By Bob Ross (S’55)

“THE TIME HAS COME, THE PARROT SAID ....”

OK, so I took a little literary freedom … parrots are better looking than walruses anyway and besides, who ever heard of a walrus as a school mascot!

The Cornerstone Committee, under the direction of Carol Sale Randall (S’54), has been working hard since its formation last August. Plans for the project have been submitted to the various entities involved and, with one change, have been approved. The change was the location of the memorial. Instead of being located by the Girl’s Gym as originally proposed, it will now be located by the Boy’s Gym (See photos and diagrams below). The Committee has produced a 2 page brochure about the project that we have included in this issue (Pages 3 & 4).

Completion of the project is targeted for early October, 2014 with dedication during the 55 Year Reunion of the Class of 1954 that same month.

Funding for the project is projected at $15,000. ACROSPORTS, owners of the gym buildings, has granted permission for the project to work under their non-profit organization for tax-deductible donations.

Donation pledges for the project have already reached the $5,000 mark. The Poly Cornerstone Committee is appealing to all Polyites to help make this project a reality by offering their assistance with a pledge towards reaching the $15,000 goal.

Along with this issue and on the Perennial Parrot web site you will find a Pledge form. Please help make the memory of Polytechnic High School remain solid in the history of San Francisco.

Thank You ...

Bob Ross
From John Molloy, S’52

Hi Bob,

It’s been awhile since I posted anything, lots going on within the family. I recently found my Block “P” letter for competing in track in Spring of 1952, it was lost for a time but now is found.

That brings me to a complaint I have had for some time. I know football was king at Poly, Coach Axt saw to that for sure, and that is cool!

I happened to be on the Spring 1952 track team that took second place all city that year and I ran the 100 the 220 and was in the relays. Thing is, while there are a ton of pictures and articles about football and some for baseball I never have found anything at all about track and field (NADA). If there is anything online about the team for that year I’d sure appreciate being helped to find it, anything at all!

OK! So much for the complaints, Just so you know, I ran the 100 yard dash in 11 seconds and even at my present age (78) I can still do the distance in 11 flat ...."Minutes" that is!

By the way I think my Dad played baseball with Coach Axt at one time because I remember him speaking about that and they occasionally got together and chatted about those days. At one time Dad pitched for the BEE’s baseball team and the Hollywood Stars on the old coast league, but I think I mentioned that before.

OK. I broke the ice once more and hopefully someone out there will post something about track, perhaps even another Polyite that ran that year.

Bless you for keeping the memories alive,

Regards …..

John Molloy

Editor … Keep the postings coming John. Make it a big enough one with a photo and I’ll give you a full page. Having been an ROTC person in high school, the closest I ever got to “Track & Field” was on a train crossing a wheat field in Iowa!

From David Gonzalez, S’61

Thank you Bob for the August issue. I thoroughly enjoy its content and appreciate you and your staff’s contributions.

I noticed the “Businesses Owned and/or Operated by Poly Grads” link. I have a marketing agency (DCS Local Marketing) and one of the items I market to business owners is also available to individuals. It is a “In Case of Emergency” keytag that is especially important to people in our age group. If possible, I’d like to make this information available to our Polyites.

Here is the web site: http://IceKeytagDG.us

Thanks …

David Gonzalez

Editor … The “Staff”, all two of us, Thank you for the good vibes. You will also find David’s business link on the “Links” page of the Perennial Parrot web site.

From Eileen (Clee) Montelongo, 1964

Dear Bob,

I like to sit and read the Parrot quietly and savor each story and photo you have published.

Again I see the banner for Reno, June 6-7-8 … what arrangements have been made so far? Is there a “block” of rooms set aside in a particular hotel? Since I live in Seattle, WA the trip to Reno is doable for me. I would love to see everyone, although that may not be the case. I graduated in 1964 but missed the big reunion, however, I did see the DVD.

Please let me know the particulars of this get together and who all might be attending.

Thanks for all you do …

Eileen Montelongo

Editor … Eileen, you just made our day with one little word … “savor” … THANK YOU! As for what arrangements and what goes on at the Reno Gathering we will tell you, and others that might be interested in joining us, later in this newsletter. A hint, Glitz, Glamour & Ballrooms are not included.
Help us honor the legend of Polytechnic High School

We are close to approval from the housing development on the Polytechnic site.
Fiscal planning is near completion.

For information, or to pledge funds, please contact PolyCornerstone@aol.com
or Rich Eichenbaum (Polytechnic 1964) 408/483-3067
I am the Polytechnic High School Cornerstone, and this is my journey …

by Marianne Eichenbaum

A beautiful building was erected in 1914 called Polytechnic High School. I was proud to be the cornerstone of this school. I saw young people come and go, laugh and cry, fall in love, and yes, I saw a little mischief now and then. I proudly held down the corner for 73 years, until one day when a wrecking ball came and took my beautiful school from me.

Some people came and took me away. I was in a house in San Francisco, and they just stuck me in a corner, and there I was, lonely and forgotten. I missed my school and I was hoping that someday I would be brought back to my home.

