

**A Happy and Healthy New Year  
To all our Readers.**  
*(and a Happy Backwards Day, too!)*

## Hicksville Highlights

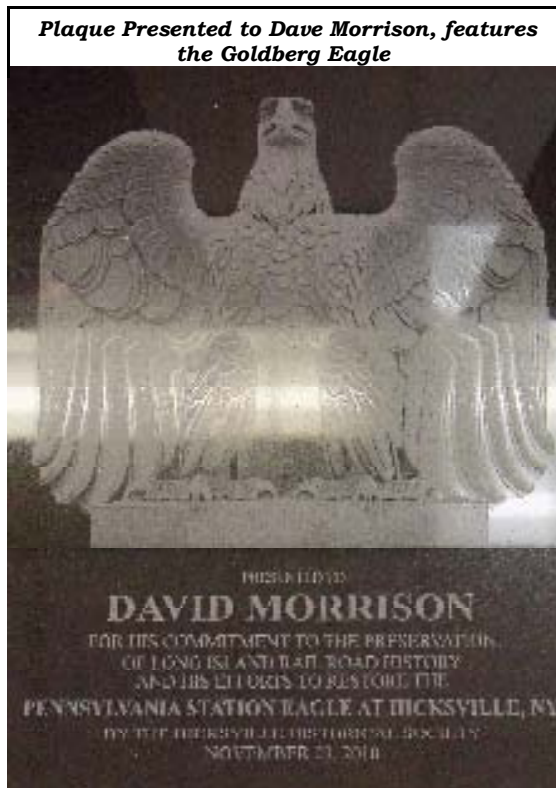
The Hicksville Historical Society Hosted a very special "two for one" meeting on November 23rd. First, Hicksville Library Historian, **James Janis**, previewed some vintage photos, and welcomed the community to aid in identifying people in many of the pictures. Second, **Dave Morrison** discussed the history behind the newly re-dedicated **Goldberg Eagle** statue, but not before Society President **Bob Koenig** presented a plaque to him by the Society for his great work. Gearing up for the holidays, the Society also decorated a tree in Kennedy Park to be lit at the ceremony December 3rd. The Society also wishes to announce their Winter Social, held at the Gregory Museum, will be on January 23rd. For more information, write [hickshistsoc@aol.com](mailto:hickshistsoc@aol.com) or call (516) 796-3826.



*James Janis*



*Rich Althaus - Dave Morrison  
Bob Koenig - John Turkeli*





# Aeros

The Vietnam moving wall was in Islip October 8, 2010. Three former students from Hicksville were there to honor their fallen comrades.



Joe Ingino Class of 67  
Commander  
Viet-Nam Veterans of America  
Nassau County

Sidney L. Lynn Class of 66  
Commander  
Veterans of Foreign Wars  
Suffolk County

William Walden Class of 65  
Commander  
William M. Gouse Jr. VFW Post 3211



There is an old church under renovation in Hicksville. Construction on St. Mary's Ukrainian Orthodox Church, as it was called originally, began in 1938 and the first official service was held in 1940. The renovated facility will now be known as St. Peters Syriac Orthodox Church. It is located at 40 West Carl Street. **Carl Probst submitted pictures of the renovation.**



## TREE DECORATION IN KENNEDY PARK

Hicksville Historical Society

# Thank You's...

Thank you for the birthday card and your good wishes. And I wish you and your team a very Merry Christmas and a very Happy and Healthy 2011. Your time and effort on the Newsletter is greatly appreciated. Thank you for that.

**Minerva (Moddle) Kassinger '49**

DEAR HIXNEWS:

THAT MADE MY DAY. THANKS SO MUCH FOR THE BIRTHDAY CARD AND FOR YOUR HARD WORK AND DEDICATION. HAPPY HOLIDAYS.

LOVE,

**CAROL WILLIS ERLWEIN '59**



Dear Bob and everyone at HixNews,

Thank you so much for my birthday greetings. That ice cream sundae looked delicious and with the fresh fruit I am sure it was healthy and low in calories. Keep up the good work, and a Happy Healthy New Year to all.

**Ann Cassese Costantino '61**

Bob,

Thanks for the Birthday wishes. It seems like only yesterday that I was wandering the halls of good ole HHS. Can't believe that that was over 40 years ago. Fortunately, I feel young as ever and am still humming that great 60's music. It's funny how the mind let's us think we're still kids. Well, thanks again.

