

Louis E. Dieruff High School  
**Alumni Association Newsletter**

Volume 4 , Issue 3

DHSAlumniNews@ptd.net

November, 2018

**RIGHT ON! RIGHT ON! RIGHT ON! Huskies Trounce Rival Wm. Allen 26-6**  
 LED Wins 6 Of Last 7 Meetings

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Photos By: *John G. Hughes , Jr. '61*



## President's Message

*John G. Hughes, Jr. '61*

### Glockenspiel and Clarinet Resurrected

The glockenspiel had slept silently in its leather pouch for many decades. Joan Algatt Giandomenico, Dieruff Class of 1965, had played that "portable xylophone with steel bars" way back in Harrison-Morton Junior High School.

And the clarinet? Well, that beauty had been played by Joan's daughter, Jennifer Giandomenico Schmidt, Class of 1992. A custom carrying case had cushioned that clarinet with love... and the "Sounds of Silence".

Alas, alas! That poor glockenspiel! That woeful clarinet! Like so many musical instruments that hibernate in darkened closets or dusty attics, their days of making beautiful music together are a faded memory.

But hark! Just recently, Joan had an "aha moment"!

She could give new life to those slumbering instruments by donating them to the Dieruff High School Band. An appreciative band director, Mr. Larry Flynn, met with Joan and accepted the generous mother/daughter gifts. He assured her that their presence at their new home at Dieruff would truly make a difference.

If you have a musical instrument that is languishing in a dormant state, and you would like to make a donation, please contact us at [dhsalumninews@ptd.net](mailto:dhsalumninews@ptd.net), and we will arrange for your much appreciated gift.

With warm Husky regards,

John



Thank You! From A Grateful Nation

## Mrs. Millie Trotter Turns 100!

*Paulette Kish '67*

Mrs. Millie Trotter turned 100 YEARS OLD on August 10, 2018. She celebrated at the Palace Center with family and friends and at the various East Side diners that she regularly visits.

Mrs. Trotter and Dieruff High School go hand-in-hand! She is the mother of Bruce Trotter (AHS '58), legendary DHS football coach and teacher; June Trotter Paczak (DHS '62), the first class to complete three years at DHS; Chris Trotter Spang (DHS '67), majorette & athlete, and Alan Trotter (DHS '70). She worked in the school cafeteria from 1959-1973 when they served fantastic baked goods and turnovers.

For 70 years she has lived across the street from Dieruff, where she raised her children. She is often out and about on the East Side. For all these years she has seen countless students and activities from her home: festivals, parades, pep rallies, teams and buses coming and going. Her support of Dieruff students, current and past, never ends. She treasures her stuffed husky and all her DHS memorabilia, and continues to watch out her window with wonderful

thoughts, memories and a smile.

Yes, Mrs. Trotter goes hand-in-hand with Louis E. Dieruff High School, just like HUSKY and PRIDE!

## HAPPY 100TH BIRTHDAY MRS. TROTTER!



## Tour de Dieruff

*John G. Hughes, Jr. '61*

For many on the tour, this was the first time they had walked the halls of dear, dear Dieruff High since they had moved their mortarboard tassels at graduation in 1968. However, it sure didn't take long for the memories to come rushing back.

From the moment the eager members of the Class of '68 gathered in the lobby for the early afternoon tour, excited exchanges demonstrated an easy flow of wonderful memories. Familiar images... fond memories!

Oh sure, they noted some obvious differences, like the additional framed photos of principals that lined the wall to the right of the first two that they knew (Henry Weidner and Michael Meilinger). And even though many of the classmates had attended the auditorium dedication ceremony on May 9, 2017, they all gushed over the handsome bronze plaque and the large letters identifying the "Peter Carpenter Auditorium". With pride, they formed in front of that image for a group photo.

Several people commented about the school store now located off the main lobby (it used to be by the Commons) and the piece of sculpture that currently occupies the alcove that once housed a telephone booth (one of only two public phones in the school).

Providing comfort, so many current images mirror those from five decades ago. The large portrait of the school's namesake, Mr. Louis E. Dieruff, hangs proudly above the row of Principal photographs, and the framed Ameri-

can Flag that had journeyed into space occupies a prominent location above the entrance to the main office.

