



# SPRING HILL / CITYVIEW TIMES

## COMMUNITY NEWSLETTER

2021 Third Quarter  
July-August-September



### 2021 Community Calendar

#### October

##### **Annual Fall Festival**

10/23 after the Halloween Parade

##### **General Meeting**

10/04 6:00 PM

##### **Annual Halloween Parade**

Brady Memorial Home  
10/23 11:30 AM

**\*\*Pre-registration required**

#### November

##### **General Meeting**

11/01 6:00 PM

#### December

##### **Tree Lighting**

12/06 6:00 PM

Karen Lucarelli is continuing to distribute books to children of all ages and reading levels! If you know of any children who would like to receive books, please contact her via email, [lucarelli.karen@yahoo.com](mailto:lucarelli.karen@yahoo.com)

If you wish to donate books, they can be dropped off at 2213 Rockledge St.



### **Spring Hill Civic League Mission Statement**

*With the continuing goal of community strength and enrichment, and encouraging the participation of all community residents and business leaders, the Spring Hill Civic League accepts as its defining mission the responsibility to serve its neighborhood by assisting in the achievement of its many common goals.*

### **Board of Directors**

President: Ben Soltesz

Vice President: Ellen Gaus

Secretary: Beth Herzer

Treasurer: James Rizzo

Directors: Erin Tobin, Brittany Goldinger, Ingrid Nagin, and Karen Lucarelli

### **Contact Information**

[contact@shcl.org](mailto:contact@shcl.org)

President Ben Soltesz  
[bensoltesz@gmail.com](mailto:bensoltesz@gmail.com)  
412-320-0312

Vice President Ellen Gaus



As you enjoy the neighborhood's public spaces, please remember to pick up your trash, keep your dogs on a leash when not on personal property, and pick up your dogs' waste.



### **Newsletter Article Submission**

Please submit articles or suggestions for the next newsletter to:  
Brittany Goldinger  
1911 Rockledge St.  
Pittsburgh, PA 15212  
[bgoldinger@hotmail.com](mailto:bgoldinger@hotmail.com)  
724-421-9094

July-August-September

**Important Phone Numbers**

Emergency	911
Mayor's Response Line	311
Allegheny County Health Department	412-687-2243
Allegheny General Hospital	412-359-3131
Animal Control	412-255-2036
City Council District I Councilman Bobby Wilson	412-255-2135
Dog Licenses	412-255-2575
Duquesne Light Power Outages	1-888-393-7100 1-888-393-7000
Narcotics Division	412-323-7761
North Side Chamber of Commerce	412-231-6500
Northside Community Development Fund	412-322-0290
Northside Leadership Conference	412-231-4714
Parks and Recreation	412-255-2539
Pittsburgh Parking Authority	412-560-7275
Public Works First Division	412-255-8850 412-323-7209
State Representative Representative Emily Kinhead	412-321-5523
State Senator Senator Wayne Fontana	412-344-2551

**Spring Hill Spoon**

Submitted by Beth Miller



In this edition of the Spring Hill Spoon, as we head into Fall filled with crisp air and sweatshirt weather, what better time to breakout the crockpot for a batch of hearty soup. Serve this Crock Pot Bean Soup with some crusty bread, and you'll have a meal waiting for you at the end of the day.

**CROCK POT BEAN SOUP**

- 32 oz Dried Beans  
*Use Northern Beans—16 Bean Mix or 15 Bean Soup mix (Hurst's)*
- 1 lb Bacon
- 2 Onions diced
- 5 Carrots diced or sliced
- 4-5 stalks Celery sliced
- 3-4 cloves chopped Garlic
- 4 cup Water
- 4 cup Chicken Broth
- 1 Bay Leaf (remove before serving)
- Crushed Red Pepper (to taste)
- Salt & Pepper (to taste)

1) Sort beans and remove any that are discolored and rinse them well.  
 2) Add the ingredients to slow cooker.  
 3) Cook on high for 3 hours to really get it going. Then cook on low for 5 to 6 hours and until beans are soft. Enjoy!

