
ALLEGHENY WEST GAZETTE

July 2026

President's Message

I hope everyone has been enjoying the summer fun in Allegheny West!

As a quick reminder, there will be no General Membership Meetings in July or August. We'll take a short summer break and resume our regular meeting schedule in September. I hope everyone has the opportunity to enjoy time off with family, friends, and neighbors!

Our annual 4th of July Block Party was another wonderful success! Congratulations to all of our contest winners:

- Scott Mosser - Our Rib Contest Winner
- Karen Penchoff - Apple Pie Contest Winner
- Iris Adam - Best Kids Costume
- Gnocchi (Amelia Beer) and Giya (Annette Trunzo) – Tie for Best Pet Costume

The rain came right on time and stayed until it was time for fireworks! We didn't mind though, and it certainly helped keep us cool after the week-long heat wave! A special thank you goes to Yulia, who once again organized an outstanding event, and to all the volunteers who helped make the day memorable. A wonderful time was had by all. Thank you!

If you are looking for more summer activities, The Northside Music Festival returns to Deutschtown July 10–12. This free festival is always one of my personal favorites and features an incredible lineup of local and regional performers. Visit www.northsidemusicfestival.com for more information and the full schedule.

If jazz is more your style, be sure to check out Stars at Riverview, held every Saturday evening in July at Riverview Park. Free live jazz performances take place on the hillside from 7:00–8:30 p.m., followed by a movie in the park. You can find the full schedule at: <https://www.pittsburghpa.gov/Recreation-Events/Events/Concerts/Stars-at-Riverview>.

Executive Committee Updates - Here are a few notable actions and updates from the Executive Committee meeting held on June 30th:

- The Executive Committee approved the purchase of three new tents for the 4th of July Block Party at a cost of \$350 plus tax. These tents will support future neighborhood events and provide flexibility for outdoor gatherings.
- The Nominating Committee has officially selected a date for this year's Annual Banquet. Please save the date for October 14 at Fabled Table. Additional details will be shared as we get closer to the event.
- Concerns have been raised regarding the condition and maintenance of the newly installed medians along North Avenue. Our committee chairs are reaching out to Councilman Bobby Wilson's office to communicate these concerns and advocate on behalf of Allegheny West residents.

Thank you all for helping make our neighborhood a vibrant and welcoming community. I look forward to seeing everyone around this summer and reconnecting when our membership meetings resume in September.

Warmly,

Elizabeth Barbush, *President, Allegheny West Civic Council*

Although AWCC General Membership meetings won't reconvene until September, there are still committee meetings. Here are the dates and details:

Housing & Planning Committee Meeting

806 Western Avenue (also on Zoom) Tuesday, July 7th at 7:30pm; Tuesday, August 4th at 7:30pm

Zoom info: <https://us02web.zoom.us/j/87074045427?pwd=MUVvbUpEOXIMZDhBTEZ0V0JaT1MxUT09>

Meeting ID: 870 7404 5427, Passcode: 045565

AWCC Executive Committee Meeting

806 Western Avenue, Tuesday, July 28th at 7:00 PM

Sailing to Byzantium I That is no country for old men. The young In one another's arms, birds in the trees, —Those dying generations—at their song, The salmon-falls, the mackerel-crowded seas, Fish, flesh, or fowl, commend all summer long Whatever is begotten, born, and dies. Caught in that sensual music all neglect Monuments of unageing intellect. II An aged man is but a paltry thing, A tattered coat upon a stick, unless Soul clap its hands and sing, and louder sing For every tatter in its mortal dress, Nor is there singing school but studying Monuments of its own magnificence; And therefore I have sailed the seas and come To the holy city of Byzantium.	III O sages standing in God's holy fire As in the gold mosaic of a wall, Come from the holy fire, perne in a gyre, And be the singing-masters of my soul. Consume my heart away; sick with desire And fastened to a dying animal It knows not what it is; and gather me Into the artifice of eternity. IV Once out of nature I shall never take My bodily form from any natural thing, But such a form as Grecian goldsmiths make Of hammered gold and gold enamelling To keep a drowsy Emperor awake; Or set upon a golden bough to sing To lords and ladies of Byzantium Of what is past, or passing, or to come. William Butler Yeats
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Neighborhood Small Business News

City Books will be participating again this year in the Great Pittsburgh Book Crawl from July 18th through 26th. This month's Crawl is spread over 6 southwestern Pennsylvania counties, includes 30 new & used independent bookshops, and lasts 9 days (and two weekends). It is, by far, the local book community's most ambitious Crawl yet.

City Books will remain open for the entirety of the Crawl--*all nine days*--from 11 AM - 5 PM. Passports will be available at destination stores while supplies last, and customers are eligible for door prizes. No purchase is necessary to receive a stamp, but a stamped passport is the only way to be entered to win an official prize. Rewards are available at multiple levels, including a free scoop from Millie's Homemade Ice Cream for 6 stamps!

Primo Tailoring is a full-service tailoring and custom clothing shop, focusing on the classics of American, Italian, and British tailoring. Primo provides custom suiting and shirting for men and women, as well as alterations for any garment. Primo was founded in 2020 in Erie, PA by tailor Louis Geramita. Louis is proud to have his second location, opened in 2025, right here on Western Avenue in his hometown of Pittsburgh. To learn more or schedule an appointment, visit www.primotailoring.com, email harrison@primotailoring.com, call (412) 518-5733... or simply stop by during open hours Wed-Sat 10-4, and have a chat with shop manager, Harrison. We hope to see you soon!