Take care,

**Ed Cochran '68**

Thank you for the very nice card.

**John Ohrnberger '76**

Hi Bob & The Gang,

Thank you all for the birthday card, as much as I would like to forget how many years are in the past, it is always nice to hear from friends that made the past so enjoyable.

Keep up the good work!

Very Sincerely,

**Murry Dalaimo "59"**

Thank you for the lovely birthday card.

**John Hattenback '56**

Dear HixNews,

Thank you so much for the nice cards sent for my birthday and our anniversary. It was very thoughtful of you to remember.

**Kathy Koziuk Hannaman '60**

more  
Thank You's...

Thank you Bob and the HixNews Gang for the birthday greeting. This is my first year with HIXNEWS and I sure love the personal attention!!!!

**Charlie Coney '65**

Thank you! The birthday sundae is my weakness!!! Wow a great surprise.

**Elaine Grecz Libert '62**

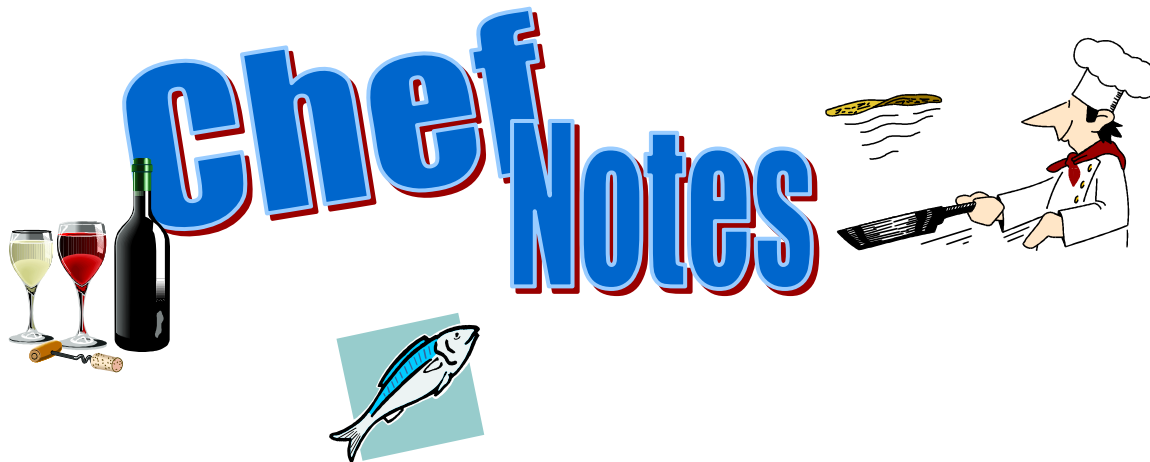
Hi Bob and the Newsletter Gang...

Just want to thank you for your beautiful Anniversary card! We appreciate the time and effort it takes you and the editors to keep in touch with former classmates. We are looking forward to seeing everyone at the 50th!

**Cathi (Arico) & Dennis Joannides '61**



**Lee Avenue School 4th Grade, sent in by Carolyn Wood Imbrie**



## Simply Salmon

by Bob Gillette

I like to eat fish at least once per week because I enjoy it and it forces me to eat at least one healthy meal out of my normal mostly meat diet. One of my favorite fish is Sockeye Salmon, which is loaded with healthy Omega -3 fatty acids. Farm raised salmon is also good, but usually paler and a bit milder than wild Salmon. Other tasty fish are Walleye Pike, and if in the tropics, the colorful Parrot fish is my choice of best tasting fish. Another good fish but with a milder flavor is Mahi Mahi, also known as Dolphin (the fish, not a porpoise).

The key to cooking fish is to cook it thoroughly, keeping it moist, and not overcooking it. I love Sushi, and when I was traveling for business, I always looked for a good Sushi restaurant for my first night's dinner. Many other people have also discovered the great taste of raw fish which is why Sushi Restaurants have sprung up in most restaurant complexes.

This simple recipe for Salmon allows you to taste the Salmon Flavor, yet keeps the flesh moist and melt in your mouth. I usually choose a boneless Salmon filet slab, approx 3/4lb. It usually comes with skin on one side, red flesh on the other, and is best with a thickness of approx. 3/4" on its thickest part. I buy the Salmon when it is on sale, and have it wrapped in individual pieces, which I quickly freeze at home.

