

December 2018

Highland Park

Community Council Newsletter

IN THIS ISSUE:

- 2 A Letter from the President
- 3 November Meeting Minutes
- 5 A Holiday Cake to Remember
- 7 Petroleum Pioneers of Pittsburgh by Al Mann.
- 8 Highland Park Nature Watch
- 11 Noon Year's Eve at The Pittsburgh Zoo
- 12 Turn Your Live Christmas Tree Into Mulch!
- 13 Around St. Andrew's



A Letter from the President

Attendance at our monthly HPCC meetings has been dropping off over the last few months, which is frustrating for me as president. We always have interesting speakers planned for each meeting and I am surprised that more people don't attend. The speaker line-up has always been very civic minded including regular monthly updates from our Zone 5 Police Community Resource Officers, various City departments, as well as the Parks Conservancy, PWSA and more. We are also trying to schedule more social time at the meetings such as November's meeting. When you read the meeting minutes, you'll see what I mean. Let's just say everyone had a delightful time.

We understand that many people with children don't feel comfortable bringing them to a meeting in the evening. With that in mind, starting with our January meeting, we are going to begin offering babysitting to make it easier on families to attend.

If you have any other ideas to make attending more appealing, ideas for new speakers or you just want to share your thoughts on the monthly meetings in general, please give me a call at 412-818-4702. I'd love to hear from you.

January Speakers include:

- Pittsburgh Parks Conservancy "Parks Listening Tour" is designed to hear from Pittsburghers of all backgrounds about the type of physical and programming improvements they would like to see in their local parks.
- PWSA will provide an update on the Orthophosphate project. It will include a report on the building's design as well as an overview of what to expect during construction.

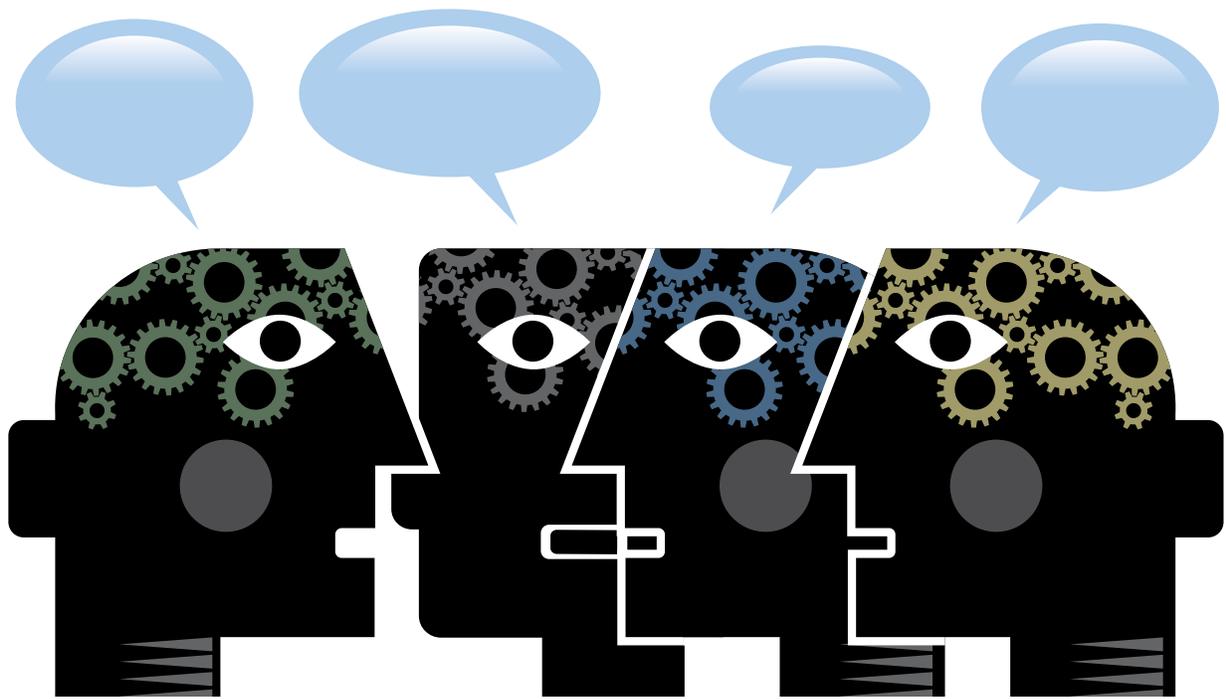
Now onto business... With the cold this year, come some changes in the park.