This recipe is versatile. I prefer the bean medley for this recipe, but it is not as budget friendly as Northern Beans

I add ham to this recipe. If you don't have bacon, no problem, just use ham or it also works well with a handful of the Members Mark (Sam's Club) Real Crumbled Bacon.

You can also make this a vegetarian recipe by omitting the ham and bacon and substituting vegetable broth/stock for the chicken stock. Crushed red pepper can be omitted, or use an amount to your liking. If you like more vegetables add them.

Adapted from recipe with unknown author

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## Letter from the President

It's that time of year when the events start piling up. By the time you read this, we will have had our October general meeting. We have a couple of volunteer events planned in October, followed by the Halloween Parade on Saturday, Oct. 23<sup>rd</sup> with the rescheduled Fall Fest. Don't forget to sign up your kids either via the form attached to this newsletter or online at our website SHCL.org.

November will include our last general meeting of the year on the 1st, and we will be having our tree lighting ceremony on December 12th at 6 pm.

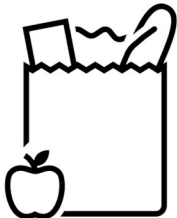
If you are new to the neighborhood, then these are great events to meet your new neighbors. We hope to see you around!

Ben Soltesz  
President - Spring Hill Civic League

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## Recent Real Estate Transactions

Luke Frawley to Amit Property Holdings LLC at 1712 Rhine St., \$74,900  
 Arthur Mustakas to Katharyn Gaslowitz and Hannah Dobbs at 25 Solar St., \$60,000  
 CKSBS Investments LLC to FG Real Est. Investments LLC at 1155 Buente St. Unit 1, \$92,000  
 Justin Waddell to Joseph Roy and Laura Greenberg at 2115 Rockledge St., \$330,000  
 Cheryl Juratovic to Jonathan Gaslowitz and Hannah Dobbs at Solar St. (vacant lot), \$4,100  
 Rockefeller Enterprise LLC to Palaizzi Properties LLC at 28 Woessner St., \$29,500  
 Cessalie Harris to J Inman Properties LLC at 1915 Rockledge St., \$90,000  
 1110 Haslage LLC to Shane Paul Riley at 1110 Haslage Ave., \$196,000  
 Charles Hunt to Hannah Dobbs and Katharyn Gaslowitz at 27 Solar St., \$12,000  
 Brian Dawson to Aaron and Catherine Basskin at 931 Haslage Ave., \$295,000  
 Paul Hendricks to SFR3-000 LLC at 1104 Fabyan St., \$87,000  
 Elise Sierer to James Smith at 2145 Donora St., \$50,000