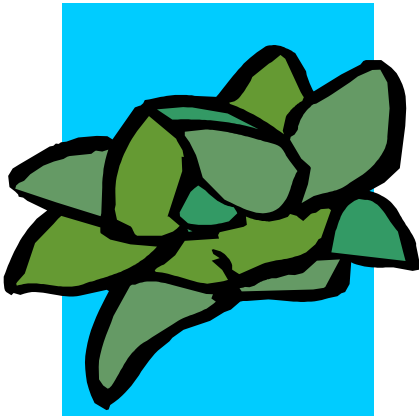
### **Ingredients:**

1 slab of Salmon filet, of a portion size that one normally eats.  
Lawry's seasoned salt.  
Ground black pepper.  
1Tbl sp olive oil.  
1 pat butter.

If fresh, rinse in cold water, drain, and pat dry with a paper towel. If frozen, put the filet in a pot of cold water to thaw, then pat dry with paper towels. Frozen filets will tend to have more loose water in the flesh from melting ice crystals. It is important that the fish be dry for best cooking.

Use a seasoned cast iron skillet or non stick fry pan so the fish flesh does not stick to the pan. Season the Salmon filet flesh side up, with your personal preference of the black pepper, followed the same with the seasoned salt. Heat the olive oil in the pan over med-high heat so the pan is sizzle hot. Place the salmon filet flesh side down and cook for about 4 minutes. Using a spatula, lift the filet part way off the pan and slip the butter patty under the fish, so that the fish is now cooking in the butter. Cook another 3 minutes in the butter.

Season the skin side of the filet with the pepper and seasoned salt. The flesh side of the fish should have a little browned crust. Flip the fish and cook the fish skin side down for another 3 or 4 minutes. Turn the heat down to med-low, and place a pot cover with sides that just covers the fish filet, over the fish like a mini tent. This will keep the moisture in while the fish continues to slow cook. Cook another 3-5 minutes, then serve flesh side up. The fish should end up moist and fork tender. For variation, I might add 6-7 shelled shrimp to cook along with the salmon,seasoned in a similar manner.



### Side salad:

I like to eat a salad almost every night. I use both the pre-washed bagged salad selections, or break off pieces from a head of lettuce. Break or cut into fork sized pieces. If using bagged lettuce, remove any stalks in the mix. This is my typical nightly salad.

### Ingredients

Lettuce, prepared per personal choice.

Approx 1/8C of imitation (or real) crab meat, broken into small pieces. (Aquamar brand flake style is the most like real crab meat. Lite Spam, sliced into small strips is a tasty substitute for the crab.)

1 Tbl sp. of shredded sharp cheddar or Italian 5 cheese.

1 hard boiled egg (with or without yoke, personal choice) chopped into chunks.

7 or 8 cherry or grape tomatoes.

Your salad dressing of choice.

Prepare the lettuce, and then top with the other ingredients.

The bottom and side shelf of my refrigerator is filled with sauces, marinades and salad dressings. I try everything at least once. My favorite salad dressings are:

Briana's Blue cheese, Champaign Capers, and Ginger Mandarin.

Biltmore Italian Vinaigrette and Caesar.

Cardini's Lite Caesar, & Ken's Creamy Parmesan.

I also use Good Seasons Italian mix "Make your own" dressing, which I change by adding soy sauce, some balsamic or other vinegars, in addition to salad vinegars, and Japanese Mirin. For a thicker Asian flavor, I use ½ Sesame oil, with ½ olive oil. To bring out the flavors, I heat the finished salad in the microwave for 20-30 seconds if using vinaigrette. I then top with grated Parmesan.

**Tidbit**--- Food scientists have recently decided that grated Parmesan cheese is a "Food enhancer," which means it makes most foods taste better, and is a great substitute for salt, especially on Veggies!

BoB Gillette

## Ask the Chef

I'm making the sweet/sour cabbage soup tomorrow. The recipe calls for "sour salt." Have you ever heard of it, or used it before? I looked in a few grocery stores and didn't see it. What an unusual ingredient. I'll probably just use regular salt.

Thanks,

**Noel Heinz '58**

**(Editor Note)** Sour salt is crystallized citric acid, a weak acid derived from citrus fruits such as lemons and limes. Sour salt is used as a seasoning to add a soft pucker to lemonade, borscht and other recipes. It is also used in canning and helps preserve foods such as apples and pears, which otherwise darken or soften.