Some concerns have been raised about the removal and changed access to trash cans within the park. The Dept. of Public Works is running a trial in three of the parks - Highland Park, Schenley Park and Allegheny Commons Park. They are moving the trash cans/litter receptacles to strategic locations within the parks and there may be a reduction of receptacles as a result of it. It is a trial and the units may be moved around some more before they find a permanent home and additional receptacles may be added based on the trial results. They are not instituting a carry in/carry out approach to trash, but they are expecting the public to hold onto their litter until they find a receptacle. They are asking for everyone's patience as they work through the trial.

Every winter, many of the portable toilets in the park are removed. This year, arrangements have been made to leave the units in the park over the winter so they don't have to transport them back and forth, but those units will be locked. This is obviously causing some confusion and concern. There are units available on both levels of the park that are not locked, namely near the Microfiltration Plant/Babbling Brook, near the Super Playground on Reservoir Drive and down by the Pool/OLEA area on Lake Drive. If someone needs to use a portable toilet, they are available to do so. These open units will also be serviced over the winter. I have asked that signage been added to the toilets that are locked indicating where available units are located.

Enjoy the holidays!

Monica Watt
HPCC President



HPCC November Meeting Minutes

November 15, 2018

**Meeting Called to order at 7:10 p.m.
by Monica Watt**

Highland Parker Jack Brice did a terrific job taking us through two white wines and three reds that will work well over the holidays. Jack's interest in wine started when his great uncle Mick (from Adelaide Australia) explained the history of South Australian wines. In the years since Jack has visited countless wineries in Australia, France, Portugal and USA. Providing a consumer's perspective, Jack has been an invited guest panelist and regular speaker at wine events – and as co-director of a wine tasting group, that group's member list has grown to over 1,600 enthusiasts.

Most recently, Jack was invited to be one of the Regional Advisors to the Pennsylvania Liquor Control Board (PLCB) Wine and Spirits Advisory Council. The PLCB is one of the largest purchasers of wine and spirits in the world.

You can follow Jack's blog here:
<http://www.jackbricewine.com/>

Below are the HPCC Pre-Holiday Wine Tasting notes from the meeting.

White Burgundy

Chardonnay from what many consider to be the world's best place to grow Chardonnay grapes. Bright and crisp, great with food!

Wine Tasted: Cave de Lugny, White Burgundy, France 2016 \$14.99 PLCB Code: 76007

"Fresh & crisp in the mouth, it has floral and fruity aromas with lemony nuances (imparted by the musk chardonnay clone). Rich full-bodied, almost unctuous dry white wine features a greenish-gold robe. The structure and slightly spicy flavor of Les Charmes makes it unique among Maconnais wines."
– Winery

California Chardonnay

Generous and rich, thanks to warm California weather and oak aging.

Wine Tasted: Solitude Chardonnay Carneros, California 2014 \$16.99 PLCB Code 78936

"With a rich nose of toasted oak and caramel, this wine, sourced from the Sangiacomo Vineyard, takes on more brightness on the palate — a medium-bodied celebration of green apple flavor with squeezes of tangerine and lime." – 91 points Wine Enthusiast, May 2017



"Lemon meringue, pineapple and baked pear with a good touch of toasty oak and crisp, balancing acidity. Excellent!" – Steve Pollack, wine buyer Chairman's Selection® program

Chianti Classico

Great food wine! Sharply-focused flavors, middle-weight red produced from (mostly) Sangiovese grapes in gorgeous Tuscany.