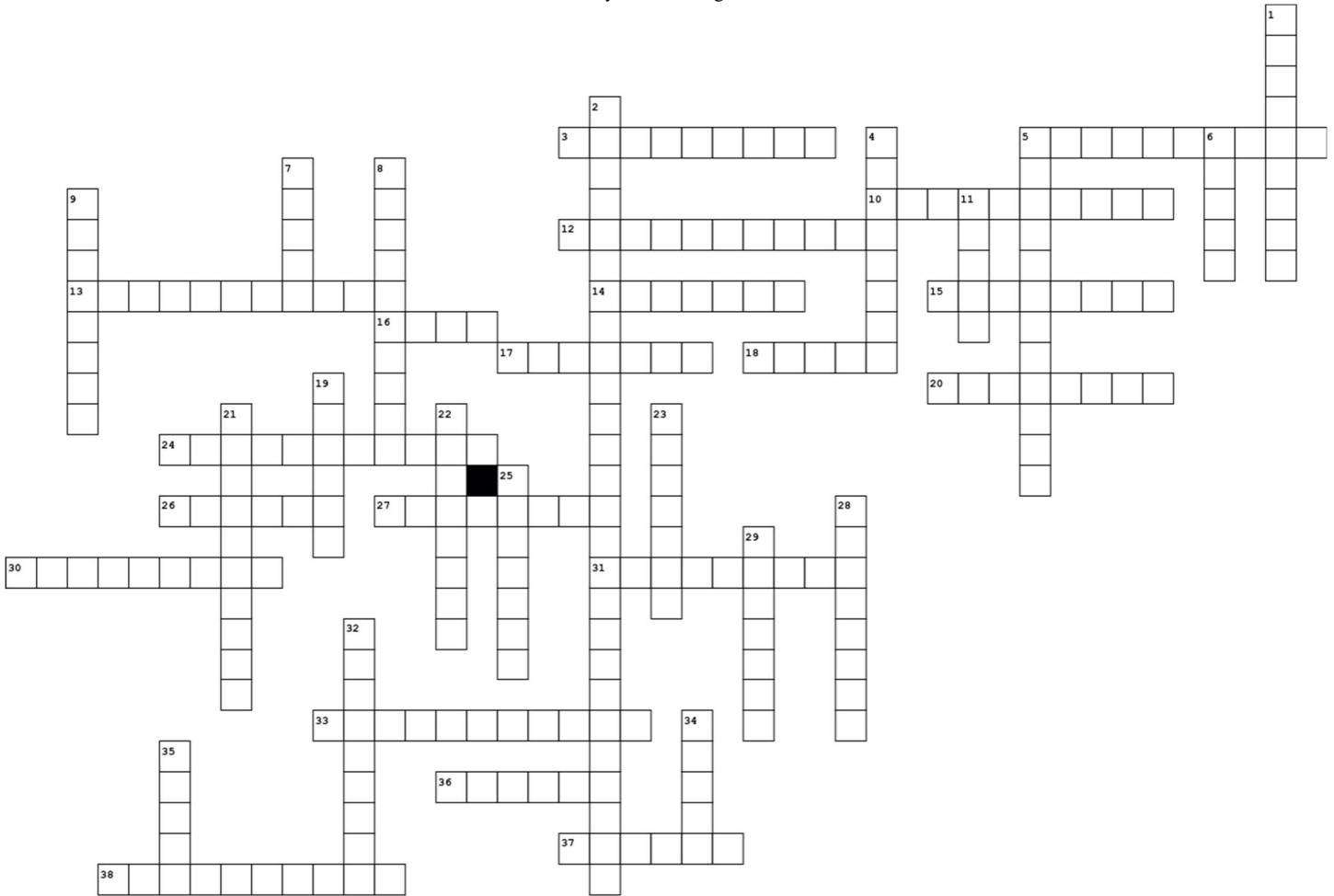


The Northside Food Pantry continues to have a great need of bags, including: reusable bags, insulated bags (like from Whole Foods delivery), thicker plastic bags (like from Aldi delivery or Target pickup), and double stacked paper bags (like from Trader Joe's). Traditional plastic bags are not needed at this time. If you have bags that you wish to donate but need assistance getting them to the Pantry, please contact Brittany, 724-421-9094.

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# Spring Hill Crossword

By Matt Moninger



## Across

## Down

3. Street inexplicably missing from previous newsletter's word search
5. Best neighborhood in Pittsburgh
10. Academic level of Spring Hill's school
12. Spring Hill, community organization
13. Current District 1 City Council member from Spring Hill
14. \_\_\_\_\_ Olympics, neighborhoods' trash-collecting contest
15. Neighborhood social media app
16. Along with Vinial and Goehring, creates border with East Allegheny
17. Township bordering Spring Hill on the north
18. Former funeral home name
20. Sport likely to played at 38 Across
24. Artsy birds found about the neighborhood
26. Perfect street to be on if you need help?
27. Denomination of Saint John's Cemetery
30. Every other Friday pickup
31. Boxing gym building predecessor
33. Sweet-smelling Spring flower found near 29 Down and elsewhere
36. Ethnicity of first Spring Hill residents
37. \_\_\_\_\_ in the Park, Summertime activity
38. \_\_\_\_\_ Field, at the north end of 1 Down

