

Louis E. Dieruff High School Alumni Association Newsletter

Volume 5, Issue 3
BIG DOUBLE ISSUE!

DHSAlumniNews@ptd.net



November, 2019

Huskies Football Enters: The Gauntlet

John G. Hughes, Jr. '61

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Some refer to the event as "The Gauntlet". Others use the term "The Walk of Fame". Whatever moniker is applied, the event is the same, and we proudly embrace the tradition.

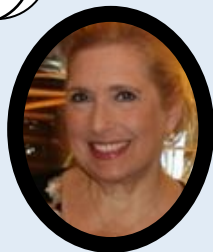
Greeting the football team and the coaches as they arrive for the Dieruff vs. Allen Football Game has developed into a coveted tradition, initiated by the Alumni Association several years ago. Members of the AFJROTC Saber Squad create an arch, channeling the team from their buses, up the ramp toward the locker rooms in J. Birney Crum Stadium. Cheerleaders line the left side of the pavement, while the Husky Marching Band and colorful band front flank the right side of the gauntlet. Faithful alumni fill in on both sides.

As the coach and players step off their buses, they are greeted with enthusiastic cheers and the rousing melody of the Dieruff Fight Song. The celebration continues until the last player passes the end of the funnel and enters the stadium.

This year, circumstances dictated that we press the "pause" button on the usual tailgate festivities, normally held across Linden Street on Cedar Creek Park property.

Not wanting to disappoint the students involved, members of the Alumni Association hosted a hearty box lunch meal following the gauntlet event. Positioned adjacent to the ramp up to Gate #2, we served about 100 meals to the AFJROTC Cadets, the Varsity and JV Cheerleader Squads, the Marching Band, and the Band Front. Connecting with the kids is a wonderful experience for our alumni.

Plans to reestablish the Tailgate Party for the alumni for next year's game are currently being developed. Watch for information about our theme: *2020 A New Vision*.



President's Message

Kay Kurtz '74

2020 Wall of Distinction Nominations now being accepted

We realize only 6 months have passed since we held our inaugural Wall of Distinction event. In order to give potential nominees and nominators more time to plan, we moved up our dates.

The purpose of the Wall of Distinction is to give lasting recognition to Dieruff graduates who have made exceptional contributions to the achievements and prestige of Dieruff High School.

Criteria for Nominations –

All nominees must have conducted themselves in such manner to reflect honor upon Dieruff High School and have qualities of character and standards of conduct that are exemplary.

Additional clarification for nomination criteria is as follows:

1. Honor is reserved for DHS graduates. Individuals that have distinguished themselves through superb accomplishment on a local, state, or national level of prominence.

This award recognizes accomplishments in diverse fields of endeavor. The following categories for consideration are:

Arts * Business * Education * Entertainment / TV / Film

Finance / Economic Development * Government * Historians

Law / Criminal Justice * Media / Journalism / Writing

Medicine / Health / Science * Military

3. Graduates are not eligible until more than five years have elapsed from graduation.
4. Recognition can be awarded to posthumous nominees.

Non-Dieruff graduates may be considered for an “honorary” status in the Dieruff Alumni Wall of Distinction.

Nomination Process – We welcome all community members' nominations. Nominations must be in writing, and submitted on the official Nomination Form. This form will be included in our December and January newsletters, or download from our website at www.dieruff-alumni.org, or you can pick up a copy at the Main Office of Dieruff High School. Applications will be available beginning December 1, 2019 and will run through February 29, 2020.

Date Nomination Received: _____

Consideration Date: _____

**Louis E. Dieruff High School
Alumni Wall of Distinction
NOMINATION FORM**

Nominee: _____ Date of Graduation: _____
 Address: _____
 Telephone Number: _____ Email Address: _____

Reasons for nomination (attach additional pages if preferred)

Education

Professional/Work
AccomplishmentsLocal, State, National
Awards/recognition

Publications

Community
Involvement

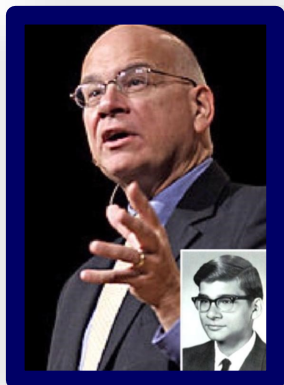
Other

Note: Nominees stay on the consideration list for a three-year period. Deadline for entry is February 29, 2020



Nominator's Name _____
 Telephone Number _____
 Email Address _____

Return completed Nomination Form and photograph of nominee, if available to:
 Dieruff High School Alumni Association
 815 N. Irving Street
 Allentown, PA 18109



Alumni Profiles: Wall of Distinction 2019 Inductees: Pamela D Kistler '71 and Timothy J. Keller '68

Joanne Ogrydziak '76



The next two LED graduates who were honored at our June 20 Dedication, Timothy J. Keller and Pamela D. Kistler, hail from the Classes of 1968 and 1971, respectively. A renowned author and theologian, and an accomplished professor of Chemistry, were saluted for their exceptional contributions in their fields of endeavor and for distinguishing themselves through their diverse achievements and levels of prominence.

As the founding pastor of Redeemer Presbyterian Church in New York City, Tim Keller's congregation grew from 50 members to a weekly attendance of more than 5,000. He has authored almost 30 books on Theology and Apologetics, three of which were named to the NY Times best selling lists. Described as a "C.S. Lewis for the 21st Century," Tim Keller is a popular podcaster who has made frequent appearances on Good Morning America, the Today Show, and Fox News.