Mrs. Susan Bocian, Principal of Dieruff High School served as a most knowledgeable and passionate tour guide, providing important insights. A brief stop in the Planetarium prompted many comments, all favorable. This popular facility opened in 1965, but officially closed in 2010. It now appears that funding will permit this unique asset to open as the "Learning Dome". We shall keep you posted on developments.

So many of the various locations... the Commons, the Wall of Fame, the Gymnasium, the Natatorium, and the Library... rekindled fond memories and wonderful stories.

It is our intention to publish your memories and your stories in the Alumni Association Newsletter. We encourage you to send in your comments.



## Locker Room Charm

John G. Hughes, Jr. '61

One might say that there is very little "charm" about a high school football locker room. Well, Dieruff Alum Rewan Kholi, Class of 1984, provided a most generous dose of charm to the Dieruff locker room on Saturday, October 27, 2018.

It was the morning of the big game between the Huskies and the Canaries, the final game of the 2018 football season. Emotions could not have been higher. Some of the players sat quietly on benches near their lockers, headphones plugged in. Other feasted on deli sandwiches and Gator Aid. One nervous lineman batted a balloon at the steam pipes above. A blue and gray Nerf football sailed back and forth between a quarterback and a wide receiver. A pensive senior fidgeted with his bowtie, leaned in toward my shoulder and confided that he was saddened at the thought that this would be his final football game.

Coach Kyle Beller had invited me to join him and his team in the locker room, located in the bowels of the high school. He wanted me to take some photographs, give the team a brief pep talk, and present each senior with the framed photographs, a gift from the Alumni Association. With the seniors clustered on one side of the room, I took several group photos, and then distributed the personalized picture to each player. I told the kids how I have thoroughly enjoyed capturing their images on the field as well as on the sidelines during this season, and that the photos

would help them recall that experience. My challenge to them was to capture the game-winning trophy, allowing me to take one final photograph of them "hoisting the hardware".

The coach then told them that he had a gift for each senior: a small white box that contained a present from Redwan Kholi, a jeweler that faithfully has his ad on the cover of the home game program booklets. Everyone knows Redd and Co., and appreciates his support. Coach Beller distributed the boxes to each senior, asking them to refrain from opening them until all of the gifts were in their hands. Even though Redwan was not able to be there in person, he was "there". Assistant Coach Zack Adams had called Redwan on his cell phone and connected with him on "Facetime". The players could see him, and he could watch as they each opened their gift.

The emotion was overwhelming! Redwan had created a personalized silver necklace for each player, complete with a small silver football and the number that appeared on each senior's football jersey.

Yes, one could be proud of the "charm" that filled the Dieruff High School locker room on that memorable morning.



**POLICE ALLENTOWN**

**APD - Dieruff**

**4TH ANNUAL UNITY GAME**

**Together We Are Stronger**

**NOVEMBER 19, 2018**  
6PM  
Invite a friend

**AT Louis E. Dieruff High School**

**ASD Students and APD Officers Uniting**

Community Service Awards Presented at Halftime  
**Coach Jarjous Boys HEAD COACH**

FOR MORE INFORMATION:  
**@HUSKYNATION**  
If you would like to sponsor the event please contact us on Facebook

**FREE admission**

**ASD**  
ALLENTOWN SCHOOL DISTRICT

**ALLENTOWN POLICE**

**HOLIDAY SING-ALONG  
WITH MR. "C"**



**Wednesday  
Dec. 5, 2018  
6:00 PM Sharp**

You are invited to join Mr. Peter Carpenter and the Dieruff Alumni Association for an evening of fun, food, and holiday music.

**Wear Holiday Attire - Red & Green**

**Peter Carpenter Auditorium  
Louis E. Dieruff High School**

**Dieruff Huskies**  
Join in the fun 8th Annual  
**Mardi Gras Party**  
Saturday, Feb. 23, 2019

7:00 - 11:00 PM  
East Side Youth Center  
1140 East Clair Street  
Allentown, PA

