

# ROCKY MOUNTAIN HIGH!

## IN COLORADO SPRINGS -- 2011 REUNION SITE SET



Mark the date! The 2011 FAHSAA reunion party is planned for July 28 - 31, 2011 in Colorado Springs.

The reunion will be held at the Antlers Hilton in downtown Colorado Springs. The standard room rate is \$105 per night, single or double occupancy, with escalating costs for corner rooms and mountain views. This price will be honored two days before and two days after the reunion dates. Self-parking is available complimentary overnight, with in and out privileges. Over 1600 spaces are available. Valet parking is also available; charges are \$11.00 short term, \$15.00 overnight with in and out privileges. Check in time is 3:00 p.m. and checkout time is noon.

Registration cost is \$125, which includes the hospitality suite from noon Thursday until noon on Sunday, with food and beverages, transportation to and dinner at the Edelweiss Restaurant on Friday, and Saturday night's dinner and dance at the hotel. The registration form is included in this at the end of this newsletter and will also be posted on

our website at [www.frankfurthigh.com](http://www.frankfurthigh.com). The "I'll Be There" page will be kept up to date as people make their plans to attend the reunion.

If you aren't already a social network junkie, friend us on Facebook! We've got a reunion event posted and will keep that updated.

Be sure to read FHSAA Newsletter's Spring 2011 Edition for more information!

### **Antlers Hilton**

4 South Cascade Ave  
Colorado Springs, CO 80903

Tel: (719) 955-5600 x 409  
or (866) 299-4602

<http://www.antlers.com/>

*When making reservations, please identify our group, Frankfurt American High School Alumni Association. Reservations must be made no later than June 28, 2011.*

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## SOARING EAGLE – ANTHONY BROWN '71



Anthony Brown, FHS '71, waited patiently for me at the Café du Monde, despite that he was standing by for Ellis Marsalis to finally grant an interview. I was sandwiched between that and Anthony's meeting with film producers. How fortunate I was he was willing to squeeze me in for an interview. Anthony Brown was hard at work in the Big Easy.

A warm-hearted guy with a winning smile, Anthony Brown is all about celebrating his multi-ethnicity. Leader of the Asian American Orchestra, he recently brought that fairly large body of musicians from San Francisco to Boston for his tribute to John Coltrane. No small feat.

But I have to put on the skids and back up for a minute—to start at the beginning.

It all began on Okinawa in the early sixties just before the Beatles broke. Anthony's older brother was in a band and played guitar. Anthony ate it up and begged his brother to teach him how to play. But soon after that, Anthony noticed the girls seemed to go for the guy at the back of the band—the drummer, and he thought, "That's it—that's for me."

By the mid-sixties, Anthony was back home in California just as the beautiful people bloomed. He caught it all—Jimi, the Dead, Jefferson Airplane, Santana, etc., and it began to cement his love for the music scene. But for Anthony, it didn't really take off until Germany. In Frankfurt, he and a few others--Bill Kotapish, Jimmy Davis and Stan Whittaker--formed a band in 1970. He started composing music under the tutelage of Mr. Reed at FHS. He graduated from FHS in 1971 and then began college at the University of Oregon. He received an ROTC scholarship, and

majored in music and psychology, and by the mid 70s, he was stationed in Athens, Greece as a NATO liaison officer.

But his father and family were living in Darmstadt, and when he had the opportunity to transfer, Anthony went back to Germany where he served as the Commander of the U.S. Army Chorus, Europe in Heidelberg. Once he donned a tux and led that Chorus, playing for embassies and troops alike, Anthony realized that he had been on the path of the musician and he wasn't going to stray.

It was here he learned to administrate and move large bodies of musicians around, negotiating the rigors of international touring. However, while still in Heidelberg, Captain Brown became involved in an international jazz community. Jazz musicians from New York and California touring through Europe would contract him to be their drummer.

Eventually, he returned home to San Francisco and continued his inroads into the jazz community. He taught world music and jazz drumming at the New College of California, exploring his ethnomusical roots (Japanese, African American, and Choctaw). In the mid eighties, he decided to go to New York to research his passion about jazz drumming and write his book (forthcoming on University of California Press), whereupon he went to the Institute of Jazz Studies at Rutgers University and received a scholarship to earn a Master of Music degree for his work touring, teaching and performing internationally. He received a Ford Doctoral Fellowship and returned to the University of California, Berkeley. But before he could complete his dissertation, Anthony was hired by the Smithsonian with funding from HR57, a Congressional bill which established Jazz as "a rare and valuable national American treasure." He traveled back and forth between California and Washington, and eventually his family called him to return to stay in San Francisco where he completed his doctorate and established the GRAMMY nominated Asian American Orchestra.