One day, a Policeman, a Man named Bob and a Lady named Dagmar came to the house and wanted to take me with them. The people refused to let me go, until Bob paid them $1,000. The Lady, Dagmar, was very happy and excited to take me home to a town called Saratoga. It was a friendly place. Dagmar cleaned me up, and I guess she thought I was cold because she put a blanket over me. She came to visit me often, and her touch told me that she really loved me.

Then a day came when Bob and Dagmar packed everything up, including me, and moved to a place called Grass Valley. I was ok with that and it was a nice place. I was just happy to be with my family sitting in their garage, in the corner, with my cozy blanket over me. I still missed my home in San Francisco, but I had a good corner to stand in for many years to come.

One day Dagmar got sick, and soon she passed away. It was a very sad day for Bob and his family, and I was wondering what would happen to me now.

Then came a day I overheard Bob talking with a friend to come and pick me up.

A Man named Rich came to my garage, and talked with Bob. He promised that he would try to take me back to my home in San Francisco. Rich took me home to a town called Gilroy, and after a struggle, he was able to put me on a rolling thing, and propped me against a tree. I now was in the countryside. Rich’s wife, Marianne, called me lovingly the Tombstone, but I did not mind, after all I was now able to see the trees and all the animals. Some deer came to visit me quite often and even lay down by my side. A little dog named Bugsy came to visit me too, but he never piddled on me, for which I was very grateful.

One day Rich and Marianne had a little party. People came and I heard them talking about me. They stood by me, and took many pictures. I felt very important and I was happy to hear that they wanted to take me back to my home in San Francisco. I was happy and proud to see that so many people have missed me, as I missed them. I began to hope again.

Now the time has come and a Lady named Carol, plus some of her high school friends, have been working very hard on getting me back to my home. Although my beautiful building is gone, I hope to once again stand proudly with my name for everyone to see: The Polytechnic High School Cornerstone.

I am depending on my long-ago-young friends for my dream to come true.

Hail Polytechnic ….. Long Live Thy Name

Cornerstone Project Team:

Vince Aguiar, Jeff Alcorn, Diana (Andrus) Bachelor, Louis Bamberger, Helen "Sammie" (Hayward) Bangston, Peter Bank, Priscilla (Popin) Benassini, William & Sylvia Blanchard, Jack Bonanno, Sue Brizio, June (Sue Sonakoff) Brown, Kathy Compagno, Marilyn (Berg) Cooper, Rich Eichenbaum, Alisa Farenzena, Arthur Gibbs, Laurel Anne Hill, Rosemary Killion, Bob Lane, Marilyn (Fetter) Lewis, Gunard Mahl, Larry Malliott, Sal Priolo, Carol (Sale) Randall, Ron Rehn, Milly Robertson, Bob Ross, Gloria Ryan, Dave & Alice Tomassini, Dick & June Verbrugge, Paul Vida, Judith Kell, Salamah Locks, Eva Freeman, Ellen Reid
My life in the culinary world started with Julia Child when I first saw her on KQED television, San Francisco’s PBS station in the mid 60’s. I made my husband and kids all sit around the TV when her series, “The French Chef” was on. I loved how she enjoyed cooking and when things went wrong, like the time she dropped the whole chicken on the floor, she would laugh and carry on. My three kids are all great cooks and I like to think she inspired them too.

When I was about 4 years old I would watch my mom peel potatoes, carrots and onions and make a stew. We had an enclosed back porch and in the late afternoon the sun would shine through the windows. I had a little tin stove with pots and pans and I would fill the pots with water, put the peels in the pots then place the stove in the sun light coming through the window. My “food” was stewing in the warm sun just like my mom’s. I would stir the pots and I would add salt and pepper and once in a while taste, just like my mother did. Fond memories.

While I was at Everett Jr. High in San Francisco, I took home economics. The class was divided into halves with the first half being sewing an apron and such for the cooking class which was to follow. I managed to get through the sewing course with my mother ripping out my stitches when my sewing skills didn’t match my teacher’s expectations. But in the second half, the cooking part, I found my strength. I loved every part of it including the “Floating Island” which my mother hated. I especially enjoyed the recipes that took a long time to cook. Beans were a favorite. One of my greatest memories was the Science of Foods class I took at Poly. Our class was on the third floor. My lab partner and I were making taffy. It wasn’t getting cold fast enough to start pulling, so us two bright kids decided we would help it along. We opened two windows and with her at one window and me at the other, we started to pull the taffy and you can just picture what happened next. Remember the taffy was still warm! It landed on the side of the building never to be talked about again. I have often wondered when they tore the building down if they found our taffy.