His church founded Hope for New York, a non-profit organization which assists faith-based ministries serving social needs in New York City, and the Center for Faith and Work which trains professionals in Christian theology. Tim Keller has also become a worldwide spokesman to address

the needs of rapid urbanization. As the chairman and co-founder of Redeemer City to City, he mentors and trains the next generation of pastoral leaders to serve their flocks in global cities.

This proud alumnus (and Husky Marching Band President) from '68 credits the excellent educational formation he received at Dieruff for providing the solid foundation for his academic success at Bucknell University, Gordon-Conwell Theological Seminary, and at Westminster Theological Seminary. His fond memories of LED have even led him to detour family road trips so that he could show his sons where he attended high school.

Another outstanding scholar, Pamela D. Kistler '71 was introduced by her cousin, Jessica Riedy Harris '91, a current faculty member at Dieruff. A full professor of Chemistry at Cedar Crest College, Dr. Kistler is the former Chair of the Department of Chemical and Physical Sciences and is the faculty representative to the Board of Trustees' Academic Policies/Standards Committee.

Dr. Kistler has been the recipient of the college's Teaching Excellence Award and has functioned as the Director of the Environmental Studies Program. She

has authored several manuals and publications, and has given presentations in both Science and Mathematics. She has also served as the Chair of the Faculty Executive, Personnel, and Development Committees.

The only alumna to be inducted into our inaugural group of distinguished Huskies, this Class of '71 Valedictorian personally thanked her former teacher, Mr. Roy Arlotto, for igniting her love of chemistry. She knew that she, too, had a calling to teach the world of science – especially to women - and followed her passion when she decided to return to the classroom laboratory after being hired as the first female to work in a full-time technical position at Pfizer, Inc. Dr. Kistler later went on to earn her Ph.D. in Solid State Science from the Pennsylvania State University.

Please refer to the two video links listed below to view these inductees' introductions and acceptances at this year's Dedication Ceremony.

https://www.youtube.com/watch?v=6e7_Jfycldk

<https://www.youtube.com/watch?v=SvIW18IY-el>



Health | Medicare | SmallGroup | Life | Supplemental

Medicare Annual Enrollment
Starts 10/15 thru 12/7

Under 65 Open Enrollment
Starts 11/1 thru 12/15



Randy Roberts
Dieruff Class of 1980
610-419-0634
www.healthmarkets.com/local-health-insurance-agent/andyroberts/

Randy Roberts Insurance Agency
1424 Pennsylvania Ave. Allentown, PA 18109



Bill Zeky
Dieruff Class of 1978
610-554-7332
www.healthmarkets.com/local-health-insurance-agent/bzeky/



GOHUSKIES!



Dieruff Huskies
Join in the fun 9th Annual
Mardi Gras Party
Saturday, Feb. 22, 2020
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

Know we all got excited by the recipe edition. Talk about timing and Mom's crisis is the kitchen. Mom decided she would bake her easy and usually very good chocolate cookies for the bag lunches preceding the Dieruff Allen game. Oh did she ever bake and the house smelled great. But baking is a wearisome task and the last pan she left in the oven and turned off the oven. She forgot to take out the cookies. When she did remove them, they looked fine, smelled great. That night Aunt Cindy came up to deliver sandwiches from her church. I ate Mom's, the whole thing, including a quarter pound of ham. Cindy had hers and Mom said lets do tea and some of the cookies. The tea was fine. Aunt Cindy tried to bite into her cookie and it was a rough go. She asked Mom if all the cookies were like this. Truly a cross between hockey puck and dog biscuit. If you dunked them, well.....Aunt Cindy laughed and wondered if the kids had dental coverage. Luckily, it was only the last small pan and I had them as dog treats. The others turned out

well. But a word of caution, if Mom offers you cookies, opt for the vanilla drops, just in case,

Looking ahead to the holidays. Excited about singing with the choir at Westminster Village on December thirteenth. Nadia and I did actually sing along with the Alma Mater at the Dieruff Allen game. Mr. Makhoul commented "what mascots!" Then just before break, Nadia and I will be passing out candy canes to the students. I love candy canes and then I do not have doggie breath. Visiting with faculty and kids is a great way to start the Season.

On In Service Day, Aunt Cindy and I went to visit Sew What. Mom is the Queen of Sales. She got Halloween candy at eighty per cent off. We decided to take it to the kids. Although a few bags of M and M's stayed at home. We had enough candy for Sew What and some to sugar up the Girls' basketball team. Had a lot of fun that day. Mr. Makhoul came and got me and took me for a long walk. That is a good

hike all around the school. It was fun to be able to run a bit too. It was also Miss Holly's birthday, so we stopped into Guidance to sing and wish her a happy day.

Of course, we decorate. This year Mom can do a lot more. Our color scheme is silver and blue. Wonder why? When Charming Charlie's went out of business....another great sale....Mom bought this beautiful blue, Dieruff blue metallic tree. So hot it shines in the dark without light. Luckily it is small, tabletop. Kind of hoping one of the cats might knock it over. Think Mom has gone a little too far this time...Whatever...

As a dog, I can be politically incorrect and so wish all a Merry Christmas and a Healthy New Year.

**Kiska V
Diva Dog**



Bills Fan Wins Andre Reed Football Poster

John Hughes '61

For the last several years, Joyce Reed-Ebling, mother of Andre Reed (Dieruff Alum, Buffalo Bills Receiver, and NFL Hall of Famer) has donated assorted football memorabilia to the Dieruff Alumni Association to help us raise money for our scholarship program.