Sponsored by:  
**Dieruff Alumni Association**

**Ticket Price: \$15 in advance  
\$20 at the door**  
Includes beer, soda, mixers,  
and snacks Dancing to live DJ

**Save The Date**



### Kiska's Korner

By Kiska V w/Karen Coleman

As most of you know, Mom had knee surgery. Her biggest fear was what to do with us critters. The cats were staying home and were to be cared for by friends. Even food was provided for the strays on the front porch. But I WAS THE PROBLEM. Mom was sick, thinking about me "suffering" in a kennel for weeks. Luckily, Ed and Linda Schmitz took me into their home and hearts. I was at cheer camp for over three weeks with Elsa and Misska. Linda would send pictures and emails, which were posted in last month's newsletter. Had a wonderful time playing, digging, sleeping on and under beds...just so much fun with the Girls. We really bonded and are a definite Mascot Team. Both Mom and I say "Whew"... it could have been so dreadful with me in a kennel.

Since Thanksgiving is a time to give thanks, Mom has a really big list to all the people who have helped

out. To the Husky Family and Nation, who were the core of the support team. A special thanks to Ruth, who was Mom's nurse for the first week. You need someone in the house for that first week. I was glad I was at camp, because I know it was a rough week. Ruth gets an A plus for care and patience. To Aunt Cindy, who did so much of the running, from staying with Mom until she went into the operating room and making a six thirty AM run to Dieruff to pick me up so I could come home. She was also the sounding board for months prior to the operation. Mom was really scared. Aunt Cindy took it all...Hate to say it, but Mom can be a real "Female dog" at times. To Joanne O, who made many trips from Allentown just to empty the litter box (I think kitties stink)...To Dana and Dave, who filled the freezer with great dinners. They also stayed with Mom the day before surgery to give emotional support. To every-

one who sent food. To Linda and Ed who cared for me and love me. Great to have a second family.

So this year, Mom and I are very grateful for better health and friends. Friends who are there when you need them. Everyone at St. Luke's was amazed by the Husky Nation. Mom works hard at therapy and the goal was to make the Big Game. The deal was she could go, weather permitting. Luckily, we made it to the Pep Rally and shared the Husky Power. We could not attend the game, but a Husky victory is another thing for which to be grateful.

Now I dream of my turkey dinner...

Love,

*Kiska V*

Diva Dog



## Golden Weekend For The Class Of '68

John G. Hughes, Jr. '61

Well over a year ago, Dieruff Alum Bill Shannon began thinking about his 50th class reunion. The thought occurred to him that if one specific date were selected for the celebration, there might be some who would not be able to attend the event, for whatever reason. With his creative juices flowing, he conjured up the unique idea to celebrate all year long, with a reunion weekend as the grand finale.

He bounced his idea off classmate Jan Besecker Onieal and several others. and a very adventurous plan was developed. They tagged the campaign the "Celebration of the 50th Anniversary of our Senior Year". The celebration was launched in the Fall of 2017 at the Alumni Associations Tailgate Party. That event marked the 50th anniversary of the game those '68 Huskies played the Canaries.

The celebrations continued throughout the year, with "sixty-eighters" gathering at the Mardi Gras Party, the Theatre Department production of "Side Show", the June Commencement Exercises, and the Fandangle in July.

With one year worth of partying under its belt, the Dieruff Class of 1968 was well rehearsed by the time the designated reunion weekend arrived in early November. True to form, the "'68ers" would not be satisfied with a single event. It had to be an entire weekend in celebration mode. A Friday night gathering at Stahley's began



the festivities. The early afternoon tour of the school continued the celebration. The "main event" was on Saturday evening, November 3, 2018 at the Palace Center, the beautiful banquet facility at the site of the old Albeth Ice Skating rink. A Sunday gathering for brunch wrapped things up.

Partnering with the Alumni Association, the Class of '68 enjoyed a most efficient registration process, complete with printed nametags bearing yearbook photos. The evening was truly a celebration of Husky Pride with reconnections and reminiscing. Among the celebrity guests were Mr. Peter Carpenter, his wife Sandra Urban Carpenter, and Mr. Roy Arlotto. All three were recognized and award-

ed the status of "honorary members of the Class of '68",

In the spirit of class unity, all four of the class officers were present, military veterans were saluted, and fondly remembered DJ Jerry Deane provided familiar dance music. A sumptuous buffet satisfied healthy appetites.

