As we approach the start of the Spring semester, I want to update you on what is happening at Quest. The Online Learning Committee has designated Zoom hosts for all Spring classes, and training sessions for February presentations are being scheduled. I have appointed a Bylaws Revision Committee, which has met three times, and will shortly be presenting its recommendations to Council to update the Quest bylaws. Once the Council votes on the recommendations, the membership will be asked to vote on the changes Council has approved.

I am also chairing a committee to make recommendations to Council on the type of program Quest should have in the Fall of 2021. It is the unanimous decision of the committee that a hybrid in person and online program should be held. The exact nature of the program will be decided upon by the Council, after the full report of the committee is received.

Registration for the Spring term is in progress, and I urge all Quest members who wish to return to Quest for the Spring 2021 term to notify our Membership Chair, Nan McNamara, and send your check to our Treasurer, Stephanie Butler.

I hope all of our members are staying healthy and safe, and I look forward to seeing you on Zoom soon.

– Bob Gottfried

A Huge and Heartfelt “Thank You” to Sheryl Harawitz
by Ruth Ward

Just how much good can one team player do? Quite a lot, if you’re Sheryl Harawitz, Founder and Coordinator of WBAQ, aka Winter Break at Quest. To keep our members enthused and connected during the seven-week break between the fall 2020 and spring 2021 semesters, Sheryl invited members to do an informal online one-hour-or-so presentation on a topic of their choice from Monday through Thursday at 10:30 am between December 16 and January 28.

In addition to coordinating the WBAQ presentations, Sheryl continued the 12:30 pm Tuesday and Thursday Virtual Lunchroom she spearheaded when Quest first went online last April at the beginning of the pandemic.

We thank you Sheryl from the bottom of our collective heart, for making a Herculean task seem effortless, and for giving us so many more reasons to be grateful to be members of Quest.

CultureQuest Virtual Tours for Spring

<table>
<thead>
<tr>
<th>Date</th>
<th>Location</th>
<th>Event Description</th>
</tr>
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<tbody>
<tr>
<td>Feb 12</td>
<td>Whitney Museum</td>
<td>Tour of the “Vida Americana” Exhibition</td>
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<tr>
<td>Feb 26</td>
<td>Winterthur Museum</td>
<td>Tour of the former country home of Henry Francis DuPont</td>
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<tr>
<td>Mar 12</td>
<td>Guggenheim Museum</td>
<td>Tour of the “Jackson Pollock” Exhibition</td>
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<tr>
<td>Apr 9</td>
<td>Audubon Bird Mural Project</td>
<td>A virtual walking tour of the bird murals in Harlem</td>
</tr>
<tr>
<td>Apr 23</td>
<td>Museum of Modern Art</td>
<td>Tour of the new galleries at MoMA</td>
</tr>
<tr>
<td>May 7</td>
<td>A Virtual Walking Tour of Copenhagen: Health, Wealth, Church and Politics</td>
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Each tour will be interactive led by a guide using Zoom. CultureQuest Committee: Renee Woloshin, Chair; Linda Downs, Vice Chair; Bob Reiss, Chair Emeritus; Deborah Yaffe; Estelle Selzer; Madeleine Brecher; Dena Kerren; John Hood.
# We Missed Our Chance
*by Howard Einbinder*

We were three friends growing up in Brighton Beach, Brooklyn, and attending Lincoln High School. The Tokens, who sang the “The Lion Sleeps Tonight,” also went to Lincoln, along with several of my neighbors, Neil Sedaka and Neil Diamond. In fact we used to sing on the corner near Neil Diamond’s house because we loved to sing. One night he invited us in to hear his latest song, “Cherry Cherry.” We found it boring but didn’t say anything. We said to ourselves, “He is not going anywhere.” What did we know; of course, it turned out to be a hit.

I don’t remember who it was, but we were invited to sing an answer song to the Tokens’ hit. We called it “The Tiger’s Wide Awake.” It was about a young couple making out on the couch and her father wakes up and roars. We recorded it December of 1959 (I was 17 at the time), and it came out shortly thereafter. However, WINS had just dropped rock and roll, to become an all news station. So we lost the NYC market, but it did sell in Seattle and Philadelphia. Not enough, however, for the producers to have us record another song. So ended my “professional” singing career.

