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I received the following email last month and I wanted to share it with everyone, as I think it expresses beautifully how many of us feel about Highland Park. So much of what we, the HPCC, do happens behind the scenes and when we receive an email like this, it feels like a BIG hug.

Dear Monica,

While reading the October newsletter I experienced a wave of excitement and warm glow flow through me. By the time I reached the “Love your Block” article, I knew what it was: I not only love my block and all the people on it - I LOVE my entire neighborhood. In 1974, we were shopping for our first house. A realtor and now good friend spent hours showing us Pittsburgh “newbies” homes available in the suburbs and most of the city’s neighborhoods. We fell in love with our present home in Highland Park with no plans to ever voluntarily move.

It’s because of the people: our Community Council - its officers, the board and committee members. Add to these hard-working volunteers the hundreds of residents who live and work together. This makes our neighborhood a wonderful place in which to live. I am very grateful to benefit as a resident of Highland Park.

In this month of giving thanks, I am grateful for all of you who support the HPCC with your annual membership and through volunteering. Without your support, we could not continue to do our work.

I also give thanks for the HPCC Board, which is made up of 13 dedicated and hardworking neighbors who love Highland Park and constantly strive to make it better.

You should have received your annual membership postcard reminder in the mail this week. Please remember to give your thanks by joining or renewing online, or mailing in your membership dues.

Happy Thanksgiving!

Monica Watt
HPCC President
David Atkinson, HPCC Vice President, moderated a discussion on education issues with State Senator Vulakovich and Graham Mulqueen from A+ Schools. Much of the discussion centered around the budget impasse, school funding and standardized testing.

The meeting adjourned at 8:35 p.m. Just a reminder that there is no December HPCC meeting. Our next meeting will be January 21st at 7:00 p.m. at St. Andrew’s.

At a special meeting of the Board on November 5th, the 2015-2016 HPCC Budget was voted on and passed with 10 For, 0 Against and 0 Abstaining.
Winter Sidewalk Reminder

This is a friendly reminder that has a homeowner or renter, you are responsible for the sidewalk in front of your property. If you live in an apartment building, the landlord is responsible. You are given twenty-four (24) hours after the fall of any snow, sleet or ice to remove it and make the sidewalk safe for pedestrians. The fine for not doing so is up to the magistrate’s discretion and can be as much as $300.

The following is an excerpt from the Code of Ordinances, City of Pittsburgh, Pennsylvania:

§ 419.03 REMOVAL OF SNOW AND ICE.
Every tenant, occupant or owner having the care or charge of any land or building fronting on any street in the city, where there is a sidewalk paved with concrete, brick, stone or other material shall, within twenty-four (24) hours after the fall of any snow or sleet, or the accumulation of ice caused by freezing rainfall, cause the same to be removed from the sidewalk.

If someone is not taking care of their sidewalk, you should first remind them nicely of their responsibility, as a good neighbor. You can also call 311 to report it, if you are not comfortable with speaking with them directly.

As a reminder: rock salt (sodium chloride) is the cheapest per pound, but it has a few drawbacks. It melts less snow than alternatives so it ends up costing more, it only works down to 15 degrees and it also contains cyanide. Although there is no completely safe alternatives, calcium chloride is a better choice. It works down to -25 degrees and does not contain cyanide.

TURNER CLASSIC MOVIES PRESENTS

ROMAN HOLIDAY
ON THE BIG SCREEN!

Playing at Cinemark 17 Pittsburgh Mills
November 29, 2015
Show times: 2:00 p.m. & 7:00 p.m.
Let’s toast to Joseph Tambellini whose recipe is featured in J. Lohr Vineyards & Wines national advertising campaign.

Joe’s recipe is listed as Essential #2: The Ultimate Holiday Feast in their 7 Essentials for the Perfect Seven Oaks Holiday Season. For the online version click here: http://www.jlohr.com/dried-fruit-compote/

No holiday celebration is complete without a belly-filling meal, which is why our #2 Essential for the Perfect Seven Oaks Holiday Season is FEAST! Create the perfect topping for a grilled pork tenderloin or a tasty accompaniment to post-dinner cheeses with this Dried Fruit Compote recipe, using our J. Lohr Estates Seven Oaks Cabernet Sauvignon.

**Dried Fruit Compote**
with J. Lohr Estates Cabernet Sauvignon

Chef Joseph Tambellini, Joseph Tambellini Restaurant
Pittsburgh, Pennsylvania

**INGREDIENTS**

- 2 ½ C J. Lohr Estates Seven Oaks Cabernet Sauvignon
- ½ C Water
- ½ C Sugar
- 2 Tbs Honey
- 1 Strip Orange Zest
- ½ Tsp Black Peppercorns
- 2 Cloves
- 1 (¼ inch) Slice of Fresh Ginger
- 6 Oz Dried Fruit (Apricots, Cherries, Figs, etc.) stems removed and cut into ½ inch pieces, about 1 cup packed (add another ½ cup of fresh fruit of the same nature to give the recipe more depth in flavor if desired.)