1. Sounds way better than Stoneshelf (Street)?
2. Varley Street event venue
4. Lush landscape adjacent to 38 Across
5. South Side Avenue/Essen Street connector
6. Street sharing name with Simpsons dad
7. Greets travelers at the top of 6 Down
8. East St. Catholic Church
9. Delicious and messy purple tree fruits found in area
11. Market on Walz
19. Avenue fit for a German king
21. Orphanage, auf Deutsch (namesake of the park)
22. Invasive plant, presumably from Japan
23. Place to find freshly fermented farmhouse ales
25. Neighborhood of Make \_\_\_\_\_
28. \_\_\_\_\_ Street War Memorial
29. \_\_\_\_\_ Spring, on Damas Street
32. Spring Hill Rehabilitation and Nursing Center predecessor
34. \_\_\_\_\_ Street, Rhein in its native tongue
35. Rolls of \_\_\_\_\_, Monuments devoted to fallen soldiers of World Wars

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## Spring Hill Pigeon Project News

Submitted by Ingrid Nagin



Pigeon fans unite! Remember those flying birds on Itin? Around the mural? You too can have your very own pigeon soon. It can land at your house or fly anywhere else in the world. Pigeon Project artists will be making ceramic birds all winter in anticipation of the Big Pigeon Sale in the Spring 2022.

Residents of Spring Hill have been enjoying the presence of pigeons on the hill ever since the Manchester Craftsmen's Guild asked artist Linda Wallen to do the Homer Street mural with teens from the Guild's Youth Art Program. While researching the history of Spring Hill, the artist and the kids were surprised to find that German settlers brought their own racing pigeons from Germany and that two pigeon lofts were still in existence in the neighborhood.



Ceramic pigeons fly through the Homer Street mural. The next pigeons appeared on the City Steps of East Deutschtown/Spring Garden.



Then the ceramic pigeons began showing up on the rocks of Itin Street and bus stops too. Last count was 284 birds winging through the streets of Spring Hill, including a Mime pigeon strolling at the corner of Rhine and Yetta.

Concerned Citizens can pre-order your unique pigeon. Each one will come from the artist's imagination.

Two types of birds will be available, an indoor pigeon and an outdoor pigeon. Low-fired ceramic pigeons, for inside the house, will be available for \$12. A high-fired version, which can be mounted on exterior surfaces, will be \$20. Each pigeon comes with a manual for the care and feeding and installation of the birds. The exterior birds can be installed by Spring Hill artisans for fee.



Contact Ingrid via [springhillpgh@gmail.com](mailto:springhillpgh@gmail.com), or any other board member, with questions.

Proceeds will support beautification efforts on Spring Hill.

\*The pigeon images here are ONLY examples.

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## Order Form for the **Big Pigeon Sale** of Spring 2022

Name: \_\_\_\_\_ Phone Number: \_\_\_\_\_

Address: \_\_\_\_\_

Quantity of Indoor Pigeons (\$12 each): \_\_\_\_\_

Quantity of Outdoor Pigeons (\$20 each): \_\_\_\_\_

Check box if interested in installation. Additional information regarding fee will be provided closer to distribution.

**Checks or money orders should be made out to: Spring Hill Civic League**

Completed forms with check or money order can be mailed or dropped off to:

Ingrid Nagin

1353 Rescue St., Pittsburgh, PA 15212

### **Congratulations to Louis and Loretta Werner, who celebrated their 50<sup>th</sup> wedding anniversary on September 11<sup>th</sup>!**

Married at Saint Ambrose Church in 1971, they have 2 sons (Louis and Ralph), 2 grandsons (Brandon and Justin), and 1 granddaughter (Willow).



*If you would like a milestone event included in an upcoming newsletter, please contact Brittany Goldinger (724-421-9094, 1911 Rockledge St., or [bgoldinger@hotmail.com](mailto:bgoldinger@hotmail.com)).*

### **Traffic Calming Update Submitted by Ellen Gaus**

Nick Ross, Municipal Traffic Engineer and Traffic Bureau Chief at the Department of Mobility and Infrastructure with the City of Pittsburgh joined the Spring Hill Civic League's General Meeting on Monday, September 19<sup>th</sup> to present a proposal to convert Walz Street to a one-way street. The conversion is the result of thoughtful, data-driven assessments about the street's width and volume of traffic, as well as safety for motorists and pedestrians. Conversion will not be immediate and would likely take place during the spring of 2022. Though the direction in which the street would become one way is not determined (northbound is toward Homer/Damas, southbound toward Rhine), residents are encouraged to reach out to make their opinions known. During the meeting, the majority of residents expressed approval for the initiative, though some raised concerns about pedestrian safety and continuity of access. Councilman Bobby Wilson brought the issue of Walz Street safety to DOMI to expedite evaluation for one-way conversion, and the Spring Hill Civic League is grateful for his leadership.



