

Bach, Beethoven, & Brunch

SUNDAYS 10:30AM-12:00PM
MELLON PARK
2026 SEASON SCHEDULE

June 21.....	East Winds Symphonic Band
June 28.....	River City Brass
July 12.....	Three Rivers Young People's Orchestra
July 19.....	Pittsburgh Symphony Orchestra
July 26.....	Academy Concerts presents "HaydnBurgh"

This Sunday's Brunch Recipe

ITALIAN RICOTTA CHEESECAKE

INGREDIENTS:

- 2 lbs. ricotta
- 2 - 8 ounce packages of cream cheese
- 6 tablespoons sugar
- 2 tablespoons fresh lemon juice
- 1 tablespoon vanilla
- 6-eggs
- 1 pint sour cream

DIRECTIONS: Butter and flour a 9" springform pan. Preheat oven to 350 degrees. Get all ingredients to room temperature. Cream together ricotta and cream cheese. Add the sugar, lemon juice and vanilla. Beat well. Blend in one egg at a time at low speed. Mix in sour cream and pour into pan. Place on a baking pan to catch any drips; bake 1 hour. Turn off the oven and leave cake inside the oven for 3-5 hours to set. Refrigerate for at least an hour or overnight before serving. Serve with fresh berries, crushed pineapple or cherry pie filling.

Watch QED Cooks with Chris Fennimore Saturday
mornings at 10am on WQED TV, or anytime at WQED.org

Pittsburgh Symphony Orchestra

conducted by Jacob Joyce

The two-time 2018 GRAMMY® Award-winning Pittsburgh Symphony Orchestra is credited with a rich history of engaging the world's finest conductors and musicians and demonstrates a genuine commitment to the Pittsburgh region and its citizens. Known for its artistic excellence for more than 120 years, the orchestra continues that legacy under Music Director Manfred Honeck.

Today's Program

Wolfgang Amadeus Mozart

Divertimento in D major

I. Allegro

II. Andante

III. Presto

Florence Price

Andante moderato

Piotr Ilyich Tchaikovsky

"Waltz" from Serenade in C major for Strings, Opus 48

Edvard Grieg

Holberg Suite, Opus 40

I. Prelude

II. Sarabande

III. Gavotte and Musette

IV. Air

V. Rigaudon

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