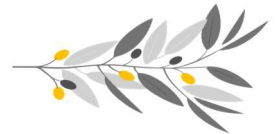




SPRING HILL / CITYVIEW TIMES

COMMUNITY NEWSLETTER

2021 Fourth Quarter
October-November-December



2022 General Meetings

Monday, March 7th
Monday, May 2nd
Monday, September 12th
Monday, October 3rd
Monday, November 7th

All general meetings are at 6:00 P.M. The meeting location is TBD. Options include online or by phone via Zoom (login instructions are posted on our homepage). Normally, our meetings are in the Spring Hill Elementary School Auditorium.



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

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: Karen Lucarelli, Brittany Goldinger, Ingrid Nagin, Gigi Lincoln, and Erin Tobin

Contact Information contact@shcl.org

President Ben Soltesz
bensoltesz@gmail.com
412-320-0312

Vice President Ellen Gaus



As you enjoy the neighborhood's public green spaces and sidewalks, 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
724-421-9094

Important Contact Information

Emergency	911
Mayor's Response Line	311
Allegheny County	412-687-2243
Health Department	
Allegheny General Hospital	412-359-3131
Animal Control	412-255-2036
City Council District I	412-255-2135
Councilman Bobby Wilson	
district1@pittsburghpa.gov	
Chief of Staff-Sally Stadelman	
sally.stadelman@pittsburghpa.gov	
Dog Licenses	412-255-2575
Duquesne Light	1-888-393-7100
Power Outages	1-888-393-7000
Narcotics Division	412-323-7761
North Side	412-231-6500
Chamber of Commerce	
info@northsidechamberofcommerce.com	
Northside	412-322-0290
Community Development Fund	
Northside	412-231-4714
Leadership Conference	
Parks and Recreation	412-255-2539
Pittsburgh Parking	412-560-7275
Authority	
Public Works	412-255-8850
First Division	412-323-7209
State Representative	412-321-5523
Emily Kinhead	
Email is available through form	
submission on her website	
www.pahouse.com/kinhead	
State Senator	412-344-2551
Wayne Fontana	
Email is available through form	
submission on his website	
www.senatorfontana.com	

The Spring Hill Spoon Submitted by Beth Miller

This is hands down fantastic. I always make double the sauce, IT IS THAT GOOD. For the herbs I always use basil, parsley, and cilantro. Recipe is from littlebroken.com

COD WITH TOMATO AND HERB BUTTER TOMATO AND HERB BUTTER

- 1 medium shallot, *finely chopped*
 - 2 garlic cloves, *minced*
 - 1 Tbsp. olive oil, *plus extra for drizzling*
 - 1 pint grape or cherry tomatoes
 - 1/2 cup chicken stock
 - 1/2 tsp. kosher salt
 - 1/4 tsp. red pepper flakes
 - 1/4 tsp. granulated sugar
 - 4 Tbsp. unsalted butter, *sliced*
 - 3 Tbsp. fresh chopped herbs (basil, parsley, chives, cilantro), *plus extra for garnish*
 - 2 – 2 1/4 pounds fresh cod fillets, *cut into 6–8 oz. portions**
 - 1 lemon
 - Kosher salt and fresh ground black pepper
1. In a small saucepan heat olive oil over medium heat. Sauté shallot and garlic for 4-5 minutes or until soft, stirring occasionally.
 2. Add tomatoes, chicken stock, sea salt, red pepper flakes, and sugar. Simmer, uncovered, for 15-17 minutes or until tomatoes break down and release their juices and liquid has almost evaporated.
 3. Remove the saucepan from the heat and stir in the butter and fresh herbs. The herb butter should be velvety and thick. Cover and keep warm while the cod is baking.

For the cod--Preheat the oven to 400 degrees F.

