able to find a phone number in the white pages and sent that along to Elyse. We don't have an email address for Pat, and the info I found that is shown below should be up to date. Her married name is Chatham and the phone number that is shown should be accurate. If you give her a call, tell her that Bob and Joyce say hello. Patti used to live very close to Joyce Gabrielsen and Kathy Kapsol. I'm going to pick Joyce up from the assisted living and take her to dinner. If Patti does have an email address, please pass that along to me. Thanks,

love yah bob

[PATRICIA A CHATHAM](#) Born Sep 1943 [More Info on PATRICIA CHATHAM](#) [Check for Email Address Google](#)

[5405 DAYTON LN](#) [Neighborhood & Property Report](#) Record Created: Unknown

[PORT CHARLOTTE, FL 33981](#) [\(941\) 698-0072](#)



Thank you's....



Hi Bob,
You and whoever else is working on this website -- what a great job you are doing -- and a big THANKS!!!
Eileen Oxenholm Baxter '61
p.s. two pictures from recent year



Both Janet and I thank you for the very nice birthday cards. Although the years are many now, it is nice to hear from those who bring back memories of when we were much younger. We live in Dunwoody Georgia, just outside of Atlanta. Janet and I will be celebrating 46 years of marriage in February. We have 4 great grown children and 7 grandchildren. Janet is the VP of Administration for a medium sized Healthcare company (Jackson Healthcare). She will retire in 2012. I am consulting for Avon Products. I retired from Avon after 40 years in 2006 and have been consulting with them since. We enjoy travel, cruises and spoiling the grandkids when not working. I keep in touch with Bill Dylewski and send and receive an email from Hank Cierski every so often. Looking forward to a 50 year reunion in 2012. Thank you again.

Harry and Janet Butcher '62



Dear Bob:
Thank you for our anniversary card. This particular card is so appropriate with Johann Strauss and The Blue Danube because Jack and I have tickets to see Andre Rieu in concert in December. I think I will have more than my share of classical music by the time I leave the Amway Arena.
Love,
Jeanne Goettelmann LaPointe '59

Bob (and editors):
Thanks for the latest anniversary wishes. Your card was great. And, thanks also, for all the work you folks do on the newsletter. I appreciate the monthly updates. All the best.

Charlie ('64) and Charla Henningsen & Marlow

Dear HixNews
Wow!!!! Thank you very much for the anniversary card. We can't believe it's our 54th. Where did all those wonderful years go?

Barbara (Fellows) and Charlie Cava '55



(Photo with granddaughter, Marlow, age 6)

Thankyou's...

To The Gang at the Newsletter

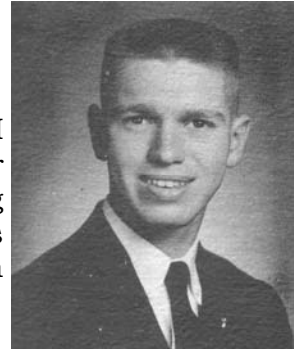
Just wanted to say that you all do a wonderful job with the Newsletter, but I have to admit it was "MUUUUUUCH" better this time and easier to read. Thanks for all you do. We all appreciate it.

Darlene (Grecz) Sacks '67

Dear Katie, Jean, and Bob.

The current format of the September newsletter is terrific. I found it very easy to open, easy to read, and easy to scan for interesting content. Thanks for your continuing efforts to bring all the memories of the past to our attention as well as the news of what is happening now with old friends from High School. Great job.

Steve Baum '62



Dear HixNews

Thanks for the birthday card. To the class of '68, I can't believe we are 60 this year! I'm not sure I like the number, but it is sure better than the alternative!!!! Happy Birthday to the class of 1968. Each one of you!

Susan(Donner) Merkler. '68

p.s. now this is the punch line. Rod and I moved into a senior community in Leesburg Florida. We are doing the senior thing! Drive around in our golf cart! Go on bus trip's, and we are loving every minute of it. So happy senior day! See you later, got to pack for a cruise!!!!

New Readers..

Brooke Guadagno '65
 Jerry Poller '65
 Suzanne Foy '67
 Bob Bittner '68
 Jack Freedman '69
 Karen Capone Abruzzo '70
 Peter Lamia '72
 Mary (Bilancia) Phillips '73
 Kathy Annunziato Devlin '76
 Helene Healey Loomis '81



New Readers...

Hi all,

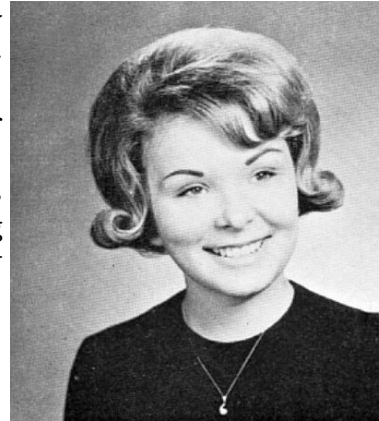
Just subscribed to the HixNews mailing; don't know what took me so long. It's quite enlightening and a pleasure to learn of the goings-on of individuals from my past.

A little about my self...name- Stephanie (Hill) Vetter residing on LI. I'm from the graduating class of 1964. Been married seems like forever. Have a son who resides with his family in Florida, and a married daughter living on LI. I have four beautiful grandchildren and I am very thankful and grateful for what life has brought my way.