This year, the prize was a large framed poster, autographed by Andre Reed. For this raffle, Joyce asked that the proceeds go toward a scholarship for a Dieruff football player. Raffle tickets were intentionally priced low (\$1 each) so that players and coaches could easily sell tickets to friends and family members. This approach would augment the sales effort of the alumni.

As in the past, Joyce and her husband John actively sell the raffle tickets to a group of avid Buffalo Bills fans that meet each week to watch the Bills game on TV at Taps, a popular restaurant and sports bar in Bethlehem. Joyce playfully admits she "strongarms" those gathering in the back room to watch the game, encouraging them to buy raffle tickets.

Joyce randomly selected the winning raffle ticket during our lunch event, prior to the Dieruff vs. Allen Football Game. Poetically, the ticket chosen



belonged to Chris Ferrara, one of those faithful Buffalo Bills fans who purchased his ticket at Taps.

On Sunday, November 3rd, Joyce presented the impressive autographed poster to Chris during the Bills halftime being viewed at the sports bar. A veteran baker at ShopRite, Chris was overjoyed with his good fortune. He told us that he is planning to purchase a new home in the near future, and that he can visualize how that Andre Reed poster will look in his "man cave".

Canine Kisses for "Sew What?" Club

John Hughes '61

November 5th was Election Day, and all the kids "had off" from school. Nonetheless, members of the "Sew What?" Club took their own vote, and



elected to come in to school and spend the day working on various sewing projects.

Several of the club members completed the mastectomy pillows that will be delivered to Lehigh Valley Hospital, Muhlenberg. Others chose to work on the holiday stockings. Some of those festive stockings will be donated to the Ronald MacDonald House in Danville, PA, while others will be contributed to the "Stockings for Soldiers" Program.

Holiday music complemented the friendly chatter as the group diligently accomplished their tasks. Just before lunchtime, a surprise visitor appeared at the door. Our beloved Husky Mascot, Kiska, arrived to spread holiday cheer. Accompanied by Mrs. Karen Coleman and "Aunt" Cindy Wolst, Kiska "worked the room", offering canine kisses and abundant love.

Our Diva Husky even posed for group photos, making sure we were photographing her good side. That precious creature sure knows how to promote Husky Pride!

Husky Pride On Display

John Hughes '61

Four display cases at Dieruff High School feature photographs of passionate Huskies at various activities during the school year. The school principal has granted me permission to post these photos, and I try to cycle in new pictures every six weeks or so, displaying current activities and events. Each display case includes a sign reading "Husky Pride on Display", and credits our Alumni Association.

One year ago, the display case in the Main Lobby was filled with pictures taken during the Dieruff vs. Allen football game, a contest in which the Huskies secured their sixth victory out of the previous seven games. One prominent photo showed the prized trophy being held high with pride.

This year the game had a different result, with our cross-town rivals outscoring the Huskies, and taking home that valued trophy.

Recently, as I selected photographs to place in the display cases, I had an opportunity to reflect on the situation. It occurred to me that the football team's win-loss record, or the outcome of that final game, does not diminish the pride that has been 60 years in the making.

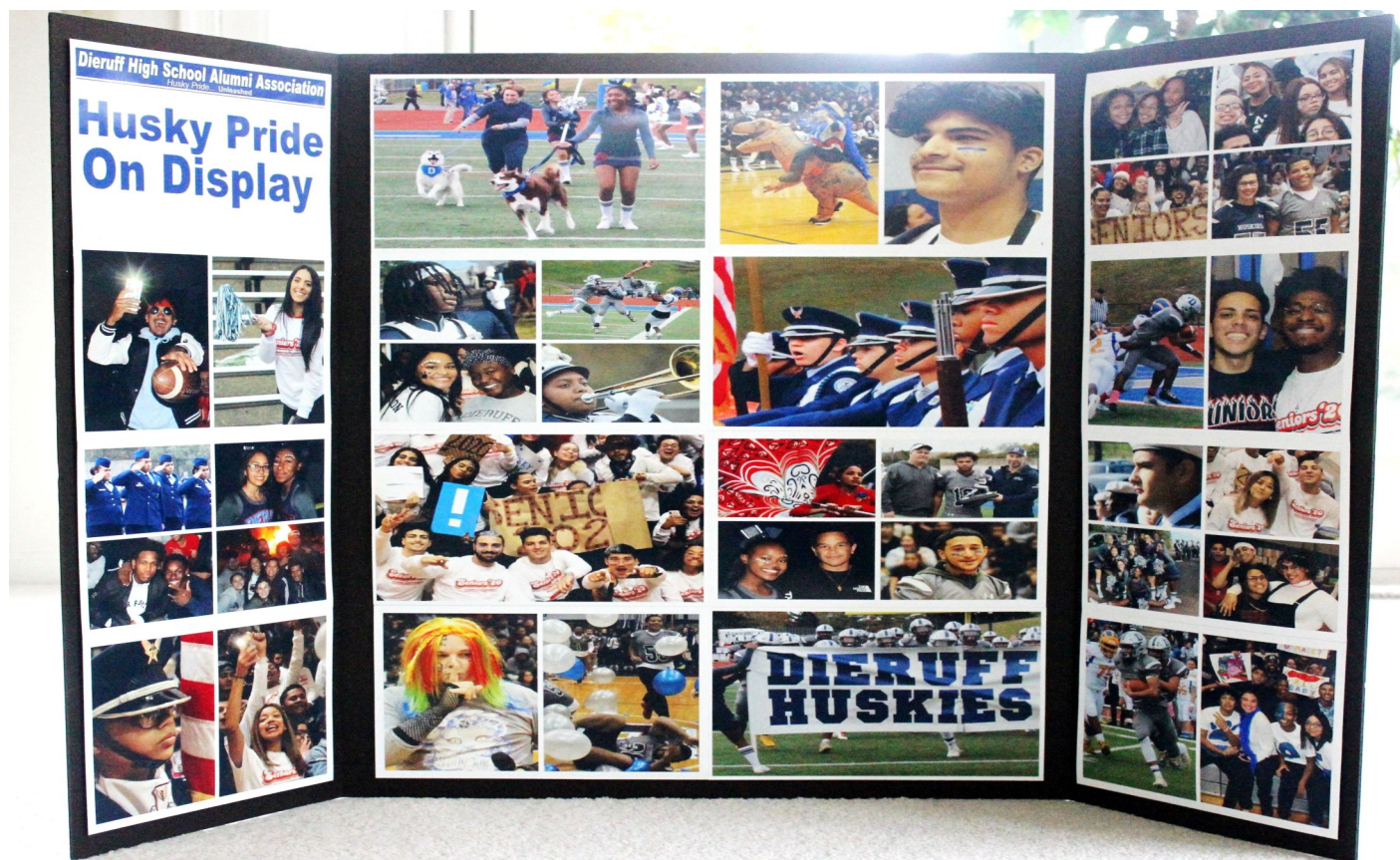
So many other factors contribute to the Husky Pride

