

(What Shall We Call It) ***Newsletter***

Volume I No.1

Summer 2003

We Launch Newsletter

You are reading the inaugural issue of the University Commons newsletter, written and produced by our own members, with the assistance of Alisande Cutler. This will be not so much a home for bulletins of immediate, practical concern (though there will be some of that) as a forum reflecting what goes on here: University Commons events, our natural surroundings, and the news we wish to share with one another. We are embarking on several regular features, including reviews of recent lectures and concerts, brief portraits of local flora, volunteer opportunities, and recipes for popular Common Time delicacies. (And how about a *Reflections* column, where you can offer thoughts on a topic of your choice?) You will see a few features familiar to you from previous Memos from Alisande as well, such as a list of members' birthdays and a calendar of holidays.

This is OUR publication! In that spirit, the editors invite you, all of our residents, to

contribute your own writings, as well as ideas for articles and regular features. The newsletter will take the shape we give it!!

And to kick things off, we hereby announce a contest: **NAME THE NEWSLETTER!** The winner will be acknowledged in the next issue. Please submit your inspired suggestions to either Leonore Gerstein or Alisande Cutler **by August 1.**



Favorite Concerts

In June, Phillip Bush offered us a program of Beethoven piano sonatas, both early and late. His brief introductions to the pieces were wonderful and the playing was simply thrilling. It was a rare opportunity to hear the Moonlight Sonata paired with its Opus 27 companion piece, both conceived and labeled by the composer as "sonata quasi una fantasia." The Opus 109 sonata also on the

program represented Beethoven at a later stage in his ever expanding musical and spiritual explorations. Our thanks to Phil Bush for bringing us a recital he played in New York City just a few days later!

More recently, a group of us traveled to the UM School of Music on North Campus for a delightful lecture/concert by Marilyn Mason, chair of the Organ Dept. The beautiful Silbermann organ is similar to organs that Bach would have played on.

Local Art

The art committee continues to receive gifts and works on loan from our residents. We are continuing to frame and hang these in the Woodbridges and Houghton Hall. Watch this space for future art happenings, including a docent-led tour of UC public spaces.

Giving Time to the Community

Peace Neighborhood Center just celebrated the completion of its new building on North Maple that

we attended on June 21st. What a change from the cramped quarters in which the staff struggled to carry on activities for their varied constituency! We saw a computer lab, multi-purpose activity room, library, kitchen and much more.

If you are looking for a good place to give of your time and skills, look no further. Call 662- 3564 and ask to speak to the volunteer coordinator.



Local Flora

Landscapers have been planting new trees on our grounds to replace the young ash trees that were cut down and destroyed because they were infected with a fatal disease by the Emerald Ash Borer, a 1/2 inch long metallic green beetle, new to the U.S. and only identified a year ago. The removed ash trees are being replaced with other species. The prognosis for all ashes is serious--similar to what the Dutch Elm Disease did to our beautiful arching elm trees. You can learn more about the

Emerald Ash Borer by calling me or consulting the Internet, which has marvelous information and pictures.

Betty Graham

The Taste of Common Time

Frequently, our social gatherings introduce us to new morsels. Why not try making some of them at home? Here is the recipe for Al Feuerwerker's popular Smoky Salmon Spread:

(Note: this recipe comes from the Cuisinart manual and requires a food processor)

1 tablespoon fresh dill sprigs or ¼ teaspoon dry dill weed.
12 ounces cream cheese, at room temperature, cut into pieces
1 can (7 ¾ red salmon, thoroughly drained

1 teaspoon liquid smoke
2 teaspoons lemon juice
7 to 9 drops Tabasco sauce
Chopped parsley

If using fresh dill, add to work bowl of food processor fitted with metal blade. Process, turning machine on and off until dill is minced. Remove from work bowl and set aside.

With metal blades still in place, add cream cheese to work bowl. Process until smooth, scraping down sides of bowl if necessary. Add remaining ingredients, including the dill. Process until mixture is very smooth.

If spread on bread before serving, garnish tops by dipping them into parsley.

Fourth of July Picnic Big Success

Between 100 and 125 residents, family and friends attended what all agreed was a splendid Fourth picnic—not spoiled at all by a little rainfall, since Jeff Stross went right ahead and grilled in the rain. Thanks to Bette Michael, the Marcuses and the Smiths for hosting.

Good News to Share

Newsletter editor Leonore Gerstein has finally (whew!) completed her Master's in English lit. at EMU and just had a thrilling reunion with her two sisters (the first time all together in thirteen years!).

Anne Rowe and the Lehmans are back from their sojourns in Florida and Texas, respectively. Fran Weeks, Steve Stanton, the Stebbinses, the Santingas and the Woodwards have all gone North for the summer, and Diane Kirkpatrick will be home soon from London.

SEND IN YOUR NEWS FOR THE NEXT NEWSLETTER!

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