Anthony continues to work for the Smithsonian, which brought him to New Orleans to interview the Marsalis family, NEA Jazz Master Award recipients. He also remains involved within his community developing music programs for elementary and secondary schools, avidly spending time and energy to provide meaningful musical experiences for young Americans. –Sandy Collins (70)

## THAT VOODOO THAT WE DO SO WELL – 2010 NEW ORLEANS RETROSPECTIVE



Celebrated in ancient times as the solstice, the Eve of St. John's Day (for St. John the Baptist), has always been a most important day for N'awlins. The followers of one most famous New Orleanean, Marie Laveau, would come from as far as the swamps to gather and drink, sing, and dance on the shores of Lake Pontchartrain. Similarly, on June 23, FHSers from as near as St. Charles Avenue and as far as the volcanic islands of Hawaii began to convene at the Earnest Hemingway Room of the Hotel Monteleone in the French Quarter, and the wine began to pour. High above the Vieux Carré, one can easily regard the Mighty Mississippi, and despite jazzy strains of trombones and tubas wafting upward, music from another era—our era—prevailed, as we swung in time once more, to exist *en group*, as a family, if only for a little while. Here are a few of our stories:

### DONNA PEACHER-HALL '68



I spent the best birthday of my life in New Orleans at the French Market with the Treme Brass Band singing Happy Birthday to me. Herb set it up, and I couldn't have been more thrilled. Highlight of the

whole reunion trip. We loved everything about New Orleans—the food and the music (went to the Rock 'n' Bowl—how cool is that place?!) Herb “sucked some huids” for the first time.

We always go to the Ninth Ward. Saw how things had changed/not changed since our last trip in 2007. We loved visiting the National World War II Museum, old Creole plantations, fireworks on the river on the 4<sup>th</sup> of July, and the Dancing Man. Put my XXX on Marie Laveau's Tomb. You know my wish came true! Love you, Herb! This was the best reunion we ever attended. Laissez les bon temps rouler! Geaux Saints!!

### SANDI KEIM BLAIR '70



I had re-established a few FHS relationships which I hoped to nurture forever, but in New Orleans, I was blessed. Jan Bergman, Linda Buckles, Sandy Collins, and I were cheerleaders together for Frankfurt AYA '67-'68. We were all together again! Beth Hebert and I shared a room at the hotel. We found each other *via* Facebook! I spoke with Beth today, and she commented, “We have more in common now than we did in Frankfurt!” Kym Mingus Denmark and I reconnected thru FAHS Yahoo!Group after Katrina hit. Sharing our hearts at the reunion was another marvelous step in strengthening our friendship.

My favorite part of New Orleans was a walk a bunch of us took to the French Market. I also enjoyed the wild evening dinner/dance and our emcee, Dutch Meeker. I had a wonderful time meeting alumni I'd not yet met and taking their photos. I have to thank Buddy Lerch for teaching me how to use my camera *via* email and the Yahoo!Group. I finally got to meet him and since then, my dear husband, Dean, and I Skype with Buddy often. I thank the good Lord for bringing us all together at this reunion. It was everything I hoped for and more. (In photo above, Sandi Blair, left and Beth Hebert...right.)

