



2021

February - March



## President's Message

We are entering into the busiest time of the year. Many music events are being held in the coming few months. In addition to preparing students, please don't forget to keep learning, get inspired, and be refreshed by attending our monthly membership meetings. Thank you to our VP for Programs Immanuela Gruenberg for our great presenters and programs.

Thanks to ten members who shared their favorite recipes. Please make sure you check out these special new year treats we have prepared for you all in this newsletter. Most recipes are pretty easy to make. I hope that you will enjoy making and tasting them and that you will find some happiness when cooking, knowing that these recipes were shared by your colleagues with care.

**Please note that all events will be held virtually in February through May, including the National Conference.** It is not too late to register for 2021 MTNA Virtual Conference - Mark your calendar for March 13-17, 2021 to attend. The registration cost is \$195 (including Pedagogy Saturday), if done by February 16. This is a great price to attend MTNA Conference. You do not want to miss this opportunity to learn!

### MTNA VIRTUAL CONFERENCE

[https://www.mtna.org/Conference/Registration/Conference/Conference\\_Registration/Pricing.aspx?hkey=6898819c-fc14-4f86-821a-fcf703eb7905](https://www.mtna.org/Conference/Registration/Conference/Conference_Registration/Pricing.aspx?hkey=6898819c-fc14-4f86-821a-fcf703eb7905)

Amid this pandemic time, it is so nice to see that many teachers adjusting so well to the new way of teaching, involving more use of technology. However, there are still a lot to learn for this new way of teaching. We encourage teachers sharing teaching tips to help each other. Please feel free to send me any teaching tips which you might have, so that we can include them in the future newsletter.

Let us hang in there; with more vaccines coming out, we are one step closer to being able to interact with each other in person.

Alice Ma

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## February 9

### *Interpretation Rules of Thumb*

We teachers try our best to help our students achieve a high level of interpretation with each piece they study. We work on note accuracy, dynamics, correct rhythm, balance between the hands, and the articulations indicated by the composer. The details must seem to some students quite overwhelming. “Why can’t I just play the right notes and be done with it?” the student wants to ask.

As a result of our careful and detailed teaching, many students must think that there are no general guidelines to the interpretation of a piece. This workshop is devoted to providing the student (and the teacher) with rules of interpretation that are appropriate to all pieces. Using these guidelines (Interpretation Rules of Thumb) the student is armed with norms for shaping the sound. We teachers are then free to add the specifics of interpretation that may be unique to a given piece.

This workshop will list and illustrate many of those Rules of Thumb. Teachers can then add to the list as they deem appropriate for their students.

**Marvin Blickenstaff** is known among piano teachers throughout the country for his publications, lecturing, masterclasses, and performances. He earned degrees and performance honors at the Oberlin Conservatory of Music and Indiana University. He was named a Fellow of the Royal Conservatory of Music (Toronto) and received the Music Teachers National Association's highest honor, the Achievement Award. Marvin lives in the greater Philadelphia area where he teaches in his home studio and at The New School for Music Study in Princeton.



## March 9

### *The Art of the Phrase*

It's easy to teach our students to play more musically, once we understand the basic principles of phrasing. In this entertaining and illuminating talk, Peter Mack teaches us how to recognize the basic phrase types, and how best to interpret them. Everyone can sound better, once they understand the art of the phrase!

Irish pianist **Peter Mack** is in great demand as a performer, clinician, convention artist, adjudicator, and teacher. Celebrated for his moving playing, and his easy rapport with audiences, he has performed throughout the United States, Canada, and Europe, as well as in Australia, India, and the former Soviet Union. He is the winner of the New Orleans, Young Keyboard Artists, and Pacific International Piano Competitions. His prize in the Sherman-Clay competition included a Steinway grand piano. Naturally, he is a Steinway artist!

Peter Mack is well known for his extensive repertoire, having performed twenty-six concertos with orchestras. A choral scholar at Trinity College Dublin, and a fellow of Trinity College London, he has a doctorate in piano performance from the University of Washington. His principal teachers were Frank Heneghan and Bela Siki.

