

# Hicksville High School Newsletter

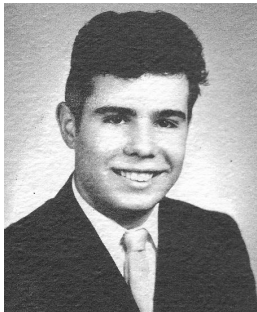
## Thank You's...

Decadent! Loved the special birthday card. Thank you all so much for your kindness and good wishes. Each of you are so special for doing all you have done and are doing for the HHS gang! Thank you - thank you - thank you.

**Eileen Oxenholm '61 & Donald Baxter**

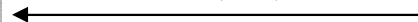


Thank you so much [for the birthday card]. I really enjoyed it, and it made my day. Thanks for all your hard work  
**Dolores Delcampo '66**



Thanks so much for the GREAT birthday card. The sundae is not quite the Kitchen Sink like at Jahn's, but it looks delicious!

**Bob Masone ('62)**



Thanks Bob and the HixNews staff! Hope you and yours have a happy holiday season ahead!

**David Rubin '82**

You folks are something else! Thank you for remembering my 73rd birthday! And Happy Halloween to all of you who are so good to all of us!

**Sandi Olsen Trenka '55**

**ED. NOTE:** And my personal good wishes to my favorite gym teacher. I hope you have 75 more. Merry Christmas and Happy New Year. Katie [Kathie] Kennedy '62

Dear Bob,

Thank you for the 'Healthy' Birthday wishes! The sundae (from The Sweet Shop, I'm sure!) contained **fruit**, **veggie** (chocolate!), **calcium and protein** (ice cream!), **carb** (the cookie on top!), and a doggie to walk for **exercise**.

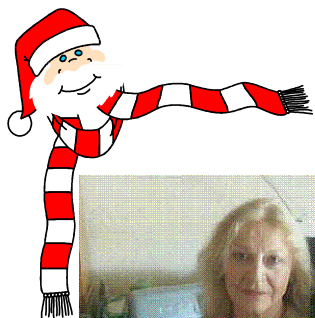
**Joanie Komar Langlois '61**



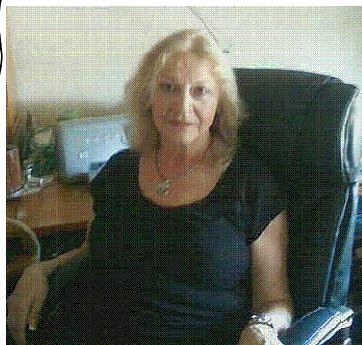
Diane wrote:

"I love the Hix Newsletter. I thank you, I thank you so very much, Bob, for all the time you put into keeping all Hix people posted on all the happenings. I love all the pictures, all the stories and all the love that comes through. Thanks to everyone on the staff that makes all this possible."

**Diane Snyder Gould**



# Thank You's...



*Jeanette wrote:*

"I second everything Dianne just said. I love the newsletter and very much appreciate all the hard work you and everyone else does."

**Jeanette Martello Lupis '59**



*Joan wrote:*

"Thank you Bob. I also love reading the newsletter and reading the stories. I get so nostalgic. Thanks to you and the newsletter editors for all your hard work... it is very much appreciated." **Joan DeJohn Brite**

Hi Guys

Now I have to go out and get an ice cream sundae!!!! Many, many thanks for the thoughtful birthday card. What other high school alumni, except a HICKSVILLE HIGH SCHOOL GRADUATE on your mailing list can say they've been remembered on their special day? You guys are doing a wonderful job with the newsletter. Even though the Class of '54 is not that well represented, I remember lots of the names that were in HHS when I attended and I enjoy reading about all that is reported. Keep it up!!!