And so the curtain comes down on the one year of celebrating the 50th anniversary of their senior year of the Dieruff Class of 1968. The year has been eventful and most rewarding. An encore is promised! The faithful members of the class will continue to get together and celebrate at the Alumni Association Mardi Gras Party in February and the Fandangle in July 2019. What a grand model of Husky Pride!



After work, after the game, after EVERYTHING, where all the good times are!

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# SPIRIT WEEK!



ANNUAL BONFIRE. For a video of the event, click here: <https://youtu.be/jBMrBXWlvwc>



The most anticipated day of the school year: the PEP RALLY!  
For a video of the event click here: [https://youtu.be/qzr\\_OUjXBqw](https://youtu.be/qzr_OUjXBqw)

# LED ALUMNI



# Holiday Recipes

## Easy French Toast Bake

(submitted by Kolean Wagner – Class of '90)

1 loaf French bread (I also routinely use a loaf of Texas Toast)  
 8 eggs  
 2 cups milk  
 1/2 cup heavy cream (half and half would work too)  
 1/4 cup sugar  
 1/2 cup brown sugar  
 1 tablespoon vanilla extract  
 2 teaspoons cinnamon  
 1/4 teaspoon nutmeg  
 1/2 cup flour  
 1/2 cup brown sugar  
 1 teaspoon cinnamon  
 1/4 teaspoon salt  
 1/2 cup unsalted butter cold and cut into small squares

1. Spray a 9x13 pan with cooking spray and preheat your oven to 350 degrees.
2. In a large bowl, add the eggs, milk, heavy cream, sugar, 1/2 cup brown sugar, vanilla, cinnamon and nutmeg.
3. Chop the bread into 3/4 - 1 inch cubes and put it in the bowl with the egg mixture and toss well until all the liquid is absorbed.
4. In a small bowl or a food processor add the flour, remaining brown sugar, cinnamon, and salt and mix.
5. Cut in the butter with a fork or pulse in the food processor for 5-10 seconds or until the butter and brown sugar mixture is crumbly.
6. Pour the bread and egg mixture into the pan, cover evenly with the brown sugar-butter topping and bake for 45-50 minutes or until the top is crispy and the center is no longer wet.

## Indy & Demon's Favorite Holiday Husky Dog Treats

(submitted by Cindy Fidler Wolst – Class of '74)

2 C. whole wheat flour  
 1 C. pure pumpkin  
 1 Tsp cinnamon

Preheat oven to 350 degrees. In medium bowl, mix ingredients until dough forms. Roll out on floured surface 1/4 inch thick. Cut out with cookie cutters. Transfer to a baking sheet lined with parchment paper. Bake until golden and crunchy (about 30 minutes), turning halfway baked. Cool.

Makes 32 small or 20 large dog treats.

## **Toll House Pie**

(submitted by Cindy Fidler Wolst – Class of '74)

2 eggs  
½ C. flour  
½ C. sugar  
½ C. Brown Sugar (packed firmly)  
1 C. Butter (melted & cooled to room temperature)  
1 6-oz package Semi-Sweet Chocolate Morsels  
1 C. Chopped Walnuts  
1 9-inch Unbaked Pie Shell

Preheat oven to 325 degrees. In large bowl, beat eggs until foamy. Beat in flour, sugar & brown sugar until well blended. Blend in melted butter. Stir in semi-sweet chocolate morsels & walnuts. Pour into pie shell & bake at 325 degrees for 1 hour.

Remove from oven. Serve warm with whipped cream or ice cream.

## **Broccoli Casserole**

(submitted by Cindy Fidler Wolst – Class of '74)

2 10-oz packages Frozen Chopped Broccoli  
1 Can Cream of Mushroom Soup  
1 Cup Mayonnaise  
2 Eggs (well beaten)  
1 C. Grated Sharp Cheddar Cheese  
4 T. Chopped Onions  
1 Can Sliced Mushrooms  
Pepper to taste  
2 Sleeves Ritz Crackers (crumbled)  
Butter (1 stick)

Cook broccoli in salted boiling water for 5 minutes. Drain well. Combine next 7 ingredients and mix with broccoli. Place in a 13 x 9 inch baking dish. Crumble Ritz crackers over top of broccoli mix and dot with butter.

Bake at 350 degrees for 30-40 minutes or until set.