Dr. Mack is the only clinician who has been asked to deliver both the Advanced Piano Masterclass at the Music Teachers National Association (MTNA) annual convention in California, and the Advanced Masterclass for MTNA Winners at the biennial National Conference on Keyboard Pedagogy (NCKP) in the same year. His students are frequent winners of local, national, and international competitions. He is the proud teacher of twenty MTNA national finalists, and three MTNA national first place winners.

The former national vice-president of MTNA, Peter Mack was the chair of the MTNA National Conference Planning Committee for the 2014 Chicago conference. In 2015, he was selected as an MTNA Foundation Fellow, a program that "honors deserving individuals who have made significant contributions to the music world and the music teaching profession."

Peter Mack's recent engagements include performances in two of the most acoustically perfect performance spaces in Europe; the Salle Cortot of the Ecole Normale in Paris, and the Haydnssaal of the Esterhazy Palace in Eisenstadt, Austria.

"Mack is one of those lucky ones, born with a completely balanced set of talents. He has perfect piano hands, his technique is all but infallible, he has boundless temperament, style and taste, and above all, he communicates directly... In all capacities he is indefatigable..."

Los Angeles Times



## MCMTA Zoom Elementary Recitals

New reality opens new opportunities. This year we had our first ever MCMTA Zoom Elementary Recitals. Three in total: On October 17th we had Autumn Magic Recital. On October 24th we had Amber Autumn Recital, followed by Holiday Recital on November 21st.

We had 109 entries over these three-day recitals from studios of the following teachers: Florence Ahn, Annie Hou, Meri Gugushvilli, Bonnie Kellert, Mei- Yu Lin, Lara Parris, Olga Soukhoveev, Svetlana Volkova and Miri Frenkel-Yacubovich.

We have much enjoyed holiday and classical music, and Duets and Solos by beginners and early intermediate piano students.

Olga Soukhoveev



## Judged Recitals

On December 6th we had four online Judged Recitals. The students were supposed to upload their videos as a YouTube unlisted link in order to participate in the Judged Recital. The entire online process went smoothly for all the sides: students, teachers, and judges.

We had thirty-seven students from the following studios: Junko Takahashi, Svetlana Volkova, Elena Eliseeva, Audrey Andrist, Miri Frenkel-Yacubovich, Bonnie Kellert, Mei-Yu Lin, Hsien-Ann Meng, Chenli Tzeng, Jaewon Lee, Lily Chang, and Cynthia Cathcart.

Our honorable adjudicators were Mrs. Yoon Huh and Mrs. Nancy Breth. The judges awarded 17 trophies and 20 ribbons. I would like to thank all the teachers for participating in this event. Thank you very much for all your hard work!

Our last online Judged Recital will be held on April 18th.

Stay well and healthy!

Sincerely, Miri Frenkel-Yacubovich Chair of the MCMTA Judged Recitals

## Financial Relief Grant

The MCMTA Teacher COVID Financial Relief Grant Committee met Friday, 1/22, and has given out to the 3 applicants, \$1000 each. We are grateful to be able, as a professional family, to help each other during this difficult time in this tangible way.

Sharon Carr



# MINUTES FROM MCMTA GENERAL MEETING NOVEMBER 10, 2020

President Alice Ma called the meeting to order at 10:08AM. The meeting was held in Zoom format.

Minutes from the October 13 general meeting were sent electronically in advance.

Alice reminded everyone that the MSMTA 2020 Conference will be held Sunday, November 15 from 1-6 PM. The all virtual event is free and will have some excellent presenters. Junko Takahashi said those who are interested and have not yet informed her should contact her because there may still be room. Brian Ganz will give the lecture recital Chopin's Creative Laboratory: Mining the Mazurkas for Experiments in Sound. Jeffrey Chappell will present Fun, Easy, Teachable Improvisation, and Dr. Carol Wolfe-Ralph will discuss taxes in her lecture What the Independent Music Teacher Should Know.

Immanuela said only one MCMTA member has come forward to perform for the December general meeting. Those who would like to perform should contact her immediately.

Alice said the November-December Newsletter was sent out. She said that many teachers open the email link, but do not open and read the Newsletter.

Alice adjourned the business meeting at 10:11AM. VP for Programs Immanuela Gruenberg then introduced Joel Weiss, a composer/teacher-consultant in South Carolina who gave the presentation Finding Your Allegro, a discussion about how to make music more personal and appealing. His biography appeared in the November-December Newsletter.