1. Drizzle the bottom of a casserole dish lightly with olive oil. You want a dish big enough to fit the cod in a single layer with some room around or you will get too much juice during baking.
2. Pat dry the cod really well and place in a single layer. Season with salt and pepper to taste but be generous. Drizzle the top lightly with olive oil and squeeze of fresh lemon. I used about 1/2 lemon. Cover tightly with aluminum foil and bake for 12-18 minutes or until easily flaked. Baking time will depend on the thickness of the cod.
3. Remove from the oven and evenly spread the tomato butter over the cod. Cover back with aluminum foil and let stand at room temperature for 1-2 minutes before serving. You just want all the flavors to come together.
4. Garnish with fresh chopped herbs, if desired, and serve immediately

October-November-December

Dear Neighbors,

We finished off 2021 strong with two fantastic, well-attended events.

Our annual Halloween Parade was followed by a Fall Festival up at Three Rivers Manor, where we provided activities and entertainment for all the kids. We made a strong effort to include all of our neighbors, and it paid off. We are looking forward to doing the same next year.

Then thanks to board member Karen Lucarelli, our usual tree lighting ceremony was stepped up many notches and became a full-on Winter Festival, with many activities and vendors up at the WBU Event Center. Karen and her team of helpers/volunteers organized a wonderful party that over 250 friends and neighbors attended.

This January, we don't know whether our events will be in person or virtual, but we hope to host in-person meetings finally. If not at the school, then we will find another location. We hope to see everybody soon!

--

Ben Soltesz
412-320-0312

Recent Real Estate Transactions

Estate of Wayne Bartolowits to Antwan Mills at 2116-2118 Harbor St. for \$251,275

Joseph Schwartz to Amy Ruth Cassidy at 1336 Buente St. for \$235,000.

Eco Engineering Inc. to Insulbrick Structures Inc. at 97 Royal St. for \$43,890.

Tony Speer to Red Rock Property Ltd. LLC at 1804-1806 Rhine St. for \$40,000.

Janet Ruth Seitz to Svi and Alexandria Bright Roussanoff at 1417 Hetzel St. for \$165,000.

Nancy Kopp to Brandon Moon at 927 Haslage Ave. for \$165,432.

James Herrmann to George Pennetti at 1 Beckfield St. for \$20,000.

Adam Stadt to James Douglas and Angela Okins at 1361 Romanhoff St. for \$177,000.

Estate of George Hutchinson to Scott Hallam at 68 Steine St. for \$11,000.

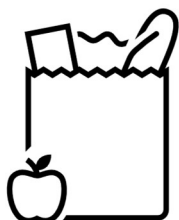
HCRA Properties I LLC to Spring Hill SNF Realty LLC at 2170 Rhine St. for \$6,100,000.

William Kolicius to Gregory Andrew Powell at 1001 Haslage Ave. for \$42,000.

Hannah Dobbs to Solar System Cooperative at 19 Solar St. for \$19,680.

Jonathan Martin to Solar System Cooperative at 21 Solar St. for \$34,686.

Katharyn Gaslowitz to Solar System Cooperative at 25 Solar St. for \$62,484.



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.

October-November-December

Hello everyone,

At the start of this new year, I wanted to announce that I worked with City Council to allocate \$650,000 for the Spring Hill Park. This smaller neighborhood park on the Northside has not seen enough investment in the past few years. We were able to allocate \$650,000 to this park from the money raised by the new parks tax. This money will be spent to completely upgrade Spring Hill Park. Thanks to the Parks Tax trust fund, I was able to bring these funds back to our neighborhood, so that we can improve this important greenspace for our neighbors and children. Keep an eye out this year for opportunities to share your thoughts and vision for Spring Hill Park as we begin a community-driven process to upgrade Spring Hill Park.

I also want to share the good news that the water fountain at Catalano Parklet, on Spring Garden Avenue, has been installed. I know this was a huge priority for the residents of Spring Garden, and they have been strong advocates for bringing it back. I am very appreciative of the hard work that Chris Hornstein, the Director of the City's Department of Public Works, and his crew did to bring this water fountain back at Catalano Parklet.

If you have any questions or concerns, call us at (412) 255-2135, email us at district1@pittsburghpa.gov, or find us on Facebook, Twitter, and Instagram. My staff and I are looking forward to serving all of you in this new year!