Now here I am living in this beautiful part of the world call British Columbia on Vancouver Island in Canada. My home is on the waterfront and my view is of Salt Spring Island and the snow-capped mountains above Vancouver on the mainland. A home next to mine came on the market in 1999 so my business partner and I bought it and converted it into a nursing home. One warm Sunday day my Doctor friend and I were out riding around in my convertible and we went to Providence Farm. It’s a huge non-profit property with gardens and riding stables, and a community garden. We parked the car and started walking into the community garden. For some reason, I have never known why, whenever I go into a beautiful garden or nursery, I get a lump in my throat. Well there I was with tears running down my face on such a fine day. My friend looked at me and I told her that this just happens but what a great idea. Let’s put a community garden on our nursing home property. We did. We formed a non-profit society and Foxglove Community Gardens was born. And what just goes so naturally with a food producing garden? Why a cooking school of course! We took and old barn and converted it into a great class room so now we have the Foxglove Community Gardens & Culinary School.

The Foxglove Inn evolved after a water front property my business partner and I built on our site couldn’t sell. The real estate market here on the island fell so like the old saying goes when you’re handed a lemon you make lemonade. We did. The home is large, 3100 sq ft with beautiful furnishing. The kitchen has a commercial range and is ideal for cooking classes. At my son-in-law’s suggestion, I put the house on a vacation rental site. One day I was thinking about that kitchen and our chef at the Foxglove Culinary School and thought it would be a great idea to combine the two places. Both are on our property so it was ideal. I contacted Epitourean and as they say the rest is history. Our chef is a local guy so he knows all the great culinary places to take our visiting guests and I am having the time of my life.

Thanks to Julia Child. And oh, since you might wonder, I used to make all kinds of candy for my children but I never did make another patch of taffy!

Come visit me … Nancy

---

Editor … We have visited with Nancy on two occasions during our travels, 2003 and 2010 and cannot say enough about the warm, friendly hospitality we enjoyed on both visits. Nancy says the Foxglove Inn officially opened this past July and has been a wonderful success. Be sure to visit her web site (Link above and under the “Businesses Owned” section of the Perennial Parrot web site, “Links” tab). Need some “Kickback” time? Go visit Nancy and Foxglove Inn, you won’t be sorry.
St John’s School, a Lutheran Church, Missouri Synod School, had a total enrollment, from Kindergarten through 8th grade of about 120 to 130 students annually in the late 1940’s and early 1950’s. The school first opened its doors in 1902 with an enrollment of 25 students. In 1916 the school moved to a new location on South Van Ness Avenue and 21st Streets in an old Victorian Mansion. The basement served as the lunch room and a play area on rainy days. The main floor housed the 3 classrooms that held grades Kindergarten through 8. The upper floor had a large room/hall used for assemblies and for Catechism classes for the 7th and 8th grade students.

The teachers and the Custodian had long term commitments to the school and to their students. See below:

Classroom 1: Kindergarten through 2nd grade taught by Miss Emma C. Stut, teacher since 1907.

Classroom 2: Grades 3 through 5 taught by Mrs. Paula Pfotenauer, teacher since 1923.

Classroom 3: Grades 6 through 8 taught by Mr. Arthur Wittmer, teacher and Principal, 1929 / 1950 and then by Mr. Walter Fritze beginning in 1950.

Maintenance for the Church and the School was done by Mr. Walter Lindemann, Custodian since 1916.

The school had paved areas on both sides and in the back that served as playgrounds for recess. The boys had one area and the girls another. Within each boy/girl area there were three sub areas based on which classroom you were in, 1, 2, or 3. This allowed for age appropriate games and activities.

I remember when boys and girls reached the 6th grade they got to play baseball during the after lunch recess with the 7th and 8th graders. “Teach”, Dr Wittmer, would come out after lunch and pitch and serve as umpire. There were separate “Baseball Seasons” for the boys and girls. We played with a tennis ball that was bounced in front of the batter and the batter hit it with a closed fist. Teams were picked for the season and the winners given special recognition at the end of the school year, usually mentioned in the “Annual Year Book”

Editor: For those who attended St. John’s back then take a look at Page 7 for a people identification update from the 1949 class photo from the last issue of the newsletter.

---

**Old Flames**

As slowly dies the last red sunbeam,
Slowly comes the hush of night,
To the heart come tender mem’ries,
Pictured in the firelight.
As I sit there, idly dreaming,
By the fire’s glow
There come back with tender meanings
My old flames of long ago.

Each seems now a passing fancy;
Yet, time was, when to my heart
Each flame seemed the burning fire
That which love alone could start.
Now I smile at youthful passion,
Effervescent, wondrous thing!
But I’d give a king’s whole ransom
For the thrill it used to bring!

Helen Growney
Fall 1923 Yearbook
Now back to the class picture of 1949 and who went on to Poly from St John’s from the 3 grades represented in that picture.

Editor: We want to thank Bill Cannon (S’55) for his input in identifying some of these folks, some of which went on to other high schools, however, some of you may remember them also. Our thanks to “Billy Joe” for the added input. He insists he was only called “Cannon Ball” … and a few other things, but never “Billy Joe” … RIGHT!!

The picture might appear that students are arranged by grade level with the 6th grade in the front and the 8th grade in the back row, but that is not so. The students are arranged by height so the shorter ones are in front and the taller ones in the back, regardless of grade level.