at Dieruff High School. That fact was reinforced during the week preceding the Dieruff - Allen game, a period known as "Spirit Week". Each and every element provided students (and faculty members) an opportunity to engage in that school spirit and demonstrate that pride.

From decorating hallways to painting their faces for the pep rally, from singing the Alma Mater with the choir to applauding the precision of the AFJROTC drill team, from shouting along with the cheerleaders to rockin' out with the Marching Band, from reaching out to give Kiska a pat on the head to capturing on cellphone video the fun dance routine performed by faculty members... these examples and so much more combine to create and promote Husky Pride.

My personal mission is to capture those "Kodak Moments" with my trusty Canon camera, print those photos and arrange them in the display cases so that those collective images might help promote Husky Pride.

As a matter of interest, you can see many of those pictures posted on a Facebook site available to students, faculty, and alumni. We invite you to sign on to "Dieruff Husky Photos". See for yourself: Husky Pride is alive and well.



HOLIDAY SING-ALONG WITH MR. "C"



Wednesday
Dec. 4, 2019
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

Choir Room
Louis E. Dieruff High School





*Calling All
Singing Huskies*

Join the
Dieruff Alumni Choir
for our 4th Annual

CHRISTMAS CAROL SING

Friday, December 13, 2019 10:30 AM
Westminster Village
803 N. Wahneta Street
Allentown, PA 18109

This year we will be joined by
the Dieruff High School Choir
and Choir Director Dr. Jennifer Dodd

If interested please contact Cindy Wolst at:
Huskypride1974@gmail.com

12 ANGRY JURORS

Dieruff Theatre Company
November 21 & 22



www.ticketor.com/dierufftheatre



UNITY GAME

FREE ADMISSION

Community
Service
Awards
Presented at

Together We Are Stronger
MONDAY, NOV 25, 2019
FROM: 6PM - 9PM
AT DIERUFF HIGH SCHOOL

LED ALUMNI



Volume II - 2019 Holiday Recipes

Easy Peanut Butter Cookies in memory of Ruth Fritch

Submitted by Karen Coleman

Ingredients

1 cup peanut butter
1 cup granulated
1 tsp. baking soda
1 beaten egg

Directions

- 1) Cream together first three ingredients.
- 2) Add egg and mix well.
- 3) Roll into balls and roll in extra granulated or colored sugar.
- 4) Place on greased cookie sheet and bake 10 minutes at 350 degrees.
- 5) Cool and remove from sheets.

Vidalia Onion Chicken

Submitted by Karen Coleman

Ingredients

4 boneless chicken breasts
 $\frac{3}{4}$ cup Vidalia onion salad dressing
1 cup shredded Mozzarella cheese

Directions

- 1) Put chicken in pan sprayed with Pam.
- 2) Pour salad dressing on top, then add cheese.
- 3) Bake 40 minutes at 375 degrees.

Chicken and Rice Bake

Submitted by Karen Coleman

Ingredients

1 can of cream of mushroom or cream of chicken soup

1 cup of water

$\frac{3}{4}$ cup of uncooked white rice

$\frac{1}{4}$ tsp. paprika

4 skinless chicken breast halves

Directions

- 1) In 2 qt. shallow baking dish mix soup, water, rice, paprika.
- 2) Place chicken on rice mixture.
- 3) Bake at 375 degrees for 45 minutes or until chicken is no longer pink and rice is done.
- 4) For a creamier rice, increase water to 1 $\frac{1}{3}$ cups.

Rum Cake

Submitted by Karen Coleman

Ingredients

1 box yellow cake mix

$\frac{1}{2}$ cup rum

4 eggs

$\frac{1}{2}$ cup water

$\frac{1}{2}$ cup oil

1 pkg small instant vanilla pudding

Directions

- 1) Mix all together with electric mixer.
- 2) When smooth pour into Bundt pan sprayed with Pam.
- 3) Bake 350 degrees for 50-55 minutes.

You can make a drizzle icing with rum and powdered sugar, mix and pour over cooled cake.

