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Newsletter for the Alumni and Friends of Hicksville High School Hicksville, New York

-----The Editors:

Buffalo Bob Casale '61 Pat (Koziuk) Driscoll '56 Linda (Piccerelli) Hayden '60 Bob (Gleason) Wesley '61 (Web Master)







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Class of '56 Reunion Is Opened To ALL! SEE REUNION PAGE FOR DETAILS.....

A Note From The Folks At HixNews

We'd like to take this opportunity to thank all those that send us articles and blurbs to help us fill the pages of HixNews. Without folks like you we wouldn't be able to have much to present to you each month.

As a reminder to our readers, we'd like to tell you a little about the e-mails you send to us. When you write something for us and submit it to Editors@hixnews.com, your e-mail goes to a particular mailbox at Earthlink.com. From there, it is automatically forwarded to the four of us (the Editors and Webmaster) at our personal e-mail addresses. For instance, if you send us an e-mail, it automatically goes to Bob Casale, Linda Hayden, Pat Driscoll and me, your Webmaster at our Outlook Express accounts. So in reality, your sending an e-mail to the four of us at the same time, and not just to HixNews.Com

We know that you all watch what mail you open very closely, and if you see an e-mail from someone you don't know, and there's nothing in the 'Subject' box that would tell you about the e-mail, you just delete it to be on the safe side. Please be assured that we do the same thing for our own personal computer security.

So, when you write to us, please put something in the 'Subject' box that will catch our attention. There's no way we could know all 700 of our readers by name, and remember, the e-mails you send to HixNews are delivered to our personal computers. So please add something in the 'Subject' box like 'HHS News', or 'Article for HixNews', or 'HHS Alumni Newsletter'. That way we won't delete something by accident that would look great for all the alumni to see.

Once again, Thank You for supporting HixNews, and we'll look forward to hearing from you soon.

Warm Regards,

Buffalo Bob Casale '61 - Pat (Koziuk) Driscoll '56 Linda (Piccerelli) Hayden '60 & Bob (Gleason) Wesley '61





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Dear Editors,

The February issue of HixNews was particularly a great issue. I very much enjoyed catching up with Sue Relling from my class. WOW! We need to nominate her for the Newsletter Hall of Fame! What a career she's had.

I also enjoyed the story written by Jim Fischer '65. He's had quite a life experience and expressed it well. Since New Bern is less than an hour away from my home in Chapel Hill, I'd like to try and connect with him even though we didn't know each other in school. Jim would have been a 9th grader when I would have been a senior.

Keep up the great work on HixNews. The four of you need to be in the Hall of Fame based on the super effort you put forth each month for all of us.— Joe Carfora '62

Dear Editors,

I am a 1987 graduate of Hicksville High School, and I taught seventh grade English at the Middle School from 1995 to 2003. I would appreciate it if you would post the following information in HixNews. Thanking you in advance—Kristina (Uihlein) A. Holzweiss '87

http://www.antonnews.com/hicksvilleillustratednews/2005/12/33/opinion/

I see you're looking for missing names from the Class of '56. Well, you found me, George Baritt (Barfitt when I graduated), and my friend Henry Rosello, who has recently passed away.—George Baritt '56

I just want to thank you for yet another wonderful issue of HixNews. Your efforts are well appreciated. Lillian (Giller) Gordon '59

Greetings from Stephanie (Schlegel) Manning '68. I'm in Watonga, Oklahoma on Dennis Banks' Sacred Run 2006. We are running from San Francisco to Washington D.C., 4,000 miles in 71 days, from Feb. 11th 'til April 22nd. Today is day 21 and I'm on the walking team that walks 15 miles a day. Very gradually we are going eastward from the S.F. Bay area via New Orleans to Washington, D.C. It's quite an adventure, and we have about 30 runners and 10 walkers. We walkers are led by Jun San, a Japanese Buddhist nun who has led such peace walks for 27 years all around the world.

Our walk is also devoted to Native American issues, preserving the sacred sites and fostering respect for the earth. We stay with Tribal people all across the land, in gymnasiums, cultural centers, and just plain camping out. It is a real challenge for our 'Over 50' crowd, but my legs are in great shape and I keep finding inspiration from the Indian people who are traveling with us and hosting us along the way.

Today we are visiting with the Cheyenne Arapaho people who hosted a sweat lodge for us last night. We are so thankful for all the donations of money, food and lodging that have been coming our way.

If readers would like to learn more, and maybe consider taking this journey in 2008 when it will be hosted again, check out the Website at: http://www.sacredrun.org. I invite any of my old classmates, teachers, and alumni to send me an e-mail with words of encouragement, or just to say "Hi." Send your e-mails to: sfbayshellmounds@yahoo.com.



Food For Thought—Was there a Telethon that wiped out lumbago??? Maybe that's what Caster Oil cured, because I never hear mothers threatening kids with Caster Oil anymore.



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Memorial Day Parade & Ceremonies

Hello Everyone,

On Monday, May 29th, 2006, Hicksville will hold it's annual Memorial Day Parade & Ceremonies. This year, the Hicksville Veterans of Foreign Wars is the host veteran's organization. I'm the Commander of the Post and also the Chairperson of this years parade.

I was wondering if some of the Hicksville High Alumni would like to join in and march in this year's parade as a group? We march from the Sears parking lot, down Broadway, and end at the Veteran's Memorial at the Middle School (it's still the Jr. High to me) on Jerusalem Ave. If you're interested in marching , please e-mail Buffalo Bob Casale '61 at editors@hixnews.com.

Bob plans to march even if he's the only alumni that participates. This is a Hicksville event, and alumni should participate, especially those alumni with prior military service.

Bill Walden '65

Thanks for doing a great job with HixNews. My name is Elyse (Marlin) Soffer '61, and I'd like to bring you up to date on what's been happening in my life since graduation. My late husband, Leonard Leshin and I moved to Italy while he was stationed there with the Air Force. Both of our sons were born there. After finishing with the military we moved back to Long Island and lived in Babylon and Oakdale for a while. During our lives we also lived in Florida, Ohio, and then settled in a suburb of Chicago for almost twenty years.