The year shown, 1949, indicates the graduation year for the classes. So that interprets as follows relative to high school graduations 4 years later.

8th graders in 1949, S’53 at Poly
7th graders in 1949, S’54 at Poly
6th graders in 1949, S’55 at Poly

Row 1 (Front)
1st on right: Gale Ferguson (John Ferguson’s brother)
2nd from right: Bertram (Bert) Erickson S’55
3rd from right: Bruce Hoelter S’55
4th from right: Roy Bishoff
6th from right: Gordon “Gordy” Young S’53
7th from right: Bob Holter (Bruce Hoelter’s brother)
8th from right: Roy Schiller S’53

Row 2
2nd from right: Lois Asmussen S’55
3rd from right: Dolores Elster
4th from right: Margaret “Maggie” Burns S’55
5th from right: Marianne Brohm
7th from right: Arlene Haines (Boyer) S’55
8th from right: Monty Sue Boswell (married name?) S’54
10th from right: Jo Ann Schroeder (married name?) S’54

Row 3
1st on right: Don Bischoff S’53
3rd from right: Nancy McGuire (Married name?) S’54
4th from right: Diane “Dee Dee” Ahrens S’53
5th from right: Bill “Billy Joe” or “Cannon Ball” Cannon S’55
6th from right: Herman Peltz (High school in Daly City)
7th from right: Fred Baris
8th from right: Kenneth “Ken” Kremer “Little Krame” S’55
11th from right: John Ferguson

Row 4 (Back)
1st on right: Art Wittmer, Principle (Known as “Teach”)
2nd from right: Bob Hann
3rd from right: Allan “Al” Kremer “Big Krame” S’54
6th from right: Helena May Cannon (Bill Cannon’s sister)
7th from right: Ruth Ericson (Bert Erickson’s sister)
12th from right: Carsten “Carty” Hink S’54

Missing from the picture:
James “Jim” Desmond. Jim graduated from St John’s in S’51 and Poly in S’55

Nickname update: previously listed in the Aug Perennial Parrot issue, Roy Bischoff. Row 1, 4th from right. His nickname was “Duke”

I want to give thanks and recognition to my brother, Al Kremer, “Big Krame” S’54, who also pulled out all his old yearbooks from both schools and spent hours on the phone with me identifying the people in the picture and verifying their move to Poly and their graduation dates.

Ken Kremer
Veterans Day at High School
by Montiel Montiel

Colony High School, in Ontario, CA, where I have been a substitute teacher more than any of the other seven high schools in our district, has an annual event for Veterans. Through word of mouth, phone calls, emails and other methods, veterans from every age category are invited to attend and talk to juniors and seniors about their experiences in the armed services.

This year we had a Pearl Harbor survivor, Korea vets, cold war vets all the way to present day veterans of the Iraq and Afghanistan wars. A few showed up in uniform but there was no way I could fit into mine even if I had kept any. Some veterans showed up with Levi jackets or hats with patches and medals, I showed up in a suit.

We were entertained by the jazz ensemble and the dance team before talking to the students. I knew most of the students who were on the committees that set up all of the decorations as well as the band members and the dancers. It was interesting to talk to them outside of the usual confines my classroom. These students are young adults and it never ceases to amaze me how mature they can be when the situation demands it.

I didn’t have any real war stories because I’m a Cold War veteran but I did tell them about close encounters with Russian submarines in the China Sea and Sea of Japan in 1957 and 1958. I also mentioned the Quemoy and Matsu crisis in 1958 that is difficult to find in today’s history books. There are many events that took place during the Cold War in addition to the Bay of Pigs and the Cuban Missile crisis and those events are almost impossible to research.

All of the students showed genuine interest in what we had to say about our experiences and I was very much impressed by the respect they showed and how eager they were to thank us for our service. There is hope for this generation.

Monty Montiel
The 1950 AAA prep football pennant siege came up with the most surprising and controversial argument of recent years. The debate concerned a ruling by league officials which denied the Poly High gridsters the right to meet the Commerce Bulldogs in the long delayed championship game.

It was claimed that the Parrot’s use of a so-called ineligible man (Jim Blankenship, all-city Parrot back) in the Semi-finals should disqualify them from entering the championship tilt.

Prep football enthusiasts, coaches, and sportswriters all agreed on the unfairness of the ridiculous, although legal, ruling. The decision prevented the Mechanics from snaring their fifth straight AAA crown.

Although the club missed out on the pennant race and the championship went to the Bulldogs, who the Parrots had whipped 7-0 earlier in the season, the Red and Black aggregation still held the spotlight for being what the prep sportswriters termed the “cream of the AAA grid crop.” The plucky Parrots rolled up a total of 158 points while allowing their opponents only 37 points in six games.

The Red and Black not only claimed one of the best offensive teams in the city, it also had one of the best defensive teams.

Holding down the offensive positions in the backfield were Stan Ozaki, Jim Blankenship, and Bob Nicola. These men netted 925 yards on the ground. The fourth member of this powerful running attack was Quarterback Charley Sackett who netted 735 yards by his passing.

