



Alumni Connections

February 2021



Serving our communities as a force for good in 2020

While 2020 brought challenges we couldn't imagine a year ago, it also delivered new opportunities for us to roll up our sleeves, put on our masks and find new ways to serve our customers and communities.

[See how our energy was a force](#)



Retiree Spotlight: Deb Tyler

Read how Deb gives back to her community.

[Learn about Deb's volunteering](#)

Len Fron and his father, multigenerational Alex Dow wins

When Len was 10 years old, his father, Leonard C. Fron, was a mechanical engineer at DTE Energy. From seeing the Fermi 1 plant in person to meeting his father's colleagues in social settings, this became the inspiration for Len's career.



[Read Len's story](#)



Retiree Spotlight: Ron May

How did Ron get the inspiration for his latest book? Read more to find out!

[All about Ron](#)

160 Years of Kelly Shenanigans

DTE Energy was home to a Raymond Kelly for 110 straight years, and if you combined the four men's careers, it totaled 160 years of service. Four generations of this family brought an unparalleled amount of dedication, energy and innovation to the company, which lives on through our employees.



[Follow their history](#)



Retiree Spotlight: Joyce Hayes Giles

Retirement didn't slow down Joyce Hayes Giles, learn what's been keeping her busy!

[Hear from Joyce](#)



Mark Your Calendars

2021 Alumni Network Schedule

- **Feb 12** – Book Club with Ron May
- **March 7** – Alumni Ambassadors meeting (occurs 2nd Tuesday of each month)
- **March 4** – Book Club with Joyce Hayes Giles
- **March 23** – Re-Wire-Ment series – An orientation to the DTE Alumni Network for new and potential retirees
- **April 15** – DTE and our DEI Journey, a conversation with Diane Antishin, Chief Diversity Officer
- **April 29** – Retiring with Pride – An Alumni Celebration of River Rouge

Kelly's St. Patrick Day recipes Corned Beef and Cabbage

1 large Corned Beef Flat
Red Potatoes
Carrots
Cabbage
Onion

Add water to cover corned beef in large pot. Add one whole peeled onion. Add spice package from corned beef package, but it is not necessary. Bring to a boil and then reduce heat to simmer for 3 hours. 45 minutes before corned beef is finished add desired amount of whole unpeeled potatoes and whole peeled carrots. About 20 minutes before finished add quartered sections of head of cabbage and bring to a boil until tender. Remove all to a serving platter and serve with butter.



We want to hear from you!

If you have feedback about this newsletter or ideas for future virtual town halls, please contact Tracy Thomas at tracy.thomas@dteenergy.com.