

## Pacific Symphony Volunteer Challenge #26 + Upcoming Trivia Night

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From: Christine Zhang (czhang@pacificsymphony.org)

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Cc: czhang@pacificsymphony.org

Date: Tuesday, June 16, 2020, 12:54 PM PDT

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Hello, Pacific Symphony Volunteers!

Well, last Thursday's Volunteer Challenge email was such a hit that I am going to repeat sending a recipe along with a beautiful musical composition!

Today, I invite you to make an Chocolate English Trifle to the music of Henry Purcell. Born in 1695, Purcell was an English composer. His music incorporated Italian and French elements, but was truly original to English culture (Baroque Music.) He is considered one of the greatest English native-born composers of all time who's fame was not matched until the 20<sup>th</sup> Century when Elgar, Vaughn Williams, and Britten came on the music scene. Coming from a very musical family, Purcell wrote his first composition at age 9, however, many believe he was writing significant works at the age of 5! Passing away at the height of his career, at age 36, he is buried in Westminster Abbey close to the organ, signifying a place of great honor.

Please enjoy listening here, while creating your trifle masterpiece below:

<https://www.youtube.com/watch?v=iNzBLUUKWws>



## Chocolate English Trifle

Allrecipes.com

Prep:

30 mins

**Cook:**

25 mins

**Additional:**

8 hours

**Total:**

8 hours 55 mins

Servings:

12

**Ingredients**

1 (19.8 ounce) package brownie mix

1 (3.9 ounce) package instant chocolate pudding mix

½ cup water

1 (14 ounce) can sweetened condensed milk

1 (8 ounce) container frozen whipped topping, thawed

1 (12 ounce) container frozen whipped topping, thawed

1 (1.5 ounce) bar chocolate candy

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**Directions**

Step 1 - Prepare brownie mix according to package directions and cool completely. Cut into 1 inch squares.

Step 2 - In a large bowl, combine pudding mix, water and sweetened condensed milk. Mix until smooth, then fold in 8 ounces whipped topping until no streaks remain.

Step 3 - In a trifle bowl or glass serving dish, place half of the brownies, half of the pudding mixture and half of the 12 ounce container of whipped topping. Repeat layers. Shave chocolate onto top layer for garnish. Refrigerate 8 hours before serving.

**Additionally, we will be having a virtual trivia night on Wednesday, June 24<sup>th</sup> at 5:30 pm!**

Many of you have demonstrated such wonderful knowledge of music through our challenges and we would love to see as many faces as possible. Whether you are a music whiz or just want to jump in and chat, you are free to join! Here are the Zoom details – please make sure to email me back if you are planning on joining!

Time: Jun 24, 2020 05:30 PM Pacific Time (US and Canada)

Join Zoom Meeting

<https://zoom.us/j/95224944938?pwd=dG1HZINIUjVGeVRoK0dvejBlcnFXQT09>

Meeting ID: 952 2494 4938

Password: 660121

Hope you enjoy the Chocolate English Trifle and, if you make it, please send us pictures so we can live vicariously!

Please stay well. Stay safe. Know how much we miss you.

Warm regards,

Abby

## Abby Edmunds

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**Reception:** (714) 755-5788 | **Tickets:** (714) 755-5799

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