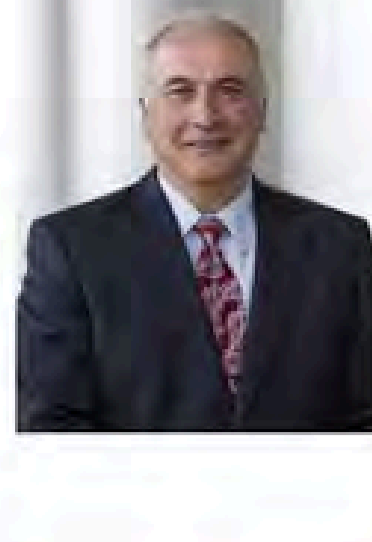
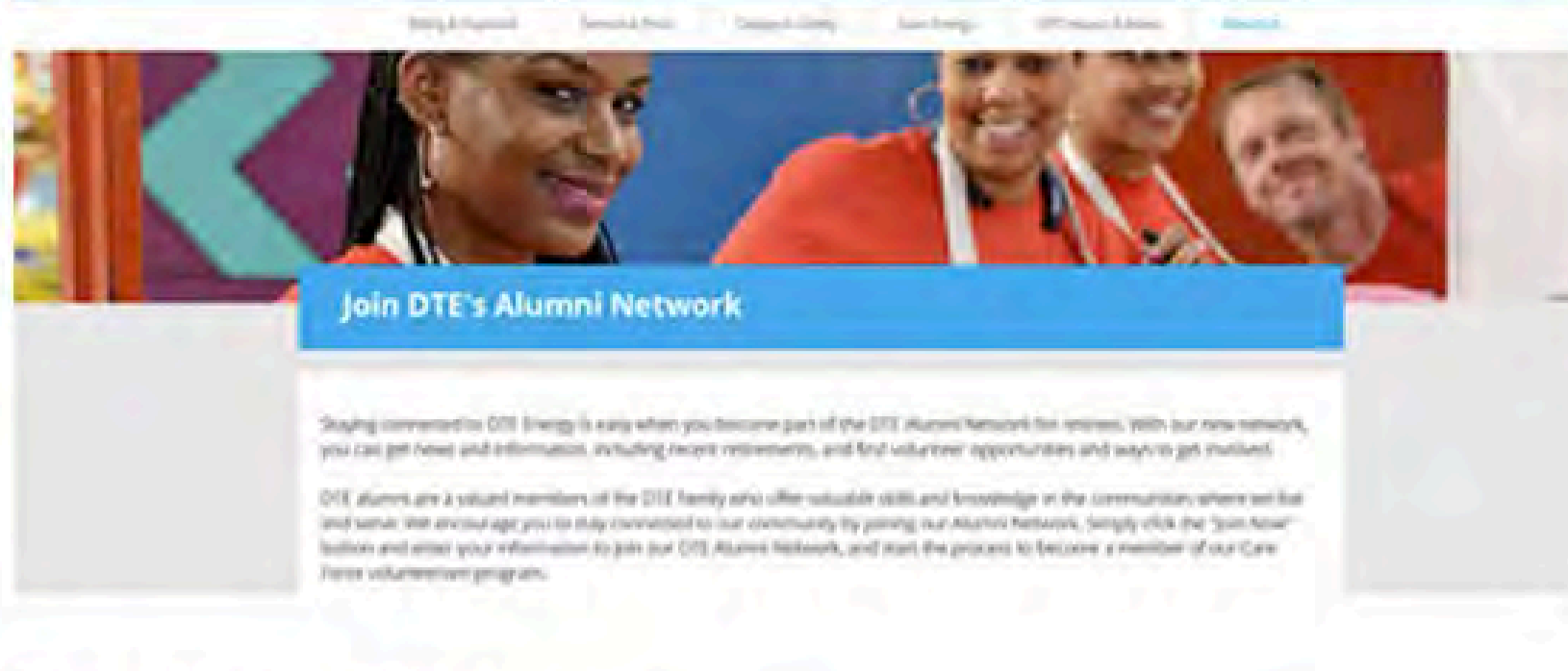


DTE Names New CEO

DTE Energy President and Chief Operating Officer Jerry Norcia will become president and chief executive officer beginning July 1. Norcia succeeds Gerry Anderson, who will serve as executive chairman of the board and continue as a full-time employee of the company.