Up in front there were Art Di Cello, Jim O’Neil, ends; Ed Johnson and Al Herboldsheimer, tackles; Bob Moore and Norm Wheelock, guards; and Harry Kuntz at the center spot.

Holding down the defensive positions were: Art Di Cello and Mel Lapava, ends; Ed Johnson and Al Herboldsheimer, tackles; Jack Schori and Clair Parsh, Bob Nicola and Blackie Jorgenson. The right side was split up between Harry Kuntz and Warren Fannin. The halfbacks were Joe Escobar, Jim Blankenship, and Stan Ozaki. The safety man was Willie Sampson. Sampson was one of the best safety men in the league as the team found out.

Editors comments & research …

I started Poly in the fall of 1951 but went the ROTC way and was really not much into sports at that time so never really knew what transpired that previous football season. What prompted us to print this story from the F’50 / S’51 Yearbook was a letter from Denis Ragan who was a teacher at Poly during 1962-1963 wanting to know what the score was between Poly and S.I. in the fall 1950 season. The yearbook had no mention of Poly playing S.I. that season so I put out a request to our wonderful Poly Research Group … the following reply from Vince Aguiar (F’63) prompted me to go back and read the story in the yearbook about that season and include it in this issue.

From Vince Aguiar (F’63) …

Bob, I thought that you knew the story. Jim Blankenship, a running back for Poly during the 1950 season, turned 19 years of age (I believe sometime during the season). The coach from Mission (whose name I believe was Schultz, or Elston) got wind of it, and probably being upset that Poly was always beating the “crap” out of everyone, was the responsible party behind the investigation. Poly was ruled ineligible. This happened after Poly had already defeated their opponent in the first round of the play-offs. Everyone knew that Poly again was favored to take the AAA crown. If they had won the 1950 Championship, it would have made 8 consecutive crowns for Poly, dating back to 1946. Ray Montoroso knows the complete story. He told me that Blankenship was so upset that he left school, joined (I believe) the Navy, and did not return to S.F. for many, many years.

Regular seasons:
Poly 7 … Commerce 0
Poly 21 … Mission 6
Poly 19 … Washington 0
Poly 40 … Lowell 12
Poly 20 … Lincoln 6
Poly 51 … Balboa 13

Semi-Finals:
Poly 7 … Mission 0

The 1950 Mechanics

Editors comments & research ….

I started Poly in the fall of 1951 but went the ROTC way and was really not much into sports at that time so never really knew what transpired that previous football season. What prompted us to print this story from the F’50 / S’51 Yearbook was a letter from Denis Ragan who was a teacher at Poly during 1962-1963 wanting to know what the score was between Poly and S.I. in the fall 1950 season. The yearbook had no mention of Poly playing S.I. that season so I put out a request to our wonderful Poly Research Group … the following reply from Vince Aguiar (F’63) prompted me to go back and read the story in the yearbook about that season and include it in this issue.

From Vince Aguiar (F’63) …

Bob, I thought that you knew the story. Jim Blankenship, a running back for Poly during the 1950 season, turned 19 years of age (I believe sometime during the season). The coach from Mission (whose name I believe was Schultz, or Elston) got wind of it, and probably being upset that Poly was always beating the “crap” out of everyone, was the responsible party behind the investigation. Poly was ruled ineligible. This happened after Poly had already defeated their opponent in the first round of the play-offs. Everyone knew that Poly again was favored to take the AAA crown. If they had won the 1950 Championship, it would have made 8 consecutive crowns for Poly, dating back to 1946. Ray Montoroso knows the complete story. He told me that Blankenship was so upset that he left school, joined (I believe) the Navy, and did not return to S.F. for many, many years.
We have received several information requests from folks who have never been to a Gathering wanting to know the “Who, What, When & Where” as they are thinking of joining us in Reno this coming June 6,7 &8. We sincerely hope that after reading about Gathering that they will decide to join with us for a weekend of fun, school friends (old & new) and great memories.

Gathering was born at a party following the 1984 30 year reunion hosted by the Class of 1954. A small group tried to meet the following year in Las Vegas but it just didn’t come together. On our way home we thought that maybe a newsletter might help get everyone together and so the Perennial Parrot Newsletter was born. A second attempt at a Gathering was made the following year, 1986, in Reno, NV and has been a bi-annual event ever since. Attendance is usually around 35, warm and friendly, folks.

First off, tuxes and evening gowns are strictly forbidden. Even if you bring them, there will not be an occasion to wear them as there are no fancy dining rooms or ball rooms for you to wear them. What should you plan to wear? Why RED & BLACK of course! We even know that “Billy Joe” still has his original senior hat and it still fits.

No, Gathering has no Pomp & Ceremony nor is it a reunion in the true sense of the word even though some folks insist on calling it that. It is simply a Gathering of folks from Poly who come together every two years to renew old school friendships and remember the great times we had at Poly. The original group was comprised of folks from the ‘55 ~ ‘57 classes but over the years “younger” folks from the early 50s to the mid 60s have joined us with their memories and new school friendships. All classes are welcome and whatever class you are from, you will find a warm welcome and leave with new memories and friends.

