



NORTH & SOUTH
Hagerstown High Schools
Class of 1957
Online Newsletter



November 2008 Edition

OBITUARIES

Janice Barnes, October 15, 2008

GET WELL WISHES

We wish a speedy recovery to Nick Carter who fell on October 11th and underwent back surgery on October 20th. We are also glad to hear Terry Cunningham has recovered from major surgery and is back part time.



NOVEMBER BIRTHDAYS



10 November 1775 - Happy 233rd Birthday to the United States Marine Corps! Semper Paratus and Oooorah!



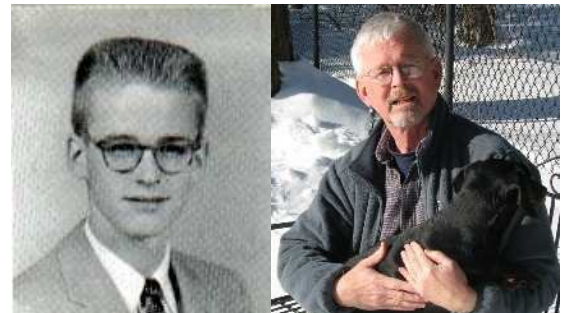
NOVEMBER ANNIVERSARIES

Carole Smith & Patrick Daly – 11/14 – 11th



CLASSMATE NEWS

Bob Westphal



I retired last year from my post as Director of the Center for Public Health Preparedness at the School of Public Health, University at Albany. I am an emeritus professor from the University of Vermont medical school Department of Medicine. I still teach a course, and do a little consulting, but mostly care for my dogs, and go fishing and hiking at the Adirondack camp we bought 3 years ago.

Twice a month I read the local paper, live, for the blind or reading disabled on a local public radio frequency. Once a week I work cooking or washing dishes at a homeless breakfast and then go to the food pantry across the street where I work for a few hours.

I got so bored that I actually took up golf this year, and although it's not very pretty as yet, I have made a lot of improvement this summer. My wife is still working, for a while, she says. *(Editor's Comment: Bob your "Good Samaritan" deeds make us proud! Be careful with the golf. It is a never ending, time consuming addiction. Stick to the fishing, it has a significantly lower frustration index!)*

Ron Amos



In August, I was a member of the Pit Crew for American Cycle Fabrication of Bloomsburg, PA. We set two motorcycle land speed records at the Bonneville Salt Flats on a 1937 Harley Davidson Flathead.

A film crew followed our activities and interviewed us. It was quite an experience. *(Editor's Comment: Wow, this proves old folks can still get it in gear! To view the video, go to <http://blip.tv/file/1358650>.)*

Jone Burket Bowman



Don and I have just opened a restaurant, Bulls & Bears, at 40 South Potomac St. in Hagerstown. We have taken three buildings, one known as the Walker House, a residence for many, many years, the Tri-State Electric building and the Double T Bar. The Double T was torn down and it is now Potomac Walk, a

walkway from the parking deck to South Potomac St.

There is a convenience store in the walkway. The Tri-State building now houses the Bulls & Bears on the first floor and a bar downstairs, which can be used for private parties. The second and third floors will be used for offices.

The Walker House is three floors high. The first two will be offices and the third floor will be a deluxe apartment. The restaurant and convenience store are the only two facilities that are completed at present. We are still busy getting the remainder of the project completed.

If you are in Hagerstown and looking for a place to eat and unwind, stop by the restaurant. We are both very proud of our project. *(Editor's Comment: Thanks for making downtown Hagerstown a better place for everyone. The crab cakes are great!)*

Carole Smith Daly



SSgt (USAF) Justin G. Trumpower, grandson of classmate Carole (Smith) Daly, has recently returned from his third tour of duty in Iraq. Justin is with the Special Operations Forces out of Hurlburt Field in Florida.

He was assigned, as an aerial gunner, to one of the remaining six USAF MH-53M PAVE LOW helicopters. This group flew their last combat mission during Operation Iraqi Freedom on 26 September 2008. According to the Pave Cave website, the historic 42-year career of the Sikorsky H-53 ended with a four hour sortie

performing a logistical resupply mission of Special Operations Forces to several areas of Iraq. www.thepavecave.com/videos/mh-53pavelowmovie.wmv

Justin and his father, Bentley, a 10-year USAF veteran, attended the PAVE LOW deactivation ceremonies on October 16 to 18 at Hurlburt Field. After a brief and well-earned break, Justin will begin training as a Flight Engineer. *(Editor's Comment: Justin, congratulations on your promotion and our sincere appreciation for your commitment and sacrifice in order to protect and defend our country. The following observation is worth repeating at every opportunity.)*

"A veteran is someone who, at one point in his/her life wrote a blank check Made payable to 'The United States of America ' for an amount of 'up to and including my life.' That is Honor, and there are way too many people in this country who no longer understand it." (Author unknown.)