Chocolate Brownie Cake

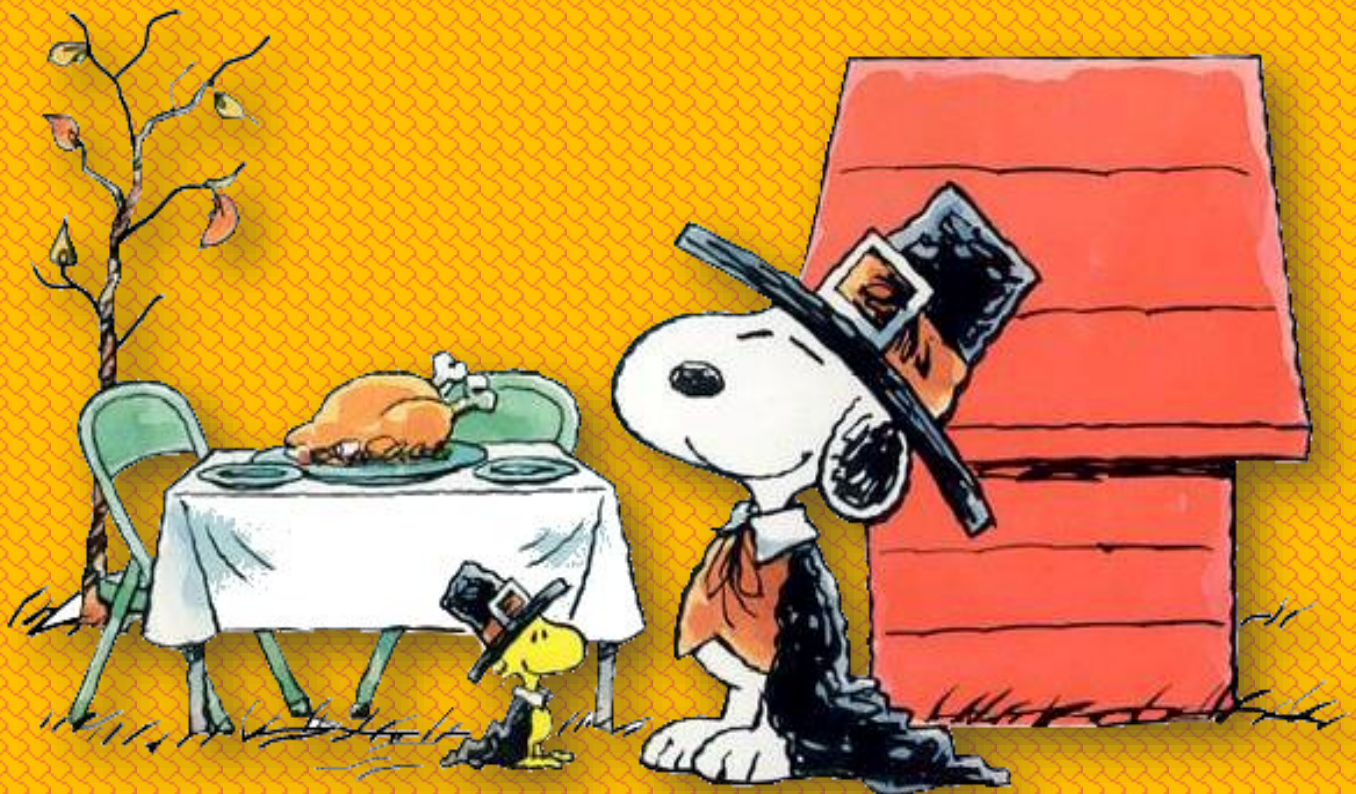
Submitted by Karen Coleman

Ingredients

1 box chocolate cake mix
1 box brownie mix
4 eggs
1 cup oil
1 1/4 cup water

Directions

- 1) Mix all ingredients together.
- 2) Pour into Bundt pan, greased and floured.
- 3) Bake 350 degrees for 50-55 minutes.
- 4) Cool and remove from pan.



Sand Tarts (Grandmother Clara's Christmas Cookies)

Submitted by Debbie Bolton Ozimek

Class of '64

Ingredients

2 cups granulated sugar

1 cup butter

2 eggs

4 cups flour

1 tsp baking powder

Directions

- 1) Mix dry ingredients and butter with hands
- 2) Beat the 2 eggs and gradually mix into the flour mixture
- 3) Keep mixing with hands until a ball is formed
- 4) Refrigerate covered overnight
- 5) The next day, take scoops of dough and roll into a ball. Put on floured board and roll with a rolling pin until thin
- 6) Cut with Christmas cookie cutters, place on cookie sheet and decorate (can use walnuts, sprinkles, cinnamon pieces)
- 7) Bake 350 degrees for 8-10 minutes until light brown around the edges



Corn Salad

Submitted by Debbie (Kale) Pyle

Class of '74

This makes a large delicious cold crunchy salad.

Ingredients

2 cans white shoe peg corn
2 cans French cut green beans
1 can green peas
1 small jar pimento
1 chopped medium onion
1 chopped green pepper
1 cup chopped celery
 $\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup vinegar
1 cup vegetable oil
1 tsp. salt
1 tsp. pepper

Directions

- 1) Drain all cans and jars.
- 2) Mix together the corn, green beans, peas, pimento, onion, green pepper and celery and set aside.
- 3) Blend together the sugar, vinegar, vegetable oil, salt and pepper and boil this mixture. Cool and pour over vegetables.

Best if it marinates overnight or can be served immediately.