Wine Tasted: Castelli del Grevespa, Chianti Classico Riserva, Tuscany Italy 2013 \$16.99 PLCB Code: 78926

"Aromas and flavors of black cherry and black currant are pure and expressive as this smooth red unfolds on the palate. Spice, earth and tar notes add depth, while the finish lingers with tobacco and tea accents. Drink now through 2024." – 92 points and a 'Smart Buy' Wine Spectator, Dec 2016

"Aromas of blueberry, chili and tea follow through to a full body, firm and silky tannins and a fresh finish. Drink or hold." – 92 points James Suckling, Aug 2016

Pinot Noir

Not too heavy while delivering big red-fruit flavors from America's best region for Pinot Noir – Willamette Valley!

Wine Tasted: Solena Estate Grande Cuvee Pinot Noir, Willamette Valley 2015 \$17.99 PLCB Code: 78905

"Sleek and focused, with floral cherry and cranberry aromas and well-built green tea, clove and spice flavors that finish with refined tannins. Drink now through 2024." – 90 Points Wine Spectator, Sep 2017

"This shows lots of complexity on the nose in terms of smoke, leather and tar as well as dried strawberries and rose petals. The palate is very structured with driven acidity, firm tannins and a savory yet rounded finish." – 92 Points James Suckling, Dec 2017

Cabernet Sauvignon

The red everyone thinks about when considering steak – full bodied and structured – needs protein to shine!

Wine Tasted: Whitehall Lane, Friends and Family Cabernet, Napa Valley 2017 \$24.99 PLCB Code: 78916



"This wine has a gorgeous depth of color and is loaded with aromas and flavors of ripe blackberry and plum that are nicely framed by toasty oak. The pleasing, smooth finish goes on and on. Enjoy this wine today with friends and family." – Winemaker notes

"A terrific opportunity from one of the best producers of world-class Cabernet Sauvignon in Napa Valley, California. Aromas and flavors of dark cocoa, blackberry jam and cherry liqueur. The palate is silky and quite open with sweet, elegant tannin. Excellent!" – Steve Pollack, wine buyer Chairman's Selection program

The meeting adjourned at 9:30 p.m.

The next HPCC Meeting is January 17 at 7:00 p.m. at St. Andrew's Church.



A HOLIDAY CAKE TO *Remember*

Recipe Courtesy of Jeff Mauro, Food Network

A close-up photograph of an orange-cranberry bundt cake. The cake is golden-brown and has a thick, white, creamy glaze drizzled over it in vertical stripes. The top of the cake is decorated with a cluster of fresh, dark red cranberries, some of which are dusted with powdered sugar. The cake sits on a clear glass platter, which is garnished with green leaves and more cranberries. The background is dark and out of focus, with a whole orange visible on the right side.

Orange-Cranberry Bundt Cake

A HOLIDAY CAKE TO *Remember*

Continued

Orange-Cranberry Bundt Cake

CAKE INGREDIENTS

- Nonstick cooking spray, oil or butter, for greasing the pan
- 2 1/2 cups plus 1 tablespoon all-purpose flour, **PLUS** more for flouring the pan
- 2 1/2 tablespoons orange zest plus 3/4 cup fresh orange juice (from about 2 oranges)
- 2 teaspoons orange liqueur
- 4 large eggs, at room temperature
- 1 cup fresh cranberries
- 2 cups sugar
- 1 teaspoon baking powder
- 1 teaspoon kosher salt
- 1/2 teaspoon baking soda
- 2 1/4 sticks (18 tablespoons) unsalted butter, at room temperature

ICING INGREDIENTS

- Powdered Sugar
- Orange Liqueur
- Maple Syrup

SPECIAL EQUIPMENT:

A bundt pan (The one shown can be purchased at William Sonoma for \$28 - Nordic Ware Party Bundt® Cake Pan.

Preheat the oven to 350 degrees F. Grease and flour a bundt pan.

Mix together the orange zest and juice, orange liqueur and eggs in a large bowl and set aside. In a smaller bowl, toss the cranberries with 1 tablespoon of the flour and set aside.

In a stand mixer with a paddle attachment, add the sugar, baking powder, salt, baking soda and remaining 2 1/2 cups flour and mix to combine. On low speed, slowly add the butter 1 tablespoon at a time and continue to mix until a pea-sized crumble texture is achieved. Turn the speed to medium and slowly stream in the egg/orange mixture until combined. Increase the speed to medium high and beat until light and fluffy, about 2 minutes. Gently fold in the cranberry mixture. Pour the batter into the prepared bundt pan and smooth out the top.