The safety and direction of Rhine Street is a separate issue from Walz Street, and thus is not being considered at this time.

# Grow Garlic in Your Backyard!

Submitted by Matt Moninger

Autumn generally brings an end to the growing season for most flowers, fruit and vegetable plants here in Pittsburgh. Hardiness Zone 6b, into which Spring Hill and most of the rest of the area falls, has a moderately long growing season, but it's always sad for me when the shorter days set in and frost puts an end to the plants we've cared for and fussed over for the past few months. There are, of course, more than a few Fall vegetable crops, mostly greens and root vegetables, that we can still cut or dig from the cruel cold soil even into early Winter. But for the most part, those also fade away when the coldest Pittsburgh weather hits its stride.

While the last of even the hardiest plants are finally giving way to the low temperatures, one of my favorite crops is really just getting its legs, er, roots. In case you missed the article's title – I'm referring to garlic. Garlic (*Allium Sativum* if you want to sound smart) doesn't need much of an introduction. Everyone who's really ever cooked anything knows what it is. Some folks use it as a medicine or supplement. Somebody somewhere might even be warding off vampires with it. Whatever you're using it for and whether you prefer fresh garlic, garlic powder, or minced garlic preserved in oil or vinegar, there's a great argument to grow it yourself.

Even the most cursory internet search will yield dozens of different how-tos and hacks for growing garlic – some applicable to our area and some not. Frankly, I've found the online garlic-growing guide excursion to be a bit overwhelming. Despite that, I've managed to grow garlic pretty successfully for a few years now and would be happy to share my method. Garlic is pretty hardy and forgiving, so long as you follow the basic steps, you should have some success. It's not very disease-prone and it has few pests (deer and groundhogs don't really even like it that much, although they might give it a try if they are hungry enough). And, while some years might be better than others, if you give the garlic the right growing conditions and enough time, you will almost assuredly harvest some garlic late next Spring.

Before we get into the steps of growing it, it should be noted that there are two main types of garlic: hardneck and softneck. We're going to be focusing on the hardneck type. Hardneck gets its name from the hard stem growing up the middle of the garlic bulb. Large, more pungent cloves usually grow symmetrically around the outside of that hard stem. Softneck garlic is what you find in the grocery store. It has no central stem, the cloves are generally smaller and its flavor not as strong. It's also harder to grow softneck in our region.

Hardneck garlic can also be broken into about a dozen categories, each with generally different climate needs and growing seasons and storage tendencies, etc. I'd recommend the Internet or a good garlic book if you want to do that in-depth research – I just want to share the basics and make some recommendations based on my experience.



**Step One – Choose/purchase your seed garlic.** (When: ASAP) This is the fun part. Local nurseries tend to have a smaller selection of the more popular varieties that grow in the area. And in my experience, those varieties are the ones I've had the best luck with. But there are various places online that you can order seed garlic from now and still have it shipped in time for planting. But act fast for this year – planting time is nigh upon us. I have had success ordering from Keene Garlic ([www.keeneorganics.com](http://www.keeneorganics.com)) and Seed Savers Exchange ([www.seedsavers.org](http://www.seedsavers.org)). I've tried around 30 different garlic varieties in the past few years. Each year, I plant the ones I know grow the best, as well as a handful I've never tried before. That allows me to experiment with new varieties, but also guarantees a good harvest from known producers. The varieties that have worked best for me (in order) are: 1) Music 2) German Extra Hardy 3) Georgian Fire 4) Georgian Crystal