Buddy Lerch '69



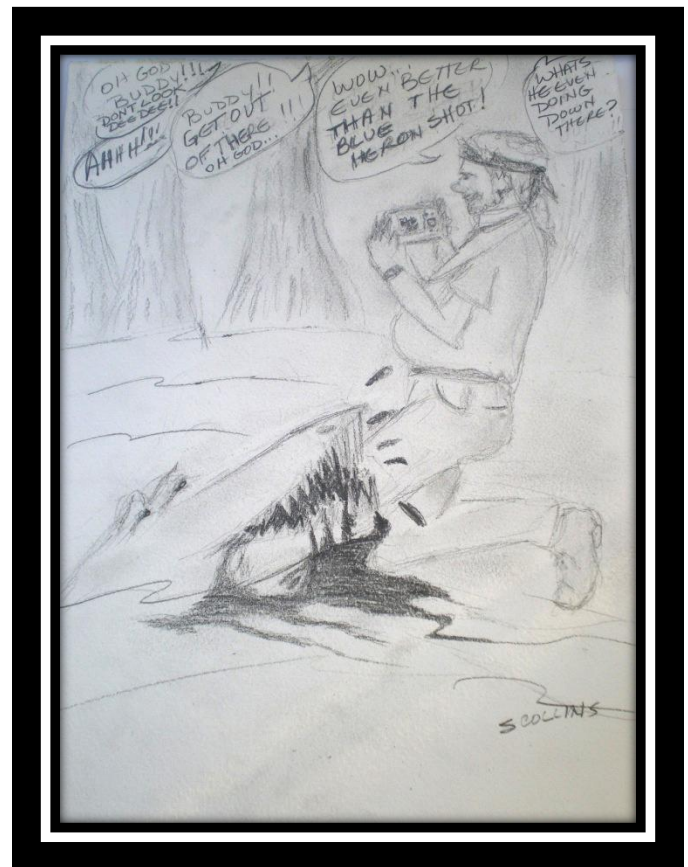
There were many things to do in New Orleans besides partying with our classmates in Hotel Monteleone's 15<sup>th</sup> Floor Hospitality Suite. I concluded from my research before the reunion, that I wanted to hit the New Orleans Aquarium on the Mississippi River and also go on a slow-boat swamp tour to check out the area's wildlife. I met one of those goals when nine of us went on the Honey Island Swamp Tour near Slidell, checking out a swamp off the Lemon River. It was about three times as good as I thought it would be. I thought it would be hot and mosquito-plagued. Thankfully, it was neither, and was, instead, a great adventure with lots of photo opportunities.

Our knowledgeable guide/boat skipper was Wes Cousins, who explained he was a cur mix of Cajun, French, Creole and something else which, unfortunately, I don't recall. Blame Old Timer's. I never met a person so in touch with geography, swamp lore, culture and history – not only about Louisiana and its swamps, but the world! As we motored along he pointed out each critter, disseminating a lot of information while our camera shutters snapped and buzzed. We stopped for almost a half hour while he went into the geography and culture of the mixing pot that is southern Louisiana, including its ties with other nations and neighboring states. We also stopped to feed alligators hot dogs on a stick and marshmallows. Our most impressive diner was a 13-foot male named “El Guapo,” king of his domain. Apparently, El Guapo gives female 'gators the choice of being a mate or lunch, and smaller males stayed clear of the awe-inspiring, moss-backed tyrant. We also saw great blue herons, a prehistoric snake-necked bird called an aninga and two kinds of kite raptors flying very high.

After the skipper turned the idling tour boat into a cooling speedboat, we stopped along the Lemon River at a nesting rookery, where young of many species are born and spend their early life. The tour, we all agreed, was a very insightful education. I highly recommend doing the tour if you ever return to the New Orleans area. I'll visit the aquarium on next time. See y'all in Colorado Springs -- Frankfurt (and Darmstadt) Über Alles!

(In photo above, Wes Cousins, Ken and DeeDee Flauding, and C. Jessman along with two youngsters from Israel.)

## JUST FOR GRINS



Buddy Gets *the* El Guapo Shot

## 2010 N'AWLINS SUPERLATIVES

The views and opinions set forth herein below are not necessarily those promulgated by FHSAA and are strictly from the befuddled mind of the editor.

Most Intrepid: Buddy Lerch

Best Dancers: Glenda Davis, Jan Bergman, and Mike Majors

Most Gregarious (AM or PM): Don Ayers

Most Energetic: Sandi Keim Blair (Sure they're just thyroid supplements)

Most Willing to Give One the Shirt off Their Back: Kym Mingus Denmark; Diane Trace Warlick

Best Dressed: Ken and DeeDee Flauding

Best at Sucking Huids: Herb Peacher-Hall

Best Toilet: Earnest Hemingway Suite

Worst DJ: Those Guys

Best Place to Have a Food Fight: Café du Monde

Who Done Held Up the Best: Becky Blessing; Steve Denmark

Clumsiest: Colleen Bullen

Most Run-ins with Men Wearing Guns: Rosemary Diehl Disney



Rosemary Diehl Disney



Herb Peacher-Hall



Ken and DeeDee Flauding



Diane Trace Warlick and Mike Majors

## **TOMMY TURNS IN HIS FIREARM – TOMMY HEFLIN RETIRES!**



**Tommy and Brenda Heflin**

Retirement was something I really never put much thought into. I figured I'd be working until I couldn't go anymore. Well, with the State of TN you must retire at age 60 if you are commissioned, carry a firearm, and have arrest powers. As a 60 year old Special Agent/Forensic Scientist Supervisor, I fell into that category. They presented me with my Glock model 27, threw me a wonderful retirement reception, then a nice dinner and even a golf outing. I was truly overwhelmed and emotionally spent. So here I am, out of the Forensic Science, CSI, and Investigator business. No more 18-24 hour crime scenes, no more ballistic analyzes, no more testifying in court, no daily routine, and not seeing your co-workers on a daily basis. So I ask myself, what's a guy to do after thirty five years of this stuff? I loved my work.....