Bake until a cake tester inserted in the cake comes out clean, 50 to 55 minutes. Let cool in the pan for 20 to 30 minutes.

Watch the video to learn how to make the icing: <https://www.foodnetwork.com/recipes/jeff-mauro/orange-cranberry-bundt-cake-3548502>

PETROLEUM PIONEERS OF PITTSBURGH

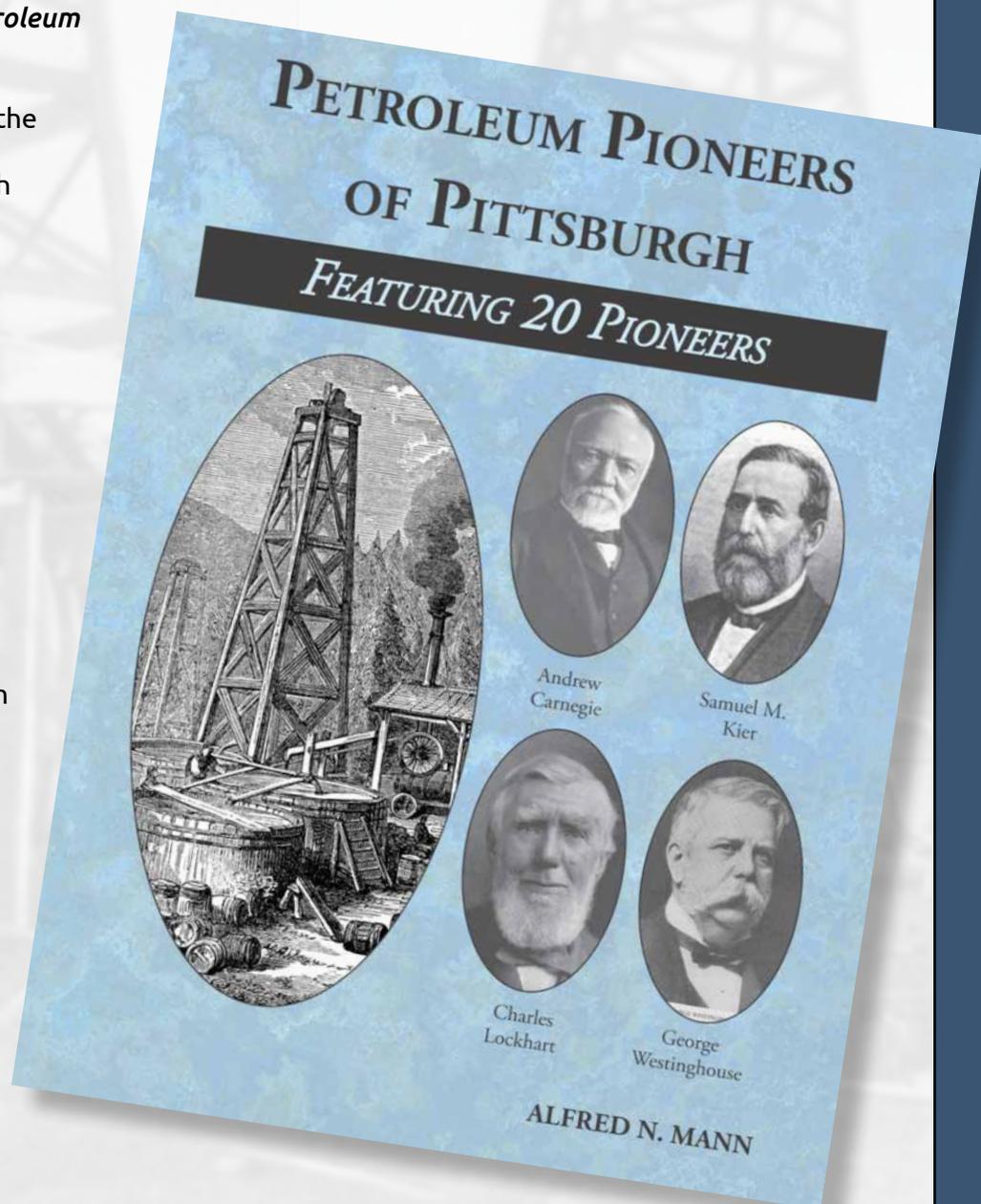
BY AL MANN

The HPCC is pleased to announce a new book by history enthusiast and former Highland Parker Al Mann - *Petroleum Pioneers of Pittsburgh*.