Candied Bourbon Sweet Potatoes

Submitted by Jinny Hughes

Class of '61

Ingredients

Sweet potatoes
2 cups light brown sugar
½ stick butter
¼ cup bourbon
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt

Directions

- 1) Peel cut and quarter sweet potatoes into an 8 ½ x 13" glass dish.
- 2) In a pot on the stove, combine the brown sugar, butter, bourbon, cinnamon, nutmeg & salt and bring to a boil (may add pecans in desired)
- 3) Pour over sweet potatoes. Cover with lid or foil
- 4) Bake 400 degrees until you see bubbles, then turn down to 325 degrees for one hour or longer until potatoes are tender.



Cranberry Relish

Submitted by Jinny Hughes

Class of '61

Ingredients

2 lg can whole cranberry sauce
1 lg can crushed pineapple in own juice
1 small can Mandarin oranges
2 Granny Smith apples, cut small
1 cup walnut pieces
1/2 cup golden raisins (optional)
1/2 cup flaked coconut (optional) on top

Directions

- 1) Combine cranberry sauce, pineapple and mandarin oranges
- 2) Add apples, walnuts and raisins (and coconut if you choose)
- 3) Mix & serve before colors bleed too much (in white or glass bowl for effect)



Eggs Benedict Casserole

Submitted by Cindy Fidler Wolst

Class of '74

Ingredients

1 Tbsp olive oil, plus more for the pan
6 English muffins, split & cut into 1-in pieces
1 large leek, white & green parts only cut into 1/4-in thick half-moons
12 oz Canadian bacon, chopped
6 large eggs plus 8 large egg yolks, at room temp
2 1/2 cups whole milk
1 1/2 tsp dry mustard
2 Tbsp chopped fresh chives
2 c heavy whipping cream
3/4 tsp cayenne pepper
kosher salt and pepper
1/2 cup unsalted butter
1 Tbsp fresh lemon juice
1 tsp dijon mustard

Directions

- 1) Heat oven to 425 degrees. Coat a 9X13 pan or 8oz, 16oz baking dishes with oil. Place English muffin pieces on a large rimmed baking sheet and bake until lightly golden brown – 12 to 15 minutes; transfer to the prepared baking dish. Reduce heat to 350 degrees.
- 2) Meanwhile, heat oil in large skillet over medium heat. Add the leek and cook, stirring occasionally, about 4 minutes. Increase the heat to medium-high, add the bacon and cook, stirring occasionally, until beginning to brown about 4-5 minutes more. Spoon the mixture over the English muffins.
- 3) In a large bowl, whisk together the whole eggs, milk, dry mustard, chives 1 1/2 cups cream and 1/2 teaspoon each cayenne, salt and pepper. Pour the egg mixture over the leek-bacon mixture and bake until casserole is puffed, golden brown and just set, 40 to 45 minutes (About 25 minutes if using individual dishes)
- 4) Ten minutes before the casserole is finished, make the hollandaise sauce. Melt butter in microwave. In a metal or glass bowl, whisk together egg yolks, lemon juice, Dijon mustard, remaining 1/2 cup of cream, 1/4 teaspoon cayenne and 1/2 teaspoon salt. Place the bowl over (but not in) a saucepan of simmering water and cook, whisking constantly until the mixture is thick enough to coat the back of a spoon, about 2-3 minutes. Reduce heat to low. Still whisking constantly, gradually add the melted butter. Serve with casserole.

Toffee Almond Sandies

Submitted by Cindy Fidler Wolst
Class of '74

Ingredients

1 C. Butter, softened
1 C. Oil
1 C. Sugar
1 C. 10X Sugar
2 Lg. Eggs
1 tsp. Almond Extract
4 ½ C. Flour
1 tsp. Baking Soda
1 tsp. Cream of Tartar
1 tsp. Salt
2 C. Sliced Almonds
10 oz. pkg. Toffee Bits

Directions

- 1) In a mixing bowl, cream butter, oil, and sugars.
- 2) Add eggs beating well after each one.
- 3) Beat in extract.
- 4) In a medium bowl, combine flour, baking soda, cream of tartar and salt.
- 5) Gradually add to butter mixture.
- 6) Stir in almonds and toffee bits.
- 7) Drop by teaspoonful.
- 8) Bake in a 350 degree oven, 10-12 minutes or until golden brown.

Makes 7 dozen.

Dieruff Drop Cookies

Submitted by Karen Coleman

This is an oldie...years ago the cafe ladies baked. They used to make these for me when we had Honor Society Induction and the reception. Makes a lot so you could cut it in half

Ingredients

2 1/2 cups powdered sugar
1 cup granulated sugar
2 pounds butter
4 eggs
6 1/2 cups flour
4 tsp. baking soda
2 1/2 tsp. baking powder
1 1/2 tsp. vanilla

Directions

- 1) Cream sugars and butter.
- 2) Add eggs and vanilla.
- 3) Add dry ingredients.
- 4) Drop by teaspoons onto lightly greased cookies sheet.
- 5) Sprinkle with colored sugar.
- 6) Bake 350 degrees for 10 minutes.



Cranberry Salad

Submitted by Donna Steckel

Former Dieruff High School Home Economics Teacher

One of the much-awaited Cooking Class activities was our annual Thanksgiving dinner. This recipe is a perfect side to complement your holiday bird. Leftover cranberry salad makes a nice spread on your post-holiday turkey sandwiches.