**DIRECTIONS**

1. In a medium saucepan combine the Cabernet, water, and sugar. Combine the zest, cinnamon, peppercorns, cloves and ginger in a small piece of cheesecloth and tie to secure.
2. Add the cheesecloth bundle to Cabernet mixture and bring to a boil over high heat. Cook until reduced by 2/3, about 8-12 minutes.
3. Add dried fruit and return to a boil. Reduce heat to a simmer and cook for 20 minutes, or until figs are tender and liquid has reduced to a syrupy consistency.
4. Remove from the heat, remove the cheesecloth bundle, and allow figs to cool in syrup. Serve at room temperature. Store in a plastic or glass container.

This is a perfect accompaniment for many types of cheeses. Also, it is great for a topping on Grilled meats such as Pork Chops, or Pork Tenderloin. Grill meat to just under desired temperature, top with compote and Gorgonzola cheese, bake in 400°F oven for 5 minutes.
Kids Get in FREE at the Pittsburgh Zoo

November 16 – 29, 2015
9:00 a.m. - 5:00 p.m.

The Pittsburgh Zoo & PPG Aquarium is excited to offer kids a free visit to the Zoo! Kids ages 13 and under receive free admission with a paying adult admission November 16 through November 29. Remember kids, bring at least one adult for every group of eight kids. As a reminder, the Zoo will be closed on Thanksgiving, November 26. When enjoying free admission, please consider paying it forward by participating in our Giving Tree program.

Please note that this promotional offer does not apply to school groups or scout groups taking education classroom programs or workshops.

The Tallest Timbers

Many of you may remember Dana Thomas who lived at 838 N. Saint Clair for many years. She was a local real estate person and also did a lot of volunteer work for the HPCC. She wrote a book this summer, The Tallest Timbers, and I wanted to give her a little Highland Park support for old time sake.

If you are interested, you can buy the book at http://www.hollandpress.co.

According to the website it is “An engaging and uplifting story about discovering a better life in an increasingly chaotic and distracting world.”

When Lacey Williams sells her Annapolis home, walks away from her demanding career, and moves to a rustic cabin in upstate New York, she is determined to find a more fulfilling life. She must contend with eerie nights alone in the mountains, repeated visions of an apparition in the forest, and harsh winters. When a river guide with a past crosses her path, an unlikely companionship is formed and the simple life is suddenly not so simple.

Things are not always what they seem, though, and her strength and independent spirit fosters a new drive. Lacey Williams is focused more than ever on discovering her true self while carving out the life she was meant to live.
The fifth annual Highland Park Pottery Tour is Saturday and Sunday, December 12 & 13, 2015 11:00 a.m. – 5:00 p.m. During the tour the public is invited to visit the homes of four Highland Park potters and the Union Project Ceramics Co-op for refreshments and to view and purchase handmade pottery by local artists.
Joseph Delphia with guest artists Scott Cornish, Gerry Dinnen and Dale Huffman.
Address: 5505 Avondale Place

Jeff Guerrero with guest artist Chelsey Albert
Address: 716 N. Sheridan Ave. Apt 2

Keith Hershberger with guest artists Adam Conway, Marko Biddle and Amanda Wolf
Address: 5511 Avondale Place

Jenna Vanden Brink with guest artists Toby Atticus Fraley, Heather Geyman and Kyle Houser
Address: 5800 Wellesley Ave.

Union Project Ceramics Co-op
Artists Molly Bee, Kimberlyn Bloise, Mary Briggs, Carina Kooiman, Araina Marsden, Martha Matthews, Silvia Singh, Talon Smith, Claire Thibodeau and Gloria Tsang
Address: 801 N. Negley Ave.

For more information go to highlandparkpotterytour.com
2015 Highland Park Pottery Tour
Butterball’s Talk-Line has helped confused cooks with Thanksgiving turkey prep since its inception 35 years ago — and while the service has successfully churned out thousands of responses to common questions, which the company so graciously shared with PEOPLE, it has also received a great deal of outlandish queries.

1 So I’m looking at a turkey from 1969 sitting here in my father’s freezer … any tips on the best way to cook a 30-year-old bird?

A man found a turkey in his dad’s freezer from 1969. The Talk-Line suggested the man throw out the old turkey and purchase a new one. Then, the Talk-Line suggested to cook the turkey in the open roasting pan method.

2 How do I roast my turkey so it gets golden brown tan lines — in the shape of a turkey bikini?

A strange request in deed, but the Talk-Line can help in any turkey situation! The experts helped to create a “bikini look” by using aluminum foil in certain places on the turkey.

3 How to carve a turkey when all of its bones have been broken?

A proud gentleman called to tell the staff how he wrapped his turkey in a towel and stomped on it several times, breaking the bones so it would fit in his pan. The experts wouldn’t recommend this approach — if you have several folks coming to your holiday meal but a small pan, the Talk-Line would recommend trying a different method, maybe deep frying the turkey. Or, buy two smaller turkeys in place of a large one.