After Leonard passed away, I moved to Arizona and have been here since 1998. My oldest son and his family also live in Arizona, but my younger son still lives in the Chicago area with his lovely family.

On Feb. 14th of this year I got remarried to a wonderful man named Seymour Soffer, and between us we have nine grandchildren. Keep up the good work, and thanks for adding my name to your mailing list.— Elyse (Marlin) Soffer '61

How would you like to know the song that was No. 1 on the day you were born? Or how about on the day you were married, or had your first child? Here's a great site to check it out.....

https://home.comcast.net/~josh.hosler/NumberOneInHistory/SelectMonth.htm



OLDIES CONCERT

Sent in by Gayle (Whitson) McCarthy '60

April 2005 at the Hauppauge High School

Kenny Vance & The Planotones - Jay Seigel & The Tokens The Brooklyn Reunion - The Passions - The Mystics The Classics - Frankie Ford & Chris Montez

Tickets & Information - LAR Enterprises, Inc. (631) 587-3565

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I enjoyed Bob Gillette's article on wine. But if you haven't tasted Eiswein from the Mosel region of Germany, don't give up on white wine yet. Most years, the growers leave some Riesling grapes on the vine and hope for an early freeze. If the freeze comes before the grapes spoil, everyone available goes up on the slopes before the sun comes up to harvest the grapes, and then press them immediately.

The result is a wine that is so smooth, there's no way for me to describe it. For many years they did not export it because there wasn't much of it. I was introduced to it at a Weinfest in Wittlich, Germany, in 1973 when I was in the Air Force. To my great surprise, when my son came back from an Army tour in Germany in 2001, he brought me a 1/2 liter bottle—which I thoroughly enjoyed.

There are other ice wines, but this one is pure pleasure.—Jim Wise

Well, the time will be here before you know it. The days will get longer, the weather will moderate, the trees will bud, and the Glass Menagerie Chorus will be performing their Spring Concert '06.

That's right—Spring Concert time will soon be here and I hope you all can make it. It's a rather eclectic grouping of music, featuring selections from "Jolly Beggars", a cantata of poems from Robert Burns, and a lovely rendition of "Loch Lomond", (Susan is into the Celts this year).

Anyway, the date is Friday, May 5th. It will be held at our new home, St. Joseph's in the Village at the corner of 6th Ave. and Washington Place. The curtain will be at 8 p.m. with tickets going for \$15. And, as if you needed any further inducement to attend, I'll be celebrating the completion of my 20th consecutive year of association with this group, and my 40th consecutive performance. Come to the show and join in the celebration afterwards as we go out for dinner & drinks.—Hope to see you—David Teitel '68

Last month we published Bob Gillette's article on wine. Here is the 2nd half

Here is my recipe for pan-fried or charbroiled steaks. The preferred cuts to use would be: Filet Mignon, Porterhouse, T-Bone, or a Strip Steak. To cook properly, a steak should be at least 1" thick, and of course thicker if you are using a Filet Mignon.

Your steak should be near room temperature and have a dry surface. I always sprinkle a little Adolph's unseasoned meat tenderizer (MSG) because it improves the texture of the steak. I then take a large fork with sharp tines and punch holes all over the meat.

Next, I saturate the surface of the steak with about a teaspoon of red wine, (I usually use Oak Creek Cabernet), but any red wine such as burgundy will work just as well. This will seep into the steak along with the Adolph's. After I let it sit for about 10 minutes, I sprinkle a little pepper and a few drops of soy sauce, then flip it over and repeat the process on the other side. We'll add one more ingredient just before cooking.

After the 2nd side has marinated for about 10 minutes, it's time to cook. I use a heavy, iron skillet because it seems to give the best results. Put enough olive oil into the pan until it just coats the bottom and turn the heat on high. While it's heating up, pat a little of your favorite dry steak seasoning onto the meat, (I have found Lawry's Steak & Chop seasoning gives excellent results). Just before the oil starts to smoke, place your steak into the pan, seasoned side down. Make sure you place it 'away' from you to insure you won't splash yourself with hot oil.

Cook for exactly 2 minutes on this side. While it's cooking, sprinkle your steak seasoning on the side that's up, then carefully turn it over. Cook exactly 2 minutes on this side also. Remove both steak and skillet from the heat and place the steak on a plate with the first side up, and let it rest for 10 minutes—I picked up

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While your steak is resting, lower your burner to medium heat. Just before you return the steak to the burner, melt a pat of butter into the skillet. Now add about ½ teaspoon of steak sauce onto the side of the steak that's facing up, then place the steak, sauce side down into the pan, and cook for about 3-5 minutes each side or until it reached your desired doneness. Do Not Overcook! I prefer to use Cross & Blackwell steak sauce when pan cooking, and Smith & Wollensky steak sauce for cooking on the grill. The steps are the same for pan-frying and charbroiling, except after the 10 minute rest period you would finish cooking your steak on the grill.

The reason I don't add the pepper or seasonings until it's time to cook is because if they're allowed to sit on the steak for any length of time, those flavors will permeate the meat. If that happens, those flavors will be much stronger, and take away the taste of the meat itself. The rest period allows the flavors to mingle and provide a smoother transition from the charred outside to the pink interior. The role of any seasoning is to enhance the flavors, not dominate them. ENJOY!



Thanks to Valerie (Palmer) Towsley '60, we have the answer to Jean (Dethlefsen) Conelsen's '60 inquiry regarding "Birthday Corsages."

Age 13—Bubblegum
Age 14—Dog Biscuits
Age 15 Life Savers
Age 16—Sugar Cubes
Age 17—Can't remember (maybe a reader could write in)
Age 18 Cigarettes

It was almost a contest to see how many one would get. Kind of a sigh of popularity and the amount of friends that you had.

Valerie made them for her three daughters when the were teens. However, they didn't really appreciate them, as none of their friends had ever heard of the tradition before. She thought of making them for her Granddaughters, but didn't think they would hold any meaning for them. Valerie saved hers for years, but then they began to deteriorate so she had to throw them away.

This tradition brought fond memories for many of us in the 50's, and we appreciate Valerie's response. Can envone remember what "17" was??? Let us know at editors@hixnews.com.

