A Quest Publication Issue 4 May 2020

A Note From the President

hope all of our members are healthy both physically and mentally. Hopefully, soon, this too shall pass. I want to alert all of our members that your Council is actively working on your behalf to make sure there is a Quest program in the Summer and Fall. Our Summer program will be held, as originally scheduled from Tuesday June 2 to Thursday July 30, every Tuesday and Thursday from 10:30 am to 12:00 pm, with the exception of July 2, when we will be observing Independence

Day weekend. All presentations during the Summer will be via Zoom. The full schedule will be sent out, once all of the presenters have been confirmed. For the Fall, we do not know if Quest will be holding classes at 25 Broadway or online. Much will depend on whether CWE will be holding in person classes, whether a treatment for the virus has been discovered, what the Governor's guidelines are for our age group, and most importantly whether our members believe it is safe to return to class, if

we are permitted to do so. Our Online Learning Committee, chaired by Bob Reiss and Sharon Krutzel, and our Curriculum Committee, chaired by Joyce West, will be working together to devise a Fall online learning schedule. Membership renewals will not be sent out until we know whether or not we will have in person classes. I will keep you up to date on all developments, as they occur, through Q News and Quest Business.

- Bob Gottfried

Meg Wolitzer: Memorial Guest Lecturer

by Arlynn Greenbaum

n September 16, best-selling author Meg Wolitzer will be our third Kenneth Leedom/Peter Cott Memorial Guest Lecturer. Her many novels include *The Interestings, The Uncoupling, The Ten-Year Nap, The Position* and *The Wife*, which was made into an award-winning movie starring Glenn Close. Her most recent novel is *The Female Persuasion* which explores issues



of feminism, friendship, ambition and loyalty. She is also the author of *The Fingertips Of Duncan Dorfman*, a novel about Scrabble for middle-grade readers, as well as the young adult novel, *Belzhar*. She is an MFA instructor at Stony Brook Southampton. She will discuss the importance of fiction in our non-fiction world.

Fall Distinguished Guest Lecturers

Arlynn Greenbaum, **Bob Reiss**, **Arlene Hajinlian** and **Estelle Selzer** are pleased to announce the following roster of guest lecturers for next semester, assuming we are able to open:

September 16 Meg Wolitzer (Memorial Lecturer), author most recently of *The Female Persuasion*.

October 14 Bridgett Davis, author of *The World According to Fannie Davis: My Mother's Life in The Detroit Numbers.*

 $\begin{array}{l} \textbf{October 28 Jess Dannhauser}, \text{ President and CEO of Graham} \\ \text{Windham, which evolved from Eliza Hamilton's orphanage}. \end{array}$

November 11 **Vivian Gornick**, author most recently of *Unfinished Business: Notes of a Chronic Re-Reader.*

December 9 **Seth Gopin**, author of *The Rise of Skyscrapers*.

Recipes in the Time of Virus

Chicken and Artichoke Bake

This dish is perfect for freezing and use later. It's simple and delicious. Amounts depend on the number of people you plan on serving.

DIRECTIONS

Use about a pound of chicken cutlets and cut them up into small pieces so that when you serve, nobody will need a knife (if this is for a buffet). Mix Italian style bread crumbs with flour and coat the chicken pieces with the mixture. Saute the chicken in olive oil, drain and put into a baking dish. Take two cans of Artichoke hearts (reserving the liquid) and cut them up and mix them with the chicken. Add at least two Tbsp. of Parmesan cheese. Mix the liquid in a saucepan with some chicken broth and white wine and flour to make a gravy out of it. Pour the gravy over the chicken and artichokes and bake at 350° for about 45 minutes. You can freeze this for weeks and then use it when you need to.

Fantasia di Ricotta Alla Montaturo

This is truly simply and quick... ten minutes! I have made it many times. No proportions given, vary quantity according to the number of diners

INGREDIENTS

- Ricotta
- · Bit of sugar, as desired
- Fresh Espresso coffeey grounds, scatter over the ricotta
- Kahlua, ideally or perhaps, Port or any coffee liqueur
- · Crumbled biscotti

Take a portion of ricotta and whip in just a bit of sugar, but this isn't even necessary. Put into dessert bowl and top with a spoonful of the ground coffee. Add the liqueur and crumble a bit of cookie, ideally amaretto(!) and serve.

Fonduta From Judith Hill

Fondue or fonduta? This is really a hybrid because it uses wine as in a classic Swiss fondue, but also a fairly large dose of milk as expected in an Italian fonduta. It holds together better than a fondue because it's essentially a white sauce flavored with cheese and wine. You can sauté the croûtes before making the fonduta so they're all set when it's ready. Serves Four.

DIRECTIONS

Sauté one clove garlic, minced. Add one tablespoon butter. Stir in one tablespoon flour and ¾ teaspoon salt. Whisk in one cup milk, bring to a boil, and cook for one minute. Turn off the heat, stir in ½ pound grated Gruyère until melted. Stir in ½ cup white wine and ¼ teaspoon pepper. Serve immediately over butter-fried croûtes.







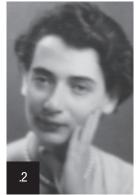
"They say Newton invented differential calculus during the Great Plague. All I've done is alphabetize my CD collection."

Who Am I?

e turned back the hands of time and sent high school and college pictures and now expect you to recognize

who we are... Can you guess ? The answers are numbered according to the pictures on insert.