<http://www.americanspice.com/catalog/item-20549.html>



# Letters to the Editor

Hi Bob,

Wow, I don't recall most of those in the list you posted of classmates from the class of 1961 who have passed. I do remember Judy Tisdale, Eddie Caesar, Larry O'Shaughnessy and Bob Aiello. I've been out of the loop for too many years to remember all who have passed.

I'm still alive and living in Colorado and beginning to think I want warmer winters. Although my kids and family are in Houston, I'm not sure I want to move back there. I spent 27 yrs in Houston raising my family and then split for the mountains of Colorado. It's too damn hot most of the year in Texas, not to mention very humid. New York doesn't have a monopoly on the humidity.



What are the plans like for the reunion this time? It will be our (gulp) 50th. Hard to believe that, but it's true. I have a couple of "laugh lines" to prove it. Looking forward to hearing from you on the plans, and if there's anything I can do to help, please let me know.

***Ricki Pollak McKenna '62***

Pat Kofahl, Mary Jane Waters and Kathie Minardi got together before Thanksgiving to have lunch. This was their second year. It seemed like old times. All the years evaporated.



***Pat Kofahl***



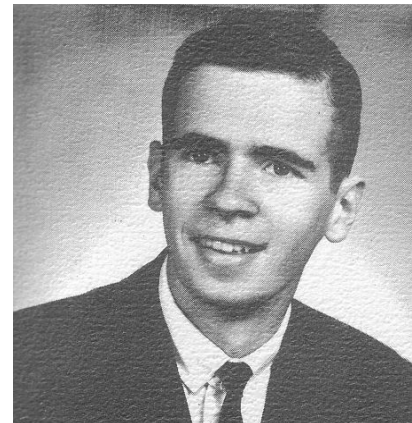
***Mary Jane Waters***



***Kathie Minardi***



Great job, as always, but somehow I'm among the missing on the Spreadsheet. ***Ken Doris '63***



*Dear Ken,  
Thank you for being a loyal Reader, but we did not have your personal information in our database, so technically, you were not a subscriber. But we have subscribed you now that we have your name, class and e-mail address, and you will receive monthly announcements advising that the latest issue of the Newsletter has been published online. And your name and class year are now included in the member list.  
Best, Henry (Ed)*

# Letters to the Editor

Thanks Henry!

I'll try to put together a story for the newsletter along with a then-and-now photo. May I assume you have a copy of the "then"?

Ken Doris '63

(Ed) We would love to have your story for our next Newsletter issue, Ken, along with the "then" and "now" pix. But I am not sure if Bob Casale has a copy of the Class of 1963 yearbook for your "then" pic.

Best, Henry

(Ed) Buffalo Bob Note...I do have a then photo.

Please forward my email address to Imants Gulbis '59 whose note appeared in the December issue.

Thanks,

**Steven Fialkow '60**

(Ed) Hi Imants,

Above is a message from Steven Fialkow, along with his email address.

Best regards,

Henry



I would like the form I need to fill out to be profiled in an upcoming newsletter. I graduated HHS in 1970 and do not feel we have much interest from my class. I see lots of grads from the 50's and 60's. Maybe a profile from me will spur some 1970 classmates on.

Thanks.

Nathan Jacobus

## **Editor Note...**

That's great, Nathan! We have been waiting for a brave soul to volunteer a profile.

It's really quite straightforward:

- Go to the [Questionnaire for the HixNews Profile](#)
- There is a list of 50 questions at the bottom of the page, of which we would like you to choose between 25 to 30 for your personal profile.
- *Please start by providing a **brief biographical sketch** (150 words or less).*
- Then, simply (and briefly) supply answers to the questions you have chosen. There is no need to repeat the questions; just number your answers with their corresponding question-numbers.
- We will do all the formatting, so simply email your bio sketch and list of answers in the body of your email to me at: [h198@cornell.edu](mailto:h198@cornell.edu)

Looking forward to your profile.

Best, Henry

Hi everyone,

I just love the Hicksville newsletter. You all do a wonderful job. But now I have a problem. Ever since you changed the format a few months ago, I can't get the newsletter portion. I can read all the other segments with no problem...birthdays, bob's corner, memoriam. I did have a problem with my adobe reader a few months ago, but that has been fixed. I have no trouble with other adobes that I receive. I know I don't have the fastest computer but it wasn't a problem until this new format. When I click on the link for the newsletter I just get a blank screen. I even waited and folded wash but just a blank screen.