This work gathers and interweaves the stories and oil/natural gas business ventures of the following Pittsburgh men who helped develop and lead this emerging energy industry from the 1850s into modern times:

Michael L. Benedum
Ebenezer Brewer
Andrew Carnegie
John W. Chalfant
John Eaton
John H. Galey
James M. Guffey
David Hostetter
Samuel M. Kier
Charles Lockhart
Andrew W. Mellon Richard B. Mellon
Joseph N. Pew, Sr.
Thomas W. Phillips, Sr.
John Pitcairn, Jr.
Joseph C. Trees
Herbert W. C. Tweddle
Jacob J. Vandergrift
George Westinghouse
John Worthington

Yours for only \$55 plus tax and shipping. For more information, contact Al Mann at amann23451@gmail.com or call 412-826-5834.



HIGHLAND PARK

Nature Watch

By Richard Krepski

richard@vision-and-values.com



House Sparrow

SPARROWS 101

Like me, you probably have a hard time distinguishing the different kinds of sparrows. I thought it would be worthwhile to pin down a few details to make identification easier. First, the most common “sparrow” around here, the House Sparrow (aka English Sparrow), is not a sparrow at all but a kind of Weaver Finch introduced to the U.S. from Europe around 1850. It has been tremendously successful as a species world-wide because it adapts well to the same habitats as humans... including Home Depot garden centers and McDonalds parking lots. The male has a black throat patch, while the female is rather dingy. They are communal birds, and while they may squabble they

also cooperate. A gang often takes over our feeder, where a few birds busily bulldoze seeds down to their crew waiting below.

Most of the true sparrows common to our area fall into two main categories—rusty-capped and streaked-breast.

The former includes the Chipping Sparrow, a summer resident with a black line through the eye and white stripe above it. In winter, it is replaced by the very similar American Tree Sparrow, which has its summer

breeding ground way up around Hudson Bay and Labrador. One distinguishing feature of the “winter chippie” is a single dark patch on its breast.



Chipping Sparrow



American Tree Sparrow



Field Sparrow

The other rusty-capped sparrow is the Field Sparrow, a year-round resident with a pinkish bill. The Tree Sparrow and Field Sparrow both have sweet, variable songs, while the Chipping Sparrow makes a chipping rattle on one pitch.

The Song Sparrow is a year-round resident with a streaked breast having a dark central spot. It likes to pump its tail as it flies, and has an elaborate song as its name implies.



Song Sparrow

The Vesper Sparrow, only here in the summer, also has a streaked breast, along with chestnut wing patches and white feathers at the edge of its tail that are very visible when it flies.



Vesper Sparrow

In winter, also keep an eye out for the White-Throated Sparrow. It has a grayish breast, white throat patch, and yellow spot between eye and bill. Stripes on its head may be either black and white or brown and tan. Its song is a series of whistles, one or two clear notes, followed by three quavering notes of a different pitch.



White-Throated Sparrow

(Main Source: Roger Tory Peterson's *Field Guide to the Birds East of the Rockies*, Houghton Mifflin, Boston, 1980.)

SQUIRREL-PROOF... HA!

After years of trying in vain to keep the squirrels from cleaning out our bird feeder, we finally bought a "squirrel-proof" contraption—a cylinder with an outer cage that sides down when a heavier creature grabs on. One of our squirrels (the fattest one) quickly figured out that if he just jumped real hard onto the feeder, he could knock out sufficient booty to make it worth his effort.



A RECOLLECTION:

Sitting on the bench in my yard, after shoveling the first light snowfall of the season, I watched as a line was drawn in the snow as if by an invisible finger. Then as it reached the edge of the cleared walkway, a tiny field mouse scurried across to resume tunneling on the other side.