For the first several Gatherings, we would set up a block of rooms, usually at the Circus-Circus. Eventually, folks grew unhappy with that hotel and we relocated to the Peppermill Hotel. After a few Gatherings, the hotel started wanting a good sized deposit as our group is small and they wanted a guaranteed number of rooms which none of us were willing to do. We still center activities around the Peppermill Hotel, however, everyone is on their own for accommodations (at whatever hotel suits them). For those coming in an RV (or motor home) there is the Silver Sage RV Park directly across the street from the Peppermill Hotel.

As for Gathering activities … well, some might say we are stuck in a rut … but it seems to be a smooth running rut. As folks arrive on Friday evening they find their way to the Fireside Lounge in the Peppermill Hotel. We pretty much take over one corner of the lounge and before the night is over a robust Poly cheer is heard issuing into the casino.

Saturday morning finds the early risers strolling down the street to the Black Bear Restaurant and usually disturbing the morning diners with the Poly cheer. Then the Red & Black head several blocks in the opposite direction to the High Sierra Lanes for bowling and conservation … YES, another Poly cheer vibrates the walls.

Saturday afternoon finds folks shopping, dropping coins in the one-armed bandits and/or sight-seeing. Come 5PM and you’ll find us at the home of Charlie & Noreen (Crowden, F’57) in Sparks, NV … it’s PARTY TIME! There is usually a yearbook or two floating around to stir the memory nodules. The food is good and the memories created are unmeasurable. It’s also time to elect new club officers for the coming two years, well … not exactly elect, if you get my meaning. No, I didn’t forget … yet another Poly cheer echoes through the back yards of Charlie & Noreen’s neighborhood … they do warn the neighbors ahead of time.

Sunday, late morning, for those you have not hit the road early we Gather at the Island Buffet in the Peppermill Hotel for BRUNCH … you better be hungry! Ya know … there always seem to be a few more of those “OH, do you remember …..”. And YES … there is always that finale Poly cheer to send everyone on their way home, with great memories.

SO … want to spend a fun weekend with us old Poly folk? Then pick up the phone and make a room reservation at the Peppermill or any other area hotel of your choice and come join us in Reno, NV over the June 6-7-8 weekend. We would all love to hear your school days memories.

Look at the back of this newsletter for a Gathering 2014 registration form. Hope to see ya there …
In Memorium

Mary F. (Mattson) Ballantyne
Class of Spring 1964
May 14, 1946 ~ Sept 12, 2013

Mary was a member of “Our Gang”. We don’t have a 1964 yearbook, the photo is from the Reno Gathering in 2010.

Mary & Kathy Compagno were in the same class at Poly and were close friends for many years. We see them here, in Reno, 2010, trying to figure out why anyone would take a perfectly good round ball and drill three holes in it.

Florence Catherine (Kenny) DeCosse
Class of 1948 (?)
January 11, 1930 ~ September 16,, 2013

Eleanor (Nora) Choy
Class of Spring 1950
May 22, 1932 ~ September 28, 2013

Frank Anthony Guiterrez
Class of Fall 1947
1930 ~ August 6, 2013

Eugene Renfron
Class of Spring 1949
June 12, 1931 ~ November 15, 2013

Gene Clark Erickson
Class of Spring 1936
1918 ~ October 7, 2013

Henry Carl Henning
Class of 1931
November 2, 1913 ~ December 14, 2013

A Special Farewell to a Friend of Polytechnic

Serge Puchert … December 31, 1927 ~ October 18, 2013
Husband of Pat (West, S’55) Puchert

From Pat Puchert:
Serge was born in Vladivostok, Russia. With his parents, he escaped to China when he was less than two years old. The family settled in Shanghai, and Serge lived there all of his younger life. He moved to San Francisco in 1949. Serge graduated from San Francisco State College and taught twenty years for the South San Francisco School District. He had graduate work at the University of Munich and language institutes in Rotenburg, Germany and Monterey, California.

Serge married Patricia in 1968. They would have celebrated their 45th anniversary this December 22nd. Their son William was born in 1971.

Serge was an avid hiker. He was the most happiest on a mountain trail. He enjoyed many hiking trips to Nepal and to Alaska. He loved living in Nevada where mountain trails are right outside the backdoor. He was an early member of the Tahoe Rim Trail and helped to build the over 100 mile hiking trail around Lake Tahoe.

Editors: We first met Serge at the 1990 Gathering in Reno. Serge & Pat hosted the Saturday party at their home in Reno that year. We knew that Pat had indoctrinated Serge really well when we saw the Poly senior hat atop his head. By the end of that party we knew we had gained a new classmate … Av revoir Serge.

May the Parrot be with them on their journey

+ + + + + + + + + + + + + + + + + + + + + + + + + + + + + + +

The happiest moments of my life have been in the flow of affection among friends.

