

NEW



NORTHWESTERN PENNSYLVANIA ARTISTS ASSOCIATION

NEWSLETTER

JULY, 2022

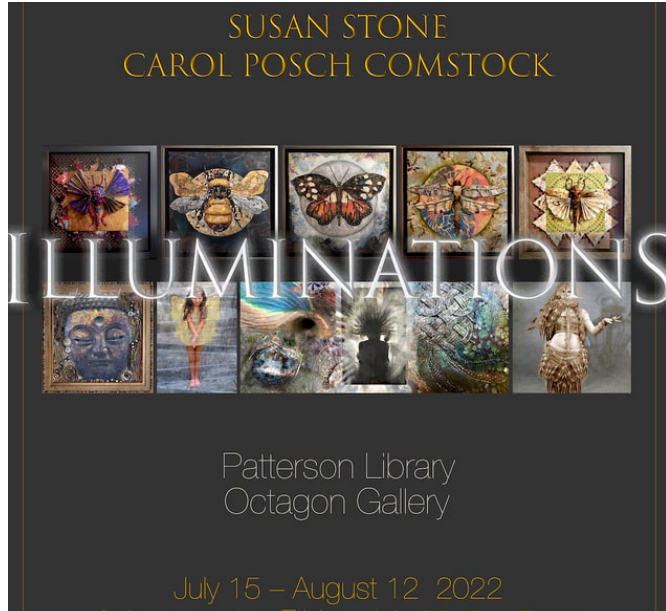


UPCOMING EVENTS

- "Illuminations," Susan Stone/Carol Posch Comstock.
 - July 15-August 12, 2022
 - Artist Reception, July 22, 2022, 5:00-7:00 pm
- Open ALL MEMBER Board Meeting
 - July 26, 2022
- 30th Annual Erie Blues and Jazz Festival
 - August 5-7, 2022
- Erie Gives
 - August 9, 2022
- PACAPalooza
 - August 12-14, 2022
- Durim Loshaj
 - Art Faculty Exhibit, Featured Guest Alumni, invited by Mercyhurst University
 - Cummings Gallery, Mercyhurst University
 - August 24-October 6, 2022
 - Opening Reception, September 8, 2022 5:00-7:00 pm
- NPAA Member Summer Picnic
 - August 27th, 2022
 - Email Board or visit private Facebook event for details

PAY YOUR DUES

Via NPAA website or mail a check:
 Northwestern Pennsylvania Art Association
 P.O. Box 6156
 Erie, PA 16512-0156



Carol Comstock



Susan Stone

30TH ANNUAL ERIE BLUES & JAZZ FESTIVAL AUGUST 5-7, 2022

In the year 2022, Erie's Blues and Jazz Festival enters into its 30th year of providing family-friendly, world-class Arts and Music Entertainment in Erie, Pennsylvania. Year after year, musicians and performers come from across the world to Erie, PA on the first weekend in August for an unforgettable experience. Our community has recognized the first weekend in August as a time to celebrate Blues, Jazz, Arts and Music in Erie. Please join us in Frontier to celebrate our 30th Erie's Blues & Jazz Festival.

Festivities open **Friday** night with a limited performance line-up/food vendor list. **Saturday** is dedicated to bands who play the Blues, while **Sunday** features Jazz Performances. **Demonstrating artists will be located throughout the park for the weekend.**

We pride our festival on providing local artists with a place to share and demonstrate their work. **The festival doesn't take any commission on sales, so be make sure you visit the NPAA tent, hosted by Artist Member, Deborah Sementelli.** There will be several NPAA Artist Members accompanying Deborah, sharing their works and demonstrating techniques of various art forms.

NPAA MEMBERS: WE WOULD GREATLY APPRECIATE YOUR PARTICIPATION. CONTACT DEBORAH FOR MORE DETAILS.

Whether you've attended all 30 years of the festival or you're just dipping your toe in, we can't wait to see you this summer in Frontier Park!



SUPPORT THE NPAA AUGUST 9, 2022

What is Erie Gives?

Your community needs you now more than ever! Support your favorite causes during Erie Gives on August 9, 2022. Brought to you by The Erie Community Foundation and its generous sponsors, the signature event promotes the nonprofit sector. You can be a philanthropist with a gift of just \$25 or more. Make your gift online, mail a check, or gift the required minimum distribution from your IRA. For complete instructions on mailing your check, simply download the Erie Gives check contribution form and send it with your check to the Foundation, 459 West 6th Street, Erie, PA 16507.