BTW, you guys rock with HixNews!

Sincerely,

Stephanie (Hill) Vetter '64



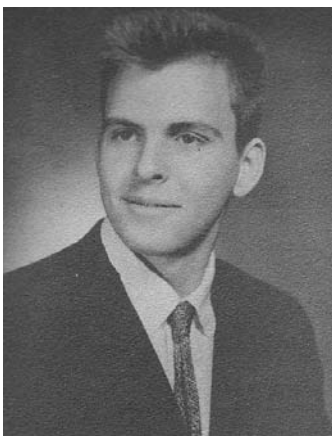
Gary DeFelice '58



Ted Greve '58



Joan DeJohn Brite '61



Frank Tiringer '61



Patricia Remsen 1961



John McNeil '62

New Readers...

Leslie Anstey Gryder '80

Linda (Balogh) Aynes '73



Joe Pitchell '61



Hobart (Hobie) Swartwood '63

Still More on Mr. Braun...

The story of Mr. Braun being thrown out a window and or hung out a window is a perfect example of urban legend. I am sure most people remember Bernard Braun and his unusual style of walking which was seemingly rigid...that was due to a back problem. But the story soon became exaggerated into Mr. Braun being thrown from the second floor window of the old High School on Jerusalem Avenue into the bushes below. The reason no eyewitnesses came forth was due to the fact that it never happened. Mr. Braun wouldn't dignify the rumor and so it continues to today! I discussed this with him personally and have no reason to believe he would lie to me.



Larry Senn '64'

He wasn't thrown out the window, he was hung out the window (**ED—like, this is soooo much better!**). I think it was in 1957, It was three guys. I can't tell you their names, because they are important people still in the town of Hicksville now. I don't know if it was really true or not??

Eric Eriksen '57

To....Denny (Tillman)

Check out the attached photo (*appears on next page*). Sure brings back memories. **Ed. Buffalo Bob Casale**

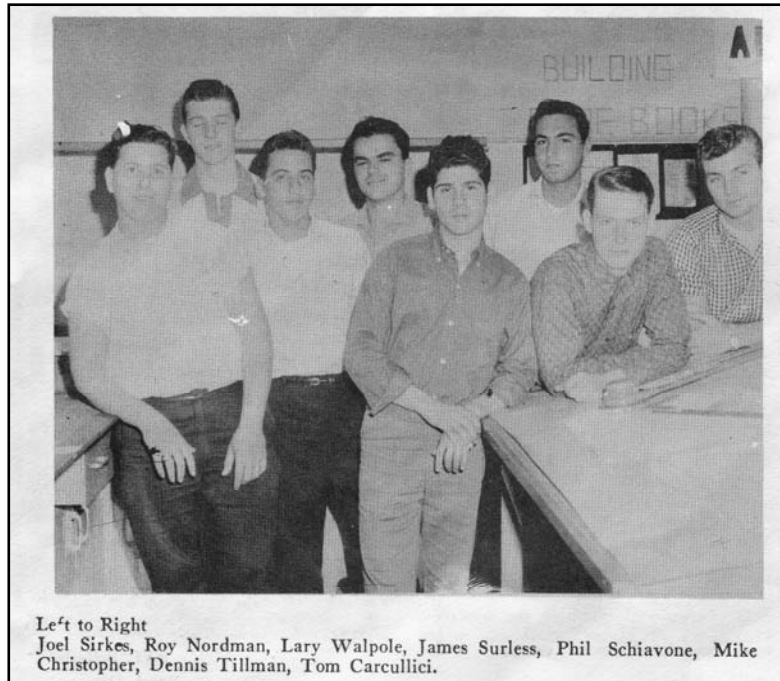
Thanks BB,

I remember this picture but don't remember ever being identified as "Dennis" before in an HHS pub. BTW, Kay Sarsfield got in touch with Mary Colasono Sherin and encouraged her to call me. She did, and we talked for a long time and had a lot more to say to each other than we ever could have imagined. Thanks for your help. All the best,

Denny

P.S. A few months ago I sent these two shots of Mr. Sanborn's 6th grade class in to The Editors and don't remember ever seeing my query about identifying the missing kids. Did it ever appear in the HixNews? If not, can you do it or pass it on to the right editor? Thanks, again.

Denny, Check out the following issue of the <http://www.hixnews.com/1004/> Newsletter — page toward the very bottom. Ed.



Anticipating the '61 Class Reunion:

I basically haven't been back to Hicksville since high school, although I did spend a few summers there while in college. I graduated from Union College in Schenectady, NY then went into the Air Force. I was stationed in Warner Robins, GA and then Hof Air Station, Germany (was West Germany at the time). After my time in the service I worked in the Buffalo, NY area for a number of years. While working for GE, I was transferred to Oklahoma City, OK. Some years later I found myself in Reno, NV where I changed careers from sales to administrative assistant to a world champion and Olympic down hill skier. Talk about a job change! Anyway, I am now retired and living in central Florida - one hour north of Orlando and just on the edge of horse country.