**Step Two – Select your plot and prepare your soil.** (When: Immediately before planting) First, you need a plot of ground that gets full sun. Full sun is important. Your garlic plants also need space. Plan on planting them at least six inches apart. More distance is better, but since you're either digging up some of your yard or using some of your premium existing garden space, it's probably not practical to plant them further apart. Get creative with your small space. My plot is 12-13 feet by less than three feet, so I alternate rows of 3 & 4 garlic plants to take advantage of diagonals. It's a practical use of geometry, in case you couldn't think of one. I can fit 112 plants into that plot. Onto the soil. Garlic loves rich, loose soil, but hates fertilizer. Sounds like a job for compost! Whether you make it or have to buy it, generously (like more generously than you ever have for anything else) mix compost in with the top six to eight inches of your soil. Your soil is clay? You might want to build a raised bed. My bed is exactly one landscaping timber high, but I dug out most of the soil down to about eight inches and mixed good topsoil, homemade compost, mushroom compost (purchased), composted cow manure (purchased) and pine bark soil conditioner (purchased). Each year I cultivate in the previous year's mulch (we'll get to that soon) and add some more of each compost. Once you have the soil just so, it's on to the next...

**Step Three – Plant your garlic.** (When: Anytime in October or the first part of November. The Old Timers would plant during the waning of moon, specifically in the *third quarter* [October 21-27, this year], in case that scratches your superstitious itch) This part is easy and satisfying. Bore a hole (no need to dig) big enough to drop your clove into. Use a dowel rod or broomstick or the handle of a garden tool to make your hole. Since your soil is so loose, it should be very easy to get a hole deep enough. If your bed is level with the ground, three or four inches is the planting depth you're looking for. If your soil is mostly above the ground-level like in a raised bed, make the hole an inch or two deeper – but no deeper than six inches in any case. The pointy side of the clove goes up. The side the roots came out of goes down. Makes sense, right? If you already see some green growing from your clove, that's okay. But if you have a whole stem popping out the top, it's probably best to plant a different clove. Keep in mind: bigger cloves grow bigger plants and thus yield bigger bulbs.

**Step Four – Mulch!** (When: Immediately after planting) Remember how much compost you used? Now use even more mulch to cover up your garlic bed. You can use whatever mulch you like, but I wholeheartedly recommend using straw, for several reasons. Mostly because it's easy to deal with and easy to maintain a consistent thickness. It also tends to stay in one place and gradually settles down into a thick blanket. Whatever mulch you use, use a lot. Six to eight inches of straw is good. It will pack down to 3-4 inches over the next few months and will help maintain soil temperature and moisture – and will control weeds in the Spring. Other types of mulch might require different thicknesses to achieve the same.



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**Step Five – Relax for a few months.** (When: Basically until Spring) You don't need to do anything. You've done enough. Your garlic loves you and will reward you in a few months. Depending on Winter temperatures, you might see garlic tops grow up out of the ground. Don't worry. I've had garlic eight inches tall at Xmas only to see it covered in snow a month later. It will survive. Those February weeks below zero a couple years ago? I'm not saying the garlic loved it, but not a leaf died. If you don't see growth, don't worry either. Your garlic babies are growing roots right now and getting ready for warm weather.

**Step Six – Compost and mulch, again.** (When: March/April) Once the weather starts warming up a little, you should see more and more garlic tops poking up out of your mulch. Once they are all up and a few inches high, it's time to feed them. Sprinkle about an inch of compost right on top of the existing mulch then put another three to four inches of mulch on top of that. If some still aren't up by the end of April, you want to still go ahead and add compost and mulch. From my experience, the garlic tops can still grow up through the extra mulch. There's a major reason you don't want to feed compost to your garlic too late into its growing cycle. Find out why in...

**Step Seven – Harvest your scapes.** (When: May/June) Depending on the weather, variety, planting depth, pretty much every factor, your garlic plants are going to send up stems with seed pods (that look a lot like deflated garlic bulbs). These are called scapes and they are found only on hardneck varieties. These are a) delicious raw or cooked and b) a sign that your garlic plant is about to focus all its energy on making a garlic bulb below ground. This is why you don't want to feed your plants too late. If you add nutrients now, it might mess with the garlic's focus on bulb-making – which would basically undo everything we've done so far. Anyway, back to the scapes. Your plant doesn't need these, but you want to eat them. Once that scape grows up and does a curl or makes a loop, lop it off right above the top leaf. Then go chop up that scape and mix it with your scrambled eggs. Or put it in a salad. Or make it into pesto. Or sauté a few of them with some soy sauce. Or just stand there in the garden and eat them till they're gone. Scapes are like an extra reward for growing garlic. Allegedly they can be stored for months in the freezer. But even after picking over a hundred of them at once, I never got to the point that they needed to be frozen. They do last in the refrigerator for quite a while.