What you need to know:

Day and Time: Checks will be accepted on Monday, August 8. The online event takes place on Tuesday, August 9. You have 12 hours to make your donation between the hours of 8 a.m. and 8 p.m. EST.

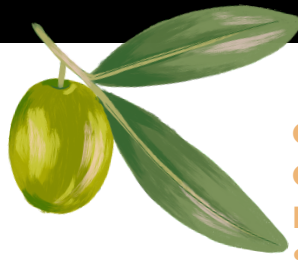
Gift Amount: The minimum gift is \$25. There is no limit to the amount of money you may give. There is no limit to the number of organizations you can donate to in a transaction.

Prorated Match: The Erie Community Foundation and sponsors will enhance donors' gifts by providing a prorated match to each gift made to a nonprofit.

When will the Nonprofits receive donations: Nonprofits will receive their checks by the end of August. They will mail nonprofits their Erie Gives checks as they have done the last two years.

PACAPALOOZA

AUGUST 12-14, 2022



• EVENT DETAILS

- Event is free and open to the public
- It will consist of plays/children's theater, 6 bands, spoken word, art shows, alcohol and t-shirt sales, food trucks, henna, and possibly a jazz performer, Alex Blake, from New York City (paid for by PACA)
- The auction will take place on Sunday, August 14th at around 2:00 PM
- This will be a joint fundraiser for PACA and the NPAA
- Intake will be at PACA on Sunday, August 7th between 10:00 AM and 2:00 PM, and on Monday from 12:00 to 5:00 PM
 - The PACA team will catalog every piece. All the pieces will be hung and labeled
 - Participating artists are encouraged to submit their names prior to the sale so that PACA is able to promote their work specifically in the week leading up to the event
- Art may be purchased by patrons during the event/show at their listed price
 - The last time this event was held, several pieces did in fact sell prior to the auction
- All pieces which do not sell during the three day event will be sold at the auction
 - The artist will receive 60% of the sale price
 - A 40% commission will be charged and split equally, 20% each, between PACA and the NPAA
- PACA will be responsible for all costs relating to promotion
- Artists may also set a starting bid of 50% of the asking price if they choose
- The last time this fundraiser was held both organizations earned approximately two thousand dollars for their general fund
- PACA will support the auction by including pieces from their own collection including works by Joseph Plavcan, Sister Angelica, and more
 - NPAA will receive 20% commission on all sold works

GREAT GRANDPA CARMINE SALVATORE FRANZESE'S RED SAUCE

Ingredients

- 1.5 pounds, boneless stewing beef, cut into small chunks
- 1.5 pounds, boneless pork country ribs, cut into small chunks
- Olive oil
- 3 large cans, San Marzano tomatoes, crushed - PLAIN
- 2 small cans, tomato paste - PLAIN
- 2 teaspoons (+), dried sweet basil
- 3-4 large, dried, bay leaves
- Yellow onion
- Garlic cloves
- 3 celery stalks/hearts
- Fresh parsley
- Thin spaghetti or rigatoni
- Parmesan Reggiano
- Dried red pepper flakes
- Kalamata olives
- Chianti

Instructions

- Sauce pot
 - San Marzano tomatoes, rinse cans with ½ cup water each, add to pot
 - Tomato paste, rinse cans with ½ cup water each, add to pot
 - Dried sweet basil
 - Dried bay leaves
- Frying pan
 - Brown stewing beef in olive oil, add to sauce pot
 - Brown pork in olive oil, add to sauce pot
- Add each separately to food processor, then add to sauce pot
 - Yellow onion
 - Celery/hearts
 - Garlic
- Add whole parsley leaves only to sauce pot
 - Pinch leaves directly from stems
 - No stems in sauce
- Cook down for 30 minutes, simmer for approximately 3 hours OR until meat is tender with fork
- DO NOT BURN SAUCE/stir frequently
- Remove bay leaves
- Serve with spaghetti or rigatoni, parmesan Reggiano, dried red pepper flakes, and Kalamata olives
- Drink your wine!



**PERFORMING ARTISTS
COLLECTIVE ALLIANCE**
Progressive Theatre & Community Arts Center
1505 State Street, Erie, PA