**Ellen Boos Bruwer ('54)**

Bob Casale & crew,

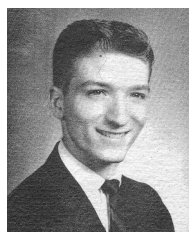
Many thanks for the birthday card. I know what it takes just to send the cards, let alone the time & effort it requires to put out the newsletter. Also, thank you all for the stories, and old photos which give us fond memories of time well spent in Hicksville. And with Thanksgiving, Christmas and New Years right around the corner, may I wish you all Happy Holidays! May each and everyone of you find the perfect peace in the perfect place, as I have found mine!

**Hank Chupka '55**

Bob

Thanks for remembering my birthday. Your newsletter is as big a treat as the SUNDAY on my card. Thanks for great memories.

**Penny (Creagan) Lomas '60**



Thank you for the beautiful anniversary ecard.

**Bob Siegel '62**

Thanks so much for this beautiful Anniversary Card. It's our 42nd Anniversary today. Time flies when you are having fun! Warmest regards,

**Patti (Bilancia) Posillico '62 and Joe Posillico '61**

Thank you guys for remembering my BIG birthday! Adorable card. Regards

**Linda Frimmer Whitlock '58**



# more Thank You's...

Thank You for the thoughtful birthday wishes.  
**Barbara (Leek) Favero '65**

Hi and thanks for the delightful birthday card. The sundae was so inviting I was tempted to get a spoon and enjoy it. It sure is nice to be remembered on the occasion of our birthday. Thanks again. Really enjoy the newsletter. Please keep up the GREAT work!!  
**Maddy (Bianco) De Louisa '60**

Thanks to all the HHS editors for this lovely, thoughtful and FUN ecard. It made my day! Looking forward to turning 67 on Sunday!!  
The best to y'all!

**Bonnie (Kiernan) Fogelberg '61**

Jeffersonton, VA

**ED NOTE:** Happy Birthday, Bonnie, from an old friend. KK



dear bob and gang,  
thanks so much for the beautiful anniversary card!! it was very thoughtful of you!!  
**chas and lorrie brooks '65**

Thanks for the great card...the first one!

**Ellen Finkelstein '81**

Thank you for the thoughtful anniversary card.

**Alison (Swanton) and Stan Mason '86**

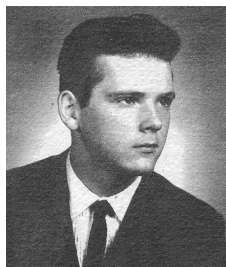
Dear Bob & all the HHS 'gang'...thanks very much for the gorgeous, mouth-watering birthday card! I only got notice of it today, but then other friends have also had to re-send their recent cards to me. It's probably because I'm not at home, but using, off & on, WiFi in a B&B in Oxford (England), where my husband, Neil Macindoe, is currently recovering from a hip replacement he had on Saturday (my best birthday gift) at a very good orthopedic hospital here. I'm working at the wonderful Bodleian Library (of the Oxford University) half the day, and then visiting Neil the second half. It is such a gorgeous city--with its 'dreaming spires'--and so inspiring to be here amidst all the students and all the lively activities of the mind and wonderful bookshops. We will probably be here through Thursday of this week.

Many thanks again, & Love to all.

**Lois Chaber '60**



## Letters to the Editor



Happy Birthday to Kathy Kennedy.

**Herb Pearce '62**

**ED NOTE:** Thanks for the wishes. KK

I like some of the new questions that were added to the profile page...Levittown Skating Rink?? We used to go to the Mineola Skating Rink. I thought that was the only one. And, as to the Freeport stock car races - my Dad owned butcher shops - one of which was in Freeport. So, being the Daddy's Girl that I was, I would make sure I was in his store on Friday afternoons so we could go to the stock car races together that night.

**Jean Goettelmann LaPointe '59**



Hello Bob!

I have rejoined [CLASSMATES.COM](http://CLASSMATES.COM) and am trying to contact some members of the Class of 1960. Jackie Odell (Carter) and I have been trying to communicate through Classmates but it is very erratic. Is there a Class of 1960 alumni site where I could find e-mail addresses, and possibly phone numbers? Is there a Classmates tutorial on their site? Appreciate any possible help.

**Imants Gulbis '59**

Add my name for anyone looking for me. I live in Sag Harbor. Thanks.

