Highland Park Community Council Newsletter

December 2017

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Happy Holidays!
Hello Neighbors!

At the November 2017 HPCC Meeting, the Port Authority gathered feedback from Highland Park residents on a set of possible routing options for the end-of-the-line turnaround patterns for the 71A and the proposed Bus Rapid Transit (BRT) Line, which will eventually replace the current 71B. Minutes from that meeting are included in this newsletter. In the time since the meeting, the Port Authority reviewed the survey responses and other feedback gathered at the meeting, and has reached a decision on the future routing based on that information.

Currently, the 71A and 71B follow this routing pattern:

Based on the feedback gathered at the November meeting further technical assessments, the Port Authority has decided to leave the routing basically unchanged, except that they plan to eliminate the occasional layover of buses on Mellon Terrace:

As mentioned above, the Port Authority made this determination based on a combination of technical and engineering considerations, as well as the survey responses from the meeting, in which 68% of attendees preferred the current routing, and 32% preferred one of several other alternatives.

Now that they have made a determination on routing, the Port Authority will move on to more detailed design work around bus stops and shelters, and will be returning to Highland Park for another presentation on these issues in spring 2018. The Port Authority representatives who attended the November Meeting have also assured the HPCC that all of the safety concerns expressed at the meeting, including buses not stopping at all stop signs, honking unnecessarily, and idling outside of designated areas were reported to the Port Authority Safety Team.

Thank you to all who participated in this process, and to the Port Authority for working with the HPCC to ensure residents had an opportunity to give input on this important issue. If you have any questions, please contact me at jacob.pawlak@gmail.com.

Best,

Jake Pawlak
HPCC President
Meeting Called to order at 7:03 p.m.
by Jake Pawlak

Police Zone 5 Update - Officer Jeff Crawford
Officer Crawford reviewed recent crimes and fielded questions from residents, as well as input on criminal activity in the neighborhood. Neighbors were urged to lock vehicles and remove all valuables to prevent theft from vehicles. Package theft is on the rise throughout the country. Residents should arrange for packages to be delivered to neighbors if they are not home.

BRT Update - Amy Silbermann, Port Authority of Allegheny County
Port Authority representatives presented an update to BRT (Bus Rapid Transit) as it relates to the proposed replacement of the 71B bus route. The update was scheduled to address the exact layout at the end of the route, specifically additional options for the bus turnaround. In a previous public meeting (June 2017) with the Port Authority, residents requested alternatives to the current 71B end of route turnaround, which is to be used in the BRT.

An overview of the BRT system was provided, which came about primarily to address the inadequate transit service in Oakland - overcrowded, slow, late, and unbalanced service. The solution to these problems includes dedicated lanes (Oakland), smart signals, battery electric buses, specially branded buses, upgraded stations, upgraded pedestrian amenities, and stations that are further apart than existing bus stops.

The Highland Park extension of the BRT will replace the 71B route and will be in dedicated lanes in Oakland until Neville Street, where it will enter mixed traffic. The BRT is expected to increase reliability and reduce travel time to and from downtown by 10 minutes over the current 71B. The BRT will run more frequently than the 71B currently does, and there will be some reduction in frequency for the 71A. The 71A will no longer travel all the way to downtown. It will end in Oakland where riders will transfer for downtown. Fare policy for transfers has not been decided. All BRT buses will be “articulated” buses with lengths of 60 feet.

Five options for the end of the route were developed and considered by the Port Authority in response to Highland Park’s input. All five were reviewed, with associated strengths and weaknesses. Two of the options were eliminated by the Port Authority because of a lack of feasibility. The remaining three options were discussed in detail:

A. Follow the current routes
B. Buses continue to the top of Highland, follow a small loop in the neighborhood to return to Highland Avenue and continue to serve Bryant Street
C. Buses end at the top of Highland Avenue, turn around on Mellon Terrace and return to the top of Highland.

All layover locations, including Highland Park, will have permanent comfort facilities for the bus drivers.

The timeline and next steps for the BRT system were reviewed:
2017 Design and Outreach
2018 Funding
2019 Begin Construction
2020 Construction
2021 Service Begins

Port Authority representatives fielded questions and comments from residents, who voiced concerns about buses on narrow side streets and safety for pedestrians.

Meeting attendees were invited to complete a survey and to vote on which of the three options they preferred and were given the opportunity to recommend four station locations on each option. Port Authority will review the feedback collected and advise the neighborhood of their final decision in December.

