



Lost Us or Moved?

Be sure to let us know or you will miss out on the good news! Hint: If you forget Kay or Ron's Email go to web page and bookmark it! Then drop notes from either of the mail drops!

HHS CLASS OF '61 Web Page:

www.kansasconnections.com/reunion/reunion_time.htm

or to Kay: klmr@sbcglobal.net

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**Thanks for Newsletter articles, notes & photos:**  
Hutch news, What's up Hutch, Charles Hyter, Karen McCue-Herd, Harry Morgan & Judy Lindsey. (HHS Alumni Sec.)



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Remembering in Sympathy:

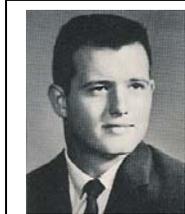
Classmates

Ronald R. Cully

(9-12-1943 ~ 11-18-2008)

The online obit can be accessed:

www.legacy.com/omaha/obituaries.asp?page=life_story&story&personalID=120390267



Ron's step-mother Joan Cully also passed on Nov. 23, 2008, she was 81. His father Donald survives. I visited him recently at the Good Samaritan Home where he is recovering from back surgery. Don was in good spirits and inquired about several classmates by name. He offered his phone number to those who would like to call: 620 664 6716.

Diane 'Dink' Woods- Kubin

(3-10-1942 ~ 2-29-2008)

Diane passed quietly with no service in Olathe after a long illness possibly related to a severe MVA several yrs ago. She is survived by 2 or 3 younger bros. Randy of Hutchinson & ?. No other information is available.



David Morgan

12-28-1943 ~ 9-21-2002

David passed after a 3 month illness w/Brain Cancer. See our class web page memorial for more information.



In their honor, our class has made a donation in each of their names to our Class Memorial Scholarship Fund.

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To make donations to our Class Scholarship Fund: Make checks to 'Hutchinson Community Foundation' and mark them for 'HHS Class of '61 Memorial Scholarship' Mail them to;

Hutchinson Community Foundation  
1 N. Main  
Hutchinson KS. 67501

[These donations are tax deductible.](#)

**Seen & Heard News –**

**What's Happening in Hutch?  
HHS - WINS 5<sup>th</sup> STRAIGHT CHAMPIONSHIP!**



<http://www.hutchnews.com/Todaystop/hawkswin>

Published Hutch News Online 11/29/2008

**Quite a handful (5 championship rings)**

The Salthawks get one for the thumb in the dominant performance against St. Thomas Aquinas.

By Vance Janak – The Hutchinson News –

**See also Slide Show of game highlights:** Hutch News:

<http://www.hutchnews.com/www/soundslides/statefootball/index.html>

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See reminders of 2007's Ice Storm Coverage:

<http://www.hutchnews.com/www/soundslides/icestorm/icestorm.swf>

This year we had deep freeze temps and 4-5" of snow. Miserable but much better than the problems that the ice storm brought about. The City with FEMA's help finally finished the tree removal and clean ups late September. There are hundreds of new trees planted about our fair city. Many have green "Gator Bags" attached to them to insure they get plenty of water. (city refills them reg.)



< Tree Gator placed around a newly planted tree.

Speaking of 'Water' we have a New RO Plant due to open soon. Stay tuned for photos and coverage of the opening. It is located at 23rd & Severance. The city has done miles & miles of new sewer & water pipe relocation and replacements to facilitate this improvement. For those unfamiliar with RO it is a Reverse Osmosis Water Treatment Plant. In the process Monroe & Adams streets were widened with new curbs, gutters & sewers were placed as well as textured handicapped curb access ramps.



'Classmate Highlight' Sarah Seshar-Maloney



Sarah was recognized & inducted into the Wall of honor at HHS Feb. 21, 2002 for her accomplishments from teaching to her contributions to the Art's. She was one of 2 inducted that night. This award goes to outstanding HHS Graduates. This was one of the first awards made.

Sarah was one of three sculptors who did the Korean War memorial located in Atlantic City. The city donated a priced piece of real estate at the intersection of Boardwalk & Park Place, famous for its association with the parlor game of monopoly. It was funded at est. \$3.8 Million, a nation-wide contest for the design awarded a prize of \$5,000 and a fee of approximately \$600,000 to cover design materials & fabrication of the monument.