Bits & Pieces

Social Distancing

by Madeleine Brecher

I have been "social distancing" for a long time now, and so far it's been ok. The best part? I've had time to Skype, email, and WhatsApp friends all over the world: Paris, Geneva, Sydney, Lugano, Kuala Lumpur, Buenos Aires, and the USA. The most amazing thing: everyone is doing exactly the same thing as I am. At a time we feel so isolated, "globalization" has brought me closer to everyone!

Expert Advice

by Ilene Winkler

Heard a mental health expert on TV say we should use this time to finish things we started, and we would have more calm in our lives. I looked through my house to find things I'd started but hadn't finished, so I finished off a bottle of Champagne, a bottle of Merlot, a bottle of Chardonnay, a bodle of Baileys, a butle of wum, tha mainder of Valiumun srciptuns, an a box a chocletz. Yu haf no idr how feckin fablus I feel rite now. Sned this to all who need inner piss. An telum u luvum.

Birthday Postponed

by Estelle Selzer

March 19th was my 70th birthday and I originally had plans to celebrate with dear friends at Periyali, my favorite Greek restaurant. With restaurants now closed for business, one of my friends suggested a "cocktail" birthday toast virtually through Zoom. Five of us were savvy enough to figure out how to do this. It was nice to "connect" with friends, albeit for a short time. It's important to know that we are all in this together. I am looking forward to really celebrating big time once this nightmare is over.

Clamming on Cape Cod

by Art Spar



Shelley and I have been in our Cape Cod home for a month. I cut down on trips to town by harvesting from the sea. In the photo, I'm about to go clamming on the Pink Moon low tide. It's the closest point of the moon and earth. The patch on my hat is my clamming license. I made fresh clam chowder and a freezer full of baked stuffed clams. Shelley and I start every happy hour with a baked stuffed clam. I miss my friends at Quest.

- Love to all. Art

Who's Behind The Mask?

Top row: Andrea Irving; Ruth Ward; Beth Callender; Michael Hamburg Bottom row: Judith Weis; Leslie Goldman; Mary Ann Donnelly; Pete Weis

Roy Clary Goes International

In February 2018, I was a principal talent in a Hewlett Packard Commercial. It featured an actor playing my son, a baby as my grandson, and me. Recently, I was both delighted and astonished to learn that the Commercial will appear digitally and online in Russia until the end of the year, and to worldwide internet/new media through December 31, 2021.

Quest Zoom Team Update

by Michael Wellner

note from the Quest ZOOM team; just to say that we are planning the (almost) full schedule of summer presentations on line, every Tuesday and Thursday morning in June and July, from 10:30 to noon. Be sure and look for each week's e-NWAQ in your e-mailbox. For now, stay safe, and keep watching and washing!

Here I Am...

Lois Klein, 2. Stella Gold,
 Judith Weis, 4. Arlene
 Hajinlian, 5. Lilian Scheinblum

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In a Time of Social Distancing

by Caroline Thompson

The have all found our lives upended by the coronavirus forcing us to keep away from people, especially groups, and giving us hours and hours of alone time. There have been many posts by Questers, as well as articles on the web, with tips on how to pass the time without going crazy; there certainly is no shortage of resources online. But still, we are mostly alone, so we have to tap into inner resources on which we may not have previously relied in our busy lives. I find myself thinking about what life will be like when this is over. Will I return to the same routines and activities as before, or will there be a fundamental change in how I use my time and structure my life? Right now, I'm thinking that yes, there will be a change.

Two things have given me sustenance over the last few weeks: talking on the telephone with friends (normally I communicate by text, a much more concise means of interaction), and discovering a new interest in reading books I never would have taken the time to get into (I'm now reading *The Noonday Demon: An Atlas of Depression and Psychoanalysis: The Impossible Profession.* These are not exactly my kind of books. I should also add that I have thrown a couple of light novels into the mix.) On the phone conversations, I find I am talking with people for up to an hour, and for much of that time we necessarily move beyond the daily news about Trump and the virus (thank God!) promoting friendship that goes beyond the quick "Hi, how are you" in the halls of 25 Broadway; rather we get into goals, interests, challenges we face, frustrations, satisfactions, etc.

What will life look like when this craziness is over? I don't think we will go back to business as usual, at least not for a while. For one thing, many people may find themselves with less money for activities like theatre, travel, or eating out. There may not even be so many opportunities, given the time it will take for the whole economy to recover. So we all need to consider how our lives might have to take on new directions, ones that cost less, involve more deep interaction with old friends and family, reaching out to make new friends, maybe contribute to the well-being of our communities the way many Questers are informing us of cultural offerings on line. As we all get older and, inevitably, less active, we should remember this time of tribulation and think about how even a "reduced" life can be fulfilling.

Creative Corner

When This is Over...

by Betty Farber

When this is over...

I will travel twice around the world

When this is over...

I will see every Broadway play from orchestra seats

When this is over...

I will eat in gourmet restaurants and never look at the bill

When this is over...

I will have my hair done even if it doesn't need it

When this is over...

I will buy a purple dress with shoes and hat to match

ALL RIGHT! I'M JUST DREAMING...

But when this is over...
I will embrace my friends with gigantic hugs —
So be forewarned!

Who's Behind The Mask?

by Beth Callendar

n "Who's Doing What" we usually show members engaged in travel and other exciting adventures. But since our adventures are now limited to food shopping and neighborhood walks, Beth Callender came up with something different that we can all relate to. See if you can guess "Who's Behind the Mask?"

