I have four children all of whom are doing well and five granddaughters, all of whom have me wrapped around their little fingers. My wife of 16 years has three sons, two are still living, and two grandchildren who are also wonderful. We enjoy traveling, visiting family and friends and playing cards with the neighbors. My personal passion is photography - I currently have slightly over 34,000 pictures on my computer that I took. If you want a peak at some of my work - visit renodick.smugmug.com. I am in the process of geotagging my pictures so you can see where they were taken. (Don't worry, I don't have too many photos on the site.)

Since I have been away for 50 years, I have a big fear that I won't know anybody. Does anybody else have this worry? We are looking forward to the reunion and showing my wife Long Island (she's an Oklahoma girl).

Best regards,
Dick Penndorf '61

Letters to the Editors

FLASHBACK

Wouldn't you think the top song of the 20th century would be sung by a guy like Elvis Presley or perhaps the sensational crooner, Frank Sinatra? The number one song of the century was performed by a fella who did a lot of acting, too, along with his singing. His versatility was the primary reason for his continuing success. Some of his long list of hits..."Splish Splash," "Early In The Morning," "Queen of The Hop," "Plain Jane," "Dream Lover," "Beyond The Sea," "Clementine," "Bill Bailey," "Artificial Flowers," "Somebody to Love" and "Lazy River." All of these sounds bring back fond memories, but the number one song of the century, performed by the incomparable Bobby Darin..."Mack The Knife."

However, when CBS-FM conducts its annual top 500 poll, the reigning champion song remains the same, year after year... "In The Still of The Night," by the Five Satins.

I would like to add information about myself to Bio's and/or profiles. My name is Nathan Jacobus. Please e-mail reply with directions on how to do this.

Thanks

Nathan Jacobus '70

President

MJMI

P.O. Box 1212

Chandler, AZ 85244-1212

480-786-6564

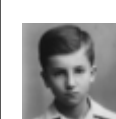
nathan@mjmi.org

Hi Nathan,

The instructions for a profile are posted [here](#):

[https://docs.google.com/Doc?](https://docs.google.com/Doc?docid=0AYtQODgt_QnNZGhjZm50YzhfNThnaGt3cWZocQ&hl=en)

[docid=0AYtQODgt_QnNZGhjZm50YzhfNThnaGt3cWZocQ&hl=en](https://docs.google.com/Doc?docid=0AYtQODgt_QnNZGhjZm50YzhfNThnaGt3cWZocQ&hl=en)



If you want to look at the previous profiles (Bob Casale and Joe Carfora), their links are on the HixNews Profiles page [here](#):

[https://docs.google.com/Doc?](https://docs.google.com/Doc?docid=0AYtQODgt_QnNZGhjZm50YzhfNjZmN3h2ODVmZA&hl=en)

[docid=0AYtQODgt_QnNZGhjZm50YzhfNjZmN3h2ODVmZA&hl=en](https://docs.google.com/Doc?docid=0AYtQODgt_QnNZGhjZm50YzhfNjZmN3h2ODVmZA&hl=en)

H. Lichtenstein

Dear Google Group...

We are very excited about the reunion for the class of 1961 scheduled for September of 2011. We have asked for some updated information that slowly trickles in. Many have responded....many more have not. We are very interested in your life and your family. Where have you been??? What have you done??? Why not share your lives so that we, as your friends and alumni, can watch how life has treated you.... We mourn the many alumni who have passed. Please participate in this endeavor. If you can, please link us up with the ones we cannot find. We are interested in "YOU," so make an impact and get in touch with us.

Your family of Alumni and Friends from the class of 1961

We've come a long way and need help getting the word out..

Youse guys... Go to our reunion site: <http://61.hixreunion.com/index.htm>

scroll down to "Guess Who's Coming"click on that. Your thoughts please.

love yah Bob Casale

Letters to the Editors

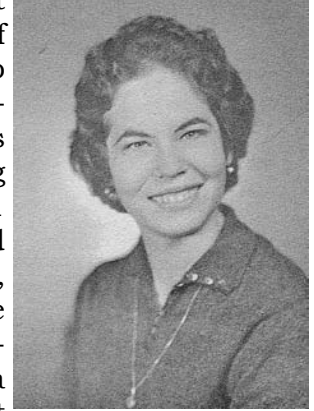
Bob,
I was stunned when I saw the list of those who have passed. I just realized that I sent in the questionnaire for the 2011 Fifty Year Reunion when I mailed the deposit. I may be able to help out a little. I still work full time and do some business traveling to the Orient (China and Korea). I also live in Los Angeles and don't know if that makes a difference.

Best,

Bob Schultz '61

Hi, Bob

I really don't feel old enough to be included in this group. Just goes to show.... Unfortunately, I won't be able to join all of you. My husband and I are leaving in December 2010 to enjoy/take advantage of his last sabbatical offered as a university professor. Bottom line, this means that all of **his** expenses are paid for, thus enabling us to take full advantage of being out of country. We'll be in Seattle, WA till mid March, 2011 with the three grandsons; and then in Kyoto, Japan till the end of July, 2011. As much as I would like to see the changes we, and Long Island, have gone through, I don't think I'll have the financial, or stamina-related resources. Thank you all for trying to pull this whole thing together. I know you'll all have a good time seeing through the wrinkles and remembering what stupid things we did as not-so-innocent teenagers.