Some things broke down the first week I was retired. Clothes washer first, would not drain water. Googled it on the internet, lid switch was bad, \$50 and I fixed it. The next night Brenda was cooking and all of a sudden the stove made a loud pop !! Googled that. Burner switch, \$25 and fixed by me. Yeah!! Third day, the clothes dryer wouldn't dry clothes right. Crushed vent pipe. No need for Google on this one--replaced pipe. Four days into retirement "check engine" light comes on car. Went to auto shop and they wanted \$300 to replace a throttle sensor. Googled that bad boy and fixed it myself for price of part, \$30. I have become a true handyman in four days of retirement. Can I go back to work now?

Then I put wood floors in our family room, hall and one bedroom. Painted two rooms, cleaned out the garage (two days on that bad boy), and threw in a little landscaping just for fun. Can I go back to work now? Please....

Fun? What's that? Well, I have played golf three times, went downtown Nashville one night to the Doyle & Debbie Show (you Google this one), stayed up late and watched movies and yes slept late on

several occasions. Sleeping late is fun. But I had to adjust to that one. Thirty-five years of getting up at 6am or 7am makes a man an automatic alarm clock.

Even though I wasn't really ready to retire, I did most of the things you need to have in place when retirement does present itself. I paid off all the vehicle loans and the mortgage and credit cards, saved for my last daughter's college and went conservative with the 401K. So I guess I was financially ok when it happened.

I have to say, I've been very blessed and I thank the Good Lord. To live this long and be healthy enough to start enjoying some free time in retirement is an awesome feeling. To have a retirement plan in place is an awesome feeling as well, because I know many people do not have retirement plans or have lost their retirement nest eggs. Again, I thank God. I wish everyone could be in this position.

I look forward to spending more time with my children, Bronson, Christopher, Kathryn, Michelle, Melissa, and my grandkids over the holiday season. I am so blessed to have all of them in my life.

I have been asked to work part time for the TBI in the Forensic Crime Laboratory after the first of the year. If I get really bored I might do this or something related and can work 120 days out of the year and it will not affect my retirement. But for the next few months, its holiday season and I really want to get out and visit with friends and family and just enjoy being happy and having a lot of free time for a change.

Brenda and I do plan on traveling more, especially to the beach, to take in more sporting events, and attending more FAHS class reunions. I will be in Colorado Springs for sure next summer with Brenda and daughter, Michelle, and her husband (who also attended the New Orleans Reunion). So, till then, all my FAHS buddies, its movie night, sleeping late, and seeing what tomorrow brings. Love you guys! –Tommy Heflin (68)

## FROM THE WINE CELLAR



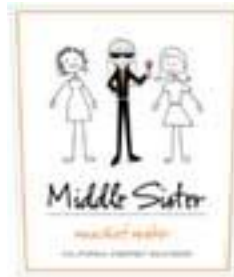
Colleen Bullen '69

It all started on our way to a friend's birthday party, and I wanted to pick up some wine for the weekend anyway. I was making my usual selections and brought them to the counter. Then I like to go and revisit the shelves again to see about trying out a new one or two. Sometimes, after tasting and sharing with friends, these become part of the "usual" selection and others are to put to rest for a while. In the meantime, my patient husband and non-wine lover is killing time by checking out some of the wine labels.

Oh, oh, I see him and he's picked up a bottle of wine and now he's bringing it over to me. "Look at this one!" he says proudly with his boyish grin.

It was a bottle of "Middle Sister Mischief Maker" Cabernet Sauvignon, Santa Rosa California. My perusing came to a halt. We all like to try a new wine for various reasons; wine reviews, tastings, word of mouth, being adventurous, but seriously have you ever selected a wine just because you happen TO BE a middle sister in your family?

Well I did and I'm glad I did. This is a great table wine! It's nice and smooth with lots of lovely descriptive words that escape me for now but are mentioned in your issue of Wine Spectator countless times. I recommend it. It's a great tasting wine and a bargain. You'll enjoy it whether you're a middle sister or not or a "mischief maker" too.