## Simon & Garfunkel Stuffing (Parsley, Sage, Rosemary & Thyme)

(submitted by Jinny Bankhard Hughes - Class of '61)

- 1 – 1 lb loaf of white bread (torn into  $\frac{3}{4}$  inch pieces – about 10 cups)
- 1 small stick (4 oz) butter
- 2 onions (chopped)
- 4 ribs of celery (chopped)
- Salt & Pepper
- 2 Cups chicken broth
- 2 Eggs
- $\frac{1}{3}$  Cup Chopped Flat Leaf Parsley
- 1 Tbsp Chopped Fresh Sage (or 1 tsp ground sage)
- 1 Tbsp Chopped Fresh Rosemary (or 1 tsp ground rosemary)
- 1 Tbsp Chopped Fresh Thyme (or 1 tsp ground thyme)

Heat oven to 300 degrees. Place bread on baking sheets in upper part of oven, stirring until toasted (about 20 minutes). Let cool and transfer to large bowl.

In a skillet, melt butter, add onion, celery, salt and pepper. Cook stirring until vegetables are soft (about 8 minutes).

In a large bowl, whisk together the broth and the eggs. Pour over the bread. Add the vegetables and herbs; toss to combine.

Transfer the stuffing to a greased shallow 3-quart baking dish. Bake at 375 degrees for about 45 minutes until top is browned. **Or transfer into a crock pot on high for 45 minutes, turn to low and stuffing will stay warm and moist until ready to serve.**

## Baked Corn

(submitted by Mary Kincaid Heintzelman – Class of '65)

- 1 Can (15  $\frac{1}{2}$  oz) Creamed Corn
- 1 Can (15  $\frac{1}{2}$  oz) Whole Corn (drained)
- 1 – 8 oz package sour cream
- 2 Eggs
- 1 stick melted butter
- 1 Box Jiffy Corn Muffin Mix

Mix creamed corn, whole corn, sour cream, eggs, butter and box of Jiffy Corn Muffin Mix. Pour into a greased casserole dish and bake at 350 degrees for 40-50 minutes or until center is firm.

## **Ain't Your Momma's Green Bean Casserole**

(submitted by Kay Kurtz – Class of '74)

4 cans French Cut String Beans (drained)  
4 tbl butter  
 $\frac{2}{3}$  cup chopped onion  
4 tbl flour  
2 tsp salt  
 $\frac{1}{2}$  tsp pepper  
2 cups sour cream  
2 cups sharp cheddar cheese

Sauté onion in butter until soft. Add flour, salt & pepper to onion mixture. Stir in sour cream and cook until smooth & thick. Fold in drained string beans and transfer to casserole dish. Top with 2 cups sharp cheddar cheese. Bake at 350 degrees for 20-25 minutes.

Option: Add French's dried onions to top of mixture last 5 minutes

## **Cheesy Hash Brown Casserole**

(submitted by Kay Kurtz – Class of '74)

1 – 2 lb Bag Frozen Hash Browns  
1 Can Cream of Mushroom Soup  
1 – 8-10 oz package Grated Monterey Jack Cheese  
1 pint sour cream  
Onion powder to taste  
Corn Flakes

Combine all ingredients in large mixing bowl and pour into greased oblong baking dish. Cover with crushed corn flakes and drizzle with melted butter (  $\frac{1}{2}$  stick or more). Bake at 350-375 degrees for 1 (one) hour or longer – if doubling recipe, bake at least 2 hours. Great side dish!

## **Wacky Chocolate Cake**

(submitted by Karen Coleman - LED Faculty)

1 cup sugar  
1 ½ cups flour  
3 tablespoons cocoa  
1 tsp baking soda  
1 cup water  
1 tablespoon vinegar  
1 tsp vanilla  
6 tablespoons oil

Sift dry ingredients into 8 inch pan. Make 3 holes. In one, put vinegar; in another, put vanilla, in the last hole, put oil. Pour water on top and mix (will be a very runny batter). Mix well and bake at 350 degrees for 25-30 minutes.

This was made in many Home Ed classes at Husky High.

Dark chocolate cake – great with a peanut butter icing.

## **Easy Double Chocolate Cookies**

(submitted by Karen Coleman - LED Faculty)

1 package dark chocolate cake mix  
2 eggs  
⅓ cup oil (maybe a bit more depending on the cake mix)  
½ cup chocolate chips

Mix first three ingredients (you will have a thick batter). Fold in chocolate chips. Shape into walnut sized balls. Place on parchment covered cookie sheets.