Ellen (Gorenstein) Kamil '61



Dear Editors,

Unfortunately, I was unable to be at the 1960 reunion held recently. Looking over the pictures, there's one person I would like to contact. Please forward my request and even my e-mail address to Mary Colasono. I'm attaching a picture I took from my copy of our yearbook. I'm hoping it'll help her remember me.

All the best,

Denny Tillman '60

MEMORIES:

The cars in front of the Sweet Shop [in last months issue] are (left) '53 DODGE and (right) '54 MERCURY. I took my driving test with my Fathers '53 Dodge and I owned a '56 Mercury.

Tom Haller '56

Vero Beach Fl.

Hi,

I've been searching for the obituary section of the newsletter. How do I get there?

Thanks,

Maxene Grove '68

Maxene, it's called "[In Memoriam](#)". Roger Whitaker, webmaster for [hixnews.com](#)

PS—Maxene, in the actual newsletter we list new death notices as "Passages," when we first learn of them; then we place them on the "In Memoriam" link at the top of the home page. Ed.

Letters to the Editors

In your August 2010 issue, Fred Fluckiger (Flicker) class of 1938 asked if any other alumni from his class were around. My mother Rita Rettberg Hanifan, class of 1939, is very active 88-year old living in Bethpage. She was married to my dad, John Hanifan, class of 1939, for over 50 years until his death in 1998. They raised their eight children in Hicksville and now have 19 grandchildren and 12 great grandchildren. My older brother Jack went to St Dominic's but my other siblings Kathy, Dennis, Marylou, Kevin, Patty and Terri all graduated from Hicksville High School.

Maureen Hanifan Olsen '66

Hi Bob;

I heard that in the 1961 yearbook there is a picture of me playing the accordion. I think it's on page 132. Would it be possible to send it to me? In my year book there are none. I would love to show it to my grandkids. Thanks.

Art Romeo '60

Artie responded back.... That's me on accordion and that's Louie Anatra in the front setting up the drums. He was the leader that night because he was a senior and I had already graduated. Thanks for the pic.



I just wanted to remind all of you that I am still at Casa Rustica every Thursday night from 6:30 - 9:30. Now that vacation is over, it's time to treat yourselves to a great meal and at the same time support live music on Long Island. We are located on Main St. in Smithtown [same as Rt. 25 or Jericho Tpke]. I hope to see many of you over the next few weeks.

Art Romeo '60

Editors:

Enjoy the newsletter... AND don't care for the new format. It is difficult to read. I would like to nominate Henry Gates for the Hicksville Newsletter Hall of Fame. Mr. Gates was a past HHS music teacher and band director. Henry turned 90 this July and is still active playing in the Huntington Arts Council Summer Band since 1960. I started to play in the Huntington band in 2000 and still enjoy it for the past 11 years. Henry put the HHS football marching band on the field back in 1958 and taught us 8 steps to 5 yards and how to work together in practiced drill marching. If you need other recommendations let me know as there are several people who have enjoyed and benefited from knowing Henry Gates. Thank you.

Stan Bryer '60

Letters to the Editors

HixNews,

I haven't been e-mailing for quite sometime. My 15 year old Dell with Windows 95 finally gave up. First the e-mail, then I couldn't play Pinochle on Yahoo as they upgraded to Internet Explorer 8. Windows 95 not able to upgrade, so now I have an HP with 4 GB Ram & 500 GB Hard drive with Windows Vista. What a jump—about 6 of 7 operating systems. More bells & whistles then I'll ever need. In the past you were sending me the newsletter and I sent it on to my HHS e-mail club made up of Classes 47, 48, 49, 50, & 51. I've slowed down a lot, but still manage to play golf twice a week. Gave up traveling, spending days with friends. I got back on-line just in time to help the class of 1950 with their reunion. Looking forward to getting your HixNews Letter again.

Alumni,

Art Lembke '49

Dear HixNews,

Please make sure the attached flyer gets posted in the Hicksville Newsletter (see Home Page).

It will appear on the main page in the September, October and November issues.

Roger Whitaker, webmaster.

Also, I would like to e-mail Joan Williams If anyone has her new e-mail address could you please send it to me! *Thanks, Art*

p.s. to Dorothy (Dot) Drago

Let me know if you receive this FLYER. I hope it helps! Can't thank you, Dot, Grace (Callegas) Way and Marie (Callandrillo) Alcott enough for the great job you did in Hosting the 2005 reunion, it never would have happened without you both.

Thanks again,

Art Lembke '49

Added to "[Looking for People](#)" list.



H. Lichtenstein

Hi All,

I can't give enough credit to you all for all the work you put into the HixNews...Bravo. I thought I had included our Wedding Anniversary in the original info packet I sent to you guys....but....unfortunately I don't see our names on the May List. Louis Agiesta and I were married on 5/5/62. Lou was a graduate of Bethpage HS in '57 and I from HHS in '58. Lou was (is) very familiar with HHS as a few of his cousins graduated from HHS, as well as his having worked with many in Grumman.