Mike Leonard '71

How long can a German wine last? You probably know that some French wines can age for a very long time--in some cases 50 years or more. Those are reds from Bordeaux, and they are different from most wines. German white wines don't age as long, but given their typically high acidity and sweetness, they can age longer than most white wines. I'd always wondered how long. Thanks to some family circumstances I found that they don't last forever.

During the summers after high school I returned to Germany from college. I often traveled to German wineries and started a small collection of notable German white wines between 1971 and 1976. Many were from the Moselle, an area that makes some of the best Rieslings anywhere. They were mostly Spatlese and Auslese, late pickings with more sweetness that also last longer. When I returned to the States, I brought some with me, but quite a few got left behind with my parents. The wines came to the States in 1989 in a household shipment when my father retired after 38 years with the Civil Service. He had many German wines, too, and by that time, he forgot which were mine, so he kept them even longer.

I finally got the wines back when I visited my mother a few years ago. I wondered if they were still drinkable, so I opened them one by one over a time. They were about 30 years old by then. Although they were properly stored, the corks had gone soft from so much time in contact with the wine. That had let air in, which reacts with the wine. When I poured the wine, it was a dark rust color. There was still some sweetness but not much acid, and it had an oxidized taste, although it was drinkable. A friend of mine liked it, and some people don't mind that kind of taste. However, the wine was over the hill. So if you have any bottles of 30 year old German wine you could drink them, but you might want to just keep them as decor.

## WAS GIBTS ZU ESSEN?

### SEAFOOD CHOWDER



Making chowder today, so I went to the fish monger and asked him for fresh and affordable. Lucky me—great price on shrimp. I also picked up some tilapia. Even in New Orleans, this can come up—no fresh clams. I cheated and bought a can of whole clams and a bottle of clam juice. The three other important ingredients for this and most soups are stock, wine (oh yeah), and a nice *roux*.

We'll start this cooking adventure with the *roux*, which is flour, basically, bound up in a fat. My lipid of choice, as Mario Batali would say, is extra virgin olive oil. But today, I'm going to make the *roux* slightly different. We'll start out with about three tablespoons of olive oil in a heated pot. Chop half an onion finely and throw that in, seasoning with sea salt. Let it cook over a medium heat, until opaque. Now prepare yourself to stand at the stove for ten straight minutes, which means you'll need a clock or a timer. Add an equal amount of flour to the oil—it was three tablespoons here—stir it in. It will quickly absorb the oil, but keep on stirring and scraping the pot for a full ten minutes. We are building the first layer of flavor for the chowder, and you can tell how that progresses by keeping time and watching the developing color, which should be a wonderful golden brown.

Okay, you've got that nailed down—so now add half a red bell pepper, diced in quarter inch pieces, and half a jalapeno (optional, of course, if you can't take the heat, or use more if you love it), and a small carrot, these also diced similarly. Stir that continuously for another couple of minutes. Add

cracked black pepper and roughly a tablespoon of finely minced garlic—more or less as you prefer.

Now for the liquids: Add a carton of stock (or two cans—avoid those with MSG), half a bottle of chardonnay or other dry white wine, and the clam juice. Into that add two or three large red or white or Yukon gold potatoes (not russet—baking potatoes), diced into half inch cubes. For the herbs, this combination will work well: dill, parsley, and a little thyme. Use fresh herbs if you can—at least the parsley. Your soup will show its gratitude. By now the soup should look thick, due to the *roux*—but not so thick as to be unhealthy. Let the soup cook at a low medium heat for about five minutes, softly bubbling—but don't let it boil away. Taste (always tasting, always), adjust seasoning. Let it cook another five minutes, just until potatoes are tender. Flavor wise, this soup should be able to stand alone at this point.

Remove fish from fridge. Lightly season and drop 2-3 med-large fillets whole into the pot. They will break up shortly. Then it's practically finished. Add your cleaned, shelled shrimp, roughly cut (6-8 med-large big boys). If you chose scallops, now is time to add them. Clams, too. The shell fish will cook in a couple of minutes. Remember, even with the soup off the burner, which it should be now, it is hot and still cooking the seafood.

Lastly, add a quarter cup or so of milk. Taste. Be your own judge. Serve with warm artisan bread or a salad and more white wine (or red—who cares?) The chowder will have a sweet, but black peppery taste (or even spicy if you went with more jalapeno or cayenne). --Sandy Collins '70



## CHICKEN PAPRIKASH



I thought I'd share an old family recipe. It comes from my Hungarian Great Grandmother...She could really cook....I wanted to share a very easy recipe so people will actually do it...Trust me...this is awesome for as simple as it is.