**Step Eight – Harvest your garlic.** (When: Late June/July) As mentioned above, once the scapes present themselves, it's a sign that the garlic plant is ready to do what you've been waiting for it to do – which is turn that clove of garlic you planted last Fall into a big, delicious bulb of garlic. Garlic has a couple built-in indicators alerting you to dig it up, which is super helpful unless you have x-ray vision to see a few inches underground. Indicator #1- If you left any scapes behind, they would turn from curled to completely straight whenever the garlic bulb is ready. Indicator #2- Garlic leaves turn yellow and die off from the bottom to the top as the garlic bulb finishes forming. Once your plants are down to about five green leaves, go ahead and dig them up. And by "dig them up", I mean very gently dig them up. Don't pull the garlic out – you could damage it. I like to use a hand-held garden fork to gently loosen up the soil around the outside of each bulb while I'm gently lifting at the base of them stem. The idea is to a) not damage the bulb and b) not damage the thin paper-like wrapper around the bulb. Gently shake as much loose dirt off as you can, but absolutely do not use any water or towels or anything to clean the bulbs. That paper-thin wrapper is still moist, and it is extremely fragile. If you damage or remove any of it, you'll cause storage problems down the road. If you do happen to damage any bulbs or remove part or all the wrappers, you can take those bulbs directly into your kitchen and use them ASAP.

**Step nine – Dry your bulbs and prepare them for storage.** (When: Immediately after harvest) This is another part of the process where everyone has a different idea – and everyone can probably be right. The goal is to "cure" the wrapper on the garlic bulbs as that is the sole source of protection the garlic bulb has. The more you can preserve the wrapper, the longer you will be able to store the garlic. My method: I tie bunches of garlic together and hang them from the ceiling in my garage. For good measure, I run a fan on low speed to keep air circulating and check every couple days for even curing. I try not to tie more than about a dozen together, but I bind them by variety so the bundle sizes can vary. The important thing is to make sure the wrappers dry evenly and thoroughly. Look at the wrapper on a grocery store garlic bulb and emulate that if you need to. After the garlic is sufficiently cured, you can cut off the tops and trim the roots. I leave about three or four inches of stem and trim the roots as flush as I can with the bottom of the bulb. Now's a good time to knock off any dirt and if you absolutely must peel off an outer layer of the skin to clean the garlic, go ahead. Generally, if dug and cured properly, there should be an extra layer or two of wrapper to spare.

**Step Ten – Store your garlic.** (When: Immediately after drying/cleaning) First off, do not ever put garlic in the fridge. Seriously, never. Remember how your garlic needed the Wintertime to sprout and grow roots? Well, garlic thinks your refrigerator is Winter. So just don't do it. What you do want to do is the best you can to provide the following conditions: cool, dry, dark, airy but not drafty. I bundle mine by the stems and hang them in my root cellar. If you don't have a root cellar, the basement in general is a good place – so long as its dry and cool and dark. You don't have to hang your garlic but try to give it space if you put it into a container. Don't put it in a plastic bag, but you could use a shoebox or something similar. You can even keep it in a not-too-crowded drawer. If you do keep it inside a container, just make sure it isn't airtight and you might want to open up the box or drawer occasionally just to let the garlic breathe. When you bought your seed garlic, there should have been some info on how well it stores. If not, you can certainly search for your varieties online and find that information. If stored properly, most hardneck varieties will last for a few months. I've gotten 10 months out of certain varieties.

**Step Eleven – Eat your garlic.** (When: As often as possible) I don't have any intention of telling you how to do this. I (hopefully) helped you get here, and now the rest is your responsibility. I do have a couple recommendations for you: 1) If you planted more than one variety, do pay attention to which one(s) store the worst and use those bulbs sooner so they don't go bad. 2) All things (specifically storage length) being equal, use your best garlic first. \* You don't want to see those awesome bulbs go to waste. 3) If you do see your stored garlic starting to go south, there are some ways to preserve it. My recommendation is to dehydrate it and grind it into powder.