**Marcella Yenick '53**

631-725-1542

Hi Bob,

I just got in from Washington, DC--I was at the Jon Stewart rally. What a great show. Yusef (formerly Cat Stevens) was there and sang "Peace Train" (his voice is still just as mellow) and the O'JAYS with "Love Train," the list went on and on. What a show! We had such a great time, but there were so many people there (MTA said their count was 300,000) that we couldn't get home and had to spend an extra night!

**Katie Kennedy '62**



*Charlie & Katie*

Hello to Dennis Listort '64,

I am not sure if this will get to you but I'll give it a shot. I am your cousin Eddie. If you would like to talk, send me an email. I am not on face book or tweeter. We have a lot to talk about!

**Eddie Listort**

**ED NOTE:** Dear Dennis Listort, We are forwarding to you an email from your cousin Eddie Listort. Best, Henry — HixNews Systems



Hi

I am in Hicksville from El Mirage, Arizona, located outside Phoenix to visit friends and family. A mini reunion was held at the home of Pastor Dennis Carter, class of 1972, and Teresa Tester Carter, from the class of 1973. Other 1973 grads in attendance were Herb Bradenstein, Jane Lamberti, Naomi Groont and I, Jeffrey White. Several spouses and other family members joined the festivities. Mr. Steve Goldstein, who was a teacher at Hicksville, made a special appearance. All had a great time.

Herb and I went to the Empire Dinner. That brought back many memories! After our meal, we visited a friend who graduated with us, John Morelli, at the Holly Patterson Nursing Home. John suffered a diabetic coma and was out for more than 30 days. He is now alert, living in the care facility. Please go see John if you can. Ask anyone when you get there; they all know him. NO ONE except Herb visits him, so please try to see him. He would be so happy.

I also attended a church service at Roslyn Presbyterian Church with Pastor Dennis Carter conducting the service as minister of the church. I plan to go again next Sunday (Halloween) It would be nice if you all could join us.

**Jeffrey White '73**



Another unique and happy childhood memory shared by many who grew up in the little town of Oceanside in the 1950s or early 1960s was Jolly Jazzbo, a home town clown. Born on May 13, 1927, Edmond A. Tester, Sr. went on to a very successful career as Jazzbo the clown, a magician and artist.



Edmond appeared annually at the Memorial Day Parade in his hometown from 1947 until 1960. He is remembered fondly as the driver of the **JAZZMOBILE**, a 1930 Model A Ford. Edmond participated at the reunion organized by Jeff White. Pictured below, Edmond is the gentleman on the right. He looks really good for his 83 years. His daughter is in the center.



Edmond with his wife.



## GOLDMAN BROS IN HICKSVILLE CLOSING AFTER 71 YEARS

A Hicksville institution that sells athletic gear, uniforms and shoes is shutting down at the end of the year. The store successfully weathered 11 recessions but the latest has resulted in the end of business at their Broadway location. It will be a sad day when the doors are closed forever.

Dear Editors,

Bette (Harrison) & Mike Germain and Lorraine (Kirwan) Cheeseman, HHS Class of '64, re-united on 14 and 15 November 2010 in New Braunfels, Texas. Bette and Mike came to



*Bette Harrison*



*Mike Germain*



*Lorraine Kirwan Cheeseman*

Texas for a friend's wedding and met up with Lorraine and her husband, Bob, after 46 years. Enclosed are two photos of the visit. Thanks.

**Bob Cheeseman (attended HHS until '63)**



## New Readers!

I'm presently living in Zionsville, IN, a suburb of Indianapolis. I retired in June from teaching high school Biology at Zionsville High School, and am now a part-time faculty member at the University of Indianapolis. My husband, John, is also retired and we have one son, Matthew, who is 31, and also lives in Indianapolis.