# Creative Corner

## Dreams
*by Betty Farber*

I adjust my mask,
As the salesperson
Helps me try on
The apple-green jacket.
Feel the soft wool glide
Over my upper body
Like waves on a bay beach,
Gently caressing me.
I am Cinderella being dressed
In a gown of pure moonlight
By her fairy godmother.

My dreams are woven
Into that designer jacket
Dreams of travel around the world,
Dining on crab cakes and wine
Where every bite is a revelation.
Viewing Broadway shows
From the third row orchestra.

This year my fairy godmother
Will have to work her magic
To restore the world
To once upon a time.
And my heart will sing
Praises to our story’s happy ending.

# Storytellers in the Park
*by Ellen Shapiro*

Central Park is a wealth of history. It also includes a wonderful statue of Hans Christian Andersen. Ellen Shapiro and Ann Goerdt walked for miles before Ann took this photo. Before that, they walked in the Seneca Village area of Central Park. This was a thriving middle-class community of about 225 African-Americans in the 19th century. They had 3 churches and a school as well as homes. The area was bought by public domain for the development of Central Park and the residents dispersed.

# Quest Book Club
*by Jan Goldstein*

The Quest Book Club meets once a month, on the second Wednesday of the month, from 12:15-1:30 pm. Here’s what we’ll be reading over the rest of the Spring 2021 semester:

- **Feb 10** “Beneath a Scarlet Sky”  
  by Mark Sullivan
- **Mar 10** “The Last Kings of Shanghai”  
  by Jonathan Kaufman
- **Apr 14** “A Burning”  
  by Megha Majumdar  *(NOTE: this is a new selection, replacing the previous pick “Nervous Conditions”)*
- **May 12** “The Body in Question”  
  by Jill Ciment

We hope you’ll join us!

---

*Arlynn Greenbaum* went with a friend to the Catskills for a few days for a change of scenery. This is a photo from her lodge where it was a winter wonderland.
A Quiz  
by Lowell Berman

1. How long did the Hundred Years’ War last? 116 years
2. Which country makes Panama hats? Ecuador
3. From which animal do we get cat gut? Sheep and horses
4. In which month do Russians celebrate the October Revolution? November
5. What is a camel’s hair brush made of? Squirrel fur
6. The Canary Islands in the Pacific are named after what animal? Dogs
7. What was King George VI’s first name? Albert
8. What color is a purple finch? Crimson
9. Where are Chinese gooseberries from? New Zealand
10. What is the color of the black box in a commercial airplane? Orange (of course)

Remember, you need only four correct answers to pass. Check your answers below.

Answers:
1. How long did the Hundred Years’ War last? 116 years
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Who Am I?

We turned back the hands of time and sent high school & college pictures and now expect you to recognize who we are… Can you guess?

The answers are on page four.

2020
by Beth Callender

I am the team leader for several volunteers from Brooklyn Heights Synagogue who are committed to helping refugees who arrive in New York City. The refugee we are currently assisting is from Afghanistan and he arrived on February 13, 2020 with only a backpack and a duffle bag. HIAS (Hebrew Immigration Aid Society) found an unfurnished apartment for him in Queens and our first task was to get him furniture and kitchen items. Shortly after his arrival, the city was locked down and our communications with him since then have been only remote. The first time I met him, he told me his dream was to get a college degree so I helped him complete an online application to CUNY. This was not an easy task because, while his English speaking skills are good, his English reading skills need improvement. I have also spent numerous hours online or on the phone with the CUNY offices and the refugee submitting a variety of other documents required by CUNY after he was accepted. It would have been difficult for any new student to complete their admission file with no offices open but almost impossible for a new refugee. The next task is to take him through the process of registering for a developmental reading course, which will set him on track to get the college degree of this dreams. He is a very nice young man who is grateful to be in the U.S. and it has been a pleasure to help him.