[Jerry Hess](#)



Pam and I find it very rewarding to volunteer our time at several local organizations. Pam is a volunteer worker at the "Bargain Box" a charity re-use facility run by a local church. They sell thousands of dollars worth of used clothing, appliances and collectables and the money is donated to charities.

I find time to volunteer at the Verizon Heritage Golf Tournament in April as a marshal on hole 18. Also, this will be my second year to work at the Concourse De Elegance, a grand and classic car show here on the island. You should see some of the beauties on display and sold at the classic auction. I think of Don

Bowman every year. Also, serving as a bartender, lots of experience, at the local theatre. They do professional Broadway type productions. *(Editor's Comment: Tell Pam we can adopt her as a class member for her good work in the community.)*

[Dick Troup](#)



Dick Troup and Carla Baker went to Dick's time-share at Boardwalk One in Ocean city, MD for the week of September 20, 2008, through September 27, 2008, but because of the bad weather they left early and came home on Thursday. They enjoyed the Sun Fest activities at the inlet parking lot and went to the Commodores concert on Saturday night and the Key West Band Concert on Sunday afternoon. Regardless of cutting the week short they had a great time walking and riding bikes on the boardwalk and eating great seafood at the various restaurants through Wednesday. They also met up with friends for some enjoyable conversation and socializing on Monday and Tuesday.

[John Sapp](#)



Sandy & John Sapp spent 11 wonderful days in Athens, Istanbul and the Greek Isles in October in celebration of their 30th wedding anniversary (which was in July) - hey, we can't rush into these things! Each island is so different from the next - one more beautiful than the other.

While staying in Athens, our hotel was within walking distance to some of the most incredible sites you'd want to see (The Acropolis with the famous Parthenon, the Stadium and Temple of Zeus) an unforgettable trip.

RECIPE CORNER

[From the Kitchen of Norma Jean Hull](#)

ICE CREAM DESSERT

60 Townhouse crackers
1 stick melted butter
2 small boxes vanilla instant pudding
½ cup milk
1 quart vanilla ice cream
1 (8 oz.) container of cool whip

Crumble crackers and mix with butter. Press into 9x13 baking dish. Mix instant pudding, milk and ice cream and spread over cracker/butter mix. Spread cool whip over mixture. Crumble a couple of townhouse crackers and sprinkle on top of cool whip. Place in refrigerator to set. (Do not put lid on top of the dessert when refrigerating, as it will not set.

BAKED PRETZELS

1 bottle of Orville Redenbacher Popcorn oil
1 tablespoon of dill weed
1 tablespoon garlic salt
1 package of Hidden Valley Salad Dressing
1 box Snyder's Large Pretzels (break pretzels into small pieces (or Wege pretzels that are already broken)

Put oil, dill weed, garlic salt and salad dressing mix in a large Ziploc baggie. Mix well. Add pretzels and saturate well that pretzels are wet from mixture. Pour onto

jellyroll pan and pour all remaining mixture in bag over pretzels. Bake at 200 degrees for one hour, stirring every 15 minutes.

YOGURT PIE

1 box Lime sugar-free jello
¼ cup boiling water
2 (8oz.) containers of key lime light yogurt
1 (8 oz) light cool whip
1 graham cracker piecrust
(You can use regular items where I have used the sugar-free and light)

Mix jello in boiling water until dissolved. Add yogurt to jello mix and mix with whisk or spoon. Fold in cool whip. Pour into piecrust and refrigerate. Let set for at least 4 hours or better still, overnight before serving. Alternatives: Instead of lime jello and key lime yogurt, you can use strawberry jello with peach yogurt, lemon jello with lemon yogurt, or orange jello with vanilla yogurt.

[From the "Kitchen" of Bob Cianelli](#)

WARMTH FOR TWO

1 Bottle Maker's Mark Bourbon
1 Bottle Sweet Vermouth
1 Bottle Bitters
1 Jar Maraschino Cherries

Pour 4 ounces of bourbon, 2 ounces of sweet vermouth and a dash of bitters over crushed ice in a small pitcher with a strainer.

Stir for 15 seconds (don't want to dilute, just chill), pour into stemware add a cherry or two and get your best gal/fellow beside the fireplace and enjoy.

If you prefer "on the rocks" pour over ice cubes, not crushed ice. Crushed ice melts too fast and the evil "dilution demon" will enter into the mix.

[Warning, not responsible for conduct if second or third helping is consumed.](#)

This document was created with Win2PDF available at <http://www.win2pdf.com>.
The unregistered version of Win2PDF is for evaluation or non-commercial use only.
This page will not be added after purchasing Win2PDF.