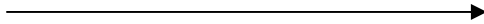
**Barbara Betchley Burkhardt '67**

I am a retired Orthopedic Surgeon, living in Atlanta. My wife, Susan (Levittown Memorial HS, '68), and I have been married for 40 years. She is a Special Assistant Attorney General. My two daughters, Stacy and Alison, both live near us and work as attorneys. We have six grandkids (ages 4 and 2 respectively) who are the lights of our lives. Despite be-

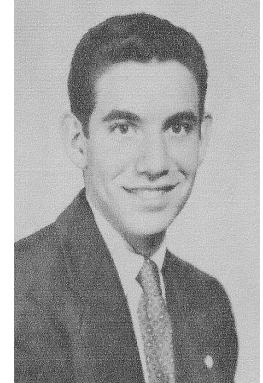
ing officially "retired," I recently took on the responsibility of managing investor relations and publicity for a small, publicly traded corporation with which I'd previously been involved as a blog writer.

**Howie Berkowitz '66**

**more  
New Readers!**



**Pat Hanley Heeger '59**



**Michael Knox '59**

**Editors' Note:**

*...this was sent to our mail list because we wanted people to know in advance of the November 2<sup>nd</sup> play date...*

**We will be back at Quetzalcoatl**



On Nov. 2nd to play for the Day of the Dead celebration.

The restaurant is located at

**296 Main St**

**Huntington, NY 11743**

**(631) 427-7834**

For those of you who haven't been there, it is one great Mexican restaurant.

We are playing from 6:00-9:00 with a trio. I would love to see as many of you as possible there

You will have a great time and experience great food.

What more could you want...except good entertainment and that's our job.

**Art Romeo class of 1960**

p.s. I would really love to see some of my Hicksville classmates.

**Some Responses:**

Would love to be there but it is a bit of a drive from Georgia. Have a great night of good friends and great food.

**Anne (Kappel) Byrne '67**



Annie

Hey Buffalo Bob,

You say you're playing at this joint. That implies that you are a musician. What instrument? Were you in Hicksville's music program? Were you in band or orchestra or chorus? When? (I was percussion-drums)

**Vic Olsen '65**...it was a very good year.

**Editor Note...** I sent the note out for Art Romeo from the class of 1960. I was no musician. The only thing I played was what I think was a tenor drum when I was in the sea scouts...many, many years ago.

I'll be out of Casa Rustica until January. I will let you all know what date I will be returning. Meanwhile, the trio will be at **Willy Parkers** on Hillside Avenue in East Williston. We will be there on Tuesday Nov. 30 and Tuesday Dec. 4 from 7:00-9:00. I hope to see some of you there. The group will be Art (me) on piano and vocals, Jack Morelli on drums, and John Dewitt on bass.

**Art Romeo '60**



*Bob Casale and Charlie Gemuendt  
circa 1958*

## A Warning to All

*We are including this as a warning to all about a growing dilemma. It is serious stuff and worthy of your attention. Please pass it on to your family and friends. For those who doubt the credibility of this type of bomb, check it out.*

<http://www.snopes.com/crime/warnings/bottlebomb.asp>

Kids are putting Drano, tin foil, and a little water in soda bottles and capping it up and leaving it on lawns. When you go to pick up the trash, and the bottle is shaken just a little — in about 30 seconds or less — it builds up a gas and explodes with enough force to remove some of your extremities. The liquid that comes out is boiling hot as well. Don't pick up any plastic bottles that may be lying in your yards or in the gutter, etc.