A RECOMMENDATION: To share the joy of the holiday season, how about making an old-fashioned popcorn and cranberry string and using it as an edible garland on a tree in your yard? I would choose a small tree with lots of branches for the birds to perch on.

This charming vintage holiday image is from Megan Berry's blog "lilac-n-lavender." The link is: <https://lilac-n-lavender.blogspot.com>



Our neighborhood is blessed with a great deal of natural beauty. Send your observations regarding unusual birds and other aspects of the "wild side" of Highland Park to my email on the previous page — I'll edit and compile them for this monthly newsletter. Your photos would be most welcome. No names or yard locations will be given without your approval. More timely bits of information will be posted on the Highland Park ListServ.

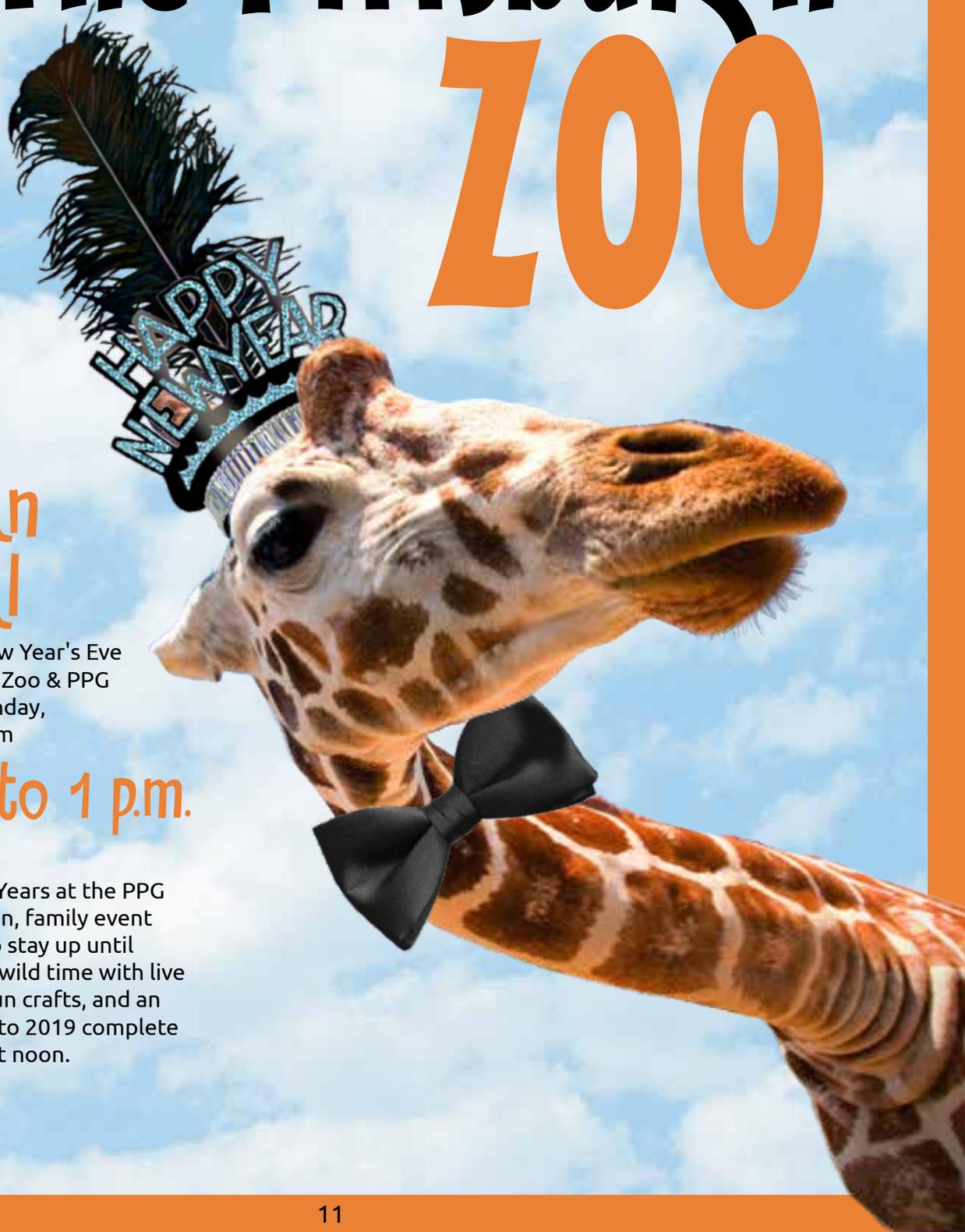
NOON YEAR'S EVE at The Pittsburgh ZOO

Party
like an
animal

and celebrate New Year's Eve
at the Pittsburgh Zoo & PPG
Aquarium on Monday,
December 31 from

11 a.m. to 1 p.m.

Spend your New Years at the PPG
Aquarium for a fun, family event
without having to stay up until
midnight. Have a wild time with live
entertainment, fun crafts, and an
early countdown to 2019 complete
with a ball drop at noon.



Turn your live Christmas tree into mulch!

Department of Public Works
Environmental Services
Division is expanding the
number of drop-off locations
for Christmas Tree Recycling
and there will be one in
Highland Park this year!

Location: Highland Park
Swimming Pool/Volleyball
Court Parking Lot. The site will
be open from December 26 -
January 26.

Please remove all decorations,
plastic bags, and tree stands.