This serves four to six. One whole chicken cut into eighths. Salt and pepper; ½ cup olive oil; 3 T. Hungarian Paprika; 1 large onion, sliced; 1 cup chicken stock, seasoned, or water; 2 cups sour cream; 1 T. corn starch.

Season chicken and sauté in the oil. Add onions. Cook till onions start to color, add paprika, sauté for one minute. Add stock or water, bring to a boil, cover, and simmer. Cook till chicken is tender about 45 min. to an hour. Mix flour and sour cream and additional paprika if desired. Stir into chicken mixture, return to a boil and serve immediately over noodles.—Bob Passarelli (70)



(Bob Passarelli (70) and Michael Doane (69))

## DJs du JOUR

DANA COX (70)



Donovan - Try for the Sun -

<http://www.youtube.com/watch?v=TAOrQuUAxTc>

Joan Baez – Love Song to a Stanger

<http://www.youtube.com/watch?v=YX5v6D20w28>

JUERI SVJAGINTSEV (70)



The Monks – Live in Germany – Monk Chant

<http://www.youtube.com/watch?v=CWR4r78CWEQ>

The Steve Miller Band – Don't Let Nobody Turn You Around

<http://www.youtube.com/watch?v=RjLRvFG8kcU>

Quicksilver Messenger Service – Dino's Song

<http://www.youtube.com/watch?v=XCoHH9hms>

## FALLEN EAGLES

### BETTY NICHOLAS

Dear FAHSers, My deepest thoughts of Ms. Nicolas are only wonderful. I have sat in her English classes and saw the manner in which she taught. Superb, is my description of her techniques. She was one of the most dedicated and skilled teachers of our FAHS.

When we were department chairpersons, she was always ready to “change the system” for a more compatible plan for our students. My idea of a mini course program to be inserted into the year curriculum ended up in changing to the semester system, and a lot of that had to do with Betty Nichols. Our realization, which we never publicly stated to others, was that students were “stuck” with teachers with whom they could not work with/learn from; and it would be better for them to have the chance to choose from the entire faculty a teacher more suited to their needs.

The entire overseas school system eventually changed over to the semester system. The other teachers involved were Ms. Johnson and Frau Langer. Betty had the largest department, so she pushed for the change, within that department.

I am honored to be asked to write about a very special friend, Betty Nicolas. –Gerald Elmore Martin



BettyNicholas

### ED BENNETT (70)

It was a beautiful August day at Glen Oaks Ranch in Temecula, California. About fifty of us had gathered on a peninsula in the small lake on the ranch. We were there to celebrate the life of Edward John Bennett.

One after another, friends, family members and loved ones stood to speak about Ed and how he had touched their lives. Ed, it turns out, was many things to many people. He was a loving son, brother, husband and father. He was a good and dedicated friend to many who were there. He was fun loving, smart, honest, hardworking and strong, yet sensitive. He was a musician; he was a painter;

he was even a vintner. The testimonies to Ed’s life lasted for over two hours.

Ed was born to Edward and Anna Bennett on April 21, 1952 at the 97<sup>th</sup> General Hospital in Frankfurt, Germany. He grew up in Frankfurt and went through the DOD school system there. Ed was in his last year of junior high school by the time I caught up to him. I don’t remember exactly how we met; I only know that, in no time at all, we were inseparable.

We instantly became the best of friends and spent the next three years going everywhere together. If I wasn’t at Ed’s house, he was at mine. Mama and Papa Bennett were like my surrogate parents. We would go for long walks together and talk about all the things we wanted to do with our lives. It seemed we always double dated. Like I said, inseparable.

Ed and I formed a band with Drew Geiger and Jim Porsch; and my father spent the next two years hauling us and our equipment all over the Frankfurt area. We loved those years together and, in the years to come, we would sit and reminisce about how much our time together had meant to us. Ed was truly my best friend.

After graduating from Frankfurt American High School, Ed attended East Carolina University, graduating with a degree in History and German. He returned to Frankfurt to work for the Department of the Army, as his dad did, in the contracts department. His sister Lillian told me that Ed and his dad used to spend long hours discussing their jobs and advising each other.