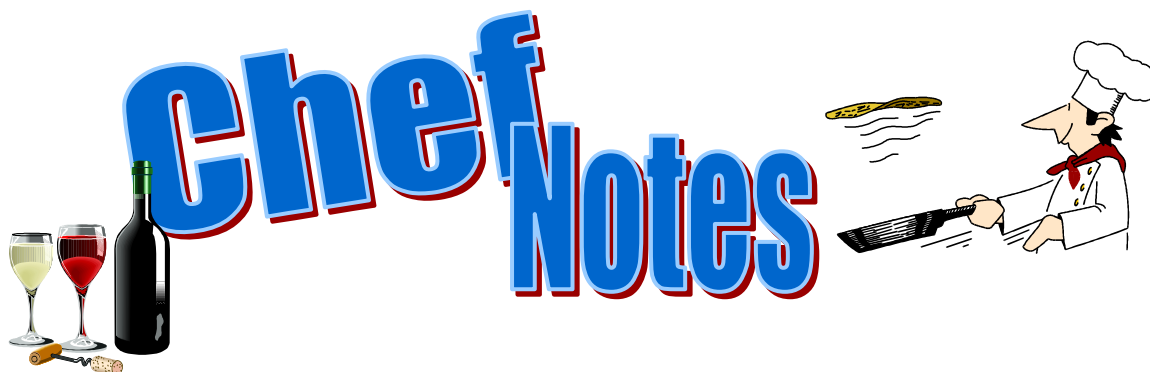
### **Pay attention to this.**

1. a plastic bottle with a cap
2. a little Drano
3. a little water
4. a small piece of foil
5. Disturb it by moving it; and BOOM!

No fingers left and other serious effects to your face, eyes, etc. People are finding these "bombs" in mailboxes and in their yards, just waiting for you to pick it up intending to put it in the trash. But, you'll never make it!!! It takes about 30 seconds to blow after you move the thing.

**CALL 911 if you ever find ANY suspicious packages!**





## Christmas Turkey and Stuffing

by Bob Gillette

*(This article was too late for Thanksgiving, so is presented for the Christmas Holiday)*

My mom always made a great turkey dinner for Thanksgiving and Christmas, and her stuffing was always something you wanted more of. At the average age of our HixNews readership, we all know how to cook a turkey by now, or we are not interested in trying, so I will concentrate on stuffing ideas along with some alternate turkey cooking ideas.

Most recipes for cooking a stuffed turkey call for cooking in an oven at 325 degrees for a set time limit, depending on the size. When cooking turkey or meats, a lower temperature equals a more tender roast, but at a longer cooking time. Also, with roasts or turkey, the juices flow from the top down to the bottom, and out into the pan as drippings and liquid. With modern turkeys, many have been injected with a “Broth”, to provide moisture, but which also may dominate the flavor, so I try to avoid buying turkeys with more than 5% added liquids.

I usually pat dry my turkeys with paper towels, stuff them, than rub on a glaze of “Saucy Susan”, which is like apricot/peach marmalade, followed by a liberal shaking of ground black pepper, followed by “Lawry’s Seasoned salt” (my usual seasoning salt). I usually start cooking the turkey uncovered at 400° for the first half hour to start browning it, then cover and turn the temperature down to 270-300, depending on how much time I have available to cook. If it is a large turkey (18+ Lbs), I might turn the temp up to 325 after several hours of cooking. If it is a small turkey and the stuffing cavity is pretty well sealed, I may flip it top side down half way through cooking, so the juices run back to the white meat on top, to make it very moist. The down side is that the skin may stick to the pan, or stuffing may fall out the openings during the flip. After several hours of cooking, and when the pan has a layer of juices and drippings, I will take a turkey baster and inject the broth from the pan into the stuffing cavity, as well as wetting the skin. I will baste it about every hour. When the turkey is almost done, I crank the temp up to 370° for the last half hour, to finish browning the skin.

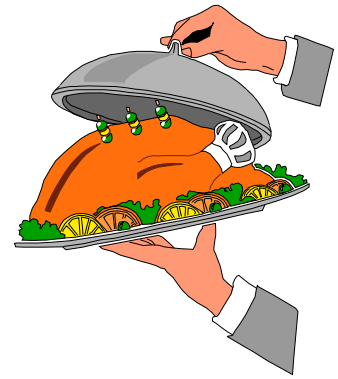
Another way of cooking a turkey for flavor and moistness, and good if you are serving many guests in a “Buffet” style, is to split the turkey in a “Butterfly” fashion. For moist white meat, take a sharp Chef or Santoku style knife and cut right through the top of the breast to the chest cavity. Put the stuffing or dressing in the center of the roasting pan along the edge, and lay the opened butterflied turkey, cavity side down, over the stuffing pile. The turkey now covers the stuffing, and the white meat will be on the low side. Season the turkey in your usual way. Cook at 325°, but the turkey will cook much faster than the traditional way, and it won’t look quite as good, but will be more moist, hence the buffet style of serving. You can also split along the keel and cook the same way, preserving the skin on the white meat, but less moist.