Best Wishes

Kathleen Donovan Agiesta '58



Letters to the Editors:

Tom Pilko '59 (brother of George '67?), recommends the book *Younger Next Year* for motivation in achieving a fit and healthy lifestyle at any age. I want to second his opinion! I read the book last year and my workout routine and results have greatly improved. Some of you may recall that I was among the few weightlifting and body building nuts back at HHS in the 60's and I've still been at it for many years - even after a bad car accident in 1991 that wrecked my back and neck. Check out *Younger Next Year* and/or *Younger Next Year for Women* by Chris Crowley & Dr. Henry S. Lodge, or go to their website at www.youngernextyear.com. I intend to read it again soon. My goal now - just to be a fit 70 year old! (photos to follow...)

Walk, dance, live! Move it or lose it!

Martin ("Marty") Brandfon '67



Computer Time...

Hi All,

In reading your comment on the September website home page, "**Yes, the newsletter is a large file and may take a little time to load on a slower Internet connection,**" please permit me to offer a comment myself.

How are you creating this PDF file? To create a file that totals in at 16.5 MB when it is to be downloaded from a website is unusual by most standards. In my experience, I have seen it occur most commonly when the PDF file has been generated by some software other than Adobe Acrobat, Acrobat Distiller, InDesign, Pages, TextEdit, or by not using the correct criteria when saving the file. (Microsoft Office generated PDFs will often be larger.) I believe that one or the other is what has happened here.

The PDF format is excellent for creating a file that can be opened by most any operating system, ie. Mac, Windows, Unix, Linux. However, one must decide the purpose of the file, for example: is it to be viewed only on the web, is it to be desktop printed, or is it to be printed by high-resolution offset process. Each of these uses will significantly affect the saved file size and for web use or printing on a laser printer or inkjet, a relatively low resolution file is quite sufficient quality wise and dramatically smaller.

To illustrate the point, I have saved your September Newsletter (1009_Newsletter) file to my desktop. I then opened the file in Adobe Acrobat (not Acrobat Reader). With the file open, I accessed the pull-down menu under "Document" and clicked on "Reduce File Size." Your original file went from 16.5 MB to 1.3 MB without any significant degradation of quality. This new file version will download much quicker and even be sent as an email attachment when needed.

Hope that helps for the future,

Al Sypher, HHS Class of '58

Image Associates

6500 SW 51st Court

Ocala, FL 34474-5769

Computer Time...

Thanks very much, Al. Katie generated the file from Publisher, so it was rather large. I try to learn something new every day and **this day gets a gold star.** ★

I didn't know you could do that with Adobe Acrobat, but it certainly makes great sense.

I've uploaded your compacted version and it's now what is linked for our readers. I hope that's OK with you. I included a note about your contribution. :-)

The reason I was unaware of this function is that, in looking for it, I don't find it in my old version of Adobe Acrobat. I've got version 6.0 here at my day job and that's what I've got on my machine at home, too.... However, Vicky has version 9.0 that came with an Adobe software package we bought recently so I'll take a look at that one later.

Regards,

Roger Whitaker, webmaster for hixnews.com

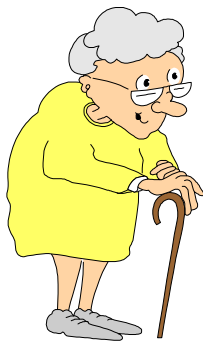
Ed.—Al, special thanks from me. You helped solve a big problem. Katie

In trying to load the newsletter, I keep getting a box that says the files do not begin with %pdf--installed latest version of Adobe, still doesn't work. Help, I really want to read the newsletter.

Editor Note... It works OK for me using Internet Explorer on Windows XP. It takes some time for it to load, though. Try the direct link here:

http://www.hixnews.com/1009/1009_Newsletter.pdf

Roger Whitaker, webmaster for hixnews.com



MY LIVING WILL

Last night, my kids and I were sitting in the living room. I said to them, "I never want to live in a vegetative state. I don't want to be dependent on some machine and fluids from a bottle. If that ever happens, just pull the plug."

The kids got up, unplugged my Computer, and threw out my wine. They are SO on my shit list!!!

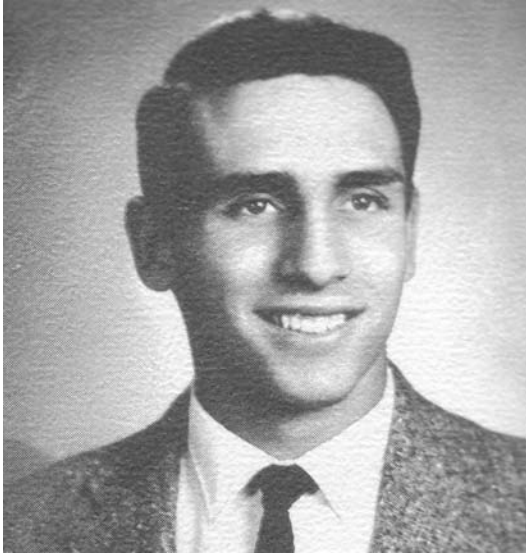
H O M E L E S S M A N ' S F U N E R A L

As a bagpiper, I play many gigs. Recently I was asked by a funeral director to play at a graveside service for a homeless man. He had no family or friends, so the service was to be at a pauper's cemetery in the Kentucky backcountry. As I was not familiar with the backwoods, I got lost and, being a typical man, I didn't stop for directions. I finally arrived an hour late and saw the funeral guy had evidently gone and the hearse was nowhere in sight. There were only the diggers and crew left and they were eating lunch.