Tour and Tasting in Old Allegheny Report

from Jo Beatty, Ways & Means Committee Chair

I want to begin with heartfelt thanks to everyone who helped make the 2026 Tour and Tasting possible; our tours simply could not happen without you. We are especially grateful to the homeowners who so generously prepared their homes and gardens, welcomed guests and volunteers, and served wonderful food and wine throughout the two-day event. Each home was truly splendid, and we extend special thanks to:

- Mark Moore
- Paul Eley and Art Garza
- Holly Pultz
- Fr. Don Youse at Emmanuel Episcopal Church
- Jim Wallace
- Katie and Robin Zoufalik
- Anthony Angellotto and Chad Crissman
- John and Trish Burton, afterparty hosts

We were grateful that, for the most part, the weather held. The rain was periodic, and the cooler temperatures made the weekend more comfortable. As volunteer Deb Lantz reminded our guests heading into Jim Wallace's garden, we could not have such beautiful gardens in Allegheny West without the rain.

This year's necessary and modest ticket price increase, the first in many years, did nothing to dampen enthusiasm. Tickets sold out in just three days during the pre-sale. We are grateful to this year's amazing vendors who continue to elevate the experience with exceptional food and wine:

- Allora Wine Group
- Refucilo Winery
- Wise County Biscuits
- Dreadnought Wine Group
- Grand Concourse
- Rocco's Ristorante

A very special acknowledgement and thanks go to Carol Gomrick, our unlisted chef in the tour program, who prepared lobster mac and cheese, caprese skewers, and the "to-die-for" Asian salad dressing for the tour. Because so many people asked for it we are publishing the recipe in this newsletter - see the next page.

As with all our tours, many volunteers gave their time to make sure the event ran smoothly and remained enjoyable and fun for all. I cannot fully express my appreciation and gratitude for all of you who worked on the tour, especially for the many acts of kindness, the willingness to step in wherever needed, and the support shown to our homeowners. We are truly blessed to have this small but mighty community.

We will report back to General Membership when it reconvenes in September with the revenue generated from the tour. It appears that we sold more raffle tickets than last year, continuing our year-over-year growth. Thank you to Yulia, Rev. Beth, and everyone who donated items for the raffle baskets. They get bigger and better with every tour.

Tickets for the Old Allegheny Victorian Christmas House Tour will go on sale in September. The 2026 tour will be held the weekend of December 5 and 6, so please save the dates. Planning is already underway. If you are interested in having your home on the tour and we have not yet spoken, please reach out to Carol or me as soon as possible. If you are interested in being a docent and are not already registered, please contact Dan Sprumont. If you would like to volunteer for the Christmas tour, please contact us at tours@alleghenywest.org.

I cannot think of a better way to close than by acknowledging this year's tour committee. Their hard work, support, drive, and ideas help Ways and Means and our tours run smoothly: Carol Gomrick, tour chair; Dan Sprumont, docents; Paul Eley, program; Michelle Maturi, marketing; and Cathy Seventi, ticket sales and so much more.

On behalf of Allegheny West: thank you all so much.

Asian Slaw Dressing: Recipe adapted from the website Feasting at Home

The day before the tour, Carol and I needed a dressing for the Asian slaw. I suggested buying one off the shelf; Carol insisted on making it. She found this recipe, sent me off for ingredients, and whipped it up in no time! It was the hit of the tour, used at two houses (on slaw and on rice) and the most requested recipe. Please enjoy! Jo Beatty

Ingredients

- 3 T olive oil
- 1 to 3 t toasted sesame oil (start with less, add more at end as you adjust flavors)
- ¼ c rice wine vinegar, unseasoned preferred
- 3 T sugar, maple syrup, honey, or coconut sugar (use less if your rice wine vinegar is “seasoned”)
- 1 T soy sauce
- 1T fresh grated ginger or ginger past
- ½ t salt
- 1 garlic clove, grated (optional)
- ½ t chili flakes (optional)

Instructions

1. Whisk ingredients together in a small bowl.
2. Pour the Asian dressing into your slaw mixture and toss well.
3. Taste & adjust salt, honey and sesame oil to your taste.
4. Garnish with sesame seeds!

The dressing will keep up to four days in an airtight container in the refrigerator. For the tour we used the dressing on a cabbage/kale/carrot slaw mix, as well as rice.

Events and Announcements

Reggae at Riverview 2026: This year's event is happening **August 1, 12:00 pm – 8:30 pm at Valley Refuge Shelter in Riverview Park**. This FREE and FAMILY FRIENDLY event features live reggae music, DJs, Caribbean food, local craft beers, vendors, art and local organizations. Follow Reggae at Riverview on [Facebook](#) or [Instagram](#) to learn more. Event Volunteers are needed - if you'd like to pitch in for a shift, sign up here: <https://forms.office.com/r/cqsQ4CmxqG>

Farmers Market The Northside Farmers market is open every Friday from 3 to 7pm through November.

Every last Friday of the month the market will be hosting a special community **Happy Hour** from 3:00 PM – 7:00 PM, with live music and kid friendly activities. Allegheny Commons Park, East Ohio St. & Cedar Avenue.

→ **Trash and Recycling** will be picked up Monday July 20th. Trash only on Monday July 13th and 27th. To view a pick up schedule, visit <https://pgh.st/>.

→ **Street Sweeping** is in full swing! The neighborhood gets swept the second week of the month. Check your street signs for more information.

The Allegheny West Gazette**Editor: Sarah Cook**

The monthly newsletter of the Allegheny West Civic Council. Letters, submissions, advertising and other notices by the first of the month to: gazette@alleghenywest.org. Submission does not guarantee publication.

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