Respectfully submitted,  
Tina Sinclair Smith  
Recording Secretary

# MINUTES FROM MCMTA GENERAL MEETING DECEMBER 8, 2020

President Alice Ma called the meeting to order at 10:11AM. The meeting was held in Zoom format.

Minutes from the November 10 general meeting were sent electronically in advance.

It is the LAST meeting in year 2020. We will have Bonny Miller (Former VP for Publications) holding a mini-presentation, and few members performing. It is a very interesting program which you don't want to miss.

Festival of Mu and Ensemble will be in Zoom format. Ensemble video submission. New program to respond to the pandemic for members this year. Teacher Grant for teacher need. Sharon is chair of committee Sharon Carr. The form was created. (Get quote from Sharon) \$500 or more depending the total not to exceed \$400. This is a family it is a professional family. Think about MCMTA as your prof family. In our family savings we have \$ for a rainy day. Some of us in the family have a true emer right now. The family want to address that. Were talking about teachers in dire need. Only the treasurer knows who this is. The ID is secret. Safeguards are put in place. Apps go to Kris Butler. Tell us a summary. Deadline of Jan 15. We have to make sure we have enuf time to process the applications. Hopefully the wk after Jan 15 we can send out checks. If you know a colleague who is not in the meeting, urge them to send in their application. Committee of four people making decision. App will be online.

Scams are prevalent – be careful. Mention of cashier's check. Kris Butler a message from national about a free piano. She knows of a family who sent money.

Alice adjourned the business meeting at 10:20AM. VP for Programs Immanuela Gruenberg then introduced

Respectfully submitted,  
Tina Sinclair Smith  
Recording Secretary

# MCMTA Recipes

You will find the Favorite Recipes, with some personal comments by recipe providers themselves, shared by some members in lieu of December Meeting Luncheon or as special new year treats to our members. Thank you so much for their sharing! Most recipes are quite simple to make. Enjoy making and tasting them! You are welcome to share with us pictures of your end results trying any of the following recipes. We will include them in the next newsletter!

## Savory Recipes



### Dr. Sanjay Gupta's Crispy Turmeric Chicken Wings

~ Suggested by Molly Stier

<https://www.doctoroz.com/recipe/dr-sanjay-guptas-crispy-turmeric-chicken-wings>

### Muffin Pan Frittatas

~ Suggested by Alice Ma

<https://www.allrecipes.com/recipe/231480/muffin-pan-frittatas/>

### Mulligatawny Soup

~ Suggested by Lois Jones

Lois personally likes to use the recipe by Cheryl Sedaker, and said that she would usually use the meat from the whole grilled chicken instead of one cup of chicken.

### Small Potatoes in a Hurry

~ Suggested by Bonnie Kellert

(serving: 4-5 potatoes per person)

Clean small potatoes. Peel if you want (but time consuming!)

Slice each potato in half

Place in a glass dish, cover w/ a paper towel and microwave for about 2 1/2 min. (depending on the amount of potatoes, more time might be needed)

Melt about 1 Tbsp. of butter in a pan. Add potatoes. Sprinkle w salt, paprika and parsley. Add more spices to suit your taste buds.

Cook gently until browned - to your liking, turning frequently. (about 15-20 min)

### Healthy Granola Recipe & The Best Easy Vegan Banana Bread

~ Suggested by Miri Frenkel-Yacubovich

Healthy Granola Recipe:

<https://cookieandkate.com/healthy-granola-recipe/>

The Best Easy Vegan Banana Bread (8 ingredients only):

<https://rainbowplantlife.com/best-easy-vegan-banana-bread/>



## Creamy Mushroom Soup from Scratch

~ Suggested by Li-Ly Chang

Creamy mushroom soup from scratch has a depth of flavor so different from canned soups (aka slop), thanks to fresh herbs and ingredients. I found quite a few during my piece "Trail Journey." Please feel free to add more herbs of your delight!