\* If you had fun growing the garlic, save your biggest and best bulbs to plant in the Fall!

CROSSWORD ANSWERS FROM PAGE 4	
ACROSS	DOWN
3. ROMANHOFF	1. ROCKLEDGE
5. SPRINGHILL	2. WORKINGMENSUNION
10. ELEMENTARY	4. GREENWAY
12. CIVICLEAGUE	5. SUNSETAVENUE
13. BOBBYWILSON	6. HOMER
14. GARBAGE	7. MURAL
15. NEXTDOOR	8. STBONIFACE
16. ITIN	9. MULBERRY
17. RESERVE	11. MEMES
18. BRADY	19. KAISER
20. BASEBALL	21. WAISENHAUS
24. CLAYPIGEONS	22. KNOTWEED
26. RESCUE	23. BREWERY
27. LUTHERAN	25. BELIEVE
30. RECYCLING	28. OVERBECK
31. FIREHOUSE	29. VOEGTLY
33. HONEYSUCKLE	32. MANORCARE
36. GERMAN	34. RHINE
37. MOVIES	35. HONOR



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## HALLOWEEN PARADE

The Spring Hill Civic League will hold its annual Halloween Parade for children, ages 1-12, on Saturday, October 23rd at 11:30 AM. The parade will assemble at Brady's Memorial Home and proceed to the Waisenhause Park on Rockledge Street where costumes will be judged & prizes awarded on the following categories: Cutest, Funniest, Scariest, and Most Original. Treat bags will be distributed after the judging takes place. Children must be registered and accompanied by a parent in order to participate. Please fill out the registration form below and return by **October 16th**.

**NO REGISTRATION FORMS WILL BE ACCEPTED ON THE DAY OF THE EVENT.**

A \$5.00 donation is requested to help defray the cost of this event. Thank you for your support.

You may also sign up online at: <http://shcl.org/halloween-registration>



### HALLOWEEN PARADE REGISTRATION

AGES 1 TO 12

PARADE STARTS AT 11:30 AM



(You must be registered and be accompanied by a parent to receive a treat bag)

(Please make sure to pick up treat bag the day of the event)

PARENT OR GUARDIAN NAME \_\_\_\_\_

ADDRESS \_\_\_\_\_

PHONE \_\_\_\_\_

TOTAL NUMBER OF CHILDREN \_\_\_\_\_

CHILDREN NAMES and AGES

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

PLEASE RETURN THIS FORM BY OCT 16th to:

1149 Admiral St.

Pittsburgh, PA 15212



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SPRING HILL YOGA

### Donation-based Community Yoga Classes

Join Spring Hill resident Amber Diamond **Saturdays** and **Sundays** at 9:30 AM and **Thursdays** at 7:30 PM on the second floor of the boxing gym at the corner of Homer and Damas Streets. Props and equipment are available to use, and classes are open to any level. A Halloween party will be held after class **October 31<sup>st</sup>**.

More information can be found via Instagram and Facebook (Spring Hill Yoga).

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**2021 Spring Hill Civic League Membership can be renewed via the form below or at <http://shcl.org/membership/> . Annual membership is \$5 per household.**

You may turn in your form and money to your block worker or any SHCL Board member. You may also mail your form and dues to:

Spring Hill Civic League Membership

P.O. Box 100167

Pittsburgh, PA 15233

Checks should be made payable to the Spring Hill Civic League.

Thank you so much for your continued support of the community,

Ben Soltesz

President

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### SPRING HILL CIVIC LEAGUE MEMBERSHIP APPLICATION

Name \_\_\_\_\_ Date \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_  
(please note if unlisted)

Amount Enclosed—Dues \_\_\_\_\_ Other \_\_\_\_\_

Children *(Please list names and ages)*


Any information submitted is confidential and will not be used or sold to third party interests. Children's information is used solely to help plan community events (candy, prizes, etc.)

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