All Christmas trees set at the
curb for garbage pick-up will
be sent to a landfill.

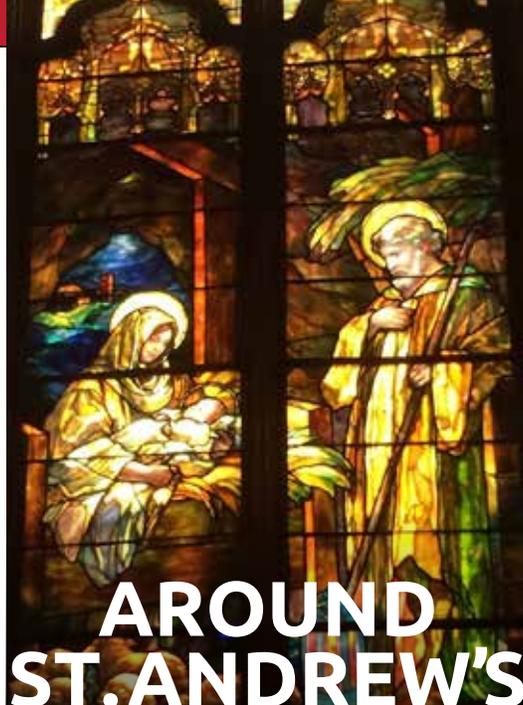


Merry Christmas and Happy New Year, indeed, Old Year to New, and in the Church, from Advent to Christmastide—and through it all we would wish all our neighbors a 2019 of joy and peace.

We will have two services for Christmas Eve, Monday, December 24, with a 4:30 p.m. Family Service of Holy Communion to include the Blessing of the Creche, familiar carols, and an informal homily. The traditional Midnight Service begins by candlelight at 10:30 p.m. with Service of Music for harp, organ, and Choir, featuring guest-artist Sierra Pastel, and then with the Holy Communion following at about 11 p.m.

For those who prefer a quieter service, or who don't care to venture out at night, a Christmas Morning service of Holy Communion will be offered in the Chapel at 10 a.m. on Tuesday, December 25, with a capella carols, followed by a Christmas Morning Coffee Hour.

On Sunday, December 30, at our 9 a.m. and 11 a.m. services for the First Sunday of Christmastide, we'll welcome as our special Guest Preacher and Celebrant the Rev. Aidan Smith, Dean of Advancement at Trinity School for Ministry and Assisting Priest at All Saints Episcopal Church in Brighton Heights.



AROUND ST. ANDREW'S

By Bruce Robison, Rector

And finally, Choral Evensong will "ring in" the New Year as well with a Christmastide service sung by the St. Andrew's Choir on Thursday evening, January 3, at 8 p.m. A recital follows, featuring soprano Tara Hutchinson, a much-loved "alumna" of our Parish Choir—and then we're all invited to a festive dessert reception in Brooks Hall!