Musings of a Trivial Mind

by Pat Driscoll '56

When exactly did a football field become a standard of measurement? I'm not a sports fan, and I find it very annoying when a newscaster says that the area affected was the length of 5 football fields. I then have to calculate 100 yards times 3 equals 300 feet times 5 equals 1500 feet. Then I divide by 5000 feet (because I never can remember the exact number of feet in a mile), and I can understand that the area is about a third of a mile long. I try to visualize how far 1/3 of a mile is from my home before it all makes sense to me.

I read, or heard, that our present day standards of measurement are based on the size of some king's body parts. I can't remember the king's name because I never have been able to remember names until I said it several times. Anyhow, I think that king must have been short and fat with big feet. The width of his thumb became 1", 12" became a foot, and the length from his outstretched arm to the tip of his nose became a yard. I'm 5'5" and I measure a yard using those instructions from my body. And where did the term 'inch' and 'yard' come from? If a foot is a foot, why isn't an inch called a thumbprint? What about the yard? Is it really36 thumbprints? Fathoms and karats only add to the confusion of my logical mind. Too bad I never memorized the metric system.

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REUNION FOR THE CLASS OF 1957

Steve Goldsmith is interested in starting work on a reunion for the Class of 1957. This would be their 50th anniversary, and the affair will be held in 2007. Steve asks that anyone interested in helping him with the planning, please send an e-mail to Buffalo Bob Casale at Editors@hixnews.com.

WANTED

GRADUATES THE **FOLLOWING** PEOPLE ARE **OF** HICKSVILLE HIGH SCHOOL - CLASS OF 1956, AND ARE BEING SOUGHT TO APPEAR AT OUR 50TH REUNION IN JUNE. THEY ARE ARMED WITH MEMORIES OF PAST EVENTS THAT OCCURED DURING THEIR TIME AT HIGH SCHOOL, AND ARE NOT TO BE CONSIDERED DANGEROUS, JUST MISSING. THEIR WHEREABOUTS GREAT CONCERN TO **OF** THE REUNION COMMITTEE, AND ANY HELP IN LOCATING THEM WILL BE GREATLY APPRECIATED.

Irene Aker George Barrett George Barsuaskas **Edward Becker Phebe Berning Beverley Blyman** Willian Bormann **Mary Byrne Mary Cassese** Carole Collier **Betty Constance Helen Constance Herbert Cook** Stephen Curyk **Leonie Dold** Frank Estrada **Dolorus Etzel** Diana Ferlazzo **Emit Goodman** Richard Halbohn **Stew Hickey Doris Hische** Margaret Hutchinson **Cathleen Iller** Joseph Ingino

Donald Jenulis Mary Joseph **Brian Judd** Eileen Kalfur Lynn Kaplan **James Kelly** Richard Kletecka Janet Kuhl **Judith LaCagnin** Claire LaMoureux Vincent Lepore Michael Lepp **Mary Ann Leto** Frank Loeb **Audry MacKenzie** Alphonse Manganelli **Marilyn Maroney Russell Martin Richard Maus** Patricia McCarthy **Judity McTavish Charles Metaxas Henry Moltzen** Richard Muller Virginia Nelson Joan Nicolini

James Oliberi **Edward Osborne Rosemary Panico Judith Parker Mary Queen Lewis Riley Mildred Ritter Henry Rosello** Diana Rosen **Louis Santoro** Regina Savage **Harold Schall Donna Schellhammer Ruthellen Schlicting Ann Silvestro Eugene Sladish Patricia Smith Stanley Spichalsky Barbara Steck** Frank Thieme **Margaret Travers Betty Lou Weeks Katherine Weiss Barry Williams** Robert Zimmerli



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Donations From Hicksville Alumni

Reunion Committee '48 - '52

(Grace Way)

Chet Nichols '58

Ed '56 & Mary (Fuller) Osborne '57

Joe & Sharon Carfora '62

Jim & Vickie Fischer '65 Judy (Marcus) Shivers '64

Bob & Lorraine Briell

Steve & Diane Briell

Stephen & Marilyn Dunefsky '58

Jeanette (Martello) Lupis '59

Jerome & Liz (Munkel) Lester '57 Anton Muré '68

Lou & Grace Zabbia '61

Loretta (Lorenzo) Siebert '56

Pete Foster '57

Carol (Bachman) Katz '60

Janet (Luna) Marcus '59

Norm Nichols '52

James & Dianne Rubins '67

Chris Andersen '67

Christine (Heidt) Beasey '59 Helen (Mangialomini) Coulmas '60 Carolyn (Wood) Imbrie '63

Madeline (Bianco) DeLouisa '60

Robert & Dorothy Klewicki '54 Bonnie (Scharr) Papes '61

Harvey & Shirley Weiss '47

Nancy (North) Park '61

Tom & Eileen (Greenberg) Ingala '61

Michael & Sharon Rozos '68

Art Lembke & Irene Hall '49

Steve & Carmen Moddle '53

Elaine (Grecz) Libert '62

Lorraine (Kalen) Lowen '66

Sue (Jonnson) Postel '66

Michael & Lora Cava '66

Pat (Koziuk) Driscoll '56

Rudolf & Dolores (Etzel) Frey '54

Cecelia M. Horn '49

Minerva Kassinger '54

Ed & Valerie (Palmer) Towsley '60

John Turi '61

Donald & Alice Huffstutler

Anonymous

The Staff of HixNews.Com Thanks These Folks For Helping Us

A Note From Tim Donovan '70

Last Friday (March 24th), my wife Marie (Leo) '71 and I attended the funeral of one of our friends. Dean and Alice (Roby) Lewis, both HHS grads in '71 had moved from Hicksville to Indiana many years ago, but their parents were still living in this area. The funeral was for Alice's father—Larry Roby.

I had known Mr. Roby as one of the ushers at St. Ignatius church every Sunday. A simple guy with a smile on his face, and four kids who had the map of Ireland; same as their Dad; on their faces. He was not a big, successful corporate executive or famous politician. Just one of those good, solid people who help keep things running smoothly. I think he may have been a UPS driver.