I felt bad; I apologized to the men for being late. I went to the side of the grave and looked down and the vault lid was already in place. I didn't know what else to do, so I started to play. The workers put down their lunches and began to gather around. I played out my heart and soul for this man with no family and friends. I played like I've never played before. And as I played 'Amazing Grace,' the workers began to weep. They wept, I wept, we all wept together. When I finished I packed up my bagpipes and started for my car. Though my head hung low, my heart was full. As I opened the door to my car, I heard one of the workers say, "I ain't never seen nothin' like that before and I've been putting in septic tanks for twenty years."

Apparently I'm still lost....





William Sherburne — High School

William and Wife now →
We are looking for an email address for Bill. Please help. Thanks, the Editors

Where are you? 



Also looking for email address for Joan Younghans '63.

Dear Class of 1961: Please go to the reunion site
<http://61.hixreunion.com/index.htm> Then scroll down to
[Guess Who's Coming](#)

I just finished updating the file and am almost all the way through the list of those who have responded positively. Any questions you have or if you want to interject something, or add your bio sketch or update some pictures, we certainly would like to hear from you. Send a note to the Google group or simply reply to this email.

love yah,
buffalo bob casale

p.s. please check out the following bio sketches

[Richard Paul Penndorf '61](#)

[Joan Siegl Rudolph '61](#)

[Carole \(Snyder\) Ferguson, class of 1961](#)

[Jim Rerisi class of 1961](#)

It would be great to see some more!!!!

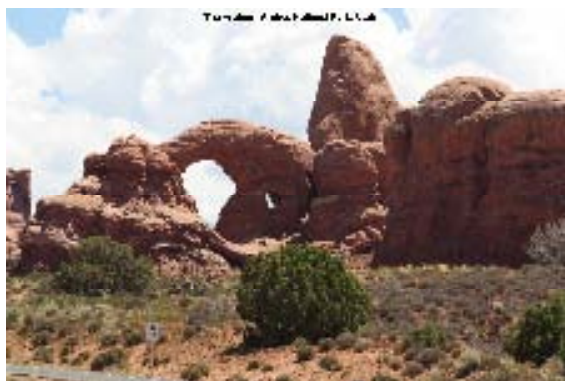
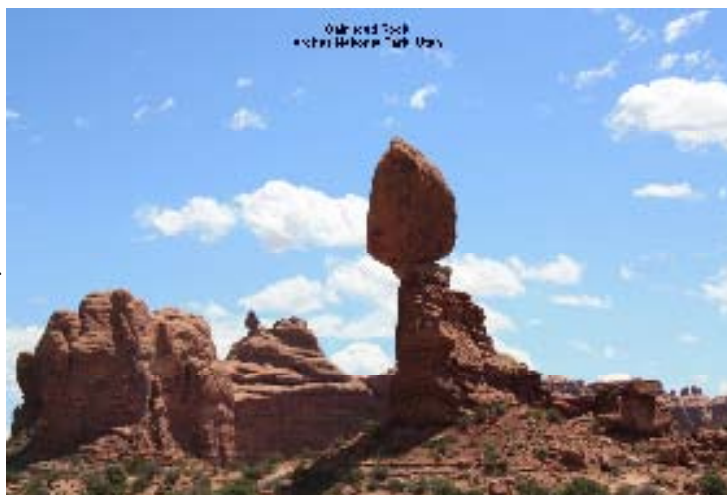


Vacationeers

This area is amazing. The sides of some of the mountains were over 800 feet high. Everything is RED! Here's a picture of the balancing rock and one of the arches. We also went to Dead Horse Point - it's part of area, but it's a state park. This is a very sad area. The story goes that years ago, I'm talking about the 1800's, the settlers decided they wanted some of the wild horses. They corralled them on the point and picked the best of the bunch. They left the "bushtails" (the inferior horses) locked up in the corral to die of thirst. The Colorado River was straight down 2000 feet, but the horses couldn't get out of the corral.

Until our next stop!

Kathy & Roy Hannaman '60



Hix Editor **Katie Kennedy '62** in front of the Victoria Statue in London, with Buckingham Palace in the background.

August 2010

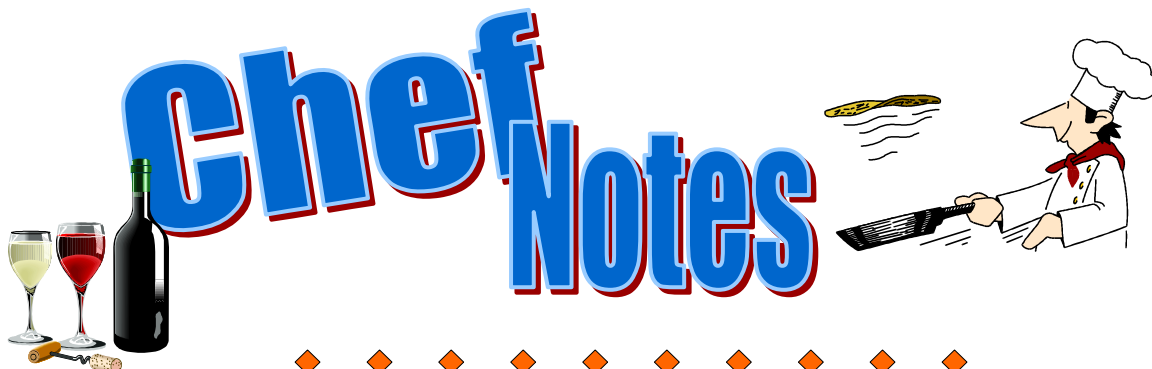


Dear Alumni:

We have many albums from various classes posted at Webshots. All you need do is click on the hyperlink, or copy and paste into your browser. You will be whisked quickly to the website. Then select what albums you want to view. The reunion for the class of 1960 rules. There have been over ten thousand views thus far. Enjoy.