Ingredients

4 Cups Cranberries
1 ½ Cups chopped Celery
2 ½ Cups Water
1 ½ Cups Chopped Walnuts
2 Cups Sugar
2 (3 oz.) boxes Strawberry Jello

Directions

- 1) In small saucepan boil cranberries and water for 5 minutes.
- 2) Add sugar and boil for an additional 5 minutes.
- 3) Pour strawberry jello into large bowl and pour cranberry/sugar mixture over jello.
- 4) Stir well to dissolve jello.
- 5) Cool slightly and then added chopped walnuts and celery.
- 6) Pour into mold and chill overnight. Unmold and enjoy. Happy Thanksgiving!

Optional: Recipe can be cut in half for a smaller mold. Leftover cranberry salad makes a nice spread on your post-holiday turkey sandwiches.



Nana's PA Dutch Potato & Bread Filling

Submitted by David Ziegenfuss

Class of '86

Ingredients

5 lbs potatoes, scrubbed, peeled and cut up
4 tablespoons butter
1 ½ cups milk
1 cup chicken stock
¾ cup butter (1 ½ sticks)
3 cups finely chopped celery (use the leaves also)
2 cups finely chopped sweet onions
¼ cup chopped fresh parsley
½ teaspoon salt (or more to taste)
½ teaspoon pepper
7-8 slices toasted white bread, cut into small cubes
3 eggs, beaten

Directions

- 1) Boil potatoes until tender; drain. Place in large bowl and mash with 4 tbsp butter, milk and chicken stock.
- 2) While potatoes are cooking, in a large skillet over med-high heat, melt ¾ cup butter; add chopped celery, onion, and parsley; sauté until tender -- about 7-10 minutes. Add salt and pepper. Reduce heat to medium and add the toasted bread cubes. Cook, stirring frequently, for another 4-5 minutes.
- 3) Remove from heat and fold into the mashed potato mixture. Fold in the beaten eggs and stir everything together well.
- 4) Pour into a greased/sprayed 13" x 9" (or larger) pan. Cover and bake at 350 for 25 minutes. Uncover and bake for another 15-20 minutes or until lightly browning on top.

Serves 15

Slow Cooker Hot Buttered Rum

Submitted by David Ziegenfuss

Class of '86

Ingredients

4 cups water
1 cup packed dark brown sugar
8 tablespoons (1 stick) unsalted butter
1 teaspoon kosher salt
3 cinnamon sticks
1 whole nutmeg
5 allspice berries
5 whole cloves
1 vanilla bean, split lengthwise
1 cup dark or amber rum

Directions

- 1) In the bowl of a slow cooker, combine all the ingredients except for the rum.
- 2) Cover with the lid and cook on low heat until sugar dissolves and mixture are fragrant, approximately 4 hours.
- 3) Turn off the heat, stir in the rum, and ladle into mugs or glasses.

Serves 8



Rustic Pear Tart

Submitted by Donna Kennedy
Class of '69

I've been making it for 45 years. We don't have Thanksgiving without it!

Ingredients

Pie Crust

1-1/3 c. all purpose flour
3 Tbsp. sugar
1/4 tsp. salt
7 Tbsp. cold butter (no substitutes) cubed
2-3 Tbsp. cold water

Filling:

3/4 c. all purpose flour
1-1/2 tsp. grated lemon peel
1/2 -3/4 tsp. cinnamon
4 med. ripe pears, peeled & sliced
1 Tbsp. butter

- 1) In a bowl, combine the flour, sugar & salt; cut in butter until crumbly.
- 2) Gradually add water, tossing with a fork until dough forms a ball.
- 3) Roll out to a 14 in. circle. Transfer pastry to a 14 in. pizza pan.
- 4) In a bowl, combine the sugar, flour, lemon peel & cinnamon. Add pears; toss to coat.
- 5) Spoon over the pastry to within 2 in. of the edges; dot with butter.
- 6) Fold edges of pastry over pears. Bake at 375 degrees for 45-50 minutes or until golden brown



Maamoul

Submitted by Sam Hadeed

Class of '69

Maamoul are buttery date filled middle eastern cookies that will melt in your mouth and are utterly scrumptious. Naturally sweetened with dates these have minimal added sugar. They are popular at Eid, Christmas and other holidays.

Ingredients

Dough

- 1/2 cup ghee or butter, grass fed
- 1/4 cup light olive oil or butter/ghee
- 2 ½ cups all-purpose flour (may use half whole wheat pastry flour)
- 2 tablespoons sugar
- 2 tablespoons rose water or orange flower water
- 3 tablespoons milk (start with 2 and add as needed)

Date filling

- 2/3 lb. dates medjool, soft, pitted, chopped (or ready-made date paste)

Dusting (optional)

- Confectioner's sugar
- Finely ground almond meal

Instructions

- 1) Preheat the oven to 350°F.

Preparation of the dough

- 1) Melt the butter or ghee. Add oil and then mix in the sugar.
- 2) In a large mixing bowl, combine the ghee/sugar mixture with flour, working them together with your fingers.

Tip: Use odorless oil or only butter or ghee. Add as much flour as the butter/oil mixture will absorb and that usually varies from 2 ¼ to 2 ½ cups

- 1) Then add the rose water and mix it in. Next add the milk, one tablespoon at a time. Then knead it all into a pliable dough.
- 2) When you add the milk, sometimes it might look like there is too much milk and the dough is sticky. But when you keep mixing it in, the milk gets absorbed.

- 3) Let the dough rest for 30 minutes. Then roll out 32 portions of the dough into smooth balls. I find this easier because all my cookies more or less turn out the same size.