At the funeral we learned that both his mother and father had died while he was very young, first one then the other. So, he was without parents by the time he was 16. He enlisted in the Army in 1940, and was with the First Infantry Division at Algeria and French Morocco, Normandy, the Battle of the Bulge and the Argonne Forest. As a result of his sacrifices during the North Africa and European campaigns, he was awarded the Silver Star among other commendations.

But I had only known him as a quiet man with a warm smile, a quick step, a volunteer every Sunday at St. Ignatius during our 'growing pains' years. When I thought of him while attending that funeral, I still had that smiling Irish face in my mind from forty years ago.

I wonder how many of these people have helped shape our values without our ever realizing it? Two of his grandsons are Marines, and one (maybe both?) is assigned to the personal detachment for President Bush. When given the opportunity to introduce someone to the President two years ago, the young man selected his Grandfather. What a proud moment that must have been for him.

Just thought you'd appreciate this little story—Tim Donovan '70

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Computer Tips

By Timothy Donovan '70

WATCH THAT CLICK—Like me, some of you may have been confused and bewildered when we started getting strange messages from HixNews. All of us should be concerned with Identity Theft (it happened to me a few years ago), and all of us deal with unwanted SPAM and Popups.

Why? Life in America has great freedom and opportunities, and nowhere is that more true than on the Internet. Freedom has risks, and some people use that to annoy, harass, or even steal.

So, what can you do about it? If the HixNews incident was the first time you had a computer problem—Congratulations! That was a wake-up call. Now that the Holidays are a fading memory, and Spring is days, not months away, learn from your experience and add Interned security to your list of Spring chores.

This article will provide information about the kinds of attacks and intrusions we currently face when we venture into Cyberspace and how we can protect ourselves. We can't live in a bubble, nor would we want to—but we can be careful.

EVERYDAY THREATS—In the next few issues we'll be talking about all the different threats and annoyances that we face every day on the Internet and how to avoid them. Things like Viruses, SPAM, Phishing, Spyware, Adware, Hijacks, and Social Engineering. And we'll also give a listing of some of the software that's out there that can help you avoid the pitfalls of the Internet. Things like Firewalls, Anti-Virus Software, Ad-Ware and Spy-Ware deterrents. We're hoping that these tips will make your Internet experience safer and more enjoyable.

VIRUSES—Even before we connected to the Internet we had problems with viruses. Someone would give us a floppy disk, we'd load the game or file, and all of a sudden the screen would go blank and display some kind of weird or silly phrase. The Internet, though, raised the volume of downloading. When you enter a Website and see the page on your screen, you've permitted a Website to upload files into your computer memory, (not stored on your hard drive but in your RAM or Random Access Memory). The Website may also download a "cookie" onto your computer. This is a text file that includes brief information about your preferences—for example your name and password for that site.

The Cure: We'll discuss Antivirus software later on in the article.

SPAM—More of an annoyance than a real threat, and it's the equivalent of junk mail. When you sign up for "free" games or register with Websites to receive information, the information may be used to create emailing lists that are sold to mass mailing spammers. Be careful where you visit on the Web, and especially where you shop.

Another precaution—don't open it! I make sure to look at the senders name, and if I don't recognize it, I look at who are the recipients. Many spam messages include lots of names that have similar lettering to your e-mail address. Think twice before you open those. Some messages send a "READ" message back to the spammer once you open it, and now they know this is a real live person that opens messages. You wind up receiving more spam.

The Cure: Spam filtering, junk mail filters (in Outlook, or by your ISP (Internet Service Provider), and discretion in what you download and/or open in your mailbox.

PHISHING: Phishing takes spam to the next level. Phishing uses a bit more creativity (after all, how long does it take to realize that solicitations for cheap pharmaceuticals or sexual enhancement products are spam. This time the spam is designed to look and sound like a real message from a well known company such as a bank, or eBay. The message will not only passively solicit and perhaps look for a "read" reply message, but it will supply a link to click on that takes you to a bogus Website that also looks real. Then you are asked to provide information about your account. **(Continued on Next Page)**

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A note from your Webmaster: To show how easy it is to redirect a link to a site other than what you see in the URL, click on the link below: It will take you to Disney.Com.

Http://hixnews.com

The Cure: Vigilance. Become hypersensitive to ANY kind of inquiry about information that is personal—mother's maiden name, date & place of your birth, social security number, passwords or account numbers. Read the website address carefully. Sometimes the Website doesn't match the real web address, (See above). Don't use the phone numbers or links in the e-mail or other messages to transfer funds. Pull out your plastic card and call the 800 number for customer service, or call your bank directly using their listed number.

Spyware, Adware & Hijacks: This type of 'malware' can do a number of things once it loads into your PC or Mac. Those annoying popup's, for example, are generated by these forms of nuisance software. The hidden programs can track your Web surfing habits, and in some cases, the software will redirect your browser or search engine to sites that pay the software company to send them viewers and customers, or to generate popup's.

The Cure: Anti-spyware & anti-virus software and Firewalls.

Social Engineering: <u>Wikipedia</u>, the online encyclopedia, defines 'Social Engineersing' as "the practice of obtaining confidential information by manipulation of legitimate users. A social engineer will commonly use the telephone or Internet to trick people into revealing sensitive information or getting them to do something that is against typical policies."

Phishing falls into this category and we'll be exposed to more of this as technology defenses become stronger. The weakest link in network security is often the gullible computer user, and no technology has been designed yet to prevent one human being from swindling or manipulating another. The best defense is education and staying on guard!

Hicksville Alumnus Hosts Fund Raiser for Rare Medical Condition

My name is Frank Walker '85, and I'm a musician. I am also someone who was born in 1967 with a rare medical condition called 'Prune Belly Syndrome', which pertains to being born with either very little or no abdominal muscles. This condition also leads to many other related complications, and fifty percent of anyone born with it will not survive their second birthday. Some medical professionals expected me to be one of those fifty-percenters..