## STUFFING or DRESSING

### Ingredients:

Stale or hard slices of white bread (8 slices for a medium bird)  
 2 tblsp olive oil and a pat or two of butter  
 1 med onion, chopped.  
 3-4 stalks of fresh celery stalks, chopped about ¼” wide pieces  
 1 tsp ground black pepper  
 1 tsp salt  
 1 c water (Vegetable, chicken, or beef stock or broth may be used)  
 2 tsp of Bells poultry seasoning (A blend of ground thyme, marjoram, sage, rosemary, ginger, oregano, & pepper)



Heat the oil in a large frying pan, adding the butter and onions. Sauté about 4 min over med high heat, stirring. Add the celery and saute until some of the onion pieces just start to brown. Add the poultry seasoning, pepper and salt (omit salt if using broths) and stir into the mix. Add the water or broth, (use more liquid and poultry seasoning for a larger bird), stir and simmer for 5 minutes, covered.

Break the sliced bread into quarter sized pieces into a large stock pot or sauce pan. Pour the onion/celery mix slowly over the bread pieces, stirring to toss and coat all the bread pieces. They should all be very moist, but not soggy. Cover and let sit for 5 minutes, then stuff the turkey cavity, and finish by stuffing the neck cavity, closing the openings with leg trusses that are usually supplied, and metal skewers for the neck area.

### Alternate stuffing with stuffing mix instead of bread

Prepare the onion/celery mix as above, omitting the salt and pepper and bread. After simmering the mix as above, stir in the contents of 1 box of Stove Top or Walmart chicken stuffing mix to the liquid. Stir and simmer on med low, adding more water or broth until the mix is almost soggy wet. Turn off the heat, cover, and let sit for 5 min. Stuff the turkey as above. As it is cooking, slowly inject pan liquids into the stuffed cavity with a turkey baster, every hour, after juices start to run into the pan. It makes for a moist and more flavorful dressing.