4 I carved my turkey with a chainsaw … is the chain grease going to adversely affect my turkey?

A gentleman called to tell the operator he cut his turkey in half with a chain saw and wanted to know if the oil from the chain would adversely affect the turkey. The Talk-Line wouldn’t recommend serving a turkey with chainsaw grease! Instead, let your turkey rest at least 20 mins after cooking to make carving easier. Then, using a carving knife you would find in your kitchen.

5 Why does my turkey have no breast meat?

A disappointed woman called wondering why her turkey had no breast meat. After a conversation with a Talk-Line operator, it became apparent that the woman’s turkey was lying on the table upside down. The Talk-Line experts recommend cooking your turkey breast side up in the open roasting pan method. This will give you a flavorful turkey and make it easier when transferring your turkey to a plate so you don’t have to flip it over.

6 It’s my first Thanksgiving and I have a tiny apartment-sized oven … how much will my turkey expand when cooking?

A new bride cooking Thanksgiving dinner for the first time in a small, apartment-sized oven, wanted to make sure her turkey wouldn’t expand during cooking (as baked goods do) and get stuck in the oven. Rest assured, your turkey will not expand in the oven. But be sure to use a pan with at least 2" sides so your turkey juices don’t spill over during the cooking process … you want to save the juices for turkey gravy.

7 How do I get my turkey to stop sudsing? Is a soapy turkey recoverable?

A first-time Thanksgiving chef called after she had washed her turkey with dish soap. You don’t have to clean your turkey, simply put the extra juices dry with paper towels before stuffing or roasting the turkey – quite a bit easier than washing with soap!

8 For the sake of delicious smells, can I cook my turkey over the course of four days?

The Talk-Line doesn’t recommend slow-cooking your turkey over the course of multiple days. You are able to use a slow cooker if needed, but experts would recommend 6-8 hours in the slow cooker. If cooking in the oven, it should only take a few hours to cook.

9 How do I baste a pre-basted turkey?

Some folks love to baste the turkey while it’s cooking. If you’re one of them, the Talk-Line suggests basting only a few times during the cooking process so you don’t continuously let out the heat of the oven.

10 My turkey thawed on my lap … can I eat it?

A gentleman won a turkey at the casino, and brought it home on the bus where it had thawed. The safest way to thaw your turkey is in the refrigerator — it takes one day for every four pounds of turkey. The Talk-Line experts wouldn’t recommend eating a turkey that has been thawed in warmer temperatures.
November and December, as we sail from Fall to Winter and from Old Year to New, and in the Church, toward Advent and Christmas - and through it all we would wish all our neighbors a season of blessing and renewal, healing and mercy, hope and joy.

Bagpipes will resound through Highland Park on Sunday morning, November 22nd, as 178-year-old St. Andrew’s Church will celebrate our patronal Feast of St. Andrew the Apostle, welcoming the Pipe and Drum Band of the Syria Highlanders in our 11 a.m. service and for 15 minutes or so out in front of the church just before the service. Lots of fun!

The four weeks of Advent are always rich around the St. Andrew’s parish. All are invited to what will be a lovely service of Choral Evensong for Advent, on Thursday evening, December 3, at 8 p.m. The evening will honor the Feast of St. Nicholas of Myra, and the service that evening will be followed by a brief recital featuring Mezzo-soprano Candice Shaughnessy, and by a festive seasonal reception.

In the midst of the busyness of the season we are looking forward this year to a “Quiet Morning in Advent,” from 9 a.m. - 12 noon on Saturday, December 12, as we reflect in scripture and the greater traditions of faith on the deeper meaningful themes of Advent and Christmas with St. Andrean (and Highland Park neighbor) Carla Sivek. All are welcome, but please give the Church Office a call (412.661.1245) to let us know you’re planning to attend.

The Third Sunday of Advent, December 20, will be a wonderful day as well. At 11 a.m. our service will be given over to the great tradition, “A Children’s Pageant of Christmas.” If your kids would like to participate this year, please send our Church School Director, Brandon Cooper, a quick e-mail at churchschool@standrewwspgh.org as soon as you can. At 4:30 p.m. on the afternoon of the 16th the day continues with what has become truly one of the highlights of the season, as St. Andrew’s Parish Choir, Schola Cantorum, and Choristers join forces with readers from the parish and the wider neighborhood for the Festival of Lessons and Carols, followed by High Tea in our newly renovated Brooks Hall. All are welcome - and if past experience is a guide, be sure to get here early for a good seat!
We will have two services on Christmas Eve, Thursday, December 24, with the 4:30 p.m. Family Service of Holy Communion to include the Blessing of the Creche, familiar carols, and the Rector’s Children’s Sermon. 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 with a choral service of 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 take place in the Chapel at 10 a.m. on Friday, December 25, with a capella carols, followed by a Christmas Morning Coffee Hour.

Finally, looking ahead: on Wednesday evening, December 31, New Year’s Eve, we’ll gather at the Church at 11 p.m. for a brief musical recital, followed by a service of Holy Communion - and then we’ll climb the tower and ring in New Year 2015 for the whole neighborhood on the Great Bell. A champagne (or non-alcoholic alternative) toast will follow.
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