Meeting adjourned at 8:32 p.m.
Owners Dr. Brad Walter and Chef Thomas Hambor purchased the building at 5906 Bryant Street in 2000 and started the business as a combination of cooking classes, catering and gourmet gifts. In 2007, they transitioned into a bakery, which was only open on Saturdays. The bakery’s popularity has led to expanded hours—now open Wednesday through Saturday—and offerings of a wide range of pastries, cakes, pies and savory foods.

Professionally trained chefs, with training in Italian kitchens (Brad) and French kitchens (Thomas), they are passionate about food and travel frequently to Europe. They provide their own versions of authentic Italian and French cooking and baking at Food Glorious Food.

The duo leads foodie tours of four to 10 people to Italy every other year. In 2017, a documentary entitled “The Vacation” was created chronicling their tour from earlier this spring. The tours are “organically” organized with interested travelers. Neighbors who would like to be part of a tour should contact Thomas at the bakery.

People visit Highland Park’s Food Glorious Food from all over the city, yet many neighbors are not aware of the destination bakery tucked away on Bryant Street. Loaded with delectable treats, the quaint cafe has expanded its hours and offerings to include breakfast and lunch in addition to baked goods.
has drawn many fans. Other savory offerings include soups, pastas, pizza, quiches and mac and cheese.

Cooking classes, which were phased out at the bakery, will be returning in 2018 at a new location—the couple’s 1700’s stone farmhouse. They will also be offering farm-to-table dinners for up to 24-guests at the barn on the six-acre farm. The property is in Penn Hills and just a 12-minute drive from Highland Park.

The atmosphere at Food Glorious Food makes you feel like you have walked into someone’s home, which is how the owners felt when they first saw the property. The array of treats and accompanying aromas make it impossible for you to leave empty-handed.

For the holiday season, Food Glorious Food is selling 12 varieties of Christmas cookies, the wildly popular Yule Log (rolled sponge cake with chocolate mousse filling) and an expansive holiday menu filled with cakes, pies, pastries, tarts, cookies, cupcakes and breads. Details can be found on their website at www.foodgloriousfoodpgh.com. It is recommended that orders be placed a few days in advance during this busy season.

Breakfast and lunch were added earlier this year with dine-in or take-away available. The popular marinated ham and cheese sandwich

**FOOD GLORIOUS FOOD**

412-363-5330
5906 Bryant St.

**HOURS**
Wednesday-Friday: 10:00 a.m. - 6:00 p.m.
Saturday: 10:00 am - 5:00 p.m.

www.foodgloriousfoodpgh.com
www.facebook.com/foodgloriousfoodPGH/
“The Vacation” www.vimeo.com/ondemand/thевacation
Looking for that special gift for the cook that has everything... consider a modern version of the cast iron skillet.

In the spirit of full disclosure, until this summer my husband did ALL the cooking. I admit, I had it pretty darn good for 23 years. I think I had to cook six times in 2016 and I actually complained (humorously). But six months ago, he had a bad waterskiing accident and was on crutches in a leg brace for a few months so I had to step up to the stove and work it out. To my surprise, I found cooking relaxing and really started to enjoy myself. And as it turns out, I'm a decent cook.

I am personally in love with my vintage cast iron skillets. I roast chickens in them over mushrooms and prefer it for frying strip steaks when grilling outdoors is not as pleasant. So when I recently read an article on the Field Company, it peeked my interest.

Field’s is a new brand by any standard. It started in 2016 when Stephen and Chris Muscarella raised $1.6 million on Kickstarter. They say they never actually wanted to start a company in the beginning. They just wanted to take their passion for cast iron skillets to the next level and learn how to make them for personal use, family and friends. As passions can, it turned into an obsession and their future was forged. It is a fun little read if you want all the background on the company and product - www.fieldcompany.com/about/

They just came out with a larger version of their original skillet, which I am expecting any day now. It may not be for everyone, especially those who like knowing their frying pan can be used as a weapon or to deflect bullets in a crisis, but it is lighter weight and has a smoother surface so it is more practical for someone like me (a girl) for everyday use – without giving up what I love about cast iron.

THE FIELD SKILLET

Lighter weight and with a smoother surface for everyday use.