The Prune Belly Syndrome Network (http://www.prunebelly.org) was created as a support and educational tool for anyone born with this condition, as well as their family members. Being the Vice-President, I'm hosting several music fundraisers for the organization throughout the year, starting with 3 shows from April 7th to April 9th at various Long Island music venues, featuring more than 30 music

Friday 4/7 @9pm VINTAGE LOUNGE

58 Gardiners Ave. Levittown, NY 516 735-6827 \$10.00 Cover Saturday 4/8 @2pm CHERRYWOOD CAFÉ

1148 Wantagh Ave. Wantagh, NY 516 785-6536

\$10.00 Cover

Sunday 4/9 @2pm IRISH COTTAGE

1010 Park Blvd.

Massapequa Park, NY 516 798-2196

\$10.00 Cover

Please feel free to contact me via e-mail at spoonwalkcd@msn.com with any interest in hosting further fundraisers of ANY kind, musical or otherwise. (Contunued on Next Page)

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Further information about this condition can be found using any of these Websites http://www.prunebelly.org

http://spoonwalk.com/pbsnpage.htm http://www.prunebelly.org/images/pbs%20brochure.pdf

Here's Some Other Sites You Might Like To View

http://spoonwalk.com
http://www.myspace.com/frankwalkermusic
http://my.space.com/frankwalkersongs
http://www.purevolume.com/spoonwalk

Your Help & Support Would Be Greatly Appreciated! Thanks Very Much For Reading Frank Walker '85

Hicksville Tidbits

Puttin' on the Pudding Hicksville's Kozy Shack is Shaking Up The Market

By Josh Ozersky—Special to Newsday

Kozy Shack, makers of what pundits say is the best commercial pudding in America, has its headquarters in Hicksville, a city not otherwise known for confections. And yet Vienna, Paris and Hershey, PA., might do well to envy it; for those who are passionate about pudding, no other city has as noble a claim. Kozy Shack, whose owners say it is the country's No. 2 pudding power behind mighty Jell-O, has been a fixture on Long Island since its inception almost 40 years ago. The 40,000-square-foot factory was built 10 years ago to accommodate the growing company; before that, the plant had been in Mineola. Even the original deli immortalized by the company's name was a Ridgewood, Queens, institution.

The deli was famous for its pudding; Kozy Shack chief executive Vinnie Gruppuso was a bread deliveryman back then and remembers coming across the pudding for the first time.

"It was so satisfying," he remembers. "It was addictive, and still is." Gruppuso started selling the pudding along his bread route. "But soon found out that I was making more money from the pudding than the bread." When the deli closed in the late 60's, Gruppuso bought the recipe, quit his delivery job and started a pudding company named after the deli.

The company has grown in subsequent years, largely through word of mouth. "There's something about this pudding. People try it for the first time, and something happens in their systems. They have to communicate it. We do very little advertising," Gruppuso said.

In fact, Kozy Shack's rich, whole-milk dairy products inspire loyalty in their fans. Although produced in far less volume than puddings by dessert giant Jell-O, and, as perishable products, costing more and requiring refrigeration, the Hicksville company has seen double-digit business growth nearly every year. Last year, the company had more than \$100 million in sales, out of \$376 million spent on pudding nationwide, with rice pudding being far and way the best seller. Chocolate, tapioca, banana, vanilla, butterscotch and flan all sell well, too.

Homemaker Amy Maximov of Roslyn said she can't keep enough of it in the house. "It's addictive. And, as a busy mom working full-time, I have to reach for things that will give my kids that are healthy and that I feel good about. Kozy Shack is a little more expensive than making it myself, but it's a good alternative."

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Recipe for success—The difference is manifest in the taste, Maximov maintains. Kozy Shack's puddings are made in kettles, much as you would make it at home, if you had a kettle big enough for the whole family to hide in. (Large pudding manufacturers tend to use a steady process, capable of pouring out a constant stream of the viscous treat, rather than individual batches.)

Then, too, the company's use of whole milk, which gives the pudding it's singular texture and richness, is a complicated business, requiring the delivery five times daily of huge milk tankers of the type usually seen carrying oil. (Typically, other puddings, such as Swiss Miss, are made with nonfat dry milk.) In today's competitive pudding environment, the temptation to "tweak" the process for greater ease is ever-present; but Kozy Shack, as a family business (and more important, as a privately held company), is subject to the convictions of it's patriarch. Said Gruppuso: "We will not change the way we manufacture our pudding."

That kind of loyalty is important in the pudding business, because, for all of Kozy Shack's success in recent years, pudding remains essentially a niche produce. "For most Americans, pudding is an impulse purchase," Gruppuso said. "When they want dessert, they still think of ice cream and then cake."

Stick with family—Even among the pudding buying public, the dairy case. where Kozy Shack is stocked, is seldom where people think to look for the dessert. Although Kozy Shack's products are available throughout the United States and even, as part of a recent initiative, in parts of Britain, the company owes much of its success to its institutional relationships. If you've eaten pudding recently in a New York-area hospital, nursing home or school, there's a good chance it came from Hicksville. Its biggest opportunity, however, is on the consumer market, and to that end the company continues to roll out new products and flavors.

There are two variations on rice pudding, the company's best seller; an understated cinnamon raisin rice pudding, which adds a much-needed layer of sweetness; and a richer, denser, eggier "European style" rice pudding. The tapioca has an exquisite toothsomeness that calls to mind risotto; and the chocolate pudding has a depth of Dutch cocoa flavor that separates it from the cloyingly sweet taste of most commercial snack puddings.

As Kozy Shack continues to challenge corporate giants, like Kraft (Jell-O's parent) and ConAgra (the entity behind Swiss Miss), the company says it will stay based on Long Island, kettle-cooking pudding by the batch, and running its operations as a family business. A new 20,000 to 30,000-square-foot facility is in the works, to be built alongside the current factory. The company employs more than 400 workers.

"We're here because our families are here, and here's where it started," said Gruppuso. "We have no plans to go anywhere."







Hicksville Railroad Station from 1910 to Present







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Here are some interesting and informative sites that we thought you'd be interested in. Some of the sites are from HHS Alumni, so check them out if you'd like. If you know of an interesting site you'd like to add to the list, just send it to editors@hixnews.com and we'll add it to the list.