-Thomas Jefferson
This tasty white chili, made with chicken or turkey, is topped with green chili cornbread. This one just popped-up in our local newspaper (The Valley Morning Star) down here at the southern tip of Texas ... Dig in!

**CHILI**

2 tablespoons olive oil
1 large onion, peeled and chopped, about 3 1/4 cups chopped onion
1 red bell pepper, seeded and chopped into 1/2" to 3/4" pieces; about 1 1/2 cups chopped pepper
1 small jalapeño pepper, diced; remove and discard seeds for milder chili
1 to 4 cloves garlic (to taste), peeled and minced
1 pound bag frozen corn, thawed; or 3 cups fresh or frozen/thawed corn kernels
2 cans (4 1/2 ounces each) chopped green chilies, un-drained
5 1/2 cups chopped cooked chicken or turkey meat, white and/or dark
1 can (15 to 19 ounces) white beans or cannellini beans, un-drained
1 tablespoon ground cumin, or to taste
3/4 teaspoon salt, or to taste
3-ounce package cream cheese
1 to 1 1/2 cups grated cheddar cheese, optional, for topping

**CORNBREAD TOPPING**

1 3/4 cups King Arthur Unbleached All-Purpose Flour
1 cup yellow cornmeal

1/2 cup sugar
2 teaspoons baking powder
1/4 teaspoon baking soda
1/2 teaspoon salt
4 1/2-ounce can chopped mild green chilies, drained
1/4 cup chopped fresh cilantro, optional
1 1/4 cups milk
1/2 cup butter, melted and cooled
1 large egg

**DIRECTIONS**

1) To make the chili: Heat the oil in a large frying pan. Add the onion, peppers and garlic, frying until the vegetables are soft and the onions are barely beginning to turn golden, about 10 to 15 minutes.
2) Add the corn, chilies and chicken or turkey, stirring to combine.
3) Place the beans with their liquid in a food processor or blender, and process until smooth. Add to the pan with the meat and vegetables, stirring to combine.
4) Stir in the cumin and salt.
5) Simmer the chili slowly for 30 minutes, stirring frequently. While the chili simmers, make the cornbread topping, and start preheating the oven to 375°F.
6) In a medium bowl, whisk together the flours, cornmeal, sugar, baking powder, baking soda, salt, chilies and fresh cilantro.
7) In another bowl or large measuring cup, whisk together the milk, melted butter and egg.
8) Pour the liquid all at once into the flour mixture, stirring quickly and gently until just combined. Set the batter aside while you finish the chili.
9) Add the cream cheese to the chili, stirring until it melts. Adjust the salt, if necessary.
10) Spoon the chili into a lightly greased 9" x 13" x 2"-deep pan. You’ll need about 1" clearance between the chili and the top of the pan, to ensure the cornbread topping doesn’t overflow. If your pan is shallower than 2", fill with chili until it comes no closer than 1" to the top. You may also divide the chili among individual serving dishes.
11) Top the chili with grated cheddar cheese, if desired; then with the cornbread batter. For 8 individual ramekins or bakers, spoon 1 cup chili into each.
12) Bake the chili and cornbread for about 25 minutes, until the top is set and a toothpick inserted into the cornbread comes out clean. The individual servings will bake for about 20 minutes.
13) Remove from the oven, and serve hot or warm.
Hello ... FINALLY !!!

We wish to offer our apologies to all for being a little late getting this issue to you. Six titanium screws are to blame for the delay of this issue. Why six titanium screws? Well, because they are located in this editor’s lower spine holding together L2, L3 & L4 vertebrae. The surgery was done on November 13th and I am well on the path to recovery ... and I have the most perfect home nurse that 42 years of marriage can provide.

In order to access the lower spine, the doctor had to cut through the lower back muscles. One does not realize just how many of the back muscles are utilized, even in the tiniest of movements, in our daily activities. It was several weeks after the operation before I could sit upright at the computer keyboard and then only for a short period of time. The last few weeks, however, have slowly allowed more “upright” time and we now find our self typing the last page of the newsletter at 3PM on Christmas Eve.

OH YES ... all I have to say after last nights 49er game is BRING ON ARIZONA AND THE SEAHAWKS!!!

We have already had several emails wanting to know where the December issue is hiding so we are going to make this short and sweet and posted to the web site.

We do want to take a moment to thank everyone for all of the support you have given us over the years we have published this newsletter. The “Letters to the Editor” that we receive really do make the time spent worth the effort to keep the memory of Poly alive ... even more so now that the Cornerstone Project is making such great headway. Our only disappointment is that we will not be able to be at the October reunion to witness the dedication of the return of the Cornerstone to its home.

HAIL POLY

From us to you ... Happy Holidays

May the Lord ... and the Parrot ... bless you and look over you throughout the coming year

A Think To Thought On ...

I'm going to retire and Live off my savings. What I'll do the second Day, I have no idea.
Take heed young and old. It can happen to you too!!