<http://community.webshots.com/user/robertcasale>

The Editors



With the greater gift giving season approaching, complete with all the food and entertaining that comes with it, what better time to start a food column than October!

Dear subscribers and alumni,

As we get older, there seems to be much more interest in food, wine, good cooking and recipes. With that in mind, we are launching a section of the newsletter to cover this area. If you have a favorite recipe that you would like to share, or any stories that you have involving food or wine, please send them in to the editors to be published in the newsletter. To be successful, we need the input and submissions from our readers, so take a moment to send us your favorites! To kick off the food section, I will present my recipe for Adobo Chicken, also known as “Asian Stewed Chicken.”

My many years of traveling as a field engineer and eating out in restaurants has led me to always try and figure out what made the more memorable dinners so good, so that I could try to replicate those tastes when I cooked at home. To me, some of the best tasting food is a blend of sweet and sour, salty, and creamy, along with a neutral or starchy food, and spices to add flavors. Many people will say, “Oh, I don’t really like sweet and sour!” Well, let us examine some common Western foods we are all familiar with.

- Hamburger/Cheeseburger...The beef is mildly sweet, the catsup or mustard and pickle are sour, the cheese is creamy, and the roll is neutral.
- The same thing with a hot dog. The meat is sweet and salty, mustard or kraut is sour, roll is neutral.
- Pizza...The sauce is sour (or tart), the cheese is creamy and sweet, the crust is neutral and sweet, and the toppings can be any combo of tastes.
- Sandwiches...The neutral bread or roll is swathed in a tart or sour miracle whip, mayo, or mustard, with a filling of sweet meats or creamy cheese.

You get the picture. Most of us experiment with those elements in food.

Adobo Chicken is one of my favorite meals that I picked up during my extensive travels in the Philippines, and I have yet to come across anyone who didn’t like it. It gets its strong taste from the sharp contrast of sour vinegar against the salty, sweet soy sauce, and sweetness of the chicken. Adobo chicken is more of a “Comfort food,” rather than gourmet, and is very satisfying when you are looking for something different, yet filling.

When I cook from a recipe, I usually don’t adhere strictly to it, rather I use it as a guide and I make small changes to see what comes out. Sometimes the food comes out worse, but most of the time it comes out much better.

For Adobo chicken, you can use a whole chicken cut up, or legs and thighs that come in bulk packages. I have even had Adobo chicken livers, which is quite tasty. Chicken breasts are best not used for Adobo unless as part of a cut up whole chicken, as they can be on the dry side.



ADOBO CHICKEN

by Bob Gillette

INGREDIENTS:

1 Tbsp olive oil
 1 whole fryer chicken, cut up, or 3-4 chicken leg/thigh sections split up.
 5-7 whole crushed cloves of garlic
 3/8 cup apple cider vinegar
 3/8 cup regular soy sauce
 1 cup water
 1 Tsp ground black pepper or 2 Tsp whole black peppercorns
 1 Tsp MSG powder (Optional)
 7-10 whole bay leaves
 1 med onion, chopped
 1 Tbsp Traditional Japanese Mirin
 2 Tsp Wondra flour(Optional)
 1-2 Cups Jasmine rice

Use a deep sided frying pan, slightly larger than the amount of chicken you are using. Pour in a small amount of olive oil to coat the pan over medium heat. Sauté 5-7 crushed whole cloves of garlic, or use a tablespoon of prepared chopped garlic found in jars in the produce section of the supermarket. Remove excess fat from the cut up chicken pieces (if using a whole cut up fryer chicken, cut the breasts into drumstick sized pieces for even cooking); add the chicken pieces to the pan, skin side down, cooking over med heat to lightly brown the chicken. Adjust the heat so the garlic doesn't burn.

When the chicken is sizzling (5-10Min), add 3/8 cup of the vinegar, pouring over the chicken, then the soy sauce. You can add more later, if needed, to adjust the taste. Add a cup. of water, or enough so that chicken pieces are half submerged, and bring to a slow boil. Add 7-10 whole Bay leaves. ***(Note: The bay leaves add flavor, but will not soften when cooked, and thus present a choking and intestinal hazard if accidentally eaten! Remove them after cooking.)***

Add 1 teaspoon black pepper, more if you like heat. In the P.I. they use whole peppercorns, but I have found that biting down on a hard peppercorn can ruin the meal. A teaspoon of MSG may be added as a flavor enhancer, or you can skip it.