Check Out That Rumor Before You Forward The Mail http://www.truthorfiction.com/
http://www.snopes.com
http://www.datafellows.com/news/hoax.htm
http://hoaxbusters.ciac.org/

Photos

http://photos.yahoo.com/buffalobob11801 (Bob Casale '61)

(Plenty to see, and always looking for more. Scan us your favorites)

http://www.classmates.com/user/index.tf

(Click on Hicksville - scroll down & click on Photos - then selectAalbums)

http://group.classmates.com/user/photoalbum/album.tf?album id=128029

(This link displays HHS Misc. Faces - How many can you name?)

Alumni Sites

http://www.truenorthpress.com - (Robin Jacobsen '71)

(Info about current and upcoming publications and literary competitions)

http://www.dropdeadcomedy.com/index.html - (Tony Walker '88)

http://www.rwhit.com - (Vicky Penner '58 & Roger Whitaker)

http://www.adogshome.com - (Sue Manning Gray '63)

(Gebirgshaus Kennel)

http://forums.delphiforums.com/HicksvilleNY/start/ - (Frank DiGiorgio)

(Frank has brought back the old 'Message Board' format)

Historical & Informative Sites http://Gradfinders.com

(A new site like Classmates, but they're free)

http://antonnews.com

(A local L.I. newspaper)

http://www.lihistory.com

http://www.cradleofaviation.org/history/airfields/index.html

http://www.nassaucountyhistoricalsociety.org/

http://www.mynassauproperty.com

(If you know the address, you can find out about a particular property)

Odds and Ends

http://oldfortyfives.com/TakeMeBackToTheSixties.htm

(Ya gotta check this site out - it's c-o-o-o-o-o-l)

http://www.thestatenislandboys.com/U thrill me/

https://home.comcast.net/~josh.hosler/NumberOneInHistory/SelectMonth.htm

(Check out the song that was #1 on your date of birth)

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Birthdays In April

2—Ronni (Gardner) Izzo '59

3—Stephen Spector '59

5—Lorraine (Kalen) Lowen '66 (NM)

7—Marie (Fetten) MsBride '58 (FL)

11—Diane Capone '68

11—Vic Matuza '63

12—Marharet (Peggy Werner) Petrone (FL)

14—Bob DeMatteo '61

14—Gary Kowalski '76

15—Charles Brooks '65 (L.I.)

15—Frank Koziuk '67 (MD)

17—Ginny (Frazer) Caliguri '61 (FL)

19—Rose (Marchese) Genovese '61 (FL)

21 Betty (Funfgeld) Eriksen '61 (L.I.)

21—Sharon Seltenright '66

21—Roz Goldmacher '71

21 Shelly Goldmacher '72

21—Audry (Olsen) Lent

25—Olga (Yarish) Jordan '51 (HX)

26—Steve Weinblatt '62 (L.I.)

27—Debbie (Moorhouse) McGregor '75 (PA)

28—Joyce (Thornburn) Jurgensen '67 (HX)

28—Lauri Spector '78

28—Charlie Dobbs '73

29—Josephine (Miron) Brutch '49 (NY)

29—Terry Frattini '84

Belated Wishes to Valarie (Palmer) Towsley '60, March 26th







Anniversaries In April

4/1/1978—Guy & Michelle (Jordan) Kowalski

4/6/1991—Robert & Betty Sue (Gardner) Brunell (AL) 4/9/1983—Gary & Ruth (Jordan) Kowalski (HX)

4/16/1988—David & Beth (DesLauries) Rubin (FL)

4/19/2003—Jim & Vickie Fisher (NC)

4/24/???? - Phil & Jackie (Elwood) DiLoranzo (NY)

4/27/1986—George & Cynthia (Claus) Ferguson (CA) Belated Wishes—3/1/1970—Eric & Dona Malter (NY)

Send Your Birthdays & Anniversaries to: editors@hixnews.com

And don't forget to include your maiden name, year of graduation and the state you live in. - THANKS



Here is a photo of the 1956 Reunion Committee taken on 2/25/06

Jack DeVaul
John Sherin
Richie Gallagher
Rita (Henkel) Gordon
Anna (Pavlicek) Martorello
Judy (Parker) Lang

Click Here For Reservation Form



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New Readers This Month

Editor Linda (Piccerelli) Hayden Adds: To all, a hearty welcome to HixNews.Com. We hope you will all feel free to participate with memories and thoughts that you may have about Hicksville High, and your times growing up on the Island.

If you are a new member (or know of one), please send the name, year of graduation, date of birth, anniversary date, name of spouse, and the state where you live. Send it to:

editors@hixnews.com

Rudy Hardick '58
Eric Malter '70
Gayle (Whitson) McCarthy '60
Janet (Terrell) Palmese '52
Jackie (Winter) Stringham

David Rubin '82 Maureen (Bensen) Uss '64 Katie (Kennedy) Weidig '62 Ann Gambaro Pat (Montalbano) Frattini

New Names From Classmates.Com

Editor Buffalo Bob Casale has sent emails to the following former students of Hicksville High School to make them aware of HixNews.com. Their names were listed as new **Classmates.com** members.

Philip Zulkofske '48
Rudy Hardick '58
Tom Feeney '59
Greg Burke '64
Maureen (Uss) Bensen '64
Diane Bassett Brown '65
Lynn (Ostrander) Coppolo '70

Todd Olsen '76 Diane Anderson '77 Carol (Pearson) Oldmixon '79 Robert Dirusso '83 Hans Stromberg '88 Bill Wittig '90

Returned Newsletters for April, 2006



Once again we have been inundated with returned announcements that were sent out by Editor Buffalo Bob Casale using our **hixnews@hotmail.com** account. Because of all the returns, it makes it impossible to sort out which ones were returned because of invalid addresses, or just returned because they were considered spam. The big offender is still AOL and its affiliates—Netscape, CompuServe and Wmconnect. If you are using these ISP's to connect to the Internet, please rattle their cages and tell them we're just an alumni newsletter, not a site selling fake Viagra or free trips to Disneyland for you and your 600 closest friends.

On a happy note, there are 688 e-mail addresses on our mailing list. We're getting bigger all the time, thanks to you. And, HixNews had 42,046 hits for the first five days of March. WOW!!!