Bake at 350 degrees for 8-10 minutes.

## **Cranberry Relish**

(submitted by Karen Coleman - LED Faculty)

1 or 2 bags fresh cranberries  
4 bananas  
2-3 cups powdered sugar

Wash and drain cranberries. Using a food processor, chop cranberries. Process bananas (they will mash). Mix together fruit and add powdered sugar.

Taste for sweetness.

## **Kiska's Pumpkin Dog Biscuits**

(submitted by Karen Coleman - LED Faculty )

2 ½ cups whole wheat flour  
2 eggs  
½ cup canned pumpkin puree (NOT the pie filling)  
2-3 tablespoons peanut butter  
½ tsp cinnamon

Mix all ingredients into a dough. Roll out on a wheat floured surface (easy to roll!) Cut into shapes, put on ungreased cookie sheets and bake at 350 degrees for 40 minutes.

Note: Use ASAP or freeze – since there are no preservatives.

## **Muddy Buddies**

(submitted by Karen Coleman - LED Faculty)

9 cups Chex cereal (chocolate if you can get it)  
1 cup chocolate chips  
½ cup peanut butter  
¼ cup butter  
1-2 tsp vanilla  
1 ½ cups powdered sugar

Over low heat, melt butter, chocolate chips and peanut butter. Stir in vanilla. In a large bowl, pour melted sauce over Chex cereal and mix well. Put powdered sugar in a gallon plastic bag. Add coated cereal, close bag and shake to coat.

## Easy Pineapple Angel Cake

(submitted by Karen Coleman - LED Faculty)

1 package Angel Food Cake Mix  
1 large can crushed pineapple

In large bowl, mix together dry cake mix with **undrained** pineapple. Pour batter into baking pan sprayed with PAM. Bake at 350 degrees until light brown. Cool and top with Cool Whip.

Weight Watchers Approved!

## Corn Chowder

(submitted by Joyce Hemerly Reed-Ebling – Class of '62)

2 - Carrots  
1 - Onion  
4 - Potatoes  
2 – 16 oz cans creamed corn or frozen corn  
32 oz chicken broth  
1 lb bacon (cooked & crumbled)  
½ tsp thyme  
1 tsp dried parsley  
½ tsp garlic powder  
Salt & Pepper  
1 – 12 oz can evaporated milk  
2 T corn starch  
3 T butter

Mix everything together except evaporated milk, corn starch and butter. Pour in enough chicken stock to cover ingredients. Combine corn starch and evaporated milk and stir into slow cooker, along with butter. Approximately 30 minutes before serving, season with salt and pepper.

## Gratin Dauphinois

(submitted by Dana Ziegenfuss – Hon. Class of '86)

Preparation Time: 30 minutes

Total Cooking Time: 1 hour

Serves: 4-6

1 lb potatoes  
 2 cups milk  
 Freshly grated nutmeg  
 Salt  
 Ground Black Pepper  
 1/3 cup whipping cream  
 1 clove garlic, finely chopped  
 1 cup shredded Gruyere cheese

1. Preheat oven to 325° F.
2. Thinly slice the potatoes. Place in a saucepan, cover with the milk and season with some salt, freshly ground black pepper and grated nutmeg.
3. Bring to a simmer over medium-low heat and simmer until the potatoes are almost cooked but still firm. Strain and set the milk aside.
4. Rub an 8 x 6 1/2 inch oblong baking dish with some butter. Arrange the potatoes in even layers in the dish.
5. Reheat the milk and allow to simmer for a few minutes. Add the cream and garlic, bring back to a simmer and check the seasoning. Simmer for a few minutes, then pour over the potatoes. Sprinkle with the shredded cheese and bake for 35-45 minutes, or until the potatoes are tender and the top is lightly browned.

## Easiest, Creamiest Broccoli (or Asparagus) Soup Ever!

(WITH NO CREAM OR MILK!)