BOBBY WILSON

COUNCILMAN, DISTRICT 1

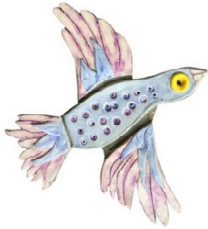
Halloween Parade/Fall Festival Submitted by Ellen Gaus



The Halloween Parade tradition continued October 23rd! Seeing so many kids in their costumes with their families to enjoy the parade and candy was such a joy. The Spring Hill Civic League provided candy bags to all the kids who attended in addition to awarding prizes for particularly creative, cute, and scary costumes. In the afternoon, families were invited to the Fall Fest at Three Rivers

Manor for more family activities including: face painting, bounce house, and food for all. We are so grateful for the opportunity to gather with our neighbors and create community memories. With 2022 just around the corner, be on the lookout for more community events and opportunities to contribute to the neighborhood.





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. Each one is individually crafted, no two are alike.

It can land at your house or fly anywhere else in the world. Pigeon Project artists are making ceramic birds now in anticipation of the Big Pigeon Sale in the Winter/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 pigeons from the Spring Hill Civic League for a donation of \$25 for each pigeon. The money will fund in a new mural or art project somewhere on Spring Hill.



Contact Ingrid via springhillpgh@gmail.com, or any other board member, with questions.

*The pigeon images here are ONLY examples.



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

Name: _____ Phone Number: _____

Address: _____

Quantity of Indoor Pigeons (\$25 each): _____

Quantity of Outdoor Pigeons (\$25 each): _____

☐

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

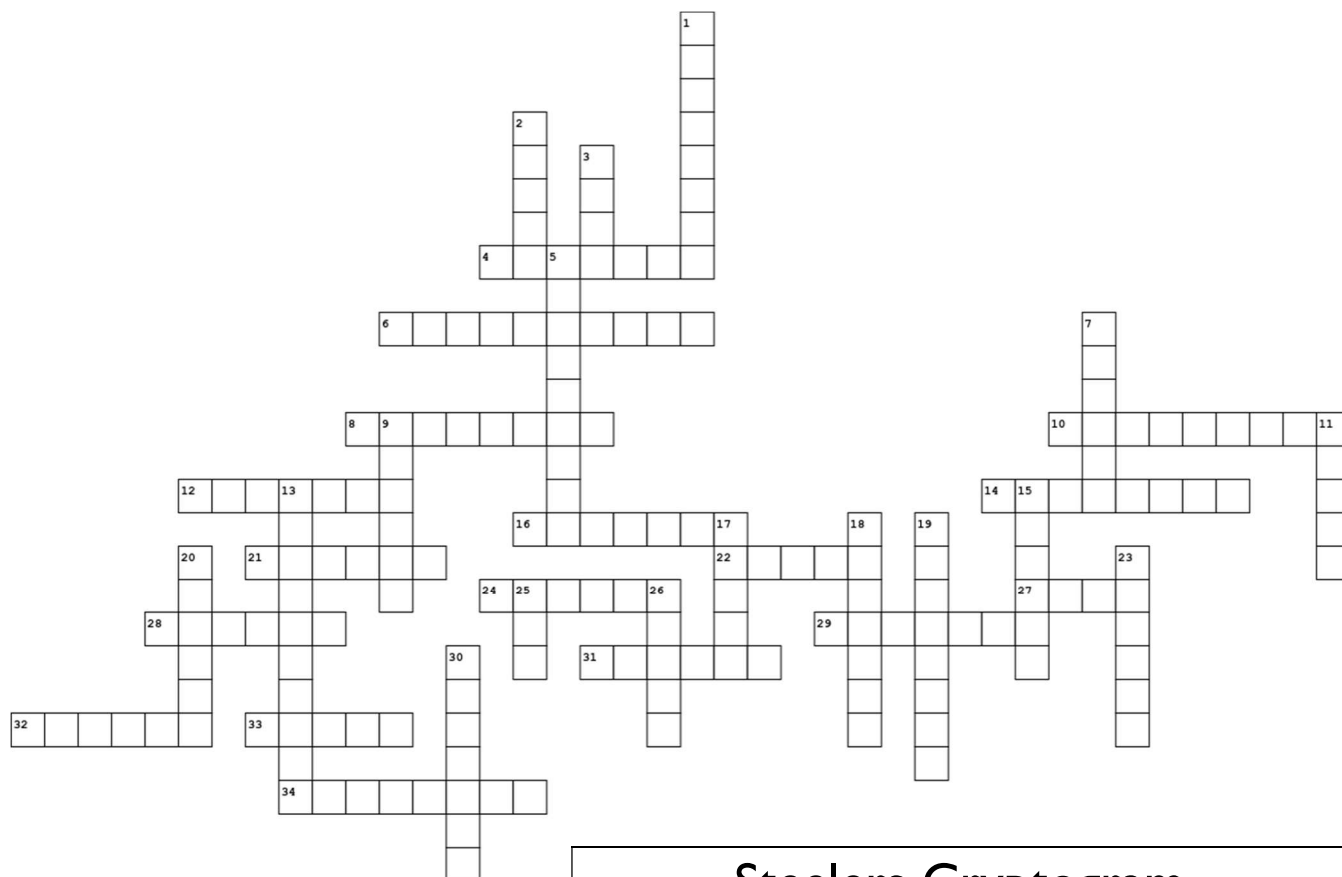
Checks or money orders should be made out to: Spring Hill Civic League