We invite you to share your memories, your life as it is today, or an original short story or essay. Just remember—no politics, religion, or sexually based articles. THANX!!

A Message From Editor Buffalo Bob Casale to the Alumni

There will be seventy Albums posted at the Hicksville High School <u>Classmates</u> Site when we post some old photos of the way Hicksville used to be. Anyone can go to the <u>Classmates</u> Site and create an album. The list of contributors continues to grow, so please get involved. If you have photos you want posted, you can scan and forward them to <u>Bob Casale</u>, and he will create the album for you.

The album most viewed to date is highlighted below. There have been in excess of 700 hits so far.

http://photos.classmates.com/user/photoalbum/album.tf?album_id=115859

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Take a look at a small part of Davis-Monthan Air Force Base near Tucson, Arizona. This is similar to the Navy mothball fleets on the East and West Coasts.







Senator's Bill Passes Unopposed

The Citrus County Chronicle—Florida

Legislation created by State Senator, Mike Fasano, R-New Port Richey, which provides undergraduate tuition waivers for recipients of the Purple Heart and superior combat decorations, unanimously passed the Florida Senate on Thursday, March 23rd.

Committee Substitute for Senate Bill 122 requires state universities and community colleges to waive undergraduate tuition for any Purple Heart Recipient and any recipient of a combat decoration superior to a Purple Heart who meet certain requirements.



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1956 Hicksville High School 50th Class Reunion

This Reunion Is Opened To ALL HHS Graduating Classes!!!!!!!!

The Class of 1956 will be holding their 50th Class Reunion on June 24th, 2006. It will be held at the Knights of Columbus Hall located at 45 Heitz Place, Hicksville, NY 11801. The price is \$60.00/pp, and a cash bar will be available.

After the Saturday night festivities, there will be a Sunday Brunch at Shish Kabob in Plainview, NY. A \$10.00/pp deposit is required if you'd like to join us.

We are delighted to be able to share this once-in-a-lifetime event with you. Space and tables remain, but the time is flying. So, if you're still planning on coming, *don't put it off any longer*. Especially you folks that live on Long Island and only live minutes away. Reserve your places for Friday, Saturday and Sunday.

If you require info regarding accommodations in the area, you may contact:

Richard Gallagher Dorig01@aol.com

John Sherin Jmsherin@optonline.net

J. J. DeVaul jjdevaul@optonline.net

To read what's on the menu for Saturday night, and to also print out your reservation form <u>JUST CLICK HERE</u>

TO SEE THE TOP 100 SONGS FOR 1956 - CLICK HERE

Class of '66 Reunion In The Planning Stage

A 40th Class Reunion for the Class of '66 is in the air. Pat (Alonge) Wafer, Kate (Bruton) Cooney, Karen (Chameides) Gowrie, Judy (Fox) Katala, Angela (Totone) MacIntosh, Maureen (Hanafin) Olsen, Sue (Jonsson) Postel, Fran (Nesbitt) Ryan and Gayle (Schoenberg) Wenchell have all formed a group to see if the reunion is feasible. They'd like to see about how many folks would like to attend and would like some input from you - (the date and location are still in the planning). They've set up a Blog (Discussion Group) at http://hicks66.blogspot.com. Once you register your name, you can write anything you have to say about the reunion and it will be posted just like a bulletin board for all to read.

They'd love to get some feedback from you, and they've even talked about extending the reunion to the classes of '65, '66, and also '67. If you'd rather not use their Blog, just send an e-mail to:

Hicks66@optonline.net

How about it, folks. Let's get this reunion going!!!

Hicksville High School Class of 1981 Reunion

November 25th, 2006 at 8:00 PM Long Island Marriot Uniondale, NY

Check Out the Photos of the August 2005 Reunion

Chief Editor Buffalo Bob Casale took more than 100 photos at the August 2005 Reunion. Many of them are posted with Classmates.Com, and can be viewed by clicking on the following links.

To go to the Main Album Page to see all 68 HHS photo albums

CLICK HERE

To see the specific photo album of the August 2005 Reunion

CLICK HERE

Be sure to send in your own stories and photos so we can share them with all the readers of HixNews.Com. Send them to: <u>Editors@HixNews.Com</u>

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We Have No Entry For April

The editors of HixNews are encouraging the alumni to submit names of those who have distinguished themselves over the years and deserve special consideration for induction into the Hicksville High School Newsletter

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People Lookin' For People

Barbara (DiBella) Dowd '62 is looking for Kathleen Kennedy '62
Karen Kelly '69 is looking for Fran Barber '69
John Connelly is looking for Jennifer James '90
Bob (Gleason) Wesley '61 is looking for Jeff Foster '61
Carol (Kiever) Ohliger '57 is looking for Betty Kenny '57
Linda (Zuckerman) Rausch '60 is looking for Richie Bizzaro '60
Susan Spector '62 is looking for Loretta Noce '62
David Berger '65 is looking for Susan Sitzer '65
Ann (Krex) Friedman '65 is looking for Laura Krakoff '65 and Lynne Cohen '65
Pete Maiorino '64 is looking for Kathleen (Jacob) Curtin-Antoniades '64
Ed & Val (Palmer) Towsley '60 are looking for Sharon Ward '60
Mike Linihan '65 is looking for Terry Sheehan '64 & Charles Dohrenwend '65

If there's someone you're looking for, just sent your request and we'll be happy to add it to the list.

If anyone knows these folks or wants to add a name, send us an email at: Editors@HixNews.Com

We've been asked to include this note in HixNews by Jackie (Winter) Stringham. Jackie is trying to locate her cousin, Bambie (Francis) Messina. Francis graduated (we think) in the late 50's. If you have anything that may help Jackie, please e-mail her at jackiestringham@hotmail.com.

FYI—If you go to <u>Amazon.com</u> and look up <u>Beauty Within The Beast</u>, you'll read about my husband's book. He'll also have another book coming out late this Summer—<u>Bear Watching In Alaska</u>, published by Morris Press. Stephen is, obviously, a 'bear biologist':). Me? I keep pepper spray on me when I do gardening.—Jackie

Yearbooks For Sale!!!!!