No 8
$100
10 1/4” top diameter,
8 3/4” cooking surface diameter,
2” high, 4.5 lbs
Pre-seasoned
Made in USA of 75-90% recycled iron
Works on all cooktops including: gas range, induction, and electric
Oven-friendly and fire pit-friendly (after some seasoning)
Ergonomic Handle
Lifetime Warranty

No 10
$135
11 5/8” top diameter, 9 3/4” cooking surface diameter, 2 1/8” high, 6lbs
Pre-seasoned
Made in USA of 75-90% recycled iron
Works on all cooktops including: gas range, induction, and electric
Oven-friendly and fire pit-friendly (after some seasoning)
Ergonomic Handle
Lifetime Warranty
Penguins on Parade
Visit the penguins outside of PPG Aquarium as they go for a waddle or play in the snow. Saturdays and Sundays, December 2 - 30, weather permitting. The penguins decide on how long to stay outside, which could be anywhere from ten minutes to half an hour. We recommend arriving at the Aquarium before it begins to ensure you don’t miss out on any of the fun!

Weather permitting means temperatures must generally be below 45 degrees Fahrenheit with weather conditions that are safe for the penguins.

Noon Year’s Eve
Ring in the new year Zoo-style with a noon New Year’s Eve designed for the entire family. Party like an animal and celebrate New Year’s Eve on Sunday, December 31st from 11a.m. - 1p.m.

Enjoy this fun family event without having to stay up until midnight and have a wild time with live entertainment, fun crafts and an early countdown to 2018 complete with a ball drop at noon.

Event activities are free to Pittsburgh Zoo & PPG Aquarium members or with regular paid Zoo admission.
FREE Community Event at Pittsburgh Theological Seminary

Black Bodies and the Justice of God
January 13, 2018
2 p.m. to 7 p.m.

The Fourth Annual Community Conversation on Race and Faith and the Kelso Lecture featuring the Rev. Dr. Kelly Brown Douglas, Dean, Episcopal Divinity School at Union Theological Seminary.

Rev. Dr. Kelly Brown Douglas’ lecture will be the centerpiece of a day-long event designed to equip and empower individuals to form on-going relationships that cross traditional boundaries to work for justice, especially racial justice.

This event is free to the public.

To Register go to www.pts.edu/Race-and-Faith-2018.
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 2018 of joy and peace.

At St. Andrew’s we roll into the season with a flourish on Sunday, December 17, when our 11 a.m. service is given over to the annual presentation of A Children’s Pageant of Christmas, led by the young people of our Church School. Then at 4:30 p.m. that same day we return for the much-loved service of Nine Lessons and Carols—a rich and meaningful offering of the holy season featuring readings from Scripture by members of the Congregation and Wider Community and Choral Offerings by the combined Parish Choir and Schola Cantorum of St. Andrew’s Church. High Tea follows, and all are most welcome indeed!

We will have two services for Christmas Eve, Sunday, December 24, with a 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 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 Monday, December 25, with a capella carols, followed by a Christmas Morning Coffee Hour. On Sunday, December 31, 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 Very Rev. John Park, retired Dean of the Cathedral of the Good Shepherd in Lima, Peru.

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 4, at 8 p.m., anticipating the observance of the Feast of the Epiphany. A recital follows, featuring the Choral Scholars of St. Andrew’s 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.
A reminder that many of our local businesses and restaurants offer gift certificates – the perfect way to spread some holiday cheer.

Bryant St. Ltd.
Bryant Street Market
Enrico’s Tazza D’Oro
Flatboat Fair Traders
Jeffery Smith Salon
Joseph Tambellini Restaurant
LaScola’s Italian Ice & Custard
Park Bruges Cafe
Smiling Banana Leaf
Union Project
KITCHEN NOW OPEN!

5308 BUTLER ST. PITTSBURGH, PA
MONDAY-THURSDAY 4-11PM, FRIDAY 4-12PM,
SATURDAY 12AM-12PM
HPCC Officers
President
Jake Pawlak (412) 478-7769
Vice President
Scott Dietrich
Treasurer
Paul Miller (412) 365-0675
Secretary
Karin Manovich

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) 980-4208
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) 980-4208
Yard Sale – Paul Miller (412) 365-0675
Welcoming – Todd Shirley
Zoning – Jake Pawlak

HPCC Directors
Christine Adams
Sam Albano
Dave Atkinson
Jessica Bowser
Dave Grasso
Mary Beth Green
Todd Shirley
Monica Watt
Stephanie Walsh

SHORT FILM ABOUT HIGHLAND PARK
View it here.

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Staging Tips:
CURB APPEAL
MAKE NEEDED REPAIRS - cosmetic & other
DE-CLUTTER
DE-PERSONALIZE
NEUTRALIZE with warm paint colors
GET NATURAL LIGHT in
SCALE DOWN furniture
5996 Penn Circle South
Suite 301
Pittsburgh, PA 15206

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