'61 Salthawk Statue

For our 45th reunion Sarah sculpted a Salthawk for our class to raise funds for our memorial scholarship fund. She also arranged for them to be cold cast in a bronze look. They are very unique and are still available. You may email: Joan Fast-Tolar: rjtolar@cox.net & Janis Bybee-Watson: docwatson3@cox.net

Sarah continues to be active in arts & in her studio. You may contact her: Sarah Maloney, 6305 W. 6th Ave., C-8, Lakewood, CO, 80214, 303 233 2226 H - 303 269 1739 Cell or email her at: Malonestudio@msn.com

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If you have suggestions or ideas for the Classmate Highlight or idea of who to nominate for the HHS Wall of Honor or any thing of interest you'd be willing to share here with us, Please Contact Me!

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Hutchinson High School Alumni Association:
Have you joined or renewed your HHS Alumni Dues? They send out quarterly news letters with updates & school happenings. Dues is \$12/yr (they accept donations too) send them to: HHS Alumni Association, 1401 North Severance, Hutchinson KS. 67501. Include your full name (include maiden) your graduation class year, address & email if avail. They will mail or email the newsletters. Your choice.



Cranberry (or Cherry) Chocolate Fudge

Taste of Home - Light & Tasty

- 2 cups (12 ounces) semisweet choco chips
- 1/4 cup light corn syrup
- 1/2 cup confectioners' sugar
- 1/4 cup reduced-fat evaporated milk
- 1 teaspoon vanilla extract
- 1 package (6 ounces) dried cranberries or Cherries
- 1/3 cup chopped pecans

Line a 9-in. square pan with foil. Coat the foil with cooking spray; set aside. In a heavy saucepan, combine chocolate chips and corn syrup. Cook and stir over low heat until melted. Remove from the heat. Stir in the confectioners' sugar, milk and vanilla. Beat with a wooden spoon until thickened and glossy, about 5 minutes. Stir in cranberries/cherries & pecans. Spread into prepared pan; refrigerate until firm. Using foil, lift fudge out of pan; discard foil. Cut fudge into 1-in. squares. Store in an airtight container in the refrigerator. Yield: 1 1/3 lbs.

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### Diabetic Peanut Butter Fudge -- 5 Stars

<http://www.recipezaar.com/133756>

- 2 ounces unsweetened chocolate
  - 10 tablespoons half-and-half
  - 1/2 cup natural-style peanut butter
  - 1/2 teaspoon vanilla
  - 16 teaspoons artificial sweetener
  - 1/2 cup unsalted peanuts, chopped
- 16 servings -

In a heavy saucepan melt chocolate in half and half. Stir in peanut butter. Remove from heat, and add vanilla and artificial sweetener. Fold peanuts into Fudge and spread on a greased plate. Chill and cut into pieces.  
*\*Sincerely think this should be considered reduced calorie not diabetic! It is still fat calorie loaded!*  
**You can also make it different flavors by changing the type of chips you use. Also sets up great!**

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Quick Quiche Cups (or 9" size)

When I host a brunch or shower, this is the recipe I reach for most often. Not only are the individual quiche cups easy to make, but they look impressive on the table.

- Ingredients:
- 1 package (3 ounces) cream cheese, softened
 - 2/3 cup sour cream
 - 2 eggs, lightly beaten
 - 1/2 cup shredded Swiss cheese
 - 4 bacon strips, cooked and crumbled
 - 2 tablespoons finely chopped sweet red pepper
 - 1/4 teaspoon dried oregano
 - 1 tube (10 ounces) can biscuits (or pie crust lined muffin tins)

Directions:
In a mixing bowl, beat cream cheese and sour cream until smooth. Add eggs; mix well. Stir in Swiss cheese, bacon, red pepper and oregano; set aside. Separate dough into 10 biscuits; flatten into 5-in. circles. Press each into the bottom and sides of a greased muffin cup. Divide the egg mixture among biscuit-lined muffin cups, using about 2 tablespoons for each. Bake at 375° for 18-20 minutes or until a knife inserted near the center comes out clean. Let stand 5 minutes before removing from tin and serving. Yield: 10 servings.

*note this recipe adapts easily to be placed in prepared unbaked pie crust. I have made it and used swiss & moz. cheeses with crisp bacon crumbles. You can add any number of sides to it of your choice. Bake till set. About 25-30 min. Is yummy!



Merry Christmas & Happy New Year - 2009!