Whether it’s a Bridge Game or a New Year, When You Can Open it With “Four No Trump”, You Know it’s Going to be Great.  
– Phil Gisser
### Who Did What for the Holidays

**Terri and George Hicks** celebrated a very unusual Christmas this year. We were at our daughter’s home celebrating “Wigilia,” which is Polish Christmas Eve. However, we did it in the afternoon on a picnic table in her driveway, instead of in the evening after the first star is seen by the children. Christmas Day we met around the fire pit we set up on our patio. The meal was short because we were not hardy enough to sit outdoors for very long. What a year this has been! We wish you all the best in the year to come, and look forward to the day we can all meet again at 25 Broadway.

**Linda Downs** On New Year’s Day my son, Justin and I hiked in Harriman State Park and marveled at the brilliant moss and geometric lichen.

**Lynnel Garabedian** is spending the month of January in Massachusetts with her daughter, and they had a lovely Christmas, complete with a tree and decorations. And YES! Lynnel even made a turkey with yummy stuffing.

**Ilene Winkler**, in years past, would have gone to Ralph’s niece on Christmas Eve, bringing all the food that Ralph had prepared. Then in the morning, they would go to her cousin, where they had Jewish Christmas breakfast (bagels, eggs, bacon, and her grandmother’s coffee cake). Then back to Staten Island for Italian-Irish Christmas dinner, which would include lasagna and corned beef, and for an appetizer, Torta, which Ilene prepares according to Ralph’s Genoese family’s recipe: eggs, baked with rice, cream cheese, spinach. As you can see, one has to be extremely, extremely careful how much to eat at each event, or one will extremely, extremely regret it for days. Blended families are wonderful, but... This year was different.

**Giuliana Lopes** spent much of Christmas on Zoom with her family in all areas of Italy. She says it was the next best thing to being there.

**Ruth Kovner** was chauffeured by her son to Woodstock where she spent the holidays with her family. It was a wonderful weekend.

**Gianella Onofri**

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**Joyce West** and **Anita Hunter** walking along the river on New Year's Weekend.

A special birthday for **Betty Farber** brought a Zoom for a group of friends on January 4th. What a great way to welcome the New Year.

---

**Here I Am...**

1. Judy Winn  
2. Sybil Cohen
Who Cooked What For The Holidays

Some Questers were very busy over the holidays and others took it easy. Here are some menus that people worked at and some more simple fare.

• • •

Beverly Francus prepares Korean Barbecue Style Meatballs – Recipe from New York Times Preparation time 20 minutes, baking time 15 minutes.

1 pound ground beef
(chuck or sirloin – I used sirloin)
½ cup chopped scallions
(white and green parts)
2 Tablespoons low-sodium soy sauce
2 Tablespoons minced garlic
1 teaspoon salt
1 teaspoon black pepper
½ cup Panko (Korean wheat crumbs)

Heat the oven to 425 degrees. In a large bowl, use your hands to combine all the ingredients. Shape the meat into 12 golf-ball-size balls (about 2 inches in diameter) and arrange on a greased baking sheet. Bake until golden brown and cooked through, about 15 minutes. Serve warm.

• • •

David Judlowitz says there needs to be good bread to soak up the Scampi sauce.

Marian Friedmann made Scampi: Lots of garlic, butter, olive oil, parsley, shrimp, and linguine. Easy breezy! No-no to parmesan, but a few red pepper flakes work for me. Be generous with some very cold white wine or Prosecco, especially while you are cooking, as well as eating. It makes for more fun. Figs, if you can find them, and biscotti to finish your meal. See if you can find the old espresso pot in the back of the closet, and let’s pretend we are in Venice or wherever you favorite place is. Now that I’m thinking about it, a nightcap of B&B, Amaretto, Drambuie, or Calvados would hit the spot. Buon Appetito, Buon Natale, Felice Anno Nuovo.

• • •

Cindy Hodgeson kept it simple with salmon fillet and a mixed salad.

Sheryl Harawitz wrote: “Let’s raise a glass in celebration of the Holidays and bring in the season with good wishes and positive thoughts.” For me it was Chinese food and a movie.

Ilene Winkler said: We stayed home this year, and like most of you, didn’t get to see family. But we had the traditional Italian Christmas Eve, seven fishes (as in Ralph the Italian-American cooked and we both ate) crab cake, followed by seafood salad with calamari, shrimp, fresh scungilli, pulpo, pollack, mussels, and bay scallops, followed by linguini with anchovies and clam sauce. Then, a cookie or two, and decaf espresso. I bought some Prosecco for my contribution to the occasion.