Preparation of the date filling

- 1) Process the chopped medjool dates in a food processor into a smooth mass. If not using soft medjool dates, check the notes section.
- 2) Divide the date mass into 32 portions and roll them into smooth balls. Use oil or safe food prep gloves if needed, as the date mass can be sticky.

Shaping of the date filled cookies

- 1) Take a dough ball and flatten it. Hold it in the center of your palm and cup it. Place a date ball in the center. Bring the edges of the dough together. Pinch the dough to seal well and then flatten it out. Press it into a disc.

***Tip:** Make sure to not use too much filling, or the cookies will crack.*

- 2) Use a nut pick or fork to create interesting patterns. Or press the date filled cookie dough into a traditional Maamoul mold and gently press to get the pattern on the cookie.
- 3) Invert and tap the front edge of the mold onto a hard surface like a kitchen counter and hold your palm under the mold to get the cookie that is released from the mold.

Using a traditional Maamoul mold

- 1) Alternatively, a Maamoul mold may be used to shape the cookies. In this case, a portion of the dough is first pressed into the mold. Then the date filling is layered on top of the dough.
- 2) Next, another portion of the dough is layered over the date filling and smoothened out.
- 3) Tap the front edge of the mold on a hard surface like a kitchen counter and hold your palm under the mold to get the cookie that is released from the mold.
- 4) Sometimes I find that this method may not work out too well for all. As it may be difficult to release the cookie dough out of the mold. Sprinkling a little bit of flour into the mold prior to using it may help release the cookie better. Or laying a piece of plastic wrap into the mold prior to packing it with the cookie dough and the filling may help too.
- 5) But my preferred method is to make the cookie by hand and then pressing it gently into the mold to create the pattern. It is not traditional to use the mold this way, but it works better and speeds up the process.

Baking the Maamoul cookies

- 1) Place the Maamoul cookies, smooth side up (for hand shaped cookies) or the patterned side (for cookies made with the mold), on a large baking sheet.
- 2) Make sure to space them one to two inches apart. Bake for 15 to 20 minutes. Do not let the cookies over bake or turn too brown.
- 3) Well baked cookies will appear dry on the surface unlike the moist look of raw dough. Also, they will have a light tan.

- 4) Cool the well-baked Maamoul completely on a wire rack. Using a sieve dust some confectioner's sugar or a combination of the sugar with some almond meal. Store the Maamoul cookies in an airtight container.

Notes

1. Fresh Dates:

- 1) If using dates that are not very soft, then place the chopped dates and add some water in a saucepan (start with 2 tablespoons water and add as needed). Dry dates may require more water.
- 2) Heat it at medium high and when the water bubbles, lower the heat and simmer. The dates should cook down to a smooth and solid mass. Turn off the heat and allow to cool.

2. Ready Made Date Paste:

- 1) You can use one packet of pressed dates (no more than 13 oz) available online or middle eastern stores. Do make sure to look for **any pits**. I have always found a small fragment of a pit in the ready-made date paste. And it can be dangerous if left in the filling.
- 2) The date paste can be a bit sticky to work with. Application of some oil to the palms or using safe food prep gloves may help while shaping the date paste.

3. Ghee or Butter:

- 1) Traditionally butter or ghee is used for these cookies.
- 2) I prefer using ghee for making these Maamoul as it imparts a nice nutty flavor. Ghee is quite easy to make from butter - check it out in the recipe notes for these Nan-e Nokhodchi cookies.

4. Healthier Substitution:

- 1) Some oil substitution works great with no impact on taste. You may use any odorless healthy oil for the recipe.
- 2) You can substitute half the flour with **whole wheat pastry flour** with absolutely no difference in taste.

Servings 32 Cookies

Thanksgiving Calorie Poem

May your stuffing be tasty
and your turkey be plump.
May your potatoes and gravy
be without a lump.



May your yams be delicious
and your pies take the prize.
May your Thanksgiving dinner
stay off of your thighs!

A big THANK YOU to everyone who contributed


UPCOMING EVENTS

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

- November 21&22:** Dieruff Theatre Department
12 Angry Jurors (**SEE PAGE 9 FOR DETAILS**)
www.ticketor.com/dierufftheatre
- November 25:** Unity Basketball Game 6PM
Richard Schmidt Gym (**SEE PAGE 9 FOR DETAILS**)
- November 28:** HAPPY THANKSGIVING!
- December 4:** Holiday Sing with Peter Carpenter 6:00PM
(**SEE PAGE 8 FOR DETAILS**)
- December 13:** Christmas Caroling Westminster Village 10:30AM
(**SEE PAGE 9 FOR DETAILS**)
- January 8, 2020:** Alumni Association Monthly Meeting 6:30PM
PLEASE NOTE DATE CHANGE
- January 31, 2020:** Winter Pep Rally 1:30PM
Richard Schmidt Gym—**All Alumni Invited!**
- February 22, 2020:** 9th Annual Mardi Gras 7PM
East Side Youth Center (**SEE PAGE 5 FOR DETAILS**)
- February 29, 2020:** Nominations for 2020 WALL OF DISTINCTION due
(**SEE PAGE 3 FOR DETAILS**)

All events can be found on the DHS Alumni Website: www.Dieruff-Alumni.org





Louis E. Dieruff High School
Alumni Association Newsletter

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

Monthly Contributors

John Hughes '61
 Joanne Ogrydziak '76

Kay Kurtz '74
 Karen Coleman (Faculty)

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DHSAlumniNews@ptd.net

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