



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

Thanks for Newsletter articles, notes & photos:
Hutch news, What's up Hutch, The Hutchinson Magazine, Charles Hyter, Karen McCue-Herd, Judi McElyea-Smith,

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**Remembering in Sympathy:**

**Sister of Janet Henry, \* Class photo n/a.**  
Karen S. Ingram passed 1-2-09



**Husband of Bernice Reed-Briggs, \* Class photo n/a.**  
Joseph M Reed Sr. Passed 1-5-09  
Bernice attended through the Jr. year with us and has attended most reunions.

Visit our class web page for full personal information.

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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.](#)

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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.

**HELP US HONOR OUR CLASS**

If you have any Suggestions or Ideas for The Wall of Honor or Information & suggestions for Our Classmate Highlight... Please Contact Me Immediately!



Could sure use Your In-put!  
Jokes – Recipes - News - Happenings  
Retirements-Moves, Vacation Photos

**Seen & Heard**

**Hutch's New RO Water Plant 'Win-Win-Win'**  
Contractors are really busy here but plant is operational!  
[www.hutchnews.com/Bizag/plantckmg](http://www.hutchnews.com/Bizag/plantckmg)



**Kansas Cosmosphere making quiet news...**  
Helping others reach for stars, Reno space center's work on other museums' projects a fiscal plus, part of ed job  
[www.hutchnews.com/Todaystop/aimstars](http://www.hutchnews.com/Todaystop/aimstars)  
See more on Cosmosphere: [www.cosmo.org/](http://www.cosmo.org/)

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Applying for retirement pay now quick, easy
Something for all you 'about to be retired folks' -
www.hutchnews.com/Bizag/meffordckmg

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**Helpful Reminder:**



It's time again to Register your phones Home & Cells for the:  
'Do Not Call Registry'  
On line: [www.donotcall.gov](http://www.donotcall.gov)  
or  
Call: 1-888-382-1222  
(TTY: 1-866-290-4236).

~ Silliness ~

**A Chicken Crossing The Road Is Poultry-In-Motion.**

**Don't Join Dangerous Cults: Practice Safe Sects!**

**A backward poet writes inverse.**

**The Short Fortune-Teller Who Escaped From Prison Was A SMALL MEDIUM AT LARGE.**

**When Cannibals Ate A Missionary, They Got A Taste of Religion!**

**Can Vegetarians Eat ANIMAL CRACKERS?**

**What Was The BEST THING BEFORE SLICED BREAD?**

**Would A FLY Without Wings Be Called A WALK?**

**Why is it called Tourist Season if We can Shoot At Them?**

**A Hug Is Like A Vitamin To Your Spirit.**



**'Classmate Highlight'  
Donna Dehart-Brigman**

Most of us will remember the 'Dehart Twins Donna & Deanna' for their many unique qualities.

They moved to Hutch in our HS Days from Dodge city. Besides being outgoing and very talented in many areas they were both outstanding talented artists. Their talents remain very evident in our community and surrounding areas but both are very diverse. Deanna worked in commercial field at Dillon's for several years but continued to hone her craft as well.

Donna choose to open up a Frame Shop, Brigman Studios which is very much a gallery as well. She was recently featured in the new Hutchinson Magazine, issue Winter 08-09. They call her the *'Mastermind behind the delicate art of display'*

Donna's original store opened in 1987 showing only her own original works but the newer shop also shows-cases many local artists & several different medias.

*(this is the 3<sup>rd</sup> location for her studio & gallery.)*

Over the years Donna's passion in art has changed quite a bit. (my observation) In the early days Donna seemed to favor oils and bold colors. Next it was acrylics, mixed media and now water colors seem to be her favored media. She's good at it all!

She admits in the mentioned article, *'I like things a little on the funky side or something that makes you laugh. I like to see a bit of the artist's personality...to have it say something.'*

Donna says even though there are many art connoisseurs in the Hutch area, most favor the traditional art work. She says her own work is mostly Contemporary. She likes to create abstracts painted with acrylic & feature clay relief. It's texture helps the rich, deep jewel tone colors dance against a dark back ground among spaces of white that let the colors 'pop'



Donna's photograph appeared in the 'Hutchinson' Mag. Winter 08-09 avail: Hutch News Circulation Dept. Attn. Elizabeth Garwood 300 West 2<sup>nd</sup> Hutchinson KS 67501 (1 yr subscription is \$25.00 or \$3.00 per issue at the News while available.)

Brigman Studio is located across from the Historic Fox Theater at: 23 East 1<sup>st</sup> Ave, Hutchinson KS 67501 Ph: 620 663 2316.

Donna has mentored & educated many in sharing her knowledge & love of art. She feels everyone should have original art work and show it with pride. She is very generous with her talents and her time. I frequently see original pieces of Donna's work at local fundraisers helping with good causes. I recently took my visiting teenage grand daughter around the town visiting many of the local art venues. We stopped in at Donna's studio first. Donna took several minutes to discuss & educate Shelby & myself on the process & techniques of copies, numbered prints & copyrights.

Over the many years Donna has received many awards, but most recently she received the Watercolor Missouri National 2008 Award of Achievement.

Donna is a pioneer of sorts too. She recently helped with a revival of the arts. Donna worked hard to bring original works of art to the forefront of interest. As a part of the Downtown Hutchinson Revitalization Partnership Design Committee, she helped organize last summer's art tour, which featured works by more than 20 local artists display in 13 down town businesses. This also created enough interest that the Antique Section of Hutch has since started up a monthly 'Third Thursday' event, where original art is shown and often the artists are available to discuss their works in the different stores. Weather permitting there are often street musicians here & there during these Thursday events.

**KUDOS KIDO!**

**SLOW COOKER BAKED ZITI**

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| 1 lb. ground beef                     | ½ teaspoon salt                     |
| 1 medium onion, chopped               | 2 teaspoons Italian seasoning       |
| 2 jars (25 oz. ea) pasta sauce        | 1 container (15 oz.) ricotta cheese |
| 1 box (16 oz.) ziti pasta             | 1 cup grated Parmesan cheese        |
| 2 cups Mozzarella cheese, divided use |                                     |

Brown ground beef and onion in a large skillet over medium-high heat, stirring occasionally, until beef is no longer pink. Stir in Italian seasoning and salt to evenly coat meat and onions. Stir in pasta sauce. Set aside.

Mix the ricotta cheese, 1 cup mozzarella cheese and Parmesan cheese in a medium bowl. Spoon 2 cups of the meat sauce into a 5- to 6 ½-quart slow cooker; top with 2 cups ziti pasta. Drop half the cheese mixture, by rounded tablespoons, over ziti, spreading to cover ziti using back of spoon. Layer with 2 cups meat sauce, the remaining ziti and cheese mixture. Top with the remaining meat sauce, completely covering the ziti and cheese mixture.

Place lid on slow cooker and cook on low for 6 to 7 hours, or high for 4 to 5 hours or until ziti is tender.

Carefully remove lid and allow steam to escape. Sprinkle with remaining 1 cup Mozzarella cheese; let stand 10 minutes until cheese melts.

\*Quick clean up tip: Use Baking bag to line the crock-pot!



*My granddaughter asked me  
what it was like to be old.  
So I told her  
"Put cotton in your ears  
and pebbles in your shoes.  
Pull on rubber gloves.  
Smear vaseline over your glasses,  
And there you have it :  
instant Old Age."*