In the late seventies, Ed followed his parents to San Diego and went to work for the Department of the Navy. It was here that Ed met Becky, the girl he would marry in 1981. When Ed grew tired of the politics that accompanied his position with the Navy, he left to work for Science Applications International Corporation (SAIC). Ed had retired from SAIC just a few years ago.

A couple years before retiring, Ed and Becky bought a small ranch in Temecula, California. It was their dream to have a multi-generational home, That included Becky’s parents, their daughter Jessica with her husband and baby, and their second daughter Mercedes. The ranch was

large enough to board, train and take care of several horses; and there was a hillside on which Ed and Becky planted a vineyard. For Ed, it was a labor of love.

Ed was diagnosed with Acute Myeloid Leukemia in early January. After a very brave battle against the disease, Ed succumbed to complications from treatment of the disease at 3:15 pm on Thursday, August 19. He was only fifty-eight. Ed is survived by his wife Becky, his two daughters Jessica and Mercedes, his sisters Ronnie and Lillian, and his mother Anna.

I spoke with Lillian tonight and I asked if there was anything she wanted me to add to this article. She said simply "I miss him terribly; he was my best friend." My thoughts exactly. We love you Eddie, and always will. (Rick Bullen 70)



Ed and Becky at their home in Temecula

## IT'S ELECTION TIME AGAIN!

Every two years we elect the people who will handle the details of running our organization so the rest of us can party with our school friends. While these responsibilities are seldom overwhelming, they do come with some responsibilities to the organization and to the membership. We have been very fortunate to have had many brilliant people serve in the past and I'm sure the future will be no different.

The bylaws are located on the website at: <http://www.frankfurthigh.com/bylaws.php>

We have procedures and qualifications to consider before electing those who serve our membership and I encourage you to spend a few minutes reviewing our bylaws. Here are the relevant sections for FAHSAA elections. For those of you who just want to trust the framers of our constitution, skip down to the end for THE REAL Information.

### ARTICLE VI

#### Officers

##### Section 1.

Composition - The Officers of the Association, who shall be active members in good standing, shall be the President, the Vice President, the Immediate past President, the Secretary, and the Treasurer, all with a vote. [The Vice President, Secretary, and Treasurer are elected at the annual reunion membership meeting of the Association and shall hold office for prescribed terms and until their successors have been duly qualified and elected.]

##### Section 2.

(a) President-The President shall be a member of the Association who has just completed a term as Vice President.

##### Section 3.

(a) The Vice President shall be a member in good standing of the Association who is elected by the membership.

##### Section 7.

Secretary - The Secretary shall be a member in good standing of the Association and shall be elected by the membership.

##### Section 8.

Treasurer - The Treasurer shall be a member in good standing of the Association and shall be elected by the membership.

### THE REAL INFORMATION

There is some stuff I left out, but anyone who wishes to run will be duly informed of the duties of their office. Just let me know of your interest, and I will forward you a job description. Keep in mind

that since we are not incorporated, there is some small chance of liability in the event of a lawsuit.

If you are interested in running for office of Vice President, Treasurer, or Secretary, or for any of the class representative positions, please let Bobbie Thacker know by March 1, 2011, by email ([b4bobbie@aol.com](mailto:b4bobbie@aol.com)). There will also be forms in the Spring newsletter and on the web site after the first of the year.

The cut-off date for nominations is midnight, March 1, 2011. This will allow us to publish the list of nominees in the Spring newsletter. We will need to have a ballot in place to send to members, and to include on the web site, by April 1<sup>st</sup>. Voting will be via the Internet, by mail, and in person at the reunion in Colorado Springs on July 28 – 31. All information for voting will be in the Spring newsletter and ballots must be received by the start of the business meeting at the reunion next July.

One last thing! Our bylaws state that no one can serve for more than two consecutive terms. They can run for another term after waiting for one term to pass in which they do not hold office (terms assumed to be 2 years but not so stated in the bylaws). Can it get any better than this? Class president after 40 years?

Thanks for volunteering to help our association and for participating in our process!

See you in Colorado Springs in July!—Steve Dean (67)

## THE PRESIDENT'S MESSAGE

The end of the year is a time to reflect on our blessings and feel thankful for the people who have enriched our lives. As members of our Frankfurt family, we celebrate our connections through a shared history, even though we are diverse in our beliefs, contentious in our philosophies, and varied in our circumstances. Our group has chosen to overcome differences and gather in support of shared ideals. I am proud to represent all of you as president of this Association.