• • •

Sybil Cohen made an endive salad and boeuf bourguignon, also simple.

• • •

Frank Montatura submits Jenny’s No Need to Knead Bread. In a large bowl:

Three cups of unbleached all purpose flour
Add... ¼ teaspoon of instant dry yeast and ½ teaspoon salt and incorporate. Add 1½ cups of very hot... not boiling water and mix together till no flour is visible. Cover with plastic wrap and a dish... for three hours or four or five. Heat a Dutch oven covered in a 450 degree oven for 30 minutes. Meanwhile you will have turned out the dough and sprinkled lightly with flour... turn over a few times with spatula. Put in another bowl with parchment paper and cover for 30 minutes. Remove Dutch oven and add dough... and cover... returning to the oven for 30 minutes. Remove from oven... remove cover... and back for 7 minutes into oven. Take it out. It’s done!

• • •

Toni Dickenson says she always cooks enchiladas around this time of year. Lots of work, but the spicy flavors hit the spot on a cold and dark day.

When You Rearrange the Letters

PRESBYTERIAN: When you rearrange the letters: BEST IN PRAYER

DORMITORY: When you rearrange the letters: DIRTY ROOM

DESPERATION: When you rearrange the letters: A ROPE ENDS IT

CONVERSATION: When you rearrange the letters: VOICES RANT ON

THE EYES: When you rearrange the letters: THEY SEE

A DECIMAL POINT: When you rearrange the letters: I’M A DOT IN PLACE

Christmas Dinner 2020

REMEmBER TO WASH YOUR HANDS
Thanks for Hero Masks
by Bob Gottfried

Many members have contacted me asking what can we do to recognize the tremendous contributions that the Online Learning Committee has made to Quest. Andrea Irvine, one of our newer members, took matters into her own hands by having Quest Zoom Hero masks designed, created, and shipped to each member of the Online Learning Committee. The cost of the masks and shipping was paid for out of Quest funds. On behalf of all committee members, I want to publicly thank Andrea for this wonderfully appropriate tribute. The Online Learning Committee is chaired by Bob Reiss, Ruth Ward, and Wayne Cotter, and the rest of the members are Jeannie Gold, Ilene Winkler, Michael Wellner, Pete Weis, Michael Russo, Ellen Shapiro, Victor Brenner, Susan Diehl, and I.

How to Look Like Yourself on Zoom
by Beth Callender

Now that we’re no longer meeting in person at 25 Broadway, Zoom calls are the way we “see” old friends and get to know new members. With that in mind, here are some tips to help you look your best on our Zoom calls.

**Lighting:** Lighting dramatically affects how people see you on Zoom. In the photos below, Angel Wright demonstrates how lighting can change the way you look.

- **Light that comes from overhead, beside or behind puts your face in shadow (Images 1 & 2)**
- **Light that comes from directly in front of you is ideal unless it’s too bright (Image 3)**
- **The best light (Image 4) comes from a source directly in front of you and is soft and indirect.**

**Lighting Sources:** The ideal placement of a light is behind the computer screen. You can use a table lamp or a ring light which gives an even, adjustable light. Many varieties of ring lights are found on Amazon or eBay.

**Laptop Placement and Camera Angle:** To look your best, place your laptop on books or a box so that the camera eye is at your eye level or slightly above. Looking up at the camera lens opens up your eyes and diminishes your chin(s). Looking down at your laptop has the opposite effect! And make sure we can see you in the Zoom window. By adjusting how close you are to the computer and the tilt of the laptop screen, we’ll be able to see more of you than just the top of your head.

<table>
<thead>
<tr>
<th>Lighting Position</th>
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<td>1. Overhead Light</td>
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<td>3. Direct Light</td>
<td>The best light comes from a source directly in front of you and is soft and indirect.</td>
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<tr>
<td>4. Indirect Light</td>
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**Images:**
- Left: Images 1 & 2: Overhead and back lighting.
- Middle: Images 3 & 4: Direct and indirect lighting.
- Right: Photos of Angel Wright demonstrating different lighting options.

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**REM E M B E R T O W A S H Y O U R H A N D S**