[Learn more](#)



New Alumni Website

The new Alumni website is now live! Learn about upcoming events, weekly happenings, volunteer opportunities, benefits and additional resources.

[Check it out](#)

DTE names top community-minded company, 2 years running!

For the second year in a row, DTE has been named one of the most community-minded companies in the United States as an honoree of The Civic 50 by Points of Light, the world's largest organization dedicated to volunteer service.



[See how we serve](#)

Alumni Spotlight

Everyone wants to be extraordinary, whether it's in your work, hobbies, or relationships. How do you plan on leaving a legacy?



[Read his story](#)

Save the Dates!

August 3rd & 4th

DTE day at the Detroit Zoo

August 3rd

Conners Creek and Edison Boat Club Summer Celebration

August 20th

Monroe Alumni Luncheon at MAC

Get involved with Care Force!

Here are few opportunities to give back.

August 9th

[Volunteer at Meet Up and Eat Up with the City of Detroit Parks and Recreation Department at Rouge Park.](#)

August 13th

Gleaners Good Bank Distribution Center

August 17th

[Cruise in Shoes 5K](#)

August 31st

St. Vincent and Sarah Fisher Center – Garden Clean Up

Check out our new Care Force portal! dteenergy.yourcause.com

Q&A

How can I find out if DTE will support an organization that I support?

The Foundation funds local initiatives through the DTE Foundation. Guidelines can be found here empoweringmichigan.com/foundation

Q3 grants are focused on Arts & Culture and Human Needs
Application period: July 22 – August 2, 2019 and decisions are made:
September, 2019

If you are involved in a community event or would like information on how you can turn your volunteer hours into grant support, please contact us at alumni@dteenergy.com Remember, 80 volunteer hours can earn you \$500 and if you are a Board member you can earn \$1,000.

Healthy Living: Recipe of the Quarter

Summer Harvest Ratatouille Makes:

6 servings, approximately 1.5 cup each

Ingredients:

3 Tablespoons olive oil, divided
1 cup onions, diced
1 cup bell peppers, diced
1/2 Tablespoons garlic, minced
4 cups zucchini and/or yellow squash, cut into large dice
3 cups eggplant, dried
2 Tablespoons water
2 1/2 cups tomatoes, chopped
1 Tablespoon fresh basil, chopped
1 Tablespoon fresh thyme
Salt and pepper to taste



Instructions:

- Place 1 tablespoon of the olive oil in a large sauté pan over medium-high heat.
- Add the onions and sauté for about 5 minutes, or until the onions are translucent and fragrant.
- Add the bell peppers and sauté for another 5 minutes, or until the peppers begin to soften.
- Add the garlic and cook for about 2 minutes more, or until the garlic becomes fragrant.
- Transfer the sautéed onions, peppers and garlic to a bowl and set aside.
- Return the pan to medium-high heat and add another tablespoon of olive oil.
- Add the zucchini and/or yellow squash to the pan and cook for about 5-7 minutes, or until the squash becomes tender.
- Remove the squash and zucchini to the bowl containing the onion and pepper mix.
- Return the pan to medium-high heat and add the remaining tablespoon of olive oil.
- Add the eggplant and sauté for 2 minutes.
- Add the water to prevent the eggplant from burning after it absorbs the olive oil.
- Cook the eggplant for 5 minutes more, or until the water has absorbed and the eggplant has softened, adding additional olive oil or water if the eggplant begins to burn.
- Add the tomatoes to the sauté pan with the eggplant. Cooking for about 2-3 minutes or until the tomatoes begin to break down and the eggplant is soft.
- Add the reserved onions, bell peppers and squash mix back to the pan, folding all ingredients together evenly with a wooden spoon.
- Cook for 5 minutes more and add the basil and thyme.
- Season with salt and pepper to taste and enjoy!

Nutrition Information

Summer Harvest Ratatouille

Servings per Recipe: 6

Amount per Serving

Calories: 114

Calories from Fat: 65

Total Fat: 7g

Saturated Fat: 1g

Cholesterol: 0mg

Sodium: 13mg

Potassium: 576mg

Carbohydrates: 12g

Dietary Fiber: 4g

Protein: 3g

Sugars: 7g

Source: meatlessmonday.com

Contact the DTE Alumni Network

Connect to us on [Facebook](#) for even more information, including new retirements, discounts and more! Send your questions or feedback, including story ideas for future issues to alumni@dteenergy.com.

[Connect to us on Facebook](#)

[View corporate discounts](#)