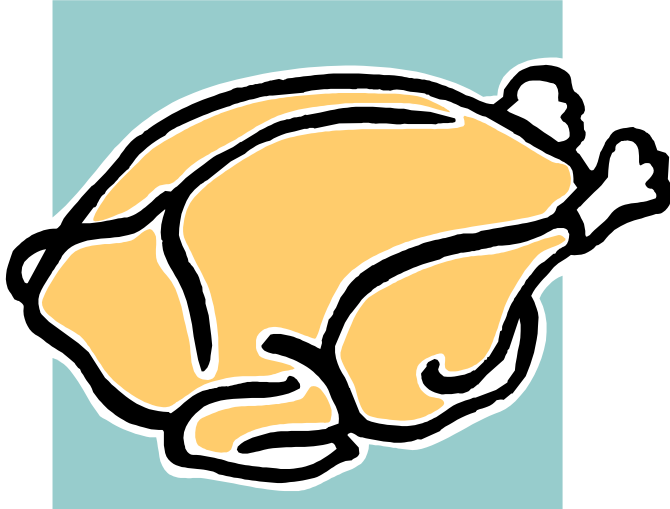
### GIBLET GRAVY

When you prepare the raw turkey, put the neck and organs into a sauce pan, fill to ¾ with water, add a squirt of soy sauce, and bring to a simmer over med heat. Let simmer while turkey cooks, or 4 hours, making sure to maintain several inches of water. When giblets have cooked, remove the neck (Give to the neighbor’s cats, or yours if you have one) and chop the giblets, returning to the pot and liquid they were cooked in. Let sit until needed. After removing the cooked turkey from the roasting pan, pour off the oil, but saving the drippings and any pieces of meat stuck to the pan. I use an oil separator to separate the oil from the broth. Leave about a tablespoon of oil in the pan. Sprinkle quick mix flour such as Wondra or Pillsbury Shake and Blend, over the oil and drippings to absorb all the oil, mixing with the flat side of a cooking spoon to eliminate lumps. Turn heat to med high, and slowly add water to keep from burning, scraping the pan drippings from the bottom and sides of the pan and stirring in the water. Slowly add the giblets and water they were cooked in, stirring constantly until the gravy starts to boil. Make a taste test to see if more salt is needed. If too salty, add a teaspoon of cider or balsamic vinegar. Cook down the gravy for several minutes and to the thickness you like. Add more water if it is too thick for your taste. **Enjoy!**

### Quick Tip for a More Moist Turkey!

Use a meat thermometer. Most recipes say to cook the turkey until the inside temperature reads 165°. Instead, cook until thermometer registers about 160°, remove it from the oven and let sit. The turkey will continue to cook outside the oven, will reach the appropriate temperature, and will be perfectly safe to eat—and juicier on the inside.

BoB Gillette



## TRY BRINING YOUR TURKEY!

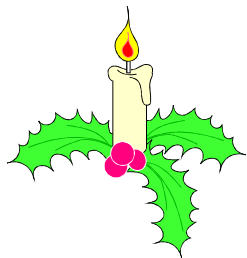
It's easy and makes your turkey really tasty and juicy!

- 1 GREAT BIG POT with cover
- 1 Gallon hot water
- 1 lb kosher salt
- 2 Quarts vegetable broth
- 1 lb honey
- 1 (7 lb) bag of ice
- 1 (15 to 20 lb) turkey with giblets removed
- Vegetable oil for rubbing turkey

Combine hot water and salt in a pot that will hold entire turkey. Stir until salt dissolves. Stir in broth and honey. Add ice and stir. Place turkey in the brine, breast side up, and cover with lid. Brine overnight or up to 12 hours. Remove turkey from brine and dry thoroughly. Rub the bird thoroughly with the vegetable oil; prepare using your usual recipe.

The Navy Chief noticed a new seaman had reported aboard the ship. The old salty chief barked at the sailor, "Get over here." "What's your name sailor?" he asked. "John," the new seaman replied. "Look, I don't know what kind of bleeding heart pansy crap they're teaching sailors in boot camp these days. I don't call anyone by his or her first name," he scowled. "It breeds familiarity, and that leads to a breakdown in authority. I refer to my sailors by their last names only: Smith, Jones, Baker, whatever. And you are to refer to me as Chief. Do I make myself clear?" the Chief demanded. "Aye, Aye, Chief." "Now that we've got that straight, what's your last name?" The seaman sighed, "Darling. My name is John Darling, Chief." The Chief thought a moment. "Okay, John. Here's what I want you to do."





# Passages...

Bob I regret to inform you of two wonderful ladies from the class of 1964 who passed away some time ago. I knew of these passings and even attended the funerals, but never thought to notify the Newsletter.

In 1998 Maureen Scanlan Markski passed from cancer. In 2002, Linda Lorper Alfani passed, also of cancer. May they rest in peace and be forever remembered for the great ladies they were. Thanks for all the hard work you and the gang at HixNews do for the alumni of HHS.

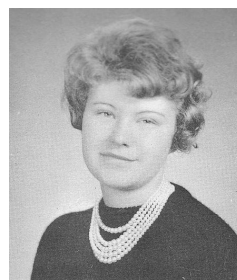
## **Tom Skelly '64**

3521 NW 3rd Terrace

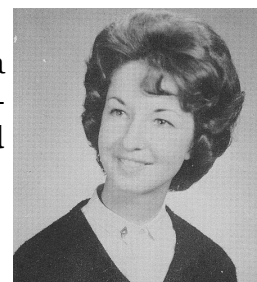
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*Linda Lorper Alfani*



*Maureen Scanlan Markski*



From the editors at HixNews

Happy Hanukkah,

Merry Christmas,

and a safe, happy and healthy

New Year.