Hicksville Junior High School and Middle School (Meteor) 1979, 1983, 1984, 1985, 1986, 1987, 1988 and 1989

These may be purchased individually or as a lot

Hicksville High School (Comet)
1964, 1966, 1970, 1975, 1977, 1979, 1980, 1981, 1984, 1985, 1986 and 1989
These may also be purchased individually or as a lot

For information about price and condition, please contact:

Amnon Tishler
Booklovers Paradise
2972A Merrick Road
Bellmore, NY 11710
516 221-0994 (11am - 6 pm, Mon-Sat.)
516 579-2848 (After 8pm)

E-mail: booklovpar@aol.com

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Some Thoughts About Long Island (Long Guyland)

You know the exact point at which Queens turns into Nassau County on intuition. If you're not from Long Island or NYC, you're really not from New York. You live in the shadow of the greatest city in the world, but you almost never go there.

You don't go to Manhattan, you go to "The City".

You never realize you have an accent until you leave.

Everything North of The Bronx is "Upstate." New Jersey sucks!!!

At some point in your life you've gone clamming.

Either your parents or your grandparents lived in 'the city.' You'd pay \$11.50 for a movie.

You don't live 'in' Long Island, you live 'on' Long Island.

You know where to find the Commack Motor Inn.

Your distant future might involve the state of Florida.

You can correctly pronounce Ronkonkoma, Hauppauge, Wantagh, and Massapequa.

You know the location of 6 malls, a dozen McDonalds, and 36 7-11's.

You never, EVER, want to "change at Jamaica."

You cut school one day and had detention the next.

You remember the big fire at Henshaw's Furniture Store on Hempstead Turnpike.

How about the Hicksville Farmers Market fire?

You've tried to find the Amityville Horror house.

NO, you don't want mustard on the burger!!!

You can't underdstand why a diner would ever close.

You've had a seagull crap on your car.

You've made out at least once in the dunes of Jones Beach.

You rode horses at Steeplechase.

When you're away from the Island, you love it, and when you're there, you don't.

You know White Castle is terrible for you and the food sucks, but you sometimes "Get The Crave." You want the Yankees to stay in The Bronx, but you'd go to more games if they moved to Manhattan.

You think that somehow the Jets and the Giants still play in New York.

You missed the "Drunk Train" at 2:42 am out of Penn Station and had to wait until the 5:30 train.

You, or someone you know has owned an animal that came from North Shore Animal League.

Quick! Who's your County Executive??? Don't know, do ya!!

You've never taken an MTA bus.

The Long Island Expressway isn't really as bad as everyone thinks.

You know which part of The "Godfather" was filmed on Long Island.

You've paid a \$10 cover charge to get into a bar, but got nothing for it.

You miss wiffle ball and running through the sprinklers.

You think Islip MacArthur airport is cute and you enjoyed watching it grow up.

Billy Joel said it best, "either you date a rich girl from the North Shore, or a cool girl from the South Shore.

When you tell people you're from Long Guyland, you assume everyone knows you're from New York.

You've always liked Billy Joel and you own several of his records.

The Belt Parkway sucks! You've been stuck in a traffic jam for more than 2 hours (without moving). Your parents took you to All American, Nathans, or Carvel on the way home from the beach.

Regular gas is \$2.89 a gallon and you still pay it.

You hate pay tolls.

You don't have to travel far to see your family.

You remember Grumman.

You've gotten drunk on the bleachers of some high school.

You know the color of the water at Jones Beach is NOT BLUE.

You were upset when all the Roy Rogers turned into Wendy's and Arby's closed for good.

You can spout off all the LIRR stops between Penn Station and Ronkonkoma.

Paying \$35 for a haircut doesn't sound so crazy.

You think the people from Brooklyn are "da wunz dat tawk wit a accent."

You went sledding in the sumps.

You actually understand these jokes about Long Guyland!!!!

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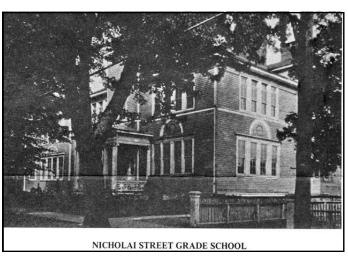
Here's Gene Yetter '59, standing beside his 1977 Plymouth Volaré. It has a slant-6 engine, landau top, plush interior, and presently has about 45,000 original miles on the odometer. The photo was taken at the 'Super Swap VII' show in Brevard County, Florida. Gene's father was the original owner.



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This student is hoping that his class will be called for the assembly, nine of which were conducted by Student Government this year.



Alex Karras







Jeffrey Kaufer

Andrew Kaufman

Peter Kellerman







James Kelly

Joseph Kelly

Kim Kelly



Valedictorian

Lee Ann Schwartz

Salutatorian

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Peter Matzka

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To access any of the Newsletters from August, 2000 until March, 2005 <u>CLICK HERE</u>

If you wish to receive a CD with the previous issues of HixNews.Com, send your request along with a \$5.00 check or money order to:

Robert Casale 195 Lauman Lane Hicksville, NY 11801-6522

Please Include Your Complete Mailing Address We'll ship it to you ASAP and you won't have to wait 4-6 weeks:)

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Jo Anne (Greenberg) Manas '64

Jo Anne (Greenberg) Manas '64 passed away in New Port Richey, FL on March 8th, 2006, one day shy of her 59th birthday.

She was preceded in death by her mother, Sally Greenberg, and her husband, Robert Manas, Sr.

She is survived by three sons—Robert Manas, Jr. and his wife Lisa Marie of Coram, NY; Michael Manas of New Port Richey, FL, and William Manas of Newburgh, NY.

Also survived by her father, Max Greenberg of Hudson, FL, her sister, Eileen (Greenberg) Ingala '61 and her husband Tom, of Salem, KY; her brother Steve and his wife Chris of Spring Hill, FL. Also surviving are 2 granddaughters, Kashmir Mae Manas of Coram, NY and Bella Mae Manas of Newburgh, NY.

She will be so missed by her family and friends who will always remember her beautiful smile and her kindness to those she knew.