(submitted by David Ziegenfuss – Class of 1986)

8 Cups of clean water (preferably spring or filtered)  
 3-4 bunches of broccoli crowns and upper part of stalks (or asparagus using tips and down to mid stalk)  
 2 tablespoons kosher salt  
 Course ground pepper  
 1tablespoon butter (optional)

1. Simmer water and kosher salt
2. Add broccoli and cook for 15 minutes or until tender (or when you can smell the broccoli)
3. If you have an emulsifier or hand blender, blend the broccoli right inside the pot until all parts of the broccoli are broken down and smooth. If you do not have a hand blender, place cooked broccoli in a standard blender (divide the broccoli into batches), ladle in the water from the pot (you may want to wait 1/2 hour after cooking for it to cool) and blend until smooth.
4. Add tablespoon of butter (or not if you want it vegan)
5. Add pepper and additional salt to taste

## Copper Pennies

(submitted by Dana Ziegenfuss – Hon. Class of '86)

1 cup sugar  
 1 cup white vinegar  
 1 cup vegetable oil  
 1 teaspoon dry mustard  
 1 teaspoon Worcestershire sauce  
 1 teaspoon salt  
 1 teaspoon coarsely ground black pepper  
 One 10 3/4-ounce can tomato soup  
 2 pounds carrots, peeled, cooked, and sliced  
 1 medium onion, sliced into rings  
 1 green bell pepper, coarsely chopped

Combine the sugar, vinegar, oil, mustard, Worcestershire sauce, salt, and pepper in a saucepan over medium heat and bring to a boil. Remove from the heat and add the soup. Mix the carrots, onion, and bell pepper together in a large glass dish; pour the sauce over the vegetables, stir gently to combine, and refrigerate overnight. This salad will keep for up to 6 weeks in the refrigerator.

## Jingle Juice

(submitted by David Ziegenfuss – Class of 1986)

4 c. Cran-Apple Juice  
 2 bottles red moscato  
 1 bottle prosecco  
 1/2 c. vodka  
 2 c. frozen cranberries  
 1/3 c. mint leaves  
 1/2 c. sugar, for rimming glasses  
 2 limes, sliced into rounds

1. Using a wedge of lime, wet the rim of your glasses. Dip in sugar until coated.
2. Combine all ingredients in a punch bowl, stir together and serve.

**Thanks to everybody who contributed!**

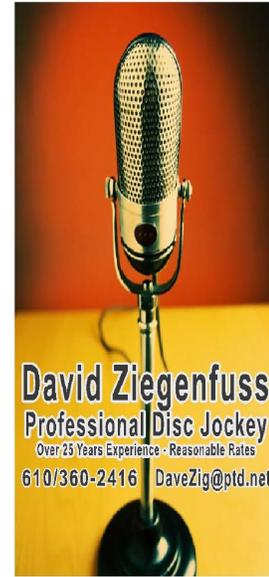
# UPCOMING EVENTS

To get your event listed, please email event before the 24th of each month to: [dhsalumninews@ptd.net](mailto:dhsalumninews@ptd.net)

- November 19:** 4th Unity Basketball Game APD v LED - 6PM (SEE PG 4 FOR DETAILS)  
Richard Schmidt Gym – FREE ADMISSION
- December 5:** Holiday Sing-A-Long (w/ Peter Carpenter) 6PM (SEE PG 5 FOR DETAILS)  
Peter Carpenter Auditorium (Please wear holiday attire)
- December 12:** Holiday Concert (Orchestra and Choir) 7PM  
Peter Carpenter Auditorium
- February 23:** 8th Annual Mardi Gras 7PM-11PM (SEE PG 5 FOR DETAILS)  
East Side Youth Center

All events can be found on the DHS Alumni Website: [www.Dieruff-Alumni.org](http://www.Dieruff-Alumni.org)

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**Alumni Association Newsletter**



David Ziegenfuss '86, *Publisher*  
Dana Ziegenfuss, *Editor*

Monthly Contributors

John Hughes '61	Kay Kurtz '74
Joanne Ogrydziak '76	Karen Coleman (Faculty)

We publish an online digital.pdf copy of the Newsletter 10 times annually.  
All digital copies will be emailed monthly between September — May and a double issue will be emailed for the June/July Fandangle edition.  
There is no August edition

Publication dates may vary, but most issues will be published by the 20th of the month. Deadline for inclusion for each month's edition will be by the 5th of the current month, unless arrangements are made. Please email articles, advertising and events to:

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