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

Ingrid Nagin

1353 Rescue St., Pittsburgh, PA 15212

Steelers of the 70s Crossword



Across

- 4. Jack #58 LB
- 6. Benny #89 TE
- 8. Ron #25 WR
- 10. LC #68 DE
- 12. Andy #34 LB
- 14. Randy #84 TE
- 16. Glen #27 FS
- 21. Bobby #39 P
- 22. Dwight #78 DE
- 24. JT #24 CB
- 27. Chuck Coach
- 28. Roy #10 K
- 29. Bruce #66 G
- 31. Joe #75 DT
- 32. Mike #23 SS
- 33. Larry #87 TE
- 34. Terry #5 QB

Down

- 1. Craig #5 P
- 2. Frenchy #33 RB
- 3. Jon #55 LT
- 5. Ray #56 C
- 7. Franco #32 RB
- 9. Ernie #63
- 11. Sam #57 G
- 13. John #82 WR
- 15. Art Owner
- 17. Lynn #88 WR
- 18. Preston #26 RB
- 19. Terry #12 QB
- 20. Rocky #20 RB
- 23. Mel #47 CB
- 25. Jack #59 LB
- 26. Donnie #31 SS
- 30. Mike #52 C

Steelers Cryptogram

Encoded below is a Chuck Noll quote. Each letter is substituted for another letter.

Hint: E = the first letter in the answer to 6 Across

ECRDTBYKI RGX ECRDTBYKI
 KYM VXEROIX MCXA HY
 RKAMCBKJ XFMGRYGHBKRG
 VOM VXEROIX MCXA HY MCX
 YGHBKRG MCBKJI VXMMXG
 MCRK RKAYKX XWIX.

Traffic Calming Update Submitted by Ellen Gaus

Walz is now a one-way street in the northbound direction (toward Homer). After working with the Department of Mobility and Infrastructure (DOMI) throughout 2021 on various traffic concerns and improvements, the Spring Hill Civic League is grateful for the community engagement and feedback with DOMI regarding neighborhood safety. DOMI will continue with traffic improvements in 2022 regarding the intersection at Walz and Homer. The Spring Hill Civic League remains committed to the safety of everyone who uses our streets, which includes our children walking to school, visitors to the boxing gym or Spring Hill Brewery, cyclists, motorists, pedestrians, and many others. In conjunction with Councilman Wilson's office, the Spring Hill Civic League is your connection to DOMI to hear about and address your traffic concerns. Please reach out to the Spring Hill Civic League to share your questions and concerns.