It will come as no surprise that we experienced another successful reunion in 2010. Our reunion hosts volunteered many hours of their time

constructing an event for our members that surpassed all expectations. Thanks to all who organized and executed the festivities. Thanks to Kym Mingus-Denmark and her crew.

Our next reunion will take place in Colorado Springs on July 28<sup>th</sup> through the 31<sup>st</sup> of 2011. From what I hear, the Rocky Mountain High hosts are planning to thrill us all. This group consists of reunion-planning veterans, and you can be sure this event will be a fun-filled weekend of epic proportions. Please make sure your dues are paid and that you make your reservations early. Information in this and Spring newsletter will give you all the details. So be there or be talked about!

And speaking of newsletters, I would like to extend great thanks to our outgoing Eagles Echo Editor, Rick Bullen (70). Rick has guided us through several years of news and events, and has done a tremendous job. Taking on any of the association positions can be challenging, but this job asks much of the person who assumes the responsibility. Harnessing creative energy of others into one publication calls for patience, perseverance, and a fair amount energy to get the job done twice per year. So it is with great honor and thanks that I welcome our new Editor in Chief, Sandy Collins (70). Thanks, Rick and thanks, Sandy.

Another new addition to our staff is our new Webmaster Steve Gill (69). Steve will take over for Carl Fields (68), who has done wonders to improve the technical side of our website over the last few years. Carl increased our capacity and security and added much to the ability of our web site to transfer information to our members. Steve will take up the reins and add his years of experience as Webmaster for the Peace Corp. We have been lucky to have many experts involved in the development of Frankfurthigh.com over the years. Thank you, Carl, for all of your hard work, and welcome, Steve, to the next generation of our web presence.

It is that time again. Elections for FAHSAA officers will be held at the reunion in Colorado Springs next year. For those of you who are not familiar with the process, our Vice President, Grant Caughey, Frankfurt class of 1970, will assume the office of Association President, and I will move on to a two year stint as Past President and Member

of the Board of Directors. This will leave the office of Vice President, as well as the offices of Treasurer and Recording Secretary open for nominations. The present Secretary and the present Treasurer are allowed to run again for their respective offices as we have no term limits on those positions. Both our Treasurer, Erik Thamm (68), and our Recording Secretary, Gail Spear-Cratty (69), have done excellent work. Our bylaws allow for these two positions to be gateways to offer other members the opportunity to serve. We welcome anyone to contribute your unique ideas and guidance to our wonderful group. More information will follow soon.

As our Frankfurt family ages, we will continually face our mortality through the loss of our classmates. This year is no exception. We mourn the passing of our classmate Ed Bennett (70), brother of Ronni Bennett (68) and Lillian Bennett-Deal (71). And in our prayers is one of our teachers, and thus, part of the family, Betty Nichols, whom we also mourn. But, in the coming years, we will both gain and lose classmates. For me, it makes every moment of every reunion a special memory of being together. So, my friends, I hope to see you at the next reunion, and the next, and many after that. Please take care of yourselves, your families, and each other during these difficult times. Remember always that we are Frankfurt, and "We Are Family!"

Eagles Über Alles,  
Steve Dean (67), President, FAHSAA



**Colorado Springs 2011**  
**Reunion Registration Form**  
**July 28 - 31, 2011**



<b>REGISTRATION FEES</b>	<u>Cost Per Person</u>	<u>Number People</u>	<u>Total Due</u>
<b>Due June 15:</b>			
Members & guests	\$125.00	x _____	= _____
Non-members & guests	\$145.00	x _____	= _____
<b>TOTAL AMOUNT ENCLOSED:</b>			<b>\$ _____</b>

Registration fee includes:

- Hospitality Suite for Thursday, Friday and Saturday nights*
- Beverages and snacks in the Suite*
- Friday night: Transportation and dinner at the Edelweiss Restaurant*
- Saturday: Business Breakfast*
- Saturday evening: Dinner and dance*

Alumni Name: \_\_\_\_\_

Class Year: \_\_\_\_\_

Address: \_\_\_\_\_

Name of Guest(s): \_\_\_\_\_

Phone: \_\_\_\_\_

e-mail: \_\_\_\_\_

What songs would you like played?

\_\_\_\_\_

\_\_\_\_\_

Any special food/beverage requests for the Hospitality Suite?

\_\_\_\_\_

\_\_\_\_\_

Comments or Questions?

\_\_\_\_\_

\_\_\_\_\_

**Please mail this form by JUNE 15, with your check made out to FAHSAA, to:  
**FAHSAA, P.O. Box 2131, Colorado Springs, CO 80901****