

CRANE

School of Music at SUNY Potsdam

Evening Concert Series

2023 – 2024 Season

Sara M. Snell Music Theater

Monday, October 2nd at 7:30 PM

Duo Brigā
Brian Dunbar, flute
Brianne Borden, trumpet
Keilor Kastella, piano

Trio for Trumpet, Violin, and Piano (1992)

Eric Ewazen
(b. 1954)

Andante

Allegro Molto

Adagio

Allegro Molto – Andante - Presto

Amuse-Bouches (2009)

Barbara York
(1949 – 2020)

Crispy Fried Calamari

Baby Spring Rolls

Shrimp Scampi

Bruschetta

Gazpacho

Grilled Watermelon Salad

Smoked Prime Rib

Peach Crepes

Chocolate Limoncello Martini

Intermission

Dialogues (1995)

Allegro

Largo

Adagio

Animato

Jindra Nečasová Nardelli

(b. 1960)

Grand Fantasia (1940)

Malcolm Arnold

(1921 – 2006)



PROGRAM NOTES

Eric Ewazen's *TRIO for trumpet, violin, and piano* was commissioned by Chris Gekker, who first performed it at the Juilliard School in February of 1994. A substantial work of more than twenty minutes duration, of identifiably strong rhythm and harmonic character, the outer movements cadence in D major, the middle two in E. The muted "marimba-like" violin shimmer at the start of the third movement, doubled and echoed at the octave by the piano, is but one of the many finely calculated sonorities.

The composer has written: "Using the Brahms Horn Trio as a model, with its rich combination of a string instrument, a brass instrument and piano, my Trio alternated melodic material between the two solo instruments with the piano providing resonant accompaniment. Traditionally, the trumpet has provided composers with bright, brilliant sonorities, often used heroically or dramatically. In this work, the expressive lyrical qualities of the instrument are also emphasized, helping to display its full range of coloristic possibilities. The work opens peacefully and elegiacally. Although intimations of dramatic tension appear, they ultimately fade away into serenity. The second movement is dynamic and intense, with agitated gestures, ostinato patterns, abrupt shifts in rhythm, sudden silences and a general feeling of excitement permeating the music. The *Adagio* is an introspective ballade. The trumpet sings a melancholy song as the violin [flute] and piano provide a background of contrasting harmonic textures. Occasionally they sing out their own intimate melodies, but the trumpet's voice keeps coming back in variations of its own quiet soliloquy. The finale is a joyous dance, filled with lively gestures and rhythms. A brief recollection of the first movements gives way to complete exhilaration as the music spins to a rousing close."

AMUSE-BOUCHES by Barbara York is subtitled "A tasting menu for unaccompanied flute and trumpet." The menu is devised in such a way that there is one ingredient in every dish that is carried through to the next in sequence, giving the entire menu a progression of flavors even as the styles of the dishes change. Musically, the pieces is a little less structured in that way, but one will often find certain thematic and musical elements repeated, re-used and also transformed in ways that bring to mind the flavors and ingredients of dishes previously savored, absorbed and enjoyed.

Crispy Fried Calamari

Fresh calamari

Dredge in flour seasoned with garlic powder, salt and pepper.

Dip in egg wash – 2 eggs, ½ pint of heavy cream.

Dredge again in seasoned flour.

Fry at 400 degrees for 1-2 minutes

Lemon Butter Reduction

1 c lemon juice, 1/3 c sugar,

1 stick unsalted butter

Combine and simmer on very low heat

Until reduced to desired consistency.

Baby Spring Rolls

Spring roll wrappers

Shrimp, cabbage, carrot,

Celery, water chestnuts finely julienned.

Cook and mince shrimp.

Combine ingredients and roll in wrappers.

Fry at 400 degrees until brown and crispy.

Pickles for spring rolls

Paper thin sliced cucumber and ginger.

Equal parts rice vinegar, water and sugar.

½ tsp chili flakes, or as much as you dare, 1 tsp dill

Combine all ingredient except cucumbers in saucepan over medium heat until sugar is dissolved and liquid begins to boil.

Pour hot liquid over cucumbers. Let stand several hours before serving.

Shrimp Scampi

Combine 1 c white wine with 1 stick butter over medium heat.

Add 1 tbsp finely minced garlic, salt and pepper to taste.

When liquid simmers, add large shrimp, stirring frequently.

Prior to serving, add several large fresh basil leaves.

Serve with crusty bread for dipping.

Bruschetta

3 tbsp fresh chopped basil

4 vine-ripened tomatoes, diced

1 small onion, diced

1 tbsp balsamic vinegar

4 tbsp olive oil

3 tbsp fresh chopped

Combine all ingredients in a small bowl.

Spoon onto grilled slices of French bread or baguette.

Gazpacho

1 can condensed tomato soup

1 c water

2 tbsp lemon juice

½ tsp paprika

4 basil leaves

2 tbsp finely minced onion

Combine all ingredients in a blender.

Blend until smooth.

Place in fridge to chill.

Serve with flakes of smoked salmon on top.

Grilled Watermelon Salad

5 thick slices of watermelon

1 block feta cheese

1 medium sweet yellow onion

Salt and pepper to taste

4 tbsp lemon juice

4 tbsp white vinegar

Fresh mint

Fresh basil

Grill watermelon slices until warmed through. Cut into bite size pieces. Dice feta, onion, combine with watermelon, lemon juice, vinegar, salt and pepper.

Sprinkle with fresh mint prior to serving.

Smoked Prime Rib

1 full bone-in rib roast (8-10 pounds)

Rub outside of meat with rosemary, thyme, salt, black pepper, and garlic.

Cook in smoker for 3 ½ - 4 hours at 200 degrees, or until internal temperature reaches 140 degrees.

Peach Salsa for Prime Rib

12 ripe peaches, halved and pitted

4 medium yellow onions, diced

1 c cilantro, chopped

1 c lemon juice

Salt and pepper to taste

Grill peaches to draw sugar out.

Dice peaches and combine with all ingredients.

Serve warm next to prime rib.

Peach Crepes

2 sliced peaches

6-8 pre-made crepes

½ c sugar

Mascarpone cheese (optional)

2 tsp pure vanilla extract

In a saucepan, combine peaches, sugar and vanilla. Sauté until sugar is dissolved onto peaches.

Place filling (including cheese if used) in center of crepes and roll.

Drizzle with melted chocolate and top with fresh whipped cream.

Chocolate Limoncello Martini

Limoncello

Godiva chocolate liquor

Combine 2 parts limoncello to 1 part chocolate liquor in a shaker full of ice.

Shake until it begins to froth.

Strain into a martini glass.

Garnish with a sprig of mint and a slice of lemon.

DIALOGUES by Prague composer Jindra Nečasová Nardelli is a specially commissioned work for these 2 instruments by the Boehm System (a husband & wife team-Kim & Jeff Boehm). This 4-movement professional work (unaccompanied) is creatively crafted to best expose the timbres of both instruments rarely put together in duet form.

Written under the pseudonym of 'A. Youngman' and given the opus number 973, Arnold's **GRAND FANTASIA**, for flute, clarinet (trumpet) and piano, was composed in the summer of 1940. The three instruments are handled with considerable style as Arnold provides a series of delightful variants on his insouciant, ornate theme. These include a fiery *czardas*, a sultry tango and a florid waltz, as well as forays into the worlds of jazz and opera. In the third variant the piano's deftly ornamented presentation of the main theme gives us a tiny pre-echo of the splendid school song of the *St Trinian's* films. This cheerfully eclectic score is the product of a self-confident young composer, safe in the knowledge that he has already found his own voice.