Neighbor Spotlight: Lois Hurray Submitted by Erin Tobin

Lois, a retired nurse and lifelong Spring Hill resident, is a true champion for the neighborhood. She can be seen walking the neighborhood every day. She tends the flower garden in Waisenhaus Park and waters the annuals at the Homer Street garden. She is a regular participant at all the neighborhood clean-ups and



community events and often times will bring her own weedwacker for some of the more stubborn overgrown parts of the gardens she tends. She was honored for all her work to improve the neighborhood at the Northside Leadership Conference's annual dinner in 2019 as Neighbor of the Year.

Lois is described by her neighbors as a wonderful listener, who gives great advice, who would do anything for anyone, and a true, dedicated friend.

October-November-December



2021 Winter Festival and Christmas Tree Lighting

Submitted by Karen Lucarelli

This year, in addition to the traditional Christmas Tree Lighting, the SHCL hosted the first Winter Festival on December 12th.

We would like to thank the entire community that made this incredible event happen. We had vendors selling holiday gifts, free activities, food, and music. More than 200 people from all over the city came to enjoy the festival at the WBU Event Space. It was a beautiful day, and people enjoyed the food and activities outside, as well. There are so many people to thank for this coming together. Thank you for believing in the spirit of the holiday. We look forward to next year being even better!



Ultimate Meat Lasagna Submitted by Beth Miller

It is important to dip the noodles in sauce to avoid dry lasagna and I always make at least an extra batch of sauce in case it is needed. This also freezes well. Recipe courtesy of dinnerthendessert.com

Ingredients

2# lean ground beef	1 box lasagna noodles
2 teaspoons dried basil	16 ounces ricotta cheese
2 teaspoons dried oregano	1 egg
½ teaspoon fennel seeds	½ teaspoon Kosher salt
2 teaspoons Kosher salt	½ pound provolone cheese, sliced
½ teaspoon crushed red pepper flakes	½ pound mozzarella cheese, sliced
6 cups marinara sauce	1 cup grated parmesan cheese
¼ cup chopped fresh parsley	

Instructions

1. Preheat the oven to 375 degrees.
2. In a large pot, brown the beef in one large piece until it is browned on the bottom, 2-3 minutes, breaking apart the beef into slightly larger chunks.
3. Cook until the beef is browned and add in the basil, oregano, 2 teaspoons Kosher salt, crushed red pepper flakes and fennel seeds.
4. Stir until you start to smell the fennel seeds starting to toast then drain the fat and add in the marinara sauce.
5. In your ricotta container if you have space add the egg and ½ teaspoon Kosher salt and mix well.
6. Add your no boil noodles to the meat sauce (we are not looking to cook them, just coat them in the sauce to ensure they don't get dry in the oven).
7. Put 1 ½ cups of meat sauce in the bottom of a 9x13 inch baking pan (I use one with straight sides for easy assembly and for added height. If you are using a glass baking pan with curved sides it may not be large enough to fit this quantity of food).
8. Add the dried no boil noodles in an even layer, for me it was 5 noodles per layer, four across and one broken in half lengthwise to go down the side of the pan.
9. Add ⅓ the provolone slices, another 1 ½ cups of the meat sauce, ¼ of the mozzarella, ¼ of the parmesan and ⅓ of the ricotta in spoonfuls dotting across the pan.
10. Repeat with the same noodle/cheese/meat sauce process.
11. Finally, add a top layer of lasagna noodles and cover with remaining Parmesan and mozzarella. Cover with foil.
12. Bake for 40 minutes, then remove foil and bake for an additional ten minutes to brown the cheese.
13. Let cool for 20-25 minutes before serving.
14. Garnish with parsley.

Steelers Cryptogram Answer

Champions are champions not because they do anything extraordinary but because they do the ordinary things better than anyone else.

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).

Congratulations to former Spring Hill residents Donald and Barbara Killmeyer (now of Clairton), who celebrated their 67th wedding anniversary November 6th!



October-November-December



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.

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

2022 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

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.)