**Donna Schrimpe '66**



# Letters to the Editor

**Editor Note...** Donna, I just tested it here with Internet Explorer on Windows XP and it worked fine.... BUT, it seemed to take a while before it opened up. What operating system and browser are you using? One option might be to right-click on the link and save the pdf file to your hard drive before you open it.

**Roger Whitaker, Webmaster for [hixnews.com](http://hixnews.com)**

Bob,

We never received the December 1st Hix news. Can you re-send it?

Thank you.

**Louise & Bill Ramos**

(Editor Note) The current newsletter is always posted on our website after the first of the new month. You can always access the newsletter by logging onto <http://hixnews.com> Click on the hyperlink highlighted in blue and you should be whisked....quickly....to our website that now houses the December issue.

Love yah bob

## Editor Notes

Bill Stahley from the class of 1946 sent us a note to advise of a change in email address. There are three former students on our mail list from that class that includes Bill. Bea Eisemann Baldwin and Edna Giese Rusch are the other two. Anyone wanting Bill's new email address should contact the editors at HixNews.

My webshot photo site is expanding. Go to:

[http://community.webshots.com /user/robertcasale](http://community.webshots.com/user/robertcasale)

There have been over 65,000 views. The class of 1960 album has top honors with 12,840 views.

Do you have pictures from your reunion that you'd like to have posted at this site? Send them to me and I will gladly post them. Send a few via attachment to an email. Many photos should be put onto a CD and mailed to me at 335 Patton Court, Martinez, GA 30907. Then all can enjoy.

**[Buffalo Bob Casale](#)**

The Federal Trade Commission protects America's consumers. One feature that is protected is the right to block telemarketers from soliciting via phone. This remains a dilemma for many that can be corrected by registering your phone number...go to:

<https://www.donotcall.gov/register/reg.aspx>

To confirm if your number is registered, go to <https://www.donotcall.gov/confirm/conf.aspx>

You can also call from the cell phone you want blocked to:

888-382-1222

Listen for the prompts and get registered.

Thanks to the many who have sent us this information.

**[The Editors](#)**

# Editor Notes

Please go to the Alumni Bios page and check out some of the former students who have submitted sketches for all to enjoy. Pay particular attention to a lengthy story sent in by **Ken Doris from the class of 1963**. That is the most recent submission.  
[The Editors](#)

Loved the story about the MGA. I can relate to Ken's story. The first car I owned myself was a 1962 Jag 3.8 Mk II sedan that I salvaged back in '68. I had Lucas fuel pump problems and dealing with the twin SU carbs was always a challenge.

**Roger Whitaker**  
**Hicksville Newsletter**  
**Your Webmaster**

## Passages...

Hi!  
I was reading the names of classmates who have died and came across the name **Rosemary Krabbler Berger** listed for the class of 1960. I knew her; she was a classmate of mine in 1960. I also noticed a Rosemary Krabbler listed for 1961. Could this be the same Rosemary, or were there two by the same name? I am so confused. Either way, Rosemary was a swell person and, like many other classmates, died way too soon.  
**Maddy (Bianco) De Louisa '60**  
(Editor Note) Roger...In Memoriam for the class of 1961, please remove Rosemary Krabbler. She really did pass away, but she's listed in the 1960 *In Memoriam* (that is correct) and 1961—that is not correct. Thanks!



It is with regret that I need to inform you that the class of 1963 lost another member. **Rose Lacognata Yanez** passed away suddenly on September 15, 2010. We shared many good times together and she will be missed.



Thank you,  
**Eileen Wieditz Moore**

Being a recent subscriber to HixNews, I would like to inform you of the passing of my dear friend for over 50 years. **Howie Menzies** from the class of 1964. He passed in 2008 of cancer.

Thank you.



**John D'Antonio '64**

# Passages...

## **A sad note during the Holiday Season...**

**Joseph Mure** of Hicksville on November 28, 2010. US Marine, two tour Vietnam Veteran, Cherished brother of Anton and Gerard. Loving and adoring uncle of Samantha Rose. Friends may call Wednesday, December 01, 2010 and Thursday, December 2<sup>nd</sup>, 2-5 and 7-9 PM at the Thomas F. Dalton Funeral Home, Hicksville Chapel, 47 Jerusalem Avenue (Corner of West Marie St. and Jerusalem Avenue). Funeral Friday 10 AM. Interment at Calverton National Cemetery.



## **New Readers!**

Ron Townson '56  
Kathy Oates Kelly, '67



**A Happy and Healthy  
New Year to you all.**