Just a handful of ingredients needed to make your own version:

- **Mushrooms:** Fresh brown or cremini mushrooms are perfect for this recipe. You could also use mini portobello mushrooms, or a combination of your favourite mushroom varieties. \*\*Chinese mushroom is another option which I used sometimes.
- **Herbs:** The best herbs we have found over the years to compliment those incredible flavours is a combination of thyme and parsley. Of course, if you don't like those, you can also use rosemary, oregano, tarragon, chives or cilantro. Use what you love!
- **Cream:** Half and half, heavy cream, light cream or thickened cream all yield similar results, however heavy cream adds richness.
- **Flour:** We need flour to create that delicious, creamy texture mushroom soup is loved for. You can leave it out and use cornstarch if you wish. I recommend 2-3 tablespoons cornstarch mixed with 1/4 cup water (slurry). If unsure about quantities for your liking, add the cornstarch slurry in tablespoon increments, stirring in between, until you've achieved your ideal texture. Now you can taste it alone or pour over your favorite dish, while you are listening to the "Trail Journey."

\*\* Place the dried Chinese mushrooms in a bowl with warm water to cover (Note: You will probably need to place a small plate, lid from a pot, or another item on top of the bowl to keep the mushrooms from floating). Soak the dried Chinese mushrooms in warm water for about 20 to 30 minutes or until softened. Then, pour the water out (the mushroom soaking water can be saved for later use when cooking the soup). Clean the mushrooms a coupler more times to make sure they are clean.

## Mushroom Gruyère Quiche

From the kitchen of Grace McFarlane Bottelier

### Ingredients:

9" inch whole wheat pie crust  
 3/4 lb. mushrooms (a mixture of cremini, shiitake, portobello and chanterelle)  
 1/2 medium yellow onion  
 1 tablespoon olive oil  
 1/2 teaspoon each salt & pepper  
 1/2 cup whipping cream (or half and half)  
 2 eggs  
 1 tablespoon + 2 teaspoons freshly chopped thyme  
 4 ounces Gruyère cheese, shredded

### Directions:

- Preheat oven to 400 degrees Fahrenheit.
- In a large bowl, toss the mushrooms with the onion, olive oil, salt and pepper and 1 tablespoon thyme. Place the ingredients in a baking pan and roast in a single layer for approximately 15 minutes.
- While the vegetables are roasting, prick pie shell with a fork and bake for 10 minutes, or until slightly browned.
- Remove the vegetables and the pie shell from the oven when ready, and reduce the temperature to 350 degrees.
- Whisk together the cream (1/2 and 1/2) and the eggs with the remaining thyme, salt and pepper, to taste.
- Spread the vegetable mixture in the pie shell and sprinkle the Gruyère over it. Then, pour the egg-cream mixture on top, evenly.
- Bake for 45-55 minutes, or until a knife inserted into the centre of the quiche comes out clean.
- Serve warm or at room temperature.



## Curried Mango Chutney Dip

From the kitchen of Grace McFarlane Bottelier

2 ½ T – Major Grey mango chutney  
 1/3 C – salted roasted cashews  
 2-3 T – fresh lime juice  
 8 oz. softened cream cheese  
 ¼ C – mayonnaise  
 ¼ C plain yogurt  
 1½ t – curry powder  
 2-3 T – chopped fresh cilantro



-In food processor blend chutney, cashews & lime juice, scrapping down sides until mixture is chopped fine.

-Add cream cheese, mayo, yogurt, curry power & cilantro, salt to taste & blend well.

-Chill, covered for 1 hr. or overnight & serve with Pita bread cut into triangles, or with veggies.

Delicious!!

## Sweet Recipes

### Peanut Butter Vanilla Wafers

~ Suggested by Cynthia Cathcart

Ingredients: Vanilla wafers and peanut butter. Creamy PB is best.

Step 1. Take an even number of Vanilla Wafers out of the box.

Step 2. Put half of the wafers aside and spread the creamy peanut butter on the other half. Put them on a plate, peanut butter side up.

Step 3. Take the wafers you set aside in step 2 and put them on top of the others so that the peanut butter is between two wafers.

Step 4. Pour some cold milk into a glass, to drink with your nifty treat.

Kids love 'em. They're also pretty filling, so the kids won't starve while they wait for someone to cook dinner.



### Clafoutis (French dessert)

~ Suggested by Stephanie Rhein

Stephanie mentioned that there are many recipes available online for this great French dessert. You can put blueberries or pears or other fruits in them.

### Luscious Lemon Bars

~ Suggested by Robin Schultz

<https://www.onceuponachef.com/recipes/luscious-lemon-squares.html>