The other day a young person asked me how I felt about being old. I was taken aback, for I do not think of myself as old. Upon seeing my reaction, she was immediately embarrassed, but I explained that it was an interesting question, and I would ponder it, and let her know.

Old Age, I decided, is a gift.

I am now, probably for the first time in my life, the person I have always wanted to be. Oh, not my body! I sometime despair over my body, the wrinkles, the baggy eyes, and the sagging butt. And often I am taken aback by that old person that lives in my mirror (who looks like my mother!), but I don't agonize over those things for long.

I would never trade my amazing friends, my wonderful life, my loving family for less gray hair or a flatter belly. As I've aged, I've become more kind to myself, and less critical of myself. I've become my own friend.

I don't chide myself for eating that extra cookie, or for not making my bed, or for buying that silly cement gecko that I didn't need, but looks so Avanti grade on my patio. I am entitled to a treat, to be messy, to be extravagant.

I have seen too many dear friends leave this world too soon; before they understood the great freedom that comes with aging.

Whose business is it if I choose to read or play on the computer until 4 AM and sleep until noon?

I will dance with myself to those wonderful tunes of the 50s & 60s, and if I, at the same time, wish to weep over a lost love ... I will.

I will walk the beach in a swim suit that is stretched over a bulging body, and will dive into the waves with abandon if I choose to, despite the pitying glances from the jet set.

They, too, will get old.

I know I am sometimes forgetful. But there again, some of life is just as well forgotten. And I eventually remember the important things.

Sure, over the years my heart has been broken. How can your heart not break when you lose a loved one, or when a child suffers, or even when somebody's beloved pet gets hit by a car? But broken hearts are what give us strength and understanding and compassion. A heart never broken is pristine and sterile and will never know the joy of being imperfect.

I am so blessed to have lived long enough to have my hair turning gray, and to have my youthful laughs be forever etched into deep grooves on my face.

So many have never laughed, and so many have died before their hair could turn silver.

As you get older, it is easier to be positive. You care less about what other people think. I don't question myself anymore. I've even earned the right to be wrong.

So, to answer your question, I like being old. It has set me free. I like the person I have become. I am not going to live forever, but while I am still here, I will not waste time lamenting what could have been, or worrying about what will be. And I shall eat dessert every single day. (If I feel like it)

MAY OUR FRIENDSHIP NEVER COME APART
ESPECIALLY WHEN IT’S STRAIGHT FROM THE HEART!

MAY YOU ALWAYS HAVE A RAINBOW OF SMILES ON YOUR FACE
AND IN YOUR HEART FOREVER AND EVER! FRIENDS FOREVER!
Pledge Form

Donor Information (please print or type)

Name

Poly year

and maiden name

Billing address

City, ST Zip Code

Phone 1 | Phone 2

Fax | Email

Pledge Information

I (we) pledge a total of $____________________ to be paid by February 28, 2014

Acknowledgement Information

Please use the following name(s) in all acknowledgments: ___
This donation is in memory of/in honor of

☐ You may use my/our name(s) in matching fund drives___
☐ Please do not publicize the amount of the pledge.
☐ I (we) wish to have our gift remain anonymous.

_____________________________  ____________________
Signature(s)                  Date

We will expect instructions for paying our pledge as soon as that information is available.
**Polytechnic High School - Our Gang Gathering 2014**  June 6-7-8, 2014

**Registration**

Name: _____________________________________________________  Spouse: ____________________

Registration Fee is $5 per person:    Number attending: _____  X $5 = _______

Make checks payable to and send to our Class Collector:
Louis Bamberger
2438 Massachusetts
Redwood City, CA  94061

This Registration Fee is for the Saturday night party (June 7th, 2014) and as this is a BYOB party the Registration Fee is for food and snacks only. In order for the host to properly plan for the food and snacks please return your registration slip **NO LATER THAN May 15th, 2014.**

---

**Friday, June 6th:**

Fireside Lounge, Peppermill Hotel/Casino
6 PM until …
There is the Peppermill Café and the Food Court, both near the Fireside Lounge

**Saturday, June 7th:**

7:30AM … Breakfast at the Black Bear Restaurant, about a block and a half North of the Peppermill on Virginia Street, same side of the street.

10AM … Bowling at the High Sierra Lanes, 3390 South Virginia Street, about three blocks South of the Peppermill on the East side of Virginia Street.

4:30 to 5:00 PM … arrive at the home of Charlie & Noreen in Sparks, NV for Gathering Party 2014. Maps will be available on Friday night at the Fireside Lounge or check with Bob & Carolyn Ross to obtain a map. They will be staying in their RV across the street from the Peppermill in the Silver Sage RV Park … 512-658-8048 or 956-357-3181.

Please remember that this is a BYOB party. The registration fee of $5 per person for the food items provided and prepared by Charlie & Noreen.

**Sunday, June 8th:**

10 AM … Going home brunch at the Island Buffet in the Peppermill Hotel/Casino.

What’s next …..

**SEE YA IN JUNE OF 2014! . . .HAIL POLY!**