Cook at a gentle boil for about 40 minutes, covered. If the liquid gets too low, add more water. After about 45 minutes, chop up 1 medium onion, and add to the chicken, spreading over the pieces. Spoon the liquid over the chicken and onion pieces. About 10 minutes after you have added the onion, turn over the chicken pieces, skin side up. At this point, you should start tasting the liquid broth. It should have a pleasant tangy flavor like soup broth. If you find it is too sour, add a small amount of sweetener. I keep on hand and always use Japanese Mirin as a sweetener. It sweetens without becoming overly sweet, while adding flavors. It is sweetened Sake (Rice wine) and is used extensively in Japanese cooking! A little goes a long way. If you have Mirin on hand, sprinkle a tablespoon over the chicken anyway, as it will add more flavor. Use more if you find the sauce is too sour. You can now cook uncovered, checking to make sure the liquid does not completely boil off, and checking tenderness of the chicken.

Near the end of cooking, use a spoon to skim off any excess chicken fat in the pan, if that is a concern. Turn chicken back over skin side down. After about 1 ½ hours total cooking time, the liquid will boil down to a thin dark sauce. When the chicken can almost be pulled off the bone with a fork, it is done.

Adobo chicken is served over rice, and is done when the chicken almost falls off of the bone. The Adobo liquid should end up as a thin sauce, like a medium gravy, which is spooned over the rice and with pieces of chicken on top. If it is too watery and the chicken is starting to fall off the bones, I will add a small amount of Wondra, quick mix flour, to thicken it.

I prefer Jasmine rice, and after rinsing in cold water a few times, I have found that letting it soak in water for a few hours makes for better rice. Rinsing the rice is a good idea because they usually dry rice along and on the highway after harvesting, and before it is milled.

If I feel like sticky rice, I will use Japanese rice, which is of a high quality. If the name “Rose” is part of the name, it is usually Japanese rice.

There are many ways to cook rice. I use a rice cooker which makes cooking rice easier. Two other methods for stove top cooking of rice:

1. Place a cup or two of rice in a sauce pan. After rinsing the rice, add water, using 1 1/2 cups of water per cup of rice, and bring to a boil. No need to stir! As soon as water begins to boil, turn temperature to low, and cover tightly. Let simmer for about 20 minutes, or until the water is gone. Rice will double in size when cooked.
2. Put rinsed rice in half a pot of water, bring to a boil, then adjust temperature to a medium boil, and cook for 20 minutes. Cook like you are cooking pasta, then drain the water, cover the pot tightly and let it sit until ready to use. It will absorb the remaining water and should become fluffy.

If you find that you like this dish, some variations you might try are as follows.

- Instead of just adding water to the Adobo, I might use a cup of wine or low salt vegetable, beef, or chicken broth, or even apple cider. (Keep in mind that soy sauce is salty, so no additional salt should be added!)
- I may add a squirt or two of Balsamic or other vinegars or flavorings, and
- I may add some peas or other vegetables to the pan near the end of cooking. Many times I will make subtle changes to the flavor by adding different spices or different prepared Asian sauces found in Asian grocery stores. Most rice, soy sauces, mirin and other condiments bought in a Filipino or Vietnamese grocer usually are a lot cheaper than in WalMart or a supermarket, and the varieties are extensive.
- To make a rich tasting change, I may add sliced mushrooms and a half cup of sour cream to the Adobo mix, serving over egg noodles. Many times I will use this adaptation for eating leftover Adobo.

Adobo chicken can be served with a lettuce salad, and a red or white wine goes well with it. Walnut Crest Cabernet Sauvignon or Merlot is a good tasting Chilean wine for dinner, yet is economically priced at about \$10 for a 1.5L bottle.

A better Chilean Cab or Merlot yet still reasonably priced is Gato Negro (Black Cat), but it is not as readily available as the Walnut Crest. A good white is Schlink Hause Riesling Kabinett from the Nahe Valley of Germany, served chilled, and costs about \$9 for a .75L bottle.

Cabs and Merlot should not be refrigerated, and will keep well for over 10 days after opening. If you find one that is “Harsh” when opened, set it in the cupboard for a few days and it might improve or age considerably.

If not, use it for cooking. ☺

Enjoy!

BoB Gillette



Passages...



Thomas Pedecini
Walter Weaver

Class of 1989

(Cantor Fitzgerald - 9/11 victim)
(P.O. NYPD ESU 3 - 9/11 victim)

It is with great sadness that I inform you of the sudden death of Bob Brennan from the class of 1958 on May 17th, 2010. It was a shock to his family and friends as he was not ill.

Sincerely,
Eileen Brennan

Hixnews,

I think you need to add Jeannie's name to the class of 1962 list. Jeanette Ellen (Jeannie) Christ. It's sad to see her go.

Kim Allen '62

Hi Guys,

I know that this Newsletter takes a great deal of your time and effort and you all do a fine job and I really don't want to add any misery to your lives, BUT, the list of deceased members of classes still does not include anyone from the Class of 1958. I know you have, at various times, mentioned fellow classmates who have passed on BUT the big list still does not include the class of 1958. (I say still because I mentioned this oversight once before) Hoping to hear from you.

Kathleen Donovan Agiesta '58

Editor Note... Class of 1958 deaths have been added to the "In Memoriam" page. This is as of the 50th reunion in 2008 and was compiled for that event. Roger Whitaker, webmaster for hixnews.com