St. Andrew's, in the 5800 block of Hampton Street, has been in ministry in the heart of this neighborhood of Highland Park for over a century. If you have a pastoral concern we can help with—a baby to be baptized, a marriage to celebrate, a

sick or shut-in family member or neighbor who would appreciate a visit and a blessing, a family to comfort at the time of the death of a loved one—or if you simply would like to borrow a table—please feel free to give our Church Office a call at 412 661-1245—to find and "like" our page on Facebook, or to check us out on the web, standrewspgh.org. We're always glad to hear from you, and to help if we can.



St. Andrew's Episcopal Church
5801 Hampton Street
Highland Park, Pittsburgh

The Rev. Dr. Bruce Monroe Robison, Rector
The Rev. Jean D. Chess, Deacon
Peter J. Luley, Organist & Choirmaster

412-661-1245 • www.standrewspgh.org

KITCHEN NOW OPEN!



5308 BUTLER ST. PITTSBURGH, PA
MONDAY-THURSDAY 4-11PM, FRIDAY 4-12PM,
SATURDAY 12AM-12PM

HPCC Officers

President

Monica Watt (412) 818-4702

Vice President

Stephanie Walsh

Treasurer

Paul Miller (412) 365-0675

Secretary

Karin Manovich

HPCC Directors

Christine Adams

Sam Albano

Dave Atkinson

Dave Grasso

Mary Beth Green

Betsy Rogers

Mac Lynch

Justin Sandherr

HPCC Committees

Beautification – Nancy Levine

Children's Events – Teri Rucker (412) 482-2533

Education – Dave Atkinson

House Tour – housetour@highlandparkpa.com

Finance – Glen Schultz

Membership – Kelly Meade (412) 362-0331

membership@highlandparkpa.com

Newsletter – Monica Watt (412) 818-4702

editor@highlandparkpa.com

Nominating – Bob Staresinic (412) 441-8972

OLEA – Todd Shirley

Public Safety – Lynn Banker-Burns (412) 361-8863

public-safety@highlandparkpa.com

Reservoir of Jazz – Tania Grubbs

Super Playground – Monica Watt (412) 818-4702

Yard Sale – Paul Miller (412) 365-0675

Welcoming – Todd Shirley

Zoning – Jake Pawlak



SHORT FILM ABOUT HIGHLAND PARK

Google Highland Park Nevena to view it
or go to bit.ly/2BFavDq



Nevena Staresinic

Relocation Expert & Realtor®

Coldwell Banker Real Estate Services

Shadyside Office

nevena@moderna.us

412-363-4000 (Office)

412-535-2616 (Cell)

How to Sell your Home Fast?

- Set the price well
- Stage the house beautifully
- Pre-market expose it
- Have a creative Marketing plan
- Negotiate consummately



REAL ESTATE SERVICES

Check us Out!

www.hpcc pgh.org



6223 Meadow St.
Pittsburgh, PA 15206

phone: 412.362.0100
fax: 412.441.5678

*Pittsburgh's Leading
Direct Repair Collision Specialists*

Check the status of your car at

www.MikesAutoBodyPGH.com

Mike Fiore
Owner

email: fiore2001@aol.com

Blessed Trinity Academy

Building our Future on the Foundations of our Past

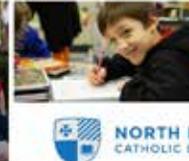


OPEN HOUSE
February 3, 2019
12pm– 2pm

2510 Middle Road, Glenshaw, PA 15116

412-486-7611 www.nhrces.org/trinity

Let us show you the Catholic school difference!



**NORTH HILLS REGIONAL
CATHOLIC ELEMENTARY SCHOOLS**



Cell: 412-849-9983

lisasolomon@howardhanna.com



Real Estate Services

6310 Forbes Avenue
Pittsburgh, PA 15217
412-421-9120

**LISA SOLOMON &
JESSICA ALLEN**



Cell: 412-337-4081

jessicaallen@howardhanna.com

WE GET HOMES SOLD!

2 HEADS ARE BETTER THAN 1

Contact Us....We Are Available